

# SKY WRITING

ON THE ROAD

## Condiments



Peering in some amazement **through the window** of the British butcher's in the seaside village . . .

TO: EDITORIAL@DELTA-SKY.COM

FROM: DUNCAN CHRISTY

SUBJECT: THOSE SAUCY BRITS

THERE'S BRANSTON PICKLE, OF COURSE, and Military Pickle and Spiced Lime Pickle and Farmhouse Pickle and Tangy Pickle With Ale and Aubergine Pickle and Poachers Pickle.

And while we're at it, peering in some amazement through the window of the British butcher's in the seaside village, let's meet the esteemed members of the marmalade family. There's Thick Cut Orange (which most people would assume was the full extent of the marmalade family, but, no, not here, my dears, not here!), Fresh Lime Marmalade, Orange and Lemon Marmalade, Dundee Orange Marmalade, Blood Orange Marmalade, Three Fruit Marmalade With Scotch Whisky, Ginger Marmalade, Lemon and Lime Marmalade, Mandarin Orange Marmalade, Grapefruit Marmalade, Grapefruit and Ginger Marmalade. . . .

The mind swims, the palate bursts. The overbearing linguist in our group opines that "condiments" technically mean anything used to enhance flavors, and that marmalades qualify. Good! That in turn scoops up the curds: Raspberry, Lime, Orange, Lemon and Banana, the very snappy quintet that do so much to make high tea high.

Those saucy Brits: Is it the food they look forward to, or the arsenal of toppings and sides, of relishes and rinds, with which they can shade the flavor? Think about a slice of roast lamb or beef, for a moment. So plain! Now think about it with Nutty Apricot Chutney. With Old English Chutney With Cider. With Hot and Herby Pickled Shallots. With Pickled Onions in Malt Vinegar With Visible Spices. Yes!

Neatly labeled, neatly papered and banded, neatly stacked into a pyramid of possibilities for the table. The condiments of the British Empire, of which this list is really just a fraction, just a trifle. ✦