

**BARRY VAUGHN, JIM VAUGHN & NORA VAUGHN**  
**J & N Barbecue – Jonesboro, AR**

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Date: May 26, 2011

Location: J & N Barbecue - Jonesboro, AR

Interviewer: Rachel Reynolds Luster, SFA Intern

Transcription: Shelley Chance, ProDocs

Length: 1 hour, 5 minutes

Project: Southern BBQ Trail - Arkansas

**[Begin J&N Audio 1]**

**00:00:00**

**Rachel Reynolds Luster:** It's the 26<sup>th</sup> day of May and I'm Rachel Reynolds Luster and I'm at J&N Barbecue and in Jonesboro, Arkansas. And I'm going to have you introduce yourself and-- and say something about what you do here at J&N.

**00:00:17**

**Barry Vaughn:** I'm Barry Vaughn. I'm the grandson of the owners. I do the cooking, and *[Laughs]* that's about it.

**00:00:35**

**RRL:** So how long have you worked here at J&N?

**00:00:38**

**BV:** I don't know how many years I've worked here. We've been here for--since 2001 here at this spot and then we was down there for seven or eight years just down the road, so we've been in business for I don't now close to 15 years--16.

**00:00:59**

**RRL:** And--

**00:01:00**

**BV:** Something like that.

**00:01:01**

**RRL:** And you're a young guy. Have you worked here all 15 years?

**00:01:06**

**BV:** Well no; I haven't worked here--I've worked here since--pretty close out of high school. So it's been a long time.

**00:01:15**

**RRL:** So tell me a little bit about your grandparents.

**00:01:20**

**BV:** This is all they do. They eat and live barbecue. They're here six days a week from 7:00 to 7:00, so there ain't much life other than barbecue for them.

**00:01:43**

**RRL:** So they--they start--this location here where you moved to used to be your granddaddy's diesel shop?

**00:01:54**

**BV:** No; he had a mechanic's shop in town years ago. And we used to be down at the old truck stop but when they built the bypass we had to move down here. So that's how we ended up down here.

**00:02:09**

**RRL:** And what--what is this building?

**00:02:10**

**BV:** This here?

**00:02:12**

**RRL:** Or what was it?

**00:02:13**

**BV:** This is the neighbor's building. It's not ours.

**00:02:15**

**RRL:** Oh okay; I see.

**00:02:17**

**BV:** That's not ours. We do work on our--piddle with our own tractors and stuff in there but this is just a barbecue place here. The cook shack--done in there.

**00:02:28**

**RRL:** I heard you're quite a collector of tractors.

**00:02:30**

**BV:** Well we--we have a few. I don't know how many we've got but there's several.

**00:02:37**

**RRL:** Do you--

**00:02:37**

**BV:** We buy and sell tractors.

**00:02:38**

**RRL:** Do you like to just work on them or--?

**00:02:41**

**BV: Yeah; yeah and collect them.**

**00:02:46**

**RRL:** Uh-huh.

**00:02:46**

**BV:** That's what we do in our free time.

**00:02:50**

**RRL:** So you cook the meat?

**00:02:53**

**BV:** Yeah; we cook ribs, chicken, beef, hamburgers and hotdogs and Polish and Boston butts, everything is just cooked with charcoal besides the Boston butt and they get hickory wood and that's about all of the barbecue.

**00:03:16**

We do cook some coons and deer and stuff for people that bring stuff up here.

**00:03:22**

**RRL:** Oh really?

**00:03:22**

**BV:** Yeah.

**00:03:22**

**RRL:** Well that's neat. So how--how do people know that you provide that service?

**00:03:28**

**BV:** Well just through the years they've just brought one--brought stuff up here and just asked and we've done it for a long time.

**00:03:35**

**RRL:** Do you hickory smoke the coons and stuff?

**00:03:38**

**BV:** No; they get cooked on charcoal. My grandfather, they've had coons--what do you call them, coon suppers their whole life you know and occasionally on weekends and stuff they'll get together and have coon suppers. So that's--that's probably where it all got started.

**00:03:57**

**RRL:** Well where did they--?

**00:03:59**

**BV:** At the mechanic's shop up in town.

**00:04:02**

**RRL:** Okay; what did they usually have along with the coons?

**00:04:04**

**BV:** I don't know. It was before my time.

**00:04:08**

**RRL:** Oh they--they don't still have them?

**00:04:10**

**BV:** Uh-um, no; but occasionally somebody will bring one up here and we'll cook it for them.

**00:04:16**

**RRL:** Now is that with the special cooker with the razor back--?

**00:04:19**

**BV:** Uh-hm, yeah, yeah; that's kind of what that deal is for.

**00:04:22**

**RRL:** Well I saw it going out there.

**00:04:23**

**BV:** Yeah; we've got some stuff on it today. Matter of fact, for a guy that's getting ready for Memorial Day Weekend, we've got--we're cooking him ribs and chicken, pork steaks, turkey legs, and I think that's--and some beef brisket, yeah. There's several things for that guy.

**00:04:45**

**RRL:** And it looked like you had ribs and chicken going in the big smokehouse.

**00:04:51**

**BV:** I've got ribs--yeah ribs and chicken is going on today. And that's probably all I'll cook today.

**00:04:59**

**RRL:** Well I've been--when we're here in Jonesboro I'm always impressed at your wood pile. You have a very impressive wood pile.

**00:05:08**

**BV:** Yeah; they--that's one thing we don't run out of here is wood.

**00:05:13**

**RRL:** Where do you get your wood?

**00:05:14**



**BV:** I don't even know the guy's name. He's been bringing it up here a long time. He lives down Harrisburg Road, not too far from here. He's got--he's got hickory all the time. All we do is call.

**00:05:29**

**RRL:** Does he cut it off of his place or--?

**00:05:31**

**BV:** I don't know where he gets it at. I really don't know. I don't know.

**00:05:38**

**RRL:** So what kind of preparation do you do for the meat before you smoke it?

**00:05:44**

**BV:** Uh--

**00:05:44**

**RRL:** Or charcoal it?

**00:05:49**

**BV:** Really nothing. We got a special seasoning we--we put on it, but other than that, we put seasoning on it and put it on the grills and try not to burn it.

**00:06:00**

**RRL:** Sounds like a fine--fine goal. **[Laughs]** So do you guys mix up your own seasoning?

00:06:05

**BV:** Yes; we do.

00:06:07

**RRL:** You don't have to give me the recipe but could you just tell me [*Laughs*]--tell me what's in it or what flavors you know or anything?

