

SCOT HUDSON
Hudson's Hickory House – Douglasville, GA

Dates: November 5, 2010 & November 12, 2010
Interviewer: Ashley Hall, Southern Foodways Alliance
Transcription: Shelley Chance, ProDocs
Length: 15 minutes & 9 minutes
Project: Southern BBQ Trail - Georgia

[Begin Scot Hudson Interview – Part 1]

00:00:02

Ashley Hall: This is Ashley Hall with the Southern Foodways Alliance. It’s November 5, 2010. I’m in Douglasville, Georgia at Hudson’s Hickory House and I’m speaking with Scot Hudson; Scot, if you could spell your name for the record and give us your date of birth that would be great?

00:00:16

Scot Hudson: S-c-o-t--H-u-d-s-o-n; born October 2, 1960.

00:00:22

AH: And what do you do here at the Hickory House?

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SH: Just everyday activities really; it’s family owned. So I guess Manager would be close enough.

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AH: Okay; and how long has your family owned this restaurant?

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SH: Opened up December 20, 1971.

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AH: And who--who opened it?

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SH: Buford Hudson; that’s my father.

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AH: Your father; and what inspired him to open a barbecue place?

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SH: Well he started out working at another place catching curb back in 1956 when he was in high school. And once he graduated he went on to work numerous other jobs with Chevrolet. During that time they got laid off and he had always said he wanted to have his own place. And he had the opportunity to buy this corner and just started from there and we’ve grown from there--from that point.

00:01:09

AH: Was he--did he enjoy cooking before that? Was that--was he a big cook at home?

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SH: To an extent really; you know it was always, I guess, like, the male part of it, you know, as far as the grilling and things along that line.

00:01:23

AH: And so why--why barbecue?

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SH: Well you know like I said that’s what he would--in high school it’s what he grow(ed) up with and worked with a family and really just learned it, and I guess it just got in his blood and just really liked it and enjoyed that--that type.

00:01:38

AH: And is your family from here for a long time?

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SH: Yes; born and raised here in Douglasville.

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AH: And so when--when the restaurant opened, did you work here when you were younger or--
?

00:01:47

SH: Well since I was 11 years old, so what I could do at that age and then it kind of grow(ed) into--into an everyday thing.

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AH: And how has that--is this the original location?

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SH: Yes; this is the original location.

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AH: Has the building changed at all since you opened?

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SH: We’ve actually expanded it four different times, so we’ve about grown as much as we can grow with the current lot.

00:02:06

AH: Do you remember the--what the original--or what the original building looked like?

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SH: Oh yes, definitely.

00:02:11

AH: How is it different from what it is now?

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SH: The exterior is basically the same, just inside, like I said--I know you can't see this but that wall right there that was the end of the building. And then we've added on a private dining room--the back dining room and then expanded. The kitchen has been expanded twice with new walk-in coolers and everything. And then a prep room and a dish room in the back, so--.

00:02:34

AH: And I know y'all do catering big events and things, too, right?

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SH: Yes; yes, we do.

00:02:37

AH: So--so first why don't you tell us a little bit about the menu here, what kind of barbecue you serve?

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SH: Well this--well like I said, barbecue differs in each region, where in this area here, especially a tomato and vinegar based. They cook over an open fire. Basically pork, beef, ribs, chicken, and then we just also have like hamburgers and stuff like that.

00:03:02

AH: Is the menu any different from when y'all opened? Has it expanded at all?

00:03:06

SH: When it first opened it was just barbecue and then, like I say, we’ve actually grown and added on hamburgers and hotdogs, but it’s basically stayed the same.

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AH: And what--do you use a particular kind of wood?

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SH: Hickory wood.

00:03:16

AH: Hickory wood?

00:03:17

SH: Yes.

00:03:18

AH: Is the pit; where is the pit in the--in the--?

00:03:19

SH: It’s in the--in the back in the kitchen.

00:03:21

AH: Okay; and is there a specialty? Is there something y'all are known for or a best seller?

00:03:26

SH: Well just the pork barbecue is basically--that's the number one seller. That's--that's pretty much it.

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AH: Have y'all always done beef, too?

