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## A meeting of masters at city BBQ festival

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This is not your typical suburban backyard barbecue.

When seven of the nation's premier pit masters participate in the second annual Big Apple Barbecue Block Party this weekend, there won't be a hamburger or hot dog in sight. They will cook Kansas City spare ribs, baby back ribs, beef brisket, pork shoulder, whole hog and St. Louis pig snoot sandwiches (that's pig noses to you).

...Still, the more established New York BBQ joints report bustling business and more are sidling up to the table. Pearson's Texas BBQ opened on the Upper East Side in September, **newcomer Daisy May's BBQ USA offers catering, take-out and food from three push carts**, and upstate-based Dinosaur Bar-B-Que is expected to land in Harlem by September. Ten-year-old Virgil's Real BBQ in Times Square said its 2004 take-out business is up more than 10 percent, serving 1,000 to 1,800 diners a day...