

**GRETA BROWN BULLY**  
**Bully's Restaurant – Jackson, Mississippi**

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Interviewer: Kimber Thomas  
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Project: Bully's Restaurant

**[Begin Ms. Bully Interview]**

**00:00:03**

**Kimber Thomas:** This is Kimber Thomas with the Southern Foodways Alliance. Today is September 5, 2013 and I’m here at Bully’s Restaurant with Ms. Greta Bully. Mrs. Bully I’m going to get you to state your name and occupation for the record.

**00:00:16**

**Greta Bully:** I’m Greta Brown Bully; I’m an entrepreneur and I’m married to Ballery Tyrone Bully who is also an entrepreneur in one of our businesses, Bully’s Restaurant.

**00:00:25**

**KT:** So start out by telling me a little bit about how you and Mr. Bully met.

**00:00:32**

**GB:** I met—it’s hilarious; in 1992 I met my husband. I was a dealer, car dealer, and I was toting a note. I’ve always been an entrepreneur, as well as my husband. And so one of his employees was behind on their payment and I was coming to tow the vehicle because it was a tote your note type thing and Mr. Bully came out in the parking lot. And he was like hey; what’s going on and everything? And I was very short and—and direct with him. And men tend to like mean women for some reason. **[Laughs]** And so you know anyway he ended up taking care of the amount that his employee owed me.

**00:01:15**

And then secondly a friend of mine had purchased some of his meatloaf. And I was like man, he has the great meatloaf in the world. So from there I had started coming into the restaurant you know eating and everything and from there it’s just history.

**00:01:29**

**KT:** And then you guys got married and you started working in the restaurant. Tell me a little bit about that.

**00:01:36**

**GB:** Yeah; at the particular time he was looking for a help mate and I was looking for a husband, so it worked out well. *[Laughs]* And he was a great man and he did manly things and he took good care of me and I was like this would make a great husband. So and to make a long story short, we were able to get in there and do things that he wanted to get done. He had a vision of where he wanted his restaurant to be. And he realized he needed someone to help him. And he always said I need a help mate and he felt like I was the one for him.

**00:02:12**

**KT:** And so talk a little bit about how Bully’s was before you married Mr. Bully and then how you changed it a little bit.

**00:02:20**

**GB:** Okay; we joke all the time because I always tell him that he was so primitive. Of course you know each generation they’re more advanced with technology. So when I first met my husband they was writing out their—their menus every day. And I was like man why are you

doing that when we can type this up and make copies of it and get it laminated and make them permanent and everything? It was just little bitty things that he liked that I just kind of came in because I’m a very aggressive person. And you know he needed that aggressiveness to move forward. And it was things as far as—what I was taught about as far as portion control and you know profit—wise, you know and how to make money versus spending money.

**00:03:05**

And so it was just a win/win on both ends because I had the expertise about critiquing things and God had given me a gift where I can look at anything and see how you can do something better. And so he was open for ideas, like I said he was looking for a help mate and he found it.

**00:03:21**

**KT:** Okay; so since Mr. Bully is not able to be here you’ll fill in and tell me a little bit about him. So let’s start out by talking where Mr. Bully grew up and what it was like growing up there.

**00:03:38**

**GB:** Okay; Mr. Bully grew up in Jackson. He grew up on Bishop Street, however his parents later moved in Wendover.

**00:03:50**

**KT:** You want to start over?

**00:03:51**

**GB:** Yeah; hold on. It’s Woodhaven. I don’t want to say Wendover. **[Laughs]** Okay; can you pause this?

**00:04:06**

**KT:** So Mrs. Bully you were telling me a little bit about where Mr. Bully grew up and what it was like growing up there.

**00:04:13**

**GB:** Okay; Mr. Bully grew up in Jackson and he grew up in a different era than myself. And of course things was changed but the South is always the South. And so it’s a Southern town and his perspective is this is like any other Southern town. And I agree with him because I’ve visited other Southern states and they pretty much are the same.

**00:04:35**

Racism was very visible. Racism is very visible today. A lot of people don’t want to acknowledge it but it is. Racism is something that has to be addressed. It’s more—has to be education—wise, because it’s a lot of misconception. Whites tend to be afraid to come in certain areas and so nothing really has changed much you know from the time that he grew up back then to now. It’s just that it’s handled differently.