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SH: Yes; we've always done beef. We do it different. We don't do a brisket. We do a--it's just a round you know a beef round that we cook and smoke it.

00:03:46

AH: And tell me a little bit more about your sauce. That's tomato and vinegar-based?

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SH: Yes, it's tomato and vinegar-based.

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AH: How--what's the consistency like? Is it--?

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SH: It’s a thin sauce.

00:03:53

AH: Thinner sauce.

00:03:53

SH: That’s why I say, you know, a lot of people as far as on ribs and chicken prefer a thicker sauce but it’s--it’s very flavorful, even though it is thin. But you know it does penetrate; it don’t stick to it like a thin sauce though.

00:04:07

AH: Do you still--do you sell more barbecue you think than other things or is it pretty well divided?

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SH: Oh definitely--definitely, yes; it’s much more barbecue than anything.

00:04:14

AH: Uh-hm; what about the sides? Have y'all always done a Brunswick stew?

00:04:18

SH: Always done a Brunswick stew, coleslaw, baked beans, French fries, mashed potatoes, everything along those lines.

00:04:24

AH: I--I noticed on your menu that you had a French fries and you said a side of sour cream. That’s an unusual thing.

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SH: You know it--it is an unusual thing but a lot of people really around here dip their French fries in the sour cream and then our--all of our salad dressings we make in-house. And so between the Ranch dressing and Bleu Cheese, people use that as a dipping sauce. And it’s-- you’ll be surprised the people that want Bleu Cheese dressing or Ranch dressing with their French fries, anything--pickles, it’s--it’s--.

00:04:55

AH: Is that a Douglasville thing or is it this location?

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SH: I don’t really know. Really you know--I kind of think it’s become a Douglasville thing but we’ll--we’ll see.

00:05:09

AH: Yeah; it’s special. I think that’s really interesting.

00:05:11

SH: Yeah; definitely.

00:05:14

AH: So tell me a little bit about the clientele that comes here.

00:05:18

SH: It’s basically--it’s just everyday people, I mean really a lot of working class, family-oriented; that’s just basically what we are. Just during the day time we’ve got a lot of--we’re really close to the Court House, and we got everything from lawyers and judges coming in here to people working down the road, contractors. It’s just a wide variety of everybody. And then at night time it’s basically family-oriented.

00:05:43

AH: And what--what are your hours?

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SH: Nine (9:00) a.m. to 11:00 p.m.

00:05:48

AH: And so you have people here all afternoon?

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SH: Oh yes, definitely.

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AH: Well what do you--what do you like about working in this family business?

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SH: Well, it’s pretty much all I know really; I just--just kind of grow(ed) into it. I was initially going to college-wise, but I said I was going to take a summer off and work, and that summer has really turned into a lifetime. But it’s really hands-on; I learned it from my father. You know a lot of people will say it gives you the freedom to do what you want but that’s just the opposite. It’s just the lack of freedom because you’re here. That’s it.

00:06:26

AH: Right; so you said you started working here when you were young. Can you--do you remember your first responsibility?

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SH: Cleaning tables, busing tables.

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AH: And have you ever been in the back of the house in the kitchen?

00:06:37

SH: Yeah; everything.

00:06:39

AH: You--you know how to make everything?

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SH: Everything, what--whatever needs to be done, we can do it.

00:06:42

AH: Are there any other family members that work here?

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SH: Right now it’s--well me, myself, and my father, and then I have a brother and sister. My brother works with us here and my sister, she’s in Africa. She’s a missionary in Africa. So when she’s at home, which is rarely, she does stop by and help us out.

00:07:00

AH: So is there a next generation?

00:07:03

SH: We hope so. I have a daughter. I hope she’s got enough sense to go ahead in college. And I told her she needed to work smart instead of working hard, but we’ll see.

00:07:12

AH: [*Laughs*] Is your--what do you--is there anything you don’t like about working in a barbecue restaurant?

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SH: Not really that I can think of. Like I said, maybe the freedom; you know that’s just--you’re tied here a lot but that’s a good thing and a bad thing. There’s a lot of times you’d like to be out but you got to stay here and work but you have benefits of that too, so--.