00:06:15

**BV:** Salt, pepper, and that's about all I can tell you.

00:06:19

**RRL:** Okay; so is it just like--

00:06:21

**BV:** Because I don't really know.

00:06:22

**RRL:** Oh okay.

00:06:23

**BV:** I don't make it.

00:06:24

**RRL:** You don't make it. Who makes it?

00:06:26

**BV:** My grandma.

00:06:27

**RRL:** Does she?

00:06:28

**BV:** Yeah.

00:06:28

**RRL:** And is she the only one that knows the recipe for it?

00:06:32

**BV:** Nah; them girls in there probably know but I don't know.

00:06:34

**RRL:** Okay; well I'm going to talk to her later hopefully too.

00:06:39

**BV:** Yeah.

00:06:41

**RRL:** Let's see; so do you--are you involved with any of the other menu items? You strictly do the meat?

**00:06:49**

**BV:** I couldn't tell you no more than--about what's up there on that window than a man in the moon. I don't know prices or nothing. Now them girls, they'll tell you all that.

**00:06:57**

**RRL:** So what's your typical day like when you're smoking meat to come to--when you come to work?

**00:07:03**

**BV:** It's--it's you just get here in the morning and put it on and then it's kind of relaxed 'til it's time to take it off, so--.

**00:07:10**

**RRL:** What time do you put it on?

**00:07:12**

**BV:** I get here like about 7:45 and I have everything on by 8:30. The butts cook about--'til about noon and then the chickens come off about 9:30 to 10:00 and then the ribs will come off about 11:30, so--.

**00:07:36**

**RRL:** And then do you hang around or you--?

**00:07:40**

**BV:** Oh yeah; I--we'll be doing stuff all day around here.

**00:07:44**

**RRL:** Like?

**00:07:48**

**BV:** I have to go to Sam's a lot. I have to go to buy sodas a lot. And then all around--and make sure we don't run out of nothing.

**00:08:03**

**RRL:** What is your favorite thing about working here?

**00:08:07**

**BV:** Never run out of something to eat. There's something to eat all the time.

**00:08:13**

**RRL:** What's your least favorite thing?

**00:08:15**

**BV:** Barbecue; I've ate it for so long you know I want something different.

**00:08:21**

**RRL:** Well those two things seem to contradict each other, so what--what do you end up eating when you're at work?

**00:08:28**

**BV:** I don't know. My grandma cooks a lot--cooks us something different for lunch and then-- and we eat a lot of hamburgers and stuff from different places in town.

**00:08:44**

**RRL:** So I know that it's you and your grandma that work here and my friend Megan helps out some and she's family but what's the makeup of the--the employees here? How many of them are family?

**00:09:05**

**BV:** Most of them are--most of them are.

**00:09:10**

**RRL:** Could you just name some?

**00:09:11**

**BV:** Yeah.

**00:09:13**

**RRL:** Like--

**00:09:15**

**BV:** My sister is over there, Brooke; my mom, she--she ain't here right now; Megan--

**00:09:30**

**RRL:** And your grandma works here.

**00:09:31**

**BV:** My grandma and my grandpa. And then my Uncle Mark and that's about--that's about it.

**00:09:39**

**RRL:** I think Megan said she remembered working here with nieces and cousins and--.

**00:09:51**

**BV:** Oh yeah; it's--through the years, everybody--all of our family has worked up here once upon a time. Yeah; this is kind of a family-run business.

**00:10:01**

**RRL:** Uh-huh; well that's good. Do you--where do you get your pork from or meat?

**00:10:12**

**BV:** Well I--

**00:10:12**

**RRL:** Is it through a distributor?

**00:10:14**

**BV:** --yeah; it's through Performance Food Group. We do a lot business from them. We get some from Poplar Bluff [*Background Traffic*], Stovall Company, US Food Service, which

they're out of Memphis. There's another one out of Poplar Bluff but we do most of our business through US Foods and then Performance Food Group.

**00:10:50**

**RRL:** And I saw you are using for your charcoal that--

**00:10:54**

**BV:** Ozark Oak.

**00:10:56**

**RRL:** Ozark Oak Hardwood which is an Arkansas product.

**00:10:58**

**BV:** Yes; that's made in Yellville and that's all we've ever used and it's the best you can buy.

**00:11:08**

**RRL:** What makes it better than other charcoal you think?

**00:11:10**

**BV:** The lump charcoal--what you buy at town, I don't know if there's so many handlers, it's so broken up by the time you get it. It's fine to cook at home with; it's small. But in these big cookers if it's all broke up it won't last very long. And we buy that a pallet at a time and it's only been handled one time, so I think that's got a lot to do with it.

**00:11:39**



**RRL:** So do you--are you in on the--do you do the meat that people bring in, the wild game?

**00:11:49**

**BV:** Uh-hm.

**00:11:49**

**RRL:** How do you say prep coon? I have no idea how you'd even go--do they bring it in skinned?

**00:11:55**

**BV:** Yes; yes. We don't--we don't get into none of that. Yeah; deer and everything it's already skinned. All we do is put our seasoning on it and cook it for them.

**00:12:06**

**RRL:** Okay; and they I guess go ahead and cut it up and everything or--?

**00:12:09**

**BV:** Well some people want theirs cut.

**00:12:13**

**RRL:** How do you get a deer in the cooker?

**00:12:15**

**BV:** Well our cookers are big enough you--we've cooked whole hogs before.

00:12:19

**RRL:** Oh yeah?

00:12:21

**BV:** Yeah; they're big enough to handle that.

00:12:24

**RRL:** Have you done a whole deer before?

00:12:26

**BV:** Uh-uh; people will bring legs, deer shoulders, and hams up here. And rarely do they want them cut up after they--they usually do that their self.

00:12:42

**RRL:** And are they usually for like events or for just people's own personal--?

00:12:49

**BV:** Just people's own personal use.

00:12:52

**RRL:** Yeah; I might bring some [*Laughs*] of ours down here. That would be good to have smoked deer. Is there anything about the--that you can tell me about the family history, like did your grandpa and grandma do barbecue a lot at home before they had this as a business?

00:13:13

**BV:** Like I said earlier about the coon suppers, they did a lot of that and it just started from that deal. He hurt his back mechanically and then eventually got to where he couldn't mechanic no more so he just opened up the barbecue place. And he wishes he had done that years and years and years ago instead of so late. So that's--that's really where it all started.

**00:13:42**

**RRL:** So was he--did he do barbecue for the community before he had the business?

**00:13:48**

**BV:** No, just on the weekends them and their friends; nothing--nothing for a business, but that's--that's where it all started, just on the weekends.

**00:13:59**

**RRL:** And what--what kind of stuff did he cook?

**00:14:02**

**BV:** I don't know; I don't know. You need to go interview and see what he'll tell you. He--he could tell you some stories I'm sure.

**00:14:08**

**RRL:** We'll--we'll go do that. Maybe you could introduce me to him because I think he wondered [*Laughs*] who I was. I came in there looking for you and he was like he's around. So maybe you could introduce me to him and--.

**00:14:26**

**RRL:** This is Rachel Reynolds Luster and I'm still at J&N and I'm--I got me another visitor here. Could I have you introduce yourself please?

