

From the earliest history of cooking meats over flames and coals to modern methods, North Carolina has a proud barbecue tradition, featured at family and community gatherings across the state. The Story of BBQ in North Carolina explores how raising and cultivating hogs emerged in North Carolina. The exhibit also fuels the east versus west debate about sauces and condiments, even as it explains that the eastern vinegar base and the western tomato ketchup enhanced versions really are not that different.



