

LARRY MORRIS
Bartender – Tommy Lancaster’s Restaurant– New Albany, IN

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Date: January 16, 2008
Location: Tommy Lancaster’s Restaurant
Interviewer: Amy Evans
Length: 42 minutes
Project: Louisville Barroom Culture

[Begin Larry Morris-1 Interview]

00:00:00

Amy Evans: This is Amy Evans on Tuesday, January 15, 2008; I think it's probably a little after 7:00 in the evening; and I am with Mr. Larry Morris at Tommy Lancaster's Restaurant in New Albany, Indiana. Mr. Morris, would you please say your name and your birth date for the record, please, sir?

00:00:19

Larry Morris: Larry Morris, born August 10, 1937.

00:00:26

AE: And what year did you start working here at Tommy Lancaster's?

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LM: In 1960.

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AE: Are you a native of New Albany?

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LM: Yes.

00:00:37

AE: And we were talking a little bit about your history at the bar here before we sat down to record this, and you were telling me that you came from a long line of bartenders. Can you talk about that a little bit?

00:00:49

LM: Well my uncle [Ernie] owned a bar in New Albany [Ernie's], and then I had several uncles that tended bar; and my father tended bar for a short period, and I also had a brother that tended bar here at Tommy's for a short period.

00:01:04

AE: What was your brother's name?

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LM: My brother's name was Victor.

00:01:09

AE: So how do you think all these men—men in your family tree turned to bartending?

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LM: I have no idea, just kind of fell in place.

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AE: Was it a good living for them?

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LM: Yes.

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AE: And they—they bartended here in New Albany at various places?

00:01:28

LM: Pardon me?

00:01:28

AE: They bartended all here in New Albany?

00:01:31

LM: Yes, all in New Albany.

00:01:33

AE: So would you say that you learned anything from them, growing up, about bartending?

00:01:38

LM: No, not as far as tending bar. It just seemed kind of intriguing to me.

00:01:45

AE: Intriguing, what was intriguing about it?

00:01:48

LM: Oh, just the atmosphere and just being around people and learning the drinks, the art of tending bar, which has changed over the years quite a bit, but it's still basically the same.

00:02:09

AE: Can you describe what it was when you started?

00:02:13

LM: Well, all your cocktails, as far as your mixed drinks, had to be hand-shaken and mixed from scratch from your ingredients that you put in it, and now it comes all pre-mixed now in the cocktail mixes, and all you add is the liquor for that particular drink.

00:02:38

AE: Was it hard for you to—to change over or was it a welcomed change?

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LM: No, it was a welcomed change—just—just took a while to—people to adjust to it because they weren't used to—they're more consistent now than they used to be because you had to do a little guessing back in the old days, whereas you don't have to do all that—any of that guessing work now.

00:03:03

AE: So tell me what it was like and how you got the job here at—at Tommy's in the first place.

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LM: I was just a patron here that came in and drank, eat, and cash my payroll check, and the owner just asked me I if I'd like to try behind the bar, being he knew me my uncle owned a bar and different things. And so I just gave it a try and kind of enjoyed it and stuck with it.

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AE: And you told me earlier you were looking—you were working in Louisville before?

00:03:36

LM: Yes, I was working in Louisville, after I got out of the service, for a short period of time at an audio-visual company; and I didn't particularly like the day work, and didn't like the commute back and forth to Louisville.

00:03:50

AE: So do you remember what it was like, your first few months behind the bar, kind of how you learned on the job?

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LM: Well, I'd sit in here and watch for a while, so—quite a while—so I kind of knew what it was like behind the bar but it was—at the time, Tommy just stuck me behind the bar and said, "I'll be back in a few minutes," but he didn't come back for a few hours, so I had to learn real fast.

00:04:15

AE: And what kind of drinks were you were serving then; what was popular when you started?

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LM: Mostly, it was just highballs and beer, not too many cocktails or anything; in fact, we didn't even have any fresh fruit to garnish any cocktails with when I started here. It was just more of a neighborhood bar. And just regular customers and you knew what they was going to drink when they came in the doors.

