

VENCIL MARES
Taylor Cafe – Taylor, Texas

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Interviewers: Gavin Benke, Remy Ramirez, Marsha Abrahams

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Southern Foodways Alliance
in association with the American Studies Department at the
University of Texas, Austin
and
The Central Texas Barbecue Association

[Begin Vencil Mares]

00:00:11

Gavin Benke: This is Gavin Benke on February 28th, 2007. I'm at the Taylor Café in Taylor, Texas with Mr. Vencil Mares, and we are testing our levels. Mr. Mares, just so we can test out levels, would you mind stating for the record your birthday?

00:00:34

Vencil Mares: My birthday is 1923, the tenth of November.

00:00:40

GB: Okay, thank you very much. The first question we have about your barbecue is where you learned to barbecue.

00:00:55

VM: Well, I learned how to barbecue in Southside Market, and I stayed— at there in '48 and I come back and bought this here and I run this thing ever since. *[Indiscernible]* 1948. I learned how to barbecue in Elgin, Texas—Southside Market.

00:01:15

GB: And who taught you there to barbecue?

00:01:18

VM: Well, it was Van Zimmerhazel and the Stachs; two brothers in there and I went to work for them. That's how I learned how to barbecue and make sausage or whatever over there.

00:01:29

GB: Is that where you learned to make the Elgin hot guts?

00:01:32

VM: Yes, uh-huh. I learned how to make an Elgin hot gut. I just have a little different seasoning, but that's how I got started and then, uh, people just wanted my sausage, the way I make mine. I put a little more seasoning in than they did, you know. And put a little more meat in, too. *[Laughs]* Of course, at that time, they just making hot guts. Right now, I'm making turkey sausage and beef sausage and started making pork sausage, too. But that's my own recipe, there. So, uh, I serve quite a few turkey sausage, because it's not fattening if you've got twenty percent pork and eighty percent turkey. So, it shouldn't not be that fattening. And we just go and just smoke them up and if they want them get hot how you can eat it that way or you can finish cooking it, yeah. And we learned how to cook briskets too. So them briskets—we buy our briskets from Taylor Meats meat and some of them Sysco and we trim them up first before we put any seasoning on it. We trim them

and take the trimmings off and add some lean meat to it and make sausage with that so we don't have no waste, but the reason you trim them so you don't have too much fat, but if you leave too much fat on there and you cook them that way—you put seasoning—so that when you bring it up they'll say “Well, I don't want that much fat,” so what happens there, you go ahead and you cut that fat off, so you're cutting all the seasoning off. You don't have—Your brisket have no seasoning. See?

Remy Ramirez: Right

VM: That's the reason you need to cut that fat off first, and then season it and cook and you don't have to cook it anymore. See? And that keeps your seasoning in. And also when you put them on the pit, you know, you got a heavy end and a small end. So this is the heavy, I'll say this is the heavy end and this—back end. So you put them on the heavy part forward *[indiscernible]* and put them with fat side up, not the bottom like that, fat side up; but your reason for that is to, fat side up, is when that meat starts cooking, then that juice and the seasoning start penetrating through your meat. But if you turned it over, all your juice go down the drain. See? So, you're right back where you started.

RR: So you learned a lot from them.

00:03:57

VM: Oh, yeah. Of course, they didn't do it. This is my own doing. They just—they cook a lot, like a, of chuck and different kinds of meat, you know. So, that's what I learned over there. And then, after we get it done just about you stick your fork in and just like if it grabs a little bit and kind of holds, it's not done. When you put that fork in, it slides out real easy, then the thing is done. So now what we do is take it up and wrap it up in a, wrap it on a butcher paper, wrap it up good, while it's good and hot. And the reason for that is, because when you put it in a, then we put it in an ice chest, a regular ice chest. Wrapped it up good and then we shut the ice chest down and see that's real hot and it stay hot eight, ten hours in there. And what happens there, it tenderize the meat and you keep in all the juice, see, and it won't dry out and it'll still be hot, ten hours it will still be good and hot, see. And it turns it real tender, see. And chicken's the same way, you put them, lay them down like that; you don't turn them over, lay them down at the beginning. Some of them you test them by the wing and some of them tell by the hind legs that twists, that twist it, that twists it's pretty well done, but if it doesn't twist you better let that chicken on because ain't nobody want no raw chicken. *[Indiscernible]* raw chicken a fast eater – wouldn't get in an argument say "that's my fault" and take the bait. So, same thing with the pork ribs. We got them. We just put them up; we don't ever turn them over. Get them done. *[Indiscernible]*

00:05:48

GB: Mr. Mares, about what time during the day do you start cooking your meats?

