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Dining in Unison: Unraveling Barbecue Culture in the Indian Society

Master of Arts in

English and Cultural Studies

By,

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Food and Culture

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Dining in Unison: Unravelling Barbecue Culture in the Indian Society

The Beauty of food is its creation and appreciation that follows, and the construct of Eating together has been redesigned and Unlearned in quite some ways, with the changing times. A World Eye view is relevant in this study to foresee and speculate the texts, media, politics and history that has gone into the construction of this understanding of 'Eating Together. This paper will shred the myths and existing norms of Barbecue, the political outlook, Gender Politics and its relevance in the Indian Society along with throwing light upon how the west understands Tandoor. A comparison and contrast of 'Barbecue' and 'Tandoor' will be included to provide an informative analysis of this study.

This paper will aim to explore the mechanisms, technology, use of utensils, western imprints, sports and several other themes and look at the History of Barbecue culture and the kind of Traditions adopted alongside, in its making as chapters/themes. Researchers from all domains and especially from that of Sociology and Anthropology have done regressive research and presented Data to substantiate their arguments about the lens through which the emergence of Barbecue culture is mostly done in communities and groups.

Keywords: Barbecue, Culture, India, Food, Eating Together and Tandoor

INTRODUCTION:

Food has been around ever since ecosystems started growing and humans started inhabiting the planet. The attachment humans share with food is multi-faceted and this does relate to the kind of environment one grows up and is accustomed to. The Food we eat and that which is palatable to us has its context to our ancestors and the culture we live by and the conditioning we've received as children. This then gets carried out into the Lineage and that's how Culture is created and so does Raymond William explains it in most of his writing of how culture goes through the process of Dominant, Emergent and Residual.

Food Studies has gained the forefront in Academia only the past few decades and the discourses around food culture and how its narrativised by Scholars in Journals and Books, has been widely spoken, and with the rise of Food Studies in the Global South. Knowledge is a constructed memory that we've picked up with our ability to make meanings as associations of our preliminary understandings into a contextual idea and this is the whole process of how education institutions work.

This discipline emerged as with the beginning of how individuals got into critiquing food and this later on paved its way into History, Science, Art, Technology, Economics and also Psychology.

Food Studies became to be identified as the lovechild of Academia and Popular work, where there was an international perspective that was situated to how critiquing became the backbone of this study to emerge and find its place in Academia and also that of other disciplines.

The connotation of eating together has been widely spoken about in the Western context as a sense of how family plays an important role in our food preferences and eating etiquettes.

There is much more scope for food bloggers now than that of what it was in the past, and this is what forms the foundation to this research paper of how times have changes and so has food and the culture with it, and how oral narratives have emerged.

Festivals and Rituals have always been a part of our growing up, and we've all been acclimatized to have it included in our everyday lives and observe fasting and only vegetarian days which is again in a larger context gives ideas of how its history has been created and also is followed in the country and the other socio-political aspects to it.

Festivals, Rituals and Gatherings however, has a ring to it the two commonly noted things that is of a similarity is the presence of Food and People in abundance. Industrial Revolution did not just bring about drastic changes to the economy but it did takeover our family structures.

The heated debate of Joint vs. Nucleus Family, is also important in this regard where this does give us a larger understanding of how eating patterns changed and the gender politics it was associated with and other different characteristics that shape any form of culture or practices in societies and also among communities.

The system of Caste in our culture is quite a sensitive topic that always gets arguments heated up and one must be quite careful of the comments they make, and food is also included in this labyrinth of caste. The 21st Century as modern as it sounds, is not all that modern when we actually dig deeper into constructs like castes that are still prevalent in our society.

It has become impossible to eradicate this social evil for it has found its way, into several areas of our life, which includes education and reservations, medical migration, job opportunity and employment. Our Food habits, surely give us a closer understanding of how castes work, especially the portions we serve, the vegetables we serve and the way we serve also.

Food is also used to study our health and our lifestyle, it tells us the kind of nutrients we prefer eating over the others and how it can cause us health problems as our dietary patterns are not whole, and how food after capitalization has been confused by so many people around the world and have messed up our biology, by following unhealthy diets, weight loss programs and in certain cases starvation and fasting.

The underlying outcome of food studies, is to initiate dialogue in a comprehensive manner and make it a common ground for ideas and belief systems to go through debates and scrutiny and contribute in making informed opinions.

Food scarcity is bound to appear in any economy, as it's the law of nature, for every resource that is impoverished and there is an unplanned allocation of resources, scarcity becomes an appalling problem to handle, specifically with that of food. On the other hand, there is food that gets dissipated by the supremacists who have access and opulence to food, and don't understand the dynamics of how wastage can contribute towards the downfall of a nation regarding food and health. Food narratives hold a prominent spot, in any kind of art form and this is what makes its unique from that of other forms of storytelling.

