To: Paradise Inn Hawaii, LLC (sethreiss@lawhi.com)

Subject: TRADEMARK APPLICATION NO. 78696954 - SUSHI BURGER - 1199-2TM

Sent: 7/5/2007 9:52:11 AM

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UNITED STATES PATENT AND TRADEMARK OFFICE

SERIAL NO: 78/696954

MARK: SUSHI BURGER

CORRESPONDENT ADDRESS:
SETH M. REISS
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HONOLULU, HI 96813-3654

GENERAL TRADEMARK INFORMATION:
http://www.uspto.gov/main/trademarks.htm

APPLICANT: Paradise Inn Hawaii, LLC

CORRESPONDENT'S REFERENCE/DOCKET NO:
1199-2TM
CORRESPONDENT E-MAIL ADDRESS:
sethreiss@lawhi.com

REQUEST FOR RECONSIDERATION DENIED

ISSUE/MAILING DATE: 7/5/2007

Applicant is requesting reconsideration of a final refusal issued/mailed June 29, 2006.

After careful consideration of the law and facts of the case, the examining attorney must deny the request for reconsideration and adhere to the final action as written since no new facts or reasons have been presented that are significant and compelling with regard to the point at issue.

The applicant reiterated its argument that the combination of words, SUSHI BURGER, has a bizarre meaning and/or is incongruous as applied to the goods, "sandwiches made with rice, processed seaweed and meat or fish," and services, "fast food and non-stop restaurant services; restaurant services; take-out restaurant services." The applicant also argued that since there appears to be no other known user of the combination of terms, "sushi burger," the provision of dictionary definitions of each term does not discharge the examining attorney's burden of showing that the combination is descriptive.

The fact that a term is not found in the dictionary is not controlling on the question of registrability. *In re Gould Paper Corp.*, 834 F.2d 1017, 5 USPQ2d 1110 (Fed. Cir. 1987); *In re Orleans Wines, Ltd.*, 196 USPQ 516 (TTAB 1977); TMEP §1209.03(b).

Sushi is a category of food that takes many shapes and forms and is comprised of numerous foods. The common ingredient is cold rice moistened with vinegar. Sushi may also contain cooked or raw vegetables, fish, tofu, perhaps even meat. The rice may be formed into a neat clump, scattered in a bowl, or even rolled up. There are no rules as to the form it must take. The bottom line is that the vinegared rice is why a dish is called sushi, not the other ingredients. In this case, the sandwich is somehow comprised of sushi and either the inside of the sandwich or the totality of the dish is round or shaped like a burger or patty. Perhaps the rice is used in place of the bun or bread and the other ingredients are inside, Japanese-style. See attached Wikipedia article. No matter what, the combination of terms merely describes a food item that ultimately appears burger-shaped and is comprised of vinegared rice. Just as "veggie burger" describes a whole host of different meatless burgers, with or without buns or bread, *see attached*, SUSHI BURGER, describes the applicants goods. A term that describes the form or shape of a product is merely descriptive under Section 2(e)(1). *In re Metcal Inc.*, 1 USPQ2d 1334 (TTAB 1986) (SOLDER STRAP descriptive self regulating heaters in form of flexible bands or straps); *In re H.U.D.D.L.E.*, 216 USPQ 358 (TTAB 1982) (TOOBS held merely descriptive of bathroom and kitchen fixtures in the shape of tubes).

Accordingly, applicant's request for reconsideration is *denied*. The time for appeal runs from the date the final action was issued/mailed. 37 C.F.R. Section 2.64(b); TMEP Section 715.03(c). If applicant has already filed a timely notice of appeal, the application will be forwarded to the Trademark Trial and Appeal Board (TTAB).

/rscb/
Robin S. Chosid-Brown, Esq.
Law Office 102
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robin.chosid-brown@uspto.gov

STATUS CHECK: Check the status of the application at least once every six months from the initial filing date using the USPTO Trademark Applications and Registrations Retrieval (TARR) online system at http://tarr.uspto.gov. When conducting an online status check, print and maintain a copy of the complete TARR screen. If the status of your application has not changed for more than six months, please contact the assigned examining attorney.

http://en.wikipedia.org/wiki/Veggie_burger 07/04/2007 05:40:38 PM

Veggie burger

From Wikipedia, the free encyclopedia

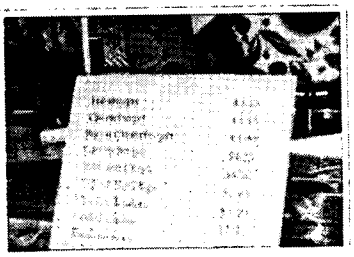
For a burgerless burger, see Burgerless burger.

A **veggie burger** is a vegetarian burger. The patty of a veggie burger can be made from vegetables, nuts, dairy, mushrooms, textured vegetable protein (TVP), or a combination of these. They are sometimes vegan.

A homemade veggie burger. Made with a potato, corn and peas patty.

Veggie burgers are available in a growing number of fast-food restaurants in the U.S., but availability may vary geographically or even among particular restaurants of the same franchise. As of April 2005, veggie burgers were available in all Burger King restaurants, and certain Subway restaurants. Many "greasy spoon" cafes as well as top-of-the-range eateries also offer veggie burgers as an option. In places like India where vegetarianism is popular, McDonald's serves veggie burgers as it is one of the primary hot sellers.

Non-meat burgers made by Boca, Gardenburger, and Morningstar Farms are sold extensively in supermarkets across America.



The first veggie burger was created, in London, by Gregory Sams in 1982, calling it the 'VegeBurger'. Gregory and his brother Craig had run a famous natural food restaurant in Paddington since the 1960s.[1] A Carrefour hypermarket in Southampton sold 2000 packets in three weeks after its launch, which was reported in *The Observer* newspaper on February 27, 1983.[2]

See also [edit]

- Meat analogue

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In other languages

- Deutsch

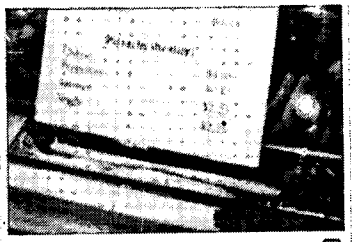
- Meat analogue
- Falafel
- Vegetarianism
- Vegetarian food

References [edit]

1. ^ The Vegeburger story. Chaos Works. Retrieved on 2006-11-11.
2. ^ And Here Comes the VegeBurger. The Observer. Retrieved on 2006-11-11.

External links [edit]

- Veggie Burger Recipes
- Recipes with veggie burgers



A menu in the U.S. House of Representatives, which includes a "Garden Burger" on sale for $ 4.25

Wikibooks Cookbook has more about this subject:

Vegan_cuisine#Vegan_patties

Categories: Fast food | American sandwiches | Meat substitutes

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Food & Drink

↳Vegetarian Cuisine

Essentials

- Vegetarian and Vegan 101
- Vegetarian and Vegan Barbeques
- Main Dish Recipes
- How to Go Vegetarian/Vegan
- Types of Vegetarians

Vegetarian Offers

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- Vegetable Recipe
- Beet Recipe
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- Glossary

Vegetable Veggie Burgers

From Jolinda Hackett,
Your Guide to Vegetarian Cuisine.
FREE Newsletter. Sign Up Now!