**00:05:11**

My husband started his restaurant in 1982. He was tired of laying bricks. His father was a—owned his own company. His father was an entrepreneur as well. Both his parents actually was entrepreneurs as well. And he always wanted his children to have their own businesses and he never wanted them to work for anyone else. And that was one of his ways of dealing with racism; you know he wanted to make sure that his children was treated a certain way. And he

realized the way—one of the ways was correcting or helping with the situation is being your own boss—not having to answer to others.

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So with that being said, my husband was a bricklayer and he—because of the weather and because he got tired of laying bricks and everything and my father—in—law was one of the best bricklayers in the world—built him a—a restaurant. And as you can see, the floors are brick, the walls are brick; the entire structure is brick because they were brick masons.

**00:06:20**

And so my husband got tired of laying bricks and he knew he had to do something to make an honest living so they opened up a sandwich shop. It started out being a sandwich shop. Back then it was G&O Plant and those people would be working all day long but it was nothing in that area for them to eat, you know and so his dad came up with the idea to open up a place where they can get something to eat for lunch. And then as they saw that those people there was working really hard and he felt like they deserved something better than just a sandwich. So it evolved into a restaurant and so my husband was blessed to be taught by some of the best cooks and it’s the late Ms. Pearl and Ms. Helen. They were great; they helped him and they started off and taught him things. My husband started with one stove. And they did the best they could do. And he has evolved it into what it is today.

**00:07:21**

**KT:** So tell me a little bit about the food that you serve at Bully’s.

**00:07:30**

**GB:** Our food is what a lot of people call soul food. We consider it Southern food because we're from the South. It's something that we're used to. It's food like your great—grandmother would cook when you actually take the time to actually pick the greens and peel potatoes and shuck the peas and peel the butter beans you know and take the corn off the cob, you know that type of food. It's like you know chicken, ribs, fish, everything from the hog, everything from the cow.

**[Laughs]** You know so we take a lot of pride in freshness, quality. You know one of the things that we do is we actually take time and we don't just cook food, we actually put a lot into it. You know you can tell the difference between cooking and cooking because you love it. If you have a passion for something that passion comes out in the taste of your food.

**00:08:33**

**KT:** And what do you think makes Bully's stand out from all other black—owned restaurants in Jackson?

**00:08:40**

**GB:** I think one of the things is that when people come into Bully's it's like your family meets our family. Our business has always been very family orientated [oriented]. When people come into our restaurant they feel like they're a part of our family because of the customer service for one, the freshness, the quality; we have food that when you come in—we're going to greet you. When we talk to you you're going to feel like you're a part of our family and we're going to make you welcome. You know you may come in the first time as a visitor but you leave out as a family member. And when you come back we're pretty much going to know your name. We're going to know what you like and what you don't like, you know and—. You know pretty much our customers, we can tell you nine out of ten what they're going to order. You know they can

say my usual, you know so that being said people like to feel important. And you have to take time to make them feel important when you realize it’s their dollar that makes you that entrepreneur and you appreciate it and you have to show people that you appreciate them.

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So we strive not to just give out a product because we give out great quality, freshness; we take our time and we put a lot into preparations to make a quality product. So one of the things is we put unlimited hours into making it to be the best, to represent us, because we know that it’s our last name—Bully. That’s actually our last name.

**00:10:08**

So to answer your question it’s a variety of things; it’s not just one particular thing. One of our slogans is *when two families meet together and become one*, because we—we actually make you become a part of our family and we become a part of your family. And you know what family do right? **[Laughs]**

**00:10:31**

**KT:** Okay; so I know firsthand about the food at Bully’s and I can say it is some of the best soul food in Jackson. So talk a little bit about what makes the food at Bully’s stand out from the soul food at all other restaurants in Jackson.

**00:10:48**

**GB:** Once again I think it’s into the preparation. I think that it’s because my husband has a passion for it. You know my cooks at this particular point because he loves to cook. You know he has the desire to make other people happy and that’s a service you know. And so what we do is we cook as if we’re cooking for ourselves, which we’re not so conscious as—of course we got

to make a living, but we’re not so conscious as profit—as quality and that’s a difference. A lot of people are more concerned with profit. Sure; we’re going to make a profit because any business that’s the purpose of having one is to make a profit, but we go a little bit beyond.