**00:14:33**

**Jim Vaughn:** Jim Vaughn is my name.

**00:14:35**

**RRL:** Jim Vaughn?

**00:14:35**

**JV:** Uh-hm.

**00:14:37**

**RRL:** And could you tell me your connection to J&N Barbecue here?

**00:14:42**

**JV:** Well we started this when--in '96 I believe is the year it was and I'd--I had a garage and I had hurt my back and they told me, they said you got to do something else. So I had been doing this just for fun, so I said well I've got to try it to see if I can make a living at it. So I did, and--and it worked out well.

**00:15:05**

**RRL:** So you used to have another location and--?

**00:15:09**

**JV:** Yeah; it--it was down here and the highway took it all and we moved down here in 2000, so--.

**00:15:19**

**RRL:** So Barry Keith was telling me that a long time ago before you had the restaurant and stuff that you used to have coon--coon suppers.

**00:15:30**

**JV:** Oh yeah; we did. [*Laughs*] We sure did. We'd--we'd buy oh probably 20--some odd coons and have them for Christmas or something like that because there's a lot of people that love those things. And--and I--the wild meat that's my favorite is--is coon, you know smoked. But we did that and then when I started this I couldn't do it, or I didn't want to anyway. But--but it grew into a job, so I just had to--to go with this and forget everything else.

**00:16:16**

**RRL:** Yeah; so what were the--what--what would have along with the coon at these suppers?

**00:16:25**

**JV:** Oh we'd have a--we'd have deer. I've had--I've cooked bear and just different kinds of meat that people would bring. You know they'd go hunting and bring them in--antelope and--but that's all I remember having. I may have had some more that I can't remember what it was. And--but they do real good.

00:16:56

**RRL:** Well Barry said that y'all still--if somebody will bring something in that y'all will cook it for them.

00:17:03

**JV:** Yeah; I did--I did a coon here a while back not too long ago. And but it just--we can't--you know do it and sell it but we can cook it for other people, like a deer. Now we can't sell deer but we can cook it for people--other people.

00:17:26

**RRL:** So what's been your favorite thing about--about having this barbecue restaurant?

00:17:33

**JV:** [*Laughs*] Well I guess seeing my wife work.

00:17:41

**RRL:** Oh no.

00:17:43

**Nora Vaughn:** What?

00:17:44

**RRL:** I asked him about what his favorite thing about having the restaurant was and he said seeing you work. [*Laughs*]

00:17:49

**NV:** That's the truth. He is not lying to you honey.

00:17:53

**RRL:** Now just be careful because I'm going to talk to her next and she might tell some stories too. *[Laughs]*

00:17:59

**NV:** Yeah; we've--we've got the--but yeah, whatever he says that's what he thinks.

00:18:06

**RRL:** Are you going to be back later this afternoon?

00:18:08

**NV:** Yeah.

00:18:08

**RRL:** Okay; well I might come back. About what time do you think would be good?

00:18:13

**NV:** Oh probably about 3:00 or something because that's usually our slow time.

00:18:15

**RRL:** Okay; okay well I'll come back this afternoon and visit with y'all some more. Thank you.

**00:18:20**

**NV:** All right; uh-huh you're welcome. It's good seeing you.

**00:18:23**

**RRL:** Good to see you, too.

**00:18:24**

**NV:** Did you get to visit with Brooke while she was making her slaw?

**00:18:26**

**RRL:** I did. I got some good pictures of it. It's really pretty.

**[End J&N Audio 1; Begin J&N Audio 2]**

**00:00:00**

**RRL:** Is today the 25<sup>th</sup>?

**00:00:02**

**NV:** Twenty-sixth.

**00:00:04**

**RRL:** This is Rachel Reynolds Luster and it is May 26, 2011 and I'm at J&N Barbecue in Jonesboro, Arkansas. And I'm going to have you introduce yourself and talk about your tie to J&N.



**00:00:23**

**NV:** I'm Nora Vaughn. I've--we've been working here since 2001. And just cooking barbecue and beans and coleslaw and everything like that.

**00:00:42**

**RRL:** And for the--just for the record, when is your birthday?

**00:00:46**

**NV:** [*Laughs*]

**00:00:48**

**RRL:** Your birth date?

**00:00:48**

**NV:** Uh-hm; my birthday is November 16, 1940.

**00:00:54**

**RRL:** Okay; and did you grow up here in Jonesboro, the area, or--?

**00:00:57**

**NV:** No; over on the other side of Black Oak, Arkansas.

**00:01:04**

**RRL:** Okay; did it have a community name or--?

**00:01:06**

**NV:** No; I went to church at Rose Chapel and it was in a community at Hancock Gin and then but I went to school at Rocky School Country School and then I graduated from [Leadville] High School.

**00:01:28**

**RRL:** Okay; I was visiting earlier with your husband and your grandson and one of the--I noticed driving--driving back after I visited, I had a great visit with them and I was thinking about how barbecue really is in a lot of ways about family. And I think that this place represents that very well. You've got lots of family that work here. How many generations of--of family have worked here on and off?

**00:02:05**

**NV:** Have worked--Jim's--two of his sisters have and one of his brothers--his only brother have for a long time, Bill Vaughn, and he was well known doing barbecue at his--what was it called? Do you remember? Down by Harrisburg at the County Liquor Store and that's where he used to cook. I can't remember the name of his place. But anyway a lot of people came here because they knew he cooked. He did the cooking you know and Jim's always just helped what he could you know and cooked and chopped meat and everything. And we'd all chop meat at different times. We all helped out, but yeah; they have two sisters that help, Ramona and his older sister Frances, and she's already 80 years-old now but she'd still love to come out here to--to help. But she's just not able to you know. But she loves it anyway.

**00:03:13**

I talked to her today; I'll tell you about it.

00:03:16

**RRL:** And then your daughter I know works here.

00:03:19

**NV:** My daughter--yeah daughter in laws; they've all helped. My daughter in law(s) has all helped at one time or the other you know. And Brenda is still helping. I don't know what I'd do without her. She's a good worker. And then the grandchildren, Brandy has helped us. That's Brenda and Barry's daughter, oldest daughter, my oldest granddaughter and then Brooke is still helping. And Barry Keith is doing the cooking now, you know since Jim has had his knee and back surgery.

00:04:06

**Female:** And then Mark and Steven help too your other--?

00:04:09

**NV:** Yeah, Mark and Steve helped for a year and Mark chops the meat for us.

00:04:15

**RRL:** Well Barry--.

00:04:20

**BV:** Go in there with all the blood and the chicken and--.

00:04:22

**Maegon Mayes:** Yeah; it's a very fun place to be. It's a good wind break; that pit is a good wind break.

**00:04:29**

**NV:** Well he's worked today getting that grill going.

**00:04:34**

**RRL:** Yeah; he was working this morning. So I was talking to Barry Keith earlier a little bit about when Mr. Vaughn, when Jim got sick and couldn't do his auto work anymore, I was interested in what made barbecue the answer. Do you know to--when he couldn't--when he couldn't do that work and he wanted to do something else what made barbecue--?