00:04:41

AE: So can you share a little bit of the history of the restaurant itself, and tell me about Tommy—or Tommy Lancaster and who he was?

00:04:49

LM: Well, Tommy was formerly a liquor salesman, and his mother-in-law, I believe it was, owned the building, and when the former owner of the bar—when his lease run out on the building, Tommy took it over and started his own from his mother-in-law and started renting from his mother-in-law and got into the rest—the bar business and eventually got into the restaurant business. But he took it over in 1953, and it consisted of the bar side and one small side and then, eventually, we took over two more adjacent buildings to put in dining rooms and then tore down the other little side and made a bigger dining room on the other side, so we actually have three buildings, plus an additional half-building now.

00:05:58

AE: So it started out as—as mostly a bar that served food and then evolved into a larger family restaurant, is that what you said?

00:06:02

LM: Just—we had a limited amount of food, mostly just some soups and sandwiches and businessmen's lunches during the daytime. Then they got—Tommy got into running the—at that time, what they called smorgasbord and—which is actually a buffet, but it was just a small buffet, and now we do a deluxe buffet on Friday and Saturday nights. We also run a lunch buffet now and a night buffet on Mondays and Wednesdays and then the deluxe buffet on Friday and

Saturday evenings, plus a menu of deluxe dinners and soups and sandwiches and so forth—seafood, steaks, just about anything.

00:06:49

AE: What do you like to eat here?

00:06:52

LM: I like a variety. I'm not much on seafood. I like the meat and potatoes so—. It—it varies. I eat just about anything.

00:07:06

AE: So was Tommy interested in becoming a restaurateur, or was the bar business so good he just wanted to expand or maybe a little bit of both?

00:07:15

LM: Well the story has it that when Tommy was a liquor salesman and called on people, and he was telling somebody that he was going into the bar business and a bar owner said, "I don't know too many bar owners that—that are rich, but I know some restaurant owners that are pretty prosperous." So he eventually got into the food end of it and got into the catering, which at one time we was one of the largest caterers in the—in the area, and we still do quite a bit of catering.

00:08:00

AE: So what kind of person was—was Tommy? I assume he's passed, is that right?

00:08:04

LM: Tommy has passed. He also had three sons that eventually came into the business with him. And they built another restaurant on Grant Line Road in New Albany, and two of his sons went to that location, and then Mike Lancaster stayed at this location to manage it, and finally the split the corporation, and Mike Lancaster obviously ran this operation up until about three years ago, when he sold out due to ill health.

00:08:35

AE: So he didn't have any children of his own who wanted the—the business?

00:08:39

LM: Um-umm. Mike, no. Well he had one that—both of them—he has two sons and a daughter, but the daughter never was actually in the—the business. But Mike's two sons were in it for—off and on as help and then—then Mike just decided that they weren't all that interested in this location so—and one of his sons was kind of interested but—but wasn't capable. So Mike just decided to sell out on account of his health.

00:09:21

AE: Okay, so he sold it to Wade and Angie.

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LM: Sold it to Angie and she was married at the time and since—since that time, Angie and her husband has got divorced, and Angie has remarried Wade, which Angie and Wade own it now.

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AE: Okay. And their last name is Brown?

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LM: Brown. Brown.

00:09:41

AE: And but Wade has worked here for sometime also, right?

00:09:46

LM: Yes, he worked as kitchen manager.

00:09:49

AE: For how long?

00:09:49

LM: Long time. Wade—so Wade has worked here about—Wade has worked here twenty-three years.

00:10:02

AE: Okay. And so that was a pretty smooth transition to have somebody internally marry the new owner? [*Laughs*]

00:10:10

LM: Pretty much so but he had to learn—he didn't know anything about—about the bar end of it, so that's why they eventually talked me into coming back and helping out a little bit.

00:10:22

AE: Yeah? Yeah, so you were saying that you retired but then they—they brought you back?

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LM: Yes, I retired—retired fully about four years ago and then I've been back about one year now.

00:10:36

AE: And one year is a little longer than you thought?

