

BUFORD HUDSON
Hudson's Hickory House – Douglasville, GA

Date: November 12, 2010
Location: Hudson's Hickory House – Douglasville, GA
Interviewer: Ashley Hall, Southern Foodways Alliance
Transcription: Shelley Chance, ProDocs
Length: 51 minutes
Project: Southern BBQ Trail - Georgia

[Begin Buford Hudson Interview]

00:00:00

Ashley Hall: This is Ashley Hall with the Southern Foodways Alliance, and I’m in Douglasville, Georgia. It is November 12, 2010, and I am at Hudson’s Hickory House. Mr. Hudson, could you state your full name and date of birth for the record, please?

00:00:17

Buford Hudson: My name is Buford Hudson, September 22, 1936.

00:00:22

AH: And are you--you’re the owner of this restaurant?

00:00:24

BH: Yes, ma’am.

00:00:26

AH: And when--tell me about when it opened.

00:00:29

BH: Nineteen seventy-one we opened up and doing it here.

00:00:35

AH: Here at the same location?

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BH: Same--same location; yes, ma'am.

00:00:37

AH: Well tell me what--were--were you always in the restaurant business or did you--is this your first restaurant?

00:00:44

BH: I worked in a restaurant during 1950. I went to work in a restaurant, barbecue place in Atlanta, and I worked there for about 14 years. And--and then I left and went to work--well I worked there until I graduated from high school, and then I left and went to work at General Motors. And I worked there for about seven years, and I come back to the restaurant business.

00:01:08

AH: What was the name of that restaurant?

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BH: It was Old Hickory House; I mean an--it was Old Hickory Barbecue but it wasn't Old Hickory House. It was owned by Wallace Brothers.

00:01:18

AH: The Wallace Brothers; and where in Atlanta was it?

00:01:20

BH: On Bankhead Highway right before you get to West--Grove Park area, right down--.

00:01:27

AH: And how did you come to work there?

00:01:30

BH: Excuse me. The boss lived next to me there; he--he bought a house out close to where I lived, and I got--met him and then, like I say, went to work with him when I was in the eighth grade of high school.

00:01:43

AH: So you were living in Douglasville and commuting to Atlanta?

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BH: Yes, ma’am.

00:01:48

AH: And you said eighth grade when you started?

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BH: Yes, ma’am.

00:01:51

AH: And what were--what were you doing there?

00:01:52

BH: I started off catching curb and then, like I say, I worked my way up to--inside, working inside the building.

00:01:58

AH: And for those of us who--I’ve heard the term catching curb--can you explain what that means?

00:02:00

BH: Catching curb there is the cars don’t get--they come and pull in and just park out there in the yard out there and eat out in the yard there in the car.

00:02:09

AH: Curb boys?

00:02:10

BH: Curb boys; yeah, uh-huh.

00:02:12

AH: So you were basically a server?

00:02:13

BH: Yes, ma’am.

00:02:15

AH: But to people’s cars?

00:02:16

BH: Yes, ma’am, yeah.

00:02:17

AH: So was it an open-air barbecue?

00:02:20

BH: Well I mean the building there but the outside was open, yes. Those people that just parked in the yard out there doing that, but, yes; it was--they’d eat outside in the car.

00:02:28

AH: And what--when was this again? What--what time period?

00:02:30

BH: Nineteen-fifty; I graduated in 1957.

00:02:35

AH: So did you--was that pretty common back in those times that--that people would eat in their cars; there weren't tables and chairs?

00:02:40

BH: Yes, ma’am. That--when I work to there, they probably couldn’t seat 20 people inside the building there but we had nine curb boys working there doing it, and we--more people ate outside. They pulled up and ate outside.

00:02:52

AH: That sounds like a lot of curb boys. That’s--was it a big space for a lot of cars?

00:02:56

BH: Lot of cars; yes, ma'am. We had a big yard.

00:02:59

AH: And how many cars did you have at one time on a busy time?

00:03:02

BH: I’d have--be having 15 cars myself, out there.

00:03:07

AH: And what kind of food did y'all serve at that restaurant?

00:03:09

BH: Back then we served barbecue, Brunswick stew, and that’s about it. That’s what we had.

00:03:16

AH: And what kind of barbecue was it?

00:03:18

BH: It was pork. And we started later doing beef with it. Well, we done pork and ribs they were doing there, and then we started later doing beef and chicken--doing it right there and probably

several years later before we ever went into French fries. But they never did do hamburgers or hotdogs--nothing else; it was all barbecue.

00:03:36

AH: So that was all in the seven years you worked there that they made those changes?

00:03:39

BH: Yes, ma’am.

00:03:42

AH: And so you were a curb boy, and then did you--did you learn how to cook there at all?

00:03:46

BH: Yes, ma’am. That’s when I went inside to do that. That’s when we went inside doing the cooking then and doing all of the--. I didn't serve; I just prepared the food for them in the kitchen doing it.

00:03:57

AH: What kinds of things would you prepare?

00:03:59

BH: Well we cooked barbecue right there, and that’s basically about it. Well we had--we made stew. We made our own stew, too, so we always had a Brunswick stew, some of that right there.

00:04:10

AH: So you would make a little bit of everything?

00:04:12

BH: Yes, ma’am. We had barbecue and we’d do the stew--yeah right there.

00:04:16

AH: And did you--were you interested in cooking before that or did you--? Is that how you learned; you learned--?

00:04:22

BH: That’s how I learned right there. When I got into that I worked for them for about--I’d say about 12 years--about 12 years before I left, but yeah that’s what I--. I went through school, and I said, “I’m going to open me a barbecue place up one day.” So that was my goal.

00:04:36

AH: So what did you like about it; why did you want to open your own?

00:04:39

BH: I just enjoyed the cooking. I enjoyed the cooking hams and everything when they’d do it--prepare the hams and fix that. I enjoyed doing that--that was the main thing. I enjoyed that.

[Train in Background]

00:04:53

AH: We got a train coming by.

00:04:54

BH: [Laughs]

00:04:55

AH: How often does that happen?

00:04:56

BH: About every hour doing it; yeah they come through here.

00:05:02

AH: So you graduated from high school, and you quit your job at the--? Did you call it Wallace Brothers or did you call it Hickory?

00:05:10

BH: It was called Old Hickory Barbecue is what they named it, but they have another barbecue company over in Atlanta called Old Hickory House, so we didn't never get them confused to doing it, but we--I worked for the Old Hickory. And like I said, it was the Wallace Brothers that had that. But yeah; I left it--when I graduated I figured I needed to get me a job with a career so I went to work, and I went to work at General Motors and worked there for about seven years. And they went to shut the night shift down. So when I left and I started--I worked in the printing business for a while, and then they--they shut down so I went to work and opened my place right here; I said, “Well, it’s time to do it if I’m going to do it.” So I got--bought this piece of property here and built the building and opened it up in ’71.

