

**BILLY FRANK LATHAM**  
**Bill's Bar-B-Q – Henderson, TN**

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Location: Bill's Bar-B-Q - Henderson, TN  
Interviewer: Rien Fertel for the Southern Foodways Alliance  
Transcription: Shelley Chance, ProDocs  
Length: 28 minutes  
Project: Southern Barbecue Trail – Tennessee

**[Begin Billy Frank Latham-Bill's Interview]**

**00:00:01**

**Rien Fertel:** Test; okay this is Rien Fertel with the Southern Foodways Alliance. It is—it is just about 2:20 on Thursday, July 10, 2008. I am at Bill's Bar-B-Q with Billy Frank Latham in kind of center of Henderson, Tennessee, 531 South Church Street. I'd like to introduce Mr. Billy Frank. Please say your name and birth date.

**00:00:30**

**Billy Frank Latham:** I'm Billy Frank Latham. My birthday was December 3, 1939.

**00:00:35**

**RF:** Okay; and as I understand, you were born in Chester County right here.

**00:00:42**

**BFL:** Yes; I sure were.

**00:00:44**

**RF:** And what—what town or—or city were you born in?

**00:00:45**

**BFL:** Well actually I was some of the last ones that was born at home. I was out on a farm about six mile out of town.

**00:00:53**

**RF:** And was it—was there a name of the farm community or town that the farm was in?

**00:00:59**

**BFL:** Yeah; New Friendship. [*Phone Rings*]

**00:01:01**

**RF:** Okay; so New Friendship—I’ve heard of that. Were—were—you were born on the farm and did you live on the farm for a while?

**00:01:07**

**BFL:** Yeah; all my life.

**00:01:08**

**RF:** Okay; so you lived on a farm. Your parents were farmers?

**00:01:09**

**BFL:** They sure were.

**00:01:12**

**RF:** And were—did they—were there generations of farmers going back?

**00:01:16**

**BFL:** Well yeah; see my parents—just about everybody farmed back then. And it stayed that way up until about the ‘70s.

00:01:28

**RF:** And what did they farm?

00:01:29

**BFL:** Well cotton, corn, soybeans, beef cattle—just—just basically average farm.

00:01:38

**RF:** Were the beef cattle for sale or was it for home consumption?

00:01:42

**BFL:** Yeah; they were for sale.

00:01:44

**RF:** Did they also raise pigs?

00:01:47

**BFL:** Off and on.

00:01:48

**RF:** Off and on; would they—would they ever barbecue pig or cow at home when you were a youngster? Do you remember your—your father maybe doing that?

00:01:58

**BFL:** Well just on special occasions yeah; practically everybody did.

**00:02:01**

**RF:** Every farm you mean?

**00:02:03**

**BFL:** Yeah; just—more or less see. Just a lot of people that's the way they—a lot of them would do their barbecue just on the farm.

**00:02:12**

**RF:** And what kinds of special occasions—was it holidays, birthdays, family reunions?

**00:02:16**

**BFL:** Yeah; reunions, 4<sup>th</sup> of July—just the big occasions.

**00:02:22**

**RF:** And would—would a bunch of neighbors get together or would it be all members of one family on—on a weekend 4<sup>th</sup> of July celebration?

**00:02:30**

**BFL:** Most of it would just be—just all the neighbors and so forth like that.

**00:02:35**

**RF:** And would it be held at different—different farms each—you know would it go to different farms for different holidays?

**00:02:42**

**BFL:** Yeah; that all kind of played out when you got to having a lot of barbecue places around though. You could get barbecue most any time; well you didn't have to do it at home anymore.

**00:02:53**

**RF:** Do you still live on the family farm?

**00:02:57**

**BFL:** I live within a half a mile of where I was born.

**00:03:00**

**RF:** Okay; okay and do you have any other memories of—of eating barbecue not in restaurants?

**00:03:07**

**BFL:** Well yeah; when you go somewhere like a fishing trip or something you'd stop by a barbecue place and get your barbecue and take it with you. Back then you didn't think nothing about it; you'd take barbecue and wouldn't even put it on ice, but you'd eat barbecue all day.