**00:11:33**

A lot of people don’t see a lot of things and it looks so easy because we are perfectionists in the things that we do but we actually pick our greens. We don’t have the canned greens, you know. We don’t take the short—cut when it comes to making a difference. We actually peel the potatoes, you know. We actually serve chitlins which is very tedious because it’s a process of cleaning chitlins. And we’re known for having one of the best chitlins in the world because we don’t buy pre—cleaned chitlins. We actually clean them. They don’t just go through one person’s hands; it goes through three people’s—you know. So it’s—it’s a process of—of making sure that we give out freshness. You know we put a lot of time into it and we don’t have stuff that’s already pre—ready. We actually prepare it and make things in our own facility.

**00:12:28**

**KT:** So I didn’t even think to ask you about this but you said you buy the greens, you don’t buy the canned greens; you buy fresh greens. So where do y’all buy your vegetables and food?

**00:12:40**

**GB:** We have a farmer named Jerry. Excuse me; he’s out of South Mississippi somewhere and I think it’s Simpson County. I’m not really sure of the location because he always brings—and they actually have a garden and they pick things and they bring them up to Jackson to us. So yeah; we actually pick our greens and we have fresh turnip greens, fresh collard greens, fresh cabbage greens, you know sweet potatoes. These are the things that actually are grown here in

Mississippi. And they're brought to us and we purchase them and we make them do what they do.

**00:13:16**

**KT:** Okay; so I'm looking around the restaurant and I see a lot of pictures of politicians, Martin Luther King, Malcolm X. So talk a little bit about the relationship between the restaurant and black political life in Jackson.

**00:13:32**

**GB:** That's funny because my husband's mother was an activist. My father is an activist. So my husband and I we had so much in common. Even with the age difference we both was born in the month of July and so our personalities are very similar. My father is very heavy into politics and politics is the only thing that I—I know because as a little girl I was raised with my father. And he had us on everybody's campaign.

**00:14:04**

Well likewise my husband's mother was heavily into the politics and hands—up, hands—down she loved it; that's all she did. That's all she did was politics. And so both of us, my husband and myself was incorporated into the political world at a very early age. So both sides of the family are well—known by the Democratic Parties. Therefore with that being said they all have felt comfortable about coming over to the restaurant and of course a good hot meal is a basic relationship in anything. And so a lot of politicians feel comfortable because they knew both sides of the family. Both families are legends in politics. And so therefore, anybody from—well you can see the pictures; we have people from all over. They will just come and feel

comfortable. It’s one of the places; everybody wants to put their signs up and they know nine out of ten that we endorse them. Between the Brown(s) and the Bully(s) they’re in.

**00:15:18**

**KT:** So you started at working in Bully’s in 1992. Is that correct?

**00:15:23**

**GB:** That’s correct. I started assisting Tyrone in about 1992. And it was so funny because at the time we were dating and I was very skeptical about going in and helping him but he would just insist. He thought that I had so many ideas that I could help him incorporate into the business to make his business grow.

**00:15:43**

At that time we were dating he had a tee—shirt and it had a picture of a lady on it and it says *cooking the way mama used to do it*. And so of course you know he gave me the tee—shirt and I started wearing it to promote Bully’s. And after we got married people would always say “is that you on that picture? Is that you on that tee—shirt?” And it’s so hilarious because my husband said “no.” Whoever did the tee—shirt must have had the vision of his wife would look like. And so to make a long story short, because it could be a very long story, it was things that my husband needed help with and he wanted me to help him with. And some of it was economics just—you know portion control, you know searching different vendors and making sure he was getting treated correctly because once again we are in the South. And there was a double standard of pricing here as well. And some of the rates that my husband was getting was outrageous. And I was able to come into his business and look at his vendors and see what they were charging for and then compare other vendors and everything and kind of keep them honest,

some of the vendors honest to help him be able to make a profit. You know because it was really hard back then.

