

Interview of: Doe Signa  
Interviewer: Amy Evans  
Interview Date: April 7, 2005

August 21, 2005

**Interviewee: Doe Signa, Jr., Owner  
Doe's Eat Place  
Greenville, MS  
April 7, 2005**

**Interviewer: Amy Evans  
Length: 47 minutes**

**[Begin Doe Signa]**

0:00:00.4

**AE:** This is Amy Evans for the Southern Foodways Alliance on Thursday, April 7, 2005. I'm in Greenville, Mississippi at Doe's Eat Place with little Doe Signa; and Mr. Signa, would you mind saying your whole name and also your birth date for the record if you don't mind.

0:00:26.0

**DS:** My birth date is July 12, 1952; the first name is Dominick and they got Doe from Dominick. How they did that I don't know. And then the last name is Signa, S-i-g-n-a.

0:00:36.1

**AE:** And you pass out this nice little history to everybody who comes through here of the restaurant, but I wonder if you could go back a little further and talk about your grandparents and how they actually came to Greenville and from where.

0:00:48.3

**DS:** Okay; I don't really know about my grandparents as much. Now Charles may be able to fill that in for you.

0:00:55.5

**AE:** Okay.

0:00:55.8

**DS:** But I do know that my parents and specifically my daddy lived in Vicksburg; that's where my daddy was. And then he came to Greenville and his family moved to Greenville, but they were in Vicksburg. And they lived in a little house right next door--right behind the place here. That was their family house and then daddy you know just kind of opened up this little business. But basically daddy--my daddy came from Vicksburg and my mother who is Brocato, she was already here. Now her--her mother and daddy came over on the boat from Italy and--I'm not mistaken--but I think that my grandparents on my daddy's side came over, too. Carmela, that was their name, Carmela Signa. I think they came over, too, but don't ask me what--where they came over from. But Charles--my brother might be able to fill you in on that, too; so I don't know.

0:01:53.7

**AE:** Okay, okay; so the grocery--they came here and opened---

0:01:59.9

**DS:** Yeah; just a little--like I guess every other Italian little corner grocery stores, you know.

**[Laughs]** As a matter of fact, my mother lived on the next corner just right down the street here and they had a grocery store, too, and then my daddy and my mother just--they knew each other--the families and stuff and I guess they just got married, you know. But yeah, they just had a little family grocery store just selling knickknack things and this, that, and the other and stuff like that.

0:02:21.9

**AE:** So there were competing grocery stores in two different communities---?

0:02:23.2

**DS:** Yeah; but I don't know if they were actually competing as much--yeah; I don't know if they were actually competing but you know they just--you know it's just something that they knew to do I guess you'd say, you know just something to make--but you know back in those days when--a dollar went a lot longer than it does now, you know. So they didn't need a whole lot but--

0:02:37.8

**AE:** And that was 1903 that the grocery opened?

0:02:40.7

**DS:** Probably--yeah; whenever it has in that thing right there, yeah.

0:02:43.6

**AE:** Do you have any idea of what kind of goods they sold in the grocery store?

0:02:48.1

**DS:** I really don't. I'm--I know that--I know that down at my mother's place it was just a general mercantile place like you know little canned goods and different things. I do remember that. This--the Doe--it was a little bit before my time here but I do remember down there because I would go down there and visit her [*Phone Rings*]*--my mother's mother and daddy a lot and stuff like that when I was a kid and stuff like that, you know. So now here I don't really know. But I know that they sold a lot of little stuff out here and you know I--they might have even sold tamales. They might have started making the tamales out here and selling them out here kind of along with the grocery business you know and stuff like that.*

0:03:24.7

**AE:** Do you have any idea where that tamale recipe came from? [*Phone Interruption*] We can pause.

0:03:29.7

**DS:** Yeah.

0:03:31.7

**AE:** All right; so I was asking you about the tamale recipe.

0:03:35.7

**DS:** I want to say that--and Charles can verify this, too, because he you know knows a lot more than I do about that. I want to say they got it from somebody--somebody gave it to them kind of and then who I don't know. And they kind of modified it and took away and added a little bit and this, that, and the other and that's how they kind of got it like that. But I don't know exactly who. Charles may be able to tell you a little bit about it.

0:03:57.5

**AE:** Do you know anything about the history of tamales in this area?

0:04:01.6

**DS:** Well I know that--I know why daddy and them basically did it; it was just another way for them to make money, you know that--and pretty cheaply. You know it wasn't that--wasn't that cost--you know too much cost in it. And then hot tamales just evolved around here. I mean there's more hot tamale places in Greenville than I've ever seen. I mean you know it's just weird; it's like barbecue in Memphis, you know or something. But I don't know why; I guess it's just an easy way for people to make money and I think people like hot tamales in the Delta--it seems like anyhow.

0:04:31.8

**AE:** Oh, sure.

0:04:32.3

**DS:** Oh, yeah.

0:04:33.1

**AE:** Well but they're so labor intensive. I mean is there--?

0:04:35.1

**DS:** Well you saw--yeah; you're right. It is--they're--they're--well they're not that labor intensive if you don't make a lot, you know.

0:04:40.3

**AE:** Right. *[Laughs]*

0:04:42.0

**DS:** But you know we--we--we average you know 250 dozen a week and that's just on a slow time you know--and you know I think some of these other people that are making them, I don't think they're making that many a week. They're maybe making 50 dozen a week or something, you know but--yeah; it's--it's real labor intensive--it sure is.

0:04:59.3

**AE:** Well and y'all have that--I'm going to call it an extruder but I don't know what it is.

0:05:03.9

**DS:** Yeah, it's a little tamale machine--they call it--yeah.

0:05:04.9

**AE:** When did y'all start using that?

0:05:06.8

**DS:** That's daddy's second machine. He's had two; this is his second machine and he's used them all along. Well when he first started from what I--I think--I think from what I understand he had like a little hand crank that didn't put out too many at one time, but then he eventually went to Texas. They come out of San Antonio, if I'm not mistaken, and he got one there and then I think he got another one and I don't--this one I think cost at the most \$2,000--at the most, I think. And Charles, my brother in Oxford, purchased one from basically the same area; I don't know if it was the same company or not--and I think he paid like way up there. I don't know--he can maybe verify that, but--but you know--but they--they're pretty expensive and stuff you know.