An individual who prepares food, always tries to locate his/her identity in it and this gave rise to recipes, potions, multiple utensils and the histories associated with it and how has it shaped the culture of cooking and eating.

What makes Barbecue and Tandoori cooking methods to be researched upon, is its simplicity and methodology of how each of these are done and the pre and post- prep that goes into its making.

The marinating that goes inside a Tandoori and a Barbecue are also different for its techniques are not the same and when there is less heat involved the liberty marinate with more spices kicks in flavour, however if there is direct heat that is passed on the meat it gives out a char that some enjoy in their plate, thus there isn't a proper method to Barbecue and Tandoor as people do it differently across the world.

OVERVIEW OF LITERATURE:

In this article a separate section of research done on Food and Migration, and that of how Tourism plays an important role in the construction of Recipes and modes of cooking and the debate of Indigenous vs. Foreign. "The strand which the food-city relationship can be traced back to refers to environmental issues and climate change: in this case, the attention focuses on the soil as a resource and the problems linked to desertification processes, fertile land reduction, and land-grabbing phenomena"¹ (Fiamingo et al., 2016).

In this article Basso, elucidates the transition of food, and how it has to do with the perspective with which we look at public spaces and the importance it delivers to research and narratives.

¹ "Rethinking public space through food processes: Research"

<https://www.jstor.org/stable/pdf/26516365.pdf>. Accessed 2 Apr. 2021.

Having its premises set up between Spatial Studies and Food Studies, this paper, speculates through its multiple connotations of different countries more like a case study, and how has their food culture shaped and what is the relevance of the availability of resources, ability to adapt to changes and do they change the authentic cooking methods to suit their taste buds or is it consumed the way it has to be cooked.

“Here the re-use of bin-lining bags, normally employed for the collection of masonry waste, has allowed colonizing empty spaces in the city’s suburban areas, transforming them into socialization, playground, cultivation and collective barbecue areas” ²(Basso, 2018).

“On a worldwide and historical scale, one of the greatest divides in cultural sensibilities is over the nature and significance of gender relationships and their implications for family life and the rearing of children. Later, men and women avoid each other, husband and wife keep their distance, at least in public. Men have their clubs, houses, and rituals, and perhaps even a room or bed of their own. Women do not barbecue. Men stay out of the kitchen”. (Shweder, 1193). ³

Sarah Lawson Welsh, in her article closely discussed about how post colonialism has had an impact on how we understand food, and she also elaborates on the different emotional connect we experience with be it form nostalgia, memory, cookbooks and recipes, authenticity

² "Rethinking public space through food processes: Research"

<https://www.jstor.org/stable/pdf/26516365.pdf>. Accessed 2 Apr. 2021.

³ ""Why Do Men Barbecue?" and Other Postmodern Ironies of Growing" 10 Aug. 2019,

https://humdev.uchicago.edu/sites/humdev.uchicago.edu/files/uploads/Shweder/1993_MenBBQ.pdf.

Accessed 2 Apr. 2021.

and traditional utensils, the barbecue and the association of family in it. This does take relevance from the debate between the indigenous vs. foreign. (Welsh, 2018).

Reed in his article explains about how the existence of Barbecue came into being, explaining about the kind of utensils that were used and how its sauces were made along with the different subjects, spices and other vegetable. The birth of this word 'Barbecue' has quite a fascinating history of how it is understood as Beard to the Queue and the relevance of 'Barbacoa' is closely associated to the epistemology of this word.

"Yankees and Australians who talk about putting meat "on the barbecue" can appeal to Dampier for precedent, but in colonial North America and England, as in the South today, the word usually referred to a process of cooking or to what was cooked, rather than to the frame on which it was done."⁴ (Shweder, 1993).

The act of cooking is not merely seen as a practice that is done to satiate hunger, but there is a whole other dimension of togetherness to it and there have been instances where every house mandatorily had an outdoor cooking in their front yard and families in the neighborhood get

⁴ "There's a Word for It — The Origins of "Barbecue" - ResearchGate."

https://www.researchgate.net/publication/236767957_There's_a_Word_for_It_-_The_Origins_of_Barbecue. Accessed 2 Apr. 2021.

invited and food is shared with children and elders. Flamingo in his article also explains about the food-city relationship and this does co-relate with the notion of how outdoor cooking was a common practice even back in the day.

Furnaces have played an important contribution in the prevalence of Barbecue and how households switched between summer and winter furnaces and at times even used it for storing things and kept them outdoor mostly.

“It is best to let the furnace face prevailing summer winds. For example, in many parts of Texas the summer breeze comes from the south, then the chimney should be at the north side of the furnace.”⁵

Utensils have been an interesting part of culinary and also with how they’ve evolved with time and it gives a close look on to how there are several types of kitchen utensils and the uses they come with and also the craftsmanship that goes in to and how it varies across culture.