**00:05:05**

**NV:** Well we had a garage on Burke Street, Burke and Culver House and he always cooked you know like the 4<sup>th</sup> of July or around Christmas and we had--they--our friend had a restaurant there close to the garage. And she would let us rent her restaurant like for a whole day and Jim would cook and people would come and bring their families and eat you know and have a good time that way.

**00:05:33**

So everybody knows that he's always cooked and always loved it. And he just--when he got down in his back well, his friend down here, Joe Mack Campbell, he--he told him, he said Jim you need to get out of that business. You just need to cook, you know because I would make the hot German potato salad at home and make coleslaw by the dishpans full you know and we just always had our hands in barbecue, you know. And he--and then friends would bring coons or

deer meat or any kind of wild game. He would cook it for them. So now they bring it out here to have it barbecued out here--wild turkeys you know and we cooked that little baby hog for Miss what's her name, Loretta's--Loretta's Catering. We cooked a little hog for her.

**00:06:38**

**RRL:** [*Laughs*]

**00:06:42**

**NV:** It was a baby. [*Laughs*]

**00:06:44**

**RRL:** Oh Mr. Vaughn was telling me something about antelope. He said that--

**00:06:48**

**NV:** He's cooked everything. I'm telling you.

**00:06:51**

**RRL:** Where in the world did anybody around here get an antelope?

**00:06:52**

**NV:** They had gone hunting way off--I don't know Wisconsin or somewhere. I don't know where they went, way off somewhere. But they bring it home and put it in their freezers and then they want Jim to cook it for them. And Bob cooked a wild turkey just here a while back for Clyde and his friend Don you know and they told me, said now be sure and split that. So we--

you know when it's still good and hot you can take your cooking scissors and I got it split down the back for them, you know.

00:07:26

**RRL:** Hmm; that sounds real good.

00:07:27

**NV:** It was--they said it was delicious you know.

00:07:30

**RRL:** I'm sure it was. That's--

00:07:33

**NV:** But they really did a good job. It was tender.

00:07:36

**RRL:** So in a lot of ways you seem to me to be kind of the heart and soul of this place. And so I wondered what your favorite thing about working at J&N is.

00:07:49

**NV:** I like meeting the people you know and talking with everybody. But I'm getting where I can't remember names so it's kind of hard. But I just say you'll have to remind me who you are and they're getting the same way. *[Laughs]*

00:08:06

**RRL:** And what--what's your least favorite thing about--about working here?

**00:08:12**

**NV:** Well I--I love everything but I don't know what my least favorite would be.

**00:08:21**

**RRL:** You put it--I don't want to put words in your mouth but this is going to be I guess more of a question, but you put in an awful lot of hours here.

**00:08:31**

**NV:** Uh-hm.

**00:08:31**

**RRL:** Could you describe to me just kind of your typical day when you come to work here at J&N?

**00:08:39**

**NV:** Well like today I got up at 6:00 and made oats and coffee and toast and--and we looked at the newspaper. And--and then we come home--I mean come to work [*Laughs*] and we go home once a day to check on things you know. But other than that we come out here and I just help make the beans or whatever it needs to be done. And the girls they'll make the slaw you know. We have to make barbecue sauce. We make the hot sauce. And then I make the sweet and spicy sauce; I have to cook it. And everybody loves it.

**00:09:20**

And like today I chopped up rib meat. We have rib meat sandwiches you know that you serve with cheese on it if they like it you know.

**00:09:32**

**RRL:** Huh; is that on the menu?

**00:09:34**

**NV:** It--my sign blow(ed) down and I haven't fixed another one, another sign but we do have it. Most of our customers knows it you know but it's a big hit.

**00:09:45**

**RRL:** I bet.

**00:09:45**

**NV:** Yeah.

**00:09:47**

**RRL:** We'll have to try that. [*Laughs*]

**00:09:51**

**NV:** Yeah.

**00:09:52**

**RRL:** And do you do the fried pies?



**00:09:54**

**NV:** We buy the pies already prepared and--but we cook them and we all take turns. Bob has cooked them; dad cooks them.

**00:10:03**

**MM:** Auntie Frances used to make them.

**00:10:04**

**NV:** Oh she did. Jim's sister, they had their own recipe for pie--the pie crust and the filling. They did all that and we sold a lot. And then they both got down and couldn't do it. Auntie Frances and then Boots Poe--P-o-e and so--yeah.

**00:10:31**

**RRL:** I'll bet. Well the ones you got are good. Do you get them from a distributor?

**00:10:33**

**NV:** Uh-hm.

**00:10:35**

**RRL:** Really?

**00:10:35**

**NV:** PFG and they're made down around Little Rock and they purchase them from them and then we--we order them.

00:10:44

**RRL:** Well I never in the world would have imagined.

00:10:46

**Male:** I stay up all night making those.

00:10:49

**RRL:** Do you stay--? [*Laughs*]

00:10:55

**NV:** Yeah; his wife has helped us. You know Laurie has helped us. And of course the little ones that lives at Cordova when they come over they like to help too. Lauren--Lauren is just now getting into that but Emily loves it.

00:11:14

**Female:** Loves to take orders and--

00:11:17

**RRL:** Uh-hm; and wait the customer and--and Kade does too. Kade will say what can I get for ye?

00:11:23

**RRL:** Hold old is she?

00:11:24

**NV:** Kade he's--

**00:11:26**

**RRL:** He?

**00:11:26**

**NV:** He'll be four in June.

**00:11:29**

**RRL:** Oh okay; that's sweet.

**00:11:30**

**NV:** That's Barry Keith's. Oh he loves it out here. He loves the people and he'll--. Somebody asked him yesterday when he was here, said how old are you? He said um, um, I'm going to be four. *[Laughs]*

**00:11:48**

**RRL:** So you--we were talking the other day when I came just to eat about all of your regular customers and how people say that they're not going to have any other barbecue besides yours. What are some of the things that they say makes your barbecue so good or special, better than the other barbecue around?

**00:12:13**

**NV:** They just talk about it being a good taste and fresh and they like our sauce. They really like our sauce you know and we get it--it comes from Oklahoma. We don't make that sauce but it's shipped to--up in Missouri and then they bring it down to us.

