

ROBERT CRAIG
Craig's BBQ –De Valls Bluff, AR

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Date: August 1, 2010
Location: Mr. Craig's Residence – De Valls Bluff, AR
Interviewer: Rachel Reynolds Luster, SFA Intern
Transcription: Shelley Chance, ProDocs
Length: 30 minutes
Project: Southern BBQ Trail - Arkansas

[Begin Robert Craig Interview]

00:00:01

Rachel Reynolds Luster: All right; it's August 1, 2010 and I'm sitting here with Robert Craig and we're De Valls Bluff, and we're going to talk Arkansas barbecue. And we're in his home. And we came yesterday and—and ate at the restaurant and so if you could just give me a little history about the restaurant.

00:00:27

Robert Craig: Well my dad and my uncle, Lawrence Craig was my dad and he's deceased—passed on; he passed in 2004—and he along with my uncle, Leslie Craig started the restaurant which is now in its current capacity here in the city, Craig Brothers Café. And it's been in the same spot, location, for—this is 2010, so 63 years.

00:01:06

RRL: And it started in [19]47?

00:01:07

RC: Started in '47, June 6th I want to say 1947. And it's been going strong ever since. And my—my dad was the originator of the sauce that most people are kind of familiar with at this day and time. And but as I shared with you, we're just humbled as to the notoriety that it's gotten over the years and—and we're just tickled pink just to, you know, be doing what it's doing now because it's—the good Lord above is blessing us; yeah.

00:01:40

RRL: Uh-huh; well the sauce is like none other I've ever had.

00:01:44

RC: Well thank you.

00:01:44

RRL: It's—it's wonderful.

00:01:47

RC: Thank you.

00:01:47

RRL: That's a good thing, but I, we, bought some bottled sauce and I was looking at the ingredients and just three things that stuck out to me that were different than other—especially Arkansas barbecue sauce—was the mustard and the applesauce and the bell peppers.

00:02:10

RC: Uh-hm.

00:02:12

RRL: What to you is the most distinctive about your sauce? How would you describe your sauce if you were—if you were describing it to me [*Laughs*] or anyone else who was asking?

00:02:26

RC: Well I would—I would say the originality of it. Obviously I can't go into the specifics, you know of the recipe but the originality of how my dad formed it. I mean he formed it basically from scratch. I mean he was just like what we're doing now, just sitting around just you know a nice cool afternoon and saying hmm. I think I'll just you know—at that time he was working for the Drag Boat on the Mississippi River.

00:02:56

RRL: Doing?

00:02:57

RC: He was cooking. Yes; he—he shared with the people up in Washington, DC. He was—they termed it the Mess Hall. And daddy was just basically in there just doing what other folks didn't want to do. And he just you know—one guy came along here on Seventh and said say, Mr. Craig; why don't you just open you up a barbecue stand? And daddy said he—because I heard this story zillions of times but daddy said you know I—I don't think I'm ready for—for that sir. I'm—I'm just trying to make ends meet, sir. I don't want all that attention, you know because daddy was—you know he was—he was a little—real low key, real humble and—and believe it or not he was quiet spoken. But when he—but he loves people.

00:03:41

And but he got started with that here locally and he said to himself you know I—my uncle and he got together and they were just talking one day and they said—my Uncle Les told him, said say, why don't you—why don't we just open us up a barbecue place? And my dad said you know that is a good idea. We—we—let's go ahead and do that. So now for years my dad had started what he was doing on the Drag Boat over the Mississippi River over there and he

came here to his hometown because he's always been fond of De Valls Bluff. I mean he thought De Valls—he—he thought De Valls Bluff was that and a bag of chips you know. **[Laughs]** It wasn't nothing like De Valls Bluff to him.