00:05:53

VM: Well, I've got a man come up here about four o'clock in the morning. And we got all that season—then you season your meat, you season it two days ahead of time, cause that's the way you give a chance—your seasoning a chance, your seasoning, to penetrate in that brisket, the meat, you see. So he starts, gets here about four, put that meat on at five o'clock. It's done about eleven o'clock. It all depends on how big—some of them are going to get done a little early cause you got smaller rib brisket, you know and if they're bigger well you just leave them alone. Don't put them on *[indiscernible]* because you say “no, no,” it ain't going to work *[Laughs]*. And once the meat starts cooling off, it starts kind of shrinking, getting tough. You need to finish it out and then wrap it. If you don't do that, you're in trouble. You're going to be like rubber. And then, I don't know, what else? We link our sausage sometimes and—'cause the reason you link them, you make more profit, you don't have to—you don't lose no wasting. So you got to figure out how much links cost you. So that way you just to figure out how much you need to get for it so you don't have to throw it on scales, you just got to weigh it out in fours, you know. You got to pound, that might be four links to a pound. So you figure out how much you need you get a pair of link and you don't even have to weigh them. And it's a lot easier to keep the juice in it, too, see?

00:07:29

GB: You mentioned that you use a pit, have you always used a pit?

00:07:34

VM: The pit? Oh, yeah, yeah. We got regular wood; post oak wood. So we just—post oak wood getting high, you can't hardly find, \$140 a cord. So, no mesquite wood, nothing like that, it's just pure, post oak wood. In fact, I got a load in yesterday. I just got about ten cords now, I need to get about ten more *[indiscernible]* if I'm going to stay here *[Laughs]*. I guess I will. I don't have anything else to do anymore. I'm too old to do anything else—too old. No, I ain't got too old for deer hunting. It stinks—I can't climb trees like I used to. *[Laughs]*

00:08:16

GB: Have you always cooked your barbecue that way?

00:08:19

VM: Oh, yeah, yeah. *[Indiscernible]* That's the only way to cook it. Of course, you have to learn first what you had to do but once you learn and whatever you took to do it and that's what we're doing and that's still doing it.

00:08:31

GB: And with the turkey sausage, when did you start making the turkey sausage?

00:08:36

VM: Oh, about ten years ago. Just my own recipe. Making—put your own seasoning in there. Of course *[indiscernible]* says, “How you make this thing?” I says, that’s why, I never tell them the truth, you know, *[indiscernible]* and then try to take my business away. It ain’t nothing to it, just—but if you miss just one item it won’t work out. It won’t be the same. You know, “I did what you told me, it didn’t come out like yours.” *[Laughs]* That’s part of my living, you see. So I pray to get down there in the morning *[indiscernible]*, people always come in and drink coffee, they ain’t got nothing else, they’re older people, they ain’t got nothing else to do but arguing; they get into arguments. Once somebody gets the best of them, most of the time, they get up and leave. *[Laughs]* That’s the highlight, every morning. You can’t even find a park—car place. *[Indiscernible]* I just make a pot of coffee, I just let them drink, let them have at it. Some of them gets pretty tight. Instead of paying at least fifty cents for the coffee and slip a quarter in there it’s a quarter and a nickel. *[Laughs]* I don’t know, people just that way; you find people like that. If that fifty cents too much I just give a quarter and a nickel, nobody going to see that—a quarter and a nickel both look alike. I don’t say nothing. I say, “Let them have it. It ain’t but colored water anyway.” *[Laughs]* So when it runs out I say, “That’s it.” I don’t make no more. What else?

00:10:31

GB: You mentioned that you started in ’48 in Elgin, at the Southside Market.

00:10:38

VM: Yes. That's where—I started working in a meat market over there, and then, they had a barbecue pit back there, so—So they put me in the hot spot. *[Laughs]* So I worked back in the pit selling sausage and cooking them, you know. They'd like have Chuck seven or any kind of pieces of meat, you know; your rib, beef ribs, and chicken and stuff like that. Them days, they didn't hardly ever cook any briskets them days. They didn't know what to do with them. But eventually, people start cooking them, and they couldn't hardly get enough—I remember when they was thirty-nine cents and people didn't even want them, the people that had them. But somehow or another they got started on brisket and now can't even get enough briskets. It's a boneless piece of meat, you know, and you don't have no waste *[indiscernible]* but if it's too much fat, you can save that fat and just go ahead and get you some lean meat and make your sausage with it, you see. These days you can't throw nothing away. It's a hard game. I don't know, anything else?

