

PAT BENNETT
Eddie's Snack Bar - Jackson, MS

Date: March 9, 2014
Location: Eddie's Snack Bar - Jackson, MS
Interviewer: Rien Fertel
Transcription: Shelley Chance, ProDocs
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Project: Jackson's Iconic Restaurants

[Begin Pat Bennett — Eddie's Snack Bar]

00:00:01

Rien Fertel: All right; this is Rien Fertel with the Southern Foodways Alliance. It is Sunday, Sunday afternoon just after 1:30, March 9, 2014. I'm in Jackson, Mississippi and I'm at Eddie's Snack Bar with the owner and I'm going to have her introduce herself.

00:00:24

Pat Bennett: My name is Patricia Diane Bennett. My birthday is August 25, 1964.

00:00:31

RF: All right; let's start at the beginning of where we are, or at least this restaurant. How far back does it go; who started it?

00:00:37

PB: It started in 1981 by my father and my mother, Eddie and Rubye Bennett.

00:00:42

RF: And tell us a bit about them. Where were they born each of them?

00:00:47

PB: My father was born in Pocahontas, Mississippi. He was a chef at Colonial Country Club. And my mother was born in Terry, Mississippi and she was a Librarian Media Specialist for Hines County schools for thirty-five years.

00:01:02

RF: Oh so she retired as a—?

00:01:04

PB: Yes; she retired.

00:01:05

RF: Wow; that's amazing. Let's start with your father. How did he get into cooking? Did he come from a family of cooks and chefs? Was he—did he go to school for cooking? What was his story?

00:01:15

PB: No; he just had a gift. And I think he lost his job like in the late '70s and he just didn't want to take, you know, unemployment so he talked to my mom and they just had a discussion and he said he went to bed and God gave him a vision. Six months later we started in '81, September of '81.

00:01:34

RF: I love that but he was at—but he was cooking as a chef or—?

00:01:39

PB: Yeah; he was the head chef at Colonial Country Club on Old Canton Road.

00:01:43

RF: Okay; how long was he there?

00:01:44

PB: I think for like ten or twelve years, maybe a little bit longer.

00:01:48

RF: Okay; and he was a young man when he was the chef there?

00:01:51

PB: Yeah; he was like in his early twenties.

00:01:54

RF: Oh wow; okay. So who taught him how to cook?

00:01:56

PB: Now that I don't know. *[Laughs]* I think his mom may have taught—or she just watched him but he never went to school for it though.

00:02:04

RF: Was he—maybe you can answer this—was he a cook at home, growing up with them?

00:02:07

PB: No; he worked in the fields at home. He had to leave school in the fifth grade, if I'm not mistaken, but he had to work in the fields to help with the family.

00:02:14

RF: But at your home like growing up, when he was a father, was he the cook?

00:02:18

PB: Well, my mom mostly was the cook but he did help out at the house though; yeah.

00:02:23

RF: What did they cook at home? What was—what did y'all eat either, you know, for special dinners or for Sunday dinners?

00:02:30

PB: A Sunday dinner would be like black-eyed peas, collard greens, cornbread, fried chicken, pork chops, peach cobbler, blackberry cobbler, cornbread, and Kool-Aid. [*Laughs*]

00:02:41

RF: Was it—did they use the word soul food? Did they use the word Southern food? Did they use any of those words, or was it just food?

00:02:48

PB: It was more like just a family dinner on Sunday; yeah. That was it.

00:02:52

RF: And where did y'all grow up? Where was the family home and—?

00:02:55

PB: We first—from my recollection we lived on Leonard Court off Farish Street. Then we left there and then we moved—we stayed with my Big Mama—her name was Maggie Robinson—she was a cook also. And then we left there and we got out—they got their home on Maderia—1635 Madeira Avenue and we lived—we resided there ever since.

00:03:15

RF: And the Miss Robinson you just mentioned, was she your mother's mother or—?

00:03:19

PB: My mother's mother's mother.

00:03:22

RF: Oh your—okay so your great-grandmother?

00:03:23

PB: Right.

00:03:23

RF: Wow; okay and she was just a great home cook, do you remember her as?

00:03:27

PB: Yes; she was. She did fig cakes and I mean nobody used recipes, nobody measured nothing; it was just good soul food. **[Laughs]**

00:03:34

RF: So how many siblings did you grow up with?

00:03:37

PB: Two—no, one; I have one brother.

00:03:39

RF: Oh really? And younger or older?

00:03:42

PB: He's older; I'm the baby.