Myers in his article starts by explaining the larger aspect of what goes into defining Barbecue and how it has been put through several meanings all through time, and the Spanish attachment it has with regards to Barbacoa. He goes on to say that it’s a racial mixing when the Spanish got in contact with that of the Americans, and it’s from here onwards did the Americans start cherishing Barbecue beyond a food product.

This article has quite an influence of what John Reed believed and wrote in his paper and this relates to how Myers, was inspired about the different findings Reed could his hands on, and this formed the elaborate account to this article of Myers. In his book, Travels through the States

⁵ "Barbecue and .Utility Furnaces - CORE." <https://core.ac.uk/download/pdf/79652474.pdf>. Accessed 2 Apr. 2021.

of North America, Isaac Weld, another Irish writer, described how English settlers would gather in large groups and roast whole hogs over open flame, though he said that barbecues were “an entertainment chiefly confined to the lower ranks, and, like [most] others of the same nature, it generally ends in intoxication.”⁶

Myers, emphasizes on the importance of what spice can do to barbecue, and how it gives texture, color, flavor, taste and fragrance to your barbecue element, and makes its palatable to those who consume it and this also attracts people from other countries who are indigenous to the spices used, which include Africa, India and Egypt. There is sufficient focus on the kind of emotional attachment individuals have towards food and how it has shaped their preferences and palate over food.

Public and its interaction with food like what Basso and Sarah have incorporated in their article has an element of family in it and it's what keep the whole idea of dining in unison intact, and Shweder brings in the aspect of gender here, making it open up path for a more optimistic discussion when it comes to how cooking as a practice has been colonized under the impression of how it's a woman's job.

It also has to be noted that Annie Huff of Georgia also went about to explain her version of family and dining where “When the work was completed, the guests cooked chitterlings and made barbecue to be served with the usual ginger cake and persimmon beer. They then dressed

⁶ Weld, I. (1800). *Travels through the States of North America, and the Provinces of Upper and Lower Canada, during the Years 1795, 1796, and 1797* (No. 41902). London: Printed for John Stockdale..., 1800 (London: T. Gillet).

in their colorful 'Sunday' garments, dyed with maple and dogwood bark, to engage in promenades, cotillions, etc., to the time of a quill instrument.”⁷

These are some of the viewpoints researchers and their article had as an information that contributed to this research on Barbecue culture, and its association with that of family and dining. The prominent areas it covered are Public and Private relationship, Gender and Barbecue, the transition of this culture in the first and third world countries, its history and prevalence in the culture one belongs to and the colonial aspect of culinary power that it exhibited.

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⁷ Myers, Zach. "Barbecue as a Historical Looking Glass." *Legacy* 18.1 (2017): 7.

10. THE HISTORY OF BARBECUE AND TANDOORI

The relevance to why History is a contextual element is because its sole purpose is to process data in offering clarity to events that is occurring which is more of a new encounter to the public and only when there is access to prior information of how the event or the culture took place will one be able to chronicle its position in the egalitarian or utilitarian society.

Barbecue as a culture began placing its foot into the human society, starting with the *Homo erectus* who roasted meat on their encounter with fire which has been dated to 1.8 billion years according to studies, and research on its emergence. It is enthralling to know how culture gets carried into different economies and how it goes through revitalization according to the livelihood of masses belonging to groups, ethnicities and communities. The one commonality, is how it was a tradition to eat in unison starting from the *Homo erectus*, who would gather around the fire and watch the succulent meat roast itself away and releasing an aroma that is soothing and relishing.

The Caribbean Indian Tribe who were famously known as *Taino*, hold patent to Barbecue as it was executed in a scripted manner and there was no room to change its mode of preparation or the mechanisms and unskilled labor that went into how a '*Barbacoa*' was made. This term '*Barbacoa*', was how the *Taino*'s called it and it was a Spanish explorer who noted it down in his travel journal during 1526, and what was unique about how the *Taino*'s did it was their authentic method to how they roasted their meat in raised wooden grate.

Barbecue became an event where it was done with family after one said grace, and it was more like a celebration, where friends and family came together to enjoy the beauty of life and the positivity one can receive from each and learn to love each other a little bit more and get closer to being humane.

1a. The West and Barbecue:

It is intriguing to look at how Barbecue culture got acclimatized in the US, and ever since then Barbecue became a luxury products and it got commercialized and started becoming the USP, of niche restaurants. This transformation of homemade gathering food into how it's become an event that we experience for gratification, has been an interesting narrative for academicians to work on and seek learning from.

Barbecue and Sports started garnering great attention and sauces were invented to explore around the meat and also that of how vegetables and other herbs could be barbecued as sides to enjoy a good old American breakfast which usually consists a plateful of all nutrition's as it's also the first meal one consumes after the sunrise and they prefer it to be wholesome.

The first city to start with a barbecue was Virginia during the 1650's in the colonial times in the US, and ever since then the culture of eating picked up. Barbecue also entered Hollywood and this is how it stepped into films and Pop culture, and it is from here onward did this cultural shift started becoming a normality in several other countries and cities.

