

Angela Brown
Brown's Bar-B-Q - Kingstree, SC

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Interviewer: Rien Fertel
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[Begin Angela Brown — Brown's Bar-B-Q]

00:00:01

Rien Fertel: All right; this is Rien Fertel with the Southern Foodways Alliance continuing on the South Carolina BBQ Trail. Today we find ourselves in Kingstree, South Carolina at Brown's Bar-B-Q, which is located at 809 North Williamsburg County Highway. And it is June the 17th, a Sunday afternoon, Father's Day, so it's going to be a busy day here at Brown's Bar-B-Q. It's 11:30 in the morning. And I'm going to have Angela Brown introduce herself, please.

00:00:33

Angela Brown: Angela Brown.

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RF: And your birth date for the record?

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AB: September 27, 1975.

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RF: So you married into the family or tell us your relation to the Brown's Bar-B-Q family.

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AB: I've dated my husband since I was seventeen and we had been high school sweethearts and then we've been married for seven years now. And I married into the family. **[Laughs]**

00:00:55

RF: And so you met in high school?

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AB: Yes, sir.

00:00:59

RF: And when did you get married?

00:01:00

AB: August 13th, seven years ago, whenever that is.

00:01:06

RF: And what high school was that; what was the name of it?

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AB: I went to the Senior High School and he went to Williamsburg Academy.

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RF: And are these close together? Are they—?

00:01:15

AB: Yeah; one is a public school and one is a private school.

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RF: And tell us how old is Brown's Bar-B-Q?

00:01:23

AB: We've been in business for twenty-six years.

00:01:25

RF: So year was that founded?

00:01:28

AB: 1981, if I'm not mistaken. But before that—that's when the big—the big building was built in 1990 but previous to that there was a small takeout area where people would just come and eat and eat on picnic tables outside and then in 1990 the big dining room was built.

00:01:44

RF: Where are we sitting now?

00:01:46

AB: In the big dining room.

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RF: Okay; so in 1990 this was built.

00:01:48

AB: Yes.

00:01:50

RF: And before it was takeout?

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AB: Takeout only. You just had rice and gravy, yams, and slaw and barbecue or barbecue chicken. That's all we used to do.

00:01:56

RF: And rice and gravy is not hash and gravy? It's actually all rice and gravy?

00:01:59

AB: It's barbecue gravy; it's what the hogs are seasoned with and we have hash which is liver hash.

00:02:03

RF: Okay; we have to get into this and let's get into this now because I have never seen—I ate some two days ago—I've never seen barbecue gravy. What is barbecue gravy?

00:02:13

AB: It's made with vinegar and peppers and it's just spicy.

00:02:17

RF: Okay; what's the barbecue element? Is there pig in it?

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AB: Yeah; you pour—you pour the sauce onto the top of the hog while it's cooking and then you retrieve the gravy back off of the hog and so it'll be seasoned with pepper—I mean seasoned with pig.

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RF: Okay; and so it has a porky flavor?

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AB: Yeah.

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RF: And what do people put it on?

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AB: Rice and barbecue; some people put it on their collard greens and string beans. It just depends on how much you like spicy stuff.

00:02:48

RF: And is this a local thing? Is it only found here at Brown's?

00:02:51

AB: No; vinegar-based barbecue is popular in a lot of the lower part of South Carolina and a lot of parts in North Carolina.

00:02:57

RF: And this—but this gravy, this barbecue gravy?

00:03:01

AB: It's our—just our special sauce, our own recipe.

00:03:04

RF: You mentioned hash. Tell me first; I didn't know what hash was before I came here. What is hash?

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AB: It's made from the heads and the livers. You cut, like, the jaws off of the hog and you grind it all up with peppers, I mean with onions and you just season it. I don't eat it myself.

00:03:22

RF: Have you ever eaten it? [*Laughs*]

00:03:23

AB: Um, no.

00:03:25

RF: Okay; so is it—you take—tell us more of the recipe, whatever you can, you know, without giving away any secrets or anything.

00:03:34

AB: Well, you normally—they just cut the jaws off the hog and then you grind the livers and everything together with a—a big mill and then they put salt and pepper and onions and then you cook it on the stove and then what we do is we put it in giant tubs and put it in the cooler and then all you do is retrieve some and add water every time you want to make new hash.

00:03:54

RF: Have you ever heard why they call it hash? I keep asking this question and I don't know if I've found the answer yet.

00:04:00

AB: I don't know; I don't know. [*Laughs*] Not to give you a short answer—.