00:03:44

RF: Okay; but you took over the restaurant business, or you started working here?

00:03:47

PB: I started with my father in 1981.

00:03:51

RF: Working here?

00:03:51

PB: Right; when he opened the doors I started with him. I was just graduated high school and I started with him. And my brother opened his own fish house in Clinton called Preston Fish House, so he went his own way and plus, he works at UPS too.

00:04:07

RF: Oh is it still there, the one in Clinton?

00:04:08

PB: It is, but it caught on fire and—had a grease fire last year in March—March; yeah in March. It had—no I'm sorry in April it had a grease fire so he hasn't rebuilt it yet.

00:04:20

RF: Okay; but he plans on it?

00:04:21

PB: Yes; he does.

00:04:23

RF: So what high school did you go to?

00:04:24

PB: Murrah High School for two years. My mom taught at Byram as a librarian and I went there my senior year, with her.

00:04:32

RF: So how was it working side-by-side with your father? Was it just you and your father in the kitchen, or was your mom working here too or helping out? I mean it sounds like she had a full-time job.

00:04:42

PB: She had a full-time job. We didn't let her come down here and work. *[Laughs]* So it was just me, him, and other employees that we had, and it was cool. That's my best friend so we had a good time; yeah.

00:04:51

RF: How would you describe your father? What kind of man was he? Maybe—I like asking this question a lot; maybe, how was his voice, how did he dress, how did he carry himself? What kind of man was he at home and in the business?

00:05:04

PB: He was a loving man and he was a good man. He cared about people, would help anybody, and he used to love to have cookouts on Sunday and just invite the neighborhood over just to cook. And he would—he believed in feeding those who didn't have it to eat. He took care—and he was just an intelligent man. He was a good man.

00:05:23

RF: And can you give me his full name?

00:05:26

PB: Eddie Joe Bennett.

00:05:29

RF: Okay; so he went by—he was born Eddie?

00:05:32

PB: Right; and some people call him Joe, you know, how they—you know, it depends on what level of friendship you was on with him, but he made everybody feel comfortable with him. So they would call him Joe or Eddie or Mr. Bennett or Mr. Eddie.

00:05:42

RF: And so he opened this place in 1981 but you were telling me it was down the street. Can you tell me about the original location?

00:05:48

PB: We started at 1234 Valley Street and we used to do lunches plus cook the fish and all that. But we outgrew that one, so we have bought this place 1268 Valley Street, so instead of trying to have two places and paying rent on one we just decided to make—come here and make this a bigger place.

00:06:06

RF: And by lunches you mean you did plate lunches?

00:06:07

PB: Oh yeah; we did like smothered pork chops and smothered fried chicken, collard greens, cornbread, fried corn, fried okra, candied yams. You name it, we did it. [*Laughs*]

00:06:18

RF: In addition to—?

00:06:19

PB: In addition to cooking fish, right.

00:06:21

RF: Wow.

00:06:21

PB: Yeah; we did it. My mom used to make the homemade cakes, sour cream pound cakes, and millionaire cakes, so we did it all.

00:06:29

RF: Now I've been over there. I walked in there two days ago. It's the smallest kitchen. You did all that food in that kitchen?

00:06:33

PB: We did all that food in that kitchen.

00:06:35

RF: Wow. And then when did the menu change to solely fish?

00:06:39

PB: Maybe like in the 1990s we just went solely fish then. We stopped doing the lunches.

00:06:48

RF: Why was that?

00:06:48

PB: Because it was another restaurant across the street called Old Queens so she was doing lunches too, so—. We just let her do that; uh-hmm.

00:06:57

RF: Okay; so tell us what kind of fish you do, maybe where the recipe comes from, why you do fish.

00:07:06

PB: Well we do like pan trout, catfish, buffalo, catfish steaks, whole catfish; recently we just added the butterfly shrimp, the drummettes, the chicken tender salad, the sweet potato fries, and that just was a vision that my dad had to do was fish. So the recipe, we don't know how it came. It was his own and nobody knows it but me and my sibling. My mama didn't even know it.

00:07:34

RF: Huh; I'm guessing your brother uses the same one or a very similar one?

00:07:37

PB: My brother uses the same one; yeah, so it will go with us when we leave this earth.

[Laughs]

00:07:40

RF: So tell—what does both the pan trout, the catfish, and the buffalo do they all use the same—?

00:07:46

PB: Everything uses the same meal except for the—the shrimp, they're already pre-breaded and the chicken wings; yeah.

