

KYLE McCLARD
McClard's BBQ – Hot Springs, AR

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Location: McClard's BBQ – Hot Springs, AR

Interviewer: Rachel Reynolds Luster, SFA Intern

Transcription: Shelley Chance, ProDocs

Length: 33 minutes

Project: Southern BBQ Trail - Arkansas

[Begin Kyle McClard-1 Interview]

00:00:01

Rachel Reynolds Luster: This the 27th day of July, 2010, and I’m in Hot Springs at McClard’s Barbecue with Kyle McClard, and we’re going to talk about the family business and about Arkansas barbecue. So I was reading from the website that this is the fourth generation.

00:00:25

Kyle McClard: I’m the fourth generation, yes; there’s two of us right now that are fourth generation for right now.

00:00:30

RRL: And when did the business start?

00:00:32

KM: Nineteen twenty-eight with my great-grandparents, Gladys and Alex McClard.

00:00:36

RRL: And I was reading that they started with goat.

00:00:39

KM: Yes; they started with goat, which went over pretty well. And then it just went to other things, pork, beef, because we use pork ribs, so we don’t do goat anymore. *[Laughs]*

00:00:53

RRL: That’s a shame; I like barbecue goat. So also from the—from the website I was reading that—the interesting story about how the sauce came to be, how—how they came into the sauce recipe so—.

00:01:08

KM: Yes; down the street a few blocks they had a place. It was basically a hotel and there was a customer or a person that owed \$10 back then for two months to stay just \$10 and he didn't have the money to pay for it, so in exchange he gave them a recipe for barbecue sauce. And they said it’s better than nothing, so they took it. And when they made it they came to find out it was actually really, really, really great and then the—they started selling barbecue at the place until this place that we’re at right now came open in 1942—let me make sure. Yes; 1942 in this building and we’ve been here since 1942.

00:01:49

RRL: And where was the—what—what was the name of the Motor Court?

00:01:53

KM: It was the McClard’s West Side Tourist Court.

00:01:59

RRL: And where was it located from here?

00:02:01

KM: It was just—just a few blocks west of here on—on Albert Pike yes.

00:02:08

RRL: On Albert Pike; okay. Do you remember the—do you have the number like the street location or—? I can probably find it you know.

00:02:22

KM: Let me ask my dad; he might know. Dad, do you know the address of when your grandparents had the West Side Court?

Dad: No; I don't even know if there was an address back then. I guess it was an address, but I don't know what it was.

00:02:40

RRL: Is the building still there?

00:02:44

Female: No; it was in the area where the old Western Sizzlin' used to be in that area.

00:02:50

KM: Just a few blocks up the road.

00:02:52

Female: And they tore down Western Sizzlin' just recently.

00:02:56

RRL: Okay; that's a nice picture.

00:03:00

KM: That's Gladys and Alex McClard, my great-grandparents, the first generation.

00:03:03

RRL: Okay.

00:03:06

Dad: He had the little gas station. He had the little bitty restaurant and some buildings back here for people to rent and I think he had some goats over here that he used to have butchered to serve. I think he served some pork, maybe a little beef. Ribs, they threw out the back door to the dogs because nobody ate ribs back then.

00:03:26

RRL: Right; yeah.

00:03:28

Dad: Nobody liked ribs back then.

00:03:30

RRL: So did he raise hogs as well as goats or—?

00:03:32

Dad: Did he what?

00:03:33

RRL: Raise the goats as well as goats or did he—?

00:03:36

Dad: No; no, he did have two goats they said but—and he'd have somebody butcher them for him and he'd cook them.

00:03:45

RRL: It's kind of one-stop shopping there looking at the time—barbecue, [inaudible], gas, and oil.

00:03:48

Dad: It's right across the street from—this old building would have been right across the street from—what's that place here on the left?

00:04:02

KM: Are you talking about the—the water sports store?

00:04:05

Dad: The little restaurant over—over on this side of the street.

00:04:11

KM: The one right now, the stucco place?

00:04:17

Dad: It would have been right across the street from there.

00:04:18

KM: Sorry about that.

00:04:21

RRL: That's okay; I just thought it would be interesting to get a picture if—if it was still—if the Motor Lodge—. I know there's a lot of older motor lodges around here and we ended up staying at one and I just thought it might still be around, but I'll for sure take a picture of this.

00:04:34

KM: Okay; we've got a picture of that—.