00:04:04

RF: And what color is your hash?

00:04:07

AB: A brownish color.

00:04:08

RF: Yeah; it's like light brown, dark brown?

00:04:10

AB: Kind of a darkish brown.

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RF: And is it—how popular is it here?

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AB: Extremely popular. I mean it's very popular in Williamsburg County.

00:04:18

RF: How much do you go through?

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AB: Well we order usually anywhere from fifteen to thirty hogs a week and we end up having to buy more livers from the packing plant because we use so much for hash.

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RF: And so you do whole-hog barbecue here?

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AB: Yes.

00:04:37

RF: And tell me more about that, the barbecue in process.

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AB: Well, we order our hogs from Mike Reaves Livestock out of Rowland, North Carolina. And they deliver them here and then Williamsburg Packing slaughters them for us and then we bring them and hang them in our cooler. And on any—a usual day we probably cook seven hogs.

00:04:53

RF: Do they arrive split or still whole?

00:04:56

AB: Well they're alive and then we, you know, we get them cut and then we cut them—they cut the feet and stuff off of them and we put them on the pits.

00:05:04

RF: And tell me about the barbecuing process. Is it gas, do you use wood?

00:05:09

AB: We cook with propane.

00:05:11

RF: And what do the cookers—what kind of cookers are they? Can you describe them?

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AB: They're just long stainless steel cookers with probably three or four burners underneath.

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RF: And how long do they go on for?

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AB: Probably twelve hours.

00:05:27

RF: So overnight?

00:05:27

AB: Overnight.

00:05:29

RF: And are they seasoned before?

00:05:29

AB: No; we put them on just raw and then we season them as—when they're done. You cook— and then you heat—you put the gravy on them while they're on the pit and you just let it kind of soak through and then you pour the gravy back off and then you have the barbecue.

00:05:42

RF: Have you heard of anyone else doing this gravy?

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AB: Um, a lot of people use vinegar-based but it's not our recipe.

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RF: What do you mean by that it's not your recipe?

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AB: Well, because our recipe has been in our family for years. My father-in-law started it probably thirty years ago.

00:05:59

RF: So let's talk about your father-in-law. Who started Brown's Bar-B-Q?

00:06:02

AB: My father-in-law, Thomas M. Brown, Jr., he started—originally he just cooked under a shed with no sides on it. And DHEC [Department of Health and Environmental Control] told him that he had to build a facility. And so then that's when he built the small takeout area and it was just like the pits in one little room where you could fix plates to go.

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RF: And so, how old was Mr. Brown when he started doing this?

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AB: Let's see; probably in his thirties, I would think.

00:06:35

RF: Did he grow up around here? Is he from here?

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AB: Originally he's from here. He's—he farms and has the barbecue place.

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RF: What does he farm?

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AB: Cotton—I mean corn, soybeans, wheat, oats, hay, and then he has a garden that he plants for squash and zucchini and broccoli and stuff for the restaurant.

00:06:52

RF: And does he grow animals too?

00:06:55

AB: Um, well he has some horses and some cows. But that's it.

00:06:58

RF: And where is the family farm—as where we are now?

00:07:03

AB: Um, all around us. *[Laughs]*

00:07:06

RF: Okay; so this is like the Brown land, okay, okay.

00:07:07

AB: This is it.

00:07:07

RF: Okay; and how many children does he have?

00:07:09

AB: Three; two boys and a girl.

00:07:11

RF: And are they all involved in the barbecue business?

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AB: My brother-in-law helps out at the restaurant and on the farm and my sister-in-law used to work here but she moved away, you know, several years ago.

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RF: And what are their names?

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AB: My husband is Thomas M. Brown, III. And it's Carla Brown and Christopher Brown.

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RF: And tell us, so you grew up here; what are your first memories of this place?

00:07:42

AB: Of the barbecue place?

00:07:42

RF: Uh-hm.

00:07:44

AB: Um, I guess the yams. I used to—that's all I would eat is yams is potato salad. And it just—that's about—

00:07:55

RF: Did you—would you—did you come here before you started dating your husband?

00:07:56

AB: Yeah; I would eat here periodically.

00:07:59

RF: With your family?

00:07:59

AB: Yes.

00:08:01

RF: Okay; how often would you come?

00:08:02

AB: Maybe once a week.

00:08:05

RF: And so you would eat yams and potato salad? Would you eat the barbecue?

00:08:09

AB: I mean I eat barbecue but I'm not really a big meat eater. I like vegetables.

