

# Barbecue: Tangy Taste of Southern Tradition

BY MARSHALL BENBOW  
STAFF WRITER

Here in the Tar Heel State, the word "barbecue" tends to conjure up a singular image: chopped pork, cooked tender, laced with sauce, topped by slaw and served on a warm, soft, white bread roll.

But venture away from the Carolinas and Tidewater Virginia, and barbecue takes on a different meaning.

In fact, the word "barbecue" becomes a verb as you go north and is considered "ribs" as you move southwest and west. The chopped barbecue sandwich so loved by North Carolinians is looked upon with different eyes by out-of-staters.

Barbecue sandwiches? "That's that Southern stuff you (all) eat," said Stacey Sekely, a freshman from Centerville, Ohio.

Her reaction is similar to others' not originally from this area, as the N.C. barbecue sandwich remains a mystery to those who haven't experienced it. The taste and style have a history all their own.

Most barbecue is cooked in a closed pit, where it smokes and cooks for hours over a hickory fire. However, this smoking of the meat wasn't done originally for the taste. "It had nothing to do with imparting flavor," said Jim Groot, owner of Red Hot & Blue on Elliott Road.

Tribal cultures in Africa and the Polynesian areas used pit cooking because where there was an open fire, there also was smoke to be seen by friend and foe alike, Groot said. Not wanting to attract enemies, they cooked in a covered pit.

Slaves on Southern plantations brought this cooking method with them and used it to hide smoke from plantation owners who did not allow slaves to have any possessions. Because of this method, "closed cooking became a practice," Groot said.

The chopped sandwich ("pre-chewed, as my dad would call it," commented Los Angeles freshman Colleen Baker) came about from the N.C. use of the whole pig in barbecuing, not just the ribs as residents of most other states do. A little bit of everything was thrown in, according to Groot.

Today, however, quality cuts of pork shoulder most often are used for sandwiches. The shoulders are roasted slowly for hours at a low temperature.

Due to the leanness of the cut of meat the uses and the long, slow roasting process, Groot only gets three pounds of meat from



Medardo Reyes, kitchen manager at Red Hot & Blue, puts the finishing touches on some ribs Wednesday. The restaurant uses a closed-pit style of cooking that originated in African and Polynesian cultures.

a nine-pound shoulder. In North Carolina, there are two basic styles of sauces for barbecue. The most common is the Eastern Tennessee style, which has a thick tomato-base sauce.

But it was once believed by residents of Eastern North Carolina and Tidewater Virginia that tomatoes were poisonous, and an alternative pepper-vinegar sauce was derived, referred to as the "Lexington style" by Dick Sears, owner of Little Pigs, Too Barbecue in Statesville.

Dr. Walter Faribault, a physician at UNC Student Health Service, has been cooking pork barbecue all his life and operates Faribault's Pit-Cooked Bar-B-Q, a Hillsborough catering service.

A third-generation barbecue cook,

Faribault carries on his family's 100-year-old tradition. The tradition was passed down to him by his father, with whom he once cooked 14 pigs when he was a boy.

Faribault still carries a reminder of that day. "That was first time I ever hurt my back," he recalled with a smile and a slight grimace.

Faribault knows barbecue can mean different things to different people, but the differences don't matter to him. "I don't know if it's an adjective or a noun, but I know it's good food when it's done right!" he declared with a laugh.

Faribault's family believes that to get the best pork flavor, a blend of the whole pig should be used, not just the shoulder. They like lean, young pigs that weigh 90-

120 pounds. "If you use bigger pigs, you run the risk of using older pigs, which can be tougher and not as tasty," Faribault said.

The Faribaults use hickory wood to smoke their meat and cook it from six to 10 hours. They also use hardwoods such as oak or maple and fruitwoods as well. They hand-chop the pork because they think the machines tend to "macerate the meat."

And while meat selection, cooking and chopping are important, the sauce is the finishing touch. A vinegar-based "eastern" sauce, called "Faribault's Hot Stuff," is used, but the other ingredients remain in the family. Faribault doesn't give any clues as to what they might be.

