

CHUCK FERRELL
Chuck's Bar-B-Que – Opelika, AL

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Date: September 28, 2006
Location: Jim Bob's Chicken Fingers - Opelika, AL
Interviewer: John T. Edge
Length: 36 minutes
Project: Southern BBQ Trail - Alabama

[Begin Chuck's Bar-B-Que]

00:00:00

John T. Edge: Test—all right; we'll put the list of questions here. And this is—Chuck this thing is a uni-directional mic so you—if I—if you talk over here then we'll pick it up. You'll feel comfortable after a little while.

00:00:51

Chuck Ferrell: Okay.

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JTE: But the sound quality is a lot better this way. All right; today is—what is today? It's October—here we go—all right; today is September 28th and I am in Auburn, Alabama. I'll do it this way. Today is September 28th; I'm in Auburn, Alabama. Are we in Auburn right now or Opelika? We're in Opelika. Today is September 28th; I'm Opelika, Alabama. I am with Chuck Ferrell and we are sitting in the back of Jim Bob's [Chicken Fingers], his second location of Jim Bob's, just across from the Target in Opelika, Alabama. We're going to be talking about the history of Chuck's Bar-B-Que tracing it back to its roots in Columbus and Phenix City, Alabama, and talking about his family history, his restaurant history and the like. **[Phone Rings]** And we'll wait for that to go.

All right; Chuck I just first wanted to ask do we have your permission to record this?

00:02:01

CF: Yes; you do.

00:02:03

JTE: Thanks; tell me about the beginnings of Chuck's Bar-B-Que and how your family came to be in the barbecue business.

00:02:12

CF: All right; it started with my uncle, Buck Ferrell, who worked at a restaurant and—and learned a barbecue recipe and cooked the barbecue for this restaurant years and years ago in the early '50s. And from there he established the Smokey Pig Barbecue in Columbus, Georgia.

00:02:34

JTE: And the gentleman in the place from whom he learned in Columbus, tell us about that.

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CF: You know I really don't know the guy; I just know it was a drive-in type restaurant that—that was a very popular styled restaurant back in the '50s where cars would drive in and they'd get curb service and that kind of—that sort of business. But he was—he worked there and that's where he learned this recipe.

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JTE: And the name of that place was—?

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CF: I think it was called the Clearview Drive-In on Victory Drive in Columbus, Georgia.

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JTE: And one of the things that makes barbecue in this area in Columbus, Phenix City, Auburn, Opelika—so distinctive is a particular sauce and did that sauce date back to the Clearview?

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CF: It did—it did; it—that’s where he learned it and from there most of the barbecue places that stemmed in this area from Columbus to probably 50-miles north or south or east of Columbus have some sort of a root to the Smokey Pig Barbecue that my uncle actually opened up.

00:03:45

JTE: And what year did your uncle open the Smokey Pig?

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CF: I’m not certain but I know it was in the ‘50s. I’m not certain.

00:03:53

JTE: And tell me about the—the inter-relatedness of all your family members that have worked there because your uncle started it and then your mother married into it; tell us about that.

00:04:03

CF: Well my father died, which was my—Buck, that was his brother. He [my father] died when I was six years old. About ten years later my mother married Buck, who was the originator of the Smokey Pig Barbecue, and that’s how our family really got into the barbecue business was through that relationship with my mother and my uncle.

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JTE: And the style of barbecue from the Smoke Pig and now from Chuck's is very distinctive. How would you talk about that style? What—what distinguishes barbecue that comes from Smokey Pig or comes from Chuck's from others?

00:04:40

CF: Well we cook it over an open pit and we cook it fresh daily. We—we start early in the morning and we sell a fresh product every day. We cook it over that open fire and it—it really turns out via—it's not a smoker; it's different from smoking barbecue which is a slow process. We actually cook it fast over a hot fire.

00:05:06

JTE: And that's one thing that I noticed in looking at the barbecue, there's a real char on the shoulders that you cook. You're cooking with a fairly hot fire and then you're using a particular cut of pork, too—right?

00:05:18

CF: That's right; we use a—what they call a CT butt. It doesn't have the strip of fat that's across what—what's commonly known as a Boston butt. It is a Boston butt but that fat is removed from it and that bone is removed from it. They call it a CT butt because it's clean and trim.

00:05:38

JTE: And that CT butt weighs—what—what does that chunk of meat weigh?