00:08:11

RF: And what was the restaurant—it was smaller at some point; what was it like back then?

What did it look like, the decor or—?

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AB: It was just a cement block building. And it's painted the same like off—you know, this yellowish color. It was just a small—I mean it was nothing to it. It was just a small cinderblock building.

00:08:32

RF: And was your husband working here at a young age?

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AB: This is all he's ever done ever since he was like probably—since they opened the restaurant, since he was a small child.

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RF: So what was his first job here?

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AB: Probably cleaning tables.

00:08:48

RF: And has he ever shared early memories of the place, what he thought about the place, what he thought of working for his father?

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AB: Well, it's really all he's known his whole life so that's all he—you know, he doesn't know anything different. This is—you know, ever since he was small this is all he's known.

00:09:04

RF: Was it—did he want to work here? Did his father force him or urge him? [*Laughs*]

00:09:11

AB: He wanted to work. He likes money. [*Laughs*]

00:09:13

RF: Okay; all right and so this is a—how busy or popular is Brown's?

00:09:19

AB: Um, on Sunday it's usually a line from one end of the building to the other end every Sunday. We're very popular. Matter of fact, I was in Columbia one day and I have a big Brown's Bar-B-Q thing across the back of my car. And a man flagged me down and asked me if I had barbecue that he could buy.

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RF: Were you driving at the time?

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AB: I was.

00:09:39

RF: He flagged you down?

00:09:42

AB: And I had some barbecue because I had taken some barbecue to somebody and so he got two pounds of barbecue from me.

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RF: Oh, you actually had barbecue on you?

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AB: We always take barbecue everywhere we go.

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RF: You—okay; you—like in a cooler?

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AB: In a cooler.

00:09:54

RF: Just for reasons like this?

00:09:55

AB: Just for reasons like that.

00:09:58

RF: That's amazing [*Laughs*]; so this—where was he from, this man?

00:10:01

AB: Columbia; we—we're so popular we went to Washington, DC for Strom Thurmond's birthday. We went to Walter Reed Hospital for the—the wounded soldiers and we fed like I think 500 people there.

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RF: Tell me about cooking for this Senator, for Senator Thurmond. When was that and what—how did that happen?

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AB: Well, when my husband was small he said he remembers loading everything up in a van and going to Washington, DC. He said he was probably like seven or eight years old.

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RF: And when did Brown's cook for the soldiers over at Walter Reed?

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AB: I think that was two years ago, two summers ago. And how we got hooked up with that is our old US Food Service, he's a Major in the Army and he asked us to do it.

00:10:51

RF: Tell me more about Kingstree. What is Kingstree like? We're about an hour—hour and a half from Charleston, right?

00:11:00

AB: Hour and a half from Myrtle Beach, an hour and a half from Columbia.

00:11:03

RF: Okay; so it's kind of like—

00:11:05

AB: Center location. But Kingstree is very small. It's a rural area and most people are farmers and most people—they've grown up here their whole life. It's just a small town. You could go to town and you'd pass 100 people you know on the way there and on the way back.

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RF: Does the location of Brown's have something to do with the popularity?

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AB: It's weird because Kingstree—Kingstree is known for Brown's Bar-B-Q. You can go anywhere and the first thing if you say Kingstree they're like Brown's Bar-B-Q. And it's weird because it's such a small town and we're famous throughout everywhere because we've—I've shipped barbecue to Alaska, to Hawaii, to California, all over.

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RF: And how much of your business is people on the road, tourists and travelers?

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AB: It's a lot during the summer because people come from like Columbia and Charleston to the beach and everybody stops by either on their way to the beach or back from the beach to take barbecue either to the beach with them or to take it home with them. And then we do a lot of catering.

00:12:07

Matter of fact, every—every April we feed 2,500 people for the Citadel Alumni, it's the Legislative Banquet. We do that every—it's like the second week in April every year.

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RF: You bring it to the Citadel?

00:12:18

AB: We do it at the State Fair Grounds in Columbia.

00:12:23

RF: And what role do you play in the business?

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AB: I'm the secretary. I book caterings. I do the payroll. I pay all the bills. And I always deal with the public.

00:12:33

RF: Okay; and why do you deal with the public?

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AB: Because the rest of the family is kind of shy. *[Laughs]* They're not very outgoing.

00:12:39

RF: So Mr. Brown, Thomas Brown, Jr., he's shy?

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AB: Yeah; he doesn't—I mean he'll talk to you if he knows you but he's not just going to strike up a conversation with somebody, where I'll talk to anybody.