**00:17:02**

And of course we had a daughter together and he carried her on her [his] hip and everything and it’s really funny because our son as well was raised and when they’re little they want to do everything. And he would always get in their way and he wanted to wash the dishes and everything. So both of our children grew up into the restaurant, and from you know toddlers on up they had been there, so they know the business inside and out you know.

**00:17:32**

**KT:** So you’ve been there at Bully’s for about 20 years. Talk a little bit about how Bully’s changed from the ‘90s to today.

**00:17:41**

**GB:** Well once again Bully’s is a family orientated [oriented] business. And of course any time you have a family that’s trying to do something you’re going to have the community that’s going to embrace them. And so one of the things our family have always been a part of other people’s families and in fact, when people come in and they eat Bully’s and they take it back home and they sit down with their family, Bully’s is going to be one of the conversations they have because they’re going to talk about how great the food is.

**00:18:13**

So we have always incorporated subconsciously and consciously with other families. But it has changed because any time you see a family together, like a community is going to embrace them and we’re going to grow. And as we grow we’re going to go through experiences together.

We're going to—we're going to do what families do. We're going to bond and we're going to be the backbone for everybody and our community has embraced it because they want to see a family make it. They saw a family working together to try and have something and they—they appreciate the business being in the area and surviving from the era where we still have plants and everything to when the area died down and you have no businesses in the areas and everything. So even with the struggle we have had family and that's how you survive with family.

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So the way it's different is because we have seen people who have—we call them Bully's babies and now they have graduated from high school and they're off to college as well as like our children. They have seen our children grow up in the restaurant. They have seen them go off to college and you know and graduate as well. And even with our baby, when she was small and any pageant she was in you know people is like I remember when you know you were so small and your daddy used to carry around in a pouch. You know they have been so supportive; any pageant she was in she always won. You know anything that our children have participated—and likewise with the community, the children in the area would come to us and we have always made sure that we did what we're supposed to do as a business for our community. And we've helped other children(s) as well.

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So it has changed, but as time changed you have to learn that you have to update and you have to re—assess things and you have to change with—with—with the changes of life pretty much. You know so whatever it calls for you have to be willing to adjust, meaning that the quality of food does not have to change, but you have to change your menu. You know we have a larger menu than what we used to have. We have more variety. Everybody don't eat pork, so

we have some turkey things and we have beef things. We have advanced our menu. We have you know—you just have to change you know; that’s part of business—keep up with technology.

**00:20:37**

**KT:** So I’m jumping around a little bit here but it seems like you fit right into Bully’s the restaurant so talk a little bit about your relationship to soul food before you met Mr. Bully. Was it a big part of your life? Where you a big cook? Talk a little bit about that.

**00:20:52**

**GB:** Well that’s funny because my mom is one of the best cooks. Soul food is something that we took for granted as a child. My mom have always gotten up and cooked us a full breakfast, a full lunch, a full dinner. You know my parents, they didn’t let us eat junk food. Like if we ever got a hamburger, it was like Christmas to us. If we ever was able to eat a hotdog [*Laughs*] and as I got grown I was able to eat hamburgers and I was like I’m going to eat all the hamburgers I want. [*Laughs*] You know so it was something that I was already used to and I had been around. So it—I would say that my husband was my soul mate and I’m his soul mate because we were destined to be together because we share so much knowledge that have helped Bully’s Restaurant as a whole and advance to be where he is today.

**00:21:41**

**KT:** And what do you want people to remember about Bully’s long after you guys are gone? What do you want people to remember about the restaurant?

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**GB:** One of the things that I think that they will remember is how we have always made people feel like family and that their family was a part of our family. And it’s so much that they probably would remember but we have a legacy while we’re living and that’s the thing that you want to live for the moment, but you know that even afterwards they probably are going to talk about how great the food was. You know we have people all over; you know we have done catering all the way in DC. You know we’ve had people to fly us to DC just to cook. So I think the greatness of the food itself is going to be some of the things that people actually remember. But they can remember how much that our family really care. They’re going to remember our children growing up there and I think it’s going to be a long time before Bully’s even retires because our children are going to be the generation that’s going to take over. And man they know the business; you know they’ve been around it all their life, they’ve been taught. So the thing that they’re probably going to remember—they’re probably going to—Bully’s is probably going to be around forever. *[Laughs]*

**00:23:04**

**KT:** Okay so you mentioned that you’ve flown all the way up to DC just to cook. So talk a little bit about some of the people who come in Bully’s. I know people from actors to politicians come in, so talk a little bit about some of your customers.

