

**DEXTER SHERROD**  
**B's Barbecue — Greenville, NC**

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Interviewer: Alan Pike for the Southern Foodways Alliance  
Transcription: Shelly Chance, ProDocs  
Length: 5 minutes, 12 seconds  
Project: Southern BBQ Trail - North Carolina

**[Begin Dexter Sherrod Interview]**

**00:00:00**

**Alan Pike:** Okay; this is Alan Pike here on Wednesday, June 10, 2009 at B's Barbeque. I'm speaking with Dexter Sherrod. And Dexter if you could start off by saying your name and your date of birth?

**00:00:18**

**Dexter Sherrod:** My name is Dexter Sherrod. I was born October 21, 1965.

**00:00:26**

**AP:** Dexter can you tell me how you got into the barbeque business?

**00:00:31**

**DS:** Well it first started--I started needing something to do after school and I just come out here and started cleaning up and from there I just started learning how to cook. And so I started on cooking on like a--just a single cooker; we'd just cook one pig at a time and from there I just started--that's when I become the head cook after years of learning--and learning and learning, yeah. Well I went from chickens first; I started cooking chickens. And then I ended up cooking pigs. Yeah; so that's basically how I got started on that.

**00:01:04**

**AP:** So you guys didn't always have this big back-house full of pits back here?

00:01:09

**DS:** Well we had--we had--it wasn't--we had--it's always been back there but it was built differently. We had the wood, the--the brick pits back--back then when I first started and then we upgraded from that to what we got now and been having that ever since.

00:01:24

**AP:** So it started out as just a job but once you started working here for a while then it really started to entice you--the cooking aspect of it?

00:01:32

**DS:** Yeah; it started out just about--just something to do after school--keep me busy 'cause you know this was basically the country and we didn't have nothing to do. So I said well I need to make me some money so I started working here cleaning up after school and I just kind of fell in love with cooking on the grill. And I just stayed right here.

00:01:49

**AP:** Can you tell me a little bit about the process of cooking the pigs?

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**DS:** Well the process is pretty simple. Basically all--all we're doing here is you're heating up your charcoal. We--well when we first started we started off with wood and but you know wood got kind of messy and time-consuming, so we went to charcoal. And you just--we got like a metal bucket where we just heat our charcoals up--when they get red, but basically we get--we dress

the pigs, cut out a lot of the fat and whatnot and tenderloins and put them on the grill with the skin side up, shut the lid down, and once the coals get hot I just feed it all the way around from the outside. That's basically--I do that like two or three times through the night, cooking for about six--seven hours; yeah. That's it.

00:02:41

**AP:** So about how many pigs do you guys cook a day?

00:02:44

**DS:** Well we have cooked as many as 16 but right now we're cooking anywhere from 8 to 12.

00:02:53

**AP:** What about chickens?

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**DS:** Chickens, we probably cook anywhere from I guess about hmm, five--well eight or nine cases, which is--I think it's average about 32 whole chickens a case.

00:03:08

**AP:** What do you enjoy most about your job--or if anything?  
[Laughs]

00:03:18

**DS:** Well what I really--well basically what I like, I just I don't know; it's simple. I don't have no--no one standing over me. I just basically do what--do like--they just let me do it

like I do it. That's what I like about it--no pressure; yeah, uh-hm.

00:03:33

**AP:** So let's see; what it's like working with these three sisters?

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**DS:** It's been fine. They've been--they've been real good to me. I mean--I mean I've been knowing Tammy ever since I was in kindergarten, so you know we basically grew up together and I just--I've been--and then I know--been knowing Judy for a while and just--it's been a real nice family, so--.

00:03:56

**AP:** Did you work with their folks before they started here or--

00:04:00

**DS:** Yeah.

00:04:01

**AP:** --were--did they all kind of start here at the same time?

00:04:04

**DS:** Well I worked--well when the business first started they--you know the mom and the dad and everybody was here, and I was--I was working here then. And then the dad passed away about two or three years ago, so the mom is still living but she don't work anymore. So you know I've been here since--I know the whole family; yeah.

00:04:20

**AP:** Have you tasted any other barbeque in the area?

00:04:24

**DS:** I have; I haven't tasted Pete Jones. I don't eat Pete Jones. Parker's--now I eat Parker's on occasion when we're closed but other than that I don't eat anybody else's barbeque.

00:04:38

**AP:** Is that 'cause yours is the best?

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**DS:** I think it's pretty good especially if I you know put a little skin in it and whatever; yeah, I kind of stick with B's, yeah.

00:04:48

**AP:** Well Dexter is there anything else you'd like to say about barbeque or about B's?

00:04:53

**DS:** Well basically I done covered everything. It really ain't much to say, you know. Maybe when they come and bring the highway through here we'll still be here; I hope so. But that's--basically that's it.

00:05:07

**AP:** Well thanks so much. I appreciate it.

**00:05:12**

**[End Dexter Sherrod Interview]**