00:04:36

RRL: Okay; so like most places, I guess you're most known for your sauce?

00:04:42

KM: Yes.

00:04:45

RRL: And of course well it's a secret, but—but what do your customers find so special about your sauce? What are some of the comments that you get about—?

00:04:58

KM: It’s not too—it’s not too hot. We sell it at grocery stores all over—all over the place. But the sauce at the actual restaurant is made by my dad every morning. He gets here at 2:00 a.m. and he makes the sauce at McClard’s for the day and people just—I mean they just—they love—they love it. They think it’s not too—too spicy; it’s not too vinegary. It doesn’t have very much of a vinegary taste to it. The recipe is actually still locked in a safe in a bank downtown.

00:05:32

RRL: And do—and how does it work? Do you know the recipe yet or—?

00:05:36

KM: Not yet. My dad, whoever does the morning shift which is at 2:00 a.m., makes the sauce and he knows the exact recipe. But right now I’m just—I’m—when he retires I probably will end up doing the morning shift and I will be making the sauce, but right now I do the—the shift that we’re open all day—me, my cousin Scott, and my uncle—my Uncle John.

00:05:55

RRL: And it looks like a tomato-based sauce.

00:06:00

KM: Tomato, yes; uh-hm, tomato-based, yeah.

00:06:02

RRL: I’ll have to get—I’ll have to take a bottle home with me and try to—.

00:06:07

KM: Yeah; we'll let you take a bottle.

00:06:08

RRL: And so what's your dad's name?

00:06:10

KM: Philip McClard.

00:06:11

RRL: Philip McClard, okay; and so how many people in the McClard family work in the restaurant?

00:06:19

KM: It is my uncle John—John Thomason, his wife Brenda Thomason, who was—is my dad's sister. The reason they have a different last name is because she married John. So John and Brenda, my cousin Scott McClard, my aunt and uncle Joe and Delores, who just retired this past year, and me, my mother, Linda McClard and my dad, Philip McClard.

00:06:48

RRL: Wow; and I see Sunbeam buns here.

00:06:54

KM: Yes.

00:06:55

RRL: Is that—is that the—the brand that—?

00:06:59

KM: That actually is not the ones that we use on the sandwiches. That's just buns that we sell to the customer; it's actually a little bit smaller than the ones we serve in the restaurant.

00:07:08

RRL: But you use Sunbeam buns?

00:07:10

KM: Yes; yes, uh-hm.

00:07:12

RRL: Back in the restaurant?

00:07:12

KM: Uh-hm.

00:07:15

RRL: And what's your slaw like?

00:07:16

KM: It is—they make it every day from—from scratch. It's sweet; it's got sugar in it. It's sweet. Some people like it juicy and some people like it dry. We have it both; we have—we have a

strainer that strains the juice out of it because some people don't like it real juicy but like me, I like it real juicy. So I like it and we use cabbage in it, lettuce, carrots, and we have a grinder that we mix it all up—mayonnaise and we have a girl named Cindy that does it every single morning for us.

00:07:46

RRL: Is it a real thin kind of more vinegary or is it mainly mayonnaise and sort of creamy?

00:07:52

KM: It's creamy; it's not very—it's not very vinegary, no.

00:07:54

RRL: Okay; and then you make tamales, too?

00:07:58

KM: Every day, hand-rolled every day.

00:08:01

RRL: And what kind of meat do you use in your tamales?

00:08:03

KM: We use a mixture of beef and pork that we collect throughout the day and then they grind it up really, really fine and they put it on—they spread out—by hand they spread out the cornmeal and they sprinkle the meat in the middle of it and they roll it by hand every day.

00:08:22

RRL: So do you use just regular cornmeal or the masa or—?

00:08:26

KM: Let me ask real quick; mom?

00:08:31

Mom: Huh?

00:08:33

KM: Come here, please. What do we use for the cornmeal for the tamales, just cornmeal by itself?

00:08:44

Mom: Well it's cornmeal but it has spices mixed in it you know. Cindy and Jose makes it; it's a family recipe.

00:08:54

RRL: Uh-huh; another family recipe?

00:08:54

KM: The tamales are also—.

00:08:56

RRL: Is it also locked in safe deposit box?

00:08:58

KM: Yes.

00:09:00

RRL: And I thought it was interesting like when is the decision made to pass the recipes down?
Like when is that knowledge passed on; how is that—?

