



NC DEPARTMENT
OF NATURAL AND
CULTURAL RESOURCES

TRAVELING EXHIBIT PROGRAM



The Story of BBQ in N.C.

EXHIBIT BACKGROUND

In North Carolina, we love our tasty, regional, home-grown barbecue. 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. Whether at a backyard grill, a community event, or a traditional wood fire pit at a local restaurant, delicious barbecue can be found in every North Carolina county and in every corner of our history.

The Story of BBQ in North Carolina explores how growing 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. Visitors will leave hungry so be sure to have a list of local BBQ joints on hand!

EDUCATIONAL COMPONENT

Accompanying educational materials will include play kitchens for the youngest visitors and will explore healthy eating options.

STEM-based educational materials suitable for the classroom and host locations are under development and will be available by the Spring of 2019.



AT-A-GLANCE SPECS

SIZE 7-11 free-standing vertical panels with additional components available based on exhibit area size. Dimensions on next page.

DURATION OF EXHIBIT 8-12 weeks

THEME Everyone in North Carolina has an opinion of BBQ

The Division of Education and Outreach has created a series of traveling exhibits on a variety of topics. The exhibits are often accompanied by programming ideas, additional reading materials, and other tools to assist host institutions in sharing the remarkable stories of our state. For more information or to request an exhibit, contact Adrienne Berney at **919-814-6641** or **adrienne.berney@ncdcr.gov**.

EXHIBIT SPACE REQUIREMENTS AND COMPONENTS

A. FULL VERSION EXHIBIT

(Requires 500 sq. feet minimum)**

1. 11 freestanding fabric display panels (each 94" tall, 32" wide and 14" deep)
2. Kids play kitchen with plates (approx. 80" L x 36" D)
3. Replica eastern-style open barbecue pit with replica pig (64" L x 32" W - **power required**)
4. One 6-foot table with samples of BBQ sauce from around N.C. (72" W x 30" D)
5. Clothesline with t-shirts from BBQ restaurants from around N.C. (dimensions vary depending on wall/support availability: requires attachment to wall/support)
6. Interactive computer kiosk with exhibit related photos and videos (power required)
7. Free-standing tripod with either "Pig Cut Poster" or "The Great N.C. BBQ Map" (approx. 36" square footprint)

***For smaller venues, DNCR staff will work with host site staff to safely install as many exhibit components as possible.*

B. SMALL VERSION EXHIBIT

(Requires approx. 250 sq. feet)

1. 7 fabric panels only
2. Table with sample BBQ sauces
3. Clothesline with T-shirts



The Story of
BBQ
IN N.C.

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