

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.

Work cited:

Barbecue and .Utility Furnaces - CORE." <https://core.ac.uk/download/pdf/79652474.pdf>.

[Accessed 2 Apr. 2021](#).

Bainbridge, David A. "Buried clay pot irrigation: a little known but very efficient traditional method of irrigation." *Agricultural Water Management* 48, no. 2 (2001): 79-88.

Durkheim, Emile. "From mechanical to organic solidarity." *Sociology: Introductory Readings* 2.1 (2010).

Davis, Murray S. "'That's classic!' The phenomenology and rhetoric of successful social theories." *Philosophy of the Social Sciences* 16.3 (1986): 285-301.

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

Hamilton, Peter. *Knowledge and Social Structure (RLE Social Theory): An Introduction to the Classical Argument in the Sociology of Knowledge*. Routledge, 2014.

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

Kalra, J. Inder Singh, and Pradeep Das Gupta. *Prashad: cooking with Indian masters*. Vol. 1. Allied Publishers, 1986.

Krueger, Dale, and Shiva Nandan. "Branding in the Global Arena: The Role of Culture." *Marketing Management Journal* 18.1 (2008).

Meeker, Ray. "Thirty-five years with Indian clay." *Ceramics Art and Perception* 64 (2006): 35-37.

Morrow, Raymond Allen, and Carlos Alberto Torres. *Social theory and education: A critique of theories of social and cultural reproduction*. SUNY Press, 1995.

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

Ramakrishna, Jamuna, M. B. Durgaprasad, and Kirk R. Smith. "Cooking in India: the impact of improved stoves on indoor air quality." *Environment International* 15, no. 1-6 (1989): 341-352.

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

Rethinking public space through food processes: Research"

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

Saxena, S., Saini, S., Samtiya, M., Aggarwal, S., Dhewa, T., & Sehgal, S. (2021). Assessment of Indian cooking practices and cookwares on nutritional security: A review. *Journal of Applied and Natural Science*, 13(1), 357-372.

Sarah Lawson Welsh (2018) Culinary Cultures: Food and the Postcolonial, *Journal of Postcolonial Writing*, 54:4, 439-441, DOI: 10.1080/17449855.2018.1497763

Starbuck, William H. "Where Tandoori Can Lead."

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

Weld, Isaac. *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), 1800.

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.

Williams, Raymond. "Culture is ordinary (1958)." *Cultural theory: An anthology* 5359 (2011).

Kermode, Mark. "Chef Review – Jon Favreau Cooks up a Tasty Food Movie." *The Guardian*, Guardian News and Media, 28 June 2014, www.theguardian.com/film/2014/jun/29/chef-review-jon-favreau-tasty-food-movie.

V, vishnu. "Theeni Movie's Review: A Romantic Comedy Done Right with a Pinch of Salt." *Republic World*, Republic World, 27 Feb. 2021, www.republicworld.com/entertainment-news/regional-indian-cinema/theeni-movies-review-a-romantic-comedy-done-right-with-a-pinch-of-salt.html.

Siquig, Alex. "The Family Values of 'Fast & Furious'." *The Ringer*, The Ringer, 12 Apr. 2017, www.theringer.com/2017/4/12/16045152/fast-furious-family-values-40cbc3088600.

Melina, Remy. "What's the History of the Barbecue?" *LiveScience*, Purch, 26 July 2010, www.livescience.com/32724-whats-the-history-of-the-barbecue.html.

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?