"Of course the sauce is a secret recipe."

# UNC Scientists Win Grant To Examine Black Holes

BY JOHN ADCOCK  
STAFF WRITER

Charles Evans and James York of the physics and astronomy department have been chosen to investigate the phenomenon of black-hole collisions.

The National Science Foundation awarded the two scientists \$515,000 to investigate the phenomenon over the next five years. They will serve as co-principal investigators in the study, which will combine scientists from eight U.S. universities.

"This project is possible because of breakthroughs in science made by York and his colleagues," said Thomas Clegg, chairman of the physics and astronomy department.

"Evans is one of the best computational astrophysicists in the country. They are both very valuable and essential to this investigation."

According to Einstein's Theory of Relativity, black holes form when a star loses all its nuclear fuel and its mass is compacted into a small core. Gases that surround the core are drawn in by gravitational forces produced by the core. A black hole is so small and dense that not even light can escape, Evans said.

"The problem with black holes are that there is no concrete evidence that they exist," Evans said. "The only way to deter-

mine that they are there is to try and detect gravitational waves being emitted by them. "This is compounded by the fact that some are very far away, and gravity is by far the weakest force in nature."

Because of the difficulty in locating and proving the existence of black holes, highly advanced computer technology is needed to assist the scientists with the information they gather.

The Laser Interferometer Gravitational-wave is being built in Louisiana and Washington but will not be finished until 1999.

"It will be able to detect gravitational waves from black holes all over the universe," Evans said. "In order to more accurately detect black holes, it must rely on predictions made by this alliance of scientists from all over the country."

"The equations that describe the production of gravitational waves are extremely complex, and solving them will require the biggest computers existing today," he said. "To solve these equations also will give way to even bigger and more advanced computers in the future."

This investigation was made possible by the Grand Challenge program originated by the National Science Foundation. The two-year old program's purpose is to fund research projects that spur more advanced computers by requiring new computer technology.

## INTIMATE

FROM PAGE 1

Robert Matson said he spent a lot of time in the old place.

"I was a frequent 'comer-in,'" he said. "I didn't always buy."

Store assistant manager Melissa McMurray, who worked at the old store, said most people were happy with the new place.

"Most everyone loves it," she said. "I've seen a lot of old customers who've come in and welcomed us back."

Matson called the new store "marvelous."

"It lent to the ambience of downtown Chapel Hill," he said. "Anyone who frequents Franklin Street missed it."

Ashburn showed off a coffee cup that read, "I helped bring it back — November 1993" and said it summed up the feelings of many employees.

"We all had a part in it," she said. "I swept floors and carried boxes and put together shelves. Even though I wasn't here to lose it, I helped bring it back."

Still, some book-lovers miss the old store a bit.

"(The new store) takes a little getting used to," Matson said. "The old place had its own charm. This is a lot more modern." McMurray agreed that the store needed

some breaking in. "Once some dust gathers, I think it'll feel like a book shop," she said.

The Intimate has been on Franklin Street for more than 60 years. The first store opened in 1931 at 205 E. Franklin St., above Sutton's Drug Store. From there, it moved to the space now occupied by Four Corners. It then moved to the spot currently inhabited by Pizza Inn. The Intimate moved to its present location in 1958, the year Kuralt joined the operation.

The old shop burned Sept. 20, 1992, in a string of three fires that Sunday night. No one was injured, but the amount of wood and paper in the store made it impossible for firemen from around the county to put out the flames before the building was destroyed.

Kuralt immediately began rebuilding the shop.

There are eight other Intimate Bookshops, all located in North Carolina. Do not, however, make the mistake of calling them a chain.

"We call ourselves a group," Kuralt said. "Chain has connotations we want to avoid."

Matson said he liked the fact the Intimate was a local operation. "It's awfully good to have this as an independent bookstore downtown," as opposed to the trend toward chain bookstores.