**00:03:23**

**RF:** Where—I mean when I've gone fishing you know we get up at 4:00 or 5:00 in the morning and try to get there when the sun is coming up. Were barbecue restaurants open that early and serving barbecue at 6:00, 5:00, 6:00, 7:00 in the morning?

**00:03:36**

**BFL:** Well you see your open pit barbecues there had to be somebody there all the time. And you could get barbecue whenever it was done; you could get it. It didn't make no difference what time it was.

**00:03:47**

**RF:** Okay; so there was always someone there to sell and watch the pig?

**00:03:51**

**BFL:** Yeah; see there had to be on the open pit.

**00:03:55**

**RF:** Okay; and do you remember how—when your—when on the farms where you grew up how barbecue pits were constructed? Were they dug in the ground; were they built with bricks?

**00:04:02**

**BFL:** No; most of them were just—they'd put them up two pieces of tin or something you know to make it sturdy to where they could get their hog on it.

**00:04:13**

**RF:** And was the hog put on sticks or wire?

**00:04:16**

**BFL:** Wire.

**00:04:17**

**RF:** It was put on wire?

**00:04:19**

**BFL:** Now I've—I've done one in the ground once. Too much work for that.

**00:04:23**

**RF:** Tell me about that. *[Laughs]* How—how big of a trench did you have to dig?

**00:04:25**

**BFL:** Well you've got to dig it deep enough to where you can put your—well you start out; you've got to dig you a pit and you burn you a lot of wood in it, mostly hickory and something that holds coals good. And then you cover that over with about two or three inches of sand and then you put your hog on the—on the grate and you let it down in there on that and then you put you something over the top of it to where you can cover it up with two or three inches of dirt. And it cooks for about 24 hours.

**00:04:59**

**RF:** So the whole—you can't even see the pig; it's just in a mound of dirt?

**00:05:02**

**BFL:** No; you don't see it until you open it up and take it out but it's done.

**00:05:07**

**RF:** And you only tried that one time?



00:05:08

**BFL:** One time; it's too much work to it.

00:05:10

**RF:** Did it work though? Was it a tasty pig?

00:05:13

**BFL:** Oh yeah and we also put a quarter of a cow in there and cooked it at the same time.

00:05:18

**RF:** Which—which quarter of the cow—the front, back?

00:05:19

**BFL:** Back.

00:05:21

**RF:** And—and that worked too; it must have been a really big pit.

00:05:24

**BFL:** Yeah; it was. Well we dug it about six-foot deep. It's—it's a big pit.

00:05:29

**RF:** Okay; and did you do this pit on the family farm?

**00:05:32**

**BFL:** We—we done it on Memorial Day.

**00:05:36**

**RF:** So tell me you've only been in the barbecue restaurant business for less than a decade.

What did you do before that?

**00:05:43**

**BFL:** I farmed and run a sawmill, cattle—just trucked a lot, just most anything.

**00:05:51**

**RF:** But you stayed in this area?

**00:05:51**

**BFL:** Yeah; I—I operated off of the farm all the time.

**00:05:55**

**RF:** And—and growing up say two decades ago, do you remember eating barbecue at any certain places when you didn't want to cook it yourself—any restaurants that you remember?

**00:06:07**

**BFL:** Well there was some—your main places were like out at Jacks Creek. That's been a barbecue place before I ever remember. And there was a place out toward Chickasaw just out the edge of town. There were just a few around like that and then there was a Hilltop Grocery; they

done a lot of barbecuing there on the weekend. It's—it's a few places; you—you knew where you could get good barbecue.

**00:06:33**

**RF:** And were all of these places or most of these places doing whole hog barbecue?

**00:06:37**

**BFL:** That's all it was back then—you done your whole hog.

**00:06:41**

**RF:** Uh-hm.

**00:06:41**

**BFL:** See now I just cook hams and shoulders.

**00:06:45**

**RF:** Right; you cook—but you—when you started the business—when did you start the business? When did you buy this building?

