

RICHARD HEADRICK
Leo & Susie's Famous Green Top Bar-B-Que – Dora, AL

* * *

Date: September 29, 2006
Location: Leo & Susie's Famous Green Top Café – Dora, AL
Interviewer: Amy Evans
Length: 1 hour, 16 minutes
Project: Southern BBQ Trail - Alabama

[Begin Richard Headrick]

00:00:02

Amy Evans: This is Amy Evans for the Southern Foodways Alliance on Friday, September 29th 2006, and I'm with Richard Headrick at the Green Top Café in Dora, Alabama. And Mr. Headrick, would you please introduce yourself for the record and say your birth date, too?

00:00:18

Richard Headrick: My name is Richard S. Headrick. I was born in 1951 on October 17th. I'll be fifty-five in about three or four weeks—two or three, anyway.

00:00:34

AE: Well happy almost-birthday to you. And you were mentioning when—when I got here that the anniversary of the Green Top just happened a few days ago.

00:00:42

RH: Yes, September 22nd 1973 is the day we bought this from Edith Carey. It was—we've had it thirty-three years this week. And Edith Carey, she bought it from Alton and Kenneth Cook in about 1959. The business was established in 1951 when they put the new highway—the new 78 Highway through, which is about a mile from the old 78 Highway. There were a lot of establishments already on the old highway because from the Jefferson County and Walker County line to Mississippi and to Tennessee it was dry, and you couldn't get alcoholic beverages. And so people came from all over west Alabama over to this part of the country to do their drinking and whatever. And the Green Top Café was the first business on the new highway.

00:01:42

AE: And when Edith Carey had the place was it—did they serve barbecue then also?

00:01:46

RH: Yes, they've served barbecue here since 1951. They served barbecue—the original owners served barbecue here. And that's always been an eating establishment—when we bought this from Edith Carey, you had two items and that was barbecue sandwich and a cheeseburger. And—or a hamburger. And we've broadened the menu and to include a lot more items now, but most of it centers around the barbecue sandwich. That is what our specialty is.

00:02:26

AE: Do you know when Edith Carey had the place, if she was doing the barbecue herself, or if she had a pit master or how that worked?

00:02:32

RH: Well the barbecue pit, when we bought it, was right out in the front area there, and it would hold fourteen shoulders. And she would barbecue maybe two or three times a week. And what you did was you had a bucket of water there with a pail in it, because we used that for several years after—for a few years after we bought it. But the pit got old. But you had a bucket of water there, and you would just walk by and you'd take the little stick with the little pail on the end of it and you'd put a little water on the fire to keep it from getting up into the meat. And then you would turn them about every hour or so, so while you were working behind the bar, you were also cooking the barbecue. And we did that oh, for a year or two, and then we built a pit outside and cooked it out there. And then in about 1977 we re-did the kitchen and included a pit down there. Then—then we added another pit in 1985 to increase capacity, and then in '97 I tore down

the original pit and added two more pits, so we have three pits today. And—which gives us enough capacity that I could cook 125 shoulders a day, if I had to, but we don't have to do that.

00:04:16

AE: Now Leo and Susie [Headrick] are, of course, your parents?

00:04:19

RH: Yes, ma'am.

00:04:19

AE: And you were talking a little bit about back in your family history, which I'd love for you to repeat, but your family came from Tennessee to Alabama, right?

00:04:28

RH: Yes, the original Headrick, Carl Headrick, came over from Germany in the 1700s. He had six sons. Carl went back to Germany, where he died, but we came from William Headrick, which he was a fifer in George Washington's Army and—out of Lancaster County, Pennsylvania. And he was in, I think, two campaigns: one of them the campaign of the Jersey lands and another campaign, I can't recall it right off. But then they moved down to Gatlinburg in Wear Valley [Tennessee]; there is a picture of that church on Wear Valley on Highway 321 right over there on the wall. But that's where all the Headricks kind of located from. We ended up down in Alabama because my descendent fought for the Union in the Civil War, and some of his brothers fought for the Confederacy. So he stayed there but some of their descendents—our descendents moved on because they didn't get along all that well. So that's how we ended up down here in Alabama.

And—but that is a beautiful place up there in Wear Valley, Tennessee. If you're ever up there, go by that church.

00:05:57

AE: Tennessee is a beautiful State. So that would have been your mother or father's great—?

00:06:03

RH: My father's—that was my father's—my father's [*short pause*] great-great grandfather—it was either great-great or great-great-great because my great-granddaddy, he's buried up here at Rice's Chapel, and his daddy is buried in—in Tennessee. And in—I think it was his daddy's daddy that fought in the Union Cavalry.

00:06:43

AE: So you're like the fifth or sixth generation of Headricks right here in this little stamp of Dora and the surrounding area?

00:06:49

RH: That would be about right, yeah. Yeah.

00:06:51

AE: That's some heritage right there.

00:06:53

RH: Yeah, they were coalminers. My granddaddy worked in the coal mines and up in—right in the Empire and Sipsey area. And my daddy and—and his brothers they worked in the mines

when they were children and all through high school. And Daddy worked in the mines for about forty years. And when he bought this [The Green Top Café] in 1973, he worked in the mines about another five or six years. We both worked in the mines while we ran the business. He would—he would come home—he would work the owl shift, and he'd come in here and work from 8:30 or 9:00 'til 5:00 [in the morning]. And I would work the day shift, and I'd work from 5:00 'til 1:00 [in the afternoon]. And we did that 'til he retired and I give it up, too—.

00:07:46

AE: Can you talk a little bit, for the record, about what it—what it's like working in a coal mine?

00:07:50

RH: Well I enjoyed it. It's hard work. Everything you do down there it's a strain because sometimes we worked in coal as small as twenty-six-inches, and that was tough. But I enjoyed the camaraderie with the men. I mean we—you know it—it's dangerous at times, very dangerous and when—especially if you're pulling pillars, robbing pillars. And I know if you don't—never been in the mines, you don't know what I mean by that, but what that basically means is you go in and—and you work about five places and—what I'm saying with that is that you'd leave about a sixty-by-sixty block of coal between each one of those, and you would work your section out about 2,300—2,500 feet. And then when you start back out, you'd start taking those pillars out. And then the top would fall in behind you, and that way you'd get all the coal. And that would be more dangerous than it would be when you were driving it. And you know—but other than that, I mean I—I really liked working in the mines. And once you do it, you never get it out

of your blood; you always want to go back to it. I'm thinking of it now, but I don't think I could pass the physical. But I enjoyed coalmining, you know.