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GB: What made you decide to open the Taylor Cafe?

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VM: Well, I figured that if I could make some money for some other person up there and paying me, I figured that I go into my business, I know what to do now and I can do in my business, why shouldn't I make the money for myself? So I did. But it's a hard game. *[Pauses]* So that's the way it went. Sometimes I stayed at the stuffer up there—the two hundred pound stuffer and stay there until all

evening making about two thousand pounds of sausage. So that's the way it went, you know.

00:12:37

GB: When did you open the Taylor Cafe?

00:12:41

VM: 1948. In 1948 we opened up. We just started. We used to cook chili and stew and stuff like this.

00:12:53

RR: Why did you decide to do it in Taylor instead of another town?

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VM: Well, I did know of any other town. I just got out of the service. Hell, you couldn't find no jobs or stuff like that. I just, I had some kin folk living, yes, they went into the meat market business which I should have went into with them instead of buying this thing. But I bought it from him and that's when I got started. That's why I like to be my own boss for a change. Like I say, but I should have went into partnership with my cousin, then I wouldn't have to be in here. They made a bunch of money, but they're all dead and gone. I don't know what happened. Should have been living, you know. Maybe it was something they putting in there, you know. I don't know. Just, they both are dead, they had heart attacks, you know. But you learn that in families, you know. But they all of

them, well, two of them are older, well one of them was older than I was and the other one younger. That was all three brothers, they're gone. So maybe eating too much fat and clogged their veins up. You know if you have too much fat, like it will clog them up. At that time they didn't know what's happening. Get to hurting and it would clog your veins up and you don't. It's too late, you know, and that blood don't come up to the top of your head and get that cut off from the both sides. You're out. It clogs the road that does to your heart that's two big vessels go through your heart and got a regular road too. I know a little about medics, but I. So that's the way you went. That's how you die. Some people just keel over and die.

00:14:50

RR: When you first opened did you serve barbecue, or was it a bar?

00:14:53

VM: No, it was barbecue. It's always been barbecue. Yes, we served chili and hamburgers and chicken fried, regular kitchen food and then we added on that. But this was already added on, the barbecue, when I bought it. But, we still was selling barbecue, we were selling chicken fried steak, chili, stew, um, fried chicken and all the restaurant plates, you know. Bacon and eggs in the morning. We used to stay open all night there for a while, twenty-four hours.

00:15:33

GB: When did you stop serving the chicken fried steak?

00:15:38

VM: That was old, in '48. They don't have them here. You don't see chicken fried steak so much here. They done cooking it. It was setup that way, see. So, chicken fried steaks, hamburgers, and fried chicken, bacon and eggs, ham and eggs, hot cakes. Then you had, um, a lot of cotton produced over here, so you had all the wetbacks come. Every year they come across the river, coming in them big trucks. I'll bet you fifteen or twenty big truck loads of Mexicans, you know. So, you know, come up here, wetbacks, or whatever, but anyway, they bring them up, they chop cotton, pick cotton. *[Indiscernible]* It looks like Mexico City. You could stare *[indiscernible]*. They want fighting and do all this. *[Laughs]* They get drunk *[Spanish] [indiscernible]* no le quiere combato *[indiscernible]* chingada. There used to be a wooden floor here that got to sway back here like this. Rain come there. Would get too flooded. Water come from under the floor, up in there. And they had two jukeboxes and one was in the middle and one was on the side. *[Indiscernible]* "I can't hear *mine*." I said well, I finally *[indiscernible]* I tell you what, we'll just take one of them damn jukeboxes out and we'll just mix all them different kind of records and everybody will play what they want to play and you can't tell me "Oh, I can't hear it, can you turn it up just a little bit. I act like I turn it up. "How's that?" "Yeah, that's good." Hey, you had to do something with them. *[Pauses]* I don't know that's the way it's been for a good while. So right now all the machinery takes care of the farming you know, strippers,

[indiscernible] cotton, and strip it and they put fertilizer on it. I mean put it on grass and then they spray the cotton and the leaves dries up and then they get a stripper and go right through it. A big machine to take care of it. It'll strip, I think, four rows, or eight rows at a time.

00:18:08

GB: When did you get rid of the other jukebox? About when did that start to happen?

00:18:15

VM: It happened about, it wasn't too long ago, about ten years ago. About ten years ago when I got rid of the other jukebox. They even had record, a record on that they used to play. *[Singing]* "Don't mess with my tutu." Crazy records.