00:04:27

And so he started a place right down here and back during that time, obviously, integration was—oh segregation was going on. I mean there was whites—had water fountains and blacks had water fountains and it was pretty known that, you know, whites drank out of this water fountain and blacks drank out of this water fountain. But my dad was of the mindset let everybody come together (ir)regardless of color they were, what they had on, what—how much money they had in their pocket or the bank or what have you; he was all about helping people. And so he just took what he was doing on his 9:00 to 5:00, if you will, on the Drag Boat back to, you know, an idea of his and my uncle's here on Highway 70 and they just started—he you know—he had for years probably five at least—five years at least just started with the sauce until where it got to be on and on and on to where he and my uncle and my other uncle, Wes Craig, they just built this restaurant down here.

00:05:23

RRL: So did he have the idea for the sauce or the flavors in the sauce while working on the boat or is that something that developed over those five years that they were thinking about opening up the restaurant?

00:05:38

RC: A little bit of both.

00:05:38

RRL: Little bit of both?

00:05:40

RC: Yeah; a little bit of both. The originality primarily came from here in the city and that's why—or how it all cultivated. You know my daddy and my mom had been married for 50-plus years and so everywhere my dad went, my mom went and everywhere my mom went, my dad went. So they always kind of you know—you know, interacted with one another, just—they was just best of friends. You know so anything my dad used in the kitchen my mom would come and say well put this in there; put that in there, you know and she would do a little tasting—tasting. Well you know that don't—they would always—that don't taste just right. Let's put a little bit of you know—put a little bit more in there. Put a little bit of salt; put a little bit of pepper—this, that, and the other and until they kept on and keeping on to where they were—. We had another place over in Brinkley, Arkansas back in the '70s, and so they would travel to Brinkley and then when they—you know, where hours grew near there they would travel back over here to De Valls Bluff, but De Valls Bluff had always been our origin for the—for the restaurants. So we just you know interacted with both cities and but yeah; that's—the sauce originated here in De Valls Bluff.

00:06:45

RRL: And do you still have the place in Brinkley or just—?

00:06:48

RC: No, no; my dad retired from there in 1981 I want to say. Yeah; he retired from there and you know his health began to kind of you know fade but his—like I say, I was telling your husband—his mind has always been sharp as a pencil. And I mean he could tell you two and two is four any day of the week you know. **[Laughs]** He was good with you know with math, good with people, and he loved what he was doing. and that's the tradition, even when he was living, that he wanted to hand down to us—now the second generation of Craig(s), you know, treat people like—like you want to be treated and enjoy what you're doing regardless whether it's barbecue or media, radio, TV whatever it is. Enjoy what you're doing and that way you don't mind getting up in the middle of the night or working extra hours or you know sacrificing family time or what have you. If you enjoy what you're doing he—he's always told us, it'll go a long way.

00:07:41

RRL: Now who makes the sauce?

00:07:44

RC: Now my—of course when my dad was retiring back in '81 from the place over in Brinkley, I was in college. And at the time that he retired he said boy, you know—he always called me boy; he said boy—among other things. **[Laughs]**

00:08:02

RRL: We'll go with boy. **[Laughs]**

00:08:04

RC: Exactly; [*Laughs*] he—he always called me, he said boy, you know I want to pass this onto somebody who is going to carry this thing on and is going—is going to do something with this man because you—you're up in college, man, and there ain't no telling what you'll get off into. You know, and I want—I want this thing to be successful. Man, I worked too hard to you know—and this is—these were his words; I worked too hard, man, to see all my living to go down the drain. You know, so he—I had always cooked—cooked the sauce and had been cooking it for years ever since I was three or four years old. And—and I began to go off to college and—and you know how college young men are. They—they kind of have a tendency to forget, you know, some things that they shouldn't forget, and so I—and so my dad was—we had a friend in the family that's been real good to us, Joyce and Jerry Sirat and the gentleman now, Jerry Sirat, I kind of introduced him to you know how to cook it and how to prepare it and serve it and so forth.

00:09:13

RRL: Uh-huh; and so does he just have the recipe by memory or is it—is it something that you know is kind of general knowledge in the restaurant or is it something that's kind of a guarded secret?

00:09:27

RC: The latter; it's something that's a guarded secret, because my dad always had it. I—I personally kind of wanted to patent it, but my dad, he—you know he was a little more trustworthy than you know I guess I am. I'm—I'm a little more modern you know with the technology that's out here now, you know.