00:05:54

AH: And going back a little bit, could you tell me the Wallace Brothers’ first names?

00:05:58

BH: Winton Wallace and Willy Wallace.

00:06:01

AH: And when--that restaurant is closed now?

00:06:03

BH: Yes; yes, ma'am it's closed now. Both of them are dead, and, like I said, they're--they've been--they retired probably back in 1965--when they retired. They retired.

00:06:14

AH: They closed it?

00:06:17

BH: Yes, ma'am.

00:06:18

AH: And how long were they opened before they closed?

00:06:20

BH: I don’t know. Well I don’t know how long. I know they was open in 1950 to 1965; they were doing that but I don’t know when they opened before that.

00:06:29

AH: And were they--were the Wallace Brothers on the property? Did they help teach you how to cook?

00:06:36

BH: Yes, ma’am. They’re the ones that I learned how--everything I learned is learned from them; yes, ma'am.

00:06:41

AH: And were they always cooks, do you know? Did the family have another business?

00:06:44

BH: Well they was--while I was there, that’s all they did. But now, I know one of them used to have--he was a meat cutter before he opened the restaurant up there, but I don’t know how long, you know, he did it right there, but yes, ma'am.

00:06:55

AH: So how old were you when you started training as a cook?

00:06:58

BH: Huh?

00:06:59

AH: How old were you when you started training as a cook?

00:07:03

BH: About 16.

00:07:04

AH: And do you remember your first day doing that?

00:07:06

BH: I remember my first curb--first car--yeah; they called it. I went out there; it’s an old A-Model, and this lady come up. And they told me; said, “Catch her.” And I went out there, and I went in there, and I said, “Yes, ma'am. What do you need?” And she said, “I want two to-go Tabasco.” And I said--she said, “Just tell them I want two to-go Tabasco.” I said, “Yes, ma'am.” So, I run in there and hollered out there, “Two to-go Tabasco!” And they looked at me and said, “What are you talking about?” I said, “I don’t know. That’s what that lady said; she wanted two to-go Tabasco.” I said, “I don’t know.” [They said,] “Oh, she wants them hot.” I said, “I don’t know. Okay; yes, give me a hot--.” So that was my first--first car I caught, right there, doing it.

00:07:44

AH: So what did she want two sandwiches?

00:07:44

BH: Two barbecue sandwiches with hot sauce on it. But we make our own hot sauce here--but she--I don’t know; she thought it was Tabasco sauce we put on it, and that’s hot sauce. She said, “Give me two to-go with Tabasco.”

00:07:57

AH: Is that kind of a thing you find around here a lot, people like it spicy?

00:08:02

BH: Yes, ma’am. We do it--they eat the hot sauce a lot. Yes, ma'am; they like it hot.

00:08:08

AH: So when you started cooking when you were 16, though, they put you right there on the pit?

00:08:11

BH: Well I started at 16; I was catching curb. But I worked that for about a couple of years; I caught curb out there doing that, and then I went inside and I started--. They put me--well I put meat on, and, like I say, we done all that. But and then they had a guy, what they called a block man, and I stood here [**Gestures**]; I had cut my buns, put the buns on the plate, put the potato chips on the plate and handed it out. And I worked there until you know I learned--seen how he was doing it, and then, like I say, just worked my way into--on the chopping block myself, you know.

00:08:42

AH: So you started with putting stuff on the plate while you could watch the block man and then you got to step up and do it yourself?

00:08:50

BH: Started to do it on the pit, yeah, the block--. Yeah we started in there doing it, and they let you go in there and put the meat on the pit, and we’d do that. Build the fire; keep it chunked up and we had--we cooked with wood, and we were chopping it right there. And like I say, you had to work here beside the block man that was doing that, and you’d cut the buns, put them on the plate, and then, like you say, keep watching him and then work your way over there. It just--it takes time, and it took about two years to get from there over to the--to the block.

00:09:17

AH: So how old were you when you got to the block?

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BH: Probably I was probably about 18--19 years old then.

00:09:24

AH: And how long did you do that before you left to go work for General Motors?

00:09:28

BH: Well I worked, let’s see, that was seven years I worked there, then, and that’s when I left. When I graduated from high school, I said, “Well, it’s time to get a good job doing that.” And so I wanted to get a career job, so I worked there.

00:09:41

AH: But when you--how long were you a block man?

00:09:45

BH: Well it was about two and a half--three years.

00:09:47

AH: And what kind of--what kinds of cuts of pork would y'all use back then?

00:09:51

BH: We used shoulders only, just nothing but shoulders.

00:09:54

AH: Is that what you do here?

00:09:55

BH: Yes, ma'am; well I use a few hams every now and then but yeah, we like shoulders.

Shoulders have got a little sweeter meat to it. Shoulders have got fat to it, and you need fat meat to cook your barbecue and get a flavor. It's like hamburgers. You can't cook--you can just grind the hamburger meat pure, lean; you've got to have fat meat in it to make it stay that way. And a shoulder is a sweeter piece of meat than this ham because it's got more fat. The ham is dry. If you watch--if you don't watch what you're doing on a ham, you'll burn it up and it'll just be crispy, just turn like yellow and be dry, but the fat--enough fat in there keeps it moist--is what you need.

00:10:35

AH: So tell me about starting Hudson Hickory House. What--what finally made you decide to pull the trigger?

00:10:41

BH: That’s when the printing company went out of business there; when they shut down and I was out of a job, so--.

00:10:46

AH: And what was the name of that company?

00:10:48

BH: Stein Printing Company.

00:10:49

AH: And what did you do there?

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BH: I was a plate-marker, journeyman plate-maker.

00:10:53

AH: So they closed down and you had to find something else to do?

00:10:55

BH: I had to have a job, so anyway, I started then and come out here. My brother owned this whole lot. He owned Service Supply behind me, my brother did. He run Service Supply’s Annapolis Store, and so he come and he said, “I’ll sell you that lot here.” And I said, “All right.” So I come out here and bought this lot for \$10,000. And I started in the work and built this place myself, me and another--I hired some help doing it, and we helped--we built it and I opened it up then, so--. I said, “It’s now or never, so keep the doors open.” I was--I think I was already--I was about 30--a little over 30 years old when I opened it up.

00:11:33

AH: Did you have a family?

00:11:34

BH: Yes, ma'am; I had Scot, my son, and just--I had one kid. That’s what we had, me and my wife--one kid. My wife, she was working at Colonial Stores in the meat department is what she was doing.

00:11:46

AH: So does she have a food background too?

00:11:49

BH: No, ma'am; she--that’s the only thing she--when she got out of high school and we married and then like I say, she went to work later in the Colonial Stores. Her mother worked in Colonial Stores so she went to work in Colonial Stores and she worked in the meat department.

00:12:02

AH: And how long has your family been in this area?

00:12:05

BH: All of our life, like I say--well, we married, me--I married my wife there in 1969. And yeah--

00:12:14

AH: And what is her name?