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AH: And what’s your favorite thing to eat here?

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SH: Oh definitely it’s going to be hickory potato or some baked potato stuffed with meat and cheese and whatever dressing you want. It’s--it’s a real big seller.

00:07:44

AH: Yeah; well is there anything else you’d like to add about what--what it’s like working in a Georgia barbecue place?

00:07:52

SH: Well you know it’s--you meet--you get to meet a lot of people. Like I said, there’s just so many different people that come in. Douglasville has grown so much; you used to know the majority of people that walked in the door. Now you look outside and you rarely see--well I can't

say rarely; you see so many--as many people that you don’t know as you did, so it’s--

Douglasville is growing so much. And like I said it’s--it’s good about--like I said meeting people being here.

00:08:23

AH: That is interesting because I’m sure you’ve seen a lot. I mean since Atlanta has changed so much since y’all opened, I’m sure Douglasville has, too. How’s that affected business?

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SH: Well you know when we first opened up Bankhead Highway here, I-20 stopped right here in Douglasville, so everyone hit Bankhead Highway from here to Birmingham. They went down Bankhead Highway in front of the restaurant. And so it kind of changed the demographics and everything around when I-20 opened up. But--

00:08:52

AH: Do you know when that was?

00:08:58

SH: Probably I would say ’72, ’73--roughly; I’m not really sure. But you know it was relatively early.

00:09:05

AH: So I-20 came from Atlanta and stopped here?

00:09:08

SH: Stopped in Douglasville.

00:09:08

AH: And so people got on basically your street to go to Birmingham?

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SH: Yes; yes, this--this was the way you went to Alabama.

00:09:14

AH: A smart location. [*Laughs*]

00:09:15

SH: Yeah; it worked out good. It worked out good.

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AH: So how--how have you seen Douglasville change since it all opened?

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SH: Well it’s grown in every corner and I mean it’s--it’s spread out. It’s went from a little small quiet town to--it’s still nowhere like a big city but it’s grown. Like I said, the mall has come in. It’s just--I mean it’s really taken off.

00:09:38

AH: Have you seen people’s tastes in food change?

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SH: You know it’s--there’s so many new restaurants opening up around here now, when something new opens up you know everybody is going to try it for a while. But we all believe that unless you give someone a reason to leave they’re going to come back and see you. That’s what we count on.

00:09:56

AH: As a restaurateur have you noticed any difference now that there is the internet and people are--everyone is a critic?

00:10:04

SH: Well yes; you know--there’s always people you know--all of the sites you get on, you’ll--you’ll have good reviews and people want to talk about it. And then someone else you know wants to compare you to everything--to someone else. And it’s you know you have a lot more exposure out there even some that you don’t even--that you’re not aware of. So that’s--you know that’s just a lot of exposure.

00:10:30

AH: Yeah; and how would you say you guys--y'all--y'all differentiate from other barbecue places in the area or how you're the same?

00:10:39

SH: Well you know there's--there's one other--there's one other restaurant here within 15 miles from us, Wallace's and we're really close to the same. Like I said, my father and they all started at the same place, so they really learned basically the same style. But like I say, we're family owned, so that's--that makes a lot of difference. You don't really have to answer to a corporate; you take care of things firsthand. But you know we're just a different type of sauce and everything and really that's kind of unique to us.

00:11:11

AH: Do you know how your dad settled on that kind of sauce?

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SH: Well it was actually an old--what we call the old place that in--that was open back in the '50s and it's the same sauce that the Brothers used down there. It was Winton and Willy Wallace and they're the ones that started it and--.

00:11:27

AH: So the old place was another restaurant?

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SH: Yes; the old place was down Bankhead Highway and that’s where my father started catching curb back in 1956, 1957.

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AH: And what is catching curb?

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SH: Catching curb, like when you pull up in your car and they come out to your car and wait on you and bring it out to you.

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AH: Okay; I have never heard that phrase.

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SH: That may not be what it’s called.

00:11:45

AH: No; I like that phrase. [*Laughs*]

00:11:46

SH: But that’s what--that’s what we’ve always called it.

