



We've been looking in pits and spits, charcoal pots and grills

THIS WEEK'S FOOD EDITOR  GOES ON A

# Barbecue Roundup

**A** CHOP-LICKING journey I've made, crisscrossing 11 states, talking to outdoor cooks busy over pits and spits, over charcoal pots and the portable grills. One purpose in mind — to search down the best among the barbecue sauces.

The hunt started at a party with the Larry Craigs in Birmingham, Ala., eating barbecued steak. A stop in Albuquerque, N. M., for a sauce to fire wieners. Hopscotch to San Anselmo, Calif., to eat barbecued turkey.

The places I've been! And one of the jolliest the Decker Hotel. Not a hotel really, I mean the home of Clarence Decker, president of the University of Kansas City, Mo. Here there are always house guests, always a party. Mrs. Decker, that's Mary Bell, is a Missourian, her father a clergyman who liked interesting people around his table. And Mary Bell likes it that way, too.

## Two-Day Feasts

PLENTY of room for a crowd. The Deckers' place was the home of the wealthy Dickey family; it's a modified English-type house with large drawing room, dining room, broad terrace and, beyond the terrace, a stretch of lawn and far over a big barbecue pit

and six marble-topped tables and marble benches.

What's cooking? Anything from spare-ribs to chicken, to a hind quarter of lamb. In winter, barbecue operations are moved to the living-room fireplace. For this Mrs. Decker has designed a tripod to stand over the coals, the grill dropped over this.

A barbecue at the Deckers' lasts for two days. First day it may be barbecued spare-ribs; lamb on the morrow. As Mrs. Decker says, once the pit gets going it's a snap to entertain twice, the second-day party is just half as much effort as the first which starts out from scratch.

One hot dish, most likely succotash, and great bowls of cole slaw. Dessert is fresh fruit in winter, in warm weather the icy-cold

The outdoor cook's secret is in the sauce. Crisscrossing the country, our expert has ferreted out the best recipes to be found

BY CLEMENTINE PADDLEFORD

watermelon. Everyone smacks lips over the barbecued meat — give the sauce credit.

## Kansas City Barbecue Sauce

- 1 gallon tomato purée or ketchup
- 1 cup vinegar
- 1 cup brown sugar
- 1 tablespoon salt
- 4 cloves garlic, mashed
- 2 tablespoons celery seed
- 1 5-ounce bottle Worcestershire sauce
- Red-hot sauce to taste
- 1 tablespoon curry powder (optional)
- 2 tablespoons Tabasco

Place tomato purée or ketchup in pot; add remaining ingredients. Simmer until mixture is reduced to three quarts. It's hot stuff guaranteed to kill at 300 paces. Maybe it's wise

to go easy on the Tabasco. Yield: 3 quarts.

Around Brownsville, Texas, the late William Lubbock's sauce has a mighty reputation. Mr. Lubbock was a cattle man who staged barbecues and just for fun would invite no fewer than 500 people. His daughter, Mary Lasswell, the writer, living in Newport, R. I., is a chip off the old block when it comes to entertaining. She loves a barbecue and it's Dad's sauce she uses to lather the meat.

The ingredients are given here for crowd service, but the sauce has many uses and can be kept in the home refrigerator almost indefinitely. This recipe calls for fantastic amounts of cayenne and Tabasco, being styled for Texans' stomachs of copper bottoms and zinc linings. Mary says: "Use your own judgment regarding these two heating elements."

## Lubbock Barbecue Sauce

- 1 pound butter
- 2 tablespoons dry mustard
- 1 5-ounce bottle Worcestershire sauce
- 5 ounces strong garlic vinegar
- 3 tablespoons lemon juice
- Salt to taste
- Tabasco to taste
- Cayenne pepper to taste

Let butter stand at room temperature until nearly melted. Add mustard; then blend in other ingredients using wooden spoon. Let the sauce ripen two days. Yield: 1 pint sauce.

"Come to our house for barbecued steaks," was the invitation from Anita and Larry Craig the week I was story-chasing in Birmingham, Ala. The Craigs have built a stone terrace on their wooded hillside within easy range of the kitchen door. Center of attraction the six-foot barbecue where they broil whatever the season brings: quail, dove, rabbit,

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squirrel, chicken and steak — always steak. This sauce is the *pièce de résistance* for all:

## Larry Craig's Sauce

- ½ pound butter or margarine
- 1 pint vinegar or pickle vinegar
- ½ pound hot prepared mustard
- 2 lemons, juice and sliced peel
- 4 tablespoons Worcestershire sauce
- 1 cup ketchup
- 1 8-oz. can tomato sauce
- ¾ cup sugar
- 1 tablespoon dry horseradish
- Red pepper to taste
- Black pepper to taste
- Salt to taste

Blend all ingredients; heat to a simmer and keep just warm. If desired, bacon fat may be used instead of butter or margarine. Add Tabasco if you like mouth-smoking sauces. And sometimes the Craigs add a bit of oregano. Yield: 6 cups.