00:12:51

RF: How often is—can he be found in the restaurant?

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AB: He's here every day, in and out. He—when he's not here he's at the—on the farm piddling around and doing stuff there.

00:13:02

RF: So when he's here what does he like to do or what does he do?

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AB: Um, he likes to sit behind the counter and tell us we're putting too much food on the plates and tell you you're letting the phone ring too many times, just, you know. being a boss.

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RF: Tell me more about him; well because, you know, I hope to meet him and maybe just shake his hand but what's he look like?

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AB: He's short, kind of stout. He has a receding hairline. And that's about it.

00:13:29

RF: And is he—I mean he's a nice guy?

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AB: Oh, he's a very nice guy, he's wonderful. I mean he's more like my father than he is my father-in-law.

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RF: And his wife, does she—?

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AB: They're divorced.

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RF: Oh, they're divorced?

00:13:42

AB: Yeah; and he's never remarried.

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RF: So she never really played a part in the restaurant?

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AB: She did when they were married. She worked here and somewhere else. That—but that was like when they were first getting started. But then when the barbecue place got to be real busy I think she worked here full-time. But that was before my husband and I started dating.

00:14:01

RF: So is this a buffet or do y'all fix the plates? How does it work?

00:14:07

AB: It's a buffet if you eat in but if you take your plates you get three sides and a meat and we fix your plates.

00:14:13

RF: And so how does the buffet work? Is it—it's big. Tell us some of the items on the buffet.

00:14:19

AB: We have pilau rice, white rice, macaroni, yams, string beans, and, like this time of the year, we have fresh sweet corn and fresh squash. We have barbecue chicken, fried chicken, barbecue

turkey, ribs, ham, baked turkey, potato salad, coleslaw, banana pudding, homemade pecan pie, strawberry shortcake, and just every day the vegetables change but, you know, pretty much the meats and stuff stay the same.

00:14:45

RF: Is it—can you go more than once to the buffet?

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AB: It's all you can eat. You just have to get a clean plate every time you return to the buffet.

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RF: And who does the cooking? Whose recipes are these?

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AB: They're my father-in-law's recipes but usually my husband is the one that cooks everything.

00:15:00

RF: So is—Mr. Brown is an accomplished cook? He's—he knows how to cook all these things?

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AB: Yes, sir.

00:15:10

RF: Where did he learn to cook? Was it his parents?

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AB: When he was a teenager he broke his leg on a motorcycle and so he had a—like a hot plate that he cooked off of near his bed because he had pins and stuff and he just learned to cook everything for his self.

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RF: Really? And was he living with his parents?

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AB: Yeah; he was still in high school.

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RF: Are his parents still around? Did you ever meet them?

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AB: Yes; they're still around. They live right next door too.

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RF: Oh, okay. What do they do; they're farmers?

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AB: Yes, sir; my grandfather-in-law is a farmer and my grandmother-in-law she works here at the restaurant so—.

00:15:42

RF: So when the family gets together—I'm guessing they do over holidays or reunions or whatever—who does most of the cooking?

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AB: Probably my husband, because like on Christmas and Thanksgiving, we've seen so much turkey and dressing and barbecue we normally cook steaks and baked potatoes. *[Laughs]*

00:16:00

RF: To get away from the items that you have normally here?

00:16:02

AB: But the rest of the family who don't—aren't in the restaurant business they want us to bring all that stuff like macaroni and yams and dressing, but for us who eat it every day we would rather you know—we eat steak and baked potato.

00:16:14

RF: So a lot of the items are kind of holiday focused items, right?

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AB: Um, you would—yeah, like yams are very popular during the holidays and then turkey and dressing, but I mean we cook barbecue turkey all year long. People order whole turkeys, half turkeys, or by the pound.

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RF: And you have a couple fresh items right now. You said corn and I think one other—

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AB: Squash.

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RF: —squash. Does that change year-round? Do you have—bring in different vegetables?

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AB: In the wintertime we usually have collards and cabbage and during the summer it's usually okra, broccoli, butter beans, squash, corn; it just depends on what we've grown in the garden at that time.

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RF: Okay; so that was my next question. So some of the stuff is actually grown on like Brown family land?

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AB: Yes; the sweet corn is grown here, the squash is grown here, and usually we have cabbage and collards but right now we're buying them from a local farmer.

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RF: And is that because of necessity, is that because it's always been that way historically; why grow and—or why sell local produce?