00:09:10

KM: The morning shift, whoever makes the sauce in the morning.

00:09:14

Mom: Well the family members all have access to it. It's in a lockbox at the bank but only the family members could get it.

00:09:19

KM: I have access to it. I just—I haven't got it yet because I don't make it every day like my dad does.

00:09:25

RRL: But the same thing with the tamales, that—that recipe—?

00:09:28

Mom: Well now the people that make them back there knows what goes in it. You know they have to in order to do it. But it's just not something that we—you know.

00:09:37

RRL: Well no.

00:09:39

Mom: Even, I mean we tell you what's in there but you wouldn't be able to do it because it's on our chopped beef and chopped pork in there, you know and it's got all kinds of peppers and seasonings and spices. And even if we told you what we put in there you still couldn't make it like we do.

00:09:52

RRL: So why don't you tell me what you put in there and—?

00:09:54

Mom: Well I just did; I did.

00:09:56

RRL: Oh I meant like the—the different spices. What are some of the spices that you use?

00:10:00

Mom: Well there's red pepper. There's black pepper. There's some chili powder just you know—.

00:10:09

RRL: And—and what do you roll them in?

00:10:12

Mom: The cornmeal is actually the outside of the tamale and—.

00:10:16

RRL: Do you roll them in the husk or—?

00:10:17

Mom: No; it's paper.

00:10:19

KM: No; it's like paper basically. They roll them in really thin, thin paper.

00:10:25

RRL: Okay; like—

00:10:25

Mom: And tie the ends.

00:10:27

KM: Are they doing it right now? They should be doing it soon. You could see it.

00:10:30

RRL: Okay; yeah I'd love to get some pictures of that too.

00:10:32

Mom: Yeah; you can go in the back and watch them do that. That's fine and even the pit, you can walk back there.

00:10:38

RRL: Oh yeah; that—that would be wonderful.

00:10:40

KM: I do the pit.

00:10:40

RRL: Do you do the pit?

00:10:41

KM: Yes.

00:10:43

RRL: Do you season the meat before you smoke it with anything?

00:10:45

KM: No; no, we do not.

00:10:46

RRL: And just for the record what kind of wood do you use?

00:10:51

KM: Hickory wood; hickory wood, yes.

00:10:55

RRL: Okay; and let's see, how—how long do you smoke your meat?

00:10:58

KM: They put it on—what time does dad put it—?

00:11:02

Mom: At 6:00.

00:11:02

KM: At 6:00 a.m. and usually everything is off by about 5:00 p.m., so 6:00 a.m. to 5:00 p.m.

00:11:07

RRL: Okay.

00:11:08

KM: Now the ribs don't take as long to cook. They take maybe a couple hours but the beef and the pork is what takes so long from 6:00 a.m. to—and we serve 3,000 pounds of meat every single week.

00:11:18

RRL: That's amazing. And so your dad was saying and I know that I've—I've heard this from other people that ribs were just kind of tossed out that nobody—or given away or—or whatever.

00:11:30

KM: In the '20s yeah.

00:11:32

RRL: So when did that—when did the shift because now you know they're one of the—?

00:11:39

KM: Well in 1942 when this building was made it was actually a car hop, too. We'd have customers go out and just pull their car up and honk their horn real light and they'd take their order and they started eating ribs then.

00:11:52

RRL: Okay; so about 1942 that kind of joined the menu?

00:11:54

KM: Uh-hm.

00:11:56

RRL: And is that about the time that goat went off the menu or had that already happened or—?

00:12:01

KM: Mom?

00:12:02

Mom: I don't really know. That's something you'd have to ask his grandfather because he's the one that sold the goat. We didn't, so I don't know.

00:12:13

RRL: And is he still—is he still alive?

00:12:13

KM: Yeah; he still comes up here often and still eats. We serve chicken now on Wednesdays and he loves the chicken that we cook, too.

00:12:24

Mom: He comes by every day.

00:12:24

KM: We just started—

00:12:25

RRL: Smoke the chicken?

00:12:27

KM: On the pit; we just started doing that a couple of years ago.

00:12:31

RRL: So—

00:12:33

KM: It goes over pretty well.

00:12:34

RRL: Let's just think about maybe some of the changes over time and the menu items. What's kind of changed and what's stayed the same as—from the '20s to now you know?