[Laughter]

00:18:47

RR: Will you describe to us what your first customers were like in those early days at the Taylor Cafe? Who were the people that came here? What were they like?

VM: Who were the first people?

00:18:58

RR: Yeah, what were they like?

00:19:00

VM: You want the reaction or just how the—it's two bars, you see. You got the colored on one side and they go on that side. They didn't mess around on this side. The Spanish and the white was on this side. But I didn't stop them from going on either side, you know. If you behaved yourself I don't care what side you sat, but if you didn't behave, you didn't stay on either side. You had to put it that way.

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RR: So, were there a lot of fights, then?

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VM: Well, those Mexicanos get drunk, they want to fighty. They wouldn't fight bare-handed they bring them knives. You got to be *real* careful when you try to separate them to go talk to them. The best thing to break them separate and just go up to them and talk to them. If you could. Some of them you could talk to, but some of these. You got friends that help you separate them. Stuff like that. Yeah, some of them try to get started. I'd say "you all drinking. I want you all to have a good time. Why should you have to go and pay a big fine and keep this fighting down and you can drink some more beer with ya, and if you got into the knives, I'll tell you, why don't you all give me the knives and you all going to be safe and you all come and get them tomorrow. They'll be here for you." So, I've done that a lot of times. Otherwise, oh, they used to fight, man. If anything else,

they'd drink a lot of beer, I know that. I'd say about 125 cases of Schlitz in one day on a Saturday. I had one man, a wetback that just had his eyes stared down, just got your ears wet and was ready to drink. They don't care. Anything else we need to go over?

00:21:00

RR: So you said that earlier a lot of the people who came were the cotton pickers that came through. So when did the types of customers change? Was it because of the cotton picking that you got a different crowd coming in here that wasn't so rowdy?

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VM: Well, we had quite a few Spanish here. They was all pretty good, you know. But there was so many of them that they'd eventually get into something. It wasn't too bad, but—every once in a while they'd get into it. Get too much drink, forget what they're doing. But it was pretty steady, you know.

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GB: Mr. Mares, could we talk about your sides, your side dishes. Um, have they always been the ones that you serve now?

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VM: What I serve, you know right now? Well, I serve regular barbecue plates, with

beans and potato salad, onions and pickles, but you can get jalapeño peppers if you want to. And then you also have the same plate, you can get the sausage with it, it would be a mixed plate. Or you either have a rib to go with it or either or a rib plate, or also all your regular sausage plate with the same trimmings, you know.

00:22:30

RR: Has it always been that way, or did you change it?

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VM: Well, they used to serve sausage out and they used to didn't have no plates you know until I came and changed all that up to having plates. They used to just get a piece of paper and serve the sausage on a piece of paper, you know. I guess Louis Mueller still does. *[Laughs]*

00:22:50

RR: Over there? *[Pointing towards the street where Mueller's restaurant is located]*

00:22:54

VM: Yeah, but hell *[indiscernible]* I don't see where he gains anything by that. They put it in a piece of paper you got to get another cup or something to have your onions, but not your onions, but sauce. And the paper is going to go through. And you still have a greasy table, so you still got to go. So the plates won't cost

you any more than that piece of paper, see. And then if you want to put sauce on it, well you got a plate where you can put your sauce on it. But everybody got his ways, you know.

00:23:29

RR: Was this building already here when you opened your business?

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VM: Oh yeah. This building's been here. It's over a hundred years old. I got a picture of it in 1892. Used to be a two story and the top burned down. So they just cut the top off and made it a flat building, like it is here. There used to be, I think it was a saloon downstairs and a rooming house on top. They called it *K-A-M-P*, Kamps. Kamps, uh, hotel, or something, I think. Kamp's Hotel. *K-A-M-P*, Kamp's Hotel, is the name of it.

00:24:13

RR: After it burned down, is that why it was vacant? And that's why you could open up?

00:24:21

VM: They never did stop though. They stayed open the whole time.

00:24:23

RR: And you just bought it from them?

00:24:26

VM: Well I just bought it from my cousin. He bought it and in turn, I bought it from him. If I can pay rent I can afford to pay down on it. See, once that rent is paid it's gone. If I can't pay for it, here it is. It's a disaster. What, see what you're doing. It didn't take me long to pay it out. The way I paid this thing out is with them jukeboxes and a pool table there. Also, I borrowed the money, I think. It took me three years to pay it up and on *[indiscernible]* with all the payments I could put. They'll tell you what you'd get every week you have these jukeboxes and pool table and whatever my part takes in, you go ahead and take it down for payment. Three years time I had it paid for. Don't have to worry about no payments or whatever I let him keep up with it. So that's how it got paid out. Then I bought that other building too, later on.