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LM: Little longer than I thought I'd be back, but it's something to do two nights a week.

00:10:47

AE: Yeah. So are you going to stick with it for a while longer?

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LM: Probably not too much longer. I'm seventy years old now, can't handle it like I used to.

00:11:00

AE: So tell me about the old days when you first started working here and—and what the energy was like in this place and the clientele and all that.

00:11:07

LM: Well all of the laws have changed so much that it's—it's hard to really say back when I started, and women weren't allowed to sit at the bar. And, of course, you had to have either a

waitress permit for a female, or a bartender's permit to go behind the bar. And now anybody can be—have a—have a service—have a bartender's permit, as long as they pay the money for it.

00:11:44

AE: What did you have to do for your permit when you got yours the first time?

00:11:47

LM: You just have to fill out an application and have it—at that time, you had to have it notarized and send in your fee for it and be registered with the ABC Board, and then they just come around every once in a while and make sure you're following the laws and that your permit is up to date, which they still do. But, like I say, male/female can tend bar now.

00:12:21

AE: So were you working full time then; were you working five or six nights a week here in the bar?

00:12:27

LM: When I first started, I worked three days of the week. I'd work day shift, and three days I'd work night shift and the Saturdays alternated, where I'd work one Saturday day and one Saturday night and it would—every other week like that and then it—finally, when Mike took it over, he talked me into going on strictly night work, so I worked night work, strictly night work for several years.

00:13:04

AE: About what year did—did Mike takeover this restaurant?

00:13:10

LM: I'm not sure. It was in the [nineteen] 70s. I'm not sure of the exact year.

00:13:17

AE: So what would a Saturday night have been like here in the '60s in the early days of your working here?

00:13:25

LM: It would be hectic. But at first you weren't allowed to stand and drink, or you weren't even allowed to move your drink. If you were sitting at the bar and having a drink, you weren't allowed to move your drink from the bar to a booth. A waitress would have to move the drink for you, but you weren't allowed to stand. And eventually, they changed that law where you could stand. So when they changed that, especially after ballgames—local ballgames—you'd have them standing everywhere, drinking and celebrating or crying in their beer or whatever. But then, at that time, we'd have to work three and maybe even sometimes four bartenders behind the bar, where now it's—it's down to one bartender now that can take care of it on count of the—the—the POST screen [placing orders via computer] operation of ordering the drinks and so forth. It used to be all the waitresses ordered their drinks verbally and you had to be—had to be pretty sharp to register them all in your mind and be able to take them out, especially when you had five, six, seven that were ordering all that same time.

00:14:46

AE: That menu you showed me, about what year would that be from?

00:14:47

LM: That would have been in the probably middle [nineteen] '60s, when hamburgers were fifteen cents.

00:15:02

AE: And a martini was sixty cents?

00:15:06

LM: Yes, I think beer was a quarter, at that time.

00:15:10

AE: Oh, times have changed in more ways than one, huh?

00:15:11

LM: It's true, very true.

00:15:17

AE: So was the clientele then and—and is it now—I mean obviously a lot of locals come here, but tell me about New Albany. It's a working class town?

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LM: Yes. In the '60s we had a lot of veneer mills that were fairly close, and we'd get a lot of production workers from them, and we also started getting a lot of construction workers from some projects here in town. And then Pillsbury moved their operation from Louisville to New Albany, and we got a lot of—a lot of their employees.

00:16:00

AE: And then when the rest—when the bar expanded to a bigger family restaurant-type—type place, did it become like the going-out—out place for New Albany?

00:16:10

LM: Yes. It was a going-out place and, like I say, we did a lot of business after ballgames, especially.

00:16:20

AE: And on the menu there's everything from burgers and sandwiches to prime rib and—and seafood plates and fried frog legs.

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LM: We had all of that at one time; well we still have it. We don't have the frog legs anymore, but we have the prime rib and steaks and other seafood, and we don't have the prime rib and the frog legs—the frog legs. We have the prime rib but not the frog legs or the lobster anymore because just wasn't much demand for lobster and frog legs but—. But I think in the back we do have frog legs now.