Looking for a healthier, low-fat veggie burger? This recipe uses just a bit of tofu and lots and lots of veggies to form a healthy and high-fiber vegetarian patty. This veggie burger recipe is both vegetarian and vegan.

INGREDIENTS:

- 3 tbsp olive oil
- 1/2 cup corn kernels
- 7 mushrooms, diced
- 3 scallions (green onions) diced
- 1/2 red bell pepper, diced
- 2 cloves garlic, minced
- 1 tsp cumin
- 1 carrot, grated
- 1 small potato, grated
- 1/4 cup silken (soft) tofu
- salt and pepper to taste
- 1/2 cup bread crumbs

PREPARATION:

In a blender or food processor, process tofu until creamy and set aside.

Sautee the corn, mushrooms, scallions and bell pepper in one tablespoon of oil for 3 to 5 minutes. Add the garlic and cumin and cook for one more minute.

Remove from heat and add the carrot, potato, tofu, salt and pepper.

Add bread crumbs until the mixture holds together. You may need a little bit more or less than a half a cup.

Shape the mixture into patties and refrigerate for at least one hour.

Heat remaining two tablespoons of olive oil and cook each patty until the veggie burgers are done, about 3 minutes on each side.

More Veggie Burger Recipes:

At a Glance

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Occasion : Cookout

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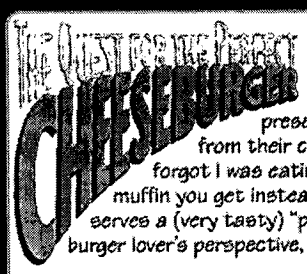
CHRISTOPHER'S



Improper Bostonian
"The Quest for the Perfect Cheeseburger"

Christopher's boasts 20 years of all-natural cooking (no hormones or preservatives in its food and heavy on the organic ingredients), but you'd never know it from their cheeseburger: the bacon is so crisp, the cheddar so perfectly melted, that I almost forgot I was eating health food. This is just a great burger, straight up; aside from the English muffin you get instead of a bun, you could easily forget that you were eating in a restaurant that also serves a (very tasty) "portobello mushroom pizzetta" and has a separate martini menu. From a cheese burger lover's perspective, that's a good thing.

Best Feature: I've been preaching the English-muffin-as-hamburger-bun gospel for years. Go to Christopher's, try it for yourself and send me a thank-you card.

AOL Cityguide
City's Best Comfort Food, 2005

AOL Cityguide
City's Best Burgers, 2005

Stuff @ Night
What's Hot? Try the veggie burgers at Christopher's in Porter Square. If you've never had one, you'd be surprised by how good a veggie burger can be.

Boston Globe Calendar
Brunch Punch: who says brunch cocktails aren't good for you? At Christopher's, the Sunrise Smoothie features what the restaurant calls a "tempting, thick, healthy blend of fresh strawberries, bananas, and orange juice." For a quick trip to the Caribbean during these harsh winter days, Christopher's recommends adding Captain Morgan's rum to the mix. The result is a glass of creamy goodness that goes down quick and stands on its own. "For some people, drinking on Sunday continues the party from Saturday night," said Christopher's co-owner Holly Heslop. "And then there are those who have no intention of having a cocktail with brunch until they see one go by and say, 'Damn, that looks good!'"

AOL Boston Guide
Talk about character. If you're looking for a place with any kind of character,

Christopher's effectively dominates the bar/dining scene in Porter Square. From urban sophisticates to college students, everyone seems to love this American bar and grill.

Boston Globe
At Christopher's Restaurant veggie burgers are ... made up of all wholesome ingredients - grilled vegetables, oats, and fresh herbs among them, and the burgers are mixed and shaped fresh by hand. The accompanying garlicky pesto and a roasted red pepper, probably too fancy for an ordinary burger, are splendid and appropriate here. Be careful whom you tell, or at your next barbecue all your vegetarian friends will want one.

Improper Bostonian
"Boston's Best Burger"
Few foods can rival the hamburger in its popularity and prevalence, and few places can rival this Cambridge spot in terms of quality and taste. The burgers here are all-natural beef patties, with no hormones or preservatives, and most of the toppings are organically grown. Six types of cheese and unusual accoutrements like vegetarian chili, guacamole, and caramelized onions add to the allure, as does the fact that the burgers can be ordered on a toasted English muffin. If you're going to indulge, you might as well do it in style, and while Burger King might do it your way, this place does it right.

Best Vegetarian Restaurant, Boston Phoenix
The new-American menu turns the tables on carnivores, offering vegetarians the majority of options, yet without turning meat eaters away (burgers and chicken still beckon); for once, no one in mixed (dietary) company has to go home hungry.

Phantom Gourmet
Christopher's is one of Phantom's "Great Ate" for Hamburgers. Phantom's Favorite: Veggie Burger.

Boston Magazine
This Porter Square bar may seem far too casual to be romantic, but it has to get credit for having the biggest, most blazing fireplace I found anywhere in the commonwealth.

Boston Globe "Cheap Eats"
Christopher's prides itself on offering a wide variety of dishes that mirror its neighborhood and cater to its tastes. That's an ambitious undertaking when you're located in a multicultural mélange like Porter Square, but this place has remained popular because it rises to the task - and then some. The consistency of both seasonings and preparation runs through everything. We were skeptical about the

seasonings and preparation runs through everything. We were skeptical about the prospects for the nachos, which added goat cheese and sun-dried tomatoes to the traditional chips and cheddar, but we were wrong. The combination of tastes and textures raised a routine bar dish to a level that even the junk-food detractors among us appreciated - and appreciated, and appreciated.

The setting at Christopher's is warm and inviting - very Cambridge, in the best sense of the phrase. Exposed-beam ceilings, a comfortable bar, tongue-and-groove floors, roaring fireplace. You get the idea.

And there's more. Charlie Christopher and Holly Heslop, the owners, have chosen to use meat only from animals that are raised on natural foods. The result is better-tasting food and, presumably, greater appeal to some of their customers from the neighborhood. Another bonus is that the menu is full of appetizing possibilities for vegetarians, who often get short shrift when dining at restaurants that cater to the carnivorous majority.

Weekly Dig

Many months ago, a few friends and I started a citywide search for Boston's best nachos. The search, while triumphant, didn't last very long. The third restaurant on the list was Christopher's, and with that visit, Boston's Best Nachos had been found. Many people call Christopher's a vegetarian restaurant, but it's not. Although there are many vegetarian items on the menu, Christopher's does make meat dishes, so that everyone can be accommodated. In fact, the Improper Bostonian named it "Best Vegetarian Restaurant" and "Best Restaurant to Take a Non-Vegetarian." Back to the nachos. They serve four types, and depending on your appetite, each comes in three different sizes: big, bigger, and feed the whole damn family. Whichever kind you get, they are warm, crisp, gooey, and never, never soggy, a nacho faux pas. So, if you are looking for an eclectic menu with comfort food, bar food, fancy food, or just plain food, and a warm-up-to-the-fire atmosphere where you can eat dinner then belly up to the bar, Christopher's is your place. And if all you want is an ice-cold beer and some killer nachos, this is the place for that, too.