00:25:40

GB: Mr. Mares, when we came in I noticed a couple plaques and ribbons on the wall from winning competitions.

VM: Yeah, that was, we won the first place in Elgin, Texas in the cook off. In Elgin. That was last year. April, April. We won the first place in, in—I guess it's briskets. Won first place, then we won second place somewhere. I believe, it

has to be just, you know I mean ah— so ah, well I think we got \$300 there, and a four-horse trailer, and something else to go with it. That was first place in Elgin. That was last year.

00:26:30

GB: Have you always participated in the barbecue cook-offs?

VM: Do what now?

GB: Do you, have you always done the barbecue cook offs when they hold them?

VM: We just kind of started about eight years ago, something like that. I let them go at it, I go a couple times with them. Kind of show around a little bit, you know. Act a big dog, act a fool. So, it's kind of new to me, you know, it's hard to work up, work, work at, there's a big, big pit, and a tent, well you had, if you want to eat something, well you have to have a little deal to cook. Stay overnight, start cooking about two o'clock in the morning. Have the thing ready by ten o'clock, or the times when it's judged, but. Set up all them tents and find, and pay so much to get in, you know. So, if you win you win, if you didn't, you didn't. Anything else with me?

00:27:29

RR: I had a quick question. You mentioned that a long time ago, it used to be that the Black people had to sit on one side, and the, and the white people and the Spanish people sat on the other side. Is that why there are those two doors, did they have to come in separate entrances and everything?

VM: At that time, yes. Yeah, there was doors for them and doors from this side. And that's the reason we had two counters. So, they had to separate, but I never had no problem with them. They'd rather sit with their own people anyway. Most of them, yeah, I didn't have no problem with them. It's like I said, if you don't behave, you don't, you don't sit, you don't sit on either side. Sometimes I had to whoop de whoop. Again, you try to tell them go get drunk, or either come in drunk, then turns: they don't have to do it, they ain't going to do this, I says well, maybe says, "Whum!" Knock him, knock him out, I says I go take that fellow out and I'll see y'all later. Ah yeah, had a lot of fights, sometimes knock over a lot of chairs, but, I'm here. It took me three years to clean, clean this place up though. I had to show them who was the boss, but, sometimes I had to fight them three at a time, but, as long as you could keep them, as long as you could keep people in front of me, you doing alright, you *can* do alright. But if you get them in front of you and in back of you [*gestures with arms*], you're a loser.

RR: Well, if they had knives—

VM: Oh, yeah, yeah well, yeah, no you couldn't get between all them knives, but you, I don't know, just some of them just, barehanded, you know, so, you taking them. But most of them they used knives. But I just go up there talk to them, just pat them on the back, say: 'Y'all cut that stuff, cut that out, man. Y'all don't want to go to jail, do you?' 'No sir.' 'Why, let me have them knives, y'all quit that. You go that way, them go that way, and I'll, I'll see y'all tomorrow in church.'

00:29:36

RR: So is that why you have those signs up that say "No Profanity" and—

VM: Well, some of them, you got them old white people that, brainless, that think that, talk loud and talk nasty, I said, No, that ain't, I got men and women come in to eat a lot of times and, we don't use that. There's no use for anybody using profanic language. Cussing or using it. I think, I guess, some of them get to drinking and think they, it's smart to talk that, but I think it's dumb. Plumb dumb. You have nothing to gain. I don't, only time I might slip some time I might say some word I shouldn't say, getting teed off and accidentally slipped out. But I don't believe in cussing or raising hell. I might give them hell, but I don't use no bad language in it. You can raise them, let them know where you stand, scare them up a little bit anyway. No, you have nothing to gain when you use bad language.

00:30:42

GB: Mr. Mares you mentioned that you bought this place from your cousin. Have, have other, have you worked with other family members, or who have you worked with over the years here?