00:09:42

RRL: Right; yeah, absolutely.

00:09:43

RC: So I'm a little more modern than he was. He—but Jerry and Joyce Sirat have been jewels to our family and they're—they have continued on where my dad has you know left the, you know the restaurant. It's—again it's the same location. What you see is what you've gotten for the last 63 years and we—we hope that the public has, you know, been satisfied over the years, you know.

00:10:08

RRL: I interviewed—done some of these barbecue interviews of folks that get to the establishment at 2:00 in the morning and make the sauce and nobody can see them you know and I just wondered if—if it was that way or—or how guarded it was?

00:10:26

RC: When I was in high school it was but obviously after high school—my high school days I began to kind of go off to college and my college days you know I—I began to kind of do other things you know then. So that's when my dad was kind of wanting to hey you know—I don't want this to get out of you know control here. Let me turn this over to somebody that you know can—.

00:10:50

RRL: So do—the—the three of you or the two of you collaborate in a way like—like maybe your dad and uncle did or—?

00:10:57

RC: Right; right. But he's—Jerry has so much of a good business mind I don't even have to, you know, —I just take it for granted that he's going to do what he's doing and you know—. Of course, you can't please everyone you know in terms of how the product turns out but you know so far so good thanks to the—the big man up above. We're still standing.

00:11:18

RRL: So obviously you smoke your meat. You have a very impressive wood pile out behind the—out behind the place. We saw it yesterday.

00:11:27

RC: Thank you.

00:11:28

RRL: What kind of wood do you use?

00:11:29

RC: Hickory.

00:11:33

RRL: And it looked like it was an outside furnace.

00:11:36

RC: Outside pit actually; uh-hm.

00:11:38

RRL: Okay; the pit is outside. And do you—do you or your staff, do you season the meat before you smoke it?

00:11:47

RC: No; we actually, it's Commercial. And then when it gets here from Commercial then we kind of prepare it, you know, with what we call a Four Square. In terms of the pit you know the wood we use kindling in the wood—hickory wood and we just slow cook it on a—probably a 1940 pit.

00:12:05

RRL: Okay.

00:12:07

RC: You know with wire and the whole nine.

00:12:09

RRL: That's what you referred to as the Four Square?

00:12:11

RC: The Four Square is actually the—the wood itself. We put pieces of kindling or wood; put the kindling on it first and then put the wood, hickory wood on the—on the top and kind of like a Four Square, like an X.

00:12:24

RRL: Oh I see; uh-huh.

00:12:25

RC: Uh-huh.

00:12:26

RRL: And then how long is the meat smoked?

00:12:31

RC: Well generally depending upon what it ways generally probably like almost—almost a half a day, eight hours. I mean we—we—six hours, depending upon how large the ham weighs and we—.

00:12:47

RRL: Do y'all do it in the morning or evening or—?

00:12:47

RC: Little bit of both; I mean we go by market demand. Some days you know we're busy during the holiday season, some days we're busy during the school out season, and some days

we're busy at the first of the year, first of the month, so I mean we generally try to cook twice a week.

00:13:02

RRC: And do you cook all the meats together?

00:13:02

RC: Yeah.

00:13:05

RRL: So and I saw you added chicken?

00:13:07

RC: Yeah.

00:13:09

RRL: So you do—your sandwich seemed—the—we got pork sandwiches yesterday—really good.

00:13:15

RC: Thank you.

00:13:16

RRL: The meat was real dense almost like a loin. What cuts of meat do you like to use—do you prefer to use?

00:13:24

RC: My dad had always liked to use the ham and he always took the bone part out of the ham. And we use a slicer to where we just slice it, you know slice the actual ham into you know sizes to where we feel like it would be a profit you know to the business and to the public.

00:13:41

RRL: So it's an uncured ham?

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RC: Yes; and we use the ham itself, the beef, the ribs, of course and now as you've alluded to, we've—Jerry has introduced pork sausage, chicken, and so we're trying to expand a little bit you know.

00:13:56

RRL: And then, too, I noticed your slaw has—we got a big old chunk of apple in it.