**00:06:53**

**BFL:** Well I am actually just renting the building but I've been here about eight years.

**00:06:56**

**RF:** Okay; so eight years and what—it was a barbecue restaurant before you moved in?

**00:07:00**

**BFL:** It's—it's been here about 30.

**00:07:03**

**RF:** Okay; so and do you remember the name or the owner of this?

**00:07:06**

**BFL:** Yeah; it was Thomas & Webb Barbecue.

**00:07:10**

**RF:** And did you ever eat there? Do you remember what—what they did?

**00:07:16**

**BFL:** Yeah; I've—I've eat at it a whole lot. They done whole hog; course you didn't start in not doing whole hog up 'til just about 15—20 year ago.

**00:07:28**

**RF:** Well—well I want to ask; why did you stop doing whole hog? I know you began doing it; why did you stop?

**00:07:37**

**BFL:** Difference in the weight of what you got to handle.

**00:07:42**

**RF:** So—so a hog, I—I have heard, is 250 pounds.

**00:07:50**

**BFL:** Anywhere from about 180 up to about 250; it's a whole hog.

**00:07:53**

**RF:** And that's—were you those first few years in business—were you carrying them yourself?

Was it a two man job?

**00:08:01**

**BFL:** Well I done a lot of it myself but I had another guy that helped me, and it was a lot of heavy work. And doing the hams and shoulders see about a 20-pound is all you got to handle at one time.

**00:08:16**

**RF:** Were there any other negatives to cooking a whole hog every—every day or every few days?

**00:08:21**

**BFL:** Yes; sitting up all night with it.

**00:08:25**

**RF:** You had to sit up all night?

**00:08:28**

**BFL:** You had—open pits you see works different from your electric smokers. And you have to stay with that open pit to—got to keep your temperature up and just right on it, and if you don't stay with it all the time you've got to run back to it and just have a little pit.

**00:08:45**

**RF:** But here—we're in your—we're standing in your kitchen and you use an electric cooker. Have you always used this?

**00:08:51**

**BFL:** I have here, yeah.

**00:08:54**

**RF:** Can you—can you tell me a bit about it? It's a very interesting piece of equipment.

**00:09:00**

**BFL:** You want to just walk back there and look at them?

**00:09:02**

**RF:** Oh sure; yeah, we can walk—sure.

**00:09:07**

**BFL:** Just straight on back.

**00:09:14**

**RF:** So we're now outside. There are two electric pits. Can—can you talk a bit about them, the name of them, and how they work exactly?

**00:09:20**

**BFL:** Well they're called Hickory Creek Barbecue Cookers and they have four smokers on them, and you got your timers and all that you set up, and once you build the temperature up in this it holds it there for any amount of time you want to cook it.

**00:09:38**

**RF:** So I see a dial; you could actually set the dial to the right temperature?

**00:09:43**

**BFL:** See this—this one shows you the temperature and you have a—what you call the input for the time you want your burners to be on and you can set it 10, 20, 30, 40-percent of the time or every—just the length of time you want it. And your smokers will come on; they're one, two, three, and four and they'll come on in a chain; number one will burn so long and then number two comes on and then number three and then number four.

**00:10:17**

**RF:** And do the smokers, do they—what kind of fuel do they use?

**00:10:21**

**BFL:** Hickory wood.

00:10:22

**RF:** And what—what size hickory wood? How does it fit in that—it's a—it's a box I'm guessing about five inches square.

00:10:31

**BFL:** They—I use one-inch square wood anywhere from eight to fourteen inches long, just depending on how much wood you want to put in. But this smokes; the difference in this and an open pit is an open pit you're putting coals under it. You've done burnt your wood. And this just—it chars the wood to where you get nothing but smoke out of it; it don't blaze.

00:10:55

**RF:** Do you have to each time you put in hams and shoulders do you have to put in new wood?

00:11:01

**BFL:** Oh yeah; you'll burn that wood just at the time you're supposed to be using it.

00:11:05

**RF:** Okay; so you use a whole stick of wood each time?

00:11:09

**BFL:** See you've got—you've got a burner under there that's just like an eye on the stove only this one is about two foot long. And you put your block—your little stick of wood right in it and you've got a cover that goes on it so it can't blaze. It'll only smoke and then you—you'll set your timer on it. That right there is number one and most of the time you don't need but two of them



to use, so you put one stick in one side and one in the other. Actually this is number one and then number two would be on the other side.