00:09:15

AE: What is it that even today you miss about it?

00:09:18

RH: I don't know. I guess the camaraderie with the other men, you know, and all that you don't have association with.

[Richard's son Tony walks into the office.]

00:09:32

AE: Do y'all need to speak? Okay. *[Laughs]* So what in the world, then, got your father—gave him the wild hair to get into the restaurant business?

00:09:41

RH: He came home one day; it was on a Saturday evening, he came home. And I lived in a trailer right beside their house, and I was there. And he come in and told Mother, said, "We're—we're buying the Green Top Café from Edith Carey." And she liked to went through the roof, you know. But she'll tell you—I'll get her out here in a little while for you. She'll tell you that it's—you know, was the best move that he ever made for her, you know. And that—so we came down, I think, on the Monday and signed the papers, and we paid her 600 dollars a month for—we were going to pay her 25,000 dollars but—and pay her 500 dollars a month until it was paid for, but we didn't have enough money to really buy the stock. So daddy gave her 600 dollars a month, which I think ended up being somewhere around 30,000 dollars. And then we borrowed

1,000 dollars on my [nineteen]'68 Chevrolet to—to be in business with. And we ran it ourselves, and nobody received a payday for several years, you know, because we had other jobs. And that's how we got started here.

00:11:06

AE: Did you, as a family, come here as customers?

00:11:10

RH: Yes. Wes, I've been coming here since I was knee-high and before. When we were—if we ever went to Birmingham, I don't think my Daddy didn't pass any of them he wouldn't stop at. *[Laughs]* And—but we—when he would have me or my brother with us, if we'd come over, this was probably the nicer of some of the other places, so he didn't mind stopping here with us too much, you know.

00:11:40

AE: Did y'all like the barbecue then?

00:11:42

RH: Yes, I did. And then, I mean, it's always had good barbecue. I mean there were a lot of barbecue places around here back in those days. That was one of the things they did was—was they would—they would barbecue—there was probably three or four more barbecue places over here at that time, you know, and—you know they were—it was known that you'd get good barbecue over here in this part of the country, you know. And but I guess I liked this one the best.

00:12:24

AE: Well when y'all took the restaurant over, was there a learning curve to—to cooking the barbecue or did you have somebody here with you showing you how they did it?

00:12:31

RH: My mother taught me, you know. I don't know where she learned, you know, and Daddy. And it wasn't—you know, we didn't have what you would call a pit master back in them days and you would just—whoever was walking by the pit, and if you saw the fire getting up close to the meat, you took and you put a little water on it and [*Laughs*]—and went on about your business and kept working, you know. And then you'd turn them, you know, about every hour, and that's how we did it then. And Mother, she taught me, you know, what I needed to know about it—about when a shoulder was done. And because I had no idea, you know—about everything I've learned in the food business I learned from my mother and—and through experience through the years. And but she's the one that taught me how to do it.

00:13:28

AE: Was your mother a big cook at home?

00:13:30

RH: Oh yes, yes, she—she loves to cook, and she's one of the best cooks I've—in the world.

00:13:37

AE: What do you like that she makes at home?

00:13:41

RH: Well about anything she cooks is good, but she cooks great turnip greens. Her peas and beans are all good. Her cornbread is real good. Everything the doctor tells me I don't need to eat [*Laughs*]*—*her fried chicken is great, her fried steak is great, her creamed potatoes are great; she's a good on anything she can cook.

00:14:03

AE: Is she—she originally from this area as well?

00:14:08

RH: Yeah, she was born, I think—she was either born where I live—her daddy worked for the DeBardeleben Coal Company, and he was from Tennessee, originally. And he went to work for Mr. DeBardeleben when he was a young man. And when my grandmamma died, the day when she died, my granddaddy died on mother's side at about [nineteen] '58, and my grandmother died about '67. But 'til the day she died, she had a picture of Mr. DeBardeleben on the—on the wall. He never went without a job through the Depression, and they loved him and he grew up—when he—I think he went to work for him when he was ten or twelve years old, taking care of Mr. DeBardeleben's mules. And he grew up—he couldn't read and write and never went to school, but somehow he learned how to build coal washers. And he built—that's what he did. He built the coal washer, I think, at Sipsey, Empire, Hull, and Barney [coal mines]. And then he was a foreman for Mr. DeBardeleben at Hull, when the mine shut down. And he retired, and I was real—either already was a baby or—I don't know if he was still working when I was born or not. I—I can remember Mr. DeBardeleben, and he had a chauffer, and I can remember him coming by my grandmother's house and bringing like a fruit basket and a ham or a turkey by on

Thanksgiving and Christmas, you know. And I—I just knew they really—they thought the world of him because they never missed a paycheck during the Depression, you know.

00:16:06

AE: Uh-hmm. That's remarkable. How did your mother and father meet, do you know?

00:16:11

RH: Well I'll have to get her out here to tell you that one, but I think she had a date with somebody else—with my uncle or something—and ended up going out with my daddy.

[Laughs] And—and I think there is something like that that went on there, but I'm not totally sure. I'll have to get her out here and let her tell you that one, you know. But they went to the—they went to the same high school, Dora [High School], and he played football, and she was a cheerleader, and so I just guess they got together at school somehow.

00:16:46

AE: Now how far along into the business did it start becoming known as Leo and Susie's Famous Green Top?

00:16:52

RH: Well they kind of put that name on there the day they bought it. They—I think they were proud that they finally had something. My daddy had, he had—had some problems in the early [nineteen] '50s and—and he filed for bankruptcy. And when he come out of that and he worked in the mines, and then when he got his own business again, I think that really made him proud that he felt like he was back on his feet and—and doing well again, you know. And so they put the name Leo and Susie's Green Top Bar-B-Que on it when the first sign we built, which is not

out there, but part of it is still hanging on the wall down there on the bottom [floor of the restaurant]. And—and that's what it's been known as ever since.

00:17:49

AE: And that likeness of them that's on the sign that's out there now, how old is that?

00:17:54

RH: That was done in the early [nineteen] '80s. That came off of a guy that did t-shirts, and we had them on there and—and I think we had their picture on some t-shirts that we sold. And when we decided to upgrade signs, we had that put on the sign.

