

BROOKS STREET TIMES

"Lemon curd is proof that God loves us and wants us to be happy."

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"Not a Thing" of the Week: Quick-Soaking Beans

By Jessie Coulter, dining columnist

The greatest fraud perpetrated on the frugal American cook in the 20th century is the quick soak of the dried legume.

One usually keeps dehydrated beans for those rare opportunities when meal preparation can begin the night before meal consumption. The beans swim happily in their bath all night, reclaiming their lost H₂O.

But those rare legumergencies are never far off. At any moment, Brooks Street might face a surprise visit from second cousins, in desperate need of a spot of tea and a four course meal.

Quick! Soak the beans!

A comprehensive survey of two Brooks Street cookbooks revealed allegedly sure-fire quick soak methods. "Black beans in two hours!" they promise. "Limas in a flash!" Billy Mays, we lament your passing. These Quick Soak methods needed only a "KaBlam!" from your lips to be legit.

Simply pop your rock hard pintos into a trusty pot of water, boil for two minutes, wait one hour, and viola! Beans ready for cooking. But alas, 'tis all but a sham, a show, a chicanery of the highest magnitude.

Unwittingly illustrating the definition of insanity, The Cline has used this method (courtesy of fiend Mark Bittman) no fewer than 33 unsuccessful times. Not only does the failed method frustrate his cooking plans, it tests his fellow Brooks Street residents' ability to resist poking fun at his "hard beans."

Investigative Reporter Cline is on assignment in Djibouti this week. Tune in next time for his hastily drafted but perfectly punctuated updates from the field.



Lemon-Curd-Inspired Smiles

Survey of the Week: Why Aren't the Dishes Done?

- **15%** Out of dish soap
- **27%** Can't find dish gloves
- **4%** Trying to construct life-size statue of Rodney Dangerfield out of used silverware
- **10%** Can't find sponge
- **22%** Pile of dirty dishes declared "figment of mass hysteria"
- **17%** Can't find sink
- **9%** Locusts
- **145%** Distracted by Internet

Your culinary correspondent conducted an exhaustive round of bean soakage trials, and will now reveal an effective Quick Soak Method:

Boil your bean of choice for two minutes

Remove from heat,

Let stand for one hour

Cook on low for another hour

Remove from heat, transfer to refrigerator

Let sit overnight

Cook one hour the next day.

"Quick Soak" indeed. NOT A THING.

Classifieds

Missing: space between "Immersion" and "Blender" in the Brooks Street kitchen Venn diagram. Please call with information about liquified substances in vessels.

Reward: one year's supply of porridge.

Crime Report

Potted plant decimation:

violator still at large, described by eyewitnesses as furry and conniving

Composting delinquency:

violator sentenced to stick hand into crawspace under porch for thirty seconds

Recycling protocol violations:

violator is *really* tired of hearing about it. Like, seriously.

Point/Counterpoint

J: I'm going to fridge that soup.

W: You're going to what? Did you just verb a truncation?

J: [Brandishes spatula] You wanna dance old man?

W: I'm just tired of people's disregard for proper English.

J: I think people are going to use words how they want, and you just have to live with it.

W: I do not have to live with people verbing "reference" and "Frankenstein." I'm going to go sit in the corner and refer to companies in the pluralized British style...Did you know Apple are pulling out of the U.S. Chamber of Commerce because the CoC is stuffy about climate change?

J: ...What, I'm sorry, I was trying to decide which preposition to end a sentence with.

W: No see, *that* rule is bogus. Ending sentences with prepositions is fine.

J: So wait, I break one of *your* rules and I'm perverting the language, but it's okay to break other people's rules?

W: No, my rules are the correct rules. Why doesn't anyone understand that? See also, rules on car maintenance and instant coffee.

J: I'm mentally beating you to death with a dictionary.