

and the outstanding chef of barbecued meats in Western North Carolina. For many years he would leave the busy City Market in the capable hands of his daughter, Helen, and rush to the woods to prepare barbecues for local events.

Ecustans will always remember the first July 4th celebration at the Pink Beds Recreation Area in the Pisgah National Forest with Sam Allison serving huge slices of barbecued beef and pork, and the genial host, Harry Straus, introducing Senator Clyde Hoey—the silver-toned orator.

Sam's latest culinary feats include cooking of wild meat for the Cherokee Indian feast held annually each winter. These meats include roast bear, roast venison, roast bison, raccoon, wild turkey and speckled trout. Vegetables include Indian succotash, ramps, wild greens, corn, hominy pumpkin and wild potatoes. The breads are made from chestnuts, beans and wild potatoes. Most of the Indians drink sumacade and sassafras tea, but I suspect Sam sips strong, black coffee on the

all-night vigil that is necessary to get the hickory ashes and hot coals ready to cook the tasty meats.

Perhaps Sam told George Vanderbilt the secret of his recipe for Sam's Special, but I don't know of any one else who has ever had this secret formula—but at long last, here it is:

#### SAM'S SPECIAL (FOR 6 PEOPLE)

- 1.— $\frac{1}{2}$  pound of onions
- 2.—3 pounds of hamburger, deer or wildcat meat
- 3.—Four eggs
- 4.— $\frac{3}{4}$  pound of cheese
- 5.— $\frac{1}{2}$  cup tomato catsup
- 6.—Use butter or any good lard. Fry the onions first. Remove from pan and put in hamburger, deer or wildcat meat. Add two tablespoons of chili powder to meat and mash in good. Add the four eggs well beaten, then add the cheese and  $\frac{1}{2}$  cup of tomato catsup, onions, salt and pepper—and you have a dish fit for a king.

Many Ecustans have enjoyed Sam's fish fries held in his picnic grounds. Sam cooks because he likes to please people—and because he likes to please, everyone in Transylvania likes our good friend—Sam Allison.

SAM ALLISON