**00:11:50**

**RF:** Why would you ever use four if you usually only use two?

**00:11:52**

**BFL:** Well from my experience you never need all four of them.

**00:11:57**

**RF:** Even with a whole hog?

**00:11:58**

**BFL:** Uh-um, no; not even with a whole hog. It only takes about two pieces of wood about one inch square and about 10 to 12 inches long to cook a whole cooker-ful of hog.

**00:12:11**

**RF:** And how long did it take to cook a whole hog in an electric cooker?

**00:12:15**

**BFL:** Depends on the input of your time but I—I usually cook anywhere from 18 to 20 hours.

**00:12:20**

**RF:** Okay; and how long does it take normally for hams and shoulders today?

**00:12:25**

**BFL:** I'll do them the same way; I'll cook them about 18 to 20 hours.

**00:12:28**

**RF:** And can you do ribs and chicken in these too?

**00:12:32**

**BFL:** Ribs, chicken, barbecue—bologna, just anything you want to cook in it.

**00:12:36**

**RF:** Okay; tell me about do you—do you spice your meat before you put it in the cooker?

**00:12:44**

**BFL:** I got a rub that I mix up myself and I rub on it, and then when we settle it we've got a sauce that we make that goes out with it.

**00:12:54**

**RF:** How many different sauces do you offer here?

**00:12:55**

**BFL:** I got a mild, a hot, and a super-hot.

**00:12:57**

**RF:** A super-hot, all right were—were these sauces of your own invention or did they carry over from the previous owner?

**00:13:05**

**BFL:** No; these actually are some that my son-in-law run Jacks Creek Barbecue and it's actually that sauce but I modified it to my taste.

**00:13:14**

**RF:** I see; well I want to ask about your son-in-law but first the—the super-hot, how often do people order that? I think you and Jacks Creek are the only people I've met who make a super-hot barbecue sauce?

**00:13:27**

**BFL:** You've got quite a few people that will use it when they find out you've got it. [*Laughs*]

**00:13:31**

**RF:** Oh really. So it's—so it might be because it's special and people like it?

**00:13:36**

**BFL:** Yeah; it's—you've got to really like hot sauce to eat it.

**00:13:39**

**RF:** Okay; well tell me about your son-in-law. His name is Joe Joyner, correct?

**00:13:42**

**BFL:** Right.

**00:13:43**

**RF:** And he's married to your daughter; what is her name?

**00:13:45**

**BFL:** Her name is Patti.

**00:13:48**

**RF:** And how long—they opened their restaurant before yours—how long before?

**00:13:51**

**BFL:** About two—maybe three year.

**00:13:55**

**RF:** Okay; and you—you wanted to retire I believe from the—from the industry that you were in. Did their being in the barbecue business make you want to be in the barbecue business?

**00:14:10**

**BFL:** Not really; it's just a little easier work than what I was doing.

**00:14:12**

**RF:** Is it really? I mean—I've had family members in the restaurant industry. I've tried it out and it's really hard. What do you think about the—how—how easy or hard was it those first months and first couple years?

**00:14:27**

**BFL:** Oh it was no trouble for me. If you're used to hard work this is easy. Now if you're not used to no hard work it'll be hard.

**00:14:38**

**RF:** So were the—were the hours better or worse than the industry that you were in?

**00:14:42**

**BFL:** No; for you take running cattle and so forth, you work from sun up 'til dark and sometimes after dark taking care of everything.

**00:14:50**

**RF:** So this at least you get to sit down every now and then?

**00:14:52**

**BFL:** Oh yeah; you've got quite a bit of time you can just sit down now.

**00:14:55**

**RF:** Right; well tell me—I met some more of your family here, and I believe your—your wife works here also.

**00:15:04**

**BFL:** Right; yeah I've got some hams out here now.

**00:15:10**

**RF:** Okay; so we lifted the lid of one cooker. And there are four hams here.

**00:15:17**

**BFL:** Uh-hm; see how tender that is?

**00:15:20**

**RF:** Uh-hm.

**00:15:20**

**BFL:** You want to taste it?

**00:15:21**

**RF:** Yeah; thank you. So it really is a family business here; who else—that was very good—thank you—. Who else works here and helps in the restaurant?

