

**LANIER GREENHAW  
DUB'S BURGERS  
Athens, Alabama**

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Location: Dub's Burgers – Athens, AL  
Interviewer: Sara Wood  
Transcription: Shelley Chance  
Length: Thirty-Nine Minutes  
Project: A Hamburger by Any Other Name

START OF INTERVIEW

[*Transcript begins at 00:00:03*]

Sara Wood: Okay that should be good.

[00:00:04]

Lanier Greenhaw: Okay.

[00:00:25]

SW: What I’m going to do is just kind of sit off the side here, so and it’s kind of—but just when I ask you questions just answer—.

[00:00:34]

LG: Okay. Not in the camera.

[00:00:35]

SW: Not in the camera. But it’s hard to not look in the camera sometimes. So I’m going to—and I would like for you to start if you could just sort of introduce yourself and say hello and tell me who you are and where we are right now.

[00:00:49]

LG: Okay. Lanier Greenhaw. We’re at Dub’s Burgers in Athens, Alabama. Started in 1961. Been serving good greasy hamburgers for fifty-five years.

[00:01:02]

SW: And can you tell me, how did in 1961—who started this place and tell me a little bit—was it your great uncle Dub?

[00:01:09]

LG: Great Uncle Dub. (*Phone rings*) The story I was told is that there’s a fairground and they had races and stuff there and they were selling them out of the back of the pickup truck.

And that went well, so they opened up the restaurant and it was about half the size it was originally. It was just the bar area. And then it grew. And it opened in '61 [1961] here and then two years later they opened another one uptown off the square and that one remained open until 2000. And then they—they closed that one.

[00:01:42]

We still get our meat from the same family that we have since 1961. They had a store in Athens and it closed about five years ago so then they had a sister store in Ardmore [Alabama] which is about fifteen miles north of here, so I go up there every day to get that.

[00:01:57]

SW: Wow. I want to ask you more about that in a second—. Could you tell me a little bit about Dub? Tell me—for people who don’t know Dub, can you tell us a little bit about who he is and—?

[00:02:08]

LG: Dub was very friendly, loved to talk to people, loved to, you know, feed them and see them eat and just a good guy. He—he passed away I’m going to say '89 [1989], so I was a lot younger then, just a—a good guy, and he did a lot for the city of Athens. just a good person to have in the city.

[00:02:37]

SW: And do you have any specific memories about him in here—or anything you’d like to share about him?

[00:02:44]

LG: I remember not necessarily here but he—he had an old white GMC pickup truck with a camper shell on the back of it and that’s what—a lot of what I remember about Dub, him

driving through town with that—a white pickup truck. So as far as here, I don’t remember, you know, much about him being here. And my parents, my dad and my uncle bought in was it ’83 [1983] or ’84 [1984], and so I was twelve at that point. So mostly that’s what I remember is when my parents owned it.

[00:03:21]

We went from—from mom cooking supper every night at home to coming to Dub’s to eat every night (*Laughs*) because they were here working, so—.

[00:03:31]

SW: Had either one—can you tell me your parents’ names?

[00:03:33]

LG: Jimmy and Kitty were my parents, and Herby [Greenhaw] was my uncle. My dad Jimmy and Herby, they’re the ones that bought it and then, I guess it was in the early 2000s, my dad bought my uncle out. He retired. So at that point it was just my mom and my dad’s, and then I bought it from them in 2007.

[00:03:56]

They wanted to retire and—and do more and then mom ended up getting sick and she passed away in ’09 [2009] and then dad passed away this past August. So Uncle Herby is still—still alive but you know it’s—and Dub’s widow, Edna, is still alive.

[00:04:11]

SW: Really?

[00:04:11]

LG: Yeah.

[00:04:13]

SW: She’s still here in Athens?

[00:04:13]

LG: Yeah. she was down one day last week. She gets around a little bit slower but still gets around. So it’s good to see them get out.

[00:04:23]

SW: Well [inaudible]—the early ‘80s, had either one of them worked in a restaurant before?