00:16:54

AE: Do you?

00:16:56

LM: Uh-hmm. So but we don't have the lobster tail.

00:17:00

AE: So how about New Albany's relationship with Louisville, then and now, because now it's considered part of the greater metro area of Louisville, isn't it?

00:17:09

LM: Yes. Well, actually, we used to get a lot more client—lot more patrons from Louisville because we had K & I [Kentucky & Indiana] bridge, which ends right here at the end of Vincennes Street. But that's been shut down for several years; we used to have a lot of people that come from the Portland area and right straight across the bridge to Tommy's because it was closer to come across the river here, then to go to the outskirts of Louisville to go to a nicer restaurant. So they shut that down—shut that bridge down. And because the railroad owns it and they had some maintenance problems with it, and it was a toll bridge and so it wasn't paying for the—the toll wasn't paying for the maintenance on the passenger car sides of the bridge, so now they have to come from the Sherman Minton Bridge or the Clark Bridge or the Kennedy Bridge, when they're coming from Louisville to New Albany. So we're kind of in between the Kennedy Bridge and the Sherman Minton Bridge, so we still get customers from Louisville but not as many as we used to.

00:18:30

AE: Yeah. The customers that you have, are they people who have been coming here for a really long time and just know of Tommy's?

00:18:35

LM: Some of them have been coming here for a long time but we do—we do a lot of advertising in Louisville papers, too, now so—so we get some new—new customers from Louisville but it's not—it's more of a restaurant clientele. It's not the bar clientele.

00:18:56

AE: So have you—you've been here long enough, surely, to witness kind of some trends in—in drinking and some—some cocktails come in and out of fashion or—or tastes change, where they're not drinking cocktails so much anymore. Can you—can you talk about that a little bit?

00:19:12

LM: Well they're probably drinking more cocktails now than they used to. It used to just be a bar—beer and highballs and then you got into the Vodka Collins, Tom Collins, the whiskey sours and martinis and Manhattans. And now they've added so many different drinks, because a lot of the cocktails are the same cocktail but different names because of the—what I like to say is basement bartenders, somebody will go down in the basement and—at their bar and fix a drink and give it a name, which actually might have been a cocktail you knew but by a different name, so it's just some of the cocktails are the same but just by different names. And a lot of the cocktails now come with pre-mixes, where you just add your liquor to the pre-mix and—and mix it and serve it. And in fact, we—we're pretty well known for our Manhattans, and we got to the point we were making so—serving so many of them that we got so we made our own recipe and we pre-mix our Manhattans now, so all we have to do is pour them out of a bottle, and that way they're consistent no matter who is behind the bar and—and easier to make, easier to serve.

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AE: So whose recipe is that? Would that be your recipe for the Manhattan?

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LM: Just a recipe of which developed over the years just—just, yeah, basically mine.

00:21:06

AE: So what would you say makes a good Manhattan?

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LM: Well I'm not going to give you that recipe but it's—it's basically two parts vermouth and to one part bourbon—bourbon. And of course it's diluted a little bit when you mix it with ice and with the few dashes of Angostura bitters. And that's basically it.

00:21:34

AE: So do you pour a lot of bourbon drinks here?

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LM: It used to be a whole lot of bourbon drinks. It's kind of changed over to lighter liquors anymore, vodkas and so forth.

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AE: What about with Kentucky's history with—with bourbon; does that factor into anything that you make here?

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LM: I think it factors into a lot of it, but not as much as it used to because now you've got a lot of popular blended whiskeys and not the bourbon whiskeys, and a lot of people used to go for the stout stuff, bottled and about 100-proof, but they go for the—the lighter 86-proof or even the 80-proof and not as much for the 100-proof.

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AE: Do you serve many Old Fashioneds here?

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LM: Serve a few Old Fashioneds, but not quite as many as you used to.

00:22:38

AE: You're saying that a lot. People just aren't drinking the same stuff they used to drink, huh?