00:18:21

AE: Well, and in the few things that I've read about the history of this place and your family that it was a—kind of a roadhouse scene in the early days and, being a wet county and selling alcohol, that it was a little rough and tumble. And then your mother had a hand in making it more of a family place. Would you say that's true?

00:18:38

RH: That's pretty-well true, yeah. It was—it was dry everywhere over to, you know, plum to Mississippi and to Tennessee and—and it was rough. And I mean what some people might think was rough, you know, but to a lot of people it wasn't rough but—and this was probably when we bought it was one of the more milder places, you know. And it—it took us a long time to overcome a lot of that. A long time. And when Jasper voted to go wet in 1985, you know, everybody thought well, everything around here would dry up. Well all—I think us and one other place is all that's here that was here at that time. But we had already known that even

though we sold a lot of alcohol, you know, we knew we had a good product in our barbecue, so we just put more emphasis on that. And from the day we bought it, we never, you know, put up with a whole lot of anything in here, you know. And no trouble or whatever. And if we had a problem with somebody, we would just put them out—banned them—and didn't let them come back. And after a few years, you know, I mean basically, the same ones would be the ones that would be causing trouble everywhere. **[Laughs]** You knew who they were, and they didn't get to come back. So, you know, first thing you know—you know, you don't have all that problem, and so now we're more known as a family restaurant. And that's a lot better on your nerves, too, you know. And, you know, alcohol is just a small—small part of our sales really now, and I guess less than seven-percent. And pretty well that's the way I like it.

00:20:48

AE: Have the hours that you're open changed at all over the years?

00:20:51

RH: Yes. When we opened—started we were open from 8:30 in the morning 'til twelve at night, and now we're open from 8:30 in the morning 'til ten at night, six days a week, Monday through Saturday.

00:21:05

AE: And at 8:30 in the morning are you selling breakfast or are you selling barbecue?

00:21:09

RH: Not selling much of nothing, really—may have a few coffee drinkers come by here, but the waitresses, they're getting the napkins in the napkin holders and getting the ketchup bottles

refilled and people in the kitchen are getting the meat chopped and getting ready—the beans in the oven and the potatoes—the baking potatoes in the oven and getting ready for the dinner hour. It takes a few hours to get ready for it, and so if somebody wants something, you know, we can serve them an egg sandwich, and we have some every now and then but, you know, we don't even have a breakfast menu.

00:21:48

AE: What time does the crowd really start coming in for lunch?

00:21:51

RH: Somewhere around 11:00, you know—11:00 'til you know—11:00 'til 1:00 is usually your busiest time, during the day. And at night about 6:00 to 7:30 or 8:00, you know. Sometimes on Friday nights you stay busy from 5:00 'til all the way 'til 10:00, you know. Saturdays, you know, probably you stay busy from 5:00 'til about—well you're busy—the day shift on—. The Friday night shift and the Saturday day shift are our two busiest shifts of the week, and Saturday you're busy pretty well all day long. And Saturday night is not quite—usually quite as good as Friday night but it's usually a pretty good shift, too. And the Friday day shift is usually a pretty good shift, but it's not as good as the Saturday day shift.

00:22:41

AE: Uh-hmm. Can you tell me a little bit about your father? He passed in 1996, is that right?

00:22:47

RH: Yeah. [Nineteen]'97, I think. December 14th 1997. Well, he was a character. He—he used to like entertain, sing, tell stories, and he would—he would—he was the entertainer of the

family. And a lot of people liked to come out around and—and they would—he had his crowd that enjoyed hearing him tell about the Knights of the King’s Castration and—and bring a guitar along, and he’d sing with them and do a lot of stuff like that while we were building the business. And Daddy had a lot of friends, you know, at his funeral. It was a lot of people here and a lot of people, you know, knew Daddy from the years and years that—when he would come out before he bought this place, you know. Daddy might sing at the All-State Club every now and then and whatever with JC Rainer, you know. And so Daddy, he liked to entertain people when they’d come by. I’m a little more shy than that, uh-hmm.

00:24:12

AE: And you said you have one more brother, or do you have other siblings?

00:24:16

RH: I have a—one brother. I have one brother, and I have one son, and I have three grandchildren. And my brother, he has—he has a wife and my brother’s name is Preston; his wife’s name—we call her JJ. It’s Judy Johnson Headrick, and they have two children: Jake and Jesse. And my grandchildren, I have Ricky and—Headrick; he’s eighteen [years old]. And I have Zach; he’s, I think five, and Katie, she’s eight.

00:24:59

AE: Is your brother involved in the restaurant at all?

00:25:02

RH: No, he’s—he quit in 1996. And the Lord called him to preach and he went—he had been going to school and so that was about the year he finished school and he went—he started

preaching full-time. And he lives in Hamilton, Alabama, right on the Mississippi line. And he preaches at—at a church in Hamilton. I can't think of the name of the church; I think it's Christ something Church but I don't—I don't really know what the name of it is.

00:25:45

AE: So you've always been interested and involved since the beginning, since your parents got the Green Top?

00:25:52

RH: Yes, me and mother—me and mother is the only two left that's been here since day one, and she's eighty-five [years old] and she's still—she still does some work, yes. She still contributes. She—she checks all the deposits and gets the change ready and does all the banking business and stuff of the nature. She does real good to be eighty-five. She may not want me telling that age. *[Laughs]*

00:26:20

AE: Well has your role changed since you started? And, you know, what were you doing back then and how is that different from what you do now? If you could talk about that a little bit.

00:26:29

RH: Yeah, when I first started here, I was the waiter—waiter, bartender, bouncer. Me and mother worked together at night and she would—she would cook and make the sandwiches in the back and help me out front in between time, and I would wait on them and—because it was just me and her and my brother. And my daddy worked in the daytime. And we had a woman by the name of Hazel Johnson. She was our only employee at that time, and she would cook and

make the sandwiches and also wait them because you—you had multi roles because we didn't have enough, you know—didn't have enough business that—to staff it like we do now. And but poor old Hazel, she—her and—we had another lady; she helped mother some at night, Ervil Suchey. You know, and Miss Suchey was a very good cook. And even though Mother is a good cook, she taught mother a lot about making barbecue. She had been making barbecue over in this area for a long, long time. And so—and Ervil taught me a lot, too. And I won't never forget Ervil and—nor Hazel, either. I wouldn't be where I am today without Ervil and Hazel, too, you know. Never forget them. But basically, I waited on people and Mother made the sandwiches and you know we—at night I'd clean up the place and me and her would—and why we'd go back and stay because Daddy he worked the nightshift, and we would stay in the little house out back and—and in the morning I'd get up and go to work in the coal mines. I would have to get up at five o'clock [in the morning], and so I could be down there by six or six-thirty. The shift started at seven, and mother would—she would stay out there 'til Daddy got here, and he would open it up at eight-thirty and he would—him and my brother and Hazel would run it 'til five in the evening, and then me and mother would take back over. And that went on for years and years and years and years 'til I finally give up on the mines, and Daddy retired. And we thought we could survive without work—that income, you know.

