

CAROLYN JOHNSON
Little Johnson's Barbecue – Wynne, AR

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Date: May 24, 2011

Location: Johnson's Fish House and Diner – Wynne, AR

Interviewer: Rachel Reynolds Luster, SFA Intern

Transcription: Shelley Chance, ProDocs

Length: 31 minutes

Project: Southern BBQ Trail – Arkansas

[Begin Johnson's Audio]

00:00:00

Rachel Reynolds Luster: Okay; this is Rachel Reynolds Luster and it is the 24th of May 2011 and we're at Johnson's Catfish Diner, Fish—

00:00:15

Carolyn Johnson: Fish House and Diner.

00:00:16

RRL: Fish House and Diner and I'm visiting with Mrs. Carolyn Johnson and we're going to talk about Little Johnson's Barbecue here in Wynne. Could I get you to just introduce yourself?

00:00:32

CJ: I'm Carolyn Johnson and we've been in business since 1972 in the Big Johnson's and then three years ago we opened up a Little Johnson's and then a year ago in August we opened up Johnson's Fish House and Diner.

00:00:48

RRL: Okay; and so Big Johnson's opened first and it's got a—kind of a more extensive menu but tell me—so did you start the Big Johnson's Diner?

00:01:05

CJ: Yes, ma'am.

00:01:07

RRL: And your son has it now?

00:01:10

CJ: Yes.

00:01:12

RRL: And does he—could you explain to me the kind of setup of who owns—owns and manages which operations and—?

00:01:20

CJ: Well he owns all three of them and Miss Freda Privet manages Big Johnson's and I take care of Johnson's Fish House and Diner and he takes care of Little Johnson's.

00:01:36

RRL: And what made you want to get into the barbecue business?

00:01:40

CJ: I went to work for Johnson's which wasn't Johnson's at that time in '70—1970 and then in 1972 we had a—my husband I got a chance to buy it, so we bought it. We leased it for five years and then when our lease come due, now we wasn't going to sign a lease because we wasn't going to be there that long. So I never had a lease with—with Mr. Ernest Free was my landlord

and I never had a lease with him after that until five years ago. Well actually we still don't have a lease but it's just been word of mouth with—with he and he's still living and he's 91 years old.

00:02:23

RRL: And did he have—he—?

00:02:27

CJ: He owns the building and the land. We just own the business.

00:02:29

RRL: Did he do barbecue there before you guys bought it?

00:02:31

CJ: Yes; yes.

00:02:33

RRL: Oh okay.

00:02:33

CJ: They did shoulders which we use Boston butts now.

00:02:37

RRL: Uh-huh; and what was his name again?

00:02:39

CJ: Ernest Free.

00:02:40

RRL: Ernest Free? Is that F-r-e-e?

00:02:45

CJ: Uh-hm.

00:02:48

RRL: What was the business called then?

00:02:53

CJ: Chuck's—Chuck's.

00:02:56

RRL: Chuck's.

00:02:59

CJ: And we bought it in 1972 and changed it to Johnson's.

00:03:02

RRL: And did you change the recipe of how you did the barbecue—?

00:03:06

CJ: No, ma'am.

00:03:06

RRL: I've—I've—one of the—one of the many great things about yawl's barbecue to me is that—the fact that it's rolled in pepper that it's got that pepper crust on the outside. Did he start that?

00:03:21

CJ: That's the way it was done when I went to work there.

00:03:24

RRL: And is the sauce recipe the same?

00:03:26

CJ: No; we make our own sauce.

00:03:29

RRL: Okay; and I know you can't tell the—the recipe of the sauce, but could you describe to me maybe some of the characteristics like is it—would you say it was tomato-based or vinegar-based or—?

00:03:45

CJ: It's vinegar and pepper and Worcestershire sauce and brown sugar and—

00:03:56

RRL: And yeah; it's really, really good.

00:03:58

CJ: Mustard, so it's—it doesn't have any ketchup—well it does have ketchup, yes, but it's not as ketchup(y) as—.

00:04:04

RRL: Yeah; what's the wildest ingredient that's in it do you think?

00:04:08

CJ: Garlic salt.

00:04:09

RRL: Garlic salt, okay. And then could you maybe describe to me the preparation of the meat before it goes into the smoker?

