



Smithsonian Explores the History of Fourth of July Food



The Journal



'Haut Mess' what Gordon Ramsay Called A Unique Take on Beef Wellington



Haute Mess 7673 Beverly Blvd, Los Angeles CA

Beverly Hills, Ca July 3, 2022. The celebrated chef and the judge of numerous cooking show competitions, Gordon Ramsay, is a notoriously busy man. Seriously, when was the last time you've missed him and wondered where he is or what he's doing now? The man is almost everywhere we turn our eyes and "always near food," as his Twitter bio says.

Nowadays, we can watch Ramsay judge the dishes from those contestants who didn't make it to the finals of past seasons, and now want to redeem themselves in "MasterChef: Back to Win" (per FOX). The chef also recently appeared in "The Savoy," a documentary about a luxury hotel in Britain, in which he opens a new restaurant after the pandemic (via IMDB). And with all that work, Gordon Ramsay still has the time to react to our videos on TikTok — you simply post a cooking video on TikTok and hope that Ramsay will rate your culinary creation with the accompanying hashtag #ramsayreacts. And now, the three Michelin Star-chef called a weird take on beef Wellington a "hot mess." But how come? Did this beef Wellington recipe make Gordon Ramsay cry? Ramsay's relationship with the classic

dish called Beef Wellington is long and unusual. In "Hell's Kitchen," the dish was a staple and a favorite on the show, although the contestants had many trial-and-error situations until they got it right. The chef also designed a Christmas Beef Wellington recipe that was included in his cookbook "Ramsay in 10" (via YouTube). Now, Ramsay has reacted to TikTok user @kyleistook's take on the classic dish. The TikTok user mashed a few hot dog wieners in a mortar, placed the mashed meat over bologna rounds, topped it

with two grilled hot dogs and a squeeze of yellow mustard, and wrapped the whole thing in cling film. Two elongated bread rolls are then split in half, laid down and flattened, topped with the unwrapped meaty concoction, brushed with whisked eggs, rolled, and baked in the oven. Once cut, this unholy take on beef Wellington has two hot dogs visible in the cross-section. Weird. As expected, Ramsay's reaction was not "yum" or "delicious." Instead, he cried out his usual "no, no, no" and "stop it," but we can't blame the man because a hot dog Wellington just doesn't look appetizing. So instead, we suggest making a traditional beef Wellington with beef, mushroom duxelles, and puff pastry. Just don't be intimidated because it's not as complicated as it might seem at first.

Haute Mess is a European-style marketplace, complete with pastries, a coffee bar, and a grocery selling everything from Italian wine to pasta. But perhaps the most surprising element of this Beverly Blvd. spot are the sandwiches - they're good. Our favorite right now is the Cosmopolitan è Rosati (prosciutto, burrata and pesto), but each one comes on crunchy, house-made sourdough that makes for an ideal lunchtime sandwich situation. If you're around The Grove and are short on time, keep Haute Mess in your back pocket.

HauteMess Gourmet Market has handcrafted gourmet European-inspired sandwiches and baked goods such as pastries and breads like sourdough and baguettes baked fresh in-house daily. According to the business' Facebook page, "HauteMess is a unique European market and sandwich bar. The market offers a variety of fresh breads and pastries made in-house and an array of imported charcuterie, cheeses, specialty imports, coffee and 150 wines."



Oscartek line of cases throughout the shop

With a 4.5-star rating out of 12 reviews on Yelp so far, the new bakery has been warmly received by patrons.

Pilar M., who was among the first Yelpers to review the new spot on Sept. 27, wrote, "Knowledgeable, good service. A gem in our neighborhood. The coffee is superior, the bread, delicious."

Yelper Tricia F. added, "...The prosciutto here is delicious, the in-house chips crunchy and airy, [with] just a hint of salt. The decor [is] relaxing and beautiful with a great European twist."

Intrigued? Stop in to try it for yourself. For more info please visit <https://hautemess.la/#home>

Smithsonian Explores the History of Fourth of July Food.

Where Did Hot Dogs, Hamburgers Come From?

Independence Day is the perfect opportunity to fire up the grill, listen to some good old American music and enjoy a chest-thumping fireworks display. July Fourth celebrates the birth of the United States of America and honors the history that created a melting pot

of different ethnicities and cultures. No Independence Day celebration would be complete without a picnic table filled with some traditional favorites: hamburgers, hotdogs, buns, kabobs, potato salad, ketchup and watermelon. But where did these July Fourth foods come from? Bruce Smith and Melinda Zeder, archaeologists at the Smithsonian's National Museum of Natural History, explain where and how it all began.



Meat and Poultry

Spanish explorers first brought domesticated livestock, including cattle, pigs and chickens, to the New World followed by European colonists in the 1500s. Before that, Taurine (hump-less) cattle were domesticated in southeastern Turkey and northern Syria more than 10,000 years ago. Around the same time, Zebu (humped) cattle were domesticated in south Asia. Taurine cattle began to spread into Europe around 8,000 years ago, reaching Britain about 3,000 years later. Like hump-less cattle, pigs were domesticated in the Near East and spread to Western Europe about 5,000 years later. Chickens descended from jungle fowl in Southeast Asia. While their history is a little unclear, they spread westward to present-day Israel about 3,000 years ago.

Grains, Fruits and Vegetables

Wheat was domesticated about 10,000 years ago in the Near East and spread to Europe about 5,000 years later. It came to the Americas on Christopher Columbus' ships in 1492-1493. It quickly grew in settlements in the 1500s and 1600s. Tomatoes, native to northern South America, were brought to Europe in the 1500s and returned to the Americas by European colonists. Like tomatoes, potatoes were domesticated in South America 8,000 years ago. By 1781, Thomas Jefferson was serving tomatoes and French-fried potatoes at his dinner table. They were brought to Europe in the 1600s and arrived in North America around 1800 with European settlers. Watermelon was brought to the Americas by the Spanish around 1600 from central and southern Africa. It was quickly adopted by the Cherokee, Choctaw and other American Indian tribes.



For information on other popular American foods and cookware, visit the Smithsonian's National Museum of American History exhibit, FOOD: Transforming the American Table, 1950-2000.

About the Smithsonian

Founded in 1846, the Smithsonian is the world's largest museum and research complex, consisting of 19 museums and galleries, the National Zoological Park, nine research facilities and 20 libraries. There are 6,000 Smithsonian employees and 6,500 volunteers. Approximately 30 million people from around the world visited the Smithsonian in 2012. The total number of objects, works of art and specimens at the Smithsonian is estimated at 137 million.



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