00:12:47

KM: Well one of our most popular, I think it's probably the second most popular besides the rib items on—on the menu is the tamale spread, which is you put—you can either have a half-tamale spread or a whole tamale spread. A whole one has two tamales on the bottom and a half has one tamale. We cover those with Frito chips and then you put beans on top of the chips and then you put beef, chopped beef on top of all of that and then you put onions and cheese on that.

00:13:13

Mom: And sauce.

00:13:13

KM: And it's really, really big.

00:13:14

RRL: My goodness.

00:13:15

Mom: Have you never had one?

00:13:16

RRL: No; I haven't.

00:13:16

Mom: Oh we'll have to fix you one.

00:13:19

KM: And the story is that there was a guy—was it Joe that did that or—or—?

00:13:23

Mom: Yeah; it was just kind of made up.

00:13:26

KM: It was made up on—this is what my dad did; a guy kept on coming in with hangovers every morning believe it or not, and so my dad—yeah a customer, so my dad decided to try to find something that would cure a hangover. And he made that—

00:13:40

Mom: He was just joking.

00:13:41

KM: —and it was just a joke. But he made that and everybody loved it and so it's the second most popular item on the menu right now besides the ribs—ribs and fries.

00:13:48

RRL: And about what time did that start being on the menu?

00:13:51

Mom: Oh we've had it for like probably 20 years now.

00:13:55

RRL: Oh wow; it sounds really good. And I don't know of any—

00:13:58

Mom: It's delicious.

00:13:59

RRL: —any place else that does it.

00:14:01

Mom: And it's got all of our—everything we do here is made from scratch except the desserts—everything. I mean the beans are Great Northern beans before they're—you know they start off dried Great Northern beans.

00:14:10

KM: That's also a recipe, too the way the beans are.

00:14:14

RRL: And you call them barbecue beans. Is that what I saw on the menu?

00:14:19

Mom: Yeah.

00:14:19

KM: Uh-hm; yes.

00:14:22

Dad: That elderly lady down there, grandpa hired her.

00:14:23

KM: My grandpa hired that waitress down there named Wynona in the '60s.

00:14:28

Mom: She's 83; she's 83.

00:14:29

KM: She is 83 and has been a waitress here for—

00:14:30

Mom: This is her fiftieth year.

00:14:32

RRL: Oh.

00:14:32

KM: This is her fiftieth year. She's still a waitress here.

00:14:34

Mom: She works three days a week.

00:14:36

KM: And that other one, Eleanor—Eleanor has worked here for—

00:14:40

Mom: Since she was 18.

00:14:41

KM: —since she was 18, so how many years was that?

00:14:44

Mom: Well she's 44.

00:14:46

KM: Eleanor how many years have you worked here?

00:14:49

Eleanor: It will be 29 this month.

00:14:51

KM: Twenty-nine—twenty-nine years this month, so we have people that are not actually in the family that have worked here for some—you know longer than me in—.

00:14:58

Mom: It's a good place to work.

00:15:01

RRL: Yeah; apparently, yeah. So even—even the folks that aren't family are family?

00:15:05

Mom: In a way yes.

00:15:06

KM: Uh-hm.

00:15:08

Mom: They've been with us for so long.

00:15:09

RRL: I might pause here and just before it fills up for lunch, do some walking around and visit.

00:15:20

KM: Okay.

00:15:22

Mom: And make her—.

00:15:22

[End Kyle McClard-1 Interview]

[Begin Kyle McClard-2 Interview]

00:00:01

Kyle McClard: And as you can see by the pictures on the wall, we have a lot of pictures of Bill Clinton. We were featured in *Playboy Magazine* July of last year.

00:00:11

Rachel Reynolds Luster: I saw—I saw on the website that you can get the—the interview on—

00:00:16

KM: Yes; you can on www.playboy.com. And let's go over here. Of course that's Blanche Lincoln, some Arkansas celebrities but—. Yeah; of course everybody probably knows Lincoln now because of the national news. This is my mom with Conway Twitty. This is a family portrait of us. These kids right now are in college and high school though, so and this is Alex McClard,

my cousin Scott's daughter and Rachel and she works here sometimes on the weekends. She's in high school. So she is going to start working—she works here some, too, so we're thinking she might come in here one day and be the—she's the fifth generation.