00:04:21

CJ: We roll it in salt and pepper and garlic salt, roll it, put it on—we have a pit—we used to have the old timey pit which was 55-gallon barrels stacked on top of each other. Well the pipe that went from one to the other is what smoked it. But now we have the commercial smoker that—rotisserie that [rotisses] around and it's—it's actually it's better because the juices and all stay in. And it still has the same flavor; it's just cooked a little differently.

00:04:59

RRL: What kind of wood do y'all use?

00:05:00

CJ: Hickory.

00:05:02

RRL: Hickory and the old system that you were describing of the two barrels, how long did you use that?

00:05:09

CJ: From '72 'til five years ago which would have been 2006—2005.

00:05:21

RRL: And could you describe for me how that—how that worked, like did you build the fire in the bottom barrel?

00:05:29

CJ: The barrel—the fire was in the bottom barrel and it had a pipe from the bottom barrel to the top barrel and the meat was in the top.

00:05:40

RRL: Was it like a—a wood stove pipe or—?

00:05:45

CJ: Yes; yes.

00:05:47

RRL: Okay; so have y'all ever—what's the—what's the you—you said you use pretty much pork butt?

00:05:55

CJ: Uh-hm.

00:05:57

RRL: Have y'all ever experimented with other types of meat?

00:06:00

CJ: No; no, we do our ribs now. We do baby back ribs, pork ribs.

00:06:06

RRL: And when did you start doing the pork ribs?

00:06:08

CJ: About three years ago.

00:06:11

RRL: And do they have—what's the prep on those?

00:06:15

CJ: It's a secret ingredient. [*Laughs*]

00:06:17

RRL: Like a spice rub or—?

00:06:19

CJ: Uh-hm.

00:06:21

RRL: Okay; but it's different than what you use on the—?

00:06:22

CJ: Right; it's a dry rub.

00:06:24

RRL: Oh okay. And do you do—are they wet when you serve them or—?

00:06:29

CJ: Wet or dry.

00:06:30

RRL: Okay.

00:06:30

CJ: We use our barbecue sauce that we make for the wet.

00:06:35

RRL: What's your—what's your favorite memory of your time working with these restaurants here in Wynne?

00:06:44

CJ: The people; I'm a people person and I like the people. I like—I just like good service, good food, and the rest of it takes care of itself.

00:06:57

RRL: Do you have any like regular customers that you have special memories of or—?

00:07:04

CJ: Yes; we have—we have over the times have had customers that would drive up and stick one finger or two fingers and that meant one hamburger or two hamburgers. We know—knew some of our customers as a double meat cheeseburger. There goes double meat [*Laughs*] or—didn't know their names but we knew what they ate.

00:07:28

RRL: That's really funny.

00:07:32

CJ: And then we know a lot of people by certain kinds of shakes they like. They didn't have to tell us when they drove up; we knew what they wanted.

00:07:45

RRL: What kind of shakes do you do? I hadn't noticed that on the menu?

00:07:47

CJ: We have lots—I've got 21 different flavors of shakes.

00:07:53

RRL: Oh wow. Do you come up with the concoctions you know the different combinations?

00:07:58

CJ: Some—someone may come in and say do you have so and so and no, but you tell us how it goes and we'll make it. We like the—we had several customers that their family was in a nursing home and they wanted a vanilla milkshake with an egg beat up in it. I had never did that and I don't like doing that, but the patient got the protein they needed so they brought their egg and we fixed them their milkshake.

00:08:23

RRL: That's so nice.

00:08:24

CJ: And then we had someone come up and wanted a peanut butter milkshake which we had never made. They went and got us a jar of peanut butter and we made them a peanut butter milkshake so now it's a big seller. *[Laughs]*

00:08:35

RRL: Well and then like I was talking to Mia at Little Johnson's and I did exhibit work for the Cross County Museum. I was doing research up here for about a year and I would kind of alternate between Big Johnson's and Little Johnson's and the menu—well I was talking to her about how to me the barbecue tasted different, a little bit different from Big Johnson's to Little Johnson's and she was talking to me about the prep—all she could figure was the prep on the grill at the place because the ingredients—.

00:09:17

CJ: Right; everything is the same.

00:09:20

RRL: To the same place, but also I noticed at Big Johnson's there's this really extensive menu there. There's—

00:09:31

CJ: Right.