0:05:51.5

**AE:** Well that first hand crank machine that your father used, did he make that?

0:05:55.2

**DS:** No, he had to buy--he bought that, too; yeah you can buy them stuffed like that you know.

0:05:59.0

**AE:** And was that early on that he had that?

0:06:00.9

**DS:** Oh, well I'm sure it was like in the '50s maybe, somewhere around there you know.

0:06:05.8

**AE:** Well and when this was a grocery store and the flood came in '27 can you talk about that a little bit?

0:06:11.4

**DS:** I can't--I can tell you--I can relate some little things I hear--that I used to hear daddy and all them say, you know. I do know that he told me that you know he--he came in here when the flood was, so I know the building was here because I used to come in here. And--but I don't--I don't actually--they didn't really actually start the business until the '40s, you know and then--well this particular room that we're sitting in here daddy and them used to live here in this room, they used to stay in this room after they--him and my mother married. They stayed in here. Now from '27 up until they married I don't know too much of what went on. I just--I always heard them say--I heard daddy say he came in the building during the flood I guess to keep the house and see what was going on. Now Charles may be able to fill that in, too, you know.

0:06:55.5

**AE:** Uh-hm; so they were living here and then his parents were still in the house--?

0:06:59.4

**DS:** Yeah; daddy's--Carmel Signa and--and I think it was Martha; I don't know what her name was. But anyway the daddy's name was Carmel; I do know that. Yeah; they lived over there.

0:07:10.7

**AE:** Okay; and so your dad had basically--basically taken over the space and--?

0:07:15.4

**DS:** Yeah, yeah; and kind of you know--I can relate a little story to--about daddy and them staying in this little room here. I think they had this and then I think--I think this was another little room they had something in over here, a little storage room in the area or something, I don't know. But anyway, Doctor Fred Bordelon, who's an ENT--eyes, nose, and throat doctor here; he's really funny and he always tells a story. He says yeah, Doe, he said, "I remember when my mother and daddy would come here," the Bordelon--see they were in the oil business and gasoline business--and what they would do is the mom and daddy would go out here and eat and

then Doctor Bordelon would come in here and play with all my brothers--with my brothers and sisters and they'd come in and play and then when they got through eating, they'd just come in the room and get them and take them on home, so you know just stuff like that, you know--just kind of like that, you know--real laid back, you know--stuff like that.

0:08:05.8

**AE:** How many other brothers and sisters do you have?

0:08:07.3

**DS:** Oh, I have another brother that lives in Greenwich, up in--around New York and then I have a sister that's in Mobile. She teaches in Mobile. She's being ready to retire. I think she's going to teach one more year and then she retires I think.

0:08:20.7

**AE:** And you and Charles are the only two that--

0:08:22.2

**DS:** Yeah; I think the other ones were pretty smart. **[Laughs]**

0:08:28.5

**AE:** Well--

0:08:29.4

**DS:** Because they may have some retirement. [*Laughs*]

0:08:32.7

**AE:** Well let's talk a little bit about kind of the evolution of the place here and it being in this neighborhood and--

0:08:41.6

**DS:** Basically, I do remember when I was a child that this used to be white--it used to be all white. Can I say that?

0:08:46.9

**AE:** Yeah, oh yeah.

0:08:46.7

**DS:** I can say that. Yeah, yeah. It used to be all white here--here--all--everything, back to the levy. I mean there used to be some real nice flower shops and--and home and garden--there was a big nice home and garden center here called Seavers--Seavers Florist is what it was, but he grew a lot of his plants. I mean it was a big place over there and then it was just--over the period of years, I guess a lot of these people just kind of got old and--and business kind of moved from up here and kind of--kind of evolved and this--you know just kind of thing. People just started moving in and moving out and moving in and--and basically we're the only white ones on this--in this area right now really to be honest with you; so--

0:09:29.6

**AE:** But when your father started serving hot tamales and stuff it was primarily a black clientele, is that--?

0:09:35.2

**DS:** Well, it was kind of a black clientele but there was a whole lot of white people living in this area though, you know. But there's--there's always been blacks living--well kind of on down on Nelson; I guess you'd say it will be east--I guess you would say. No, east is that way; it would be south--on down in there and then I guess over the period of years, like I say they kind of evolved back on down this way, but it was really kind of weird. It seemed like everything was backwards. The blacks would come in the front and the whites would come in the back, you know or

something. It's kind of--you would think it would be the other way around or something. I don't know--but anyway that's kind of an added, you know.

0:10:10.7

**AE:** And so he was serving the black community from the front and serving tamales--

0:10:14.6

**DS:** And the whites would come in the back door.

0:10:15.3

**AE:** --and fish and--?

0:10:15.6

**DS:** Yeah, yeah, and fish and different things and they said bootleg beer, but I never saw any. But I mean I--that's not to say daddy didn't get some. My daddy was something. **[Laughs]** He-- he got a lot of his supplies from the Air Base out--when the war was going on and out there he would go out there and--and buy supplies and different things out there, you know; so--because the Air Base in the '40s was really the--the little airport we have out there, you probably never have ridden out there but you--and I don't even know if they're still out there; I haven't been out

there in so long, but they used to have a lot of little huts--little individual houses out there where I guess the military stayed, you know--barracks. That's what I guess you'd call them--barracks--where military stayed out there but I think they've kind of done away with all that stuff out there now.

0:10:57.7

**AE:** And what about this being a honky-tonk, too? Is there music and partying going on?

0:11:02.9

**DS:** Well it could have been--you know I don't remember that; that's a little bit before my time, you know. I just kind of--I'm reading kind of what you're reading, so-- **[Laughs]**

0:11:10.1

**AE:** Charles is responsible for this? [The handout of Doe's history that is given out to customers.]

0:11:10.2

**DS:** Yeah; it sounds good anyhow. **[Laughs]**

0:11:13.3

**AE:** Yeah, yeah.

0:11:14.4

**DS:** But you know I do know that like--I know daddy had like--like a church bench outside, you know something where everybody would kind of sit out there and sit around and, you know, stuff like that. I do know that--that was told to me a bunch of time,s you know.

0:11:26.4

**AE:** Were he and your momma doing all the cooking or do they have somebody--?

0:11:29.0

**DS:** Uh-hm; they would kind of--kind of start out--my mother kind of made the salad where my wife [Shug Signa] usually is right there. She--she made the salad and sat the people and different things like that and daddy did a lot of the cooking and they had some--I want--if I'm not mistaken and Charles may verify this, I believe that just about all of his brothers and sisters and sister-in-laws at one time probably worked in this business doing something, whether it be cooking, waiting on tables, rolling tamales, or whatever--doing--or something to that effect I think. There was always some kind of family up in there.