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AB: Because people come wanting fresh—everything fresh. People enjoy fresh corn and fresh squash instead of things out of a can. And so we do everything to try to please our customers.

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RF: And has it always been that way? I mean I—you know, in New Orleans it's all about trying to get local food and only now we're starting to eat locally and grow our own food, you know, in the city. Has it always been that way here?

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AB: This is a very small rural town. It's always been that way.

00:17:54

RF: What do you think when you hear people on TV or you read about people, you know, who think of this as something new in America?

00:18:06

AB: I guess they never grew up in a small Southern town. I mean because my little boy is eight and he has his own garden. [*Laughs*]

00:18:13

RF: What—wait; I want to know about that. What—do you—did you encourage him? Did he want to do this?

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AB: No; his—his own idea. He told his daddy to disc him a spot and he planted his own squash, his own broccoli, how own tomatoes, and his own peppers, and a bell pepper. And he goes and hoes it every day.

00:18:33

RF: And what's his name?

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AB: Thomas Mauldin Brown, IV. [*Laughs*]

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RF: And how do you spell his middle name?

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AB: M-a-u-l-d-i-n.

00:18:44

RF: And is your husband or his grandfather or you encouraging him to—or will encourage him to work here later?

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AB: No; I'm encouraging him to go to college just because it's long hours, and I mean—. But nine times out of ten he'll be right here either farming or at the barbecue place.

00:19:10

RF: What does he eat here? Does he eat barbecue and does he eat hash?

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AB: He eats hash. He doesn't even have to have rice. He just eats the hash by itself and he eats barbecue. And he pretty much eats everything and he likes salad.

00:19:25

RF: Is there—a lot of your—who is your customer base? Where do they come from, from how far away, and what are their professions? Are they all farmers?

00:19:38

AB: No; people come from all over. We have the Senator eats here every Sunday. We have doctors and lawyers and we do a lot of catering for doctors and people out of town. And then we have just our local, you know, working class people who come all the time.

00:19:54

RF: And let's talk about—do you have any employees that have been here for a long time?

00:20:04

AB: Um, I think Royster has probably worked here for twelve years. He just works Friday, Saturday, and Sunday and he comes in and helps set up the buffet and fill the buffet and make sure it's replenished all day long.

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RF: And how do you spell his name?

00:20:19

AB: R-o-y-s-t-e-r.

00:20:21

RF: And there's no one else who's worked here for more than twenty years or anything?

00:20:27

AB: We have a woman whose name is Gloria and she worked here probably about eighteen years but she recently got a job with the school system. But if we need her, she'll come in on any given day on like a Saturday and Sunday and help.

00:20:38

RF: And I want to talk about—a lot of places that I've been going to over the past year, talk about economy and that they've taken a hit. Have you seen business change over the past couple of years?

00:20:54

AB: It's a lot—it's not near as busy as it was. I mean just with gas prices so high, people just can't afford to eat out like they used to. But I mean what helps us is we don't just have to depend on our local business. We do catering outside of Williamsburg County and so that helps us, like for the construction companies. But since construction has died off, we don't do near as many for construction companies as we used to.

00:21:15

RF: And have you seen the prices of hogs rise?

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AB: Hogs went from like fifty-two-cent on the hoof to like eighty-cent.

00:21:24

RF: And when was that or over what span of time?

00:21:27

AB: In probably about a year's time. It's just—and then propane is so high; food costs are high and labor has gotten higher.

00:21:36

RF: Have you had to raise your prices of the buffet and plates?

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AB: It's been the same probably for like a year and a half now. We try to keep it as low as possible.

00:21:48

RF: A few more questions about Mr. Brown. How long does he plan on working?

00:21:56

AB: Um—

00:21:59

RF: I mean do you foresee him working here forever, retiring to his farm; what does he want of the place?

00:22:05

AB: I think he'll work here until he passes away. I don't—I don't think he'll retire.

00:22:10

RF: And is the future—is your husband, is it he will inherit the place?

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AB: I'm not sure; I mean—but I mean he'll—I'm sure he will continue to work here. I don't know who would inherit it with having three siblings.

00:22:24

RF: And—and tell me about the importance of Brown's to the community. Why does this place matter to this area?

00:22:35

AB: Well with Kingstree being such a small town, when people pass away we always take food to their house from our business and then we do a lot of—a lot of donations to the local churches, the local schools, the private and the public school. It's just—I mean I think we're just essential because we're probably the only sit-down buffet restaurant in Kingstree.