00:09:29

RRL: —yeah; could you describe to me some of the—there's some pretty unique items on there and I wondered how you decided what to put on there and—?

00:09:39

CJ: Well we have the Johnson's Big Daddy, which my grandson created.

00:09:45

RRL: What's his name?

00:09:46

CJ: Tanner Huffman and it's three pieces of egg, six pieces of bacon and then all of your condiments that you want on it, which is very tall and very big around, but it's a big seller.

00:10:05

RRL: I know you have like deep fried green beans.

00:10:06

CJ: Deep fried green beans; they're—they come frozen and you deep fry them. We have corn nuggets, which is a sweet—they're very good.

00:10:23

RRL: Are there any other items other than the barbecue and the burgers that you guys make at the restaurant from scratch?

00:10:30

CJ: We do our Southern fries which is French fries rolled in a batter and deep fried and then they're very different, very good and a very big seller.

00:10:40

RRL: What's the batter?

00:10:43

CJ: I can't tell you that. [*Laughs*]

00:10:45

RRL: You don't have to tell me the recipe, just like a description of it. What's it—what's it like?

00:10:51

CJ: A milk-base rolled in flour.

00:10:55

RRL: A milk-base, okay.

00:10:56

CJ: Dip them in a milk-base and then roll them in flour.

00:10:59

RRL: Okay; that is interesting. Yeah; see that's the kind of thing people drive here to come eat you know are the—.

00:11:10

CJ: Right; another memory was this couple from Mississippi that come—well they're deceased now but they used to come all the time. They ate barbecue and they drank—they brought their own buttermilk and they put our barbecue sauce in their buttermilk and drank with their barbecue.

00:11:28

RRL: Wow.

00:11:30

CJ: And this was every couple weeks.

00:11:34

RRL: Huh; did you ever ask them why they did that or—?

00:11:39

CJ: They just—

00:11:39

RRL: How they came up with that?

00:11:41

CJ: They just liked it but they wouldn't use any kind of barbecue sauce but ours. But they brought their own buttermilk.

00:11:49

RRL: And have you ever sold your sauce like by the bottle or—?

00:11:51

CJ: No; just friends—friends—

00:11:53

RRL: Dip open the container.

00:11:54

CJ: Yeah.

00:11:56

RRL: We talked a little bit about how you like people and that might be your favorite part of the work that you've done here. What's your least favorite part?

00:12:09

CJ: Hours. [*Laughs*] I guess that would be it. I mean—

00:12:15

RRL: It takes a lot of time.

00:12:15

CJ: It takes a lot of time, a lot of time that—

00:12:19

RRL: How many hours is your work week?

00:12:21

CJ: Ten to ten in ten in the summer; ten to eight in the winter.

00:12:25

RRL: Okay, daily; you're talking daily or—?

00:12:26

CJ: Daily.

00:12:27

RRL: Yeah. Is it mainly family that—?

00:12:29

CJ: Mainly uh-hm.

00:12:32

RRL: Could you just give me a list of names or whatever of family members that work in—?

00:12:37

CJ: That are working now or have worked or—?

00:12:40

RRL: Uh-huh; work now and maybe—or have worked and which place they worked at?

00:12:49

CJ: Well in 19—I mean 2003 I got burned from grease and was in the Med for 33 days and had a 17-percent survival rate but—.

00:13:03

RRL: What happened?

00:13:04

CJ: I spilled hot grease on the—from the deep fryer. So God said you know—he saw fit for me to heal really well. I didn't lose my foot. They said I'd lose my foot; I didn't. And so my daughter took it over then and she ran it for—'til 2005.

00:13:29

RRL: Is this Big Johnson's?

00:13:29

CJ: Big Johnson's. And she decided she wanted to go back and finish her career, schooling because the boys were up in high school and everything. So she went back to college and my son took over.

00:13:43

RRL: Okay; and that's Doug?

00:13:44

CJ: Doug.

00:13:46

RRL: That has it now.

00:13:46

CJ: Yes.

00:13:46

RRL: Or I guess he has all of them.

00:13:47

CJ: All of them, so—

00:13:50

RRL: And you've got a grandson in here working?