## CONGRESS

FROM PAGE 1

dent funds from the start, Student Body Treasurer Kevin Hunter said most publications had been funded by Student Congress at one time or another.

Congress also amended the bill to permit the Phoenix to provide its sales staff with a 10-percent commission on their advertising revenues as an incentive to generate additional funds. Another article also was added to require the Phoenix to be recognized officially by the University before it received funds.

Student Congress voted on several other appropriation measures Wednesday:

■ Congress voted to appropriate \$3,500 for the Bicentennial Planning Committee. Kevin Moran, student director of the planning committee, said the funds would be used to print and distribute 15,000 student guides to let students know about Bicen-

tennial events that will continue throughout the year, Moran said.

"A lot of students aren't coming out to events simply because they don't realize these events are still part of the Bicentennial," he said.

■ The Undergraduate History Association was denied its request for \$30.

■ The Cellar Door, a creative-writing publication, received a \$90 appropriation.

Congress also passed a resolution supporting the 24-hour visitation program.

## For the Record

One of Wednesday's photos of the Kristallnacht observance on campus misidentified the woman tying a ribbon bearing the name of a family or individual killed during the "Night of Broken Glass." She should have been identified as Rachelle Smith. The DTH regrets the error.

## Campus Calendar

**THURSDAY**  
NOON: Black Women United will meet in the Black Cultural Center.  
12:15 p.m. The Loreleis will sing in the Pit.

4 p.m. Sociology Club will meet in Union 206.  
University Career Services will present a workshop on keeping your career options open for undergrads in 306 Hanes Hall.

5 p.m. The UNC Curriculum for Asian Studies will present a lecture by Henrik Sorensen, of the East Asia Institute at the University of Copenhagen, on "Esoteric Chan (Zen) Buddhism During the Tang Dynasty" in 112 Saunders Hall.

5:45 p.m. The Baptist Student Union will meet at the Battle House for a program and meal.

6 p.m. Brothers will meet in the first-floor lounge of Hinton-James Residence Hall.

Association of International Students will meet in Bingham Hall.

6:30 p.m. The Executive Branch Critical Issues Committee will meet in Union 218.

7 p.m. The UNC International Folk Dancers will meet in the Union Great Hall.

Phi Delta Chi will present Dr. Mark Eisen speaking on "Understanding Homeopathy and Natural Remedies" in 101 Greenlaw Hall.

N.C. Hillel will have a "Seinfeld" marathon.

People Organized for Women's Empowerment and Rights will meet in the Campus Y lounge.

The Executive Branch will hold a panel discussion on environmental issues in the North Dining Room of Lenoir Hall.

7:30 p.m. UCS will sponsor a presentation by Salomon Brothers in the Carolina Room of the Carolina Inn.

The Academic Affairs Committee will meet in 206 Dey Hall.

B-GLAD will meet in 211 Gardner Hall.

## ITEMS OF INTEREST

UNITAS, a living and learning program in Carmichael Residence Hall, is now accepting applications for spring and fall 1994. Applications, due Nov. 22, are available at the Union desk, Carmichael desk and outside 539 Carmichael.

## HOUSEKEEPERS

FROM PAGE 1

dismissed the case. Hight also was asked to consider whether the housekeepers would be able to sue as a group, but because the case was dismissed, Hight did not rule on that matter.

Chris Baumann, a 1993 UNC graduate who works with the housekeepers, said he was planning a housekeepers' rally in the Pit Friday after hearing Hight's decision.

McSurely said Arthur Kinoy, the head of the Center for Constitutional Rights, who represented Martin Luther King Jr., would be at the rally.

Chris Smith, a member of the UNC Housekeepers Steering Committee, said the housekeepers were determined to continue their grievance against the University.

"We went into the hearing knowing there was no guarantee (Judge Hight) would rule in our favor," Smith said. "I had a feeling he had made up his mind from the start."

Smith said he remained optimistic that the housekeepers would eventually prevail in their suit.

"We're going to find some way," he said. "If they think we're going away they can forget it."

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