00:22:57

RF: Has it been like that for a long time? Has there been other restaurants that closed?

00:23:03

AB: There's been other restaurants that closed, but we've been the one to just hold on the longest—you know, the longest and stay here.

00:23:11

RF: And a lot of the barbecue places I've been to they've been started by farmers and it completely surprises me because farming is known as one of the hardest professions there is, as

is running a restaurant. How does Mr. Brown do what he does for such a long time, doing two of the hardest things possible?

00:23:31

AB: I think it's two passions. He loves to farm and he loves to cook. And so that's how he's enjoyed it all these years.

00:23:38

RF: Is—does he cook at home?

00:23:40

AB: Um, usually not because we're here such—so many hours a day. Neither—any of us—I don't think any of us really have food at our houses, it's bad to say, but when you're here twelve hours a day it doesn't really make any sense to have an extra amount of food at home.

00:23:55

RF: And you're here—is the place open seven days a week?

00:23:58

AB: Open Monday and Tuesday from 11:00 a.m. to 2:00 p.m. Wednesday through Saturday from 11:00 to 9:00 and Sunday from 11:00 to 3:00.

00:24:08

RF: Maybe just one or two more questions; why is barbecue so popular out here?

00:24:13

AB: I don't know. It's just like Williamsburg County is famous for barbecue. It's just—I don't—it's kind of—I guess maybe a Southern thing; I'm not sure.

00:24:22

RF: Are there other barbecue places in Williamsburg County?

00:24:26

AB: I know of—there's two I think, Scott's is in Hemingway and then Kenny's is in Hemingway, but that's the only other two that I'm familiar with.

00:24:36

RF: When you travel to Columbia or other places around the State or around the South do you eat barbecue in other places and compare or just to taste?

00:24:46

AB: When I go to Columbia I try to—I like mustard based barbecue because we don't ever have it here, but if it's like vinegar-based I don't—I mean sometimes I'm curious and I'll try places to see if it's as good as ours.

00:24:58

RF: Some people think that South Carolina barbecue means mustard barbecue. Is that—I mean it's obviously not the case, you don't serve mustard barbecue, but why do people think that and why—where does that conception come from?

00:25:12

AB: Because like in the upper part of the State mustard-base is very popular and in our area vinegar-base is all people know. Mustard is just not considered barbecue to us.

00:25:23

RF: Does that vinegar, does it come from North Carolina? Has it always been like that here?

00:25:28

AB: It—I don't know—it's been like that here forever but I think it's been like that in North Carolina also because people will come here and say, "This barbecue is like North Carolina barbecue."

00:25:37

RF: Has Mr. Brown ever thought about expanding and opening in other places?

00:25:43

AB: I think he tried to open a restaurant in Sumter but it was like—it was hard to be between two places and it's hard to find people you can trust. And at the time my husband wasn't old enough. He was still in school so he couldn't you know be at one and his daddy be at another one.

00:25:56

RF: Okay; I think—well I want to ask—. It's Father's Day today. How many people do you expect to walk in the door? You said a line but how many people? Could you give us numbers?

00:26:09

AB: Probably 200 people. Father's Day isn't near as busy as Mother's Day. On Mother's Day we probably serve 500 or 600 people.

00:26:16

RF: Five or six hundred people. And how long is the line for a table?

00:26:20

AB: Um—

00:26:21

RF: Or a wait for a table?

00:26:23

AB: You probably would have to wait in the buffet line—we normally run three lines, so you might have like a fifteen-minute wait in the line.

00:26:31

RF: And just one more question about the whole hogs. Has Mr. Brown ever considered with the price of hogs rising, I know there's a lot of waste with whole hogs; has he ever considered not doing that and just doing cuts?

00:26:48

AB: No, because we use all the parts of the hog. We use the—we cut the fatback off and use fatback to season our vegetables and we use the liver to make our hash. And then, so it really wouldn't be cost-efficient for us even—you know, we don't hardly throw anything away off of the hog because we try to use up as much as possible.

00:27:06

RF: Okay; so—oh when the hogs are slaughtered do you keep—do you get everything? Do you get the guts too?

00:27:14

AB: No; all we get is the livers.

00:27:15

RF: Okay. Okay; I think we can wrap this up so I want to thank you very much.

00:27:18

AB: Okay; well thank you. It was very fun.

00:27:20

RF: Okay; thanks.

00:27:24

AB: Yeah; that's fine.

00:27:25

[End Angela Brown — Brown's Bar-B-Q]