**00:23:21**

**GB:** Well that’s one of the things that no matter what walks of life you are you want a good hot meal. You know people say “well, I don’t eat this; I don’t eat that.” But they want good food. And we have a variety. So we have had people—we’ve had some of the richest to some of the poorest people but in our eyesight they’re all the same. You know we’ve had politicians like

Jesse Jackson; you know we’ve had Alex Baldwin. We have had Marvin Sapp. We have had Danny Glover. We’ve had so many; it’s just so many and I don’t want to just leave anybody out because we’ve had so many over the years that will just come back. And Fred Hammond is one of my favorites and you know he was like I hadn’t eaten in Bully’s in so many years. Are they still open when I come to town? You know I want to make sure. So recently when he came to town he made sure that you know he stopped by. We have people that do that. I just can’t name all of them you know. I just—my husband would do a better job of that.

**00:24:31**

**KT:** And is there like a popular food among the politicians? Like what’s one thing that all the politicians come in and eat when they come to Bully’s?

**00:24:45**

**GB:** Believe it or not there’s really not. Now my husband has this joke about fried chicken and preachers that [*Laughs*] really—the preachers eat more oxtails than anything. So it’s really not; you know it’s really not. And you’re going to find out no matter whether you’re white or you’re black people eat differently and they come in and they’ll be amazed at the food; they be wanting to try everything. So sometimes we come up with things a little bit different. We do a variety of plates. You know you don’t just have to order one particular thing. You want to do a sampler, we do samples at Bully’s, you know so we don’t limit our customers.

**00:25:21**

And that’s another thing; we kind of cater to our customers you know. We don’t necessarily just have to go by what’s on our menu. We give you want you want you know.

00:25:31

**KT:** So that’s so funny that you talked about the fried chicken and the preachers. So are there any other customs or like folklore I guess that you can associate with Bully’s like you know certain people eat certain foods?

00:25:44

**GB:** It really isn't—it really isn't—we have had babies that come in and in fact what’s funny is that my friend had a little girl and she was like three years old. And she wanted Bully’s neck bones. And her mama said I can go home and cook some neck bones for you. And she said but y'all’s neck bones don’t take like Bully’s neck bones. **[Laughs]** You know so you will be amazed as we have children that actually come in and want greens. And you know that’s something that you think about—really you know? Well yeah; our greens are fresh and everything and it’s really not no stereotype when it comes to food. You know people of all colors they eat all kinds of food you know like I know they say that chitlins is—but we have people from all over come for chitlins. And chitlins is one of the things that I don’t eat. **[Laughs]** You know what I’m saying. But it’s one of our best sellers and we cannot keep them. So you know I wouldn’t say—I don’t stereotype food and I try not to stereotype people, but we are in the South and of course people look at food as being greasy and stuff like that. It’s not so. As far as grease it doesn’t matter. You can be in the North and have too much grease in your food. You just have to know how to cook. You have to be a perfectionist and know how to cook. Like a lot of people are like I can't eat that because my diet won't allow it. You can eat things in moderation and if your food is prepared correctly it does not matter whether it’s turnip greens, collard greens, or whether it pig feet or beef or whatever it is. You know what I’m saying.

00:27:19

It’s going to be great. So I don’t know; I think outside the box. And everything I do I think outside of the box. I don’t just stereotype people with things. I know they say pregnant women crave certain things and you know certain types of people eat certain things. But I—I’ve seen some of the most richest people come in and be down to earth and eat pig feet. **[Laughs]**

**00:27:43**

**KT:** So you talked about the chitlins and I know—. Okay; so we were talking about chitlins and I was wondering are there any traditions that you associate with your restaurant like every Saturday you cook this or every Monday you cook this?