00:05:44

CF: The average weight—anywhere from two and a half to four pounds.

00:05:48

JTE: And when you cook it down you lose a good bit of fat, correct?

00:05:51

CF: You lose a little over 50-percent.

00:05:55

JTE: So by the end to help people imagine what this looks like, you get this—it's almost like a charred hunk of—like a softball almost; it's—but it's bigger than that?

00:06:03

CF: Yeah; it's—it's bigger than a softball. I would probably describe it maybe the size of a large squash or something you know. I guess that would be—it's about that size. They'll weigh a pound and a half usually—an average when they're done.

00:06:20

JTE: And once you get that—that char on that hunk of pork then you do a number of different things with it. You slice it and chop it in a number of different ways. Talk to us a little bit about that.

00:06:33

CF: All right; we—we describe it differently to try to make our customers realize exactly what our description is. We actually chop it up and we actually call that sliced or chopped. And now

some customers like it sliced in bigger pieces and all we do is don't finish the chopping process. We'll just slice it in longer pieces and our customers will ask for it that way—sliced long. And then we also have it chipped on the block where we chip it up finer and—and that makes an excellent sandwich. That's my favorite preference. But then we also have a product called—just a regular chipped and that's where we marinade it in the barbecue sauce and keep it over an open fire and that's really the most consistent product we will have. It's always the same and it's always tasty.

00:07:23

JTE: And that terminology is interesting to me. So you have one that's sliced and someone could come in and say I want long sliced inside meat—they get really specific right?

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CF: Uh-hmm.

00:07:35

JTE: Talk—talk us through that; so you got this—this hunk of pork and someone says I want the inside meat, I want the outside meat?

00:07:44

CF: They—well it varies; different customers have different tastes and so naturally we're going to please our customers and so if they have a request we're going to fix it the way they want it. And if they—some people don't like outside meat at all and our barbecue because of the way we cook it with the open fire does have a crust to it. Many of our customers like it; I prefer that they get a mixture of both because to me that's what puts out the best product. But there are many

customers that don't like outside meat for any particular reason; maybe they—it just—they just don't like the taste of it but the inside meat is excellent for—for that and it's—it's tender, it's succulent and it's really good and—but—and then there are some that just like nothing but outside. And—and so we can do it either way.

00:08:34

JTE: And so we've talked about the—the meat; we—you cook it over wood right? You cook it over a mixture of—?

00:08:43

CF: Oak or hickory or—and we have cooked with pecan—pecan cooks an excellent product too. Any—any of those three will turn out a good barbecue and that's the three Southern woods that we use. If you go to Texas you might—they use mesquite wood out there but—but here we use oak, hickory, and sometimes pecan.

00:09:03

JTE: And you're cooking over live coals; these are not—you're not cooking down coals and then sliding them beneath. You're throwing hunks of wood beneath the pit right?

00:09:13

CF: We actually cook over an open fire. The fire—the fire is hot; it's intense and it requires a lot of attention when you're cooking.

00:09:22

JTE: And when you walk in the Chuck's in—in Opelika you're likely to find you at the pit?

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CF: I like to cook the product. I have some guys that work for me that—that can cook it just probably as good as I can but for some reason I just don't think nobody can cook it as good as I can so if I'm there that's what I like to do is cook.

00:09:42

JTE: And so if somebody walks in the door they'd find you standing at the pit with a—with some kind of device in your hand turning the meat?

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CF: That's correct; we have some forks made. We have one that's five-foot long and we have one that's three-foot long. Our pit is actually probably four and half foot deep and so we really have to create a fork. You can't buy one just in the marketplace to—to do that so we have them made. They're special forks to reach to the back of the pit.

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JTE: And so you walk in and you find you at the—at the pit; you've got a crew alongside who are chopping the meat and slicing the meat as they come. The other component of this is there's—there's side dishes and there's—there's sauces as well. Talk—talk to us about the sauces.

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CF: Okay; our barbecue sauce like I said earlier, my uncle actually was the first one to have this recipe from—from a restaurant experience that he had, but this is the sauce that we use and it's

made mostly of ketchup and mustard and vinegar and several other products that we combine together to create our own special unique flavor. And it's a very, very popular flavor in this particular area—varies from different states as what—what sauce they might use but ours is probably called a mustard-based sauce because it has a little bit more of a mustard taste than a sweet taste.

00:11:12

JTE: And you also use that sauce and mix that into slaw as well?