00:29:16

AE: And you said today that you were making the sauce, is that right?

00:29:22

RH: Yes, I made the sauce today. I made thirty-five gallons today. I make about 115 gallons a week, sometimes more than that in the summertime. Business don't fluctuate as much as it used

to in the summer. In the winter it does a little bit, but I think with the school systems, the way they do now, that they're just about going to school year-round that it don't fluctuate as much as it used to, and so pretty well about 115-gallons a week fifty-two weeks a year—that's about what I make. And it takes me about—about four hours to make a batch of sauce and then pour it up and—which I didn't clean it up. Today I let Jimmy [Nations, the current pitmaster] clean it up because I'm going to have a long hard shift tonight. I hope I have a hard shift tonight, anyway.

00:30:13

AE: Can you talk a little bit about how you make your sauce, without divulging too many secrets?

00:30:18

RH: Well we start off and make it from scratch, and I make it the same way mother made it when we started here and—only we make a bigger pot now than we used to. We used to make it on top of a stove and make probably two to three gallons at a time, if that much. I can't remember how big that pot was and now I do it in a—in a forty-gallon steam kettle—steam jacketed kettle is what they call it. But it is better. You don't have the risk of scorching it that way. And it's a basic sauce that most, you know—just a basic barbecue sauce that—I don't know how to tell much more about that without telling too much. **[Laughs]** But it's got margarine in it and some spices and your basic mustard, ketchup, and vinegar and Worcestershire sauce, you know, just about like most sauces and—and some spices. And when you get the margarine melted, then you start putting your other stuff in it and bring it to a hard boil, and then I cook it for—I simmer it for about an hour-and-a-half after I bring it to a hard boil to get it to a pretty good thick consistency.

00:31:42

AE: How would you describe the taste of your sauce?

00:31:44

RH: Well I think it's the best sauce in the world [*Laughs*], myself. You know, the only thing I've changed in it in thirty-three years here, and that wasn't by choice, was last year we had been using Crystal Hot Sauce in it, and it's in Louisiana in New Orleans and made by Baumer Foods, and Hurricane Katrina wiped them out. And I don't know if they make it, but I switched to Louisiana Hot Sauce. So that makes the sauce a little hotter and it don't—some things I like a little—it's a little bit different and some things I like about it better. It don't give you—but it don't give you as much margin for error on your red pepper. You've got to watch that, or you'll get it too hot. I had a batch too hot this week that—I eat some nearly every day. I will taste it and I know which batch it came out of, and I know why I did it or when, you know. And then I'll adjust it back down a little bit, you know. But for me, I like spices, but some people can't eat it as hot as I would like it, you know.

00:32:59

AE: Are you the only one who makes the sauce?

00:33:00

RH: No, my son [Tony Headrick] has made it before and—and Mother, she's—well she's—I won't say—better not say that but she—she could make it if she had to, I guess, but you know, she's made her share of it in her day. My brother he used to make it before he left. That was his job. And then I took that over for him back in [nineteen] '96, and my son's made it off and on. I

had heart surgery last year, and he made it while I was off with the heart surgery, and he's made it at times leading up to that—that I wasn't able to do it because it can be tiring and hard. But that's one of my ways that I contribute still now is by making the sauce, and so I take a lot of pride in it.

00:33:54

AE: Is it something that is a recipe that's written down or something you just know by heart?

00:33:58

RH: Well it's written somewhere, but we have a basic one we go back to and all but you know, that we had to multiply it up to, you know, from making a gallon or two at a time to up to thirty-five gallons so—but I know it in my head, and my son knows it in his head. And mother would probably have to go back and look at her recipe, you know, because she hasn't made it in a while. And my sister-in-law knows it, and my brother knows it and—and that would be about it.

00:34:32

AE: Do people ever come and want to buy it by the quart or the gallon or anything like that?

00:34:36

RH: Yes, they do. And I don't knock much off on that because I don't want other restaurants—it's hard to make and so, you know, I sell it for twenty-two dollars a gallon. And, you know, and I could sell it cheaper than that but it's—like I said, it's a pretty good job, and I'm not going to make it for another restaurant, you know. If they want to barbecue, let them barbecue—make their own sauce, you know. And because I've had people that wanted to do that, you know, and it—it's a job. It's like I said it—it takes me about four hours to make that batch of sauce and

three days a week, four hours at a time, and then there's about an hour's cleanup time on that. So you know it's—it's worth twenty-two dollars a gallon.

00:35:37

AE: Uh-hmm. How would you rank the sauce as a compliment to your barbecue? How—how important do you see that it exists with what you do?

00:35:45

RH: Well I think it's very key to it because as far as you know, if—there's a lot of people that can cook good barbecue meat, you know, and I just think that it matches the meat better than any sauce than I've ever tried, you know. And I'm sure there's other sauces out there that are good, you know, and I don't really go out and try a whole lot of them here and there or whatever but, you know, I do read up on it and study it and all. But I think for the barbecue shoulder and the barbecue sandwich I don't think you can make a better barbecue sauce than what we have.

00:36:32

AE: Well can you talk now a little bit about your process of smoking the barbecue and what's important to you there?

00:36:39

RH: Yes, we cook with an indirect—indirect fire. That means that the firebox is right behind the meat, and we went to that in about 1977, when we moved out of that little pit that's out front there. And there's a little difference in it. I like the—the other way has some advantages. But you really got to be on your toes on that one because if you get flame up into the—into the meat, it's going to scorch it. The other is a little more forgiving, you know. It takes about twelve to

fourteen hours. If you cook your shoulders in twelve to fourteen hours, then you've—you've done a pretty good job because that—the meat looks—looks better and tastes better. If you cook it a little less than that, you cooked it a little too fast and you can't—and it's all right, but—but if—about twelve to fourteen hours it's—is a good cooking time on it. You've done a pretty good job on it, and it will look good, if you finish it off in that. If you drag it on over sixteen to eighteen hours, something like that, then I—it just isn't quite as good as it is, you know. I think twelve to fourteen hours is the—about the best cooking time on a shoulder.