**00:12:35**

**Female:** But then you do make the hot sauce--.

**00:12:37**

**NV:** Yeah; we--uh-hm.

**00:12:37**

**RRL:** How many sauces do you have? I've heard you talk about--.

**00:12:42**

**NV:** Hot and mild, uh-huh and then the sweet and spicy sauce. We have that.

**00:12:45**

**RRL:** So you toy with the hot one and the sweet and spicy?

**00:12:51**

**NV:** Uh-hm; uh-hm, and then we--

**00:12:54**

**RRL:** Okay.

00:12:54

**NV:** --have a vinegar-based sauce that they sprinkle on the chicken when they're cooking it.

00:13:01

**Female:** And the ribs.

00:13:02

**NV:** And the ribs, uh-huh. Yeah.

00:13:04

**RRL:** And y'all do pork ribs?

00:13:05

**NV:** Uh-huh; yeah.

00:13:07

**RRL:** Do y'all make the vinegar-based sauce that--

00:13:12

**NV:** Uh-hm; uh-hm.

00:13:14

**RRL:** --that goes--what are--? You don't have to give me the recipe but--.

00:13:17

**NV:** It's just real easy. You put sugar and garlic salt and cayenne pepper and black pepper and the regular table salt you know and you mix that all up real good and put tomato ketchup in it with your vinegar and that's all it's got in it. You got to know you know what to put in it.

**00:13:39**

**RRL:** And that goes on the chicken and the ribs before they're smoked?

**00:13:44**

**NV:** No; while--he--he puts them on and then you sprinkle them every once in a while. They're--it's that stuff over there. [*Gestures*]

**00:13:53**

**RRL:** I see; oh uh-huh.

**00:13:54**

**NV:** I had a lady today--

**00:13:57**

**Male:** She's leaving in a little bit. She's down--.

**00:13:59**

**NV:** This lady today at the Revenue Office, I had to go get my tags and she said I love y'all's chicken. She said you got a special sauce that goes on there? I bet you wouldn't share it with me

would you? I said yeah; we'll tell you but you got to know how much of what to put in it.

[Laughs] She just laughed.

**00:14:24**

**RRL:** So do you have any--any special stories about customers that have been coming here for a long time or that you want to share?

**00:14:39**

**NV:** [Laughs] We've had some nice customers and we've had some awful customers. I told you about the one that we had the other day that he was real old you know. I don't like to talk about people.

**00:14:58**

**MM:** We've had some with dementia and it's been really funny. I was telling her about Glenn.

**00:15:02**

**NV:** Oh I'm telling you; he was so special. He sure was.

**00:15:09**

**RRL:** I just wondered if you had any happy stories, not having to talk about anybody or anything but about people since they come for--.

**00:15:22**

**NV:** Oh we have people that gets our barbecue and they take it like to New York City and--and we had a lady call one time. She--it said New York and she was up there with her grandkids and she said I want to be sure and order this barbecue meat because my husband might forget it you know, and I'll be home and I need to pick this up. You know just things like that; it's--it's funny how people are you know. So, we know here that when she comes here--I can't tell you her name, but when she comes here we know her you know because she loves her grandkids you know, but--.

**00:16:01**

**RRL:** So you and your husband pretty much opened this business together as partners. It seems like y'all both have an equal stake in the operation and now you've got help from the other generations. Do you have any stories about trying to get it all started up or how that--how that worked for you when you were getting started or--?

**00:16:32**

**NV:** Well he just stepped in and been around this for how long Bob and he's just always helped out you know. And we couldn't keep going if he didn't do this you know because Jim is not able to do all this heavy work. And he can do it on Saturdays you know if I come and help him and--and carry heavy stuff for him you know.

**00:16:59**

**RRL:** And do you think it's made your marriage stronger working together or does it--y'all have separate activities so you kind of are doing your own thing. You're not always together but--what do you think about that?



00:17:18

**NV:** *[Laughs]*

00:17:20

**BV:** This is a full-time job. When you're up here there is no family.

00:17:26

**NV:** We just do what we have to do and get it done and get our day in you know.

00:17:30

**RRL:** Yeah; you seem to really be working full till.

00:17:34

**NV:** Yeah.

00:17:36

**RRL:** And you said you get here at what like 7:00 in the morning or--?

00:17:39

**NV:** No; we got here this morning, it was about 7:30. But it'll be anywhere from 7:30 to 8:00.

00:17:47

**RRL:** And then you leave at night around?

00:17:50

**NV:** Seven.

00:17:50

**RRL:** Around 7:00; that's a long day to put in.

00:17:53

**NV:** Uh-hm; but you have--you have you know a slack time. I don't know who that is. Oh

*[Laughs]*--

00:18:09

**MM:** Yeah; it's pretty--it's a really sweet environment. Everybody gets along here and it's--it's really laid back. I mean everybody just kind of--it comes natural once you've been here for a little while you know what to do.

00:18:20

**NV:** You know what to do.

00:18:22

**RRL:** Everybody seems to have a good time.

00:18:23

**NV:** We do. *[Laughs]* But no, we had this little old man that come up just recently. He got here at 9 o'clock the other day. And there was something wrong with him. He was walking with a walking stick and he wanted--he said I want enough meat and the buns. I want everything

separate because we're not going to eat it 'til about 11:00 or 11:30. And he said he wanted barbecue sauce you know. So he kept--he started in talking about it's the first time he had been here and he said I haven't--haven't tried your barbecue but I've been here and here and here. And said they all say they have barbecue but they don't. It's not any good. I think I told you this the other day didn't I?

**00:19:15**

And so Brenda said, well I'll give you a bout of it and we'll see what you think of it you know before you take it home with you. And she put a little bit of meat in the spoon, just chopped, put a little bit of sauce on it, and he tasted of it and he yelled. He said this is not barbecue.

**00:19:43**

**RRL:** Oh no; what did he think it was?

**00:19:45**

**NV:** We didn't want to get him riled up anymore than he already was, so we said well we're sorry you don't like it. So you don't want to take this home and try it you know? No; I'm not taking that home with me and he turned around and got in his truck and left. And I said well here he is out driving and everything and he--he didn't even need to be out driving.

**00:20:07**

**Female:** Sounds like he can't find one to satisfy him. He's been everywhere.

**00:20:09**

**RRL:** He might be from Texas.

**00:20:11**

**NV:** Right; I don't--we didn't ask him anything because I didn't want--I didn't know him and-- and--

**00:20:18**

**RRL:** Yeah; people have a really set--. Barbecue is one of those things that's so different from area to area and people get set in what's right and--.

**00:20:28**

**NV:** Because we've got--one guy told Brenda recently, we were out of beef you know and he-- he--some guy ordered a sandwich and he said he wanted beef. And she said well sir, I'm--I'm sorry; we're out of beef. And this guy was from Florida. And he let her know right then, you don't not tell--if a guy comes here from another country like Saudi Arabia or any of those people, you don't sell them pork and let them think that they're getting beef. Brenda said I would never do that; I've never done anybody that way you know.

**00:21:07**

And you're meeting all kinds of strange people nowadays. Now that's the truth. And she wouldn't ever do that.

**00:21:16**

**RRL:** So do you have in your head--can you describe for me what you think of when you think of Arkansas barbecue what it means? What does barbecue mean to you?