VM: I just run it by myself, yeah. I had, well, I had a partnership to start off with, but I bought him out. His wife says he wasn't at home enough, so, you know how that goes, you not at home somebody, somebody going to play. I guess, I don't know. But you know, you got to understand is everybody, it don't make a difference how old, or who you are, everybody needs loving. It don't make a difference. And if you don't, somebody else will make loving. I lost, I lost a good one by staying, putting too many hours in here. It was my fault, I didn't blame her, but we still, we still got along, we got that one son. We always, we still went, we still went to see each other. She was a good, well, I guess we got married [indiscernible] and she was, but anyway, that's the way it goes. No, it don't make a difference. You got a wife at home, they want to go somewheres, too, besides looking at them four walls. You got to take them somewheres. You just don't play your part over here, tie yourself, married to this thing here, but when you got one these things people just come to show, some people plan to go, you don't go, well, eventually come to him. So I guess that was a part of my— but it was my fault, I didn't blame her. We, we still, we just separated. Honest. [Indiscernible] I want to enjoy part of my life, nothing I can say, either sell this, get out from this, or shut this whole thing up. But, you're just going to jump up and give it away. And that was our living of course, bought a car, bought a home, but that, that shouldn't, it

still don't matter. You're still, you're still not together. That's what's all life about, you know. Anyway, we'll jump up the food business.

00:33:02

RR: So tell us about the people you have working for you here now. Are they friends that you knew before, or how did you find them?

VM: Well, one of them, the big tall one, she just, she just started about three weeks ago. You can't get people to work. They will not work. They tell you "Yeah, yeah," "You coming to work?" "Yeah, I'm on my way." They never show up. Some of them be an hour late, thirty minutes late. I say, "Hell you must have been riding a damn turtle—turtle, getting that slow. It takes you all damn day to get to work." They'll say, "right on time," just lie to you, but sometimes it's some of that sniff or dope and that's bad stuff. There's nothing I can do about it. I know, that some of them doing it, but there's nothing I can do about it. The law got to catch them red handed, do something with it. Otherwise you can't do it. Although, I see these things when they are, you know—nothing I can do. But don't be working for me and doing it, because you're not going to work for me. That, that thing is bad stuff, you know, they call it crack or sniff or something. Ruins lots of young people. Once they get on it, it is hard for them to get off. That's what they tell me, I don't know.

00:34:41

GB: What do you love the most about the barbecue business?

VM: What about what?

GB: About, about the barbecue business.

VM: Well, I had to make a living. And it was good money. And it, you know, in fact I stayed on a ranch before I went to service, my daddy had a ranch. And we fooled with the cattle; we liked to fool with the cattle. That way when you buy your meat you can go ahead triple your money, because whatever you paid for, if you paid a dollar for this it cost you, then you have to get three dollars for it to come out. *[Indiscernible]* you can't throw it away, make sure you throw it on a scale that you get the proper price, it goes in the register. If you don't get in the register the register don't mean nothing. So you triple your money, you got to about triple your price to make any money. So, I always liked to fool around with the cattle and so forth, but I wind up doing this, so, I'm still here. Yeah.

00:35:50

GB: Could you tell us a little bit about your, your barbecue sauce, is that your own recipe?

VM: Yeah, that's my recipe. [Closes eyes] You get you some ketchup started, and I mix it with a can of, some ketchup, and then I'll, you can add on tomato sauce to it, you can take a little bit and put you some lemon, lemon, slice up some onions, and celery, slice it up, put a little sugar in it, and Winchester sauce and a little Louisiana hot sauce and add a little butter, butter, then just cook it. You get your other ingredients cooked first and then put your ketchup stuff like that in there. But you, a little sugar in there, Louisiana hot sauce, hot sauce. That's about it, you just have to keep, you don't want to get too much water in there because if you get it too thin you ain't going to have nothing, then have to add a little sugar, brown sugar what you're supposed to use instead of regular sugar.

00:35:56

RR: Well, you've already told us that you make your own sausage here, right?

VM: Yes ma'am

RR: And you make beef and turkey, that's right?

VM: Yes and pork sausage, too. I just started. I just hadn't had time to fool with it. But I, last two weeks I did, I made some yesterday.

00:37:19

RR: Well, I think we're about done with our questions. Is there anything that you wanted to tell us about that we haven't asked you about?

VM: I don't think we missed anything that I know of.

RR: That about covers it?

VM: That what?

RR: That about covers it?

VM: Just about covers it, yeah.

RR: Alright.

GB: Thank you very much.

RR: Thank you.

VM: Y'all want to try some of my sausage or some of my—? Why don't you go sit down and let them fix you a good dish.

RR: Oh, you're too sweet.

VM: That's what one told me, well I thought I was sweet but then I wasn't sweet. You talking about sweet the people or sweet the chicken?

RR: Well, we wanted to give you—

[End Vencil Mars]