00:38:01

AE: When you were describing how you upgraded from the pit that was out front to another pit out back and then an even bigger one, was there a learning curve in how to get the most out of those pits, or is it pretty self-explanatory?

00:38:14

RH: Well yeah, we were kind of like learning as we went. My daddy built that pit. As a matter of fact, right close to where we're sitting here [in the office behind the bar area], it was right over there and it was—that was—that was a window right over there where that door [from the dining room to the office] is at, and we went outside and come around here in a little building to turn it—this part wasn't here. And the firebox was about right here where we're sitting. On the first pit we built like that. And some man from Arkansas showed my daddy how to—come by and built it for my daddy. And so as we learned on it, you know. We learned how—how much you could push it and this, that, and the other and—and how to cook with it and, you know. Well I've burnt up more than one batch of meat on it, and it was trial and error. And but that was a sweet cooking little pit right there, I'll tell you that. Didn't even have any fire brick in it, and it was just

concrete blocks and—and that was it. And I think we tore it down, I think, in I believe about '84—1984. And but it was a good cooking little pit. And I took those same—same measurements off that pit and I built the—what I called pit two and pit three. Pit one I built in 1985 around there, which it ended up—it was supposed to be the same measurements, but it was built a little bit bigger. And the guy had it going up and he said, “I made a mistake, and I’ve made it too big. What do you want me to do?” And I said, “Well you done got that far with it, just go ahead.” And—and it cooks all right, but it cooks a little different. Each pit has got its own characteristics. Pit two and pit three, though, are about the same size that—that original pit that we had right over there was. And I’ve got one at my house that’s just like those that we built over there. I didn’t mean to build a pit that nice over there, but it was in the early ‘80s. We built it over there at the—because I’d have to—you can go out and take and you can throw some concrete blocks—about four blocks high and you can cook some good meat like that with a bucket of water and a little dipper, and I’ve done that—had to do that around these holidays. But you’ve got to stay there with it, you know, and so with an indirect fire you didn’t have to. So I just built me a pit at my house, where I could stay up and cook twenty-four hours a day over there without having to pay somebody, you know, to add in around the holidays that we used to use. And it’s still there now. But it’s a good pit, too.

00:41:18

AE: Can you talk a little bit about the size of the pit affects the smoking of the meat?

00:41:23

RH: Well like those pits right there, you know, if—if you’ve got enough fire box and like you’ve got going to from where your meat is held at and where the fire is out back, the size of

your hole going to the fire box and the size of your fire box, you know, you've got to—if you've got a bigger pit that holds more shoulders, you've got to have more fire out back, you know, to get it up to that. But also you've got that one spot where the heats come through; that's your hot spot. And you've got your cold spots onto the side on either side. And that's not all a bad thing. Somebody said, "Well why do you do it that way?" I said, "Well you need a—." You know you—you put it in this hot spot and you rotate it out of it every hour, and you rotate the others in it, you know. And it's just when you learn what you're doing you—you cook fine there. It don't all cook—it's—it's not the same temperature everywhere on that pit at one time, you know. And you got your hot place, and you've got your places that aren't quite as hot, you know, and you can push it and you can up your temperature on the other—you just—when you know what you're doing you can—you can get it as hot as you want it or drag it out as long as you want to. But like I said while ago, about twelve to fourteen hours is a good cooking time. Twelve on raw shoulders and fourteen on froze shoulders. And you put a lot of shoulders on froze, and that becomes part of the cooking process when you unthaw them. But it also—I think they have a better color to them when you put them on frozen; they get a little bit more of a wine-ish color and—to them than they do if you—if you put them on fresh raw, they don't, you know, they will but they don't get quite as good a color as the ones you put on froze.

00:43:36

AE: Would you say, though, the frozen ones that get the better color, do they also get a better taste?

00:43:41

RH: Can't hardly—can't tell any difference in them. It's—it's right—really, I just can't tell the difference really, you know. You know, but they look prettier.

00:43:53

AE: Do you think there are any differences in the way that your father would cook the barbecue than what you do?

00:43:59

RH: No. No. Basically, I mean he taught me a lot about it, too, and Mother taught me a lot. And the reason I say Mother, me and her worked at the end of the shift, and they put them [the shoulders] on at the first of the shift, so I would be more at that time on the tail-end of it on taking them off and finding, you know—knowing when they were done and all and everything. But Daddy set the standard a lot on turning the meat and—and that. He knew—he knew—he had barbecued sometime in his life. I don't—you know a little bit. But the Headricks were good cooks, too. His mother, she was dead when I was born but—my grandmother was—but she was a good cook from what I understand. And with all the kids she had [*Laughs*] and the Depression I think she had to be a good cook. She had to make her cornbread and stuff by the pan, where my other grandmother didn't have quite as many kids, I don't think. She had—made it—made it by the skillet-full, you know. But Daddy—Daddy taught me a lot about it, and so we do it the same way we were doing it when he was alive and when he was still active in the business.

00:45:07

AE: Uh-hmm.

00:45:08

RH: None of that has changed in over—the only change we made was about—about 1977 and nothing has changed since then.

00:45:16

AE: What about your son Tony; has he been involved in the business since—?

00:45:20

RH: Ever since—yes, he's been involved in it ever since he went to work out here when he was fourteen, and he's thirty-five—yeah, thirty-five now—so he's worked twenty-one years here.

00:45:37

AE: Do you think that was an—an obligation at all, or he just really enjoys it and likes working in a family place?

00:45:44

RH: I don't know. *[Laughs]* I didn't give him any choice. *[Laughs]* I made him come to work so—and he's been here, so I don't know. He hadn't known anything else, I don't guess, you know. You'd have to ask him that.

00:46:01

AE: I will, I will. Does he have a family of his own?

00:46:05

RH: Yes, he does. He has a wife Leanne and three children—Ricky Headrick, Zach, and Katie.

00:46:14

AE: And so what do you think the future of the Green Top—Leo and Susie’s Famous Green Top Café is?