[00:04:29]

LG: No, not at all. They had done moving of furniture and they sold furniture and real estate and dad always told the story that Dub called one night and said, “Hey, would you be interested in buying Dub’s?” And he said, “Well let me look at your books and I’ll think about it.” And so dad went and looked at the books and he says, “Yeah I think we’ll take it,” and he says, “When do you want us to take over?” And he said, “In the morning.” So the next day they were restaurateurs. (*Laughs*)

[00:05:00]

SW: Do you know—I mean I know you said you were about twelve at the time, but what was it like to watch the learning curve of your parents coming into a restaurant—they hadn’t really worked in restaurants before?

[00:05:10]

LG: Uh, I don’t really remember that. I know—I mean even with me and—and having mom and dad you know for—for backup to ask questions—I made a lot of mistakes. It’s just

something that you do, you know. But it—you know I’m sure they made lots of them but we all learned from them. (*Laughs*)

[00:05:33]

SW: And just to go back, is Dub is his real name or was it a nickname?

[00:05:38]

LG: Weaver Dupree was his name. it was a nickname. Yeah. Weaver Dupree was his—his real given name and I’m not sure where Dub came from. But (*Laughs*)—

[00:05:48]

SW: Probably a little—so did—does he—was your family mostly here from Athens or did they—?

[00:05:56]

LG: Yeah. we’ve been here since the probably about the time Athens was formed in the 1820s, eighteen teens (ish). We’ve traced our heritage back that far, so—.

[00:06:11]

SW: Well can you talk a little bit for folks who aren't familiar with that, can you describe for people like what are the industries here, what are the people like here, just for people who have never been here?

[00:06:21]

LG: Okay. we have—you know we have a great, great square, good—good stores around the square, we have Still Case, we have Cold Plus, we have Aviagen which is a poultry, big worldwide poultry, we used to have Martin Industries and we had GM south of here, so we’ve had some big ones. And they’ve come and gone, and we have Carpenter right now. We’re

getting Polaris which is new and so Athens is a good, good place to come to and you know set up a shop.

[00:07:00]

SW: Would it be fair to describe it as more of a working class town or—?

[00:07:05]

LG: I would say so. You know we—we actually we have some technology businesses that—that have done well. And they’ve spawned off smaller ones and—and you know that’s—that’s the wave of the future. *(Laughs)*

[00:07:22]

SW: I know. I’m kind skittish—

[00:07:27]

LG: Yes; yes.

[00:07:27]

SW: So Lanier, can you talk a little bit—you said you went from—your parents bought the restaurant—well actually I want to back up. You remembered the truck—

[00:07:36]

LG: Yes.

[00:07:36]

SW: Or the trailer; now is that what he served the burgers out of to start with?

[00:07:39]

LG: That I don’t know.

[00:07:40]

SW: Okay.

[00:07:41]

LG: And it was just a little camper shell on the back of it. That’s—he drove that you know all the time—that’s what I remember about Dub is that white truck, so—.

[00:07:53]

SW: Did he ever sleep in the camper, like was he a hunter?

[00:07:55]

LG: No; no, it’s just you know to keep cargo and stuff dry. I have a camper for my truck also and sometimes you know just if you’re going to take something and you don’t want to get it wet, you just keep it under there, so—.

[00:08:11]

SW: So I wanted to talk a little bit more about the—the shift from what you remember of you know eating at home, your mom cooking supper at home, and coming here and eating. Did you—do you have brothers and sisters? Did they come in and pitch in?

[00:08:22]

LG: I have a sister and when—when mom and dad bought they were open from five o’clock in the morning until eight o’clock at night, so long hours. And then they didn’t throw anything away so we started as dishwashers. That’s what we had to do. That was our, you know contribution to the family was washing all the dishes and there were a lot of them back then. So and my sister, she lives in Tennessee and when she comes, she comes down to eat if—while she’s waiting on her food if a table needs bussing she’ll bus the table, she’ll wash dishes, she’ll refill drinks, whatever—I mean she still pitches in so that’s—that’s great.