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CF: Uh-hmm; we do—we call it barbecue slaw or we put it on our sandwiches unless you tell us not to. And most people know that we put it on our sandwiches; there's very few people in this area that doesn't like it on their sandwich but if you don't like slaw on your sandwich you have to tell us not to and we call it barbecue slaw because it's mixed with barbecue sauce. It's just chopped cabbage mixed with barbecue sauce; it really makes an excellent sandwich.

00:11:41

JTE: Another thing you find on a plate here is Brunswick stew as well—yes?

00:11:45

CF: That's—that's correct; one of the most popular items we have—well the two most popular items is our chopped pork and our Brunswick stew.

00:11:54

JTE: And the—one of the things I noticed when I was eating there today is people will come in and out and sometimes ask for some chopped meat on top of their stew or chipped meat on top of their stew.

00:12:07

CF: That happens about two or three times a day; anybody that knows we do it or somebody that just likes their meat a little bit more—their stew a little bit more meatier they'll—we'll add a little chopped meat into their bowl of stew.

00:12:20

JTE: And that's another thing in—in what you do that points the way back to Smokey Pig, too right?

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CF: That's right; most everything I do I learned from my uncle at Smokey Pig Barbecue. We've probably adjusted some of the sauce according to the taste in our community or just—we listen to our customers. If—if we think they've got a legitimate change in mind that's—that's going to enhance our business we're open to that. But most of it originates from Smokey Pig.

00:12:51

JTE: And there are—there are two Smokey Pigs existing now right—one in Columbus and one in Phenix City?

00:12:57

CF: Well there—that's correct. The first Smokey Pig was—was started in a backroom of an Amoco service station and had a couple of picnic tables in there but—you could go there at lunch and there would be people lined up out the door for hours—at least from 11 to 2 every day and they did a—a tremendous business out of that little station. And now they've got a nicer place that they've opened off of Linwood Boulevard and there's one in the neighboring town across the river, Phenix City that my mother still runs.

00:13:35

JTE: And your step-brother runs the one in Columbus; your mother runs the one in Phenix City and your mother at this point in 2006 is getting up in years isn't she?

00:13:47

CF: Yeah; my mother is probably in her 80s but she's very bright and very—has a—has a really good mind—working mind and—and she looks more like my sister than my mother. [*Phone Rings*]

00:14:04

JTE: We'll let that pass. And they did. One of the things that—that if someone comes into your restaurant they'll notice a few things if they pay attention. They'll notice some sayings on the wall. They'll notice the shirt that you have on now. Describe the shirt that you have on now to us—the t-shirt that you have on now.

00:14:27

CF: The shirt that I'm wearing now has Chuck's Barbecue across the front and on the back it has a scripture reference. It's *Jesus the Bread of Life*, and—which is a very important part of my life—as—as looking up to Christ, my Savior.

00:14:44

JTE: And you see part of your ministry coming through this—this restaurant, yes?

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CF: I do very much so; I—the Lord gives me opportunity to mentor a lot of young men that have worked for me through the years and—and I—my customers see that—that our faith is not a religion but a relationship with God and it's been very effective in our community.

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JTE: I remember one of the first times I came to Chuck's one of the things I noticed was a religious track alongside the—alongside the cash register. Talk to us about those and—and how you've developed those over time.

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CF: Well I developed them really out of a passion that I have. I didn't grow up in a Christian home and so my—I had no affiliation with religion or church but when I did come to the saving knowledge of Christ I had a very unique experience through the ministry of the Holy Spirit, who Christ himself promised to us. This was a rising in my heart that was an undeniable act of God. And because of that rising in my heart I knew that it was real. It was not a figment of my imagination; it wasn't religious; it was—it was Him revealing Himself to me just like he promises He will in the Scripture. That made everything about my life change. I—I really desire

for others to experience Him; my prayer every day is that—that I will be a light for those that don't know Him and an encouragement to those that do. And He answers that prayer; He's very, very faithful.

00:16:41

JTE: And you've—you've shown that to people through some of your writings as well. The—the first thing I noticed in—in coming into your restaurant was this—was this pamphlet by—by the register. Would you talk to me a little bit about that?

00:16:55

CF: Yes; it was called—I wrote it about six months probably after I come to the saving knowledge of Christ myself. I had such a passion for other people to know Him that I wrote a little pamphlet called *Something Better than Barbecue*. Most of the people that come in my establishment are barbecue connoisseurs; they love barbecue and they try it and they like it and—and I really want them to know this part about my life also that through my experience it's my prayer that they will pick up one of these tracks and if they don't know Him it's my prayer that they will see He is not just a religious symbol—that He is God in the flesh.