**00:15:39**

**BFL:** Well that's my daughter and her husband and daughter and then a neighbor that's up there now.

**00:15:47**

**RF:** Okay; and what does your daughter do? Does she cook any food; does she just work the—the front?

**00:15:53**

**BFL:** She works the front, makes sandwiches and plates and just whatever needs to be done there.

00:16:00

**RF:** Okay; I—I saw—you have a very expanded menu. You have a lot of side items and you have specials almost every day of the week. Can you—can you talk about some of those; who—who makes them, what are your specials? You're more than a barbecue restaurant for sure.

00:16:14

**BFL:** Well through the hot weather we try to keep some cold sandwiches like Cajun turkey, ham, bologna, barbecue bologna and just most anything that—we have quite a calls for it.

00:16:34

**RF:** And you also serve—I saw on the sign outside white beans on Tuesday?

00:16:37

**BFL:** Yeah; on Tuesday we'll have white beans. On Monday we have chili and on Wednesday we have either soup or stew. We make—we make all that ourselves.

00:16:47

**RF:** So you make all that stuff homemade. Tell me about the chili; is it a recipe that goes back or is it something—who makes the chili?

00:16:55

**BFL:** I do; no, not actually—it's just chili. *[Laughs]*

00:16:59

**RF:** Is it a beef chili?

**00:17:00**

**BFL:** Yeah; I—I use beef in it and I make a hot and a mild.

**00:17:05**

**RF:** Okay; so you do have a spicy chili. And tell me about the white beans.

**00:17:08**

**BFL:** I have the white beans on Tuesday and I'll have ham in it and slaw and just Mexican cornbread. I have Mexican cornbread Monday, Tuesday, and Wednesday.

**00:17:20**

**RF:** Oh okay; and you make the cornbread?

**00:17:20**

**BFL:** Right.

**00:17:22**

**RF:** Do you use the leftover ham for the white beans?

**00:17:24**

**BFL:** No; the ham for the beans is—cured ham you know that makes—makes your beans good.

**00:17:32**



**RF:** Okay and do you use any bones, leftover bones to cook red beans—white beans or anything else?

**00:17:41**

**BFL:** No; I don't—I don't put the bones in it.

**00:17:42**

**RF:** Okay; all right well okay and tell me about there is—there seems to be like a grease trap or a bucket of grease under the electric cookers. How—how does that work; what's—what's going on?

**00:17:57**

**BFL:** You—well you got a bucket you can set under it and keep it caught. It just drips out of the meat while it's cooking and you don't have just all this greasy soggy meat. It'll—it'll retain enough of it to stay moist.

**00:18:12**

**RF:** Right; so even with—even just with hams and shoulders you get that much?

**00:18:12**

**BFL:** Oh yeah; you get a lot of grease out of that.

**00:18:17**

**RF:** Tell—tell—do you miss doing whole hog?

**00:18:20**

**BFL:** Not really; it's—it's just so much easier and simple to do the hams and shoulders that I—I wouldn't go back to whole hog and it's getting to where you couldn't find a good whole hog to cook.

**00:18:33**

**RF:** Where—where did you get your whole hogs when you did whole hog?

**00:18:36**

**BFL:** There's a farm in Decaturville, Tennessee and I was out for a medical problem with a— with a hernia—actually from turning whole hog—and when I got back able to handle hogs he had went out of business and that was the last place around here close you could get a good whole hog.

**00:18:57**

**RF:** Really; and they would raise the hogs at this farm?

**00:19:01**

**BFL:** Yeah; they raised them.

**00:19:01**

**RF:** I mean you were actually injured from just lifting hogs, from lifting the entire hundreds of pounds of meat.

**00:19:10**

**BFL:** Yeah; see you strain bad on whole hog and I just had a rupture come in my side and I had to quit handling that whole hog.