[00:09:02]

We had a—a birthday party down here for my—one of my sons a few years ago and we gave the kids gloves and they rolled their hamburger patties and patted them out and we had the old bottled Cokes. And my wife had a good picture of me and my sister and my dad all at the grill and that was kind of cool, so—.

[00:09:23]

SW: And do you hear the train come through here a lot?

[00:09:25]

LG: Yes; yeah. They go through all the time.

[00:09:29]

SW: Can you talk a little bit more about why you decided to buy this from your parents?

[00:09:33]

LG: They had approached me numerous times before and I never had any interest in it. I had a—a moving company and I was happy with that. But I also had two small boys and as they were getting older, they start school, and they came to me and they said hey if you don’t want to buy it we’re going to sell it to somebody else. And it just felt right; the gut feeling said *now is the time to do it*. And I haven’t regretted it one bit.

[00:10:02]

The boys are in the eighth and sixth grade now and I went to every play, every field day, you know everything they done at school I got to go and that’s because of Dub’s, so it’s—it’s been great in that aspect.

[00:10:15]

SW: What was the—I mean you have been pitching in since your parents purchased it but I mean what was—what have you learned since taking this business over?

[00:10:27]

LG: Uh—

[00:10:28]

SW: Were you surprised about—?

[00:10:31]

LG: I used to be a lot quieter and wouldn’t say a whole lot but when you’re here you—you know you get comfortable with people. We have our regular customers in and you learn their families and their friends and—and you know you just—you get a lot more friends and—and I enjoy that, you know when—when somebody comes in and you say, well you know how was your wife’s surgery last week, or you know how are your kids doing? And that—that’s neat. And you know everybody has a different story and sometimes somebody that usually smiles might not be smiling and you know we all have our bad days. But as they say, smiling is contagious and give them a smile and hopefully they’ll leave full and with a smile on.

[00:11:15]

SW: Can you tell me a little bit about—so when Dub first purchased it, it was just—was this space?

[00:11:22]

LG: This would not have been it. It was just the bar.

[00:11:25]

SW: And it was in this room we are now, though over here?

[00:11:28]

LG: Yeah; it was just right there—over, pretty much that wall over that way. This was a laundry mat. And I don’t know at what point he took over this part and expanded but—.

[00:11:43]

SW: And so this—this is the original site in ’61?

[00:11:47]

LG: Yes; it is. It is.

[00:11:49]

SW: And can you tell me a little bit about—in terms of the employees, you were talking tonight, [inaudible] and a lot of—twenty or thirty years. Can you talk a little bit about that?

[00:12:04]

LG: Yes; Evelyn, right there, who doesn’t like to be photographed or filmed, she’s been here probably right at thirty (is). Brenda and Harrietta have been here on and off twenty-five to thirty years. They’ve left from time to time, you know; Debbie is—is kind of new here but she’s worked for our family on and off through the years. Lacey and Sherry the cook have—have been here probably a year and a half—actually almost two years now, so it’s kind of a family, you know you—you grow with each other and become friends and family.

[00:12:47]

SW: What—for a long time, when you came in I know you probably knew them since you were smaller but have you learned something new about the business through just watching their experience of being here?

[00:13:02]

LG: To stay out of their way. *(Laughs)* It works a lot better when I do that. *(Laughs)* You know it—just let them do their thing. They know what they’re doing. I don’t have to tell them what to do. You know I’ve always heard the saying, surround yourself with good people and good things happen and that—I’d say it’s true.

[00:13:25]

SW: And okay; so let’s talk a little bit about [inaudible]. So the original hamburger, do you know how Dub got the recipe or how he started making these burgers?

[00:13:37]

LG: I don’t know what—what caused him to do the mixture that he does, but you know it has bread in it and that was called an extender. And back in you know way back when, when times were tough if you had, you know six kids and a pound of hamburger meat you had to make it last for six kids so you’d throw bread in there and it would extend it out. And you know North Alabama, North Mississippi, we have a lot of that—that still use that recipe and—and I mean that’s why it has bread in it, just ‘cause that was the recipe that they started with and people liked it.

[00:14:09]

You get some people that don’t like it and that’s fine, too, but you know it’s not for everybody. But you know it’s—it’s worked well for us, so we’re happy with it.