00:01:04

This is Dan Rather and Bill Clinton in here together. They did an interview for the—he retired from the talk show that he did, Dan Rather, but he were—they were doing an interview here about Bill Clinton.

00:01:16

RRL: And it looks like let's see they're eating chopped pork?

00:01:20

KM: They are eating—

00:01:20

RRL: And ribs?

00:01:21

KM: —barbecued—actually we made a special sandwich for Bill Clinton after he had his heart attack where we tried to make it wheat and low-fat mayonnaise for him that he eats still when he comes down here. We made that especially for him since he had his heart problems.

00:01:37

RRL: And what was on it again?

00:01:38

KM: Do what now?

00:01:39

RRL: What was on his special sandwich again?

00:01:42

KM: Well we used—we just basically used more of a wheat bread. It’s healthier, low-fat mayonnaise, just low-fat stuff to put on the sandwich for him. And these are some of the original waitresses from way back in the ‘20s that we used to have.

00:02:00

RRL: Do you know when the restaurant became integrated?

00:02:06

KM: Hmm—.

00:02:19

Mom: You mean blacks?

00:02:19

RRL: Uh-huh.

00:02:19

Mom: Working here or in what—?

00:02:21

RRL: Eating here?

00:02:24

Mom: I didn't know they could—couldn't.

00:02:24

KM: Yeah; because we have one right there as a waitress way back in the day, so what's—

00:02:28

RRL: Yeah; that's what made me think about it and I just wondered.

00:02:31

KM: Yeah; they've been here the whole time.

00:02:33

Mom: I think they could always come in here.

00:02:37

KM: And that is my sister and her husband. They live in Seattle right now, and some more of the fifth generation kids with Bill Clinton. That's my grandpa and grandma right there, who is still alive with Bill Clinton. And just that's—that's a better picture probably of my great-parents, Gladys and Alex that started it. And more old-time pictures—

00:02:59

RRL: And what was your grandfather's name?

00:03:01

KM: My grandpa was Alex and my grandma was Gladys.

00:03:06

RRL: Okay; so I thought you said they were your great-grandparents?

00:03:08

KM: Yes; did I say grandparents? I mean great-grandparents.

00:03:12

RRL: Yeah; I was asking your grandfather that's still alive and that I want to talk to—what's his name?

00:03:17

KM: Uh-huh; JD McClard. JD and his wife's name is Lois.

00:03:20

RRL: Okay.

00:03:27

KM: Mom?

00:03:35

Mom: Huh?

00:03:38

KM: Do you think you can call grandpa see if he can stop by here real quick?

00:03:38

Mom: He probably will; they usually come by about 11:00 or so.

00:03:41

KM: Will you just call him real quick?

00:03:40

RRL: Okay.

00:03:41

Mom: If he doesn't come by I will call him.

00:03:48

KM: Jerry Van Dyke up there.

00:03:49

RRL: Oh yeah.

00:03:51

KM: Michelle Branch; that's the guy from the *Sopranos*.

00:03:55

RRL: And they've all eaten here?

00:03:56

KM: Yes; they've all eaten here. The last biggest celebrity that I saw in here was John Malkovich.

00:04:03

RRL: Oh really?

00:04:03

KM: Which was last year, and he's a really big actor, so—.

00:04:09

RRL: Let's see; one pecan pie with ice-cream, so the desserts—?

00:04:13

KM: It's the only thing that we don't make from scratch.

00:04:15

RRL: Okay; and do you like purchase them from a distributor or are they made locally or—?

00:04:20

KM: Yeah; from the distributor but they are still good. We have people that come in here and buy whole pies sometimes.

00:04:25

RRL: And let's see; you've got Mountain Valley Spring Water, so you got your local water.

00:04:28

KM: Yeah; the water. We don't serve hard liquor. We serve beer, any kind of soft drinks like we use up there or if they would rather have like a grape soda. Until about I'd say 15 years ago maybe we still served the Cokes in the bottles like they used to come but they stopped making them like that, so we couldn't do that anymore but until they finished we served them like that like in the screw bottles, pop. And like I said; that's Wynona who has worked here since 50 years now right?

00:05:00

Wynona: Going on 50; yes, ma'am.

00:05:04

RRL: What's your—what's your favorite thing about working at McClard's?

00:05:07

Wynona: Oh all the people and my—my bosses. *[Laughs]*

00:05:11

RRL: Not the barbecue?