**00:21:30**

**NV:** Cooking on a little grill at home and having hamburgers and pork steak is my favorite. And everybody loves pork steaks. Bob does a good job with it.

**00:21:41**

**RRL:** Do y'all have pork steak on the menu? I know you've got tenderloin.

**00:21:45**

**NV:** Uh-hm; uh-hm.

**00:21:45**

**RRL:** Oh you do have steaks?

**00:21:47**

**NV:** Pork steaks and they're delicious and the chicken is really good.

**00:21:51**

**RRL:** I have to say.

**00:21:53**

**NV:** And I like the chicken--chopped chicken on a sandwich. I like it on a salad; you know any way you want to eat it. It's good.

**00:21:59**

**RRL:** Y'all have the most variety of meats on your menu of anybody I've seen for sure.

**00:22:09**

**NV:** Well I--I even eat the chicken. I can take it and get the skin off of it and everything and make chicken salad. That's how well I like it you know. Now a lot of people want boiled chicken to make a chicken salad but I can eat it this way.

**00:22:22**

**RRL:** Now do you ever get barbecue when you're not around here?

**00:22:27**

**NV:** Here--

**00:22:29**

**Male:** Last time I had some barbecue--is that what you mean?

**00:22:33**

**RRL:** I mean you know if you're on the road or something.

**00:22:37**

**BV:** I'll eat it like--if I'm in town and I want barbecue--over by there is good barbecue.

[Inaudible]

**00:22:49**

**RRL:** Uh-huh. Well what makes their barbecue different from yours?

00:22:54

**BV:** First of all theirs ain't hickory smoked like ours is. Theirs--theirs is cooked in an oven inside.

00:23:01

**NV:** Rotisserie thing and you can tell that because it don't have a smoked flavor. And dad--and Bob can tell too if they use Liquid Smoke in the sauce. It's not good.

00:23:17

**RRL:** And what do you think about different sauces? What's your favorite kind of sauce to eat?

00:23:24

**Male:** I don't really have one.

00:23:28

**NV:** I've tasted--

00:23:32

**Male:** Anything hot.

00:23:33

**NV:** Yeah; I've tasted of some that's hot, hotter, and hottest you know. They asked for that one time and Brooke fixed them up and they never did--. **[Laughs]** They never did come back. It made that guy mad. She can tell you that story. What was it--he come back the next day--?

**00:23:52**

Brooke: I don't know; I just remember the one about pop making a sandwich for somebody from the radio--.

**00:23:57**

NV: Oh yes; it was--

**00:23:59**

Brooke: And he said he had to put on his asbestos underwear.

**00:24:02**

NV: He did. It was Tray's buddy, [Friggo--Jim Friggo]. He really told that; he told it on the air. But what was it--a lady come here one time. We had some of that Insanity and the only place we could find it at that time--Insanity BBQ Sauce, we got up at Hardy at that little old store, remember up there. And we kept it 'til we run out and I hadn't been back to Hardy in I don't know when.

**00:24:33**

But anyway this lady come here one time and Jim was helping us because he'd get in there and help get the sodas and everything. And this lady said, I want a barbecue salad and make it hot. And they said hot on a salad? And usually women just gets mild you know or mixture. She said you can't make it too hot for me. And Jim Vaughn did and she never come back. We--Jim said I don't know if it killed her or what. He was kidding but she never come



back. But he didn't do it--he didn't do it to hurt her or anything. She just said you can't make it too hot.

**00:25:11**

**RRL:** He was trying to make her happy.

**00:25:13**

**NV:** And uh-hm; and Brooke did the same way with that customer that day you know. He come back later on and he had a story to tell her. **[Laughs]** But yeah; you meet--meet a lot of different people and now you know it's--I think they're changing.

**00:25:34**

**RRL:** How?

**00:25:36**

**NV:** Well people are meaner now and they're liable to whip out a gun and that's what we're always afraid of you know something could happen like that. And it worries us more you know the way some people are turning you know and needing money and don't want to work and doing drugs and things you know.

**00:25:59**

And it's--it's just--it's not good you know.

**00:26:05**

**RRL:** Do you think that reflects a change in this area or just a larger area in general?

**00:26:15**

**NV:** Well probably somewhat here. But not like in the bigger cities and things I'd say you know; I don't--we haven't been anywhere in so long you know because of our health and everything but I wouldn't stop and pick up anybody on the side of the road anymore.

**00:26:41**

**RRL:** That sounds like you are--just from hearing some of Megan's stories it sounds like you're real charitable with your customers who are in need.

**00:26:52**

**NV:** We--uh-huh; uh-huh and he is too because he said one day, that guy never did come back and bring my money to me--or gasoline you know. And--and we--you know we've fed--we've fed people too and they didn't ask for--. They'd say we'll come back but you don't look for them, you know just long as we can help them get on down the road, you know and get to wherever they're wanting to go.

**00:27:21**

**RRL:** So I don't have a menu here in front of me, but I bet you know this off the top of your head. What items on the menu are made from scratch here, don't come from a distributor, like I know you make your slaw and--?

**00:27:44**

**NV:** Uh-huh; it's the--we--we make our potato salad and banana pudding comes out of a can and you know that. And just the slaw comes already pre-cut and we have chopped up heads of cabbage. We've used our sno-cone maker thing and chopped our own cabbage up you know. And I've got the carrots in there now if we run out of carrots; we can grate carrots to go in our salad or slaw and just different things like that uh-huh.

**00:28:19**

**RRL:** Your potato salad, did you say it's a hot German potato salad?

**00:28:21**

**NV:** No; that's what I used to make for Keith Campbell and all--.

**00:28:27**

**RRL:** It's really good. It's--my--it's a lot like what my grandmother used to call hot potato salad.

**00:28:34**

**NV:** Uh-hm; it's good.

**00:28:35**

**RRL:** Could you describe it?

**00:28:36**

**NV:** You boil your potatoes and then when they cook with--you know peel--peeled potatoes whole and then when they cook off enough to handle you cut them up in slices and the vinegar and water and sugar and salt and pepper, it goes in your base. You stir it up with--it's been so long since I've made it--flour or something and it makes like a gravy like you know and then you just stir your potatoes--your sliced potatoes up in that with celery seed. And that makes it so good.

**00:29:20**

**RRL:** And it's almost like--got the texture of almost like mashed potatoes.

**00:29:23**

**NV:** Uh-hm, yeah it will cream up some if you don't--if you don't overcook them, you know because you want it to kind of stay together.

**00:29:32**

**RRL:** It's delicious.

**00:29:34**

**NV:** Oh I love--I love that. Now we got--Brooke was telling me that they've got a potato salad now at Wal-Mart and I ordered--Jim ordered a bucket recently from PFG. But it's got--made out little red potatoes and sliced up and mixed up like potato salad, only you can tell this is potato slices and it is really good. But that's one thing we've just always made our own potato salad you know and Gwyn has taken bean cans out and we make our own beans every day and put

dried onions in them. And the barbecue sauce goes in them and brown and white sugar and salt and pepper and the garlic salt and cayenne pepper.