[00:14:19]

SW: And can you tell me a little bit; so—so Dub was buying the meat, so it was his mix that there’s a family in Ardmore you said—?

[00:14:26]

LG: Yeah; the Smith family, they had L&S Groceries, which they used to have a store about three miles north of here and it closed down just for business purposes. But one of the original brothers still runs the Ardmore store and his—his nephew John, so it’s—it’s still the Smith family and you know they know our recipe and I call every afternoon about three o’clock and say, “Hey can you fix me six packs tomorrow,” and they’ll—I go up there in the morning and they’re ready.

[00:14:58]

SW: But they mix it specifically for Dub’s?

[00:15:00]

LG: Yes; they do, they do, yeah, yeah.

[00:15:04]

SW: So what happens; you take out the mixture and do the preparing. Can you talk a little bit about the preparation?

[00:15:10]

LG: Yeah.

[00:15:11]

SW: I mean we don’t ask people to give away secrets.

[00:15:12]

LG: Okay. (*Laughs*) No; it—it comes in a fourteen-pound pack and then we have the plastic bins and we just pinch it off and roll it into the hamburger balls and put them in the—in the box. Sometimes it might have a little bit more or less of something and you can tell it’s going to shrink up some so you make them a little bit bigger, and sometimes it’s—it might have more

or less and you make them a little bit smaller because they won't shrink up. So but there's not a—you know this patty is you know a quarter of a pound or a third of a pound. It's just feel, so—

[00:15:49]

SW: And now—they're fried on the grill or fried in the—?

[00:15:52]

LG: Fried on the grill. They put off a lot of grease. There's some fat in there so they put off a lot of grease and yeah, they still take them up there in the box and there's seventy-two balls in a box and they mash them out (*Gestures*) and throw them on the grill; yeah.

[00:16:12]

SW: And I'm wondering, I mean how—there's a specific way that it's fixed. If someone just orders a regular Dub-burger what—what are the condiments that go on?

[00:16:22]

LG: We have a mustard, ketchup, pickle, onion, and slaw for a hamburger. Cheeseburger is mustard, ketchup, pickle, onion, slaw, lettuce, and tomato. The slaw is vinegar-based which, you know, I should smack myself but up until three years ago I never had slaw on a burger and it's pretty darned good.

[00:16:41]

SW: So is the slaw a new thing that y'all—?

[00:16:43]

LG: No; they've always done the slaw but I just never tried it. (*Laughs*)

[00:16:47]

SW: What was—do you remember the first time you had it with slaw what was your reaction?

[00:16:50]

LG: It’s like that’s pretty good (*Laughs*) because I’ve always been a basic hamburger with just ketchup. So I’ve branched out and got a mustard, onion, and slaw and it’s pretty darned good.

[00:17:00]

SW: And is that Dub’s recipe, like he put slaw in it?

[00:17:03]

LG: As far as I know it was. I’ve never heard any backstory to that but I know as long as mom and dad had it that was the standard toppings for the burger.

[00:17:17]

SW: And I don’t know if you know anything about this; I’m curious about this because I mean I love in Oxford and [inaudible] a big deal about the slug burger. Here in Alabama and there’s different recipes for these burgers, but taking a burger, do you know—I mean in terms of you know also just thinking like I grew up in Michigan and we didn’t have anything like this. [Inaudible]; do you know, you know calling it a hamburger, what the deal with that is—if—there’s all these other names like slug burger and—

[00:17:53]

LG: Right.

[00:17:53]

SW: And all these stories but do you know why Alabama doesn’t call it a slug burger and they call it a hamburger?

[00:17:59]

LG: I don’t.

[00:18:00]

SW: Okay; I’m just curious.

[00:18:02]

LG: I don’t; yeah and—and you know like we’ve always just been burgers and not hamburgers but just burgers. And I don’t know whether that was because of the mixture or—or why that is but you know occasionally we’ll get somebody that will say you know we didn’t like it. It wasn’t 100 percent pure beef and you know we’ve never said it was, or advertised that it was. I mean it’s a—it’s a Dub’s Burger.