The Cy Shobe family of Hein Park, Memphis, Tenn., are barbecue addicts of the first water. A huge barbecue grill in the back yard, but that's not enough — it isn't always fair weather. Two years ago they built a barbecue right into the kitchen. A lovely affair measuring 36 inches deep, four feet wide, tile brick outside with fire-brick lining.

The grills are stainless steel made to track-slide. The ash pan is built below the fire box and below the ash pit is storage space.

Mrs. Shobe has been cooking outdoors from the age of 10, when she joined the Girl Scouts. She barbecues every sort of thing from steaks to pork chops, to ribs, but chicken — that's her best dish. She allows one-half broiler to a person, the halves salt-and-pepper seasoned. These are placed in a roasting pan with a cup of boiling water. Now tight on with the cover and let the chicken steam 20 minutes. Transfer bird to grill of barbecue to finish cooking over charcoal for 20 to 25 minutes, or until well done and nicely browned. The birds get a frequent swabbing, using this sauce:

## Mrs. Shobe's Barbecue Sauce

- 1½ cups cider vinegar
- ½ cup Worcestershire sauce
- Few specks cayenne pepper or a hot sauce
- 1 teaspoon salt
- ½ cup tomato ketchup
- 1 lemon, sliced
- 2 cups water
- 3 tablespoons lemon juice

Mix ingredients; bring to a simmer and cook 10 minutes. Keep hot while swabbing

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the meat. A sauce good for chicken, rib pork chops and the barbecued leg of lamb.

The Chamber of Commerce, Albuquerque, N. M., has acquired a pair of chuck wagons of 100-year vintage which operate now and again at the gates of the city, giving incoming tourists free handouts of coffee and barbecued wieners. A good-will gesture. Here's the barbecue sauce that sets fire to the hot dogs:

## Albuquerque Barbecue Sauce

1 8-oz. can tomato sauce  
1 cup ketchup  
1 3/4 cups cider vinegar  
Salt to taste  
Cayenne pepper to taste  
1 teaspoon caraway seed  
1 tablespoon whole allspice  
1 teaspoon cumin seed  
1 teaspoon crumbled bay leaves

Combine ingredients in saucepan and put over low heat, simmer 30 minutes. Cool; strain. Serve hot or cold. Chuck-wagon franks are cooked right in this sauce.

Albuquerque is a barbecue town. There I heard about Mrs. A. H. Bierne of South Girard Street who oversees the town's Masonic eating affairs. A natural-born cook who takes on crowd dinners just for the fun of the job, her pride-and-joy recipe is this barbecue sauce, one of the best sauces I ever put tongue to.

## Bierne's Barbecue Sauce

1 teaspoon oregano  
2 1/2 teaspoons paprika  
1/2 teaspoon garlic powder  
1 teaspoon seasoning salt  
1 teaspoon chili powder  
1/2 teaspoon ground cloves  
1 teaspoon onion salt  
1/2 teaspoon mustard seed or  
1 1/4 teaspoons ground mustard  
1 1-inch bay leaf  
1/2 teaspoon cayenne pepper

2 tablespoons garlic vinegar  
2 tablespoons tarragon vinegar  
2 cups eachalot vinegar  
1/2 cup olive oil  
3/4 cup ketchup  
2 tablespoons Worcestershire sauce  
3/4 cup grated onion  
2 1/2 teaspoons brown sugar  
1 1/2 teaspoons salt  
1/2 cup red wine or  
1/2 cup water

Blend dry ingredients and add liquids; simmer 25 minutes. Yield: 1 pint.

Realtor Robert A. Carey, of San Anselmo, Calif., 16 miles north of San Francisco, can barbecue the barnyard gobbler to taste like a wild bird. He prefers an open-pit fire and this sauce his stand-by:

## Barbecue Sauce for Turkey

1/2 pound butter  
1/2 cup olive or vegetable oil  
1 small onion, minced  
2 cloves garlic, cracked  
2 tablespoons finely cut parsley  
1/4 teaspoon pepper  
1 1/2 teaspoons salt  
1/2 teaspoon paprika  
1 tablespoon Worcestershire sauce  
1 bay leaf  
Pinch of thyme  
Pinch of rosemary  
Pinch of cumin  
Pinch of sage

Combine butter and one-fourth cup oil and keep warm but don't cook. In separate pan, sauté onion, garlic and parsley in one-fourth cup oil until onion is golden. Strain off oil and add it to sauce with seasonings. Cook for five minutes, blend, then remove from fire and keep in a warm place. Yield: 1 1/2 cups.

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IT'S A PICNIC next week in "How America Eats." The setting is the famous 10,000-acre Buckfield Plantation at Yemassee, S. C.