00:12:15

BH: Martha Ann, Martha Ann Hudson there; she was a Stewart before, Martha Ann Stewart but it’s Martha Ann Hudson.

00:12:21

AH: And is your--your parents and grandparents, are they from around here, too?

00:12:25

BH: My parents is, but I never seen any of my grandparents. Yeah; my mother and dad is here. They lived here and yeah, we’ve been all my life right here in Douglasville.

00:12:35

AH: So you’ve seen a lot of change about--?

00:12:38

BH: Oh yes, ma'am. It is this--this whole town has changed. I-20 come through here it boomed this town. Here it was nothing; there was nothing here before but now it's--.

00:12:49

AH: Can you describe what it was like before I-20 came through?

00:12:52

BH: Well back--back in there when we--when I got big enough to do things, in 1940, there doing, like I said, it was one--we used to farm. That was my dad--my dad was a farmer there, and we farmed but we come--. I remember one day, there, we had to bring cotton to the gin. It took-- we had the cotton ready to go, hooked up the mules, and brought it out--we had a mule wagon to bring the cotton to the gin. And it was an all-day job; we--we lived about three miles from the gin, and that's where I say we left and got there. But it was just a small town, very--you knew everybody. Go to town once a week and buy a sack-full of groceries, and you raised the rest of your stuff. You had all your meat; you raised--you had the cows for milk and you farmed and had all your vegetables there, so it was very little stuff you had to buy back then.

00:13:41

AH: So you grew up on a farm?

00:13:42

BH: Yes, ma'am.

00:13:43

AH: And about how far is that from where we are right now?

00:13:45

BH: Three and a half miles.

00:13:47

AH: What’s there now?

00:13:48

BH: I still--I got the farm.

00:13:50

AH: Oh you do?

00:13:51

BH: I still own it; yes, ma'am.

00:13:52

AH: Do you grow things on there now?

00:13:54

BH: I do hay. I do hay farming, and I used to have cows, but I’ve sold all the cows. And now all I do now, I just raise hay, sell hay--horse hay.

00:14:03

AH: Were those dairy cows?

00:14:05

BH: No, ma'am; we just had two cows there just family--milk for the family and that's what we had there.

00:14:12

AH: So--

00:14:15

BH: When I had cows, though, I just had beef cows. I had Black Angus and stuff like-- Brahmas; that's what I raised.

00:14:23

AH: And so when you bought this lot from your brother, had you--was it strategic? Did you think about the fact that you were right here on the highway?

00:14:31

BH: Well I liked it because I think it was right here on the road, there, and it had a lot of access to the public here doing it, and I thought it was a good place to do it. And I bought it; bought it pretty cheap, so that's when I--.

00:14:45

AH: And I--if I remember right, this highway was here before 20, so this was how--the route between Atlanta and Birmingham?

00:14:53

BH: This yes, ma'am; it was Bankhead Highway, and that was the only traffic then until I-20 come through here; yes, ma'am.

00:15:00

AH: And have the railroad tracks been here that whole time?

00:15:03

BH: The whole time; yes, ma'am.

00:15:05

AH: And how does that--has that affected your business at all?

00:15:07

BH: It hasn't affected us there. You know unless you're paying really attention to it you don't never hear it. I mean it's--you get used to the sound and it's--it don't never bother you.

00:15:17

AH: Is it true that they sometimes stop to get barbecue?

00:15:20

BH: Yes, ma'am; uh-huh. They do sometimes when they pull up and stop out there during the day they get out and come in; yes, ma'am.

00:15:26

AH: So they stop the train for some good sandwiches?

00:15:29

BH: Good barbecue; yes, ma'am.

00:15:31

AH: So tell me about what the first--I know y'all have done some renovations over the years-- what did the first building look like?

00:15:38

BH: It was not quite as big as it is now, along this way here. We've added on another section back there, probably about another 50--75-foot longer and the business got picking up good. And so I built another room back there and we had--used to have it--usually a lot of private parties and then for overflow, and so that's what we was using it for. And then finally we just had to open it up for regular customers now and don't carry the--doing the--our business is--business has stayed real good. We have been fortunate in that way.

00:16:15

AH: How many people do you think come through here in a day?

00:16:16

BH: I have no--some days you’ll have a full house, some days you don’t, so you know we have--it’s a big crowd.

00:16:24

AH: So do you know how many seats are in here?

00:16:28

BH: Three hundred and some seats in here.

00:16:31

AH: So how many seats did you have when you first opened?

00:16:33

BH: Probably 150, something like that maybe.

00:16:37

AH: So you were pretty big from the start?

00:16:38

BH: We started big. People told me, “You’re not going to make it, but maybe somebody can rent this thing and do it.” So you know they told me that, and I guess it just put a little more grit and made me hard--work harder, so that’s what I done.

00:16:51

AH: Why did they think you couldn’t make it? What did they say?

00:16:53

BH: They just said a barbecue place ain't going to make it here. And I said, “Well it did in Atlanta.” He said, “Yeah. That’s Atlanta.” And I said, “Well, I think it will here.” But I had a lot of people come from Atlanta that come from Douglasville that I knew that ate out there, so you know, I said well I’m going to give it a shot. Well, I don’t know. But, you know, I just don’t-- maybe somebody else--you can rent it to somebody else. I said okay. The first day we had a full packed house.

00:17:15

AH: So you said that you had friends come from Douglasville to where you were working with the Wallace Brothers in Atlanta. How far is that from here?

00:17:22

BH: Probably about 30 miles.

00:17:24

AH: Straight down Bankhead Highway?

00:17:25

BH: Yes, ma'am.

00:17:28

AH: And so what--what restaurants or other places were there around here when you opened?

00:17:32

BH: Dairy Queen was here, and, is it a One Stop Truck Stop, out here was here; 78 was here. It’s a little place called 78 Diner and Rocky and Café was here, and that was it.

00:17:51

AH: So you--there weren't really any barbecue places nearby?

00:17:53

BH: No, ma'am; there wasn't any.

00:17:54

AH: So you had a--a pretty big dining room, and what kind of--what was your menu like when you first opened?

00:18:00

BH: When we first opened up, we had, like I say--I done like what we did before down there--barbecue; we had Brunswick stew. I did add on French fries, and we started--had steaks, and that’s about the menu we had. And we just went from there.

00:18:22

AH: Okay; we got interrupted because Scot is--oh it’s fine, but Scot is delivering barbecue to a school.

00:18:27

BH: Winston School; yes, ma'am.

00:18:29

AH: And you do that once a week?

00:18:31

BH: About--about that way; yes, ma'am.

00:18:32

AH: So back to when you opened, you said, so the menu was pretty much smaller than what it is today?