0:12:02.5

**AE:** Can you talk about the kitchen being in the middle with--?

0:12:05.4

**DS:** Well that--I think a lot of that has to do with just the availability of space because we're under like a grandfather clause and this kind of basically was a house, I guess you'd say and--and when daddy just started serving, he--they've always--they always had a little stove and stuff out there. And it wasn't--it wasn't--it might not even have been this big; it might have been like that [kitchen in the middle of the restaurant],you know. And so they--it's always been a stove there. And so maybe when they were living here they probably used that as their stove, you know that type of thing and--but it wouldn't even have been commercial, and then finally when the business started getting pretty big and then daddy had to buy a little bit bigger stove out there and stuff like that.

0:12:45.0

**AE:** So then the front room was dedicated to--to cooking as well?

0:12:47.9

**DS:** Yeah, yeah; that's where--evidently and Charles can maybe verify that; I don't know if somebody gave daddy all that unit up there, you know those--those two or three stoves that are up there or something, but you know he eventually put that in and that's basically been there since the '40s, since the--the thing--since the business has been opened; so--

0:13:07.3

**AE:** And did they always--when did they start serving these huge steaks, Porterhouse steaks?

0:13:11.0

**DS:** They would be in the '40s, yeah; daddy started out doing that for some reason. I mean he just liked everything to be big like that.

0:13:16.6

**AE:** Do you know where he got his meat?

0:13:19.8

**DS:** He would buy--he never bought like Charles and I buy through brokers, like food companies. He just went around to the grocery stores here in town because everything was so cheap, you know--it was so cheap. I mean you know for a big t-bone or sirloin, you may pay 50

cents a pound you know--you know and this, that, and the other but he just--he would go around to about two or three grocery stores here in town, probably Kroger; there used to be a Liberty Cash here and there used to be an A&P here, and he'd go and he'd call the butchers up and say I'll just--and all he wanted was like the--the middle, the center cuts out of all of them, and he'd go by and get 10 or 12 from him, 10 or 12 from him, 10 or 12 from him, you know that type thing.

0:13:57.1

**AE:** And so the butchers would cut them specifically for him.

0:13:58.5

**DS:** Cut them--right, yeah, yeah just how daddy wanted them cut. **Daddy never cut any meat.**  
**He--and Charles and I was the ones that kind of started cutting the meat and stuff like that.**

0:14:07.4

**AE:** And why is that?

0:14:07.5

**DS:** Because the--the evolution of the price is going up a little bit.

0:14:11.3

**AE:** Save a little money?

0:14:12.2

**DS:** Yeah; save a little money doing that. And then a lot of the trimmings that we trim off the meat we can use in our tamales, too. So it's kind of--we don't really throw anything away.

*[Laughs]*

0:14:21.9

**AE:** So are y'all using the exact same tamale recipe that your dad used?

0:14:24.5

**DS:** Uh-hm, basically yeah, yeah, yeah.

0:14:27.4

**AE:** Any--

0:14:28.1

**DS:** Well the only thing that is different about them is they're not in corn shucks.

0:14:31.9

**AE:** Were they then?

0:14:32.6

**DS:** Oh yeah; daddy made all his in corn shucks--sure did.

0:14:36.3

**AE:** Do you know where he got the corn shucks?

0:14:38.1

**DS:** Yeah; he got--well he ordered a lot of them out of Texas. Daddy--daddy did a lot of stuff out of--ordering them out of Texas, but there was--there was a couple of farmers north of town here that raised a lot of corn and they would you know save daddy the--the husk and all this mess and he would go pick them up and we--I do remember this; when I was a kid we had a little shed in the back--back here, and we let the husks dry out. You have to let them dry out and get kind of almost just crackly, and I do remember that because I spent a many a time out in that back

packing up shucks down in the thing. I don't know you know--but I do remember that a little bit though. But he used to get a lot of them like from north of town here and then he'd--he'd order some and stuff like that.

0:15:20.1

**AE:** Do you remember when it was that you changed to the parchment?

0:15:22.3

**DS:** I don't; Charles may--can tell you but I don't know. It's been a while; it's been a pretty good while. I don't know.

0:15:27.6

**AE:** And when you're making the hot tamales is there a reason that they're bundled and--they're bundled in threes, right?

0:15:31.9

**DS:** Yeah; I guess--well if--if you noticed, when you put them in the little three things like that and you fold them up, you have to fold them and they'll hold together. It's just kind of like

bundles of three. I guess you could put a four or five but we just do three, you know--so I don't know.

0:15:47.6

**AE:** It makes it easy to keep count of the order--?

0:15:49.5

**DS:** Yeah; it does--right.

0:15:51.6

**AE:** Well what was it like growing up with your dad running this restaurant?

0:15:56.8

**DS:** Well my mother--me and Charles' mother and my brother and sister, our mother died--I was two and a half when my mother died. She had leukemia, so daddy really had to kind of raise us by himself, along with **[Laughs]** will all of our kinfolks and stuff like that, and you know all he knew was work. That's all he knew was work--this, that, and the other, and--and but he did a good job. I have to give him credit. He did a good job raising us and stuff like that. And I don't know; he just--it--I never came into the business until--I mean I never really worked in here too

much because I was in school you know and all that and Charles--we all never really came into the business until after we were kind of--Charles went to college a little bit here and there and another, but I think he found out that wasn't him, you know--that type thing. So he kind of came on in the business. But I went onto college and played baseball at Moorhead Junior College and then I played--and football and then I played baseball at Delta State [University] in Cleveland [Mississippi]. And I kind of went through the gamut, and I enjoyed it you know but then I kind of came in after that, you know and that was like in the '70s I guess you'd say or something like that. And--but you know--but you're always in here, like during the summer time if you--you were always--but I never really actually worked real steady until after I--you know I got out of school and stuff like that. But Charles was in here a little earlier than me working, you know, and stuff like that.

0:17:19.5

**AE:** Did y'all just grow up eating hot tamales and steaks?

0:17:22.5

**DS:** Well we kind of did and--and you know we didn't eat a lot of it because daddy loved to cook. He would cook a lot of different things you know, and then I had some of his sisters would cook a lot up in here, too, and stay here and do this, that and the other you know. So you know it--we grew up around food--not just actually hot tamales and steaks but a little bit of everything you know.