Christopher's Restaurant & Bar
1920 Massachusetts Ave Cambridge MA 02140-2191 | (617) 876-9160
info@christopherscambridge.com

Key West

Restaurants

The Cafe, A Mostly Vegetarian Place
Contemporary, Under $10 to $15, Key West

Diner Rating:
4.6
Rate It

Travelers who are vegetarians or vegans now have a place of their own in Key West. This New Age-ish café turns out stir fries, grilled tofu, and polentas, pastas, and even pan-seared tuna. Local favorites include homemade veggie burgers, as well as portobello mushroom salad, a perfect accompaniment to green and yellow split-pea soup. There are fewer than a dozen tables and an eat-at bar with backless stools that fill the dining space, but there's a couch and chairs for waiting, and the food is worth the wait. Service is relaxed. Save room for apple pie with ginger ice cream. MC, V. Closed Sun.

Address: 509 Southard St., Key West, FL, USA
Phone: 305/296-5515

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User Reviews & Ratings

Vegetarian Heaven!
Posted by **morelmaniac** from Michigan on 03/29/2007
This was a wonderful find on the first night of our visit to Key West! After eating here, we lost interest in going to other places and ate all of our meals here. Fresh, interesting and flavorful combinations, great service, casual and welcoming atmosphere. Whatever you do, don't miss the sweet potato french fries!

Food	Atmosphere	Service	Value	RATING
5.0	4.0	5.0	5.0	4.8

The cafe in Key West A +++
Posted by **steve** from wisconsin on 08/20/2006
I am not a vegitarian at all.I also dont dine like this at all. I seek five star meals from fancy places. (BUT)I purposley went and tried the veggi burger at "The Cafe". Prior to going to key west I read the ratings posted here and wanted to experiance something different and unique. This was the best tasting meatless dish I have ever had! Honestly, it was better than a beef burger! It was served with sweet potatoe fries that were fantastic. I hope this cozy cafe stays in opperation because I will be back to order the noted vegi burger again. It is places like this that make vacations so remembered.

Food	Atmosphere	Service	Value	RATING
5.0	5.0	5.0	5.0	5.0

so good
Posted by **kevin** from brooklyn on 05/20/2006
we loved this cute place.. great food.. and i dont know who would call this place "dirty"... she must have been hateful.. what a pleasant surprise to find this gem in this town.. i would go there all the time if i lived here... try their veggie burgers, they are the best i have ever had.. our party loved it!!!! good job to the staff and cooks!!!

Food	Atmosphere	Service	Value	RATING
5.0	5.0	5.0	5.0	5.0

Dirty
Posted by **Elizabeth Walters** from Miami on 04/22/2006

04/22/2006

Food	Atmosphere	Service	Value	RATING
3.0	2.0	2.0	2.0	2.4

great friendly place
Posted by **Meredith** from Ft. Lauderdale on 03/11/2006
The food is the best in Key West and for half the price and twice the food usually. Their daily specials are extremely creative!

Food	Atmosphere	Service	Value	RATING
5.0	5.0	5.0	5.0	5.0

Go here!
Posted by **Kate** from RI on 02/01/2006
The food is great, tons of veggie options and price is right.

Food	Atmosphere	Service	Value	RATING
5.0	5.0	5.0	5.0	5.0

The tofu was to die for.
Posted by **Deloris** from Lake Worth on 01/09/2006
excellent adventurous food - would eat there every night.

Food	Atmosphere	Service	Value	RATING
5.0	4.0	5.0	5.0	4.8

I'll eat my veggies with pleasure
Posted by **Tiffany** from Key West on 06/29/2005
This is without a doubt my favorite restaurant in Key West. I have lived here for one year and have not found better food (non-veg included) on the Island. They have the best veggie burger I have ever eaten. I will miss it sorely when I move!

Food	Atmosphere	Service	Value	RATING
5.0	5.0	5.0	5.0	5.0

Amazing not just Veg food!
Posted by **Kari Brayman** from Asheville, NC on 06/27/2005
I lived in KW for a spell and the Cafe became my favorite for it's savory creative cuisine and excellent service

Food	Atmosphere	Service	Value	RATING

5.0	5.0	5.0	5.0	5.0

A Breath of Fresh Food
Posted by **Sally** from Oklahoma on 06/13/2005
We chanced on The Cafe while searching for A/C & fresh food in an area of fried dishes & outdoor seating. The service was friendly and quick. Above all, the salad greens, vegies, fruit & dressings were fresh & the combinations perfect to the palate. The fresh tuna was quickly seared leaving the interior a pink perfection. After days of key lime pie (too sweet for me) I was elated to find 2 dark chocolate desserts. The other clientele were friendly, yet quiet & considerate, which we found refreshing after the noise at the trendy restaurants. The theme, if you hadn't already gathered it, is FRESH. I would recommend this restaurant to anyone looking for a locals place & a healthy meal. By the way, we are not vegetarians.

Food	Atmosphere	Service	Value	RATING
5.0	5.0	5.0	5.0	5.0

good stuff
Posted by **kenny** from brooklyn on 05/23/2005
just go there... its really freaking good... in a touristy town its nice to see individuality.... good good stuff

Food	Atmosphere	Service	Value	RATING
5.0	5.0	5.0	5.0	5.0

Posted by **angela** from daytona on 02/05/2005
ate there wednesday. really good food!!!!cute place!!! they have live music on wednesdays too!!! go check it out. there veggie burgers are really really good!!!!!! a local recommended this place and i thank them. this was by far one of the best places i ate in town.

Food	Atmosphere	Service	Value	RATING
5.0	4.0	4.0	5.0	4.6

Posted by **Kathy Comiskey** from Dalton. Georgia on 02/05/2005
Were there when it first openned and they only had one server! The food was okay, but it is a cute "hippy" place with atmosphere.

Food	Atmosphere	Service	Value	RATING
2.0	4.0	3.0	5.0	3.2

SOOOOOOOOOOO GOOD!!!!!!!
Posted by **francis** from virginia on 02/02/2005
What can i say except that if you are visiting Key West (or live here) and you haven't been to The Cafe then shame on you!!! Everything is great. Really, truly, great. Their veggie burgers are legendary!!!!!!!!

Food	Atmosphere	Service	Value	RATING
5.0	5.0	5.0	5.0	5.0

Food Glorious Food
Posted by **Joe** from O.C. California on 12/26/2004
This place is great!!!!!!

Food	Atmosphere	Service	Value	RATING
5.0	5.0	5.0	5.0	5.0

a little piece of the big apple
Posted by **cosmo** from new york new york on 11/30/2004
great food. reminded me of home (n.y.c) great serveice. try their veggie burgers. polenta was great. spring rolls had me a rollin'. they have a chocolate pudding cake to die for. some good beers, wines. all in all, my new favorite place. i'm just sorry i don't live here.

Food	Atmosphere	Service	Value	RATING
5.0	5.0	5.0	5.0	5.0

This was nice food
Posted by **Peter** from Key west on 10/10/2004

Food	Atmosphere	Service	Value	RATING
3.0	1.0	2.0	3.0	2.4

veggies unite & rejoice!
Posted by **shannon** from new york.... on 10/17/2004

visiting key west was a wonderful adventure...best thing of the whole trip was eating at this "vegetarian" restaurant... i highly recommend this place (even to those still on the cow) this food was tintillating to all the senses..puts those "zen" places in new york city to shame...they should take a good lesson on great food from the "cafe in key west!"

