

SC BBQ: It's All About the Sauce!

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Overview

Barbecue has been a South Carolina tradition for hundreds of years. Today, the state can be divided into four regions depending on which type sauce (tomato, ketchup, mustard, or vinegar & pepper) is preferred. In this lesson, students create maps that identify the locations and barbecue regions of some of the over 100 barbecue restaurants in the state, and then interpret the information on their maps.

Connection to the Curriculum

This lesson could easily incorporate the third grade mathematics measurement standards, as well as rounding numbers and specifying locations and describing spatial relationships using coordinate geometry and other representational systems. The lesson could easily be adapted to include language arts by incorporating a literature component.

South Carolina Social Studies Academic Standards

- 3-1 The student will demonstrate an understanding of places and regions and the role of human systems in South Carolina.
- 3-1.2 Interpret thematic maps of South Carolina places and regions that show how and where people live, work, and use land and transportation

Social Studies Literacy Elements

- I. Use maps to observe and interpret geographic information and relationships
- P. Locate, gather, and process information from a variety of primary and secondary sources including maps
- Q. Interpret information obtained from maps, aerial photographs, satellite-produced images, and geographic information systems

Grade Range

Grade 3

Time

Two 40 minute class periods. Lesson extensions could occur as outside activities.

Materials Needed

South Carolina: An Atlas

South Carolina highway maps

Copies of Barbecue regions map (page 36 of atlas)

South Carolina Barbecue Restaurant Locations worksheet

Questions worksheet

ruler

Objectives

1. Students will create a map showing the relative locations of given South Carolina barbecue restaurants and label them on a map by county.
2. Students will use their maps to identify in which Barbecue Region each restaurant is located.
3. Students will interpret the information on their maps and use it to answer questions.

Suggested Procedures

Session 1:

1. Have students work in pairs. Give each pair a copy of *South Carolina: An Atlas*, a copy of the Barbecue Regions map found on page 36 of the atlas, the Barbecue Locations worksheet, and a South Carolina Department of Transportation map.
2. Have the students use the highway map and atlas maps on page 36 and page 2 to locate the town, decide which county it is in, and identify it on the Lesson Barbecue Regions map with the number given on the Barbecue Locations worksheet.

Session 2:

3. Have students work with the same partner as Session 1 and use their labeled Barbecue Regions maps and rulers to answer the questions on the Questions worksheet. (Question 3 involves map scale so students may need to use their highway maps).

Lesson Extensions

1. Purchase a bottle of each of the four types of barbecue sauce and have students do a taste test to determine their preference. Graph the results.
2. Have students use their measurement skills to prepare each type of sauce. (Recipes included at end of lesson). Have them use multiplication to double/triple, etc. the recipe. www.allrecipes.com will calculate for you.
3. Have students do Venn diagrams of the ingredients in the recipes.
4. Give students a local phone book and local map and have them locate the barbecue restaurants in their area.
5. Have students measure distances from different barbecue restaurants.
6. Have students generate a list of expressions related to pigs/barbecue such as 'high on the hog' and 'when pigs fly.' May use recipes such as 'pigs in a blanket.'
7. Have students complete the attached barbecue word search and/or logic puzzle (included).

Suggested Evaluation

Informal questioning/evaluation during the activities.
Barbecue Regions map correctly labeled.
Question sheet answered correctly.

Materials Provided

South Carolina Barbecue Restaurant Locations worksheet and key
Questions worksheet and key
Barbecue Sauce Recipes
Barbecue Word Search
Logic Puzzle

Resources

South Carolina: An Atlas and South Carolina Interactive Geography CD-ROM

Produced and distributed by the South Carolina Geographic Alliance

1-888-895-2023

www.cas.sc.edu/cege

The Palmetto State Glove Box Guide to Bar-B-Que published by BBQ Digest and
Longstreet Press, Inc., in 1989