Through the progressive nature of Films and Soap Opera's Barbecue culture Trickle-down effect started being utilized in the shooting and execution of these films which were metaphors of how Dining in Unison and thriving on family forms an ever-lasting impression on the public as it is relatable to the audience to consume it.

The Hibachi, is also a unique machine and it is usually confused with a sizzler and goes through grilling in small quantity, however Barbecue grill in particular is predominantly used for grilling, whereas Barbecue as a Technology and a cooking method is used for baking, cooking and roasting in some conditions and geographical location.

1b. India's Barbecue and Tandoori:

The contemplation of if Barbecue and Tandoori are the same thing has been the talk of the town for many years, and there is no expert in this field who can answer it, except for professionals in both these cooking methods. India's gastronomy, and its flavors has laid a great impact and changed the life of so many people and brought them closer to this marriage of '*Masalas*' and food in the Indian Cuisine, like that of no other.

Barbecue and Tandoori are two different cooking methods and their mechanisms, manpower, expedient and technology are done separately for both these methods and recipes. Tandoori is a method that is usually done in as Tandoor pot which is known as Tannour, and is a practice that is widely accepted in Asia and Caucasus and it's relatively used less in South India.

Tandoor pots is cylindrical and is made of clay and its main purpose is to have access to cooking and baking for the indigenous people and its varies in shape and size in countries and the types include Punjabi, Afghani, Aremnian, Turkmenian and Azerbhaijanian types of Tandoor, that work in different dynamic depending upon the geography its located and the product shall also eventually taste different from that of what is palatable in India.

Barbecue and India, do not enjoy a long history, however it has slowly picked up the pace to establish itself and make it a forum or an event for public to interact and dine in unison especially after Industrializations, and with the proliferation in how meat is cooked and how sports accompanied Barbecue in every bodies life. In the 21st Century with influence from several means the trend has started picking up in multiple areas, and Hashtags have become common around the globe, Barbecue has now become a Social meal, and there are hardly a few people who do it alone.

This does leave this cultural at a emergent stage as mentioned by Raymond Williams in the Culture is ordinary text, and Barbecue now sits at this throne, where there is accessibility of its mechanisms and technology everywhere, and with cooking shoes and abundant recipes getting introduced and revealed, it does come with a surprise element in every individual's mind to stay curious about the dish and its preparation.

11. INFLUENCE OF POP CULTURE AND SOCIAL MEDIA ON BARBECUE AND TANDOORI

2a. Pop Culture and Films:

The passion for how films are made and what it consists of and how it contributes to our cultural interpretation and knowledge of Food studies is a riveting area for researchers and scholars to explore and it's been garnering multiple developments with how we consume films that are made with food as their core element. The immediate relationship Food has when its used in films as a Unique Selling Point is to initiate the X Factor, in attempting it to make it

something else from what Films on Food usually are directed. The Film's that will be discussed in this paper include that of Fast and Furious, Theeni, and Chef, however these is a plethora of other films these three films, have the larger aspects that is widely discussed in this paper.

FAST AND FURIOUS:

Family and Togetherness, is what forms the plot to this film and running its 9th part the Fast and Furious Family have always believed in why Family plays a pivotal role in their consciousness over food, and a Barbecue grill is always set up where the head of the family (Vin Diesel) is usually seen basting the meat in the grill and the others in the film setting up the table. This portion comes in almost every part of the Fast and Furious Franchise and it is placed in a very unique frame and makes its viewer find a close connection with this film. There is always grace said and they dine in unison and it has a psychological understanding to this as it gets inside the cognitional memory of their fans and reiterates the focus food has on family and to eat together and experience it to be something like a celebration.

This does set its audience wanting for more and are always looking forward to watching the next part to it, the director ensures that the barbecue table is usually set after the climax to the film and ending it with a positive note and something we also end our day with by having dinner with our family and it's from here the resemblance comes from. (Siquig)

THEENI:

A lighthearted movie, that is based on the emotional attachment to food, its aroma, the joy one receives in preparing it for somebody and can freeze moments when we relish on the food. A Father in search of his daughter, A Chef, unable to let go of his best friend after her demise and goes through muscle spasms and a daughter who has Obsessive Compulsive

Disorder, is all beautifully knit around food, at a café called Amara which functions as the heart to these three individuals, also enjoys a French touch and how cuisines across the world are celebrated and it gets people enlightened and feel gracious of how beautiful and rejuvenating life can be when there is food. (v)

CHEF:

The movie Chef, has its roots from, food appreciation and enjoying the little things around, especially with food in the picture and has an association of family here again, and that of how it helps a struggling couple look past their ego and come together after their divorce for the happiness of their child. The X Factor here is the director's idea of involving a Food Truck and exit the modern kitchen and being in close vicinity with produce and that is how one can actually seek inspiration to cook.