00:07:56

RF: So how would you describe the meal? Is it cornmeal? Is it—?

00:08:00

PB: It's cornmeal; yeah.

00:08:01

RF: And it's spiced, I'm guessing?

00:08:02

PB: Yeah; we use our own seasoning. We make it from scratch; uh-hmm.

00:08:07

RF: Okay; so the pan trout, can you describe what is pan trout? It's not a word you come across often, at least—.

00:08:13

PB: Well pan trout has different names like jack salmon, whiting, then they go with pan trout; it's just a whole fish and you cut it down the back and you—some people take the bone out, but it's better with the bone in, and some cut the tail off and some don't like the tail, but it's good with the tail on if you ask me.

00:08:33

RF: Why do you think that; why do you think it's better with bones and the tail?

00:08:36

PB: Why do I think it's better with the bone and with the tail? It's got that crunch to it.

[Laughs]

00:08:42

RF: So do people eat the tail a little bit?

00:08:45

PB: Oh yeah; people—yeah, I eat the tail, yeah. If you get it fried hard enough—they get it fried so hard they just eat everything and there's nothing on the plate. They're eating the bones and all, it'll be so crunchy.

00:08:55

RF: So you can eat the bones a little?

00:08:56

PB: Yeah; if you fry it hard enough you can eat the bone, uh-hmm.

00:09:00

RF: Wow; wow. And do you get the pan trout whole? Is it sold to you whole?

00:09:06

PB: Well it comes—we get it from a company called Merchant Company and they, you know, pre-pack it and we just cut it. Once we thaw it out we just cut it down the back and the head is already cut off—all that's already cut off—that's processed. We just cut it by—down the back and we just pull the bone halfway out.

00:09:21

RF: Okay; and is it a local fish? Where does it come from?

00:09:23

PB: Now that I don't know. But it's local though because—I don't know exactly where it comes from but, you know, my people get it and they ship it here, so I don't know if it's Miami, you know, Florida, where, you know, but—

00:09:36

RF: Yeah; but the catfish is more local and I'm guessing that's Mississippi.

00:09:39

PB: Yeah; exactly Mississippi, yeah pond raised.

00:09:41

RF: And tell me about the catfish. How do you get it; do you get it already filleted, do you get it whole?

00:09:46

PB: I get it whole and already filleted. It comes frozen and we just thaw it out and we just, you know, meal it, serve it, like that; uh-hmm.

00:09:53

RF: So what's more popular, the pan trout or the catfish?

00:09:56

PB: It all depends on the day of the week.

00:09:59

RF: Well what is it—?

00:10:02

PB: Like this past weekend they were running neck-and-neck. I mean I went through like—fried I went through like twenty cases of catfish and fifteen cases of pan trout.

00:10:10

RF: And how much is in a case with that?

00:10:12

PB: A case of pan trout is a thirty-pound box with five—no, with ten five-pound boxes inside. And the catfish is a fifteen-pound box, which holds between fifty-five to sixty-five pieces of fillets.

00:10:28

RF: Right; so that's a lot of fish.

00:10:30

PB: That's a lot of fish. *[Laughs]*

00:10:32

RF: What's your—speaking of busy, what's your busiest season or busiest day of the week? What's your busiest season first?

00:10:38

PB: The busiest season is fall, during football games.

00:10:40

RF: Really? Not summer; I would guess—it's fall during football?

00:10:42

PB: Summer is kind of slow because the kids are gone from school, so that's kind of a slow time for us. But it picks back up in August, when they're going back to school. So like now this is spring break; it's going to be slow for us now, yeah.

00:10:55

RF: And by football you mean Jackson State?

00:10:58

PB: Jackson State.

00:10:58

RF: Which is just a stone's throw away.

00:11:00

PB: Right; you can either walk—you can walk to the campus. It's just that close to me.

00:11:06

RF: Tell me about Jackson State; what is the importance of being so close to Jackson State? Did—and maybe why did your father locate here? Why did he put the original business on Valley Street?

00:11:18

PB: Well, I think, he just saw it for sale—no it wasn't for sale; somebody was renting the building, a lady was renting her building and it wasn't even about Jackson State or the—it was more for the neighborhood. And then plus we went to church right around the corner over here Free Mission, and then we lived like ten minutes away. And we just happened to walk up on the place for rent and that's where we started at.

00:11:39

RF: So you knew the neighborhood very well?

00:11:40

PB: Yeah; we knew the neighborhood, yeah, and because I mean my folks used to live off Eastview Street, so they used to live over here.