00:46:19

RH: Well I think we’ll be around a while. I plan on it being—I plan on there being a Headrick name on there for another fifty—thirty-three years to fifty years, you know. I hope we can keep it going and—and I don’t think—I don’t see any reason it shouldn’t. I know a lot of people—a lot of barbecue places right now, if you look at them, and I don’t want to be critical of them because they do what they need to do, but they use what you call—well I don’t know what you call them—it’s basically they cook with gas, and they’ve got a little box on the back and they lay a hickory chip on it. And we don’t have one of those, you know. Ours is cooked on the pit. And so, you know, down the road twenty years or so, I don’t know. Hickory may be harder to find than it is right now. But right now we have a pretty good source of it, so usually when they—when they cut the trees and when they’re pulp-wooding and when they go out and they cut the timber, there’s only one month of the year—that I understand—that’s what the guy that gives me wood tells me. And I don’t know that much about the wood business—but he gets—been getting me hickory for twenty-something years, Steve Dyes. But he tells me that there’s only one month of the year that they can use those hickory trees at the pulpwood plant, and that’s the month of May when the bark falls off. That the other eleven months—and I do know that when he’ll bring—I can tell when it’s cut in May, and sometimes you get some on into June that was cut in the month of May that the barks fall off the hickory. And that’s the only time they can use it at the pulp-wood plant. Other than that, it’s too hard on the de-barker or whatever process they use, so the people that cut it will set it aside, so it gives them a market to use the hickory because they can’t be that selective when they’re going through the woods cutting the—cutting the trees. So

they can—he buys it by the trailer-truckload, and he cuts it up and he delivers it to me. And I get about three—three loads of wood a week from him and have been doing it for twenty-something years.

00:48:44

AE: Are there other purveyors that you and your family have used that have been working with you for that long?

00:48:51

RH: We've been with Mr. Comer out of Columbus, Mississippi for—we got our shoulders from him for over twenty years. I can't remember exactly when we first started getting them but when we first started here we used Ziegler shoulders, and Zieglers went out of the fresh meat business—or fresh pork business, as they called it—and they do basically hotdogs and lunchmeat now. So—so we looked around and dropped from one to another, and we found Comer Packing, and he's a family owned business, too, so we've been with him ever since. He's a bulldog man. **[Laughs]** He over there—yeah, he's a Mississippi State Bulldog so, you know. I think you're an Ole Miss, aren't you? Yeah. But yeah, he's a big time Bulldog fan, you know.

00:49:54

AE: You can always talk about football. **[Laughs]** So I had a question, and I've lost it now that we've talked about football. Is there anything that people who haven't been here to the Green Top that you'd like for them to know about where you are and what you do?

00:50:10

RH: Yes, if you want like a barbecue that's smoked for twelve to fourteen hours that's done the old way with a good homemade sauce, come to the Green Top Café. It's a nice family atmosphere that's been here for fifty-five years now. And it ain't always been the same, but it has been since our family has had it, and I hope we'll be here another fifty years or so.

00:50:45

AE: What has this place—what has this place meant to the surrounding community? Because I—I think I read somewhere that the football coaches come and have a meeting on Wednesdays or something like that, and y'all sponsor some teams?

00:50:58

RH: Well I wouldn't say sponsor a team. I help every school that ever asks me to do something. I try to be a good citizen in the community. I mean we—we help Corner some up here, some—to Christian some, Dora some, Cordova some, and that's our big rivalry. But my father graduated Dora and the coaches from Dora, they come down usually on—a lot of time on Wednesday nights, and we sit and talk a little bit. And I don't get to go to all the ballgames. We've got a big ballgame tonight against Walker [tonight], and I don't know if I'm going to get to make it down there to it or not. But—because I've also got a TV show coming by here at six o'clock tonight, *Alabama Traveler*, and they're going to film tonight at six o'clock. So the kickoff is at seven [o'clock], so I may not get there, so they're going to have to pull that one through without me. But I guess since my father played football and I played football and my son played football and my grandson played football at Dora, you know, we're kind of like Bulldog fans down there. And I've got his team picture at the house from, I think, 1936 and me and Daddy on that—my team picture of when I was in the tenth, eleventh grade. We looked just alike, and people are

amazed and said, “You’re looking more and more like your father.” Well they remember my daddy when he looks like I do now at this age, but when you look back in 1936, he looks like I did in 1966, you know. But my answer to that is that we’ve just—we’ve always been football fans. I guess that’s the only reason I got out of high school is because of football.

00:52:58

AE: What year was your father born?

00:53:00

RH: Hmm, you might have to ask mother that one. I—let’s see, I want to say 19—I want to say 1919, but I may be wrong about that, you know. You know, but like I said, I may be wrong about that. Mother is—I don’t know, she’ll claim eighty-four, but I think she’s eighty-five, so—she said she lied about her birth age on her birth—to get her driver’s license a year early, but I don’t know about that. *[Laughs]*

00:53:51

AE: Well she can say anything she wants to now.

00:53:55

RH: She said, “I wasn’t but fifteen, and I wanted my driver’s license so—.” *[Laughs]* So yeah, I don’t really know. I think that’s about right on Daddy’s birth—Daddy’s age. I believe it was about 1919 or 1918. I don’t know. I’d have to go back and look.

00:54:13

AE: Well a couple more things that have come to mind since we've been talking that I haven't asked yet are how many employees you have now, since you said that, you know, it was just a family affair and you just had one or two people working for you?

00:54:25

RH: Twenty-three.

00:54:26

AE: You have twenty-three employees?

00:54:28

RH: Yes, twenty-three. I have had more at times, you know. But right now we're running with about twenty-three.

00:54:37

AE: Have any or many of them been with you for a good long time?

00:54:41

RH: Yes, Tonya Williams has been with me, and she's my kitchen manager, and she's been with me about thirteen to fifteen years. And Sherry Wages; she's been with me, and she's my nighttime manager—about twenty years. And Brenda Keene got here; she's been with me about fifteen years. And those are my longest ones for right now. I've had some like Betty Clark; she retired a couple years ago. She worked for me twenty-something years, and she had a lot of her children work for me, you know, 'til they moved on and—but those are the ones that have been here with me the longest right now.

00:55:35

AE: And then your menu, can you talk about how that's evolved over the years?