00:18:37

BH: Yes, ma'am; we had barbecue pork, barbecue beef, and barbecue ribs. We had barbecue chicken, and then, like I said, we had--we started out. We didn't have hamburgers to start with and people got to coming in; the kids wanted a hamburger. [They'd say,] "I can't--we can't eat; we're going to have to go to somewhere else because they wanted a hamburger." So I put in a hamburger and we started with hamburgers then. And then finally later on we went into a filet--chick filet, not a chicken filet but a chicken sandwich there. We have a grilled chicken sandwich; we have a fried chicken sandwich. And now we have hotdogs, and we have the hamburgers. We went into here in the last year--we went into fried dill pickles. We have fried green beans now. So we have hot--we've added chicken wings here, hot wings now, so that's--.

00:19:26

AH: You’ve evolved your menu a lot over the years?

00:19:29

BH: Yes, ma'am; we have. We had to go with the people, what they required, because the people would come in, and they got—said, “Well, so-and-so wants this, and my kids want that, and we’re going to have to go somewhere we can get something for--.” Nowadays the people cater to the kids, and, I mean, that’s good. I mean, we don’t have no problem with that; that’s great, but the kids want something, and then, you know, that’s what we’ll go to. We’re going to feed the kids what they want.

00:19:51

AH: Did you like barbecue when you were a kid?

00:19:53

BH: No, ma'am; we hardly--hardly left Douglasville when I was a kid, there, doing that. We stayed in Douglasville. Barbecue, the first--I guess the first barbecue I eat was when I went to work at the barbecue place in Atlanta in 1950.

00:20:09

AH: So you had never had barbecue before you started working at a barbecue restaurant?

00:20:12

BH: No, ma'am; I had never had it.

00:20:13

AH: What did you think?

00:20:16

BH: Well, it was different. It was good there; I always--I enjoyed it. I’ve--I like the barbecue. I like our sauce. We have a good sauce. We make our own sauce. And I like it; it’s a good sauce.

00:20:26

AH: What--how is it different than what you were used to eating when you had your first sandwich?

00:20:31

BH: What? Barbecue? Not any difference. The pit--the pit makes a lot of difference. When you build a new pit, it’s not mellowed out. They size it like--a pit is like a man smoking a pipe. After he gets the pipe smoked for a while, it gets better. So our pit now is, like I say, it’s soon to be 39 years--it’s 39 years old, so it’s getting mellowed out. And our pit is good. Some pits cooks different than the others, but you know--.

00:21:03

AH: So tell me a little bit about your cooking method. You use hickory is that right?

00:21:09

BH: Yes, ma'am; we use hickory wood.

00:21:11

AH: Where do you get it?

00:21:12

BH: We have to buy it from different people who bring it to us. We have--we have a lot of tree companies around here that cuts trees, and when they cut hickory down, they'll holler and bring me some, and I'll buy it from them. We do it that way.

00:21:24

AH: Is it ever difficult to find?

00:21:25

BH: Sometimes, yes, ma'am; we have to go now--we had to take--mix a little bit of oak with it. We use hickory wood, there, but we'll put a stick or two of hickory in there and put a stick or two of oak in there because hickory and oak is your two hottest burning woods that you've got, and that's what you've got to have. You've got to have a hot burning fire. If you don't, you'll smoke your meat up. If you have a wood that burns fast and don't get that--doing that then it just smokes the meat up; it turns it dark colored on the outside.

00:21:54

AH: So do you start to burn your wood before you put it in the pit? Do you prep it somehow like that?

00:21:58

BH: No, ma'am; just put the meat on the pit, and then go ahead and start the fire.

00:22:03

AH: And when do you--when do you do that each day?

00:22:07

BH: Every morning.

00:22:08

AH: What time?

00:22:10

BH: About 8:00--we open at 9:30 so about 9:00--between 9:00 and 9:30 we put it--.

00:22:14

AH: And how long do you smoke your different cuts of meat?

00:22:15

BH: We cook our meat; it's usually cooked anywhere from—well, we cook today for tomorrow, so, when we cook it, we'll cook it about 12 hours because we'll take it up tonight. When we put it on this morning, and we'll take it up tonight, and then we put it back on the fire the next day to warm it up. So our meat probably stays in the pit somewhere around 16--18 hours.

00:22:34

AH: And what do you do with it overnight?

00:22:37

BH: Put it in the refrigerator, the walk-in cooler and cool it down; yes, ma'am.

00:22:41

AH: Scot showed me last time I was here the--he showed me the pit and how you had all the meat arranged in different, like, levels. What--what's--how do you decide how to do that?

00:22:50

BH: Put your bigger stuff on the lower side, the meat, and then we got a top rack up there we cook chickens and ribs on because it's a little higher up doing it that way, and it's a little further away from the fire.

00:23:01

AH: Do you smoke your chickens and things like that less time or just--?

00:23:05

BH: You cook chickens and ribs, it probably will take for those racks there anywhere from three to four hours.

00:23:12

AH: And what--is there a dish here that you think is your customers' favorites?

00:23:18

BH: We have--they call it hickory fries. We have French fries. We put cheese on it and they’ll put pork, or they’ll put chicken. They’ll put beef or maybe they don’t want no meat on it, and they’ll have what they call a chili cheese fry, and we’ll fix that. We’ll put the chili, cheese--in the French fries there. That is a big favorite for the young kids. They really--they go for that.

00:23:42

AH: And that’s a new addition isn't it?

00:23:43

BH: Yes, ma'am.

00:23:44

AH: How long has that been on your menu?

00:23:45

BH: We’ve been on there about--probably a year and a half--two years doing it that way.

00:23:49

AH: Any idea how much--how many orders of that you do?

00:23:53

BH: **[Laughs]** Well I’ll put it this way; we’ll use two and a half tons of potatoes a week is what we use.

00:23:59

AH: Wow.

00:23:59

BH: And that’s in baking potatoes, French fries and that, right there, doing that.

00:24:04

AH: So tell me about Brunswick stew. It’s always--it’s always been on your menu, right?

00:24:07

BH: Yes, ma'am.

00:24:10

AH: And is that something you consider to be special to Georgia?

00:24:13

BH: It is; yes, ma'am, I think so, because a lot of people have never heard of stew farther out-- other than New York and areas any farther away. They don’t have it, but you know different people are making it different ways and doing it, but yes, ma'am. We--we run that; we do about 100--probably about 140--150 gallons a week--what we sell.

00:24:31

AH: And tell me as far, as you can, what’s in yours. How is yours different?

00:24:35

BH: Well, I can tell you; you know, we--we put barbecue pork. I mean we don’t barbecue it. Now, we put pork in it; we put chicken in it. We put corn, potatoes, tomatoes and--.

00:24:47

AH: How did you come up with your recipe?

00:24:49

BH: Same one that the Wallace Brothers--Old Hickory.

00:24:54

AH: And tell me about what kind of sauce you use.

00:24:57

BH: It’s a vinegar-based sauce they call it. We use it; it’s vinegar, ketchup, Worcestershire, butter, lemons--.

