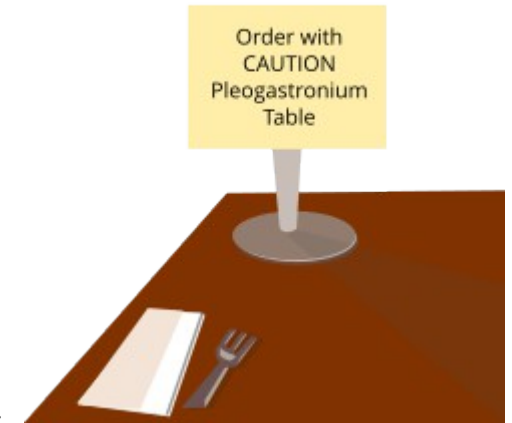


New Word Revealed

Well .. Viva Kittery's very own new word reporter.. Tom Definition has followed a breaking story on a new word emerging from the food industry..of all places!

Pleogastronium is now being printed on menus all over America. Pleogastronium is a reference of combined legal and health conditions that regulate today's food service industry. The conditions of actually serving food are so fraught with pretensions and conditions that it would never really be safe to eat anything. The chef remarked.. I can now see why ancient peoples turned to bread as the main meal. If you leave most products on the counter for more than ten minutes they are legally subject to bacteria that might possibly do something. If you cross contaminate about 11 commonly used items, an allergic reaction could occur in some people.. items like cooking oils , peanut butter, fish residuals, gluten and a variety of others.

The only thing about ancient Roman peoples we didn't know , but now do know, is that people took their lawyers to lunch not for legal discussion but because they might have an allergic reaction and wanted to sue immediately versus dragging the case out. We don't seem to go that far today because lawyers are so expensive said the chef.



However some restaurants said its easier to put Pleogastronium on the menu than to have a sign "no lawyers allowed" which obviously would be a violation of their civil rights and again lead to a bigger lawsuit. If someone in a suit comes in the restaurant we usually have the waitress put a card on the table that says "you are at a Pleogastronium table..please order carefully from the menu".....