00:05:14

Wynona: Oh well yeah; the barbecue but—

00:05:17

KM: She eats barbecue every day. She eats barbecue.

00:05:17

Wynona: Yeah; it's barbecue every day.

00:05:19

RRL: Well you're—you're a poster child for the benefits of good barbecue.

00:05:23

KM: They've had articles done on her, too.

00:05:28

RRL: And you're 83?

00:05:29

Wynona: Yes, ma'am.

00:05:30

RRL: You're doing good.

00:05:31

KM: She works every Tuesday, Wednesday, and Thursday.

00:05:36

Wynona: Never miss a day do I?

00:05:37

KM: No; never miss a day.

00:05:40

RRL: Hopefully I'll get a chance to talk to you before I leave. I know you're getting ready for the lunch crowd right now.

00:05:46

Wynona: Yes, ma'am.

00:05:49

KM: And this is our—this is our grill where we cook everything. This is pork; this is beef.

00:05:55

RRL: Okay; wait. I'm going to stick that in my pocket. I'm trying to multi-task here.

00:06:00

KM: And take pictures. This is pork and beef. We also serve regular beef. This was done in the oven. This is—ham sandwiches like ham and cheese sandwiches. That's cooked in an oven instead of the pit.

00:06:22

RRL: Just as a preference for the way the meat tastes or—?

00:06:24

KM: Yeah; I think it's really, really good. This is where I work, I grill; we make all the food for the customers inside. This is the inside part when the orders come in on the inside. And this right here is the to-go side right here, so whenever an order comes to go it's made right here. So that's the inside and that's the to-go side. And this is the steam table right here, like I call over the microphone the orders, and they come in and they—they'll prepare it for us. Anything that has to have meat put on it or anything they prepare it here, like the spreads, French fries, stuff like that.

00:07:10

RRL: Okay.

00:07:10

KM: This is our old machine that we still cut our potatoes by hand to make the French fries. Here, the whole potato is right here. And they slice them up every day and cook them from scratch.

00:07:25

RRL: Oh I need a picture of this.

00:07:26

KM: This is—this is pork and this is beef. And then over here I can get a better view. This is the beef right here. Do you want me to take it down?

00:07:52

RRL: Yeah.

00:07:55

KM: This is the beef after it comes off the pit. And we have tags on there. The reason we—tags are on there to let us know what—which ones to use first.

00:08:07

RRL: Okay; I'll get your picture with the beef there.

00:08:11

KM: Okay.

00:08:14

RRL: So you go by the number?

00:08:16

KM: Yeah; we put tags on there so we know which ones to use first. This one—that's James and our dishwashers.

00:08:28

RRL: Okay. Whew.

00:08:45

KM: These are beans that my dad made from scratch this morning that we're going to use throughout the day and some tamales warming up right there.

00:08:57

RRL: Okay; so you—they're warmed in warm water?

00:08:59

KM: Just—just water and put on the stove and that's how we just warm them up that way.

00:09:04

RRL: They're not steamed?

00:09:06

KM: That's the coleslaw. This is the coleslaw. And we got the tamales ready to roll back here. If your eyes get watery it's because when the slaw and the slaw has onions in it which they chop the onions up and sometimes it makes your eyes water. That's her getting ready for the slaw—to make the slaw. And this is Cindy who does the slaw.

00:10:01

Cindy: Hi.

00:10:02

RRL: Hi; how are you?

00:10:03

Cindy: Actually he mixes it. I just chop.

00:10:07

RRL: Well let's—let's get both of you then. [*Laughs*] And what's—what's your name?

00:10:14

Kenny: Kenny.

00:10:15

RRL: Kenneth?

00:10:16

KM: Kenny.

00:10:18

RRL: Kenny.

00:10:18

KM: This is Jose. He's rolling the tamales right now as you can see. That's how we do it. And this is the meat that we put in the middle of it.

00:10:32

RRL: Well those—those tamales look really spicy, the—the—.

00:10:36

KM: The meat inside of it is a little spicy.

00:10:38

RRL: Well the cornmeal looks really spicy. Is it dark kind of red golden color? Is that the chili powder that's giving it that color?

00:10:46

KM: It is. And how many do y'all roll a day usually?

00:10:56

Cindy: About 400.

00:10:57

KM: Four hundred a day.

00:10:58

RRL: Four hundred tamales a day.

00:11:00

KM: This is my cousin Scott McClard.