00:14:03

RC: [*Laughs*]

00:14:04

RRL: It was really good. It really complements the sauce.

00:14:08

RC: Thank you.

00:14:08

RRL: But that was—that was something that I hadn't experienced in any barbecue around either.

00:14:15

RC: My mom, I'll be honest with you; my mom was the—she introduced that. When my dad was you know preparing the sauce my mom felt like that it—that there should have been something that—either a salad, potatoes, or something that went along with the sandwich itself to kind of you know complement it. And they—again my mom was just in the kitchen one day saying—putting a little bit of this and putting a little bit of that together. And my dad and her got together, as their friendship was in terms of a marriage and just got together and said you know—she said baby, what do you think about putting this on there? And my dad—dad said well yeah; it tastes all right. And so he obviously introduced it to the public and it's been sky-rocketing ever since.

00:14:57

RRL: And what was her name?

00:15:00

RC: Alice.

00:15:00

RRL: Alice, okay. It seems like she was an instrumental in creating the Craig's brand as—

00:15:07

RC: She—if my dad was still here she would be—he would be the first to tell you if it wasn't for her he don't know what he would do, you know. [*Laughs*]

00:15:15

RRL: She—she had a good palate if she put all those flavors together.

00:15:18

RC: Yeah; I mean he—he would go from Washington State to Maine talking about his wife. You know he was constantly [*Laughs*]*—*he loved his wife; yeah.

00:15:28

RRL: So—.

00:15:27

Male: I'm sorry I didn't mean to interrupt, but did—when did she pass?

00:15:30

RC: My mom passed in I want to—let's see; now you're carrying me back some years because I—I want to say it was in '93 that my mom passed.

00:15:39

Male: So she was still living when went to—?

00:15:41

RC: Yes; yes, yes.

00:15:41

Male: Did she go up there with us?

00:15:41

RC: No, no; no, she was—she was a well-wisher. Yeah; she was wishing us well. *[Laughs]*

00:15:49

Male: I didn't remember.

00:15:50

RC: Yeah; she was wishing us well.

00:15:51

RRL: So what would you say is the biggest seller at the restaurant?

00:15:56

RC: I would say obviously the sauce and along with the sauce I would say the ribs.

00:16:00

RRL: The ribs?

00:16:02

RC: Yeah.

00:16:03

RRL: You sell more ribs than pork?

00:16:06

RC: Yeah; this day in time because more people now are kind of—they're health conscious because you know obviously pork runs you know—you know it runs your blood pressure a little high. *[Laughs]*

00:16:15

RRL: I guess. *[Laughs]*

00:16:18

RC: Well according to the MDs, you know. *[Laughs]*

00:16:21

RRL: I'm not old enough I guess.

00:16:23

RC: Well most people now have kind of shifted towards the pork to the beef, you know because supposedly the beef is better for you. You know but a lot of people say pork tastes better.

[Laughs]

00:16:32

RRL: We just made—we just made a—on this barbecue interview we've gone from North Arkansas down to Texas and back and he's from Texas, so we've been on a running argument about it.

00:16:43

RC: Oh okay; I won't hold it against him. [*Laughs*]

00:16:44

RRL: About beef barbecue versus pork. [*Laughs*]

00:16:48

RC: Well you know everything is supposed to be bigger in Texas now.

00:16:51

RRL: Right; that's true.

00:16:53

Mike Luster: I grew up on beef barbecue.

00:16:55

RC: Did you?

00:16:54

ML: So you know I love the pork, too but I just—you know she was like beef didn't exist.

00:17:02

RC: Oh I heard that. [*Laughs*]

00:17:04

RRL: It did, just not in barbecue. [*Laughs*] Well I was wondering if maybe I could get some photographs—

00:17:11

RC: Yeah.

00:17:13

RRL: —over there and I don't know; can you think of—?

00:17:21

ML: Well I've got a sauce question for you.

00:17:21

RC: Sure; sure.

00:17:22

ML: Now I've been coming to the restaurant 25 years.

00:17:24

RC: Thank you; thank you.