Food	Atmosphere	Service	Value	RATING
5.0	5.0	5.0	5.0	5.0

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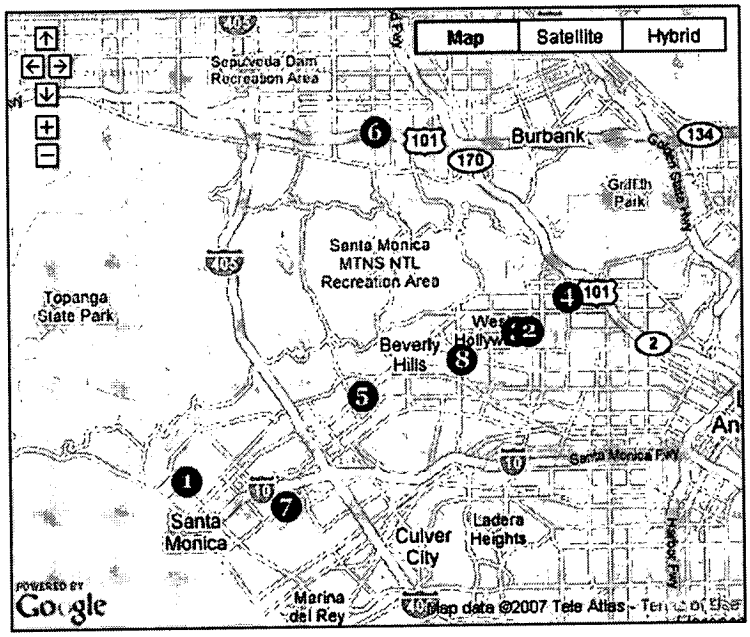
Great LA Veggie Burgers

JUN 15, 2007



Great veggie burgers are surprisingly few and far between in health-conscious Los Angeles. A lot of unexplored territory still exists within the gastronomic realm of the veggie burger, and it's an art form that offers a lot of unfulfilled potential. There are, however, a handful of Los

1 Babalu

1002 MONTANA AVE SANTA MONICA, CA 90403
(310) 395-2500

Caribbean, Asian, and American cuisine are masterfully integrated at this diminutive Montana restaurant, and the Babalu veggie burger is as extraordinarily delicious as anything else on the menu. The homemade patty contains whole chickpeas, and is grilled to crisp perfection. Served on a whole wheat bun, it's topped with grilled onion and tomato, avocado and alfalfa sprouts....

2 M Cafe De Chaya

7119 MELROSE AVE LOS ANGELES, CA 90046
(323) 525-0568

They call it "The Big Macro," and it's just as big on flavor as it is in size. The patty is made from whole grain brown rice and veggies, and it's topped with an outstanding special sauce, lettuce, tofu cheese,...

3 Vienna Cafe

7356 MELROSE AVE LOS ANGELES, CA 90046
(323) 651-3822

The BBQ Veggie Burger at Vienna Cafe on Melrose is a homemade patty stuffed with peas, corn, red and green peppers, carrots, onions, and spinach. It's served on a home baked onion burger bun with a side of savory...

4 Golden Bridge Yoga's Nite ...

6322 DE LONGPRE AVE LOS ANGELES, CA 90028
(323) 936-4172

An unexpected and somewhat hidden culinary treasure in the heart of Hollywood, Golden Bridge Yoga's Nite Moon Cafe is tucked just behind the Arclight. The cafe offers two of the best veggie burger options in Los...

5 Houston's Restaurant

10250 SANTA MONICA BLVD LOS ANGELES, CA 90067 (310) 557-1285

It's a chain, yes, but it happens to be a chain with one of the most original and most

HOUSTON'S

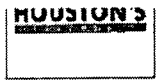
6 Hugo's Restaurant

12851 RIVERSIDE DR NORTH HOLLYWOOD, CA 91607 (818) 761-8985

People rave about Hugo's "Quinoa Black Bean Burger." The homemade patty

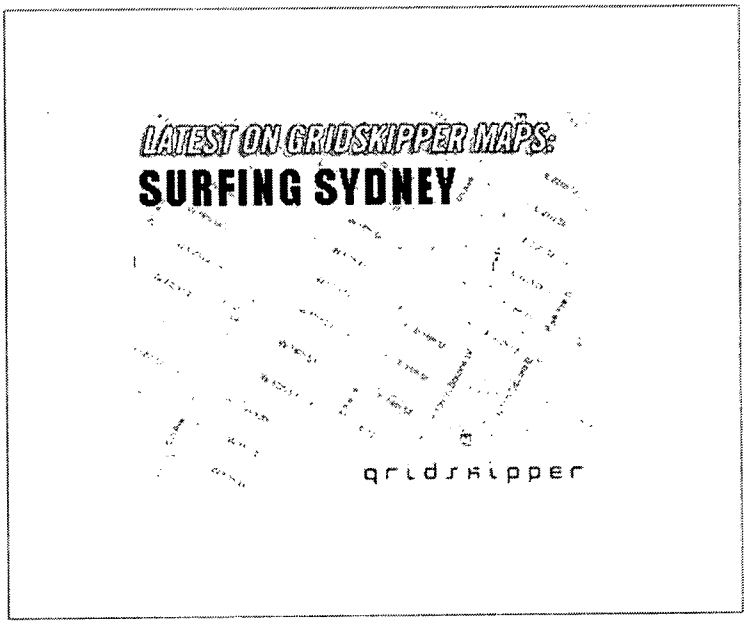
potential. There are, however, a handful of Los Angeles establishments at the forefront of veggie burger ingenuity, and they range from Yoga studio cafes to Irish pubs.

--Helen Jupiter



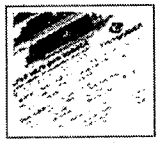
delicious veggie burgers in town. A mysterious mix of what seems to be black beans, brown rice, oat bran, onions, and beets...

includes breadcrumbs, carrots, onion, almonds, sunflower seeds, basil, cilantro, cinnamon and peppermint. It's topped with grilled onions,...



7 Counter

2901 OCEAN PARK BLVD # 102 SANTA MONICA, CA 90405 (310) 399-8383 ...



This Santa Monica spot serves custom burgers, and in addition to beef, turkey, and grilled chicken, there's a homemade veggie patty. Assemble your masterpiece by choosing from 10 cheeses, 27 toppings (which include...

8 St Nick's

8450 W 3RD ST LOS ANGELES, CA 90048 (323) 655-6917

You might not expect to find a great veggie burger at a pub like this, but it's here. Sure, it's just a Gardenburger, but they doctor it up with all of the essentials of good, greasy bar food: mayo, chopped pickles...

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Hamburger

From Wikipedia, the free encyclopedia

This article is about the food item. For the actual meat, see Patty. For other uses, see Hamburger (disambiguation).