00:11:46

AH: Okay; so your dad was working there?

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SH: It’s a curb hop; yes.

00:11:49

AH: Okay; and so that what’s his first exposure to--?

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SH: Yes; that was--that was learning the barbecue place.

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AH: And so he copied or got--he learned the style?

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SH: Well like I say, you know he--he worked hands-on with--with the Brothers right here and they pretty much taught him. And then he carried it on from there.

00:12:03

AH: Is that restaurant closed now?

00:12:05

SH: Yes; it was--it’s been gone since the late ‘70s.

00:12:07

AH: Okay; so y'all overlapped a little bit y'all kind of carried the torch?

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SH: Yes.

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AH: And do--do you know if they also did pork and beef?

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SH: Oh yeah; it was--it was primarily the same--same meat, yes, ma'am--pork, beef, chicken, and ribs.

00:12:20

AH: People still--still liking Brunswick stew?

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SH: Oh yes, definitely; it's--it's a year-round item. When it wants to start getting a little bit of chill in the air it will step up a little bit more. But even though it's summertime, out here in Georgia, it's you know about mid--96--98-degrees and you're still going to have someone that comes in that wants a hot bowl of stew.

00:12:41

AH: How would you say people eating in--your business eating versus take-out?

00:12:46

SH: It’s really a--on a week-in, week-out it’s probably about 50/50 really. We have a--a lot of people on the way home at night that stop by and grab stuff to go home, just individual meals or just like a package so it’s--it’s about a 50/50 probably.

00:13:04

AH: I noticed you sell Brunswick stew cold and heated up.

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SH: Yes.

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AH: I think that’s interesting.

00:13:07

SH: You got a lot of people that’ll you know take it home with them or you know we’ve--we’ve got a lot of people that again talking about the internet--there’s people that was--had lived here when they was younger and moved off. So they’ll call us up and say I seen you on the internet. Will you ship it? So you know we’ll--we’ll ship it to you know--.

00:13:25

AH: When did that start picking up?

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SH: Really in the past two or three years.

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AH: How often does that happen?

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SH: Quite regularly actually.

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AH: Where do they--where do they live--all over?

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SH: I’ve shipped it everywhere from--well I’ve shipped it to Texas, Hawaii. I’ve got a couple here that met in Atlanta and actually the guy went to the University of Georgia and the girl went to Tech, and actually now they live in New York City. And so every year when it gets time for Georgia and Georgia Tech to play I know I’m looking for a call from them ‘cause I ship them barbecue up and that’s their annual tradition for the Georgia and Georgia Tech game. I guess the coolest place that we’ve sent some to--it was a retired Army--. There was a guy; I can't

remember his name but he was an Army Brass and he got it for like 50--60 people and sent it to Kuwait. And so we’ve actually sent our--our barbecue overseas.

00:14:18

AH: That’s amazing.

00:14:19

SH: So that was pretty good.

00:14:20

AH: So is it--when people are homesick and they want your barbecue they typically--do they typically miss one kind of thing or is it all kinds of stuff?

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SH: It’s mostly just the pork and the stew, uh-hm.

00:14:29

AH: The classic?

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SH: That’s it; just the standards.

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AH: Yeah; well great. And I did notice, too that y'all sell Pepsi products and this is a--just a curiosity 'cause I know Atlanta is with Coke.

00:14:39

SH: Yes.

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AH: Is it just a personal preference or a better business decision maybe?

00:14:46

SH: Better business decision; that’s the best--the best way to put it.

00:14:49

AH: Yeah; good. Well thank you for giving me your time today.

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SH: Well I appreciate it. Thank you very much.

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AH: Take care.

00:14:55

SH: Bye.

00:14:55

[End of Scot Hudson - Part 1]

[Begin Scot Hudson - Part 2]

00:00:02

Ashley Hall: This is Ashley Hall with the Southern Foodways Alliance. I’m back in Douglasville, Georgia. It’s November 12, 2010. I’m back with Scot Hudson. Scot, will you say your name and your date of birth for the record, please?

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Scot Hudson: Scot Hudson, October 2, 1960.