00:11:46

RF: Okay; and what is—tell me about the neighborhood. What's the name of the neighborhood? What do people call it or does it have several names?

00:11:52

PB: They—they call it the Gowdy Street Neighborhood. If you go right down the corner you will see a plaque that's got it up there on the plaque. But other than that it used to be called the Tiger Town, Home of JSU, and we got the Jim Hill School over there, so they'll—I forgot their symbol but that's basically it.

00:12:12

RF: Okay and Tiger Town, it's the JSU Tigers?

00:12:16

PB: Right; Tiger Town.

00:12:18

RF: Okay; I want to ask about the buffalo.

00:12:20

PB: Okay.

00:12:21

RF: Tell me what is buffalo? It wasn't here this weekend, I know, but when does it appear on the menu? When can you get it?

00:12:26

PB: No; we did have it.

00:12:27

RF: Oh you did have it? You did—

00:12:28

PB: On Friday. [*Laughs*]

00:12:31

RF: I'm going to come back.

00:12:32

PB: It came Friday. It's the real part of the buffalo and it has a lotta, lotta bones in it, so if you don't have to maneuver no bones, you're going to be eating a lot of bread behind that buffalo, because it's got small and large bones, but it's really good though.

00:12:45

RF: So with all the bones do you have to eat it like ribs, like pork ribs or beef ribs?

00:12:50

PB: Uh-uh; it's just a fish. I wish I had one but I'm sold out. It's about a fish this long
[Gestures]. It's the rear part of it and the further down you go, it depends on where you're at on the fish, it's got that big rear bone and then it's got this small, tiny, tiny bones. You can't see them; it depends on how you're eating. But if you're not familiar with that fish I don't advise you to eat it very fast. **[Laughs]** You will be swallowing some bones.

00:13:18

RF: And you can't eat those bones?

00:13:20

PB: No; you can't. No; you can't eat those bones.

00:13:22

RF: Right.

00:13:23

PB: You'll be in the hospital somewhere. **[Laughs]**

00:13:26

RF: What kind of—what's the name of the fish that it comes from?

00:13:28

PB: It's a buffalo fish. It's a buffalo fish; yeah.

00:13:32

RF: Okay; and it's really popular?

00:13:34

PB: It is; that's a popular fish, but I can't keep a lot of it because it goes so fast when I get it that if I get it on a Thursday it's gone by Friday night.

00:13:43

RF: Well, what does the meat taste like?

00:13:45

PB: It's more—it has its own—all the fish has its own distinct taste. So there's no one fish tastes alike. It has its own distinct taste. To me it's a white meaty fish. Yeah; so but it's pretty good.

00:13:57

RF: So it's not—it doesn't have a muddy taste like catfish sometimes does?

00:14:01

PB: No; no.

00:14:02

RF: Okay.

00:14:03

PB: Now it depends on what type of catfish you have. All catfish don't have a muddy taste. It depends on what type and what brand that you're using, like from the Delta raised it is a muddy catfish but it depends on how you cook it, you can get the mud taste out of it.

00:14:17

RF: Yeah; and but do you like that mud taste and do your customers?

00:14:20

PB: My customers love it. They love it, like last night I ran out about eight o'clock. And they be like almost having a heart attack. They be like, "You got to be kidding. Can you go get some—?" "Baby, I can't go get nothing. I don't see them until next week." They get frustrated bad, so—.

00:14:34

RF: So tell me about your customers. Who are they? Do they come from the neighborhood? Do you have people driving in? What are their jobs?

00:14:41

PB: I have a wide variety of people. I got the DA, I have lawyers, I have doctors, I have different ethnic groups that come by, so I don't discriminate. It's—everybody comes; you're welcome here. So, you know, I get young. I get folks on oxygen coming here, who are just leaving treatment for dialysis, coming to get something to eat, so I get all—I love them all. Feed the homeless and love them all.

00:15:08

RF: Why do you think people love fried fish so much? I mean I don't eat a lot of it because we don't have a lot of it where I'm from. Well—

00:15:14

PB: It's a Southern thing; I think it's a Southern thing, you know. Friday night it's got to be fried fish but they eat it every day of the week though. And it's good with collard greens.

00:15:22

RF: But you don't have collard greens.

00:15:24

PB: No; I used to back in the day. I don't even have a stove anymore. *[Laughs]* So I can't cook it.

00:15:29

RF: So you suggest catfish and collard greens together or fried fish and collard greens together.

00:15:34

PB: Catfish and spaghetti, catfish and anything, with some ranch dressing on it it's good to go.