0:17:39.7

**AE:** Was there much Italian food cooked in the old house?

0:17:43.4

**DS:** Well there--there was in the family, but as far as the business we just do the basic spaghetti and meatballs because you know people--you know I mean my aunt and them would used to cook spaghetti sauce and put all different kind of like--put a piece of pork in it, put a piece of beef in it, and then put chicken in it, and then daddy loved to hunt and fish. That's one thing we all grew up around--hunting and fishing. If he killed a rabbit or two, they'd throw that in the gravy too, you know--but it was really good. And they called it--it's really weird, they called it--when they made a big--well see they were so money conscious back in those days because they didn't--you know they didn't have a lot but money when a long way but I mean, they'd have a big pot of spaghetti sauce and I mean, it would be this big for the family. I mean it wouldn't be sold here. But that would have everything in it that you want for the complete meal other than this pasta and maybe a salad or something you know. And they would call it--I never will forget this; they call it zoo gravy.

0:18:35.5

**AE:** As in z-o-o?

0:18:36.4

**DS:** Yeah--because it had everything in it, like a rabbit, or it had quail and stuff and that's just the--the old Italian way and they still do it. I mean you'd still have old Italian people call stuff like that. It's really weird, you know. **[Laughs]**

0:18:49.2

**AE:** What about the salad y'all serve with the anchovies and the olive mix?

0:18:53.1

**DS:** Now we--my aunts--we've always made the salad with lemon juice and olive oil and stuff like that you know. So that's been around a while and daddy has always had anchovies. Now the olive mix is something that I brought in that I kind of--just kind of introduced because-- **[Phone Rings--Interruption]**-- I like the olive mix because I get it in--at Central Grocery in New Orleans a lot you know and so I can order it. It's not actually the Central Grocery; this is Gambino's, which is another deal in--in New Orleans, too. But the customers like it; we just put it on the table for them for their salad, just a little something extra, and you know they think they're getting something and they are getting something that they don't have to pay for, so that's just something we just kind of do for them, you know--stuff like that.

0:19:35.8

**AE:** Do you remember when you introduced that?

0:19:36.3

**DS:** Oh that's probably been about a year or so--about a year maybe--not quite a year. I'm always doing crazy stuff you know--this, that, and the other. **[Laughs]** I mean if I have--a lot of times when I have a good customer come in, I mean that comes in all the time and if he has four, five, six people or something, I'll get a little package of quail and cook for them, and just I won't charge them. I just give them to them and let them eat a quail or something. Daddy used to do a lot of that. As a matter of fact, **on Friday night when my daddy was--when the business started going real good, he would put a little bowl of shrimp on the table like this for everybody on Friday nights because like Catholics couldn't eat meat on Friday and so I guess that's why he did it; I don't know but he would put a little bowl of shrimp on the table for everybody back in those days.**

0:20:18.3

**AE:** Huh, and was there ever a time when y'all are opened for lunch or it's just--?

0:20:21.8

**DS:** Charles and I tried that in our tenure here when Charles was here and everybody kind of goes out to the other end of town, you know so we didn't--we kind of shut it down and stuff like that.

0:20:32.8

**AE:** Well how many steaks and--and hot tamales and stuff do you think you serve in a night?

0:20:36.6

**DS:** Well [*Sighs*] last--let's just take last night for instance. I didn't sell a whole lot of tamales. We probably sold about--for the whole day probably as far as tamales about maybe 40 or 50 dozen or something you know which is--that's about an average day you know. But then steak wise I think we probably served--wait a minute; I'm trying to think. I probably cooked about--probably about 50 t-bones and sirloins and probably about 25 filets, so probably about 80-some steaks last night. We were just--we were real busy last night. We had just a different group of people in here. We had a lot of young people and then we had some people, you know. It was just kind of a good mixture in here. Chuck Jerdin was in here; he's big into arts and stuff like that. Clarke Reed--they were all in here last night. Julia--well Julia is going to be up in Oxford. They--what are they doing this weekend in Oxford? Is something going on this weekend?

0:21:32.1

**AE:** It's the conference for the book.

0:21:32.9

**DS:** Yeah; well she's--they're going to be there. She told me they were headed up to Oxford and stuff.

0:21:37.0

**AE:** We saw her here on Tuesday, yeah.

0:21:39.1

**DS:** Yeah, yeah, but anyway she's--she came--this--Julia--she doesn't go anywhere else to eat but here when she comes out. It's really weird; I said don't you get tired of coming out here? I mean she'll be here three nights and if she goes out she'll be here all three nights. But they're real good and they've been real close to our family and real good--you know she's just really nice. My daughter and her husband got married this month as a matter of fact on the 17th of last year at this time and didn't have a whole lot of time to go on a vacation because they were finishing up with school and he's working on his Master's and stuff, so Julia Reed got them a room at one of the nicest hotels there and--and just treated them and didn't even charge them anything. I mean it was just really phenomenal. It was just her and her husband--and just really good people. They're good people; they really are. **[Laughs]**

0:22:27.7

**AE:** I bet you get a lot of those regular customers coming through here.

0:22:31.0

**DS:** Well we do; we get a lot of people like that. A lot of--what we're getting, too, is a lot of the family of the older mom and daddies that used to come here when daddy was still getting some of the family in here, which is really good you know and stuff like that. Hell, I have a lot of people come in here [and say,] "Oh, I remember when you were running around in here in diapers!" I say well I don't remember any of that you know and stuff like--I mean these older people you know. And then we have a lot of people during the summer time that used to be at the Air Base out here. Remember I was telling you about the air--airport and the Air Base. Back in the '40s and '50s and they just are traveling down this way and they ate here then and they just want to see if the Air Base was still there and they wanted to see if we were still here, you know and stuff like that. It's really weird how you get all these people traveling out here.

0:23:12.9

**AE:** And y'all still do take-away business?

0:23:15.7

**DS:** Uh-hm, take-out yeah, well--yeah; we have hot tamales to go all day, you know that type thing but not anything--not really any lunch. We just did that because we knew y'all and then I had another little group right after y'all that came in--not after--it was yesterday afternoon, Paul Watson and a bunch of them came in--something and so I did that for them, too.

0:23:33.4

**AE:** Have y'all always done that? Did your dad do that with the tamales--take away?

0:23:37.2

**DS:** Yeah; we've had--yeah; we've always had that, yeah--yeah.

0:23:43.2

**AE:** And your French fries--when did those--?

0:23:43.9

**DS:** Well that's something daddy has always done. They've always peeled them and cut them and all and he's just done them like that in a little black skillet and stuff you know.

