
THE TABLE *from page C1*

color green being associated with new beginnings and, of course, the color of money. There is even a tid-bit of folklore out there that says you are supposed to save some uncooked greens to tack to your ceiling for good luck or hang over your door to ward off evil.

Cornbread represents gold

Again with the money, clearly we are working toward financial success, so cornbread in some form finds its way to the table. The beautiful bright yellow of this Southern staple reminds us of gold, and bonus, it is a good way to sop things up.

Pork represents luck and health

The center of the New Year's Day meal is the pig. You may choose to cook a ham, a pork roast, or there's no reason you can't get away with serving up barbecue. The pork is on the table for a variety of rea-

sons, and tradition tells us one of the main ones is due to animal behavior. A pig cannot turn its head around to see behind, instead it must turn all the way around to see from whence it came. The pork luck also comes in with the way a pig eats. Folklore says that it is good luck to eat pork at this meal because a pig roots forward when it eats as opposed to beef who stand still, and chickens who scratch backwards. By all means, go right back to eating those after New Year's Day, but don't serve them on January 1. The perpetuation of the humble pig's place on the menu goes even further — it is said that the more pork you eat on New Year's Day, the more luck you will have in the coming year. See above reference to cooking your greens with fatback.

The stories of how this came to be the traditional Southern New Year's Day meal may vary slightly, but it comes down to gathering around the table to celebrate and greet a new year together with grateful hearts.



Ham, black eyed peas, collard greens and cornbread are foods eaten to bring luck and prosperity on the New Year.