**00:19:20**

**RF:** Well tell me about—in the farmer; do you know what happened to his business? Did he sell out; did he retire?

**00:19:25**

**BFL:** No; he didn't retire but he—big hog producers that raises thousands of head a year puts all of the little ones out 'cause they couldn't compete with it.

**00:19:36**

**RF:** And did you ever think about—I mean, I know you were also injured but would you ever think about buying from one of those big producers?

**00:19:44**

**BFL:** Well actually the hams and shoulders that I get comes from Swift. So that—that comes from a big producer but that's good in a way for all your hams and shoulders are uniform in size.

**00:19:59**

**RF:** Right; tell me about—since you grew up in Chester County and on a farm and you were always surrounded by farms, you worked on a farm, and then after opening the restaurant you

still continued to work with farmers buying from them, what have you seen change over the past you know several decades concerning farms and pig farming and small time farmers?

**00:20:24**

**BFL:** Well, your small time farmer has had to just get out of business for he can't compete with the—the larger ones that can grow so much more stuff than he could. And in fact I was one of them; I had to get out of farming. And before it got to where I was losing money at it I got out of it.

**00:20:46**

**RF:** Well did you have to sell the farm?

**00:20:47**

**BFL:** Oh no; I still got all my farm and I've just now started selling my equipment and so forth. I had held onto it.

**00:20:56**

**RF:** But you what—what happened? Did you—could you not sell what you were growing at the same price that the big corporations were selling their product at?

**00:21:08**

**BFL:** Well yeah; you could—the market was all about the same but what it come down to was could you produce enough to make enough profit to stay in it. See, the bigger you are the less

you have to turn over per bushel you might say is—if you're not leaving—or got left but about 50-cents a bushel you've got to have lots of bushels to make a living at it.

**00:21:35**

**RF:** Did—did—were—did you invest in—you said you were selling your farming equipment. Did you invest in the large farm equipment that was put on the market in the '70s and '80s to compete with other farms and the big farmers?

**00:21:53**

**BFL:** Well I had six-row equipment.

**00:21:55**

**RF:** Okay; so that—that's pretty big for this area?

**00:21:59**

**BFL:** Oh yeah; that was—when I quit farming that was about as big as you had around.

**00:22:04**

**RF:** And with that six-row equipment what—what was that actually farming—what crop?

**00:22:09**

**BFL:** Well the beans and corn; I quit growing cotton in 1976.

**00:22:17**

**RF:** What kind of beans—soybeans?

00:22:19

**BFL:** Yeah, the soybean; yeah, and I did grow some milo.

00:22:25

**RF:** What—what is milo?

00:22:27

**BFL:** Let's see; don't they call that maize?

00:22:30

**RF:** Okay; so yellow—yellow or white corn?

00:22:32

**BFL:** Yellow.

00:22:34

**RF:** Yellow corn, okay; and tell me a bit more about Henderson. What changes have you seen happen in the community in the past you know several years or several decades?

00:22:47

**BFL:** Probably the biggest change has been the big chain stores has put little places like Henderson merchants more or less out of business. You got to go somewhere like Wal-Mart or all of those bigger stores like that to actually find very much merchandise anymore.

00:23:10

**RF:** Do you see less small restaurants too?

00:23:12

**BFL:** Not necessarily right through this section; now when you come into place that's just the size of Jackson you'll see a lot larger restaurants than you do here in Henderson.

00:23:24

**RF:** Were there a lot more places doing barbecue 10 or 20 years ago than there are today?

00:23:30

**BFL:** No, not actually I guess it's—it's as many or more now than there was then. You just don't—you don't have none done out on the farm or anything like that anymore.

00:23:39

**RF:** Well those people doing barbecue on the farms were they also—would they also sell their pig? Would they sell a little bit and keep some for themselves? Was it kind of a business without an actual you know structure or restaurant?

00:23:54

**BFL:** No; most time there was enough there to consume it.

00:23:59

**RF:** Okay; and so—and well I mean I've heard that whole hog is kind of disappearing unless people are doing it. And you've talked about weight; we know about your injuries so there are

some hazards. Can—can you talk a bit more about it? Where do you think whole hog is going to go? Do you think there will always be someone doing it? Do you think it might disappear completely?