00:17:27

ML: And so I always like to get—I told her that at one point I was living on the Coast of North Carolina and I would drive—I had a daughter in Fayetteville and so I would drive and I wouldn't eat until I got to Du Valls Bluff.

00:17:44

RC: Well you're kind; thank you.

00:17:45

ML: Because you know I wanted that to be the first thing I ate in Arkansas.

00:17:50

RC: Thank you very much.

00:17:50

ML: And I would get a sandwich and I would get some sauce to take with me. And I—I was buying—one day they said—you know they said something about buying a bottle of your sauce. And I said well that sounds good. I said that's the same sauce you're putting on my sandwich? And they said well not exactly; this is made in a factory and we make our sauce here. And I said well I want your sauce here. And so—and so I started getting—you know and I'd get a gallon jar of sauce and—and take it with me.

00:18:26

RC: Okay.

00:18:28

ML: Now I've noticed you've still got the bottles of sauce back then and can you still get sauce from the restaurant?

00:18:37

RC: Yes.

00:18:38

ML: Okay.

00:18:38

RC: And if you can't let me know. [*Laughs*]

00:18:41

ML: Okay; all right, yeah because we—we asked about it yesterday and the lady said you couldn't.

00:18:46

RC: You couldn't?

00:18:47

ML: That they didn't dip anymore.

00:18:49

RC: Okay, okay; all right, all right.

00:18:53

RRL: We like the extra hot and there's no—that's not bottled.

00:18:58

RC: Okay; all right.

00:18:58

ML: And so—so yeah just on a purely selfish note [*Laughs*]—. We'll take some sauce with us and we're happy to pay for the privilege and we did get a couple of bottles yesterday because one of the things she's doing on this project is collecting the bottle sauce of anybody that bottles their sauce.

00:19:18

RRL: And I make notes as I'm eating and going home but you know when I get home and I write the journal up I want to be able to re-taste it.

00:19:26

RC: I understand.

00:19:28

ML: And the flavor is very close. I mean we sat there and—you know took a bit of the sandwich and stuck our finger in the bottle and—and tasted it and it's—it's very close.

00:19:37

RC: Okay.

00:19:37

ML: But as I told her, it's—it's like living water, you know. But I want—I want the true sauce.

00:19:49

RC: Where is—? [*Laughs*]

00:19:53

ML: So but yeah; I've—I've loved the restaurant for many, many years.

00:19:57

RC: Thank you very much.

00:19:57

ML: And like I say, for a long time I was living out of State and so this was you know this was my—.

00:20:05

RC: Highlight of your trip, huh? Well thank you.

00:20:05

ML: When I would head back home.

00:20:08

RRL: Do you have any stories or recollections about the restaurant or your dad or mom or the sauce that you'd like to share?

00:20:17

RC: You said this—oh, God; do—do we have time?

00:20:21

RRL: We've got plenty of time. We're not even going to run out of tape. It just—it just keeps going, so—.

00:20:26

RC: Oh Lord; I'll tell you. I—actually I mean I owe it all to my dad. I mean I—you know he was mentioning the biblical, the Rivers of Water, I feel like Timothy really following Paul and my—my dad, he's—he was the master of this thing, the whole you know operation and I'm just—Timothy was educated by Paul as to what was going on in terms of leading the people. And that's just how I've—you know I've told millions—millions of people that I'm humbled you know because my dad, he basically being honest and candid, he started when you know when it wasn't really a good time for a brother you know to be starting a business. **[Laughs]**

00:21:06

RRL: Right; right.

00:21:07

RC: And so he—he you know he—he was—he was humble enough to where the good Lord saw his vision, he saw his spirit, he saw how humble he was in terms of how he wanted to treat people, and how he—he valued and loved this city and the Lord just elevated him to bless his restaurant and basically blessed everything he touched, because the people that he came in contact with always said he never met a stranger. And as I tell people, if I can just basically be half of what he was then I think I'll do all right you know.