00:22:41

LM: I think they're a—a little bit more conservative about their drinking anymore. I think the—MADD Mothers [Mothers Against Drunk Driving] have kind of put an end to, you know, going overboard, and people kind of do a lot of their drinking at home anymore, so they're—they still come out to drink, but they just don't drink to celebrate like they used to.

00:23:12

AE: Well and drinking at home is very different because you don't get to interact with the bartender.

00:23:17

LM: That's true. But they still come out and drink. They have their limits and, usually, they have a limit and they go on home.

00:23:29

AE: So what do you think makes a good bartender?

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LM: A good listener and, I don't know, just being able to make—not really to make conversation but to carry on a little conversation about different things then when—when somebody asks you a question, being able to at least give a little bit of input.

00:23:59

AE: Are there any particular ways that you like to keep your bar or anything that you keep behind your bar that's unusual?

00:24:06

LM: Just like to keep it clean. That's—it kind of disgusts me when I go into a bar and sit down to a dirty bar and can't put your elbows on the bar; you'll get your clothes dirty and all that stuff, so I just like to keep it clean.

00:24:28

AE: So over the years have you gone to many other bars or—it sounds like you're here just about every day even when you're not working.

00:24:35

LM: I don't go out too much. I usually—usually, when I go out to different places, it's usually with somebody in my family that wants to go out to eat and just go to different places and try their food and—but not—not to go out and just really drink.

00:24:55

AE: Yeah. Do you have a cocktail that you favor?

00:24:58

LM: I'm not a cocktail drinker; I'm a beer drinker. Just beer is—beer is my—my limit anymore. I used to drink little bit of bourbon and chase it with beer, but it made me act a little silly, so I kind of gave up on the hard stuff.

00:25:18

AE: And what kind of beer do you like to drink?

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LM: Well I drink Bud Light now, but I drank Pabst Blue Ribbon for years and years and years, and I finally just got—changed over to Bud Light because people just quit handling Pabst Blue Ribbon. They just handled—handled the Bud and the Bud Light and the Miller and the Miller Light, and now they're coming out with all these other beers and—but I just stick with the Bud Light now.

00:26:00

AE: Do you often get many young people who come in asking for things that you've never heard of to make?

00:26:08

LM: A lot of young people ask for things that I don't—never have heard of them. It used to be we'd keep an *Old Mr. Boston Bar Guide* book behind the bar, and that had just about all your basics, but now you have to keep three or four dictionaries of different cocktails that got all your slammers and all your different drinks and, oh, a lot of cocktails with names that you really don't want to order by name that have a little—the little names that are a little nasty or suggestive or something like that, but the young people now ordering them. It doesn't bother them.

00:27:06

AE: Yeah. So over the years that you've been here, have—has the restaurant cycled through a lot of other bartenders or has—have—have the other bartenders who have worked here stayed here a long time also?

00:27:16

LM: Most of the bartenders in the company have stayed, but in the last few years a lot of them have come and gone, but most bartenders that come here stay here for a good while.

00:27:29

AE: Well it sounds like pretty much everybody who comes here to work stays for a good long while. What—what do you attribute to that?

00:27:35

LM: Good employers and just, usually, they're nice to work for and treat your right and if they treat you right, you're going to give back to them so—.

00:27:47

AE: And you're married, right?

00:27:51

LM: No, I'm a widower right now. My wife passed away twelve years ago.

00:27:57

AE: Oh, okay. Sorry. When they were talking about the photograph that Wade brought out from under the counter, that was your wife's car that was parked in the back?

00:28:05

LM: That was my first wife's car. [*Laughs*] It's been that long ago. I was married. After that—I was married after that for, let's see, thirty years before she passed away—my second wife.

00:28:24

AE: And did you have children with either of your wives?

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LM: No, I have five children altogether. I had two by my first wife and—or three by my first wife and two by my second wife.

00:28:36

AE: And are any of them in the bartending—bartending or in the service industry?

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LM: No, I never did encourage that. They have all found better paying jobs.

00:28:48

AE: Well this has served you well, over the years, to raise a family?