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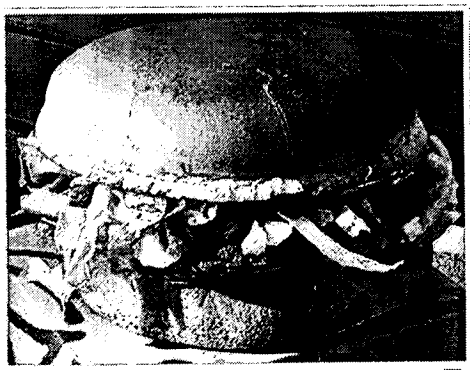

A **hamburger** (or simply **burger**) is a sandwich that consists of a cooked patty of ground meat that is fried, steamed, grilled, or broiled, and is generally served with various condiments and toppings inside a sliced bun baked specially for this purpose. Hamburgers are often served with french fries or onion rings.

Hamburger also refers to the cooked patty of ground meat (usually beef) by itself.[1] The patty alone is also known as a *beefburger*, or **burger**. This type of meat can be used in boxed dinners such as "Hamburger Helper". Hamburger is actually a distinct product from ground round and other types of ground meat. However, ground beef of any form is often commonly referred to as "hamburger." A recipe calling for 'hamburger' (the non-countable noun) would require ground beef or beef substitute- not a whole sandwich. Hamburger does not refer to ham.

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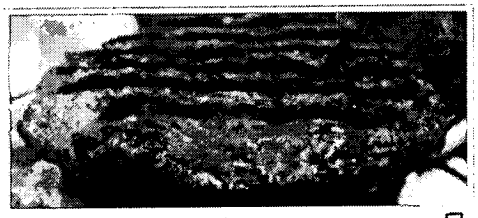

A grilled patty of ground meat

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The word "Hamburger" comes from Hamburg, Germany; the inhabitants of this city are also known as "Hamburger" in German but as Hamburgians in English.[*citation needed*] In Germany, local traditional snacks are often named after the place of origin, like the Frankfurter (also known as a hotdog), the Berliner (a jam doughnut) or Thüringer (Bratwurst). In Hamburg it was common to put a piece of roast pork into a roll, called *Rundstück warm*, although this is missing the "essence" of the modern hamburger, which is ground meat. However, another theory states that in Hamburg, meatscraps similar to modern ground beef were served on a *Brötchen*,[2] a round bun-shaped piece of bread. It is said that German immigrants then took the Hamburger to the United States.[2]

Many believe the first hamburgers in U.S. history were served in a sandwich shop established in 1895. Louis' Lunch in New Haven, Connecticut, is sometimes credited with having invented this quick businessman's meal when he sandwiched a hamburger between two pieces of white toast for a busy office worker in 1900. Louis' Lunch flame broils the hamburgers in the original 1898 Bridge & Beach vertical cast iron gas stoves with locally developed broilers to hold the hamburgers in place while they cook.

Louis' Lunch's claim is widely disputed, however. In 1974, The New York Times ran a story about Louis' Lunch and stated that a serious challenge to the title is a theory supported by the McDonald's Corporation, the nationwide hamburger chain. An uknown McDonald's historian claims the inventor was an unknown food vendor at the St. Louis World's Fair in 1904 even though this has not been corroborated. Newspaper columnist, amateur Texas historian, and restaurateur Frank X. Tolbert asserted that this food vendor was Fletcher Davis. Davis operated a café at 115 Tyler Street on the north side of the courthouse square in Athens, Texas, in the late 1880s. Local lore holds that Davis was selling an unnamed sandwich of ground beef at his lunch counter at that time. In 1904, Davis and his wife Ciddy, with backing from local business, took their sandwich to the 1904 World's Fair. Fletcher and Ciddy Davis launched their invention from "Old Dave's Hamburger Stand", located on the midway at the fair. A reference to a New York Tribune article written at the time about the fair called a hamburger the innovation of a food vendor on the pike. Tolbert claimed that Old Dave was Fletcher Davis from Athens. Others support this theory even though the article cannot be found in the archives of the New York Tribune newspaper. During the 1980s Dairy Queen ran a commercial filmed in Athens, calling the town the birthplace of the hamburger. In November 2006, The Texas State Legislature introduced Bill HCR-15, designating Athens as the "Original Home of the Hamburger". In 2000, the United States Library of Congress credited Louis' Lunch with making America's first hamburger [[1]]

The city of Seymour, Wisconsin also makes a claim as home of the hamburger. According to local history, a vendor named Charlie Nagreen served the world's first hamburger at the Seymour Fair of 1885. "Hamburger" After becoming frustrated that the meatballs he was attempting to grill were taking too long to cook, Charlie reportedly decided to flatten a meatball with his spatula to decrease the grilling time and he placed it between slices of bread to increase portability.

Another claim comes from Akron, Ohio. History recorded that Frank and Charles Menches ran out of pork for their sausage patty sandwiches at the 1885 Erie County Fair. Their supplier, reluctant to butcher more hogs in the summer heat, suggested they use beef instead. The brothers fried some up, but found it bland. They added coffee, brown sugar, and other ingredients to create a taste which stands distinct without condiments. They christened this sandwich the "hamburger" after Hamburg, New York where the fair was being held. A little known

fact is that the Original Hamburger indeed had its own recipe spiced with coffee and brown sugar - much different from what most Americans have tasted over the last one hundred years. The original recipe is featured at Menches Brothers Restaurants.

Due to widely prevalent anti-German sentiment in the USA during the World War I, an alternative name for hamburgers was salisbury steak. Even after the war, hamburger's popularity was severely depressed until the White Castle chain of restaurants created a business model featuring sales of large numbers of small hamburgers. White Castle holds a U.S trademark on "sliders". The original "Salisbury steak", however, was simply well-cooked plain, bunless beef patty, and was "invented" in 1888 by Dr. James H. Salisbury, an English physician. Today, Salisbury steak usually contains egg, bread crumbs and seasonings and is topped with gravy. A thin, fried, hamburger steak is sometimes referred to as a "minute steak". In many parts of the U.S., the same term is sometimes used for a thin, mechanically tenderized piece of round steak.

Hamburgers today [edit]

In 1906, Upton Sinclair published his book: "The Jungle" which exposed the lack of sanitation in the meat packing industry. As a result, many Americans developed a fear of eating processed beef. In the 1920s, Billy Ingram, (one of the founders of the White Castle (restaurant)), began a public relations campain to remake the image of the hamburgers sold in restaurants and to help make the burger a favorite food. In his book: "Selling them by the Sack: White Castle and the Creation of the American Food", David Gerald Hogan credits Billy Ingram and White Castle for making the hamburger the very popular food it is today, and leading the way for Mcdonald's and other franchises to follow.

Hamburger and fries served in an American diner.

The "cheese hamburger," now simply the **cheeseburger**, is said to have first appeared in 1924, and credited to grill chef Lionel Sternberger of The Rite Spot restaurant in Pasadena, California. This kind of burger is basically the same as a regular hamburger but with a slice of cheese (cheddar, American, Swiss, etc.) inside.

The term "burger" has now become generic, and may refer to sandwiches that have ground meat, chicken, fish (or even vegetarian) fillings other than a beef patty, but share the characteristic round bun. By the mid 20th century both terms were commonly shortened to "hamburger" or simply "burger." A "hamburger" today can also be made with finely chopped beef as well as ground beef.