00:30:26

**MM:** And a touch of mustard seeds.

00:30:29

**NV:** Uh-huh; a touch of mustard, uh-huh, yeah.

00:30:32

**RRL:** And who--I think one of the neatest ideas on your menu is the barbecue cup.

00:30:37

**NV:** Yeah.

00:30:40

**RRL:** Who came up with that? Would you describe what is in a barbecue cup and then talk about who developed that please?

00:30:47

**NV:** Steven and Jodi his wife at the time, they're divorced now, but they--everybody would ask for you know a cup of meat or whatever and a little bit of sauce in it. So they come up with these tall cups with a long handled spoon, you know like a sundae spoon? I still got a whole bunch of those over there because we ran out of the cups that we had. **[Laughs]** **[Interruption--Hello?**

*Fine; you looking for Bob? He just went that way didn't he because there's his wagon. He may be in the barbecue place.]*

**00:31:29**

And anyway they decided to have a you know a cup and they put it on the menu and you put barbecue meat in the bottom and then some sauce and beans on top of that a layer of beans and then if they want it a layer of slaw. Now most--a lot of men, they let you know right off, no slaw. And a lot of people says they don't do that in Texas. You know we like slaw. But it's just according to how they want it layered. But I've got one guy that comes from Texas, Bruce [Rujout] and he comes by to get him a cup and he wants a layer of meat and lots of beans, like half meat and half beans with sauce on it and that's all he wants on it you know. But we--we try and just fix it the way they want it. You know make them happy and then they'll come back.

**00:32:32**

**RRL:** You mentioned a couple of times people from other states that come here. It sounds like maybe kind of regularly but--.

**00:32:40**

**NV:** But yesterday, I didn't tell you this; yesterday this little boy. He was the cutest thing and he was with his grandparents. And they ordered a sandwich. Megan, this little boy stopped by yesterday and he was with his grandparents. And they were in a big camper and he was the cutest little thing you know. And I said where are--where are--are you riding in that camper? And he said yes, ma'am. And they got him a sandwich and ate out here. And so I saw you know he was going to stay here and I said well, where are you headed in that big camper? And he said Canada. And I said are--where do y'all live? Do you live up around Bono because you know how

yesterday was--the weather and everything and this was earlier in the day? And he said we're from Florida. And they stopped by here and ate with us and the granddad, he said, oh your barbecue is so good. He sure did.

**00:33:52**

**RRL:** Well you really--you're right on--is it 63 or is it 67, the highway out here?

**00:34:01**

**NV:** Sixty-three is what I hear them say a lot so--.

**00:34:03**

**RRL:** You're right on the highway even though there's not like highway signage or anything but I was wondering, do you think you--you get more customers that are traveling or people--local folks?

**00:34:16**

**NV:** Well we--we deliver to Westside School and we deliver in Jonesboro to different schools and--.

**00:34:28**

**RRL:** That's great. The school uses your barbecue?

**00:34:32**

**NV:** Uh-hm; uh-hm.

**00:34:33**

**RRL:** Oh wow.

**00:34:35**

**NV:** Yes, ma'am.

**00:34:35**

**RRL:** That's really great. How did you get--

**00:34:38**

**NV:** And we got Dr. Phillips'--Dr. Phillips' office, his--I don't know if she's his secretary or his--one of his nurses, she came out today and got barbecue and said he's a friend of Mark's, our oldest son and he--and she said Dr. Phillips said to please tell y'all that this is going to feed our office people at work you know today. And so I thought that was really nice, so we got to tell Mark.

**00:35:04**

**MM:** People like to call in and make big orders.

**00:35:08**

**RRL:** So is it for like school administrators and teachers or is it for the kids?

**00:35:11**

**NV:** Sometimes, sometimes; no, not for the kids because--



**00:35:15**

**MM:** But sometimes they'll have bands and stuff--events for band members or extracurricular stuff and they will order it for the kids.

**00:35:27**

**RRL:** But do you think that you get more travelers than local folks or about equal or--?

**00:35:34**

**NV:** We--we get people that stops in and they'll live around here somewhere and they'll say I've been by here lots of times and never even noticed the place. And I just saw your name and I thought I'd stop by and try your barbecue. We hear that a lot, don't we Megan?

**00:35:53**

**MM:** We also hear, I drove all the way across town because I don't want to go anywhere else in town.

**00:35:58**

**NV:** Yeah; and why don't you put a place over there, you know [*Laughs*] because the industrial park you know is way out there and--.

**00:36:06**

**RRL:** Well I think any trained barbecue connoisseur would see this wood pile and would ride over.

**00:36:12**

**NV:** Yeah; we have people that ask to borrow--to buy a few sticks you know especially when it gets camping time. *[Laughs]*

**00:36:20**

**RRL:** Well you've always got a really impressive wood pile. Barry Keith was saying that a man on Harrisburg Road cuts your wood but he didn't know his name. Do you know?

**00:36:32**

**NV:** I don't know his name. We've got a name written down in there but he's really a nice guy, you know. But yeah; we've got people that wants to buy wood or borrow wood or--that means give me wood.

**00:36:44**

**Female:** We've seen people just back up and get some wood without asking.

**00:36:49**

**NV:** Yeah; oh yeah.

**00:36:49**

**RRL:** You're kidding.

**00:36:50**

**NV:** Yeah; and then our neighbor down the road, he caught a guy getting wood one day. And the guy told him--told Joe, said oh well the owner said I could get all the wood I wanted. He said, who did you talk to? He said oh, I can't think of his name. Well Joe knew right off he was telling an untruth you know. So I don't know.

**00:37:11**

**RRL:** Well I'm going to let you go and go get some barbecue, but I just wanted to hear in your words what it--what it means to have shared this business with your family and--.

**00:37:24**

**NV:** Well I love it; I love it. And I am so proud that everybody has been able to help us you know because it's helped us stay here longer and be here and be here you know because everybody will say they appreciate us being here, you know for them. And we were still selling barbecue during--we finally just unplugged our light yesterday. And a lady, the last call, she was from Bono and she said is your electricity still on? And I said yes, ma'am; we're still here. But I said we are closed right now. But she said well our electricity is off you know, and it was off probably 'til about 7:30 I think is what Mark says because Barry and Brenda lives out here and our oldest son Mark and Gwyn lives in Bono you know.

**00:38:14**

**RRL:** And this was during the tornado warning?

**00:38:16**

**NV:** Oh yes; when--we were all out front and that hanging wall cloud went straight in front of us and our lady friend at the bank today she said she was on her way out to Culver House and she said I'm telling you that--out there and said it started hailing and she's like oh Lord, just let me get home to my house you know. And we were all standing out there and Brenda and Deanna and Glenna, they were all standing on front of Miss Carr--their carport and Jim come over here. They were all on here with the computer on watching it on the computer and seeing that armored vehicle thing. Did y'all see any of that--that was in town yesterday? There was down on South Main at the high school and then across the street. And then one at Perryville and then somebody sent a picture to Stephanie you know. I've never seen things like that you know.