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LM: Yes, I was—I was pretty fortunate. My second wife never did have to seek any employment or anything. I was—I was pretty fortunate, but I guess it just depends on where you're employed at.

00:29:10

AE: So the—

00:29:10

[End Larry Morris-1 Interview because of technical difficulties]

[Begin Larry Morris-2 Interview]

00:00:00

Amy Evans: All right, so we were talking about chain restaurants and whatnot moving in and near New Albany and how that's affecting downtown New Albany.

00:00:11

Larry Morris: Well, actually the politicians in New Albany wanted to keep downtown New Albany up and going, but the Green Tree Mall in Clarksville opened up and the JC Penny and

Sears and so forth, so concentration of—in that area grew and now they've got all kinds of different restaurants and everything in that area, and downtown New Albany is just kind of died away. But now it's—it's starting to regroup a little bit but it's—most of the business has moved to the outskirts of New Albany and up into the Clarksville area. Of course the—the gambling boat, Caesar's and just a few miles down the Highway 111 on the river has helped out a little bit, and I think it's kind of starting to bring a little bit of life into downtown New Albany.

00:01:31

AE: So do you think that or do you know that—if Angie and Wade have—have plans to—to change anything here and try and stay competitive?

00:01:44

LM: They're trying to get back into the catering end of it a lot more. Of course we had a lot of catering before, but it kind of died off for a while. And when they had the other restaurant and they decided to close it down, and so we started getting a lot more catering back here now but it's—it's helping out quite a bit.

00:02:13

AE: So, over the years, how many remodels has this place gone through? I was looking at that picture, and there was a great neon sign out front and that's changed, and I imagine the interior is changed somewhat.

00:02:26

LM: Yes, the interior has changed a lot. Now we have the bar plus two adjacent buildings, and we had a smaller dining room, which is torn down, and a new dining room built on that side,

so—so we have really three dining areas, plus the—the bar area now plus we've—a lot of the houses and other buildings have been torn down for parking areas. So a lot more parking—

00:03:04

AE: Tell me about these glasses and shot glasses that are over here behind the—the counter on that—on those shelves over there.

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LM: Well those are basically just shot glasses that have been given to us by the liquor salesman for different brands of whiskey and so forth.

00:03:30

AE: They're just on display back there then?

00:03:30

LM: Just on display, yes.

00:03:33

AE: So what do you like about—about working here and bartending?

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LM: Well, I've always enjoyed it. It's just been my life now. I kind of stuck with it so—just meet a lot of people that you like and meet a few that you dislike, but you just have to turn the other cheek sometimes.

00:04:05

AE: So what, over the years, would you say you've learned about bartending or about people or interacting with people?

00:04:13

LM: Oh, that's hard to say. They're all basically the same. It's just—like I say, just old ones mellow and pass on, and then you get this new generation. So we're into—since I've started here, we're probably into—some of our customers are probably third and fourth generation now, so you've known their fathers and their mothers and their grandparents and her brothers and sisters and so forth. A lot stays the same, and a lot of it changes.

00:04:57

AE: You must have quite a following after all these decades in the business behind that bar?

00:05:01

LM: Yes, quite a bit—quite a bit. I got—got one lady sitting there at the bar now that I went to school with her father and—and her mother works here, so a lot of it it's been family.

00:05:27

AE: Yeah? The restaurant and family is generally a—like a family, for sure, but to have spent so much time in one place, I can imagine it's a whole different ballgame.

00:05:38

LM: We've got a lot of families that have worked here. We had just about every employee that's been here any length of time have had a son or a daughter or a husband or wife that has worked here also. So it's a lot of family.

00:06:02

AE: So you said earlier that if the day does come where you do retire, and you're not behind the bar, that you'll still come in?

00:06:11

LM: Oh, yes. I'll still come in. I'll still come in. Just working two nights a week and usually, I'm in here four or five nights a week, counting the two nights I work, so I still come in and get me something to eat and drink two beers and go back home.

00:06:33

AE: So do you have any stories that you've accumulated over the years that stand out of—of happenings here in the bar at Tommy's?