00:25:06

AH: And do you offer sliced versus pulled?

00:25:09

BH: We--we do it anyway you want it. You order it we’ll do it. We do inside; we do outside. We do sliced. We do--whatever you want; yeah.

00:25:19

AH: And you’ve always had beef on the menu, too haven't you?

00:25:22

BH: Yes, ma'am; we have.

00:25:23

AH: Sometimes I think of that as being more of a western thing.

00:25:25

BH: It is, but, you know, some people, they can't eat pork, so they got to eat something different. They eat that or chicken. So you know beef is--we do--we do a good little bit of beef barbecue but it's people that just can't eat pork. You got to have something for them to eat, too, when they head in.

00:25:41

AH: And what kind of--what kind of beef do you use?

00:25:43

BH: We use just the top round.

00:25:46

AH: Do you prepare it the same way you do a pork sandwich?

00:25:48

BH: No; we have to do--. Yeah; we prepare it the same. We cook it a little different. We had to do that; we had to kind of pressure cook it. We had to put it and cook in a different--in water, and

then bring it and put it in the pit and smoke it out then, which you had to--had to tenderize the beef a little bit because if you just throwed it in I think it would be so tough you couldn’t eat it, so--.

00:26:09

AH: And do people you think eat more pork than beef here?

00:26:11

BH: Oh yes, ma'am; we’ll do--we’ll do 10-times more pork than we do beef.

00:26:18

AH: Uh-hm; and so tell me about your mustard sauce, your hot sauce.

00:26:21

BH: Hot sauce, yeah; it’s just a mustard sauce that we’re doing. We fix it; we do it and put cayenne pepper and mix that in there that way.

00:26:27

AH: Have you always had that?

00:26:30

BH: Yes, ma'am; the same recipe I got from them.

00:26:33

AH: From the Wallace Brothers. And so--so some people like it hot?

00:26:37

BH: Well, some want it a little hotter than the others but they just--we try to make a regular line. We have a recipe; I mean we have a flat thing--doing it that way. But you can't--be able to--can tell about pepper. You might get one pot of pepper, and it'll be hot and the next one won't be hot, so when you get pepper in there doing it, and you put the same amount to it, but maybe this batch will be hotter than the next batch you make, and you'll put the same amount to it. But that's just the way pepper is--you know not as hot as the other.

00:27:01

AH: And you make that here?

00:27:03

BH: Yes, ma'am.

00:27:04

AH: How much do you make about?

00:27:06

BH: Well we fix it up; when we do we fix--we make up four gallons at a time. We fix it; that's how my recipe shows it. We do four gallons of the vinegar and put the mustard and everything in there, all the ingredients in there; we fix four gallons at--put it in a four-gallon bucket there and stir it up and mix it up.

00:27:22

AH: And you put that on the--you have those--I see it on all the tables, so people--.

00:27:27

BH: We have them on all the tables, and then I have little cups of four--like four two-ounce cups I give them for people that want hot sauce to go--if they want it for the sandwich there and don’t want to put it on there, and I give it to them to go that way.

00:27:38

AH: So last time I was here I got to taste the vegetable soup your sister makes?

00:27:43

BH: Yes, ma'am.

00:27:45

AH: And that’s homemade?

00:27:47

BH: It’s my mother’s recipe, yes, ma'am; homemade soup that we’ve had.

00:27:50

AH: How long has that been on the menu?

00:27:51

BH: We just put it on in the last six months. We put it on.

00:27:56

AH: So how often do you think you--you add new things to your menu or take things off?

00:28:01

BH: Well sometimes we might you know add a menu and new stuff in there once or twice a year, and sometimes we might go a year and not add nothing to it. If things come out new and it’s good, you know, we try to add to it. Just like the pickles; when they told me green beans I told them, “You’re out of your mind.” And they said, “Well don’t talk until you eat one of them and see.” I said, “Well I’ll try it.” But I said, “I just don’t see it here.” I said, “I don’t think I’ll be interested. But you try it.” So they give me some--enough to put it in there, tried it, it was good; I said, “Yeah, I guess we can try that.” So--.

00:28:32

AH: Whose idea was that?

00:28:33

BH: Well they just come by--a salesman come by and brought it in and said, and then that’s-- that’s the first I heard about it, when they said that. So I tried it then, and so we started and it’s took off, and it’s done good. And fried pickles the same way; done the same thing with fried pickles.

00:28:48

AH: People--people like it?

00:28:51

BH: Oh yes, ma'am, the fried pickles. We first started off with like a pickle cut in a wedge and now we take the sliced ones and they're a lot better, the sliced pickles. And they eat it with Ranch dressing. Now they take it and dip it in the Ranch dressing.

00:29:05

AH: Tell me; I want to talk about your dressings, but I know you make a lot of--tell me what of--what--what are the different things you make homemade here, in-house?

00:29:14

BH: Dressings, I make my Ranch dressing here. I make my Bleu Cheese. I make Honey Mustard. I make my Thousand Island, so that's the four that I make myself right there doing that.

00:29:25

AH: But other things too, like the Brunswick stew and--?

00:29:28

BH: Well, we make our stew, yes, ma'am; make that and make our barbecue sauce. I grind my hamburger meat every day, every morning there, the hamburger steaks. I get my steaks. I do a New York Strip and a Delmonico. We cut them every day. And, like I say, we do my own barbecue--barbecue sauce, hot sauce, French fries--I cut my own fries. I use fresh potatoes; I cut my own French fries and baked potatoes. We bake those.

00:29:56

AH: So why is that important to you? That’s a lot of work.

00:29:57

BH: Well it’s just better. I like--I like French fries. I don’t like the ones that they got frozen and everything, bring in here doing that. I like a fresh potato and doing that. I’ve always had them. That’s what we started with; that’s all I know. And just like cooking shoulders, a lot of people out there that use nothing but hams, but they’re used to it and do that. But I was brought up on shoulders and I like them, so you just don’t change when you got something that you like. I can’t serve anything that I don’t like. If I don’t like it, you can’t serve it. And I mean that’s just the way it goes. That’s my--that’s just my theory of doing it. If I don’t like it--doing it, I just--I can’t see people eating it if I don’t like it. I think you know--.

00:30:42

AH: What is your daily routine here at the restaurant these days?

00:30:48

BH: Well you know like I say, my son--I give him a lot of responsibility. I try to let him take from the dining room. He takes care of the payrolls. I mean we have a lady that does payroll but he makes up the payroll. She does that. But Scot does a lot of--I’ve turned more over to him than I used to but right now I come in--in the morning and just make sure everybody is here. And I help them in the kitchen back there. And then I work one shift--I work--stay in the kitchen, and I help the boy on the block. I got a boy that runs the block, but if he’s gone to cut--chunk up the fire, then I run the block and if he’s busy doing something else, I run the block. And I’ll--I’m

right there with him. I wrap the sandwiches, and I help him get the pounds of meat up, and I dip stew.