[00:18:29]

SW: Do you ever have a—when people come in here and not regulars and they kind of treat like it’s an exotic thing like what is this? Do you have people react to it like that?

[00:18:38]

LG: Uh, sometimes they’re kind of shocked when they look at it. Some—some will like it and some won’t. (*Laughs*) It’s definitely—definitely different than you know if you were to go to a chain restaurant and order a hamburger. It’s definitely different from that. But you know that’s—that’s what’s unique about it. It’s a good old Dub’s Burger.

[00:19:02]

SW: And do you know if your parents, how they changed or—I know that you know Dub’s Burger, but serving them out of a truck, but do you know what kinds of things your parents—anything about the menu as a whole when you purchased it?

[00:19:21]

LG: I know when—when they were opened for breakfast and lunch and supper they had quite a wide range of—of menu. And even when mom and dad had it, you know they did—they actually did fried chicken and chicken livers. We used to do fish. We used to do baked potatoes and—and through the years we just kind of dwindled it down to keep it simple. You know I’ve done away with fish. We didn’t sell that much of it and it was kind of a chore to keep up with, but—and I just liked to keep it simple. We’re known for burgers and fries and onion rings and—and you know that’s what I try to focus on. So it—I mean it started out as a big menu and it’s dwindled down so—and the same thing with breakfast. When we—we did breakfast when I bought it but we weren't selling much of it ‘cause we didn’t open ‘til eight o’clock and most people are already at work and—and it was just one of those things it’s like hey this is not working out. Add two hours to the end of the day and you know we’re still open the same amount of hours.

[00:20:25]

So you know I don’t have to keep eggs and sausage and all that—biscuits and stuff, so—.

[00:20:32]

SW: And so the hours are—what are the hours?

[00:20:35]

LG: Ten to about three-forty-five, Monday through Friday and ten to about one-forty-five on Saturday. Occasionally—occasionally we will run out of meat, because you know when L & S was in—right up the road I could call and say, “Hey can you fix me another pack or two?” and in fifteen minutes I could go get it. But Ardmore, it’s a little bit more difficult, so usually when we sell out we just close. So there are days that we will close early and go home. (*Laughs*)

[00:21:01]

SW: And do—when I came here it was totally packed for lunch. But I also noticed there was a—almost equally busy line coming to the—getting the to-go—lunch to-go. Can you talk to me a little bit about the hustle and bustle at lunchtime?

[00:21:15]

LG: Yes; we have—we have a big, to-go traffic. Some people just call and say, “Hey can I get one hamburger all the way,” and we’ll write their last name down and that’s—they’ll just come in and get it. You know they might be in kind of a hurry. We’ve always had a great to-go. Sometimes we’ll have an office call and they’ll give us seven different orders and we’ll bag them separately and—. But then we you know have the equal amount of foot traffic that comes in and—and sometimes we have what I call the perfect storm, and where we’ll have extra amounts of to-go and extra amounts of people and—and things get backed up and we get a little bit behind. (*Laughs*) But it all works out in the end.

[00:21:52]

SW: And can you talk a little bit about the cost? Someone ordered a burger all the way, how much did that cost?

[00:21:58]

LG: Hamburger all the way is \$3.03 tax included. Hamburger, fries, and a drink which could be Pepsi or sweet tea is like \$6.33, so—and a cheeseburger is a little bit higher but it’s still less than \$7.00, so—.

[00:22:15]

SW: Do you think that brings people here in terms of getting their lunch that’s not—?

[00:22:21]

LG: I do; I do. Mom used to always say that when the economy would take a downturn that—that people would come back to Dub’s because it was cheaper to eat than some of the other places and I agree with—with her on that. The job experience, one downturn and our business picked up, but we usually are a couple years behind the economy and then you know a few years later we slow down. But you know it works itself out.

[00:22:51]

SW: So you—you picked it up in 2007?

[00:22:54]

LG: Yes.

[00:22:54]

SW: I mean that was right before the economy went down, right?

[00:22:58]

LG: Yes; uh-hm.

