

# ATLANTA MAGAZINE

## Pig Pickin'

Barbecue is one of those institutions (right up there with sex, politics and TV evangelists) that inspires Southerners to passionate debate. From Austin to Richmond, we argue over beef vs. pork, hickory vs. mesquite, this sauce vs. that one. But there are a few facts about barbecue nobody questions — that without it, we may as well all spend our summers in Toledo, that the backyard barbecue is an occasion for no-regrets gluttony, and that the ordeal of barbecuing for a big crowd can be a real pain in the old flanksteak. The all-night grillside vigil required to do a pig up right, especially a whole pig, usually leaves the gracious host too pooped to party.

The most obvious solution is to call a catering service. But there's something missing from that picture — the theater of the cookout, the heavenly odors of the pig on the spit, the smoke, the fire. And make no mistake about it, we Southerners like our drama.

Bennett Brown III understands that about as well as anybody. Brown's catering service, **LowCountry Barbecue**, does on-site cooking — and he cooks anything (except beef) from chickens to a full-grown pig.

Brown's traveling barbecue show — including moveable pits and the necessary equipment, food and manpower — arrives before the party starts and doesn't leave until the cleanup is done.