00:00:16

AH: And Scot, your dad was saying and you mentioned you’ve been working here since you were a young--a young boy. How old were you again?

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SH: Well when we opened I was 11 years old and then I started full-time when I graduated in 1978.

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AH: And you kind of worked--you’ve worked kind of all the jobs here now?

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SH: Pretty much everything. At the present time now whatever needs to be done or whoever doesn’t show up that’s my job for the day.

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AH: So have you--you know how to cook everything and do everything in front of the house, too?

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SH: Front--front-end and back-end; yes, ma'am. I do it all.

00:00:47

AH: What is your favorite thing to do?

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SH: Really just going around and keeping an eye on things really, customer service, and really the--as far as the back-end of the house inventory control and just making sure everything is kept straight. That’s what I try--try to do mostly.

00:01:06

AH: Your dad was saying he doesn’t--he hasn’t had a chance to taste a lot of other barbeque and I was wondering if--if you have and if you have an opinion about Hudson Hickory House is different or fits into Georgia barbeque.

00:01:21

SH: Well that’s--that’s really just the thing of mind, where what little bit I’ve traveled around, any time we run across one we’ll stop and get a sandwich and something and try it. And it’s you know--it’s all--most of it’s good. The main thing is--is just every region you go has subtle differences whether it be in the--how they cook the meat, whether you have rubs, if it’s wet, dry, you know the difference in sauces. Just that’s the primary difference of it all.

00:01:48

AH: And how--how do you--how do y'all fit into that?

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SH: Well we don’t use any type of rubs or anything at all. It’s just we strictly cook over hickory wood and then after the meat is done then we’ll--we’ll chop it up and add the sauce to it as it’s ordered. But we don’t put anything on it while we’re cooking.

00:02:05

AH: Why is that?

00:02:06

SH: That’s just the way that Buford learned how to do it, my dad, and that’s--it’s--so that’s the way they done it back in the middle ‘50s when he done it and we just carried on that tradition.

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AH: And is that how you prefer it?

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SH: Yeah; the barbeque itself, yes. Now I--you know the ribs-wise, when you start getting into that I guess I’m different from what we serve, which is good, but I--I like going up to Memphis, the Rendezvous, and I like the wet and the dry. I like--I like the wet ribs and so we don’t do that but it’s my preference-wise; that’s what I like.

00:02:39

AH: What do you think about you all’s Brunswick stew compared to others that you’ve had?

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SH: Well it’s what I’ve grow(ed) up and what I’m used to. The primary difference I’ve seen is a lot of Carolina stews and it’s a lot bigger pieces like more of a vegetable. To me it’s more of a vegetable stew than for what I’ve been raised as far as Brunswick stew. But then you get down South and people start getting into the hash and everything. But just--to me what we’ve got is more of a true Brunswick stew from what I’ve always--the experiences that I’ve had. But like I said, others is just--it’s a lot chunkier and it’s more vegetables or green beans and stuff in it like that. And to me that’s more of a vegetable--of a vegetable-type stew but--.

00:03:21

AH: And what--how is yours different than a hash?

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SH: I really don’t know how to explain it really. I’ve--I’ve had hash one time when we was down South and I didn't really care for it that much, but I--I really don’t know exactly how to explain the difference.

00:03:36

AH: Was it too thick maybe?

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SH: It--it--yeah; I guess the biggest thing was it just wasn’t what I was expecting, and so I didn't really too much care for it. But that’s really all I can say about it.

00:03:47

AH: Yeah; how would you describe your dad as a businessman?

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SH: He--you know he’s a hard worker, very passionate about what he does; I’m not saying he’s--during the course of the year I’m not saying every decision he’s made has been correct, but the

vast majority of them has. Everything that he’s got and everything that he--he’s worked--he’s worked very hard for. All in all he’s the smartest man I know. I admire him.

00:04:19

AH: He seems to be very willing to adapt, to listen to the customers. I mean he keeps little classics but he’s also added a lot through the years. What do you--is that something unique about him you think?