00:55:38

RH: Yes. When we started here when Edith—Miss Carey owned it, you could—you'd get a hamburger or cheeseburger, either one, or a barbecue. And then they would get Hazel and she would—you could get it sliced if you wanted to, and she'd just slice some off of a shoulder back there. And so when we started, we just had barbecues and cheeseburgers. Well the next thing we added on was we got a little Fry-Daddy cooker and started cooking French fries, and then we got where we could afford a—a commercial fryer because those kept wearing out, and we bought one of those and—and so we had barbecues, cheeseburgers, and French fries. Okay, people started wanting barbecue plates, so we could put French fries on it and put it sliced or chopped. And we didn't have anything else, so we would put a couple of pieces of lettuce and some tomato on it and put some mayonnaise on the tomato, and that's what you got for a barbecue plate. So then we evolved and we started offering—upgraded the salad part of it a little bit. All right, then we added baked beans on, and this was in the—I guess, the early [nineteen] '80s we added baked beans on. It was probably in '75 or '76 when we added the fries on—early '80s we added the baked beans, and that gave you a choice. And then coleslaw. We added—we—we added that on about the time with the baked beans, so that gave you a few more options. Then people started wanting barbecue meat on salads, and we started offering barbecue salads, and that's become one of our best sellers. And our dressings, we make our own dressings, and the only one we don't make is the French dressing. And I thought about making it but it's—we make our own Ranch dressing, our own Thousand Island dressing, and basically our own Italian

dressing and—and our own white sauce. We make a white barbecue sauce, too, which is a mayonnaise-based sauce. It's—it's basically mayonnaise, lemon juice, sugar, salt and pepper, and so it's very good. I like it, too, but not on a sandwich, but I'll use it on a salad; I like it on a salad. But then about six or seven years ago we put on a barbecued baked potato and then started offering barbecued, you know, potatoes with your plate and—and about three years—two or three years ago we started adding chicken to the menu because a lot of people couldn't eat pork. So we'll take and we get chicken in on—there will be a double breast together and it will be quite thick, and it will be about the size of both of my hands together and that's—does better on the pits we've got because they weren't designed to cook small pieces of meat. They were designed to cook big pieces of meat. But then we just—we'd take and cut that chicken up, and then we can use it in any way that we use the pork. And also, through the years, we've always—a long time ago when we first—when we bought the place, she would—Edith would use just to make a ham sandwich—just regular lunchmeat. Well we upgraded that to a buffet ham, and then about twelve years ago I decided well we could cook our own hams, so we cook and we smoke our own hams now, and we serve our ham sandwiches and our chef salads, which has the ham, that we cook here on it. And they're very good, too. And to me, that's some of the best ham I've ever ate in my life. We ate some yesterday for supper, as a matter of fact. And everything we do here we do ourselves.

01:00:06

AE: Well can I ask you about the white sauce? Is that something that was kind of customer demand or something that you wanted to develop?

01:00:11

RH: I found that in a recipe book and just tinkered with it at the house. And when I put the barbecue potato on [the menu], I started offering that with it and—and a lot of people like it. And I've given that recipe out before because I stole it myself. **[Laughs]** You know, and it wasn't that big a secret. The whole business ain't based on it like it is our red sauce, you know. So, you know, I'm not as secretive as that with that one, you know. And—but it's a good sauce and you know—and on a sandwich, I mean I have some people—one guy he gets some red and some white on his chicken sandwiches and—and I've tried them and they taste pretty good, you know, blended together, so—but it's—it's—it's good. Anything you do yourself is better than what you buy through these stores.

01:01:14

AE: Do you think Alabama barbecue is particularly different or its own thing from other barbecue throughout the South?

01:01:21

RH: Well I haven't eaten barbecue—and the only one I've ever ate at was in Florida one time. I ate one at a place down there and—I won't say which one, but you know, I thought ours was superior. But when I go out, and I've been to Memphis and stuff and all and everything and—and I've thought about going to some of the places up in Memphis and seeing what it was, you know, but after you've been around barbecue, if you ever do get a day off for a vacation, I don't want to go to another barbecue place. **[Laughs]** I want to get away from them, you know. I want to go get seafood or something, you know. So I don't—I don't really try it that much.

01:02:17

AE: Well I also read mention of some famous folks coming through here: George Wallace and Bo Jackson and some other fellows. Do you remember some stories like that?

01:02:27

RH: Yeah, there's been—been some famous people come through here. Lord, I forget some of them but—and I got a lot of them and got the pictures, and I need them to get back on the walls because sometimes they'll—you'll have them on the wall, and they'll fall and they'll break, and you'll put them here and put them there, you know, and I've still got them and—and need to get them back on the wall. But Big Jim Folsom, he come in here and him and Daddy sang. Do you remember Big Jim? You know, the thing that struck me about him was when he walked through the—we used to have two wooden doors, green wooden doors, out the front and—until we put glass doors in about ten years ago. But when he came in, he had to duck. He was tall. He was six [feet] eight [inches] or so, you know. And I thought well, no wonder they called him Big Jim. I can remember when he was campaigning for governor when I was in elementary school, you know, and they'd talk about Jim—Big Jim Folsom, and you'd go to one of his rallies and the—his theme song was *You Are My Sunshine*. I don't know—I'll never forget that. But him and my daddy sang that song over there in that third booth over there where we call it Booth Three. And they sang that song together. And really a remarkable man when you think about some of the stands he made and the times he made them, you know. And that's another subject, you know. JJ Starbuck, the guy that played on that; he's been in here. He would come out to see Ellis Taylor, and I think Mr. Taylor might have had some money invested in some of his shows or something but—. Pat Dye that coached Auburn, he used to come out here and got a picture of my mother sitting in his lap. She thought he was cute, too. **[Laughs]** And Bo Jackson, he come in here. And Mary—Mary Ruth Burgess, she brought him in here; he was working with them when he was

going to Auburn and—athlete, great athlete. There's been a lot of—lot of them and a lot of them—Marvin Haggler has been in here. And the most remarkable thing about him is, I thought man, what big shoulders and what a tiny waste he has. He just went straight out from his waste, and I thought man, he's in incredible shape. And that's when he was getting ready, I think—who was it Haggler and—not—it was this famous fight. That was about the time he fought the—the guy in [Las] Vegas—Thomas Hearn, I believe—Thomas Hit-Man Hearn. It was—it was one of his—it was in the time when he was going to fight his famous fight because he was kin to some of them there. He went by, I think by Haggler [*pronouncing this HAG-ler*], but down here in Argo [Alabama] he had kinfolks and around here they were known as Hagglers [*pronouncing this HAY-gler*], you know. So but he was I guess the most famous one we've ever—ever had in here, I guess. I mean he was the world champion middleweight, I guess. And but Lord, there's been so many. I mean Governor Siegelman was in here a year ago, and he's been pretty famous here lately [**Laughs**]*—real famous. [In 2006, Governor Seigelman is facing charges of conspiracy and racketeering.]* Gee, going blank on it now. There's just been so many in thirty-some years. I know I'm going to forget some, you know. And my daddy—we had a picture of him—I don't think he ever came in but—with George Lindsay, you know—had a picture of daddy and him singing together out there, but I don't—I can't remember if George came in or not. Right off my head, I know there's more, but I'd have to go out and look at those pictures and tell you who all, but I know those definitely have been in. Sonny—oh gosh, was the basketball coach at Auburn, now he's been in here in the last year or two. Jude Bartow [?], he's been in. Mr. Bartow stopped in some on his way from here to Memphis when he would go through and—

. [**Interruption**]

RH: [To employee walking through office] Yeah, we don't—we don't take them home. No, we don't do it.