Hamburgers are generally served in fast food restaurants. The McDonald's fast-food chain sells a sandwich called the Big Mac that is one of the world's top selling hamburgers. Other major fast-food chains – including Burger King (known as Hungry Jacks in Australia), A&W, Whataburger, Carl's Jr./Hardee's chain, Wendy's (known for their square patties), Jack in the Box, Harvey's, In-N-Out Burger, Five Guys, Fatburger, Burgerville, Back Yard Burgers, and Sonic – also rely heavily on hamburger sales. Fuddruckers and Red Robin are popular hamburger chains that specialize in mid-tier "restaurant-style" variety of hamburgers. The "slider" style of mini hamburger is still popular regionally in the White Castle and Krystal chains.

Some American establishments offer a unique take on the hamburger beyond what is offered in the fast food restaurants. Notable is Father's Office in Santa Monica, California. The patty is composed of dry-aged sirloin mixed with New York Strip ends topped with applewood-smoked bacon compote. It is topped with maytag blue and Gruyère cheeses, caramelized onions, and arugula on a French roll. In lieu of ketchup, Father's Office serves a blue cheese aioli in a ramekin. Dyer's Burgers in Memphis Tennessee is famous for a deep-fried burger. The proprietors claim that they recycle and re-use the same grease used when the restaurant opened in 1912. The casual dining chain Ruby Tuesday claims to have many different varieties of hamburgers on its menu of various shapes, meat compositions, or grades of beef.

Often, hamburgers are served as a common picnic and party food, cooked outdoors on barbecue grills. Hamburgers are also very good for backyard grilling and for home use. Hamburger patties are raw when first bought and may contain harmful bacteria, therefore caution is needed when handling them. Hamburgers should be fully cooked to kill the bacteria. Hamburgers patties can also be ordered rare, medium rare, medium, medium well, and well done. These terms refer to how the beef hamburger patties can be cooked, ranging from having a little bit of pink coloring to being dark brown, cooked almost to a crisp.

bit of pink coloring to being dark brown, cooked almost to a crisp.

Ingredients and dietary aspects [edit]

Despite the "ham" implication of the name, a commercial hamburger usually contains no ham or other pork product. It is made primarily of ground beef, although it may also contain spices and other ingredients. (In the 1930s ground liver was sometimes added to the mixture). This is also known as a beef hamburger or a "beefburger." A beef hamburger that contains no other ingredients besides the beef itself is often referred to as an "all beef hamburger" or "all beef patties." Some prepare their patties with egg, bread crumbs, onions or onion soup mix, Worcestershire sauce, parsley or other ingredients. Hamburgers with thousand island sauce has become popular too. McDonald's Big Mac burger and In N Out's burgers are known for having their version of thousand island sauce.

Recent years have seen the increasing popularity of new types of "burgers" in which alternatives to ground beef are used as the primary ingredient. For example, a *turkey burger* uses ground turkey meat, a *chicken burger* uses either ground chicken meat or chicken filets. A *buffalo burger* uses ground meat from a bison and some mix cow and buffalo meat, thus creating a "Beefalo burger" and an *ostrich burger* is made from ground seasoned ostrich meat. A *bambi burger* uses ground venison from deer. [3]

Similar to the hot dog (another german speciality), the hamburger is very rich in calories. The composition of a hamburger made in a fast food is more complex than the original recipe of meat itself. For example, the partial composition of a McDonald's hamburger is organized as follows:

- Beef meat in form of medallion
- Water, salt, soy
- Sugars: saccharose, dextrose
- Emulsifiers: E472e, E471, E481, E300, E516, E262, E210, E327

Fat content: 20%.

Veggie Burgers [edit]

A *veggie burger*, *garden burger*, or *tofu burger* uses a meat analogue, a meat substitute such as tofu, TVP, seitan (wheat gluten), quorn or an assortment of vegetables, ground up and mashed into patties. In the last several years Chili's and several frozen food distributors have created a burger made up of black beans that closely replicates the smokey flavor of beef. Throughout the years veggie burgers have become more popular among fastfood restaurants, appealing more to vegetarian customers.

Many of these types of burgers are lower in saturated fat or calories than traditional hamburgers.

Cheeseburger [edit]

Main article: Cheeseburger

A **cheeseburger** is a hamburger with cheese in addition to the meat. In 1924, Lionel Sternberger grilled the first cheeseburger in Pasadena, California. When Sternberger died in 1964, *Time* magazine noted in its February 7 issue that:

> "...at the hungry age of 16, [Sternberger] experimentally dropped a slab of American cheese on a sizzling hamburger while helping out at his father's sandwich shop in Pasadena, thereby inventing the cheeseburger..."

A Burger King Quad Stacker

Serving style [edit]

Methods of serving hamburgers vary considerably in different countries. Many countries use a bun. Thickness in meat patties range depending on the restaurant. Some places serve hamburger patties that can weigh up to a couple pounds (and sometimes much more.)

North America [edit]

In North America restaurants, burgers can be divided into two main types, fast food hamburgers and ones served at sit down restaurants. The latter is traditionally offered "with everything" (or "all the way," "deluxe," "the works," "through the garden," or in some regions "dressed"), which includes lettuce, tomato, onion, and often sliced pickles (or pickle relish). Cheese (usually processed cheese slices but often cheddar, Swiss, or blue, either melted on the meat patty or crumbled on top), is generally an option. Condiments are usually added to the hamburger, but they may be offered separately ("on the side"), with the two most common condiments being mustard and tomato ketchup. However, mayonnaise, other salad dressings, and barbecue sauce are also popular. Traditional "Texas" hamburgers and cheeseburgers usually eschew other liquid condiments besides mustard. Other popular toppings include bacon, avocado or guacamole, sliced mushrooms or mushroom sauce, chili (with or without beans), salsa and other kinds of chile peppers. Heinz 57 sauce is popular among burger enthusiasts. Less popular ingredients include fried egg, scrambled egg, feta cheese, anchovies, slices of ham, tartar sauce, peanut butter and potato chips.

Standard toppings on hamburgers can vary by geographical region, particularly at restaurants that are not national or regional franchises. In the Upper Midwest, particularly Wisconsin, burgers are often made with a buttered bun, butter as one of the ingredients of the patty or with a pat of butter on top of the burger patty. This is called a "Butter Burger." In portions of the Carolinas, for instance, a Carolina-style hamburger "with everything" may be served with cheese, chili, onions, mustard, and cole slaw (usually a vinegar-heavy slaw with little or no mayonnaise), and national chain Wendy's sells a "Carolina Classic" burger with these toppings in these areas. In Hawaii hamburgers are often topped with teriyaki sauce, derived from the Japanese-American culture, and locally grown pineapple. Waffle House claims on its menus and website to offer 70,778,880 different ways of serving a hamburger. In portions of the Midwest and east coast, a hamburger served with lettuce, tomato, and onion is referred to as a "California burger." This usage is sufficiently widespread to appear on the menus of fast-food restaurants, most notably in locations of the Dairy Queen franchise.

