

BEST BET



The real 'real' thing

The art of truly great pork bar-b-que preparation is a vanishing American tradition. There are those who swear you have never lived until you have eaten southern, specifically North Carolina style bar-b-que. Those in the know in this country have been going to Homer Hall's Dixie Pig Bar-b-que at Queenstown and Amos Rds. in Severn for years.

The 71-year-old Hall, a North Carolina native who learned his art from his father, has been cooking bar-b-que for 53 years using his own concoction of 16 different spices.

Cooking from a handmade pit (it bears Hall's handprint and the date 1921), the amiable Hall uses a specifically heated fire that uses, among other things, the wood from whiskey barrel tops.

Operating from a home-spun drive-in in the backyard of his house, Hall prepares spare-ribs and bar-b-que sandwiches that you wouldn't believe.

Dixie Pig Bar-b-que

Queenstown and Amos Rds., Severn.