00:06:41

LM: I'm sure there's a lot of stories I could tell. And a lot of them I wouldn't want to tell but—but nothing that comes to my mind right off-hand, no.

00:06:57

AE: What about the—the mythology of the Old Fashioned starting over in Louisville at the Pendennis Club? Did you hear about that?

00:07:07

LM: I've heard of some drinks starting at the Pendennis Club, and I've heard of some drinks that started over at—over at the Sheraton Hotel. I forget what they call that bar over there now; I

think it's got a different name now. I think Jim Porter's used to be over there, a restaurant. But you hear different stories. I think some of the—I'm sure some of the basic bourbon drinks started in Louisville at some of the nicer places—could have been carried over just like—that's the way with some of the food items. Now we serve Hot Brown here, and I think it came from—came from a restaurant down in I believe it was Owensboro, Kentucky, I'm not sure. But the tale has it that they came from the Brown Hotel in Louisville, but our recipe came from a different—different restaurant down in Kentucky so—. Just some stories get started that are true and some of them are not.

00:08:31

AE: Uh-hmm. So let me ask you this: Did you know Max Allen, who was a bartender in Louisville? I heard that he lived over here in New Albany.

00:08:41

LM: I've heard the name Max Allen, but I never did know him. Morris Miers worked here for a while, and he worked over at the Executive Inn for quite a few years when they built that. But I've heard some of the names from the bartenders over there, but I don't know—didn't know any of them personally.

00:09:11

AE: Have you ever created some of your own cocktails and—and gotten creative back there?

00:09:18

LM: Not as far as—not as far as the name, no. No, I'm just—I just mix them; I don't—I don't make them up.

00:09:35

AE: So what do you attribute to your longevity in the business here and—and at this one establishment?

00:09:41

LM: Just enjoy doing what I do.

00:09:47

AE: Easy as that, huh?

00:09:49

LM: Easy as that.

00:09:49

AE: Well do you have any pearls of wisdom that you would—would share to anyone about your years here or gathered from your years here bartending at Tommy's?

00:09:59

LM: No, not really. I've—just hold your temper and sometimes you have to—have to look at the source sometimes and kind of overlook things. And just try to get along with everybody.

00:10:21

AE: Do you get many people through here that aren't from the area or just passing through or tourists from Louisville?

00:10:28

LM: Not as many as we used to. Like I said, when they had the K & I Bridge open, we used to get a lot of people from out of town, especially at Derby time and—. Derby Day used to be one of our biggest days of the year, and now it's probably our slowest day. In fact, they close up on Derby day.

00:10:53

AE: Hmm, wow.

00:10:54

LM: So, like I say, it's—we do get a—the people that we get from out of town here are usually word of mouth that somebody that's been here before or maybe from the Holiday Inn or the Hampton Inn that send the business up here.

00:11:17

AE: And in New Albany are there any like town festivals or big St. Patrick's Day celebration or anything like that—that brings a lot of business in?

00:11:25

LM: We have one of the largest festivals in the state in October, we call the Harvest Homecoming, which I believe it's supposed to be the second largest festival in the state, which brings quite a few people back to New Albany. And they visit old establishments that they remember, and I see quite a few people at that—in that time period that I haven't seen for a while.

00:11:54

AE: Are there any special drinks that you serve on that occasion or something that those—those people who revisit ask for?

00:12:02

LM: No. No, it's just they have a different theme for every—every year but we never have had a special drink for it.

00:12:16

AE: Yeah. Well is there anything I haven't asked you that you want to share with the people about your years in the bartending industry?

00:12:23

LM: I think that about covers it.

00:12:27

AE: Yeah?

00:12:26

LM: Unless you've got some questions.

00:12:30

AE: No, well I don't want to keep you from behind—keep you on this side of the bar, since you're on the clock tonight, so I've enjoyed visiting with you, though.

00:12:37

LM: Okay. I hope I helped you.

00:12:38

AE: You did. Thank you so much.

00:12:40

[End Larry Morris-2 Interview]