The Film, elucidates the nuances of how cooking is more than making it look appealing, and that it has to have a whole level of respect, passion and purpose to doing whatever is to done. (Kermode)

2b. Barbecue and Tandoori under the purview of Social Media:

The emergence of Hashtags, becomes the prominent area of discussion as its made events, people and other things become more accessible and can be viewed by people who follow or post in a particular Hashtag. The Social media landscapes have always been climbing the ladder to present to its users with the best possible update that keeps them glued to their database and there is so much of UI and UX that goes into making these sites look the way they do.

Barbecue Culture, has its roots in the idea of celebrating an event or occasion where family and friends are called and they dine together. Social Media's influence on Barbecue

started shaping up especially with graduate students living in dorms and hosting house parties and also attending parties post their classes.

Social Media began to introduce these hashtags like that of #BbqNight #bbqandChill #BeerAndBbq #Bbq #bbqtime #Grill and #Steak, these started doing rounds on the Internet and saw a great increase in individuals matching themselves to this trend and using it on almost every post that was based on Barbecue and Meat. This fashion of posting images and photographs on Instagram, Facebook and other social media landscapes and involving Hashtag's helps visibility stay on par and get noticed in an organized manner amongst other individuals with similar likes and interest.

These hashtags also contribute towards accumulating knowledge among the public and gets them curious into wanting to explore more areas around the larger theme of Barbecue, its process, cooking methods and the utensils used in making them.

METHODOLOGY:

The exposition which is situated to prove the idea of how barbecue is new to India and Social Media and the Entertainment Industry holds credit for introducing it to the masses has been used and its findings are co-relating to the qualitative method and for the data to be understood more comprehensively an interpretative approach is also used giving it way for "The Social Theory", to be applied in the Research method of developing a questionnaire with multiple choice questions.

The Social theory, as put down in Sociology has its crux in the idea of how human species live in cohesion and unity, and the whole notion of why is man a social animal is what forms the larger argument to this theory.

In this research the most primary means of Data collection is through Qualitative research where audience ranging from 17-40 years of age group are segmented into two categories and were asked to answer a questionnaire. This Questionnaire consisted of two groups with different questions to prove the above mentioned Research Question.

The division was done on the basis of Group A

-Those who preferred the experience of Barbecue setups in a more private space and Group B- are people who preferred it as a public setup. A Google form was be circulated with a set of specific questions focusing on these two groups for inferences. The respondents were put through various orders and styles of questions.

This division was executed to understand the variation between people and how certain common question for both these groups saw through the same nature of answer especially which proves the research question in favor.

The choosing of these groups was done by using the Random Sampling method as I did not want to have any pre-assumptions about the subjects of their views, and this opened my perspective in being able to situate a pattern of being able to frame the questions in also testing their validity in answering the questions where the nature of the questions varied in difficulty followed by range. Group A had a repeat question as the final question to see if they had decided to change the response after attempting to answer the same question that was situated in the previous order.

These set of questions were designed keeping in mind the two groups as I wanted to show variation in their responses by giving them real time situations, and enabling them in decision making of which option to choose based on the questions.

DATA INTERPRETATION:

In this research the most primary means of Data collection is through Qualitative research where audience ranging from 17-40 years of age group were interviewed based on a questionnaire on understanding a detailed reason as in to what is their opinion Barbecue. A Google form was circulated with a set of specific questions and was analyzed with the respondents view point as an MCQ or a Short paragraph for marking their responses. These were then put through analysis and findings in accordance to the different set of Research questions/Hypothesis and then the conclusion was drafted after thorough study and research.

GROUP A:

Which movie or song comes to your mind that is more of a western influence when you hear the word 'Barbecue'?

21 responses

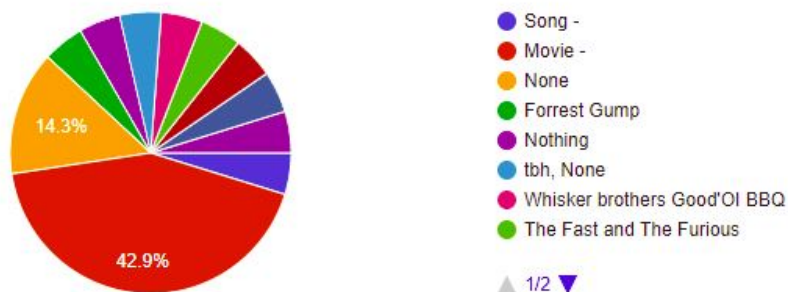


Fig. 1.1 – The image depicts the Questionnaire sent to the first group that chose to go to a restaurant and enjoy a Barbecue. This particular Question, is however related to what they think influenced them and the majority agree with Movies.