0:23:52.1

**AE:** Do you have some skillets that you think have been here since the beginning?

0:23:55.8

**DS:** That I don't know; it could be. Charles can answer that; I don't know.

0:23:58.5

**AE:** Okay, I'll ask him. And I hear that a lot of people come and bring you their skillets from home to be seasoned and--

0:24:04.1

**DS:** I--I don't know about the skillets but the salad bowls now, we've had a couple of people bring us salad bowls and we'd keep them for a year or so--

0:24:10.7

**AE:** Really?

0:24:11.6

**DS:** Yeah; and then--and we'd use them like we were using them as our salad--and they'll come pick them up. And lawyer Mike Boyd is one of them.

0:24:17.9

**AE:** Yeah?

0:24:18.5

**DS:** Yeah; he just picked his up about--about a month or two ago. He said Doe just use this thing and get it seasoned for me you know and stuff like that.

0:24:23.6

**AE:** How many people have you done that for?

0:24:26.5

**DS:** Just a couple probably--I know Mike in particular and there might have been one more I think; I can't remember--yeah it's weird. **[Laughs]**

0:24:33.7

**AE:** Can you talk a little bit about how you cook the steaks and that process?

0:24:37.8

**DS:** Yeah; it's just--it's not really--it's really simple. The stove does all the work. *[Laughs]* But I just--I mix up a little salt and Tony's Creole Seasoning kind of and put that in that shaker that you--it's a little shaker up front and I just sprinkle it over steak and then put a little olive--I have--keep a little brush and I just brush a little olive oil over it and then just throw it in there and then as it cooks it drops the juice down in this little pan you know and we put that back over the steak. And that's--everything is just kind of simple--real simple. Not any charcoal or anything; it's just gas--all gas.

0:25:12.0

**AE:** Do you have any idea if you would think about how people order steaks--is there kind of a tendency towards--?

0:25:18.7

**DS:** Man, I get a bunch of them ordering medium-well; those son-of-a-guns order those things.

0:25:24.9

**AE:** Does that break your heart?

0:25:26.3

**DS:** It kills me and it's not the fact that--the way they eat it; I hate cooking those things. I mean they take so long to do. [*Laughs*] It does. [*Phone Rings*]

0:25:37.9

**AE:** You need to get that?

0:25:39.1

**DS:** No; I don't think so. But anyway-- [*Interruption*] I got somebody coming in tonight from Memphis to clean my floors.

0:25:49.6

**AE:** Oh, all the way from Memphis, huh?

0:25:50.4

**DS:** Well they're commercial cleaners and they do our vent hoods and so I'm having a little trouble with the Fire Martial. She said my floors are a fire hazard. That's the first time I ever heard anything like that. *[Laughs]*

0:26:02.0

**AE:** Okay.

0:26:02.6

**DS:** Well it's just--in the 60-something years we've never heard of anything like that.

0:26:07.6

**AE:** Yeah, well back to the food--

0:26:08.0

**DS:** Okay.

0:26:09.1

**AE:** --have you ever had any strange or odd requests?

0:26:12.8

**DS:** Uh-hm; well no, but I've heard that daddy has and Charles may--like maybe just trim it and give it to me, you know that type thing. Now--and then daddy might have--might have ground up some--a steak for somebody and they ate it ground up, too, maybe. I don't know--that's kind of a little bit before my time, but I haven't really had any odd requests. I've had a lot of people like it call Pittsburgh Rare, which is burn it on the outside and let it be kind of real rare in the middle. I have had a lot of requests like that, you know. But Charles may know some crazy stuff back in--because he was here a lot earlier than I was you know on stuff like that.

0:26:51.9

**AE:** Are you--who is older--you or Charles?

0:26:52.9

**DS:** I'm the baby; Charles is--Charles is older. I have my brother in--in Connecticut--in Greenwich is the oldest and then my sister and then Charles and then me.

0:27:00.8

**AE:** What are their names?

0:27:03.6

**DS:** Carmel is my brother named after my grand-daddy I was telling you about and then Martha is my sister, named after my mother's mother, I think. I think that's what it is if I'm not mistaken--probably wrong, but I'm just saying. *[Laughs]*

0:27:18.0

**AE:** So Charles came here first to be in the business and then you--?

0:27:21.9

**DS:** Yeah; and do what now?

0:27:23.6

**AE:** When did you join him?

0:27:22.9

**DS:** Well it was when I got out of school. I think it was probably in the '70s--sometime in the '70s, I don't know.

0:27:29.4

**AE:** And did you learn from your father or from Charles?

0:27:32.1

**DS:** No, I learned basically from Charles and from my Uncle Broc. I had an uncle that cooked up front, too, and basically both of them. They kind of showed me how to do it; so--

0:27:39.5

**AE:** And then when you and Charles were working here more and starting to take over was your daddy still cooking or was he--?

0:27:47.2

**DS:** Oh no, no, he had kind of--kind of gotten--he--his health had kind of--not really gotten bad but he just wasn't feeling real good and stuff like that you know. So basically Charles and I were doing the cooking and I can't remember if Uncle Broc was still cooking maybe one or two nights a week; I don't know. But anyway you know--

0:28:03.5

**AE:** Was your father pleased that y'all were taking over the business?

0:28:06.4

**DS:** Yeah; I think he--I think he is. He's--you know he--I think he was. He just wanted to keep some family in it you know and stuff and like I say Charles' family kind of works with him there and I have a son that's you know in his late 20s and he's working out at the Stoneville Experimentation Station--the Government Station out there and he likes outside and working out like that and stuff like that, and I don't know--maybe eventually I'll kind of--but you know I might call him into help me a little bit in something because I'm not getting any younger.

**[Laughs]** But you know I don't know, you know. He's--he's got good benefits out there and--and you know what I'm talking about and--and you know you just can't never tell what's going to happen in Greenville, you know.

0:28:47.6

**AE:** When did the franchises start? You have some restaurants in Arkansas?

0:28:50.9

**DS:** I don't--Charles can verify that. He knows--he knows about all that. I don't exactly--I know--I think we have one in Little Rock that was--that was the first one and I think it's been opened

about 12 or 13 years. Now I don't know about--I can't really fill in on the other ones too much.

We've gotten some new ones within the last six months; we've got some new ones--Tulsa, Oklahoma and different areas like that.

