

Pig Roast

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"pig pickin's."

In the nineteenth century, barbecue was a feature at church picnics and political rallies as well as at private parties. A barbecue was a popular and relatively inexpensive way to lobby for votes, and the organizers of political rallies would provide

barbecue, lemonade, and usually a bit of whiskey and beer.

These gatherings were also an easy way for different classes to mix. Barbecue was not a class-specific food, and large groups of people from every socioeconomic class could mix to eat, drink and listen to candidate speeches.

Political and church barbecues were among the first examples of the phenomenon of a barbecue as a means of bringing people together. Church barbecues, where roasted pig supplemented the covered dishes prepared by the ladies of the congregation, were a manifestation of the tra-

ditional church picnic in many southern communities. Church and political barbecues are still a vital tradition in many parts of the south.

At the beginning of the twentieth century, barbecue appeared in a new venue, the barbecue restaurant.

Shortly after, many areas of the South went from a rural-agricultural region to a more urban and industrial area, and grocery stores provided hog meat (is it any wonder that the nation's first supermarket chain was christened Piggly Wiggly?) already prepared for consumption.

The pre-cut pork reduced the actual number of whole hog roastings, and subsequently, the number of barbecues held as gatherings began to decline.

Today, whole hog roasting is a unique way to gather friends, families and neighbors to celebrate birthdays, family reunions and graduations.

It is relatively easy with the right equipment and will make for lasting memories of your gathering you will cherish for a lifetime. Just don't forget the beer!

Speaking of beer, here are suggestions for selecting the perfect

DOING IT YOURSELF

Places to rent barbecue equipment

C&N Party Rentals
5140 Meljer
Royal Oak
(248)435-3580

Hotz Catering
Four locations around Metro
Detroit
(800)990-1599

Caterers that cook whole hog

Fat boys BBQ
Commerce
(248)360-2414

Hotz Catering

800-990-1599

Places to buy whole pigs

Mini Market Food Center
Detroit
(313)272-2250

Market Place Meats
Union Lake
(248)363-2041

Eastern Market
Detroit

*Equipment rental and hog purchase usually requires advance notice plus deposit

Santa Rita 120
Sauvignon Blanc -
Ripe, crisp fruit,
refreshing dry white wine
Carmenere - Ripe, rich dark
berry fruit, a touch of spice & herb

\$6.99
750 ml.



Joe's Produce
Michigan's Finest

K-J Chardonnay
Rich, tropical fruit,
layered with buttery barrel
fermentation with a touch
of vanilla on the finish

\$9.99
750 ml.

Happy Memorial Day!

Florida Bi-Color
Sweet Corn
10¢/2.00

Canadian Hydroponic Seedless Cucumbers
99¢ ea.

Canadian Hydroponic Tomatoes-On-The-Vine
2 lbs./\$3.00

Texas Seedless Cut Watermelon
49¢ lb.

Texas Seedless Watermelon
\$4.99 lb.

California Jumbo 6 Count Cantaloupes
2/\$5.00

Jumbo California Head Lettuce
69¢ hd.

Georgia Mild Vidalia Onions
69¢ lb.

Joe's Gourmet Salad Dressing
2/\$7.00

Sealtest Milk Gallons
\$1.99 gal.

A Child's Favorite String Cheese
\$2.99 lb.

Edy's Whole Fruit Fruit Bars
2/\$5.00

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Salmon pinwheel salad is convenient

BY THE ASSOCIATED PRESS

SALMON PINWHEEL SALAD

(Preparation 20 minutes, cooking 6 minutes, chilling time 2 hours)

- one 1 1/2-pound fresh or frozen skinless salmon fillet, 1/2 to 1 inch thick
- 1/2 cup dry white wine or water
- 1/2 teaspoon salt
- 1/2 teaspoon pepper
- 1 bay leaf
- 10-ounce package European-style torn mixed salad greens
- 2 medium oranges, peeled and sectioned
- 1 cup thinly sliced cucumber
- 1/2 cup sliced almonds, toasted
- 1 recipe Fresh Orange Dressing

ing (recipe follows)

Thaw salmon, if frozen. Cut salmon fillet lengthwise into 6 even strips. Lightly season with salt and pepper. Starting with the thick end of each strip, roll into pinwheels.

Secure each pinwheel with a wooden toothpick or wooden skewer.

In a large skillet combine white wine or water, the 1/2 teaspoon salt, 1/2 teaspoon pepper, and bay leaf, bring to boiling. Add salmon. Return to boiling; reduce heat. Cover and simmer for 6 to 8 minutes or until fish just flakes easily when tested with a fork; turn once. Using a slotted spoon, remove salmon from cooking liquid. Discard cooking liquid. Cover and chill salmon in refrigerator at least 2 hours (or for up to 24 hours).

To serve, arrange salad greens, orange sections, cucumber slices

and almonds on salad plates or in salad bowls. Top each salad with a salmon pinwheel. Spoon Fresh Orange Dressing over salads. Makes 6 servings.

FRESH ORANGE DRESSING

- 1/2 cup light dairy sour cream
- 1/2 teaspoon finely shredded orange peel
- 2 tablespoons orange juice
- 2 teaspoons sugar
- 1/2 teaspoon poppy seed
- additional orange juice as needed

In a small bowl stir first five ingredients together, adding additional juice, 1 teaspoon at a time, until desired consistency. Makes about 1/2 cup.

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