Oh, yeah.

00:15:40

RF: What do you like to eat, one fish or the other or—?

00:15:43

PB: I do more of catfish, because it don't have the bones. And I really don't have time for a break, so it's an easier fish to eat for me. But I love them all though.

00:15:54

RF: And who does the frying here? Who does most of the cooking of the fish?

00:16:00

PB: In the daytime it's me and at night I have another employee that does that. Yeah, but mainly the daytime is me.

00:16:07

RF: And y'all keep really long hours, right? What are your days of the week that you're open and your hours?

00:16:13

PB: Okay; Sunday and Monday I'm closed; Tuesday I close from—I open 11:00 to 7:00. Wednesday and Thursday—11:00 to 8:00; Friday, Saturday—11:00 to 9:00. We used to be open until like one or two o'clock in the morning. That got to be a little too much.

00:16:27

RF: Yeah; how do you have a family or do you have kids?

00:16:32

PB: We do; I have a husband, no kids. I have a husband.

00:16:35

RF: How do you balance those long hours for, you know, for this many years running the place and family life and—? I mean it's—

00:16:44

PB: Yeah; but you—when I first got started my dad, he had like two different crews to come in. So I would work either the morning or the night crew, so I'd do half a day. And once he passed that's when I really had to get in and just do the full twelve hours, ten hours a day, so I did that. Luckily I got a good, understanding husband, so that works out well. **[Laughs]** And my mom got sick I cut back some to take care of her, until her passing. And then I said, you know what? Life is too short. I don't have to pull these kind of hours anymore. So I just cut them all the way back. And we used to be open on Fridays to like two o'clock in the morning; yeah, and people would still be eating fish at two o'clock in the morning. I'm like, "Could y'all go home please?"

[Laughs]

00:17:24

RF: When did your father pass away?

00:17:26

PB: January 14, 2000.

00:17:31

RF: And did you know that you were going to keep the place open and that it was now your—?

00:17:37

PB: Oh yeah; I knew I was going to run the business.

00:17:39

RF: Okay.

00:17:40

PB: [**Aside to a customer:**] Closed sweetie; I'm closed. [**Laughs**] See my car, they going to come.

00:17:46

RF: So was there ever—you knew immediately like it was your job?

00:17:50

PB: Uh-hmm; I knew I was going to take over. My mom, she was the quiet type so this wasn't her thing to do, so we let her sit at home and just count the money and just pay the bills.

[**Laughs**] So, I came on in and took over, and I've been here ever since; so—.

00:18:04

RF: Yeah; well what do you love about working here and kind of—yeah, what do you love about working here?

00:18:09

PB: I love people; I'm a people person and I love different people and I just love the people and I like serving people. I have no problem.

00:18:19

RF: What's the most difficult part?

00:18:21

PB: Working the long hours; that's the hardest, working the long hours and then trying to go home and switch from job to home life and then resting in between. So once I learn how to do that then I'm okay; uh-hmm.

00:18:37

RF: So Eddie's Snack Bar—and I want to ask about the name; why is it called Eddie's Snack Bar?

00:18:44

PB: It was after my mom and my dad. It was Eddie's and Rubye's Snack Bar, but they charged for her name to be on the poster board so we just took her name off and we shortened it to make it Eddie's Snack Bar. So she was okay with that. She was okay. She knew what was coming home. [*Laughs*] She was okay; so that's why we shortened it.

00:19:05

RF: And do—are there a lot of fish fry places in the area?

00:19:11

PB: Oh yeah; it's one right there—it's one on Valley. It's one on Lynch Street. And then I think it's two on 80 and two on Terry Road. But I don't worry about it. I wish everybody well once they started. It's enough money for everybody to get their share, so I wish them well.

00:19:31

RF: Yeah; I mean it sounds like fried fish in Jackson or, you know, fried fish in Southern—you know, Southern people love to eat fried fish. Did you eat it as a kid before 1981? Was it—and where did you go, or was it prepared at home?

00:19:43

PB: No; my father did catfish on weekends. We used to have a fish fry on weekends but as far as going out and getting it—no, always did it at home, uh-hmm. But it doesn't matter how many fish houses you got, all that fish tastes the same. I don't know if you tried that up the street; it all tastes the same.

00:20:06

RF: So you don't think the meal, the batter matters?

00:20:08

PB: My batters matters; it does matter because, you know, a lot of people buy theirs. I do my own. Uh-huh; see I don't go in the store and buy it. I just pick up the recipe and I just do my own. I make it every day, uh-hmm.