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JTE: And there are other ways that—that you see this in the—the restaurant itself. One of the things I noticed was the camaraderie of the people that work there. It seems a very close-knit group of people that call this restaurant *home*.

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CF: That's true; most of the people that go to work for me go to work for me in high school. And since we have two universities here—Auburn and Southern Union, most of them will work for us through that high school experience and all the way through college and so we do build quite a bond. We love to encourage one another in our faith and it's just—it's a unique place to work because of that and you can see it in the quality of the guys that work for me that the difference that their faith makes in their lives.

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JTE: Talk to me a little bit about how you came to be in the barbecue business. Can you just take me all the way through growing up in—in Columbus to the present day—just kind of sketch that for me, because it's a pretty uncommon story and I think a good one.

00:18:49

CF: Well my wife and I actually worked in the mill when we got out of—when we finished school or dropped out of school I might say. But—and my uncle was in the barbecue business and he—he approached me one time; a manager of his quit and asked if I would help him out. And so we actually started working with him and grew into a desire to go into business for ourselves and 30 years ago we did open and established Chuck's Barbecue.

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JTE: And so that was 1976 you opened your first Chuck's?

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CF: Actually we opened the first one in 1974 in Valley, Alabama. And then we opened in Opelika, Alabama two years later in 1976 and we've been here ever since.

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JTE: So you opened in Valley in '74 as a Chuck's?

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CF: That's correct; uh-hmm that's correct.

00:19:51

JTE: And what drew you to if you opened in Valley—what drew you to Opelika?

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CF: Well the place in the Valley that we opened it just—it didn't take off and it—so we decided that we might—originally we wanted to go to Opelika to start with. We just kind of got sidetracked to the Valley. But when it didn't work out we then started pursuing a store in Opelika immediately and two years later we wound up here and when we opened Chuck's Barbecue in Opelika it was a big success from day one. We had people lined up out our door and down into our parking lot for hours at a time just about every day for several years.

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JTE: And one of the ways you've built that business is through community service. You were talking to me about some of the work you do with the schools in—in Opelika?

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CF: Well we had—[*Phones Rings*]. We have an opportunity every year to go down in three different school systems now. We go to Lee County which is our home school system; we go to

Russell County which is where I grew up and came from; and we also go north of it to Randolph County and we—that started sixteen years ago and it really began more with a passion of mine just to share my experience that I had with Christ and it—it flowed over into the school systems through John Painter the Superintendent. I asked him could I do this and we do it—we feed all the teachers free every year; it’s about 2,000 school teachers—just for the sake of encouraging them in their faith. And it’s very effective and very well received.

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JTE: And you talked to me a little bit about the—it’s—it’s the right thing to do but it’s also a very good business decision too.

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CF: It turned out to be a very good decision. My popularity rose quickly. Bonnie and I were well known and well liked in the community but I’ve almost become a symbol of—of someone who cares about our school teachers and our children and—and it’s—and I enjoy that status very much and—and I think I’ve developed a trusting, loving relationship with my employees and my customers as well. My customers really seem to—to really care about us and they care about our business. Sometimes if they’re not satisfied they always call me; they don’t—they don’t go bad-mouth me; they just call me and say well you know I was there the other night and things wasn’t just the way they ought to be, and—and it gives me an opportunity to talk to my guys and—and get it back in order. So I have a good relationship through those kinds of experiences with my customer-base. And it’s—it’s real—it’s a health relationship.

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JTE: It's—this idea that a restaurant is more than just a place you eat it's—it's kind of a community center. You see that in—in your place of business that—that people have a sense of ownership on it. I saw people walking behind the counter. I saw people you know coming to use the phone. I saw all these things that tell me that—that they care about you and you care about them.

00:23:20

CF: That's true; we—I do have a very open and loving relationship with my employees. It's—I'm thankful for them; they seem to be thankful for me. It's people like to gather there and meet and rub shoulders together and—and it's—it's very encouraging. It's encouraging for me and it's also encouraging for my customers.

00:23:43

JTE: To keep a barbecue restaurant going you have to have great employees but you also have to have some raw materials too. Finding wood, I mean talk to me about your source for wood and the family that's brought you that wood for a while.

