

S O U R C E

WUNDER
WURST

*Dewig's all-pork bratwurst is famous
for driving customers hog wild*

MENTION bratwurst to anyone in the small town of Haubstadt, in southwestern Indiana, and chances are pretty good that you'll be referred to Dewig (pronounced DAY-wig) Meats—a family-owned butcher shop that specializes in German pork products.

In 1916 the Dewig brothers, Anton, Joe, and John—whose grandparents immigrated to the United States from Germany in the mid-1800s—decided to leave their jobs in the wholesale meat industry and open their own butcher shop. After choosing a storefront on Main Street, they built a slaughterhouse out back, installed the requisite slicers and grinders, and stocked the counters with everything from pork chops to homemade bologna. It wasn't until nearly 50 years later, however, that they ventured into bratwurst territory, in response to a request that they supply the town's annual Bierstube festival with the spiced German sausages, which were not yet common in the States. Never having prepared bratwurst themselves, the Dewigs looked to the best sausage maker they knew—family friend Jewell Steick. Using a closely guarded recipe handed down from his German grandfather, Steick helped the brothers make their first batch of bratwurst. The juicy, coarse-textured, all-pork sausages (bratwurst is also typically made with veal or a combination of the two meats) were a hit, and as soon as the trio persuaded Steick to divulge the exact recipe, it became the house standard.

Today bratwurst is the shop's most popular offering—and an essential component of any Haubstadt barbecue. Part of what makes Dewig's version so good is the freshness of the meat and the blend of spices and herbs, which include nutmeg, sage, celery seed, oregano, and savory. Dewig, now run by John's son Tom, also uses a natural casing, which pops when you bite into it, unlike the fibrous synthetic casings that surround many other brands' bratwurst. Dewig's bratwurst, which is mailed frozen, costs \$19.95 for five pounds, not including shipping (812/768-6208; dewig@evansville.net). —NATALIE DEER



MARCH 2004 \$5.00 (USD \$5.00)



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NUMBER

57