00:31:31

AH: And so the block is the chopping block?

00:31:32

BH: Ma'am?

00:31:34

AH: The block is the chopping block?

00:31:35

BH: Chopping block, yes, ma'am; that's what we do. We take a whole shoulder out there doing it and then have--we don't chop it all up at one time. We wait until how the customer wants it because they may want outside. They may want inside. They may want it sliced. They may want it pulled or whatever--doing it, and we try--try to do what they ask for.

00:31:54

AH: So you leave it there and then prepare it to order?

00:31:56

BH: Yes, ma'am; and we don't put sauce on it until the man orders it because some of it want plain, some of them want sauce on it, some of them wants a lot of sauce, some wants a little bit of sauce. So everything we do is like we order it.

00:32:08

AH: What's the name of your--your guy on the block right now?

00:32:10

BH: Terry Post. He runs one shift. Richard Norton runs the other shift.

00:32:14

AH: And how long have those guys been working for you?

00:32:17

BH: Terry has been here probably 30 years and Richard Norton has been here probably 20--25 years.

00:32:22

AH: How did you find those guys? How did you find them?

00:32:26

BH: They just come asking for a job, and I put them to work. Well, Terry Post is--is a family--it used to be—well, it pretty well is a family that we worked every one of them. Richard's daddy worked for me; his mother worked for me. His daddy run the block years ago and his mother run

the dish room in there. And--and Terry Post is the grandson, and at one time I had about six--say about--about ten out of that--. But when one of them died, I think it was, 15 went here--out of here to go to the funeral so it put--put--kind of halfway shut us down. And we done a lot of family people and like I say, Richard's brother--I've had one, two, I've had three--three--three of his brothers work for me, so it was four--it was daddy and four brothers working. And then the brothers had wives; there was about three of the wives that worked for me, so we had a good just--. You get one family and pretty well it all falls right.

00:33:29

AH: So did you kind of train them like you did; you kind of eased them in?

00:33:32

BH: Yes, ma'am; uh-huh. But Richard had worked at another pit, worked at a place another guy had--had barbecue place. And then when he come here, then, you know, it was not very much stuff we had to change him--what he had--doing that way.

00:33:45

AH: Is there anybody that's worked for you since the beginning?

00:33:49

BH: A dishwasher in there, she's probably the oldest person now. She's probably worked in here 30 or 35 years. No, nobody is here now that came with me, no, ma'am.

00:34:01

AH: Well 35 years is still a really long time.

00:34:02

BH: Yes, ma'am.

00:34:04

AH: When did your son, Scot start working here?

00:34:06

BH: He got out of high school. He graduated in 1978, but he worked during high school and he was--he was working here when he was in high school.

00:34:16

AH: Did you--is that something he wanted to do, or did you tell he had to do that?

00:34:20

BH: Well I taught him how, but he wanted to do it and--but he had a chance to go to the University of Georgia with scholarship. But he said, “Daddy, you need me here. I need to help you.” I said, “Whatever you want to do.” So, that’s what he did.

00:34:33

AH: So how old is he?

00:34:36

BH: Well then he was what--18.

00:34:38

AH: Well, I’m sorry; what I was going to ask is how old was he when you first let him start working here?

00:34:41

BH: All right working; oh he was probably 15.

00:34:44

AH: And what would you have him do?

00:34:46

BH: Busing tables. He bused tables for a while until he got a little bigger doing it, and then he started working in the kitchen in there doing--cooking French fries. Used to—well, I have Mexican guys cooking the fries now, but we used to, if the people in there--we had two guys; we had one guy on the block, one on the grill, and we had two guys catching orders on the counter over at--the to-go orders, and then they had to keep the fries going. But as the business picked up, we’ve had to add one man now. I got a man on the block. I got a man on the grill. I got a man on the French fries, and that way--two men on the door, yeah plus myself.

00:35:23

AH: So is there a--a type of--a type of guy that makes a good block man or is--?

00:35:32

BH: Well he’s got to be--he’s got to like the business. He’s got to be--he’s--he’s got to be a person to come in here that wants to learn and wants to do it and not the one that just wants to come in here and make a salary this week and go home and say the heck with it. And you know you got them kind; you’ve got both kinds that comes in here. Now everybody wants to be a block man when they come in here.

00:35:53

AH: You’ve got to be kind of patient about--?

00:35:54

BH: I’ve got one guy now that’s probably been with me 20 years, but he’ll never be a block man.

00:35:59

AH: Why not?

00:35:59

BH: He’s just not capable of doing it. Don’t--but anyway, he--he just never will make it, you know because he ain't going to do it.

00:36:08

AH: I was talking to some of your servers and a lot of them say they’ve--they’ve grown up eating here.

00:36:13

BH: A lot of them has, yes, ma'am; sure have. They--it's a lot of people. We--we have been fortunate; it's a lot of people. We've had--we've had a good crowd. We had a good crowd from the day one and you know everything.

00:36:25

AH: What can you tell me about your clientele? What kind of people like--like to come eat here?

00:36:30

BH: People are just--I guess say--I want to say country people, but they don't have to dress up to come up here. They come in here--as long as they've got shoes and a shirt on, you know we're going to serve them. That's--that's the only requirement I got for them to have. And it's people that's general working. If they come in here they've been working all day. I mean they feel comfortable coming on in here and sit down. If they got overalls on, that's fine. You know they don't have to come in here with--dressed up and nothing like that.

00:36:58

AH: And so what we were talking about earlier is you have weekly runs to some of the schools around here. You do the school lunches for some schools?

00:37:06

BH: Yes, ma'am; we have the one with--like I said Arlington School over in Fairburn, there. We've been doing it for about four years now, I think doing. King's Way is a private school here

in Douglasville. We do them a couple of times a--a month; they do it on there. And, like I say, Winston School, we do them. We have fixed lunches for them on a weekly basis, they’re doing. And—and, like I say, we have a lot of--a lot of different ones. And we have Heirway there, they--we do a lot of football. When the football games start, we’ll feed the football players, and it’ll be like you know 40--30, 40, 50, 60 hamburgers, steaks, something like that--.

00:37:45

AH: That’s Douglasville High School?

00:37:45

BH: That’s Douglasville--well it’s Douglas County High School. We have different ones. Heirway is a private school and then Douglas County High School, we do them some--feed them for luncheons on that break there. We used to feed Lithia [Springs] but now they don’t; it’s so far. So they don’t want them coming--insurance problem of coming and trying to bring them up here to eat and doing it that way.

00:38:05

AH: What--are you open every day?