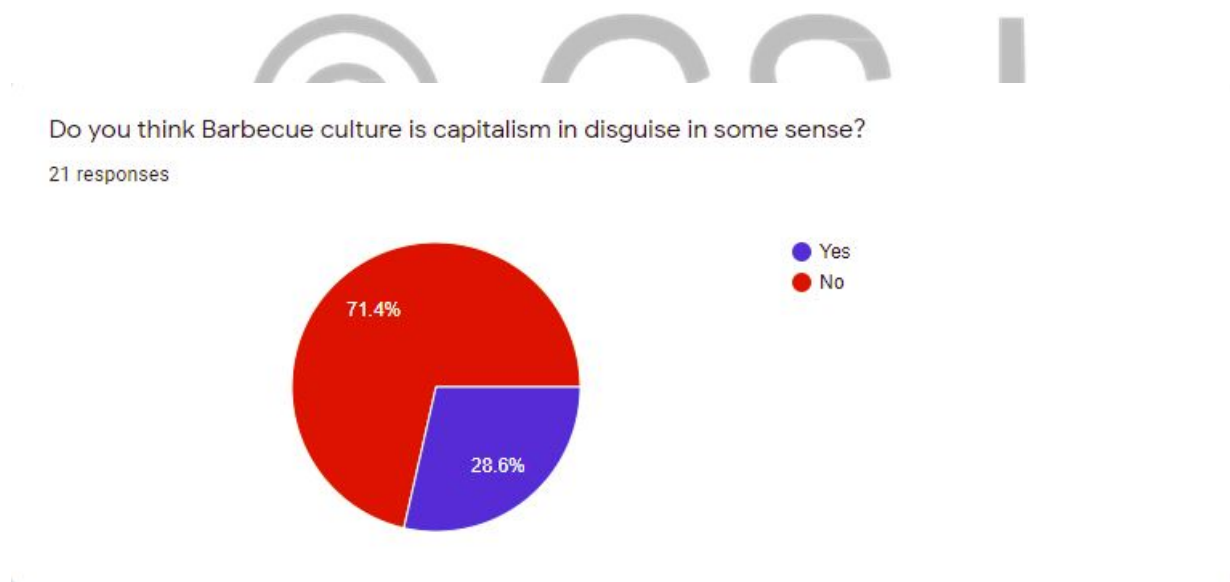


Fig. 1.2 – The majority of the respondents don't agree how Barbecue is a disguise in Capitalism and feel its Indian in some way.

Would you have known about Barbecue if it wasn't for Social Media and the Entertainment Industry?



21 responses

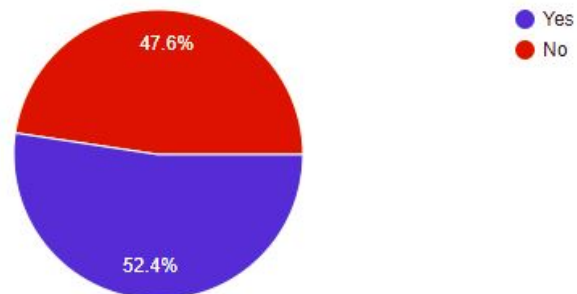


Fig 1.3 – The respondents from Group –A, feel that they would have known about Barbecue irrespective of the presence of Social Media and Entertainment Industry.

© GSJ

Group – B:

Do you think barbecue tastes better when done at home with proper recipe and technology or at a restaurant?

6 responses

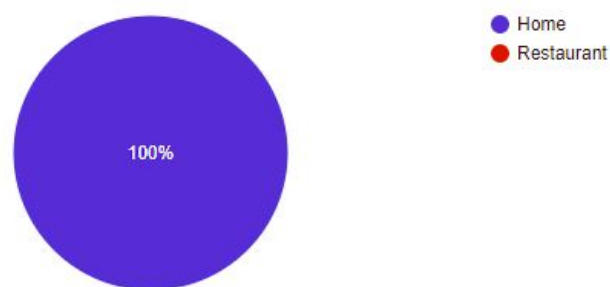


Fig 2.1 – The respondents all believe that, setting up a Barbecue at home is something they would choose.

What is your knowledge on setting up a Barbecue grill/station at home?

6 responses

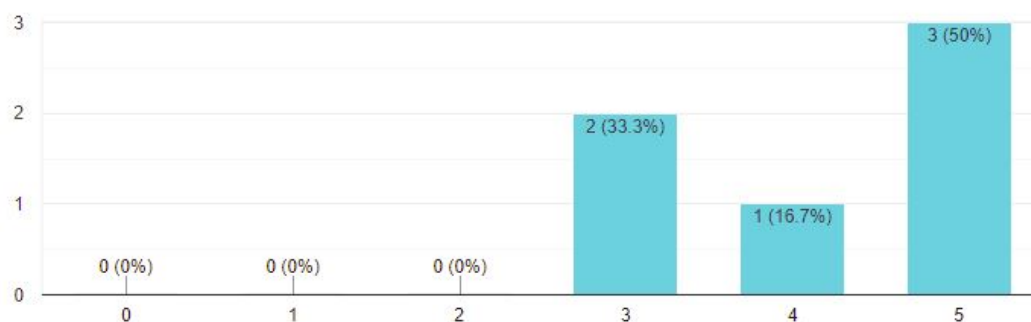


Fig 2.2 – A range was assigned and the respondents were asked to decide in this scale from 0-5 and the majority chose 5, with regards to their knowledge on setting up a Barbecue grill at home.