00:13:51

CJ: Oh I have three grandsons. One is 25 and he's married and he started out over at Big Johnson's when he was like 13 years old just helping grandma. And then this one that's here now, Tanner, he's—this next year he'll be a senior in college and he started out the same way like 13 years old helping me. And then the little one graduated—just graduated Friday night and he will go to college in Fayetteville and he started out the same way. So all three boys have grew up, had their first jobs, and are—two of them are still working here when they're home from college and—.

00:14:34

RRL: And what about your husband or—?

00:14:36

CJ: My husband was deceased in 2002.

00:14:39

RRL: Okay and the two of you—excuse me—the two of you bought the business in '72 and started?

00:14:47

CJ: Uh-hm.

00:14:48

RRL: What—back then, back in 1972 what was the kind of the distribution of the work, like what did you do and what did he do in the restaurant?

00:15:01

CJ: We both just ran it. We both cooked; we both worked you know.

00:15:08

RRL: Who like did he work more with the meat or more with the—?

00:15:15

CJ: More with the meat, uh-hm.

00:15:18

RRL: And did you do the prep for other items or—?

00:15:24

CJ: Right; right.

00:15:24

RRL: Did y'all share that? So you probably did like sauce and—?

00:15:27

CJ: Right; yeah. He did mostly the meat and cooking and—.

00:15:33

RRL: And now who—who does—who smokes the meat?

00:15:35

CJ: Doug does.

00:15:37

RRL: Doug does, okay.

00:15:38

CJ: He takes care of all of that.

00:15:42

RRL: And the sauce?

00:15:44

CJ: Well my little grandson makes it now all the time. [*Laughs*]

00:15:47

RRL: Is this Tanner?

00:15:48

CJ: Levi.

00:15:48

RRL: Levi, the youngest one?

00:15:50

CJ: Yes; the one that graduated this year.

00:15:52

RRL: And did—is—I've heard some interesting stories about sauce recipes are protected. Do you—how do you—how do you guys—is it passed through the family or are there non-family members that have the sauce recipe or—?

00:16:10

CJ: Just family.

00:16:14

RRL: So how do you decide when somebody is old enough to be trusted with either the recipe or the preparation of—?

00:16:27

CJ: I don't know. *[Laughs]*

00:16:28

RRL: You just trust them because they're family.

00:16:32

CJ: I just trust them because they're family yeah.

00:16:33

RRL: Yeah; so I should have asked you at the beginning to tell me your birth date and I forgot to do that, so—.

00:16:43

CJ: My birthday, December 18, 1944.

00:16:46

RRL: Okay; so explain to me the town of Wynne, like the relationship with the town people and the restaurant here and how it's maybe changed over the years, like you saw integration here.

The population is pretty diverse here.

00:17:12

CJ: Hmm; yes.

00:17:14

RRL: So I'm interested in how that's changed over the years.

00:17:23

CJ: Uh, it's pretty much about the same. It's not been a big change in the town. The population is not a whole lot more. The town has grown. When we first went in business there was like three other businesses like ours. We hadn't—we did not have any chain restaurants or anything back then. But they've not affected us.

00:17:53

RRL: Do you remember I guess it was when Ernest had the restaurant but do you remember when integration happened here?

00:18:06

CJ: Not a whole lot about it, no.

00:18:08

RRL: Not a whole lot about it. I just wondered you know what the relationship had been you know like how it operated during the time of segregation at the local restaurants like if there was a way for—.

00:18:28

CJ: Well of course you can't repeat this but our business had a colored window and a white window. And the colored folks went to the colored window and the white folks went to the white—when I first took over. Then the next year that—that ended, but I mean that was—

00:18:43

RRL: So that was in '72?

00:18:45

CJ: That was in '72.

00:18:47

RRL: Wow.

00:18:49

CJ: I mean that was—I don't know; that just—

00:18:52

RRL: It's hard—it's amazing to think of—

00:18:55

CJ: Right; yeah but it was the same way in clinics you know. You had the colored waiting room and you had the white waiting room. Now it's all together.

00:19:04

RRL: But was that going on in the '70s too here?

00:19:06

CJ: Uh-hm.

00:19:08

RRL: See, I wondered because I did—I had a community history day as part of my work with the museum over there and people came and I had a recorder like this and we just talked about anything but people seemed really interested in talking about race relation, like community members from here in particular seemed very interested in talking about that and felt like it hadn't really been discussed a whole lot between each other you know. And they were anxious to talk about it, and I just wondered—

00:19:42

CJ: Yeah; I don't think we had any problems when it—when segregation went on. I don't think we had any problem, not that I know of.