0:29:18.6

**AE:** How many other employees do y'all have?

0:29:21.2

**DS:** Well rolling tamales we probably have six or seven or eight you know or something like that on any given day. Sometimes some of them come and sometimes some of them doesn't and then during the day we have--one--you know about three or four up here during the day and then at night we have three, four--about eight at night. So I don't know how many that is. What is that about 20-something?

0:29:50.1

**AE:** That's a lot yeah. And they do everything from cooking the fries to waiting on tables?

0:29:53.8

**DS:** Yeah, yeah, yeah, prep work and different things like that.

0:29:58.1

**AE:** Do you have anybody who has been here--?

0:29:59.8

**DS:** We have--all of our waitresses have been here; they never leave. I guess because they make too much money; I don't know but they never leave. They just--they've been here forever and you know I'm looking for some of them to start retiring here before long you know but some of them have been here before I was here, you know. They're young but they just--they've started out you know.

0:30:19.1

**AE:** So what are some of their names if I might ask?

0:30:20.9

**DS:** Judy, Sue, Debra, and Tina; that's my four waitresses right there, and then my Aunt Florence--definitely Aunt Florence. She does what my wife does--you know like make the salad and seat people and stuff but she's been a little bit under the weather. She's 79 and she's been here before me and you were even thought about probably--that type of thing. [*Laughs*] And--

and she's been a big part. But like I say, at some point in time daddy had a job for every one of those people--of the kinfolk here. It's unbelievable. Everybody has made a living out of this one little place you know and--but most of them were the ladies. And their spouses had other jobs you know--good--pretty good jobs but they worked up here with daddy and them and stuff like that.

0:31:06.8

**AE:** Well when you got married what did your wife thinking about getting into the Doe's restaurant?

0:31:12.1

**DS:** Well, I was already kind of in it and she kind of knew what was going on, you know, and stuff like that and you know--and now she's in it head over heels now.

0:31:20.5

**AE:** I know she really helps hold things down around here.

0:31:20.7

**DS:** She does and I don't know how much she likes it, but she says we don't have much choice though right now you know and stuff like that you know. And **[Interruption]** I'd like to have a little more time off, too, but you know until I can finally find somebody in here I guess it's just going to be kind of like this you know--and her, too.

0:31:39.0

**AE:** How many days a week are y'all open?

0:31:40.5

**DS:** Six.

0:31:42.1

**AE:** Closed on Sundays?

0:31:42.5

**DS:** Closed on Sundays yeah; and then if--if somebody wants to come in with 30 or 40 on Sunday I mean I'll--I'll come up here for them on Sunday. **[Laughs]**

0:31:49.4

**AE:** Have you ever had much of a vacation over the years?

0:31:51.3

**DS:** Oh yeah; we kind of--you know I can do things but I have to call Charles to come down here and kind of--him and his son will come down here and kind of run things you know. You know anniversaries we can--like my anniversary is in August and we'll probably do something for a weekend--a long weekend or something but as far as actually going on a vacation like people go for a week or something, I ain't been on one of them things in ain't no telling how long that's been, you know. But that's just part of the business, you know. That's just it, you know.

0:32:20.9

**AE:** Well when Charles opened the place in Oxford has made it more difficult for you to have a day or two off?

0:32:27.0

**DS:** Yeah; there's nobody here, you know. He just--you know and he's got his sons in there and stuff like that and you know--and I--and--and I want my son in here, too, to an extent but it's so time consuming you know and he just--he just got married and they're expecting their first--not

just got married; he's been married over a year and they're expecting their first child in--in July and you know--I mean you know it's just--it's real time consuming. I'm telling you--you know.

0:32:51.7

**AE:** What do you think the future of this place is?

0:32:54.6

**DS:** That's a good question. I mean I'd like--I don't want to see it die out but then I don't know how long Greenville is going to be real--you know you just can't tell you know. Just--you know just--everything is fine and we're working hard and you know we--we have more business than we know what to do with you know and--but you just can't never tell, you know because Greenville is definitely not growing--not even like Oxford, you know.

0:33:20.3

**AE:** Have the casinos changed your business?

0:33:23.3

**DS:** Actually helped us a little bit; we--the Jubilee [Casino] does not really have a restaurant and so us and there's another restaurant here in town that they come up to, and if you build your

points up on your cards and all this mess like that then you can redeem them in for--for dollar values and you can come over here and eat and stuff. So we've--we've--it's helped us out a lot. It really has. It's hurt Greenville I think.

0:33:50.9

**AE:** How's that?

0:33:51.9

**DS:** I think it just drains the money; I really--I'm not, you know--but I--you know and I will be the first to tell you it's helped--it's helped me but I think overall it's just drained the--the economy. I really do, because there's not a lot of you know--more people are on welfare around here and everything and I think they use those checks to go over there; I really do you know. That's just my opinion. But you'll--if you ask everybody else they'll tell you the same thing I think.

0:34:18.6

**AE:** Well who all over the years has come through here; I know Chelsea Clinton and some other famous folks?

0:34:23.4

**DS:** I know Willie Nelson was in here one time because he was doing a concert in Jackson. It was right around Easter time and Charles was here and he didn't call me until after he left, but he was here and they sat in the kitchen--him and somebody else sat in the kitchen, another lady, and I hear tell that you know when daddy and them were here like Carl Malden--remember the old actor; they did *Baby Doll* you know up there around Benoit [Mississippi] and stuff like that? They were all in here and I think daddy invited them to the house or either he went on the set and ate lunch with them or something or might have invited them to his house to have lunch when daddy and them moved into the other house out there. Charles can verify that, and then they say Liza Minnelli and Bob Dylan were in here one night. I must have been in school or something; I don't remember any of that. And you know Charles may know some more people that's been in here; you know, I don't know hay from the whole lot.

0:35:21.7

**AE:** Well does your family still own the house behind the restaurant?

0:35:23.4

**DS:** Uh-hm; yeah Charles and I kind of have it. We have--we rent it out over there. Yeah; got a guy that's living in there. His mother and daddy live--his mother lived in there at one time and then she moved out and she's still in Greenville though and then he asked if he could move in there and I said yeah that would be fine you know. So--and he's pretty good.

0:35:45.2

**AE:** Well let's see; let's talk about the interior of this place just a little bit. How much if anything has changed over the years in--?

0:35:56.7

**DS:** Well I don't know; well the stove has changed. It's changed about two months ago [Laughs]. We got a new stove. But not a whole lot has changed. I mean we just kind of try to keep--keep it clean and maybe clean it up a little bit you know or something like that, but not really a whole lot has changed I don't think, you know. And you still got some of the same tables that was in here when daddy was in here, you know and stuff like that.

