



DEADLINE NEAR

Time to send in your farmers market information for Good Eating's annual roundup. **Page 2**

CHRIS SWEDA/TRIBUNE NEWSPAPERS PHOTO

HOLIDAY POURS

Celebratory wine recommendations for Passover and Easter meals. **Page 3**

IT'S TRADITION?

Passover rules have one writer longing for lentils, corn and other forbidden foods. **Page 4**

Chicago Tribune

GOOD EATING

Brisket slicing is back

Holiday practice returns to some suburban stores

BY PEGGY WOLFF
Special to Tribune Newspapers

In August we reported that the complimentary service of slicing holiday briskets by grocery stores and butchers would end in a number of suburbs as of Jan. 1.

But in time for Passover, some meat vendors who appealed to Northbrook's village sanitarian have been approved to continue the long-standing tradition of slicing customers' meats, with some procedural changes.

The practice of taking a cooked brisket to a butcher shop or grocery and having it sliced professionally has been popular for years with Jewish customers preparing the popular cut of meat for holidays.

The customers would then return home with the

brisket to heat and serve it for their holiday meal.

Health department officials ended the custom in Northbrook, Glencoe, Northfield, Wilmette and Winnetka because of contamination concerns raised by a citizen's complaint.

At press time, suburban stores that have been granted a variance are Northbrook's Elegance in Meats, Sunset Foods in Northbrook and The Grand Food Center in Glencoe. Lynn Hoette, village sanitarian in those communities, says, "I worked with the stores involved and came up with a workable process for the brisket slicing in each store based on their specific operation."

To ensure that your meat does not come from an unapproved source, that there is no risk of cross-contamination and that

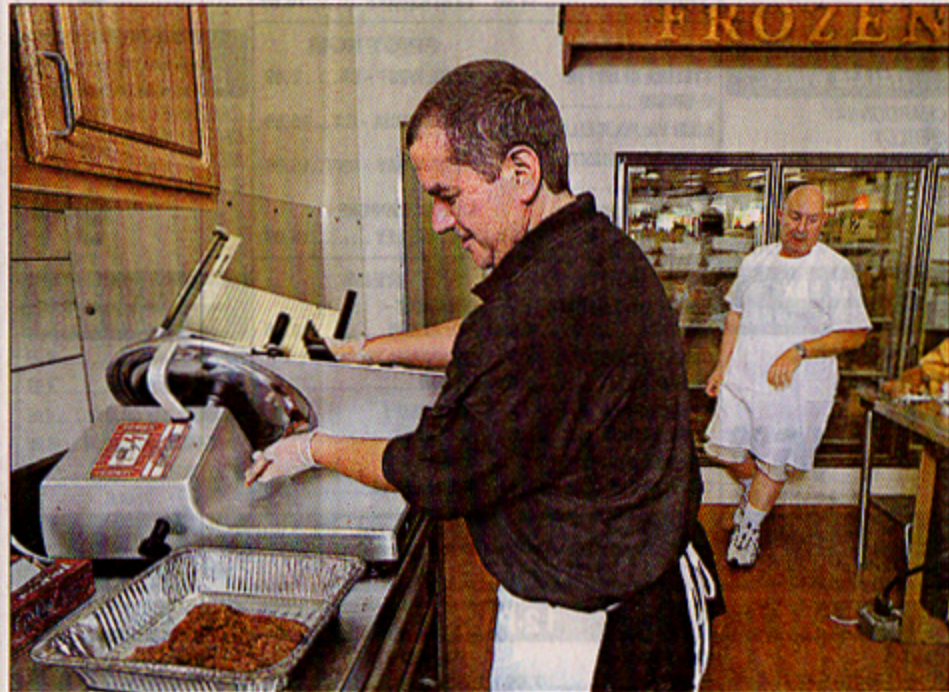
there are no challenges in temperature control, follow these rules provided by Hoette:

1 Your brisket must arrive at the store with an internal temperature of 41 degrees or lower. The store will refuse any brisket dropped off above 41 degrees.

2 Bring your receipt when you drop off your brisket. You will be asked to show proof that you purchased the meat from that store.

3 They will only accept brisket. Leave the natural juices, gravy, sauces and pan drippings at home.

4 You must leave your brisket and pick it up within 24 hours. No more brisket lines nor waiting



NANCY STONE/TRIBUNE NEWSPAPERS PHOTO

Allan Roskin, a butcher at Elegance in Meats in Northbrook, slices brisket for customers in August. The store is among those that have been approved to resume the practice.

around while it's sliced.

5 You may bring your brisket in any type of container except glassware.

To ensure that an internal probe will register 41 degrees: Put your cooked brisket in the fridge overnight. The following day,

move it from the fridge to the freezer for two hours, then take it to the store.

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