**00:28:07**

**GB:** Yeah; well chitlins are known to be eaten during the first of the year. It’s supposed to bring in good luck. So that’s one of the days that we cannot keep them. Chitterlings, black—eyed peas, hog maw, ham hocks, cabbage greens—that’s—that’s like a cliché when it comes to soul food. And on New Year’s Day everybody wants to eat those dishes—thinks that it brings them prosperity and good luck and all those great things. Christmas time are times that we do a lot of meals for a lot of families. Thanksgiving dinner oh my goodness; we do so many dinners. We fry so many turkeys and everything. And during the summertime we do a lot of family reunions. We do a lot of weddings. We have a lot of tradition at Bully’s you know. And typically when people think of catering, some people just look at us as a soul food restaurant but we’re well—known in the catering as well. You know like when people want to make a statement they’re going to call Bully’s because they know that when we show up we show out.

**00:29:17**

**KT:** And so speaking of the chitlins I know that some people put like ham hocks or potatoes in their chitlins or they might cook their greens a certain way. So is there anything special you do to the food at Bully’s to just give it that extra pop—flavor?

**00:29:33**

**GB:** We cook with a lot of love. And our secret is in the heart.

**00:29:41**

**KT:** And that’s all you’re going to tell me?

**00:29:42**

**GB:** And that’s all I’m going to tell you. [*Laughs*]

**00:29:46**

**KT:** Okay; so talk a little bit about the restaurant. If you had to describe one day in the restaurant that you will always remember what would that be?

**00:29:55**

**GB:** Probably—I probably—it’s so hard but probably—my daughter was one that was raised in the restaurant so she didn’t have a choice. She had to be there all the time. And she was small and she taught us a very valuable lesson. We used to have a—what we called a re—stock shelf because we do so much business that we had to go ahead and—and prep for the next shift because we would run out. And we had a shelf where we would make it easy and we would restock. Well some kind of way my daughter was able to—to get loose and she got into the shelf

where we would have the re—stock for the chitlins. And I looked up and my two year—old had a mouthful of chitlins. And I was like oh my god; and she was getting down she was—and it’s not that I didn’t want her to eat chitlins ‘cause it’s okay for her to eat chitlins. I just didn’t want her to choke. But she was just getting down. And she loves them today.

**00:31:05**

And I have really tried to eat chitlins because I always said to be a soul sister you have to eat chitlins. And I know that I am so in touch with myself and I just love my heritage and I know who I am, I said I’m going to have make myself eat these chitlins. But it is something you have to acquire a taste. So she picked up that for—you know for me. She eats enough for both of us.

**[Laughs]**

**00:31:25**

**KT:** Okay; and so I guess we can get ready to wrap up. So just a few final questions; what is the most important thing for us to remember about black—owned restaurants in Jackson?

**00:31:41**

**GB:** Well it’s tough. And to be a black—owned business you have to be doing something right. It’s not easy. It’s not fair. And we have to go an extra mile just to survive and to—if you’re doing it you must love to do it. You know it’s a great thing. I encourage any—I tease my husband all the time about being a King of Soul Food because it’s so many soul food restaurants now just popping up all over Jackson. And I said so you got your little legacy going on. You encouraged and inspired others to do something, I said because you look so good when you do it, because my husband loves what he does. He has a passion for it and everything. So I am so proud of him because I feel like a lot of people are opening up restaurants today because they see

how successful he is. And he makes it look so easy, but I promise you it’s not that easy.

**[Laughs]**

**00:32:34**

**KT:** Okay; and I’m just going to get—go off—record a little bit. Who is the best cook between you and Mr. Bully?

**00:32:42**

**GB:** We battle that out. I don’t know. It’s kind of like Jay-Z and Beyoncé. They say who is the best between the two? I guess it just depends on your flavor. **[Laughs]**

**00:32:52**

**KT:** Okay; and what is Mr. Bully’s favorite thing to eat? You know you would think that working in a soul food restaurant around a lot of soul food, people would probably bet tired of it. But what is his favorite food?