00:20:24

RF: Has anyone ever tried to buy some of the meal from you?

00:20:28

PB: They have; they've tried to buy it to do a fish fry or to figure out if they just can see what's in it. But they haven't got close to it yet, so I tell them it's all good. *[Laughs]*

00:20:41

RF: So how long do you want to keep doing this? Is there someone you know who—

00:20:47

PB: Will take over—?

00:20:49

RF: —can take over after you? Like how long do you want it to go on?

00:20:50

PB: This is it; I'm the last of the Mohicans. It stops with me. I want to franchise. That's what I really want to get into because people want—out of state want to get in their own business, but

I'm trying to learn how that works before I jump that gun. Or, eventually I want to open up another one, so that gives me at least ten or fifteen more years in the business.

00:21:11

RF: Yeah; you have plenty of time but how do you feel about that about—?

00:21:14

PB: Retiring?

00:21:15

RF: Yeah.

00:21:16

PB: I would miss what I do because I love what I do, and even if I just cut my days down to maybe three days a week, I will even do that just to stay in the business a little while longer. Because I love what I do.

00:21:27

RF: Do you cook at home?

00:21:28

PB: Yes; I do.

00:21:29

RF: What do you cook?

00:21:30

PB: Soul food. I mean, what this past Tuesday I did fried corn and lima beans, field peas with snap, smothered pork chops, turkey necks, and cornbread, uh-hmm.

00:21:47

RF: Is fried catfish and fried pan trout, is it soul food?

00:21:50

PB: Yeah; it is.

00:21:53

RF: What—okay; so what is—the kind of big tough question. What is soul food? How would you describe it? You gave a lot of the dishes and a lot of the foods that represent it but how would you describe soul food and is it different from Southern food?

00:22:08

PB: No; I think it's the same. Southern and soul food, I think it's the same. I think it's just having your loved ones around and you're just enjoying a good meal together, uh-hmm.

00:22:18

RF: Okay; does race have anything to do with soul food? Is it—

00:22:21

PB: No. I don't believe in the race thing.

00:22:24

RF: So white people can cook soul food?

00:22:26

PB: Yeah; white people can cook soul food. I've had some white people's soul food and they did pretty good, yeah. *[Laughs]* So I don't think it's any—I don't do the race thing. I think everyone has got their own special qualities. I'll try anybody's, you know; you know, hey, if it's good I'll let you know. If it's not, you know, it just wasn't for me; uh-hmm.

00:22:45

RF: All right; just a couple more questions. How have you seen Jackson change over the past since 1981?

00:22:51

PB: Well, we lost of business in this area and with the Metro Center going down and then homes and the—a lot of people have died away over in this neighborhood. So it has gone down a great deal but I think it was coming back up for a change.

00:23:09

RF: Right now?

00:23:10

PB: Uh-hmm; I think it's going to come back, well since we lost our Mayor, you know, now we've got to find somebody. He was doing his eight months in his job he was making a change.

He was making a big change. And now we got to find somebody to fill that, to boost it back up. So if we can get crime down some I think it will be a whole lot better; yeah.

00:23:32

RF: I want to ask a question about the Mayor because I've been reading a lot about—his name was Chokwe Lumumba right?

00:23:37

PB: Right.

00:23:38

RF: And he died just last week, just very sudden and awful and tragic, and he was Mayor for a short time. And I've been reading about him and he seems to have been tied to like this part of Jackson and to the University. Was he—did he ever eat here? Was he—were you familiar with him?

00:23:55

PB: Oh yeah; he ate here at least once a month or twice a month, depending on his condition and how he was feeling. But yeah, he supported the—the business and he loved the neighborhood and he loved to just come by and just sit and talk to the people in the community.

00:24:11

RF: Yeah; how do you remember him? How would you describe him?

00:24:15

PB: I would describe him as a loving man who treated everybody the same; uh-hmm.

00:24:22

RF: So what would your father say, you know, knowing that the restaurant is still open, that you're still running it, that it's going to be around for a while longer and that you have these plans and that you're *really busy*?

00:24:38

PB: I think he'd be real proud of me. I think he'd be proud of me. He would say, "Job well done"; uh-hmm.

00:24:45

RF: Well I want to thank you very much. This was great.

00:24:48

PB: You're so welcome.

00:24:51

RF: Thank you.

00:24:51

PB: I hope I get a copy of this.

00:24:54

[End Pat Bennett — Eddie's Snack Bar]