A hamburger with two patties is a "double decker" or simply a "double," of which the Big Boy claims to be the first commercially sold, while a hamburger with three patties is a "triple," with the Wendy's restaurant chain being among the first to offer this as a regular product. Doubles and triples are often combined with cheese and occasionally with bacon as well, yielding a "double cheeseburger" or a "triple bacon cheeseburger," or alternatively, a "bacon double/triple cheeseburger." A hamburger with one patty, bacon, and cheese is a "bacon cheeseburger," hamburgers with bacon but no cheese are often called "bacon-burger"s. The Hardee's restaurant chain gained extensive publicity within the United States following its introduction of the Monster Thickburger, with two meat patties, three slices of cheese, six strips of bacon, 1,420 calories and 107 grams of fat. Other restaurants, such as In-N-Out, offer multiple patties and cheese on a burger (for example, 4 X 4 which is 4 meat patties and 4 slices of cheese). One could order as many meat patties as desired.

A patty melt is a sandwich consisting of a hamburger patty, sautéed onions and cheese between two slices of rye bread. The sandwich is then grilled so that the cheese melts thoroughly.

To decrease cooking and serving time, fast food hamburgers have thinner patties than their fancier counterparts. The Carl's Jr. restaurant chain acknowledged this with the introduction of the "Six Dollar Burger," featuring a patty the same size as those served by sit-down restaurants for a lower price. Hamburgers also tend to be described by their combined uncooked weight, with a single uncooked burger a nominal four ounces (a "quarter pounder" [113.5 grams]); so, instead of a "double hamburger" one might encounter a "half pounder" (i.e. eight ounces [227 grams], burger weights are always specified in pounds).

Fast-food hamburgers are usually dressed with a variety of condiments, and in order to get a fast-food hamburger without one of these standard condiments a special order may be required.

White Castle also serves small hamburgers known as "sliders."

United Kingdom [edit]

Hamburgers in the UK are very similar to their U.S. cousins, and the high-street is dominated by the same big two chains as in the U.S.—McDonald's and Burger King. The menus offered to both countries are virtually identical, although portion sizes tend to be smaller in the UK.

An original and indigenous rival to the big two U.S. giants was the quintessentially British fast food chain Wimpy, originally known as Wimpy

An original and indigenous rival to the big two U.S. giants was the quintessentially British fast-food chain Wimpy, originally known as Wimpy Bar, which served its burgers or cheeseburgers with British-style chips, served on a plate accompanied by flatware and delivered to the customer's table. Wimpy began to die out in the late 1980s, disappearing from the UK high-street. However, it persists in some motorway service stations, resembling much more the U.S. style system of counter-service.

Hamburgers are also available from mobile kiosks, particularly at outdoor events such as football matches. Burgers from this type of outlet are usually served without any form of salad - only fried onions and a choice of sauce (mayo, ketchup, brown sauce, etc.)

Chip shops, particularly in the West Midlands and Scotland, serve battered hamburgers (along with battered sausages). This is where the burger patty, by itself, is deep-fat-fried in batter and served with chips, but no bun.

Hamburgers and veggie burgers, usually of a better quality, served with chips and salad, are now standard pub grub menu items. Indeed, many pubs specialize in "gourmet" burgers. These are usually high quality minced steak patties, topped with items such as blue cheese, brie, avocado etc. Another variant is the curry burger, which seasons the meat with curry to provide a spicier alternative.

Many British pubs are also notable for their extreme fondness for burger patties made from more exotic meats - common examples include venison burgers (sometimes nicknamed Bambi Burgers), Bison burgers and in some Australian themed pubs even Kangaroo burgers can be purchased. All of these hamburgers are served in a similar way to the traditional hamburger but may come with a different condiment - ie: Redcurrant sauce, mint sauce, plum sauce etc.

A recent innovation in the UK has been the introduction of "premium" hamburger chain restaurants, selling burgers produced from high-quality, often organic meats, and usually served as "eat in" rather than as takeaways.[2] Examples of companies involved in this trade include Gourmet Burger Kitchen, Ultimate Burger, and Hamburger Union, amongst others.

In recent years, pre-cooked microwaveable hamburgers have become common place in the United Kingdom, due to the spread of the Rustlers brand. The attraction of these products is the ability to have a restaurant-style burger at home with a negligible cooking time. However, the products are sold without any form of salad. The range is available from most supermarkets and has no major competitors, which boosts its popularity.

Australia & New Zealand [edit]

Fast food franchises sell American style fast food hamburgers in both Australia and New Zealand. The traditional Australasian hamburger almost always includes tomato, lettuce, cheese, grilled onion, beetroot (canned slices), and meat as minimum, and can optionally include a fried egg (usually with a hard yolk), bacon, and a grilled pineapple ring. The only condiments regularly used are tomato sauce, which is similar to ketchup but has less vinegar and more sugar, or BBQ sauce. Hamburgers in Australia and New Zealand tend to be less oily and fatty than their US counterparts, and are more likely to include a full salad if available. The McDonalds "McOz" Burger is partway between American and Australian style burgers, having beetroot and tomato in an otherwise typical American burger. Likewise McDonalds created a Kiwiburger to appeal the New Zealand market which is made similar to a Quarter Pounder, but featuring salad and both beetroot and a fried egg. The Hungry Jacks "Aussie Burger" has tomato, lettuce, onion, cheese, bacon, beetroot, egg, tomato sauce and a meat patty. As with many issues between the two countries there is much debate over whether this burger (with beetroot being the defining factor) is, in fact, an Australian or a New Zealand creation, but the answer remains unclear.

Hamburger meat is almost always ground beef. Outside of fast food restaurants, "home made" style burgers, generally known in Australia as a 'Hamburger with the Lot' (if they have "the lot" on them) are usually bought from fish and chip shops.

China [edit]

In China, restaurants such as McDonald's and KFC have been proliferating all across the country. In many parts of China, small hamburger chains have opened up to capitalize on the popularity of hamburgers with children. Restaurants such as *Peter Burger* attempt to copy McDonald's.

In supermarkets and corner stores, customers can buy "hamburgers" (*hanbao*) off the bread shelf. These unrefrigerated so-called "hamburgers" are nothing more than ultra-sweet buns cut open with a thin slice of pork or ham placed inside without any condiments or vegetables. These hanbao are a half-westernized form of the traditional Cantonese "hamburgers" called "Char Siu Bao" (BBQ Pork Bun), one

vegetables. These hanbao are a half-westernised form of the traditional Cantonese "hamburgers" called "*Char Siu Bao*" (BBQ Pork Bun), see Chinese cuisine. The Chinese word for hamburger (hanbao) often refers to all sandwiches containing cooked meat, regardless of the meat's origin. This includes chicken burgers, as KFC is very popular in China.

Japan [edit]


Hamburg steak

In Japan, hamburgers can be served in a bun, called *hanbāgā* (ハンバーガー), or just the patties served without a bun, known as *hanbāgu* (ハンバーグ) or "hamburg", short for "hamburg steak".

Hamburg steaks (served without buns) are similar to what is known as Salisbury steaks in the USA. They are made from minced beef, pork or a blend of the two, mixed with minced onions, egg, breadcrumbs and spices. They are served with brown sauce (or demi-glace in restaurants) with vegetable or salad sides, or occasionally in Japanese curries. It is a popular item at home, and in casual, western style suburban restaurant chains known in Japan as "family restaurants". It became popular in the 1960s.