00:38:06

BH: Except Sunday; we don’t open on Sunday. I told--I told the good Lord a long time ago. I said give me six days a week, and I’ll give you the seventh. So now we do stuff on--I’m not open for the public on it, but yes, ma'am, we do parties on Sunday because of the economy now. I mean I--we’ll do them. We’ve had not--out of the last four Sundays, we’ve had three parties. But

we do a lot of church parties. We do First Baptist Church. We do the fixing on them. They do parties and they’ll have barbecue like I say on a Sunday at the church. They’ll have a fund-raiser. We’ll feed them like on Wednesday night; they have a supper every Wednesday night at--at First Baptist Church, where you can go down there and eat--all sign up for it and go down and have a supper on Wednesday night. So we do theirs; we do the First Methodist Church in Douglasville. We do Ephesus Baptist Church in--down here in Douglasville, so we do them. We do a lot of church parties--still doing for them.

00:39:06

AH: And when you do church parties and catering like that do they usually want pork or is there something that they usually go for?

00:39:12

BH: Pork, pork, yeah.

00:39:15

AH: Brunswick stew maybe?

00:39:16

BH: Some do, but most time, like I say, First Baptist just gets pork. They’ll get pork and then they fix the other trimmings with it. They don’t serve stew with it but **[Train in Background]** they do pork, yeah. We do a Grace Baptist Church in Dallas, so we do--we have a good many--good many churches down there. But most time they just want the barbecue and they’ll do the fixings their selves on the other side.

00:39:36

AH: And you open for lunch about 10:30 is that right?

00:39:40

BH: We open at 9:30; we come at 9:30 and start preparing for lunch there but we--we’ll serve you at 9:30 if you come in here. We won’t get you a baked potato then but we’ll get you everything except the baked potato.

00:39:49

AH: Why not a baked potato?

00:39:52

BH: We can’t--it ain’t cooked yet [**Laughs**]. Nine-thirty is when we put them on in the pit--not--not in the pit, but into the stove there to bake them, yeah. But anything else there we can get for you.

00:40:01

AH: And who comes in for barbecue at 9:30?

00:40:04

BH: Well we--you’d be surprised. There’s some people that come in here and get a sandwich. I mean, it ain’t no big rush that’s coming in here, but, you know, it’s time-to-time people come by

here at 9:30 to get me a sandwich to go. Some--maybe they’re going to take it to lunch or something like that going in there.

00:40:18

AH: And Scot had mentioned there’s some third shift people that work near here--the hospital or--third shift, people just getting off work and maybe coming?

00:40:28

BH: Oh yeah; coming through here, yes, ma'am, yeah. Oh, I know; yeah, yeah. We got a few of them; we got a few behind the jail. When they get out of jail they come by and pick a sandwich up as they’re leaving that--doing that. We have that quite often.

00:40:38

AH: Really? How do you know they just got out of jail?

00:40:41

BH: They got the bag packed, there, and they want to know if they can use a phone where they can call somebody to come pick them up. I just got out of jail there; said I walked down here. I’ve been smelling that barbecue the whole time I’m down there and said I’m ready to go. So we’ll fix them a sandwich.

00:40:55

AH: How far is the jail from here?

00:40:58

BH: Just right out the back door, and back--the next street behind us here.

00:40:59

AH: So there are guys sitting in jail that have to smell your tasty barbecue?

00:41:04

BH: That’s what they say. They come by here and tell me I’ve been working out there doing-- we’ll be outside doing it, and I can smell that cooking there.

00:41:11

AH: How long have some of those guys been in there?

00:41:14

BH: Different times, some of them like I say just a day or two but some of them have been there for a year at a time, two years. They don’t stay there--if they got a long sentence, they don’t stay there that long. Most times they just stay a short time.

00:41:29

AH: Something that I thought was interesting is y’all’s salad dressings. Your--your staff was telling me how people like to order that with--on the side of a lot of stuff, your homemade salad dressings like with your French fries.

00:41:41

BH: They want--there are a lot of them--like I said, Ranch dressing is probably our number one seller. They’ll eat--they’ll eat--they’ll eat the green beans, fried pickles, and the French fries with Ranch dressing on them, especially if they’re getting hickory fries. Then they want Ranch dressing with that. They have Bleu Cheese too; they get them all you know but Ranch is our number and Bleu Cheese--number two; Thousand Island would probably be three; we make a Honey Mustard, and I do it that way.

00:42:12

AH: Is that something that you just learned from the Wallace Brothers or did you--?

00:42:16

BH: No; we--I done this on my own. We--we made this ourselves.

00:42:21

AH: And it’s just not something you see everywhere, people using salad dressing?

00:42:25

BH: Not really. A lot of people like my Bleu Cheese. They like it a lot and then you know the Ranch where they have people come up and buy pints and quarts of the--the dressing all the time. We have--we sell that.

00:42:37

AH: Is there other family working here besides your son, Scot?

00:42:40

BH: Just my son. I got another son, there, but he’s in college now. But he’s--he’ll be in--he works when he’s out of school but he works here.

00:42:47

AH: Where is he in school?

00:42:49

BH: At Georgia Southern.

00:42:51

AH: And so what does he do when he comes home?

00:42:52

BH: Well he’ll work. He’s--well he--he waited tables. I needed somebody on tables, and he waited tables this summer when he was home out of school when he graduated from high school. He waited tables here during his senior year.

00:43:04

AH: What’s his name?

00:43:06

BH: Seth Hudson.

00:43:09

AH: So it’s a family business; any chance—so, he might get into it?

00:43:12

BH: That’s what he said. He’s going to college and taking business and said, “When I get out, I’m going to open me up a restaurant.” I said, “You get out of college I’ll help you and we’ll open you one up.” So that’s what he wants.

00:43:22

AH: Does he want to do barbecue?

00:43:24

BH: Yes, ma'am; that’s what he wants.

00:43:26

AH: So what do you like about running--owning a barbecue restaurant?

Pull quote???:

00:43:30

BH: Well, it’s just something I enjoy. You know, I look at it this way; if it’s something you enjoy, it’s not work. If you enjoy it, you don’t mind doing it, and, you know, like I said, this is my life. I just get up in the morning. I know the first thing to do--go to the restaurant, and that’s it, so that’s just the way I feel. And that’s the way I got into it.

00:43:50

AH: What is it that you enjoy so much that makes it not like work?

00:43:53

BH: Well I don’t know--Pleasing. We have a lot of people there that--you see a lot of people. You get to see a lot of people, and then, like I say, you see people--as long as you see them happy, that’s what you like. You like to see people just happy. And when they get up and say, “Man, I enjoyed that; it was very good, and I’m full; I’m good; I’m great,” It’s—“is everything all right?” “Oh, yes; I’m full”--I mean, you like to hear that. And you know when I feel like I’m pleasing and helping somebody or doing something for somebody, it makes me feel good.

00:44:20

AH: Is it hard to leave here sometimes?

00:44:23

BH: It is, yeah. I go home, and I sit around and ain't got nothing to do--I turn around and come back, you know.

00:44:30

AH: There’s always a lot to do around here I bet.

00:44:31

BH: It is; it’s a lot to do but, like I say, it’s just--I just enjoy doing it and that’s just how it is.