00:21:40

But as far as we—the trip we took to Washington, DC, I mean my dad, I mean if he was still here he would tell you that all the Senators, you know at that time, President Bill Clinton was in office, and my dad was giving kudos to him and of course Edwards, he was Senator Edwards; he was giving kudos. I mean my dad thought he had really actually slipped on into the Golden Gates back in '98 because he felt like that you know it was just unbelievable you know that we were there and because he had always heard that we could get there but he—he didn't never feel like in his lifetime that he would get there. And of course like I say his health began to kind of deteriorate and so I told him; I said dad, if you want to go there I'll—man if I have to push you all around that place, dad, I'll—I'll—.

00:22:25

ML: And you—you did.

00:22:24

RC: Yeah. *[Laughs]*

00:22:25

ML: Yeah; you did. I was curious—again, excuse me, but what about for you that trip; did it—did it change or—or enhance any way your appreciation for what your father and mother had built?

00:22:46

RC: Mr. Luster, you—you can't imagine. I mean I—I had it not really—or had it not been for my folks, my mom and dad, man I—I wouldn't be here, number one. And two, I just can't imagine how you know all of this would have even cultivated.

00:23:06

ML: But I just wanted you know I mean to see the business—

00:23:09

RRL: Celebrated that way.

00:23:11

ML: —do well and prosper in De Valls Bluff is one thing; to see it celebrated as *the outstanding barbecue restaurant from the Delta* on the Mall in Washington, DC, I just—it seemed like that would—that would—.

00:23:29

RC: Really what—out of the whole trip and the days that we were there, what done my heart more good is seeing what my dad had really worked for, what he prayed for, what he was hoping

that would come to fruition, that did my heart more good to see him get—to see some evidence of—of his labor, because again, as I alluded to, when he started out a nickel was a nickel and a dime was a dime. **[Laughs]** You know and he didn't—basically he didn't have anything; he didn't have any you know—no college education. He didn't have—all he had was hard knocks. He started out you know basically trying to make a living for my mom and I and our family and you know then again through the help of the Lord, he was able to do that.

00:24:14

ML: Well the other question that I wondered about, you know it's always been a two-stop trip to Du Valls Bluff for me, your side of the street and the other side. **[Laughs]**

00:24:25

RC: Thank you; thank you.

00:24:26

ML: To go over there and get some pie. Is there—is there any kind of relationship between the two businesses?

00:24:30

RC: Yeah; I would say there is. We—we've—we've had a good close family relationship with Joyce Sirat to where my dad basically if he was still here he would say that he's—she's his daughter because her dad and—and my dad were probably about the best of buddies.

00:24:50

ML: Is that who—is that who runs the Pie—?

00:24:52

RC: Yes; well her mom actually runs the pie shop, a lady named Mary—Mary Thomas, uh-huh. She actually runs the pie shop but is real instrumental even in the pie shop, yeah.

00:25:03

ML: Uh-hm; well even those gospel singers you know that were in there yesterday, like I say they were—they had you know like convention badges pinned on them you know.

00:25:10

RC: Is that right?

00:25:13

ML: Hi; my name is Joe—kind of things and—and the guy who was obviously the manager you know and driving the bus and all that, he was—he said well y'all go ahead and order. I'm going to run across the street and get some—. [*Laughs*]

00:25:30

RC: But yeah; the trip itself, Mr. Luster, like I say, if—seeing my dad, seeing his eyes light up as—as to where he was in Washington, DC, seeing him how overjoyed he was to be riding in a bus, riding in an airplane, coming from Maryland to DC, because I even asked—I hadn't been up in that part of country, and I asked him. I said dad; where is DC? And at that time Maryland—you just basically walked across a bridge and you were in DC. And you know here I am you

know come through high school, junior college, college and everything and didn't know Maryland from DC; wow. I mean you know **[Laughs]** where was I in History and Civic class?

[Laughs]

00:26:06

ML: Yeah; I thought New Jersey was a city in New York. **[Laughs]**

00:26:11

RC: So but yeah; just—

00:26:13

ML: You know obviously it was a great trip. My first time—not to be in DC, but the first time to be at that Festival and—and yeah; it was—I don't remember that name, the duck call maker from Stuttgart was there, Rice—Rice. We still get—that's that call sitting on the shelf.