01:07:22

AE: How recent or is that even an addition—that downstairs dining room, did y'all add that on?

01:07:29

RH: Yes, when we bought this place, we didn't have any restrooms on the inside. The men's room was about on the outside of the building was right over—right over here somewhere, and the ladies' room was on the other end of the building on the outside. And when we'd clean them up at night, and you'd go around and take a hosepipe and clean them up, you know. When we got Miss Carey paid off and I believe it was about 1977—'76 or '77—when we got the mortgage that held the deed on the place we borrowed the money to add that—the downstairs sitting area. And the way that came about was we had looked into—we needed inside restrooms and the only way—the cheapest way we could get restrooms that way, by putting that metal part—a metal building on adjoining this and get more seating, too. And then when we did that, then our kitchen became too small, so then in about 1980 we added the kitchen. We enlarged it down to the—I've got—well the main part of the kitchen and I—I can show you right there on that little [security] camera right down there to where he's standing down there now. And we added on down there. We were just up there on this little upper part, and it was real small. And then in '85 I added this room we're sitting in here now [which is the office]. And this was mostly—and we did this in about '82 or '83. Because we sold an incredibly large amount of beer, and I had my walk-in cooler for my beer—it was in this corner over here. So to get more seating capacity, I built this room and then we put the walk-in cooler over back here. And then this was dry storage. And

sometimes we'd buy beer in thousand-case lots and—and that was a lot of beer for a restaurant. And so when Walker—when Jasper went dry, though, we didn't have no need to do that anymore, so now we're—it's an office space over here, plus a little bit of storage. But we don't have—my insurance man was asking me yesterday, we were going over insurance this year, and he was asking me about my—my stock, you know—and I said, “We don't have that much stock because we buy it fresh, and we get deliveries three times a week and,” I said, “there's very little that comes, you know, in a can or stuff like that, you know.” So but we—then we added our pit on in '85 down there, and I call that the Pit One area. And then in '97 I added the Pit Two, Pit Three area. And in that area we put a blast chiller in, a blast cooler, and I think we may still have the only one in Alabama. But to cool the meat down to—from 140 [degrees], which is—now the standard is fixing to be 135, if it's not already—you have to cool it down 'til it's seventy-degrees within two hours. Well them are standards that weren't there when we started in this business by the Health—by the order of the Health Department. So to do that we were either going—either going to have to go to smaller pieces of meat, which would be a butt, which a lot of people cook, you know, and there's advantages and disadvantages to cooking a butt. I think a shoulder tastes better because it stays on the pits longer. I can cook a butt in about six or eight hours. It takes a shoulder about twelve to fourteen hours to cook. But the blast cooler, it cools it down to within seventy-degrees within the two hours that you have there, and it will cool it on down to below forty-five within four hours. As a matter of fact, in about three hours and thirty, forty minutes it will cool it down to that, and that was a significant change. And I didn't know how that would do on the taste of it, but it didn't change the taste of the meat any and it would—gives you better shelf life and—and it's safer, you know. Safer. I mean the old theory was when we bought the place was you'd cool it down to room temperature, and then you'd put it in the cooler, you know.

And but the things of a long time ago, you know, you didn't have the refrigeration—as good as refrigeration as you have now days, you know, and so that has a one-horse and a three-horsepower compressor on it—the one-horse for holding and the three-horse when you're blast-chilling. And it will do the job. And so we didn't have to quit cooking shoulders. And so where was I going with that? **[Laughs]** Anyway, that's what we added on in '97, when we put that back there with the two pits, we put a blast cooler and moved our cooler from the kitchen into that room there, so that gave me more kitchen space, so that was an enlargement in itself.

01:13:16

AE: So is this front room out here where the bar is, is that an intact original area of the restaurant?

01:13:20

RH: That's the original—that's the original Green Top. As a matter of fact, I think they did the barbecuing and the cooking and all out there. And right through that little door there when you walk through and the kitchen is on the left right there, that little small part [where today they hold their take-out orders] they—I think they added that on to it, to give them more room, you know, and it was—that was probably the first addition to the place right there then.

01:13:51

AE: Do you know what Edith Carey, the woman that your father bought the restaurant from—did she come in after y'all bought the place, and do you know what she thought about how y'all were handling the barbecue and the restaurant and all?

01:14:03

RH: She didn't come by. I saw her a few times. Her health got to where it wasn't, you know—she—she got in bad health as years went by. Her son, I see him. He works at Wal-Mart now, and I see him. And from time to time, you know, and we have a good relationship, you know, and I don't know how they—never really knew how they felt about how we did or whatever you know. But yeah, I don't know.

01:14:45

AE: Well do you have any final thoughts about your life in barbecue and barbecue itself?

01:14:53

RH: Well it's been a lot of hard work. It takes a lot of time and I—there's been a lot of memories here, and I hope they keep going on, you know. And I wouldn't have anything any other way. I enjoy it and I just—I just love—I guess I love the barbecue business because I've had opportunities to get out of it, and we haven't taken them. And I look to be in it another fifteen or twenty years, anyway, so I hope they're successful years.

01:15:41

AE: I'm sure they will be. Thank you very much for your time. I've really enjoyed this visit.

01:15:45

RH: This has kind of flown by, hasn't it?

01:15:47

AE: Yeah, it really has—an hour and fifteen minutes.

01:15:50

RH: There's no telling what I'm going to get in trouble about that I've said. **[Laughs]**

01:15:55

AE: You're fine, and it's been great, so thank you very much.

01:15:57

RH: Well, thank you.

[End Richard Headrick]