South Carolina Department of Transportation Highway maps

South Carolina Barbecue Restaurant Locations

Barbecue Restaurants/Location	County	Sauce
Beacon Drive-In/Spartanburg	1. _____	_____
Bessinger's Barbecue/Charleston (Thomas or Melvin, not Maurice)	2. _____	_____
Bracknell's Farm House Restaurant/Plum Branch	3. _____	_____
Brown's Bar-Be-Cue/Kingstree	4. _____	_____
Carolina Country Barbecue/Rock Hill	5. _____	_____
Country Cousins Bar-B- Que/Scranton	6. _____	_____
D & H Bar-B-Que/Manning	7. _____	_____
Duke's Bar-B-Q/Aiken	8. _____	_____
Duke's Bar-B-Q/Allendale	9. _____	_____
Hickory Hills Bar-B-Que/Clinton	10. _____	_____
Hog Heaven Barbecue/Pawleys Island	11. _____	_____
Keith's Little Red Barn/Walterboro	12. _____	_____
Leonard's/Buffalo	13. _____	_____
Little Pigs Bar-B-Q & Catering/Greenville	14. _____	_____
Maurice's Gourmet Piggie Park/Columbia	15. _____	_____
Radd Dew Bar-B-Que Pit/Conway	16. _____	_____
Shealy's Bar-B-Que/Leesville	17. _____	_____
Shiloh Family Restaurant/Chesterfield	18. _____	_____
Sweatmans/Eutawville	19. _____	_____
Three Little Pigs/Seneca	20. _____	_____
Trenton's Bar-B-Q/Trenton	21. _____	_____

Questions

1. Little Pigs is the longest continuously operating restaurant in which city?
2. The Beacon Drive-In in Spartanburg seats 500 people. Leonard's, in Buffalo, seats 1/10th that number. How many people can be seated at Leonard's?

Are these two restaurants located in the same Barbecue Region?

3. Raully Judy owns the Duke's in Aiken and Duke's in Allandale. If he wants to deliver a pig from one restaurant to another, how many miles must he drive?

What kind of sauce would he bring with it?

4. Thomas and Melvin Bessinger have restaurants in Charleston that serve mustard-based sauce. Maurice Bessinger serves mustard-based sauce at his Piggie Park in Columbia. How far away from his cousins' restaurants is Maurice's?

5. The Uniquely Union BBQ Festival includes Lawnmower Racing, a Greased Pig Contest, and a Hog Jog & Little Hog Jog. It is located in the same county as which barbecue restaurant?

What kind of sauce do they prefer?

6. What type of sauce has the most restaurants on the coast?

Name them.

7. Hemingway, SC, claims it is the "Barbecue Capital of the World." It is in the same county as Brown's Bar-Be-Que. What county is this?

What kind of sauce do they prefer?

8. Hickory Hills Bar-B-Que actually has more than one favorite kind of sauce. Why do think this is true?

9. Which two restaurants are closest to the North Carolina – South Carolina border?

Do they prefer the same sauce?

10. End-of-the-Road Barbecue in Anderson County is open only 10 hours a month! It is southeast of which barbecue restaurant?

South Carolina Barbecue Restaurant Locations - Key

Barbecue Restaurants/Location County Sauce

Beacon Drive-In/Spartanburg	1. Spartanburg tomato
Bessinger's Barbecue/Charleston (Thomas or Melvin, not Maurice)	2. Charleston mustard
Bracknell's Farm House Restaurant/Plum Branch	3. McCormick ketchup
Brown's Bar-Be-Cue/Kingstree	4. Williamsburg vinegar/pepper
Carolina Country Barbecue/Rock Hill	5. York tomato
Country Cousins Bar-B-Que/Scranton	6. Florence vinegar/pepper
D & H Bar-B-Que/Manning	7. Clarendon vinegar/pepper
Duke's Bar-B-Q/Aiken	8. Aiken ketchup
Duke's Bar-B-Q/Allendale	9. Allendale ketchup
Hickory Hills Bar-B-Que/Clinton	10. Laurens ketchup
Hog Heaven Barbecue/Pawleys Island	11. Georgetown vinegar/pepper
Keith's Little Red Barn/Walterboro	12. Colleton mustard
Leonard's/Buffalo	13. Union tomato
Little Pigs Bar-B-Q & Catering/Greenville	14. Greenville tomato
Maurice's Gourmet Piggie Park/Columbia	15. Richland mustard
Radd Dew Bar-B-Que Pit/Conway	16. Horry vinegar/pepper
Shealy's Bar-B-Que/Leesville	17. Lexington mustard
Shiloh Family Restaurant/Chesterfield	18. Chesterfield vinegar/pepper
Sweatmans/Eutawville	19. Orangeburg mustard
Three Little Pigs/Seneca	20. Oconee tomato
Trenton's Bar-B-Q/Trenton	21. Edgefield ketchup