**00:33:05**

**GB:** Oh my god; one of them—my husband had became a diabetic because he loves starches and he loved his mashed potatoes and he loves his rice. He loves his corn. He loves his sweet potatoes. And I had to say baby; look now. You don’t have to—you know he’ll eat greens and stuff like that but he loves starch. And so one of the things that we actually had to do and we help our customers too because predominantly our businesses are black—from blacks, okay, and so we help educate them; so when we’re taking their orders we let them know that we care too because my husband was diagnosed as a diabetic because of his eating habits. And then one of

the things is he would work all day long and then at the end; you know you can't go too long. But we try to make them conscious of their choices when it comes to Bully’s.

**00:33:52**

You know we as African Americans typically want a lot of starchy stuff. And so we’ll say, well you know what; you didn’t order no vegetables you know. So my thing with my husband is that I had to start getting him to take time out to eat. But he loves his food. And in fact we’re closed on Sunday. My husband will pack his plate on Saturday night and on Sunday that’s what he’s going to eat unless he eats what my mom cooks, you know.

**00:34:17**

My mom typically cooks the same kind of food that we do for our family on Sundays. But when she gets that break in, my husband is going to pack him a couple of Bully’s plates and warm them up on Sundays. *[Laughs]* So he loves his food. *[Laughs]*

**00:34:34**

**KT:** And what about you and your two kids? What foods do you all enjoy?

**00:34:39**

**GB:** Oh my goodness. My husband has like the best neck bones in the world. That’s my absolute favorite. You know I can eat neck bones with collard greens. I could eat neck bones on light bread. I can eat neck bones by themselves. My favorite is the collard greens and the neck bones. My son is a great mixture of the two because he eats a little strange. He puts his sweet potatoes on top of his squash and his okra on top of you know his food. And he—my husband put all his food together and eat it. And my son will do the same thing.

**00:35:14**

Now my daughter, she's a little bit more picky. She's a little bit—she, her favorite is like the sausage, red beans, and rice. I don't like for my food to touch. My husband and my son they make sure their food touches. **[Laughs]** And my daughter she kind of like don't like for her food to touch either, so yeah.

**00:35:34**

**KT:** And if you had to just name like three items what are the three most popular items that you serve at Bully's?

**00:35:40**

**GB:** Oh my goodness. I think that the oxtails will probably be the number one seller. Neck bones, chitlins, but one thing about Bully's is we don't really just have one or two top things. Everything on our menu is a top—seller and that's why it's on the menu. We've had other items on our menus. We adapt with the changes of life and what people have an appetite—what they want. We may try something. If that's not what they want we're going to remove it from the item. So the menu that you're looking at it sells; everything that's on there sells. If it does not sell we—we just eliminate it, you know and then we'll bring something that somebody wants.

**00:36:25**

And that was one of the things that I love about my husband is he's always open to new things, new challenges. He always—his favorite saying is a [inaudible] that never changes. So I can go to my husband and say you know what? I'm going to try so and so. He'll go, go ahead and try it baby. You know so our menu is large but everything that's on there it sells. And at the end of the day you might not be able to eat if you wait too late. **[Laughs]**

**00:36:54**

**KT:** Okay; and is there anything else you would like to add about the restaurant or anything in general?

**00:37:00**

**GB:** Well we love our community and our community loves us. My husband loves what he— what he do; he do it unconditionally. My husband you know he don’t take a lot of breaks. I try to encourage him to take breaks—because he has a passion for it. He wants to be there for his people, even when there’s time that you know there’s family time, he really just wants to be there for his community. He loves the service that he provides.

**00:37:26**

My husband has been there for over 35—36 years and he’s truly dedicated. And it’s not just all about him. It’s about providing you know great food for families and great service and being in the community and being visible and being able to help people and everything. And my husband has put a lot into the community as a whole. And a lot of people say he’s a pillar of the community. You know and I really—I’m just really proud of him because he’s done wonders in the area. And you know he makes people feel welcome. A lot of people act like they’re scared to come in certain neighborhoods. But they know they can get on the parking lot at Bully’s they’re good. *[Laughs]*

**00:38:08**

**KT:** Okay; and complete this sentence. When you come to Bully’s you know you would—

**00:38:15**

**GB:** Be at home. You’d be like family. And you’re going to eat good.

**00:38:23**

**KT:** Thank you Mrs. Bully.

**00:38:24**

**GB:** Oh you’re welcome. It’s my pleasure.

**00:38:25**

**[Mrs. Bully Interview]**