0:36:18.7

**AE:** Was that a conscious choice to keep it traditional or is it something that people expect or--?

0:36:24.2

**DS:** Well they kind of--it's both--kind of traditional and people expect it you know. They--they--that's what they want you know and I mean you'll go in the room and paint it or put a new ceiling in it or something like this and man they'll say oh man, you're changing this place. What's going

on you know and stuff. You know just--they're just used to be the way it is you know and stuff like that you know.

0:36:44.8

**AE:** That back--that dining room back there--?

0:36:46.3

**DS:** That was added on; yeah, that was added on. That used to be the back door. Oh I don't know; it's been--it's been 15--20 years maybe; I don't know. You can ask Charles and he can verify that; I don't know.

0:36:58.7

**AE:** Do you cook at home?

0:37:02.1

**DS:** Uh-hm, well when I have a chance. [*Laughs*] I don't have a whole lot of chance, but like Easter we had our kids over and they--my daughter and her husband are still in Starkville [Mississippi]. She's working; she graduated and he's still--he's got about another year on his

Master's, and they came home and we have like a family supper type thing you know and stuff like that, you know; so--

0:37:21.9

**AE:** What kind of stuff--?

0:37:24.3

**DS:** Well I made a big pot of spaghetti sauce and they like rigatonis and we had rigatonis and-- and then my wife made a salad and we had garlic bread and then they wanted steaks, so I cooked them some steaks. Oh we had all kind of mess--we had all kind of stuff over there and her mother came over and ate with us, too you know; so--but we don't--you know now that everybody has kind of spread out we don't get together too much and me and my wife are always working so we don't--you know--

0:37:48.4

**AE:** Do you eat many of the hot tamales y'all make?

0:37:50.1

**DS:** Not a whole lot. I love the steaks. Now I'll eat the fool out of those steaks. My cholesterol--  
I'd hate to go see what it is. *[Laughs]* But we--we sure sell a bunch of them.

0:37:59.9

**AE:** Can you talk about the schedule of making them because I know the other day when we  
were here y'all were cooking them?

0:38:04.5

**DS:** Well basically just on a normal week we'll make them on Tuesday--cook the meat and stuff  
on Tuesdays and grind it up and season it and put it in the refrigerator and run them off on  
Wednesdays. Now during the winter months when it gets cold or--or from about October and  
November to January and February usually we just make them when we--as we need them,  
which is usually a couple of times a week--maybe on a Tuesday and a Thursday because the  
sales increase a lot when it gets colder and stuff like that.

0:38:32.5

**AE:** And then when you sell them to go I know Charles puts them in to a can--

0:38:37.5

**DS:** Can--tin can, yeah we do--we do; we get them from schools and stuff here.

0:38:40.1

**AE:** Oh, yeah?

0:38:41.1

**DS:** Yeah; the schools save them and then Sunflower Grocery saves them for us and stuff--  
Super Value I mean; they save them for us.

0:38:47.4

**AE:** Did that originate with your dad just out of convenience?

0:38:48.4

**DS:** Uh-hm, yeah. Daddy used to do all that, yeah.

0:38:52.7

**AE:** Is there anything you might--could share--choose to share about the recipe in the hot  
tamales?

0:39:00.0

**DS:** No; I can tell you something though that's really funny--another little story. When I went to daddy and told him you know I wanted to get married and you know all the stuff like that and then he said--you know he--of course, Italian people they don't talk a lot. You know they just kind of--you know they just don't trust too many people either I don't think; I don't know. But anyway he said, "Now look, I'm going to tell you now," he said, "It's fine you're getting married and everything, but don't tell your wife the hot tamale recipe because if she gets mad she may marry somebody else and they may go--they may go make hot tamales," you know. So I said Daddy, "You know there's a thousand hot tamale recipes out there." But that's just a little deal, you know. But it's your basic stuff--chili powder and different things in it and stuff like that you know.

0:39:42.5

**AE:** How would you say yours are different from a lot of the other tamales that are out in the Delta?

0:39:47.3

**DS:** Well one reason is--is that we put them in the paper. That's--that makes them different. Taste wise I don't know--we just use like a plain white cornmeal, like if you're making corn

bread home--we use that kind of meal. Now some of them they use a masa meal which is the flour--it has a little bit more of a floury texture--don't know, but then--but I think basically the same ingredient is in all of them basically you know and I think the shuck makes it taste better--the corn shuck.

0:40:11.7

**AE:** I was about to ask that.

0:40:12.5

**DS:** I think the corn shuck makes it taste better.

0:40:15.8

**AE:** Yeah; why do you think?

0:40:17.2

**DS:** Because of the corn flavor; it gives it a little bit better flavor.

0:40:19.4

**AE:** Do you think--

0:40:21.3

**DS:** I have been known to--to get some corn shucks and when I'm cooking them up front throw them on top of the hot tamales--just throw them and let them steam with the--you know give them that little flavor you know. I have been known to do it but I ain't done it lately. **[Laughs]**

0:40:31.6

**AE:** Well and I would imagine the parchment kind of keeps a lot of the sauce out--?

0:40:36.4

**DS:** Yeah; it holds the tamale a lot firmer than the--than the shuck does--than the corn shuck, and it--because it--sometimes in the corn shuck if you don't watch them good, if they get to boiling too hard they'll boil out. Some of them will just boil out of there, you know.

0:40:51.7

**AE:** Are there some other hot tamales in the Delta that you like to try?

0:40:56.4

**DS:** Never have.

0:40:57.4

**AE:** No.

0:40:57.8

**DS:** No; I ain't tried any of them. I really haven't. I haven't tried anything.

0:41:04.7

**AE:** Well what else can you share as to maybe some good stories about working in here or a crazy night or some experience?

0:41:13.0

**DS:** Well the good stories are--is--is when people say I really enjoyed it; it's been good, that's my good stories, you know. That's--you know I like to hear stuff like that you know and also being able to greet the people when they come to the door. You know I like doing that and my wife likes being up here, you know. As you can tell she loves to talk a lot, and she'll do all that you know. But I mean we have crazy--some crazy things. I mean we've had people sit in the

kitchen with the--when they had the BB King thing and then you know they have a big blues thing and then you know and then we have the Gallo wine people that put it on and they kind of come out you know. And the first couple of times they come out I mean they really wasn't that--they really didn't get drunk or anything but they were having a good time. They would get on the chairs and dance up in here, you know just--just stuff like that and you know just--and nothing really out of the ordinary you know has really happened. I don't think we--we haven't had any fights up in here that I can remember--anything like that.