**00:24:26**

**BFL:** I think in the next few years you'll only have just special occasions where you'll have whole hog done on an open pit.

**00:24:35**

**RF:** At people's homes or people would do it in a restaurant for a special fee?

**00:24:40**

**BFL:** No; it would be a specialty. It wouldn't be at home. For instance, see these hams and shoulders, you don't have to touch them after you put them in there and your whole hog you start cooking it with the meat down and then you've got to turn it over with the skin down.

**00:24:56**

**RF:** Right; do—do you think we—we—you have a granddaughter here and—and a friend and how old are they?

**00:25:01**

**BFL:** Fifteen.

**00:25:01**



**RF:** Okay; so they're 15. They're young and do they eat barbecue?

**00:25:06**

**BFL:** Oh yeah.

**00:25:05**

**RF:** Do you think their generation, a younger generation has—has changed—their tastes has changed in barbecue or in—do they not know what whole hog is maybe?

**00:25:22**

**BFL:** A lot of them probably don't. Anyone that lives in a place as small as Henderson in Chester County now is going to know about barbecue.

**00:25:32**

**RF:** Is going to know about barbecue, but not necessarily cooking an entire pig at a time.

**00:25:37**

**BFL:** No; probably not. You've got—even though I cook on a cooker you still got to know what you're doing or you can't—you won't come out with very good meat.

**00:25:47**

**RF:** So how—how long do you plan on being in the business? What—what are your plans?

**00:25:52**

**BFL:** 'Til I get to be an old man.

**00:25:55**

**RF:** Very good and—and do you want to pass it onto family? Do you—

**00:26:01**

**BFL:** If they want it. You're not sure how anybody is going to want something like this though. It—it has got long hours. Someone has to be in it long—I come in here at 5 o'clock every morning and I go through Saturday night 'til about 7 o'clock. And then on Sunday I open from about 5 o'clock to 2 o'clock so I've got long hours here.

**00:26:29**

**RF:** And I—I mean I was speaking to your son-in-law and he said he just sold his restaurant. And part of the reason is because he needed to rest. Him—him and his wife were—were tired. Is there—is there a burnout associated with running a restaurant? How long can you go before it's—it's enough?

**00:26:48**

**BFL:** I—I suppose they are for some people; for me I'm used to long hours.

**00:26:56**

**RF:** Would you suggest to your granddaughter—would you suggest she goes into the restaurant business?

**00:27:02**

**BFL:** If she wants to put in long hours.

**00:27:03**

**RF:** If she wants to put in long hours. Would you—would—here's a question I've asked several others. If I grew up in Henderson, Tennessee and I want to open up a barbecue restaurant or buy one and I've worked in barbecue restaurants, I know all about it, I feel like I have experience and I want to do whole hog would you suggest it if I'm a young man or would you say don't—don't even try; it's too much effort?

**00:27:26**

**BFL:** I would say don't even try it on count of the extra hard work plus you got to keep you a supply of good hogs. And doing the hams and shoulders, there's no end to the supply of that as long as you've got your Swift and Excel and all those big companies you see putting them out.

**00:27:45**

**RF:** And those big companies won't provide a—a full pig?

**00:27:49**

**BFL:** No; I don't know of any of them that would do that.

**00:27:52**

**RF:** Well tell me just—just one or two more things; tell me about what barbecue means to Henderson and Chester County, Tennessee.

**00:28:00**

**BFL:** Well there's four or five full-time barbecues and there's no telling how many hundred pounds a week that's sold, so barbecue is a whole lot of business in Chester County.

**00:28:15**

**RF:** Do people eat anything else but barbecue here? [*Laughs*]

**00:28:17**

**BFL:** Oh yeah; yeah there's steak restaurants and just all kinds.

**00:28:24**

**RF:** Okay; all right well thank you very much.

**00:28:26**

**BFL:** Thank you.

**00:28:29**

**[End Billy Frank Latham-Bill's Interview]**