

## BBQ PASSAGE

**Directions:** In the passage that follows, certain words and phrases are underlined and numbered. On the right side of the page, you will see suggested corrections for each underlined part. Choose the option that best expresses the idea, makes the statement appropriate for standard written English, or is worded most consistently with the style and tone of the passage as a whole. “NO CHANGE” is a valid option if you think the original is the best choice. Along with grammar, there will also be questions about the passage’s content; choose the best answer choice. You may also find questions about a section of the passage or about the entirety of it. These questions do not refer to any underlined part of the passage but are identified by numbers in a box.

Read the passage thoroughly before answering the questions. For some questions, you must read several sentences beyond the question to determine the correct answer.

### Passage 1

#### *Texas vs. Oklahoma BBQ: A Sizzling Showdown*

Traced back to Native American and African tribes who had been enslaved or conquered by <sup>1</sup> European colonists barbecue is a word that is familiar to most Americans. Barbecue is thought to have started with Native Americans who used smoking as a means of preserving meat. When a bison or an elk was killed, the amount of food that was available could not be eaten in one sitting. So the Native Americans created buildings and smokehouses where they smoked meat. Some tribes dug deep trenches and cooked whole animals at high <sup>2</sup> temperatures. Seasonings, however, did not come from Native Americans. They came from enslaved Africans who also smoked meat. Slaves made up a large <sup>3</sup> percentage of the East Texas population by May 2 1852. Like the <sup>4</sup> Native Americans they dug big trenches and put

1. A) No Change  
B) European colonists, *barbecue*, is  
C) European colonists *barbecue*, is  
D) European colonists, *barbecue* is
2. F) No Change  
G) Seasonings however did not come  
H) Seasonings, however, did not come,  
J) Seasonings, however did not come
3. A) No Change  
B) population by May 2, 1852.  
C) population, by May 2, 1852.  
D) population by May, 2, 1852.
4. F) No Change  
G) Native Americans, they dug big trenches  
H) Native Americans they dug big trenches,  
J) Native Americans, they dug big trenches,
5. F) No Change  
G) Salt was cheap, and black pepper  
H) Salt, was cheap, and black pepper  
J) Salt, was cheap and black pepper

saplings across the fire they built and put whole animals in the trench. Texas barbecue cooks used homemade sauce based on vinegar to keep the wild meat moist. They then mopped the meat almost continuously with vinegar as the meat cooked slowly over low heat. The most important spices they used were salt and black pepper. <sup>5</sup> Salt was cheap and black pepper was imported from Europe and available in small amounts. Chili peppers were easily grown and used raw or dried to add to the flavor of the sweet sauce. The original sauce included salt and pepper, molasses made from sugar cane tomatoes <sup>6</sup> vinegar, butter, and peppers. Gardens produced additional spices like sage, coriander, basil, onion, and garlic. Today, Texans prefer mesquite, pecan, or hickory wood. Oklahoma barbecue chefs prefer using oak. Oak allows for thorough cooking; it gives the meat a hint of the smoke flavor while not actually flavoring the meat with a very strong flavor. The Five Oklahoman Tribes raised beef after the federal government gave them permission to raise livestock, so beef was preferred over <sup>7</sup> When the meat is prepared, the fat is usually trimmed off so the meat flavor is not disguised by excess fat. Meat is of primary importance in Oklahoma. It is not heavily rubbed or soaked in mop sauce for long periods of time, and sauce is typically served on the side. Most Oklahoma-style barbecue sauces start with a base of ketchup and Worcestershire sauce and include molasses <sup>8</sup> or honey or brown sugar and hot peppers.

6. A) No Change  
B) salt and pepper, molasses made from sugar cane tomatoes, vinegar, butter and peppers.  
C) salt, and pepper, molasses, made from sugar cane tomatoes, vinegar, butter, and peppers.  
D) salt and pepper, molasses made from sugar cane, tomatoes, vinegar, butter, and peppers.
7. F) No Change  
G) When the meat is prepared the fat is usually trimmed off, so  
H) When the meat is prepared, the fat is usually trimmed off, so  
J) When the meat is prepared, the fat is, usually, trimmed off, so
8. A) No Change  
B) molasses, honey or brown sugar, and hot peppers.  
C) molasses and honey, or brown sugar, and hot peppers.  
D) molasses, and honey, or brown sugar, and hot peppers.

## Sources

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