0:42:02.2

**AE:** Have you ever had any live music in here--?

0:42:03.9

**DS:** Only on special occasions like when somebody books a place for a party or something we might have somebody playing a guitar if they want something or something like that you know.

0:42:12.8

**AE:** Does that happen a lot where people rent the place?

0:42:16.4

**DS:** Yeah; but we don't have a whole lot of people that rent the place out. Clarke Reed and them did you know but--and it's really funny; on May 2nd I've got somebody renting the place out, but I don't--they haven't said anything about wanting anything as far as a little music or anything. They--Russell Flowers is christening a towboat here in town and he just said Doe put me down you know for a tentative date and he wanted to know how many plates we'd hold and I told him about 120 comfortable and maybe 130 we could squeeze in you know. I think Julian and them had like a bunch but we had--it was during the summer time and we had it set up outside. We even had some little tables and chairs set up outside; it was comfortable out there. Some people laid out on the front out there. It was nice. But yeah, anyway, May 2nd I do have a party coming in like that. We don't have any people book the whole place though.

0:43:04.2

**AE:** Yeah; speaking about the outside makes me want to ask you about the sign out there. How new is that hanging sign?

0:43:10.2

**DS:** That is probably a year or so old, yah. That other sign we had up there was a Miller High-life sign and it was like a heavy plastic and it had gotten kind of torn up and this, that, and the other and I just didn't like the way it looked so I just--that's a change we made. **[Laughs]**

0:43:25.1

**AE:** Yeah, because I didn't recognize it last time--?

0:43:28.8

**DS:** That's a change we made--yeah; it sure is but people probably would have liked the other one to stay up there. [*Laughs*]

0:43:33.4

**AE:** Who did this drawing that y'all have on your history piece?

0:43:38.4

**DS:** That might have come from a picture. And they might have transposed it off a picture; I don't really know for sure.

0:43:46.4

**AE:** I know y'all give out--when did y'all start giving out this history--?

0:43:48.9

**DS:** It's probably been over a year or so. It's probably been a while. It's probably--it might have been more than that. It might have been longer than that; I don't know.

0:43:54.9

**AE:** What made you want to give out the history?

0:43:57.3

**DS:** Well because people always ask us about the history of Doe's and then--and then they can take that with them, too--see; you see what I'm talking about? So it just kind--we just kind of did like that.

0:44:03.7

**AE:** Advertising?

0:44:04.0

**DS:** Yeah; well--yeah; we're not really advertising much. It's just a little something they can take home and if they want to put it up they can put it up you know.

0:44:11.1

**AE:** Have y'all ever advertised?

0:44:13.3

**DS:** A little bit, you know--not a whole lot--just a little bit. Like we do Yellow Page stuff and you know just your basic stuff but nothing off the wall you know.

0:44:21.8

**AE:** Word of mouth has been your advertising?

0:44:22.9

**DS:** It really has been you know and then like I say, Daddy never intended to be anything. He just wanted a way to make a living you know. So I'm real thankful to him. I'll tell you what; he's really--really something. I'd always hear, "Oh, y'all are doing so good." I said, "Yeah, but my daddy is the one kind of"--everybody always said it; I said, "Yeah, but if it weren't daddy starting this thing you know I'd probably be working in retail somewhere." You know McCrea's or whatever you know or Wal-Mart or something, you know.

0:44:50.0

**AE:** Do you think you'd still be in Greenville if it weren't for this place?

0:44:52.0

**DS:** I don't know; that's a good question. People are steady leaving it seems like, you know I don't know.

0:45:01.9

**AE:** Yeah; and do you think that much of this you know heritage tourism that's starting to happen these past couple years and then the Mississippi Blues Commission--is any of that changing the Delta do you think?

0:45:13.9

**DS:** Well I know they're trying--that's trying--they're trying to get more people in here you know and--but I don't know. Hopefully it will do something; I don't know. You can never tell.

0:45:23.0

**AE:** Well and being here on Nelson Street I know a lot of the blues clubs and stuff, you know Nelson Street is legendary for that blues history. Was there--

0:45:33.1

**DS:** Well you know those things have kind of died out. You may have--I don't know if Perry's Flowing and Fountain and all that is still down there or not. Do you know if it's still down there or not?

0:45:40.7

**AE:** It's there but I don't think it's open. The sign and stuff is--

0:45:42.6

**DS:** Now I know during the Blues Festival, some of those little places open up down there and stuff you know and a lot of my customers will go down there because they have a lot of security down there. And--but yeah, they'll--as a matter of fact, daddy used to--we had--there was an old bakery shop down there called Brown's Bakery and they'd make the best bread--best homemade, kind of bottle tree but it was just an old place you know and used to get all of our French bread from there--sure did. Yeah; it used to be good and it's still good but it's just you know--that side is not as--this side is the best side of the Broadway I guess you'd say, you know and stuff like that.

0:46:20.3

**AE:** Yeah; what was there--do you remember any times or did your dad--did he talk about any times with blues things going on?

0:46:26.2

**DS:** You know daddy never talked about anything like that and I'm sure it was present. But he never--I never heard him talk about anything like that. But I think that the reason why you're hearing it now is they're trying to get some business in here and they're building it up you know. That's just one aspect of the Delta I guess you'd say.

0:46:41.8

**AE:** So is that Broadway Street right there--?

0:46:42.8

**DS:** Yeah; Broadway divides Nelson right there. That's the main area--is Broadway right there.

0:46:49.4

**AE:** Okay, okay; well anything else that you can think of that I haven't asked you?

0:46:54.1

**DS:** Had fun the day with y'all in here; that was a lot of fun.

0:46:56.9

**AE:** That was a short--

0:46:59.7

**DS:** I saw y'all took--y'all took a picture out side or something like that?

0:47:02.8

**AE:** We sure did--took a picture.

0:47:05.1

**DS:** Now you covered--you've covered more than anybody has covered whenever we have a little interview. I think you've done good. Yeah; you've done good about all that. And then Charles can kind of--you know he'd probably--like I say he might know a little bit more than I know, and I'm sure he does and he may change some stuff that I've said.

0:47:18.4

Interview of: Doe Signa  
Interviewer: Amy Evans  
Interview Date: April 7, 2005

August 21, 2005

**[End Doe Signa]**