Which movie or song comes to your mind that is more of a western influence when you hear the word 'Barbecue'?

6 responses

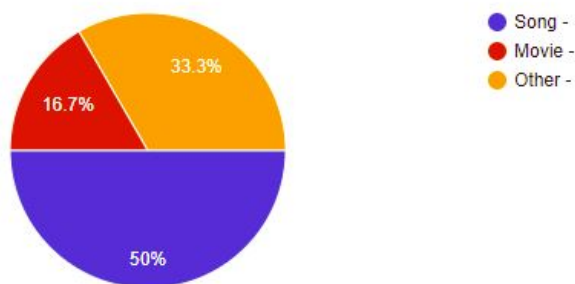


Fig 2.3 - The image depicts the Questionnaire sent to the second group that chose to get a barbecue done at home. This particular Question, is however related to what they think influenced them and the majority agree with Songs.

The above study was conducted keeping in mind the various steps involved in a Survey/Questionnaire report under the Qualitative method of data collection. It is understood that there is a massive population especially among the Young adults who agree that their knowledge of Barbecue is from Movies predominately. In accordance with the Research questions conducted on this research:

- If whether Barbecue shares the same context in India to what it does in the west if so how?
- Has the Tradition of Barbecue influenced Indians, because of Social Media and the Entertainment Industry?

The respondents align with that of the second question more than that of the first and this gives clarity to how Social Media and the Entertainment Industry share's a good amount of reason to the knowledge construction of Barbecue in our culture.

The Fig 1.2 and 2.3, depict that the presence of Social Media is connected to their knowledge and this research also aims to prove the same. There is not a vast difference in these values, the other open-ended questions mentioned in the Annexure also related to the respondent's knowledge over Barbecue and Tandoori and that there is less knowledge comparatively. These questions were critically designed and drafted after hearing from people about their opinions on Barbecue and Tandoori.

The nature of these questions mostly focused on being open-ended questions to test the respondent's ability to understand and comprehend the different order of questions ranging from subjective to objective and also had a word count so they pay attention to answering these

questions. The final question in both these Groups had a Feedback section to elaborate on their experience on filling this form. This was predominately done keeping in mind the scope of this research and improve it the multiple ways suggested by the respondents.

THEORETICAL FRAMEWORK:

The research is situated on studying human behavior at its core, and also addresses the practices that have constructed tradition, festivities and rituals. Gathering of any form involves the presence of individuals and it's in social events such as these there is an exchange of opinions, ideas and progress in relationships.

The Theoretical Background to this research paper is entirely based on the notion of “The Social Theory”, that hold its grounds in Sociology, where ‘Eating in Togetherness’ is prominently discussed along with its fundamentals. Social theory refers to ideas, arguments, hypotheses, thought-experiments and explanatory speculations about how and why human societies—or elements or structures of such societies come to be formed, change, and develop over time or disappear. (Harrington, 2005)⁸.

The culture of how Barbecue came into the forefront especially with that of the outburst of the Pandemic, where people began to cook by themselves, by and large and studying the nuances of it, is quite an intriguing perspective to how we view its emergence in India.

This also, helps us to take it a step further and scrutinize with Public vs. Private Space and where does Barbecue fit in this construct, and also look at Luxury restaurants, rooftop barbecues, Barbecue and Beer and several other Restaurants and how it's different from the west.

⁸ Harrington, Austin, ed. 2005. *Modern social theory: An introduction*. Oxford: Oxford Univ. Press.

The Public space is defined as space that is “privately owned, but in public use. It comprises parts of private structures and their external areas” (Jankovič GL, 2012).⁹

These set of theories is prominently used in this research to understand the Grass-root system of Barbecue culture and have the other set of ideas be assimilated, in the construction of this paper. Social Theory was a perfect fit to this research paper, as it was one among the Classical Theories of Sociology and considering the different shifts the theory has gone through especially with the inclusion of traditional belief systems and institutions like Family and also that of marriage.

Barbecue being something that is a gathering activity usually to celebrate events in a family or that of extended family and friends done in the front lawn with games and creates a setup like that of a party.

There is social cohesion here, and also that of maximum interaction, and in events as such people also invite mutual friends, relatives and it becomes a common ground for people to meet new people. These relationship then occupy every individuals personal life, and gets transactional also, some become business partners, get invited into study and research groups and in many cases become life partners as well after getting to know each other.

Emile Durkheim who was also a classical ideologist and a social philosopher, introduced the Collective Consciousness concept, that deals with the knowledge or meaning construction of

⁹ Jankovič GL. Private space open to the public as an addition to the urban public space network Urbani Izziv 2012; 23(1): 101.