00:26:31

RC: Uh-hm.

00:26:33

RRL: Do you have any brothers or sisters?

00:26:34

RC: I do not; no. As a matter of fact, the second generation of Craig(s) is myself and a gentleman named LT Craig.

00:26:41

RRL: And is he your—?

00:26:45

RC: He's my first cousin.

00:26:46

RRL: Your first cousin?

00:26:45

RC: Uh-huh; we're the two brothers' children.

00:26:48

RRL: And do y'all share in the business?

00:26:49

RC: Yes; we do. Yeah; we actually own the business.

00:26:52

RRL: And has your family—your daughter and your son shown any interest in—?

00:26:56

RC: Well that one over there, she's my baby girl, and I would say she—her name is Jesmire but that's really Robert, Jr. because [*Laughs*], she's—she's more like me than any of my three kids.

She loves people. She loves to run her chops and she's—actually well she has the old man beat when it comes to academics. She's—she's you know an A, B-student. I mean she's—I'm proud of her.

00:27:21

RRL: Wonderful.

00:27:21

RC: Yeah; she's—she—she does well in school and she's real scholastic and real athletic and so I'm proud of her.

00:27:30

RRL: You thinking she—she might have a little bit of barbecue in her blood?

00:27:34

RC: Well she's got a little barbecue head-wise. Now she won't—I don't know about the labor you know. **[Laughs]** She may be a little rusty when it comes to the labor because if her—if her labor—if her labor is—if her labor is anything compared to the labor here at home she needs a little tweaking. **[Laughs]**

00:27:56

RRL: We'll just have to send her to Washington, DC again so she can—.

00:27:58

RC: Well maybe that will spark a little light under her. [*Laughs*] That might create a little spark for her.

00:28:07

ML: Well what do you want—what do you want to get done? You want to—?

00:28:11

RRL: I want to go over and take some pictures. I'd love to get some pictures in the kitchen of the food preparation if that would be all right?

00:28:18

RC: Yeah; yeah would you like to say Joyce and—meet Joyce and Jerry?

00:28:22

RRL: I would; I would.

00:28:22

ML: They—like I said, they were just slammed yesterday.

00:28:25

RC: Okay.

00:28:25

RRL: Yeah; we went and—you know I was—we didn't have the right phone number and so we just kind of showed up you know and I—I didn't figure that I'd—I'd get to visit with them but they were slammed. I'd love to get to visit with them today and—.

00:28:38

RC: No; Joyce is kind of like me. She—you don't have to have no two-week notice.

00:28:42

RRL: Okay.

00:28:43

RC: I mean she—she loves to run her—. [*Laughs*]

00:28:46

ML: Oh I got just a—. Well I just—this lady said—and obviously it was somebody who was very familiar with the restaurant and eaten there a great deal, and she had a long order that she was turning in that she was getting for a bunch of folks. And I noticed that on several of her orders she was ordering light sauce. And we got to talking about that and she said well that probably means not very much sauce. And I said well, but on the other sandwich she said hot sauce. So do people call the mild sauce light sauce?

00:29:20

RC: They do. And you know some people like it, like myself personally, I like my saturated.

00:29:24

RRL: I do, too.

00:29:26

RC: There's others that's like almost a dry sandwich like a dry rub on the ribs.

00:29:31

ML: So it's both. They want it mild and not much of it?

00:29:34

RC: Right; yeah like my daughter. I mean I think she's almost—she likes hers a little dry. But me personally, the more the merrier.

00:29:40

Male: I like it dripping in my lap. [*Laughs*]

00:29:42

RC: Oh boy; the more the merrier.

00:29:43

RRL: There's a reason you have those wrappers. They hold that bottom of that sandwich just right.

00:29:49

RC: That along with paper towels and napkins galore and just usually my luck though, by the time I get through with it if I have a white shirt on or any shirt that I don't want messed up it's— it's ruined.

00:29:59

RRL: It's a battle scar. *[Laughs]*

00:30:02

RC: Yeah; it ruined.

00:30:04

RRL: Well all right; let's see—.

00:30:05

[End Robert Craig Interview]