00:19:56

RRL: Did you ever have African American employees at the time when it was segregated?

00:20:03

CJ: No, no because it was family. If it had not been family we probably would have. Now we had—we've had black people—well actually now I have a black lady that cooks that's just a wonderful, wonderful lady.

00:20:22

RRL: So you started out it was you and your husband and were there any other employees at that time or—?

00:20:29

CJ: A daughter in law but she didn't work very long and then we had you know a few employees, you know in the summer.

00:20:38

RRL: So business increases in the summertime?

00:20:40

CJ: Right; uh-hm.

00:20:40

RRL: Why do you think that is I wonder?

00:20:46

CJ: Probably more travelers.

00:20:50

RRL: So you think just looking at your business what's the kind of ratio of local folks to people traveling through or—?

00:20:59

CJ: Wintertime it's mostly local; summertime it's probably half and half.

00:21:07

RRL: And there's—there's lots of farming here, too. That might have something to do with it.

00:21:10

CJ: Right; that has something—yeah that has more—in the fall you have your farmers.

00:21:16

RRL: I've noticed—we came here at lunchtime [*Laughs*]*—*we came here at lunchtime but I've noticed quite a few people in uniforms. It looks like from local businesses.

00:21:27

CJ: Local businesses, yes.

00:21:28

RRL: Do you have—you know people are real devoted to their barbecue restaurant in Arkansas. Do you have any of the local businesses that kind of deal exclusively with you guys or—you know are regulars to come in—in large groups or—?

00:21:48

CJ: Uh yeah; we do have. We have—like we have—serve a plate lunch too and we have certain days that we do certain things and like Friday is barbecue and fish day and we have—most of

your barbecue people come out then. Of course they can get it any time they want it you know.
But besides the plate lunch the barbecue and your fish are your next two in line.

00:22:18

RRL: And you do serve those together?

00:22:19

CJ: Uh-hm.

00:22:19

RRL: You have that on the menu like a—?

00:22:22

CJ: Yes; yes.

00:22:24

RRL: I haven't had your fish before but I saw it and it looks really good. It looked almost like the batter had flour in it maybe a little bit.

00:22:35

CJ: Uh, yes; it's rolled. We roll it in a special—special seasonings and then we bread it with cornmeal mix with a little flour and deep-fry it.

00:22:50

RRL: I think the barbecue catfish combo is pretty hard to beat for Arkansas. Do you seek out barbecue when you go other places?

00:23:01

CJ: Sometimes I do.

00:23:07

RRL: Are there any barbecue places that you particularly like their barbecue other than—?

00:23:16

CJ: None of them are quite like ours. It's not saying they're not good but they're not quite like ours.

00:23:26

RRL: I've never had barbecue like yours and I love it. I think it's so good. But I—I just wondered, you know what kind of barbecue you might gravitate to if you were going to other places, if you went for something that was kind of similar—or looked for things similar to yours or if you wanted the complete kind of opposite—.

00:23:54

CJ: Hmm; I go by the looks of it, yeah by the looks of it.

00:24:00

RRL: I love, too about your barbecue that there's not—for the barbecue that there's not all of these different options because that there's the pork sandwich—

00:24:16

CJ: Just pork, yeah.

00:24:16

RRL: —which is what I always automatically order without even thinking which I had trouble with when I went to Texas. It was like talking to an alien or something. The girl didn't have any idea what I was talking about and I didn't have any idea what she was—she was talking about. But if you were just to describe what you think of when you think of Arkansas barbecue what would it be?

00:24:47

CJ: The meat and the juice—it being juicy, not really brown, because if your pork—your pork barbecue has a pinkish red meat and you can tell it in—in the right type of barbecue. You probably have noticed that.

00:25:16

RRL: Yeah; yeah, I—I've noticed it and I think you know like definitely the use of pork—but then too I was wondering about your slaw, which is also very good and so I wanted to ask you about your slaw and about your hot sauce, because the combination of those two things is just really perfect together. So could you describe to me—you guys make your own slaw?

00:25:49

CJ: We make our own slaw.

00:25:52

RRL: And just again you don't have to give me the recipe but [*Laughs*] just in—because it's good. I mean I could guess. I could give a description but I'd rather have it in your—.

