

GGING RIGHTS

THE PIG EVENT

ed crackle, all weekend projects should taste so good



THE RECIPE

SERVES 20

as salt
s sugar
poons coriander seeds
poons black peppercorns
on allspice berries
poons juniper berries
leaves
s fresh thyme
c cloves, crushed
g:
osher salt
ground black pepper
s crushed garlic
rosemary, tarragon

cover. Leave for 24 to 48 hours, adding ice to keep cold.
4. The day of your roast, remove pig from brine 90 minutes before you plan to start cooking. Dry the pig inside and out with clean paper towels. Season pig cavity aggressively with salt and pepper, rubbing in as you go. Add a few good handfuls of herbs and the garlic to the cavity.
5. Thread the spit through the pig's mouth and out the other end, and fasten securely per manufacturer's instructions. Close the belly cavity using wooden skewers that have been

stainless steel wire, tie the rear legs snugly under the body, and then secure the forelegs forward, near the snout. Pull wire as tight as possible.
6. Prepare your fire. You should have at least 60 pounds of lump charcoal or a stack of hardwood on hand, adding slowly as you go. You should be able to hold your hand at spit level for ten seconds—any hotter and the skin will char before the meat's cooked.
7. Poke pig all over, just deep enough to penetrate the skin, using a sharp paring knife. Season aggressively with salt and pepper. Wrap aluminum foil around

WSJ TEST KITCHEN: SELTZER MAKERS

Making your own seltzer is greener, cheaper and less backbreaking than stocking cases of the stuff—but what about the taste? We tapped the renowned palate of Aldo Sohmi, chef and sommelier at Le Bernardin, to see how DIY sodamakers measured up. Here are five that stand out for both flavor and design.



BEST TASTE
Classic Glass Mesh Soda Siphon
\$89
creamright.com

Plus: A conversation piece, the bottle is made of glass protected by a thin layer of chain-link. No other seltzer scored higher with Mr. Sohmi (not even the San Pellegrino we slipped in as a decoy—both received an 8 out of 10). He described this one as “delicate, fresh on the palate, with a little salty edge. I like it a lot.”
Minus: The largest siphon, it has a hefty fridge footprint.



BEST DESIGN
Mr. Fizz Senior
\$155
mrfizz.com

Plus: The James Bond of siphons, at once sexy and well-engineered. Mr. Sohmi appreciated this seltzer's potent stream of bubbles and underlying smoothness and freshness.
Minus: The shiny stainless-steel exterior is tough to keep smudge- and fingerprint-free. And it was one of the higher-priced ones in the bunch.



SUPER POWER
iSi Soda Siphon
\$70
isi-store.com

Plus: With thrust like this, you'll want to spritz passersby, just because you can. Thankfully, the siphon is sturdily built and, despite the brutish spray, Mr. Sohmi found the bubbles to be “very fine—fairly unusual for a soda water.”