**00:39:26**

**RRL:** Uh-um; no, it was--did one actually develop in Bono?

**00:39:30**

**NV:** Yeah; their sirens went off first before--before ours went off. Auntie Frances, excuse me-- I'm sorry.

**00:39:37**

**RRL:** No, no, no go ahead.

**00:39:37**

**NV:** Auntie Frances called today and she said that Mike and Cindy is having their 30-some wedding anniversary yesterday and it was 38 or 30-something years ago on their anniversary

when they got married was when the tornado tore down the Jonesboro High School and everything and did all of that you know.

**00:40:02**

And that's the reason I am so scared because we've lived out here in Jonesboro since right before Barry, our middle son was born, and we've gone through those tornadoes, too you know and it's scary. I get--I get nervous and beside myself.

**00:40:19**

But anyway we come back in here, closed everything down, and finished washing the bean pan the rib pan and everything and then we went home by--before 6 o'clock, you know. But everybody else was still out here. They had all that going, Barry Keith; you know Kade's school program was cancelled and Laurie, she had her big bagful of food and everything and she was prepared.

**00:40:45**

**RRL:** Oh they came here for storm shelter?

**00:40:47**

**NV:** Everybody was here. Well Mr. and Miss Carr had told us that we could get in their storm cellar over there. And so we just all--everybody ended up here. And Gwyn come from her job at Perryville and Mark was here and Tyler--Mark called Tyler and he said I can't even hear Tyler because the sirens is going off. He finally was able to talk to him and Tyler said dad, do you want me to bring Jazzy? That's their dog and she is so sweet. She was sitting out in Tyler's truck and she'd go [*Gestures*] and she was so happy to see everybody. And Brenda was here with her baby bunny rabbit. [*Laughs*] And we were all just right out here.

00:41:33

**RRL:** But y'all probably ate good.

00:41:34

**NV:** Big Barry--Brenda called him and said if you don't--. Beth had already called and told all of them, John [Lovelett's] wife that owns the place, Gateway Tire, and said y'all need to close up and go on home. And so Brenda told Barry, said if you don't come on up here and be with me then I'm coming down there. And I know you don't have a safe place down there. So he come up here and I mean we were all here.

00:42:05

**RRL:** That's very sweet.

00:42:05

**NV:** Oh I know it.

00:42:08

**RRL:** I'm glad--I'm thankful that we all missed it.

00:42:10

**NV:** I know and we watched that move on down there and then Miss Susie said she went through it and it went onto Brookland you know and Jamie had called me and said they were-- they were all, all right you know, so that was good.

00:42:26

**RRL:** Well I thank you for taking the time to talk to me.

00:42:28

**NV:** Oh you're welcome; yeah.

00:42:31

**RRL:** It was really sweet and--

00:42:33

**NV:** Well thank you. Well we've--we've just always loved you know cooking and--and doing stuff like that. And everybody you know that comes here they learn--I'm sure they learn something you know.

00:42:50

**MM:** I have.

00:42:52

**NV:** Yeah; she's--boy she's a good cook.

00:42:55

**RRL:** Uh-huh; she is.

00:42:56

**NV:** And Brooke is a wonderful cook too you know and of course Brandy works all the time but she can cook good, too. And Brenda, she's a good cook.

**00:43:07**

**MM:** Now let's get this on record. If we get tired of barbecue sometime, so--now at lunchtime we'll have a good smoked bologna sandwich. I've had some good frog legs out here, too.

**[Laughs]**

**00:43:17**

**NV:** Uh-huh; and remember Donnie Russell, he would call and Jim would always tell him, if you'll call ahead of time like the day before we'll barbecue up big thick slices of bologna you know and have it on the jumbo buns and you pay the same price. They'll do--you know as long as they know, you know as long as we know what they like and we'll try to fix it for them, you know.

**00:43:40**

**RRL:** Uh-hm.

**00:43:40**

**NV:** Uh-hm.

**00:43:41**



**MM:** And then I was telling Rachel that during Thanksgiving and Christmas that's the craziest time because everybody wants--everybody and their mother wants to bring a ham and a turkey and whatever.

**00:43:53**

**NV:** Yeah; and--yeah and the men assure us that they're thawed you know. And they'll lay it down on the counter--bong on that metal counter out there. [*Gestures*] And we just stand there and shake our head, like we're dummies. [*Laughs*]

**00:44:10**

**MM:** And then we're up to our elbows in giblets. [*Laughs*]

**00:44:13**

**NV:** Yeah; giblets, one woman, she said you mean there's something inside that turkey? [*Laughs*] She said I don't want to put my hand in there.

**00:44:24**

**MM:** She was too good for all that. [*Laughs*]

**00:44:25**

**NV:** Yeah. [*Laughs*]

**00:44:31**

**RRL:** That's funny. That sounds like the pot calling the kettle black on the guys here. [*Laughs*]

**00:44:39**

**NV:** Oh my; oh yeah, they think they're fooling us women because we're women. *[Laughs]*

**00:44:45**

**RRL:** How many turkeys do you think you do at Christmastime, just a wild guess?

**00:44:51**

**NV:** Well sometimes--well sometimes it'll be around 50 you know. It's according to--and--and then they mostly--that's like at Thanksgiving and then when it gets around Christmas and like that they like the hams and things. But you can't ever tell. Sometimes it's reversed. You--you just don't know you know.

**00:45:09**

**RRL:** What about--I was wondering after talking to Mr. Vaughn and him listing--he listed bear and all the stuff that he had smoked here, but he didn't mention ducks. And I wondered about ducks since people hunt around here, hunt ducks if that was something that showed up regularly or not.

**00:45:35**

**NV:** Well not a lot but he--he buys the geese or goose or--goose you know like a duck, a goose, but they've got where they're so fatty and everything and his taste has changed. And he--he almost bought one this past time--

**00:45:56**

**RRL:** There was somebody set up not too far from down here--a truck full of geese for sale last--last fall maybe or something.

**00:46:08**

**NV:** Well hmm; well he--he'll buy them you know and bake them in the oven or something like that and put apples or fruit in them you know to help.

**00:46:16**

**RRL:** But not so much smoking them?

**00:46:20**

**NV:** Uh-uh; no.

**00:46:22**

**RRL:** Well all right; I'm going to let you go and I appreciate your time.

**00:46:24**

**NV:** Well you're welcome.

**00:46:25**

**RRL:** Thank you so much.

**00:46:26**

**NV:** Well you're welcome.

**00:46:27**

**[End J&N Audio 2]**