Questions - Key

1. Little Pigs is the longest continuously operating restaurant in which city?
Greenville
2. The Beacon Drive-In in Spartanburg seats 500 people. Leonard's, in Buffalo, seats 1/10th that number. How many people can be seated at Leonard's?
50
Are these two restaurants located in the same Barbecue Region?
Yes (tomato)
3. Raully Judy owns the Duke's in Aiken and Duke's in Allandale. If he wants to deliver a pig from one restaurant to another, how many miles must he drive?
about 50
What kind of sauce would he bring with it?
ketchup
4. Thomas and Melvin Bessinger have restaurants in Charleston that serve mustard-based sauce. Maurice Bessinger serves mustard-based sauce at his Piggie Park in Columbia. How far away from his cousins' restaurants is Maurice's?
about 100
5. The Uniquely Union BBQ Festival includes Lawnmower Racing, a Greased Pig Contest, and a Hog Jog & Little Hog Jog. It is located in the same county as which barbecue restaurant?
Leonard's
What kind of sauce do they prefer?
tomato
6. What type of sauce has the most restaurants on the coast?
vinegar & pepper
Name them.
Radd Dew's and Hog Heaven
7. Hemingway, SC, claims it is the "Barbecue Capital of the World." It is in the same county as Brown's Bar-Be-Que. What county is this?
Williamsburg
What kind of sauce do they prefer?
vinegar & pepper
8. Hickory Hills Bar-B-Que actually has more than one favorite kind of sauce. Why do think this is true?
location where three regions come together
9. Which two restaurants are closest to the North Carolina – South Carolina border?
Shiloh Family Restaurant and Carolina Country Barbecue
Do they prefer the same sauce?
no
10. End-of-the-Road Barbecue in Anderson County is open only 10 hours a month! It is southeast of which barbecue restaurant?
Three Little Pigs

RECIPE FOR MUSTARD-BASED SAUCE

¾ cup yellow mustard
¾ cup white vinegar
1 ½ tablespoon margarine
¼ teaspoon black pepper
½ teaspoon Tabasco sauce
½ teaspoon Worcestershire sauce
¼ cup sugar

Mix all ingredients well in a medium saucepan. Simmer on low heat for 10-15 minutes. Bring to room temperature (about an hour) before serving.

RECIPE FOR VINEGAR & PEPPER SAUCE

1 cup cider vinegar
½ teaspoon black pepper
½ teaspoon red pepper
1 teaspoon crushed red pepper flakes
Mix well in small bowl and let stand 4-8 hours before using.

RECIPE FOR TOMATO-BASED SAUCE

2 tablespoons butter
1 tablespoon grated fresh onion
1 clove garlic, crushed
6 tomatoes, diced
¼ cup ketchup
2 tablespoons Dijon mustard
2 tablespoons brown sugar
2 tablespoons honey
1 teaspoon red pepper
1 tablespoon Worcestershire sauce

Saute onion and garlic in butter for 5 minutes on medium heat. Add tomatoes, reduce to medium-low and simmer 15 minutes. Add the rest and simmer for an hour. When cooled, transfer to blender and puree until smooth.

RECIPE FOR KETCHUP-BASED SAUCE

1 cup ketchup
½ cup water
1 teaspoon salt
1 teaspoon chili powder
¼ cup brown sugar
¼ cup vinegar
¼ cup Worcestershire sauce
2 teaspoons mustard powder
2 teaspoons lemon juice
a few drops of Tabasco
pinch of garlic powder
Combine and heat.

Some Examples of Pig Literature

The Three Little Pigs by Paul Galdone

Chester the Worldly Pig by Bill Peet

Pigs by Robert Munsch

The True Story of the 3 Little Pigs! by John Scieszka

The Wonderful World of Jillian Jiggs by Phoebe Gilman

Charlotte's Web by E.B. White

Pigs Might Fly by Dick King-Smith

Logic Puzzle - Key

(puzzle on following page)

Town	Size	Material
Pig #1 Georgetown	Medium	Brick
Pig #2 Pawleys Island	Small	Straw
Pig #3 Andrews	Large	Sticks

Logic Puzzle

The three little pigs each built a house. One used straw, one used sticks, and the third used bricks. Read the clues and figure which pig built which house, the size of each house, and the town in which each house was located.

Pig #2 did not build a brick house.

The straw house was not medium sized.

Pig #3's house was made of sticks, and it was neither medium nor small.

Pig #1 built her house in Georgetown

The house in Andrews was large.

One house was in a town called Pawleys Island.

Town	Size	Material
Pig #1		
Pig #2		
Pig #3		