[<http://dx.doi.org/10.5379/urbani-izziv-en-2012-23-01-003>]

an individual spread across to groups and communities and this consciousness is what is present with something like that of a Barbecue culture where its purpose remains the same which is Eating Together and also the inclusion of the social aspect of interaction and appreciating staying together and dining with new people or even family helps them get past their anger, hurt and other difficult emotions that was a part of them while growing up or also something an individual is currently going through.

These events help in nurturing these relationships and acknowledge the importance of another individual's presence in his or her life and why it is pivotal to give them the necessary respect one should.

CONCLUSION:

The relevance of Food in culture is dynamic, as it comes from inspirations and knowledge that gets interpreted with time and learning. Barbecue, being the central focus to this research paper, it was a whole lot of information to record and find reliability to the theme of this paper. Tandoori, being a less researched cooking technique, is famous in West Asian countries, and this is also because of the arid regions it is located in and how this defines their cultural practices and their eating habits.

Tandoori, usually is a time consuming technique and is done on clay pots, the practice of making pottery using clay started with that of the Indus Valley Civilization and it then became a common practice in India.

What is commonly known as '*Matkha*', in India has been around since the time of Independence especially as a substitute to ceramics which was introduced to Indians by the

British, and post the Boycott Movement, the need for a new type of container was discovered and that is how did the proliferation of Pottery came into being.

Barbecue, on the other side is a practice or cooking technique that is established and has been around ever since the 16th Century, and it's a great understanding to how when knowledge is adapted it changes according to time and catches up to the needs and wants of its people and Barbecue is the classic example.

Our choices have altered as we've moved and picked up tastes from different places and cuisines and this has had a drastic impact in the way we consume food itself. Social Media and Movies especially have time and again re-iterated the idea of Family in all genres and there is equally the same sort of importance give on food on this regard.

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APPENDIX A

The Link to the Form

(<https://forms.gle/MQvRLW5tnHbjcyYS6>)

1. Do you prefer eating alone or with family?
2. Is Barbecue the same as Tandoori?
3. Your first Barbecue memory
4. Do you think Barbecuing is only for Men?
5. How often do you see or read about Barbecue?
6. Let's say you've won a lottery - you have free access to a supermarket where they sell all things to set up a barbecue at home along with free products and home delivery and they even organizes a home party for you with all your friends. The other option is you get to eat at a niche barbecue restaurant with all your friends and enjoy your game night. Which one among the two would you choose?

APPENDIX B

(Barbecue Culture in India (Group - A))

The Link to the form (<https://forms.gle/iMGAZV74mAMkmdND7>)

1. What is your favorite meat/vegetable when it comes to barbecuing?
2. Do you think Barbecue culture is capitalism in disguise in some sense?
3. Did you miss everything about Barbecue during the Pandemic
4. Would you have known about Barbecue if it wasn't for Social Media and the Entertainment Industry?
5. This is a tricky one! Could you think of anything that is related to Barbecue in an 'Indian way'?
6. As you've chosen that you prefer going out with your friend for a barbecue party in the previous form, is there a specific reason as to why?
7. Where all would you wish to take part in Barbecue as a public event (party, fund-raising, gatherings, festivals and etc.)
8. Which is your Favorite Barbecue Destination for dining?
9. What is your understanding of "Eating Together"?
10. What do you think of the Hashtags #BbqNdBeer #BondingOverBarbecue #BarbecueNight #House Barbecue #bbqparty #familybbq #bbqfamily #bbqlove.
11. Have you used any of these hashtags? If so why?
12. Yes, it's a repeated question. Do you think Barbecue culture is capitalism in disguise?
13. Did you enjoy filling these questions? What is your opinion on my research area?

APPENDIX C

(Barbecue Culture in India (GROUP B))

The Link to the Form is (<https://forms.gle/aoM56FcJ3gH55ASL7>)

1. What is your favorite meat/vegetable when it comes to barbecuing?
2. Did you miss everything about Barbecue during the Pandemic?
3. Would you have known about Barbecue if it wasn't for Social Media and the Entertainment Industry?
4. This is a tricky one! Could you think of anything that is related to Barbecue in an 'Indian way'? (It can be an opinion, tip, fact, cooking methods, spices and utensils)
5. As you've chosen that you prefer getting a Barbecue done at home in the previous form, is there a specific reason as in to why?
6. What is your knowledge on setting up a Barbecue grill/station at home?
7. Do you think barbecue tastes better when done at home with proper recipe and technology or at a restaurant?
8. What is your understanding of "Eating Together"?
9. Which movie or song comes to your mind that is more of a western influence when you hear the word 'Barbecue'?
10. Do you think Barbecue culture is capitalism in disguise in some sense?
11. Does it ever come to your mind that Barbecue is quite hyped up in our country?
12. Did you enjoy filling these questions? What is your opinion on my research area?