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CF: All right; a guy named Flem Wilson, who owns Wilson Wood Products, he and his family have been in the wood business here for just about as long as I've been in the barbecue business and—and through—he sold mostly to homes but when we started the barbecue business they also popped up all around time and so now he—he sells wood to every barbecue place up here. We don't have to worry about wood; they just—they see that we need it and they bring it to us

and he also sells wood to most of the community—that have fireplaces in their homes. It's a very lucrative business he has.

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JTE: And then your particular cut of meat, we talked about that—the—the clean and trim. But is there a particular source that you get that meat from now?

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CF: We buy it from two or three different suppliers. There—there are a lot of good ones; Farmland is one, I'm trying to think of others, but Curly's Meat Company. We've bought meat out of Chicago. Through the years we've—we've had several suppliers; some of it's better than others and we'll usually not call the ones back that we—that wasn't quite as good but most of the butts are really good. They're mostly farm-raised butts and the—the clean and trimmed butt is the key. It's—there's very little fat and it's very little waste on it.

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JTE: And when you get a—I saw you getting a box of those and you'll literally pull those out of the freezer and throw them on the—throw them on the grill right?

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CF: We throw them on frozen. We put them over a pretty good fire so they don't stay frozen long; it's within 20 or 30 minutes they're thawed out and cooking the way we want them to cook.

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JTE: And one of the things that—that we talked about earlier, it's been an evolution in the things that you serve in the restaurant. You started out simpler than you are now—less menu ingredients than you have now.

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CF: That's true; demand I think—there's so many other restaurants and when we first started there just wasn't a lot of places to eat, and so we did have a very limited menu and was very successful with a limited menu. All we had was barbecue, the barbecue slaw, and Brunswick stew; that's all we had on our menu. But through the years with competition rising and—and so many other people eating out and groups of people eating out they like a little more variety so we've kind of added like a ham sandwich, a turkey sandwich and barbecued chicken and—and salads. And hopefully that's all we'll ever have to add—that's enough menu for everybody and—and our customers really seem to be happy with that.

00:26:44

JTE: And one of the things that's happened too is the kind of combination of a salad and barbecue. Is that something—?

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CF: Yes; that's something we kind of created as far as this area. We—we started the garden salads with putting the chipped up barbecue on it and then we've added chicken breast, if you—so you can have a choice of breast—chicken breast or pork on them but they're very popular and we sell a good many of them every day.

00:27:12

JTE: The—so we’ve talked about the sauce, we’ve talked about your slaw—the barbecue slaw, talked about the—the primary ingredient, the pork; if you were—if you—if someone walked in your restaurant who had never been there before, how would you explain what to order, what to eat? They—they sometimes seem confused—yes?

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CF: They do and our menu is very confusing but—because of the technique that we use as far as chopped and chopped on the block and chipped and—and barbecue is an experience in different areas. So if people are used to eating barbecue in Tennessee it may be different when they come in our place, so we—we kind of walk them through it the best we can and I’ll always—if it’s their first time in there I’ll try to establish how hungry they are and if they’re hungry a barbecue plate is a—is a good meal. It’s a healthy meal—I mean a hefty meal; it’s about a half pound of barbecue and two sides but if they’re not quite as hungry I’ll usually recommend a sandwich plate, but I always recommend they try the Brunswick stew and the chipped on the block sandwich which I prefer.

00:28:29

JTE: And take me through those different options—the chipped on the block, the chopped—and just talk to me and say the chopped is X and—because I think people would be really interested in that.

00:28:38

CF: The chopped is actually what we call bite-size pieces of pork. We take one of those CT butts and we’ll put in the board and we’ll chop it up in bite-size cubes or maybe not cubes but

little chunks of meat and that's what we call chopped. And that's what we'll sell you if you just asked for chopped or sliced unless you ask specifically for something sliced with a little bit more bit to it. If you want it that way we will recommend that you get it sliced in long pieces, which is no problem to do. And we have a few customers that prefer it that way. And then other than that we have a chipped on the block, which is just a little bit finer than the chopped. We go ahead and chop it up with the knife a little bit finer and that's my personal preference. I like that; it's a good mixture of—of outside and inside meat and then we have what we called chipped pork. Now that's—that's chipped meat that we take and we chip it up and we take the butt and chip it up pretty fine and then we will mix our barbecue sauce with it 'til it's just the right texture that it makes a good sandwich that will hold together easily and we keep that over our fire. We marinade it in that sauce over our fire and that's a really popular sandwich there and it's—we sell it a little bit cheaper because the sauce enables us to get a little bit more out of the product by mixing it with the sauce.