00:11:01

Scott: Hi; how are you?

00:11:02

RRL: Rachel Luster.

00:11:03

Scott: Rachel, nice to meet you.

00:11:10

RRL: So what kind of paper is this again?

00:11:14

KM: What kind of paper?

00:11:17

Kenny: I don't know—

00:11:18

KM: It's the [inaudible] non-waxed paper.

00:11:22

RRL: So like a parchment paper.

00:11:23

Cindy: Kind of.

00:11:33

RRL: All right; thank you. This is great. Oh I get to see the pit.

00:11:46

KM: Here you walk through—.

00:11:51

RRL: Whew.

00:11:51

KM: Yeah; it's hot. This is some ribs cooking right here.

00:11:54

RRL: Oh that's beautiful.

00:11:59

KM: This is what they look like when they're done ready to serve.

00:12:07

RRL: I'm going to get another shot of them here.

00:12:09

KM: Okay; you want me to open both doors?

00:12:10

RRL: Yeah.

00:12:10

KM: If I open this one sometimes the light is better.

00:12:15

RRL: Oh that's great.

00:12:27

KM: Here is the—. It's hot back here especially in the summertime. It's really, really hot. Now this is beef and pork. This is the wood; we use hickory wood.

00:13:18

RRL: So the—the pit is on a pulley system?

00:13:24

KM: Yes; these are new ones. We put them in last year because the other ones just had it.

00:13:32

RRL: Those are the doors and it looks like it's got two racks here.

00:13:36

KM: Yes; top and bottom which we use every day and on this one too. We call this the—we call this the rib pit because we—we try to only cook ribs on this pit.

00:13:47

RRL: Okay.

00:13:47

KM: Just to make it easier. And on this one is where we cook the pork and the beef. We call it the west pit and the east pit.

00:13:53

RRL: I can hardly talk because it smells and sounds so good. [*Laughs*] I don't even care about the—

00:13:59

KM: I know; it smells—

00:14:01

RRL: —heat. Okay.

00:14:12

KM: Okay.

00:14:12

[End Kyle McClard-2 Interview]

[Begin Kyle McClard-3 Interview]

00:00:01

Rachel Reynolds Luster: I turned us off there. [*Laughs*]

00:00:14

Kyle McClard: People like to take pictures of our sign.

00:00:14

RRL: Yeah; and this is the walk-in cooler?

00:00:17

KM: This is the walk-in. This is where we store our soft drinks, grease for the French fryer, the beer; basically all the ingredients that don't need to be frozen are in here. And this is the—this is where the frozen stuff, I mean this is where we store our meat in the freezer. It's really cold in here.

00:01:04

RRL: So is this chicken marinating?

00:01:05

KM: This is chicken marinating. We put them on—on Tuesday but we only have them on Wednesday. We let them marinate overnight. And then we serve them tomorrow. We put them on the grill in the morning, I mean the pit.

00:01:16

RRL: And what kind of marinade do you use on there?

00:01:20

KM: We use our McClard Seasonings by us, so we have them that my cousin Scott started a few years ago.

00:01:27

RRL: Okay; and do you sell that in there?

00:01:27

KM: We do sell it yeah; we have a—actually we have the barbecue sauce. We have a pepper sauce that's used like—kind of like A-1 like—it's more spicy that you use on stuff like steaks. We have salsa that we sell and—and the—and the seasoning, yes.

00:01:43

RRL: And do you distribute? You said you had the barbecue sauce in the grocery stores around.

00:01:50

KM: And the seasoning.

00:01:51

RRL: And the seasoning.

00:01:51

KM: We don't have the sauce or the pepper spices yet.

00:01:54

RRL: Okay.

00:01:57

KM: This is all the meat for the week.

00:02:06

Male: Where in the hell is the new guy?

00:02:08

KM: He said he's going to be late today, just a couple minutes; he had to go—. We already knew.

00:02:13

RRL: I'll get the sign over here.

00:02:18

KM: Did you want me to get the family members that are here right now to come out here by it.

00:02:19

RRL: I would love that. *[Laughs]*

00:02:24

KM: Okay; also my partner, Anthony is—.

00:02:30

RRL: Have him—have him come, too.

00:02:30

KM: Anthony, okay; he's my partner.

00:02:32

RRL: Okay; wonderful.

00:03:48

[End Kyle McClard-3 Interview]

[END]