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SH: Well, you know, that’s what I said. He wants to hear what people think about it. You know, if it’s good or bad, like I said, the--the things that we’ve added along the ways--. Like I said, when we first started up you could get a hamburger and not a cheeseburger. I mean that’s just the way it was. I mean, as this went on we’ve added things on and people have recommended things and made suggestions, and he’s just kind of changed it and--to grow with the times.

00:04:56

AH: And people have responded well to that?

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SH: All in all yes; it’s--you know it’s very open around here. You know it’s--it’s nothing to see someone walk up and open the door and holler, “Buford, come here.” You know, if it’s something good they’ll tell him; if it’s something they’re not satisfied, or if it’s not up to par or

what is normal, they’ll send it back to him and say, “Hey, you know this is what’s going on.”

And they’ll bring it to his attention.

00:05:18

AH: It takes a big man to be able to take that kind of criticism huh?

00:05:21

SH: Well, that’s, you know--you want to hear the good and the bad, you know. You really--you appreciate hearing the good but you want to hear the bad also when you can fix it.

00:05:33

AH: And what is it about this place that made you want to make it your career?

00:05:40

SH: You know you hear a lot of people say that it’s just in your blood. I don’t--I don’t know if that’s necessarily true. I had plans to go onto college when I graduated. And I said I was going to take the summer off and that summer has turned into 30-some odd years. But you just--I don’t know; it’s carrying on with the family. You get used to it wise and used to working it and it’s just what I know. That’s all I know.

00:06:07

AH: And there’s a lot of guys he said that have been working here for a really long time.

00:06:12

SH: Yes; we’ve had--let’s see. We’ve had people here--several here 25-plus years, 30-years and we’ve got some that’s a long time around 30-years that’s actually quit for three months, four months and come back. But all in all you got the main core of the people that’s been here forever. And you’ve got a few that come and go, but you’ve got your main core of the people that’s been here for 10-plus years easy.

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AH: What do you think it is about this place?

00:06:39

SH: Well we try to--try to treat everybody good, really. You know if they need something they come to me, and I’ll do my best to help them and just do my best to treat them right and hope they do the same for me.

00:06:53

AH: And how long have some of these guys been here?

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SH: What’s that?

00:06:57

AH: How long have some of these people been here?

00:06:59

SH: You know we’ve got one guy, Richard--has been here about 30-years. Shirley, the lady that works in the back, she’s been here close to 30-years. I mean, we’ve got--I guess those are probably the two longest at about 30, and we’ve got a couple other ones that have been here about 25 and a handful that’s been here 10 or 12 years. So they’ve been--it’s been quite a while; almost--almost like family now.

00:07:23

AH: Uh-hm; well is there anything else you’d like to tell us about your spot?

00:07:26

SH: Well you know we’re just plain people here and try to keep up with what’s going on around Douglasville. And we do our best to make you happy.

00:07:38

AH: Are there other barbeque restaurants now that are close-by?

00:07:42

SH: Well, we’ve got about two miles down the road we have Williamson Brothers. And then to the east of us, Wallace Barbeque, which is very close to the same thing we’ve got. It’s basically started from the same family that my father was working for catching curb. They’re real close to

the same with us but just in another part of town. But like I said Williamson Brothers here in Douglasville and that’s really the ones that’s here.

00:08:08

AH: So Wallace Barbeque, where is that?

00:08:09

SH: It’s probably 12--15 miles east of us straight down Bankhead Highway in Mableton.

00:08:19

AH: And you consider those like competition or there’s room for everybody?

00:08:24

SH: Well it’s room for everybody. It’s--we don’t really consider ourselves competition. I mean we’re not affiliated with each other, but, like I said, it’s the same style, basically the same thing. By chance the son of the man that runs that his name is **Scot** also, so if I run out of something I call Scot; if he runs out of something--we work together. As I said it’s not really a--I guess you could say it might be a friendly competition if--if you do want to go competition but it’s--it’s really not. We just all work together.

00:08:54

AH: Well there’s enough barbeque lovers around here, I guess.

00:08:56

SH: Yes; we all do well. Yes, ma'am; we've been blessed.

00:08:58

AH: Thank you so much for your time, Scot.

00:09:01

SH: Thank you for sure.

00:09:02

[End of Scot Hudson - Part 2]