Hamburgers in buns, on the other hand, are predominantly the domain of fast food chains. As well as American chains such as McDonald's (nicknamed *Makku*) and Wendy's, Japan has a few home grown hamburger chain restaurants such as MOS Burger which serve what many consider to be excellent hamburgers. Local varieties of burgers served in Japan include teriyaki burgers, *katsu* burgers (containing tonkatsu) and burgers containing shrimp korokke. Some of the more unusual examples include the "Rice Burger", where the bun is made of rice, and the luxury 1000-yen (US $10) "Takumi Burger" (meaning "artisan taste"), featuring avocados, freshly-grated wasabi, and other rare seasonal ingredients. McDonald's has been gradually losing market share in Japan to these local hamburger chains, due in part to the preference of Japanese diners for fresh ingredients and more refined, "upscale" hamburger offerings. Burger King has already retreated from Japan, but is supposed to re-enter the Japanese market in Summer 2007 in a cooperation with the Japanese/Korean fast-food chain Lotteria.

Other countries [edit]


Chicken burger with rice bun (sold by McDonald's in Taiwan, Korea, Hong Kong, Macao, the Philippines, and Singapore)

Rice burgers, mentioned above, are also available in several East Asian countries such as Taiwan and South Korea. Lotteria is a big hamburger franchise in Japan owned by the South Korean Lotte group, with outlets also in China, South Korea, Vietnam, and Taiwan. In addition to selling beef hamburgers, they also have hamburgers made from squid, pork, tofu, and shrimp. Variations available in Korea include bulgogi burgers and kimchi burgers.

Not surprisingly, the Philippines, with American influences going back to US domination of the islands at the beginning of the 20th Century, retains a strong bond with American trends. A wide range of major US fast-food franchises are well represented, together with local imitators, often amended to the local palate. The famous chain McDonalds (locally nicknamed "McDo"), which is immensely popular with Filipinos, have a range of burger and chicken dishes often accompanied by plain steamed rice and/or french fries. Most popular of all with locals, the Philippines boasts its own burger-chain called Jollibee - which offers credible burger meals and chicken, including a signature burger called "The Big Champ". It is perhaps ironic, but very encouraging, that Jollibee now has a number of outlets in the United States. Jollibee, as well as other rewith ground chicken and/or pork patties, and are served with coleslaw and generous amounts of a sauce made by mixing ketchup, mayonnaise and sour cream. In addition to tasting nothing like most Western burgers, the large amount of sauce makes it a very messy food to eat, and these hamburgers are generally served in special paper or plastic pouches to avoid spilling the sauce on oneself.

In India, burgers are usually made using a chicken or a vegetable patty. Eating beef and pork is a taboo among for most Indians in accordance with the religious beliefs of Hindus and Muslims in India. The majority of fast food chains and restaurants in India do not serve beef or pork. Burgers are made using a chicken patty or a vegetable patty. McDonalds restaurants in India do not serve beef or pork, and the

beef or pork. Burgers are made using a chicken patty or a vegetable patty. McDonalds restaurants in India do not serve beef or pork, and the 'Big Mac' is replaced with the 'Maharaja Mac' which substitutes the beef patties with chicken.

Another version of the Indian vegetarian burger is the "Wada Pav" consisting deep-fried potato patty dipped in gramflour batter. It is usually served with mint chutney and fried green chilly.

In Pakistan there are no Pork Burgers. Apart from American Fast food chains, Burgers can be found on stalls near shopping areas. The most famous and cheap being 'Shami Burger' made from 'Shami Kebab'. It is a Kebab made by mixing lentil and Minced lamb meat. Onions, scrambled egg and ketchup are the most common toppings.

In Malaysia, as an Islamic country, where a slight majority of the population are Muslim, does not sell pork burgers although the country has 300 Mc Donalds and 000 KFC. The menu in Malaysia also includes eggs and fried chicken on top of the regular burgers. Burgers are also easily found at nearby mobile kiosks especially Ramly Burger.

Cultural associations [edit]

In the 1930s (and TV re-runs through the 1970s), the best-known association to the hamburger was Wimpy, a moocher in the cartoon Popeye who would "gladly pay you Tuesday for a hamburger today." The character was the inspiration behind the name of the Wimpy hamburger chain.

In the movie "Pulp Fiction" The two assassins played by John Travolta and Samuel L Jackson discuss with amusement the titles given to their beloved burgers in Europe. For instance they marvel that a quarter pounder is known as a "Royale with cheese". John Travolta's character further reflects that "they sell beer" as a drink. Samuel L Jackson's character gives a highly amusing speech to his soon- to- be-victims (tucking into burgers before they are blown away) about the burger being a "nutritious cornerstone of any breakfast".

Another character associated with the hamburger is Jughead of Archie Comics. He would often beg his best friend Archie Andrews to buy him a hamburger and was constantly seen hanging out at Pop Tate's restaurant. At one point in the series, Jughead even entered a hamburger eating contest. After defeating his opponent, his only thoughts were to eat more hamburgers.

In 1984, Wendy's aired a series of TV advertisements for its hamburgers in which an elderly woman (played by Clara Peller) commented, "Where's the beef?" when examining competitors' burgers. The quip became a national catchphrase in the United States.

In the mid-1990s, some American fast food restaurants such as Hardee's and Burger King began intensely marketing eating "large hamburgers" (of one half pounds [681 grams] of beef or more) as a sign of masculinity. Using scantily clad women and images of construction workers eating hamburgers, they introduced the notion that eating large hamburgers is a sign of manliness.

Oprah Winfrey was sued for saying she would stop eating hamburgers when there was a mad cow disease scare as she had no interest in consuming her own.[4][5][6]

The Video Game and anime character Viewtiful Joe loves to eat cheeseburgers, which are his favorite food. Everytime he sees a Hamburger Stand or Restaurant he says "Cheeseburger, please!"

Pop performer Jimmy Buffett wrote the song "Cheeseburger in Paradise" in 1978. He was inspired to write it after discovering, to his surprise, a restaurant in the British Virgin Islands serving American cheeseburgers.

Floridian band The Monsters In The Morning made a song about a hamburger and the contents called "Mr. Hamburger".

Urban legends [edit]

Main article: McDonald's urban legends

There has been a great proliferation of urban legends related to hamburgers, particularly relating to the McDonald's fast food chain.

References [edit]

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3. ^ http://www.guardian.co.uk/uk_news/story/0,3604,1318965,00.html
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5. ^ http://www.mcspotlight.org/media/television/oprah_transcript.html "Oprah's report on Mad Cow Disease"
6. ^ http://www.sourcewatch.org/index.php?title=Oprah_Winfrey_and_mad_cows "Oprah Winfrey and mad cows"

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See also [edit]

- Vada pav, a popular Indian burger
- Veggie burger
- Burgerless burger
- Mechanically separated meat
- Advanced meat recovery
- Nutritional facts of some popular hamburgers
- Salisbury steak
- Meat grinder
- Super Size Me
- Back-formation (linguistics, etymology)
- Denny's Beer Barrel, a pub famous for its enormous burgers
- Luther Burger

External links [edit]

- The Hamburger: How it came about
- Nutritional facts: Big Mac
- Nutritional facts: Whopper

Wikibooks Cookbook has an article on *Hamburger*

Wikimedia Commons has media related to: *Hamburgers*

Categories: Articles that may contain original research | Articles lacking sources | All articles lacking sources | Articles with unsourced statements since June 2007 | All articles with unsourced statements | Hamburgers (food) | American sandwiches | German loanwords

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