00:26:02

CJ: It has mustard and mayonnaise, black pepper, sugar, and that's it.

00:26:11

RRL: Really? See, I would have got it completely wrong because I thought it was vinegar-based.

00:26:17

CJ: No; your vinegar-base comes from your mustard.

00:26:21

RRL: Okay; and your hot sauce is really hot, which I like too.

00:26:25

CJ: Okay; we make our own barbecue sauce and then for the hot, hot barbecue sauce we add cayenne [she pronounced cay-on] red pepper to it. And we make up a gallon of it by itself and add cayenne [she pronounced cay-on] red pepper to it, which makes it extra, extra hot.

00:26:45

RRL: And have you done any kind of—over the years have you done any kind of experimentation on the combination of you know do you taste your slaw and your sauce and say it would be good with a little bit extra of this or that or the other or—?

00:27:04

CJ: No; we just modified what—what ingredients we used. You know if we thought it had too much mayonnaise we'd cut back on that until we got it to our regular taste and then we've got it written down.

00:27:16

RRL: I see.

00:27:17

CJ: And it's—it's made the same way every time now.

00:27:19

RRL: And—and that is not something that's exclusive to the family or—like do you have other employees outside of the family that—?

00:27:27

CJ: Yeah; they know how to make it. If they worked there they know how to make it.

00:27:33

RRL: Okay; let's just for fun for me, can we do a description of what items or ingredients that family members only know how to make and which things other—I'm not talking about like over here where there's 30 different kinds of deep-fried items but of the things that y'all make, who has the recipe for what?

00:28:04

CJ: Well hmm; that would be hard to do.

00:28:11

RRL: Oh sorry.

00:28:12

CJ: Most of them, all family members knows pretty much how to do it. Over time if—they're probably forgotten the exact ingredients because it's just something you don't—like my oldest grandson that's gone now probably doesn't remember exactly how to do it, what in—how much and what.

00:28:32

RRL: The sauce you mean?

00:28:33

CJ: Right the sauce or the slaw or anything, but—

00:28:38

RRL: It's on a sacred family document. *[Laughs]*

00:28:42

CJ: Yes pretty much.

00:28:42

RRL: I've talked to one—one place in particular and they literally have a lockbox at the bank that the recipe goes in and only one family member has the key to it and when he retires then they give—

00:28:58

CJ: No.

00:28:58

RRL: —you know like that. But uh-hm, but I just wondered like you know you said family members make the sauce, but the slaw—other people can have the recipe. I was just interested you know in that like if there are family members or people that aren't family members that know the dry rub for the ribs or—

00:29:28

CJ: Now basically it's—Doug does most of that. That's his—his own—

00:29:34

RRL: But who chops all that meat?

00:29:36

CJ: Doug does part of the time; I do part of the time.

00:29:39

RRL: That's hard work. [*Laughs*]

00:29:41

CJ: Whoever is there—whoever is there the day we barbecue.

00:29:46

RRL: And does Doug do other work outside of the restaurant or—?

00:29:49

CJ: No, no; he just kindly hops from one to the other.

00:29:53

RRL: What was your husband's name?

00:29:55

CJ: WC Johnson.

00:29:57

RRL: That's a good name. Yeah; it is. So had he had any kind of connection with Ernest?

00:30:05

CJ: He was a farmer. He was a farmer.

00:30:07

RRL: What did he grow?

00:30:08

CJ: Rice and soybeans.

00:30:11

RRL: Okay; now that's pretty—how—how long ago was that?

00:30:15

CJ: Oh he's farmed all of his life.

00:30:18

RRL: He farmed rice and soybeans all of his life?

00:30:19

CJ: Uh-hm.

00:30:20

RRL: Oh wow. See I thought that—that was a newer thing here.

00:30:23

CJ: No, no; my dad raised rice and soybeans.

00:30:28

RRL: Really? Huh; I didn't—I didn't think soybeans went back that far around here.

00:30:34

CJ: Oh yeah, and cotton.

00:30:36

RRL: That's really interesting.

00:30:37

CJ: Cotton was a big thing, uh-huh.

00:30:39

RRL: I knew cotton was but I kind of thought soybeans replaced them.

00:30:42

CJ: Now wheat was—is a newer—.

[End Johnson's Audio] [SD card unknowingly full. Cut off the interview].