00:44:37

AH: Something I forgot to ask earlier; when--when did I-20 get built through Douglasville?

00:44:43

BH: Gosh knows; I can't remember when.

00:44:44

AH: Was it before or after you opened?

00:44:46

BH: Oh, it was after I opened up; yes, ma'am. It--I would probably say--I opened up in '71. Seventy-eight--I don't know if it was opened; I guess it was probably opened probably '75--I'm sure it probably was. You know, it dead-ended right here, and then they waited a little while before it went up and continued on but it went out right here behind me here [**Gestures**] and but it's--.

00:45:09

AH: So--so to get to Birmingham, you take 20, and then get off and get on Bankhead Highway; is that right?

00:45:13

BH: I don't--. [**Laughs**] I don't know if it carries in there or not. I mean you can go to Birmingham--Bankhead or you can go I-20, too, I think and--yeah.

00:45:23

AH: Yeah; did that change your business?

00:45:25

BH: No, ma'am; no.

00:45:26

AH: I-20 didn't--you--?

00:45:28

BH: We--we got family people here. We--we're not in the tourist--. Now, we have a lot of people that, you know, they've asked, and they said well, you go through Douglasville and stop at Hudson's, so they come through and stop, but--. Yeah; no, but people down there they're hitting that road there, and, but I have family people in here. And I have regular--regular people and not tourists coming through here. So, that's what you've got. You've got to live off of regular customers, and do it that way.

00:45:52

AH: Do people come--your regulars, how regular are they?

00:45:56

BH: They come sometimes twice a day. They'll eat lunch and come back at night and eat supper with the wife or--but we have a lot of people. We have a lot of people that eat three or four times a week in here.

00:46:05

AH: And what--what were the--and what--what were the years when you expanded; you--when you opened in '71--?

00:46:12

BH: I opened in '71 and then, like I say, probably '75 I added on that other 50-foot on the back there, and, like I say, and then I've added on and had to move and make my dish room bigger, make my washroom and every--do all of that. We've--we've expanded here about four times since we have opened up. Built on the other end and put in more walk-in coolers and things like that; we've had--we've had it expanded on both--both--the length of it and the width of it to get--what we've had to. Yes, ma'am.

00:46:45

AH: When did you add the to-go area, the special entrance for to-go orders?

00:46:48

BH: I built it on to start with; yeah. We did--we started with it.

00:46:51

AH: And so how much of your business is to-go and how much is to stay?

00:46:56

BH: Probably half or a little more is to-go. We do that; yes, ma'am.

00:47:01

AH: And Scot was telling me you ship barbecue and Brunswick stew all over the country.

00:47:06

BH: We do. We ship it out. We have a lot; we sent some to a friend--people that come down. His son was graduating from Navy, and we sent a bunch of ribs and everything up there to his-- he wanted them sent up there--to there. We had them; got them--fixed them up and sent up there to him, and when his boy graduated from Navy, there, that’s what he fed him--barbecue. So we’ve sent--barbecue to Hawaii, to Texas, to--all over the place.

00:47:34

AH: Is it people who are homesick?

00:47:34

BH: That’s it; we have them there, and they come in, and I say look. I’m going to tell you; it’s going to cost you a lot. I mean with this UPS shipment there it’s going--. I don’t care what it costs; I want the barbecue. Yes, ma'am; we’re going to fix it for you. Fix it up and we’ll send it out but it--usually the shipping fee is a lot more than what the barbecue cost them when we do it that way.

00:47:54

AH: Tell me a little bit about your ribs. How do you do your ribs?

00:47:56

BH: We take our ribs; we do them, like I say, we put them up higher with the higher rack up and we do them. We put--we put the ribs in and--but we don't put no sauce. We don't put anything; we don't put a rub. We don't put anything. We put it in natural. When it comes off there all we do is bring them in, and they're wrapped in foil, they're cray-o-vac(ed), vacuum packed and we just take that off and put them in there and put the ribs in. And the bone is kind of--I don't know; it kind of curves a little bit, but they got a little old, like skin underneath the bottom but that's what we do. We keep the skin down where it'll hold the moisture in there and it won't dry the ribs out as much in doing that. I cook--we cook meat; and when we do that we put the skin down and that just--that holds all the juice and everything in the barbecue--.

00:48:43

AH: And then how do you serve it?

00:48:46

BH: Well we take the ribs out—now, we just serve what we call a half-pound rib plate and a pound rib plate is what we do on that. So if they come in and want a pound or--or a pound rib plate there then we just take a slab of ribs. I weigh it out and put a pound of ribs on a plate; do it that way.

00:49:01

AH: And how is the sauce incorporated?

00:49:03

BH: Well we pour the sauce on it--on the ribs as they go. If they want--some people want it plain and they put it that way but that’s how we do--do it to order. They order it with sauce or without sauce. Some of them want sauce on the side where they can just dip it in there and do it that way.

00:49:17

AH: And have you gotten a chance to taste barbecue from around different places in Georgia?

00:49:22

BH: I don’t. I eat barbecue one time at a place and got sick and I say now I--I stay away from it. I stay away from it.

00:49:31

AH: Yeah; well how--maybe from your customers or how do you think that y’all are different than maybe other barbecue places around?

00:49:39

BH: Well probably the only thing I can say is--is we’re competitive in price. We--we don’t charge a real big price on it. We’re cheaper than a lot of restaurants, a lot of barbecue places, especially in Atlanta and all that. They’re so high. And I give a good portion. People say yes; all I can eat. I can remember back years ago probably--I’d say 10, 15 years ago we had a school--I mean the Douglas County High School here, there was some guys--that’s when we was feeding the football players. They hollered back; why don’t you have all you can eat? Have all you can eat. I said okay. So I made--come up with a price, all the barbecue you can eat for this price. And

I put it on the menu. And the only ones I would get would be the young kids that could eat. And I--I went around and kind of asked the people what do you think; what do you think about this all you can eat? They said why should I pay that when I can--all I can eat is one plate, so I'm just going to buy that. So it's no need of me paying for all I can eat because all I can eat is one plate. So you know that was--that's when I said well I understand. I appreciate it and that's--so I took it off and didn't do it no more.

00:50:51

AH: Is there anything else you want to tell us about your spot?

00:50:56

BH: No, ma'am; I just--like I say, I--we've just been blessed with customers that's good. We have good customers here. They're loyal to us; they're good to us and like I say we--we've just been blessed very much.

00:51:08

AH: And you're thinking Scot is going to carry the torch for a while now?

00:51:12

BH: He will. Yes, ma'am; he's--that's what he'll do. That's--that's all he's ever--he ain't never had another job. Now this is the only job he's ever had. Never worked nowhere else.

00:51:22

AH: Well thanks so much for--thanks so much for giving me your time.

00:51:25

BH: I appreciate you. Thank you very much--very much; thank you.

00:51:28

[End Buford Hudson Interview]