00:30:04

JTE: And that sandwich is especially cheap one day a week?

00:30:08

CF: Every Saturday we buy—we have a buy-one get one free with that chipped sandwich and that's a very, very popular day. It's—it's—it's not uncommon—it's not uncommon for us to sell 2,000 sandwiches on that day.

00:30:29

JTE: We talked a little bit about how you continued on this tradition that you inherited from Smokey Pig but other people have also been inspired by Chuck's.

00:30:41

CF: That's true; I've helped a lot of my friends open barbecue places—one in Albany, Georgia; one in Hampton, Georgia; one in LaGrange, Georgia; one in Eufaula, Alabama; and there may be even be a few more that I don't even remember. But—but there's been a lot of people open barbecue places; I've had employees go and open them here. We've—we've got several barbecue places in—locally now that they either worked for us or had some sort of root back to the Smokey Pig Barbecue in Columbus, Georgia.

00:31:17

JTE: And you know barbecue can be a very insular business; it can be very competitive and not a lot of people are willing to share their secrets or techniques. Why—why would you?

00:31:30

CF: Well I like to see people do good and—and be prosperous and I really—I've never been threatened—I've never felt threatened by other restaurants. I've always put out a good product and I'm going to put out a good product and I just—I've just never worried about it. It's a big world and I just—and I enjoy helping people.

00:31:58

JTE: And that kind of brings us back to your ministry through this restaurant. There is—there's a definite—there's—there's a faith in Christ that is embodied in your restaurant. And how has that affected people's lives? Have you seen people that have—that have come to religion that

have come to Christ through the—their interaction with your restaurant—not necessarily with you but with the restaurant itself?

00:32:22

CF: Yes; the—the—my wood man that we spoke to—about earlier, he and his whole—entire family come to faith in Christ, and it was through our ministry at our restaurant. Our wood man—I mean our bread man that sells us bread, he and his family come to faith in Christ through our restaurant. And I had a radio announcer [with a program] that used to be pretty popular in this area called Speck by Heck[?]. I led him and his wife to the Lord Jesus and some of those people have already died and gone onto heaven but—. And then I've had people through my tracts like the one you mentioned called *Something Better than Barbecue*; I've written several of those—one called *Encounter a Miracle* and—and *My Thoughts Were Wrong*—that we always keep them on our counter for people to pick up and read and I've had people call me and I've led people to Christ over the telephone. And my wife has led a young girl to Christ over the telephone. The message of Christ is a simple message; and—but people—a lot of people don't have an understanding of it. And it's—I just so desire for people to understand the simplicity of the Gospel of Jesus Christ. I have a sign that you can't miss when you leave our store and addressed to our customers about my own born again experience and you—you can't miss the clarity of the message. And—and God has used it faithfully to—to enhance a lot of people's lives through knowing Him and coming into a personal relationship with Him, which is what really faith in Christ is all about.

00:34:14

JTE: And you've used that effectively in your restaurant too because your approach to this, your advocacy is—it's not brash; it's fairly subtle and yet you'll engage people if they want to talk.

00:34:28

CF: That's correct; we're not going to go out to the people's tables and—and we're not going to sit down with them and—and engage the conversation ourselves. But if—if you have eyes to hear—eyes to see with and ears to hear with people will open up the door for you to share your faith with them and that's when—that's when I step in.

00:34:51

JTE: One of the things that—coming into your restaurant one of the things that I find ironic is if you look closely at you at the pit you'll realize that this man of Christ is using a pitchfork.

00:35:05

CF: [*Laughs*] Yeah; I'm very good with it too. But thank God I won't be using it in eternity.

00:35:12

JTE: Thank you Chuck Ferrell for taking time out to talk to us today. Chuck for the record, I've neglected to ask your date of birth.

00:35:21

CF: April 10th 1945.

00:35:25

JTE: And you are married with how many children—walk me through that too please.

00:35:30

CF: Okay; my wife Bonnie and I have two kids—Steven and Ginger. My daughter is the oldest; she's 38 and our son is 34—or 35. I'm—somewhere in that neighborhood.

00:35:47

JTE: All right; thank you very much Chuck.

00:35:51

[End Chuck's Bar-B-Que]