[00:22:57]

SW: So can you talk—what was that like?

[00:23:00]

LG: Uh, it—you know it went down some but we were fairly steady. I mean got the books through the years and we pretty much you know with inflation we—we do about the same every year. We might have a few off years, but you know you make up for it the next year.

[00:23:22]

SW: What was the hardest part—what is the hardest challenge for you buying this from your parents?

[00:23:29]

LG: Uh, my previous moving company I had it worked out where I could work four days a week, so I worked Tuesday through Friday. When our boys were born I stayed home with them every Monday and—and my wife made sure she worked that day so we had that day together, so from going from four days a week to six days a week kind of—and I still don’t like that. You know because—because by the time I get home Saturday it’s three or three-thirty and the day is already gone even though we’ve closed earlier, so I have Sunday off. And—and that gets to me sometimes.

[00:24:08]

But you know it lets me go to the school for the boys and you know all that stuff and sometimes I just take time off. (*Laughs*) I’m sure they told you who was here Saturday.

[00:24:23]

SW: Miranda Lambert?

[00:24:24]

LG: Yes and I was gone ‘cause I had taken Saturday off. (*Laughs*)

[00:24:29]

SW: And so she—they said she’s dating someone from around here?

[00:24:32]

LG: Yeah; yes, from Limestone County yeah, yeah. So yeah; I—I had gone to North Georgia to Cloudland State Park and I got back to my phone and had you know numerous. “Hey, you know what’s going on over at Dub’s today?” I was like, “I don’t know. (*Laughs*) I’m not there.”

[00:24:48]

SW: Did they have like—were there reporters in here?

[00:24:50]

LG: Uh-um.

[00:24:51]

SW: Okay.

[00:24:51]

LG: No; they said she had pretty much eaten and you know enjoyed her meal unbothered so to speak and—and she got her picture taken afterwards with a few people so that was good ‘cause you know I don’t want somebody to come in here and not be comfortable to eat and that kind of stuff.

[00:25:12]

SW: I just have a couple more questions for you. Is that all right?

[00:25:15]

LG: Okay yes. Perfectly fine.

[00:25:17]

SW: I’m trying to keep it on the time I had—you’re going to start getting busy. Can you talk a little bit about—I had lunch and I was just so in awe of the—. I mean there’s—these women have a beautiful choreography to it.

[00:25:38]

LG: Right.

[00:25:39]

SW: Can you describe that for someone who can't see it—?

[00:25:45]

LG: It’s—I don’t know how to describe it but I know what you’re talking about because it kind of just—we just kind of weave in and out of each other and—and occasionally we’ll step on people and bump them and you know it just happens in close quarters like that but I don’t know that there’s kind of like a—you know a given routine, but I’ve definitely seen what you’re talking about and you know worked through it. But I just try not to step on people. (*Laughs*)

[00:26:17]

SW: Well it—but everybody—knows the—

[00:26:22]

LG: It’s almost kind of like frogger, you know you take two steps forward and one back and then you move over and try to get through there.

[00:26:29]

SW: It’s pretty—. I was really—. I loved watching them that whole time because I mean it—there was never any collisions or anything like that.

[00:26:36]

LG: They do happen. (*Laughs*)

[00:26:41]

SW: Can you—and I know that everyone has a different idea about this but you know can you talk a little bit about—so you know ’61 [1961] and your great-uncle Dub, what do you think—what does it say about the staying power of this burger? I mean it’s been around for so long and people grew up with it; can you talk about why you think this—these traditions lasted?

[00:27:04]

LG: I think a lot of it is comfort food. You know our customers have been coming here for a long time and they remember coming with their grandfather bringing them and putting them on a barstool and then as they grew older they kept coming, and—and you know it’s—it’s a little part of Athens. I mean it’s a comfort thing. And—and I—you know we have the same people that work here and—and like I said before, it’s kind of family/friend-ish and I think that’s been a big—a big part in you know fifty-five years of—of being open and you know making a profit.

[00:27:40]

SW: And I just wanted to ask you a couple specific questions. What was the name of your moving company?

[00:27:47]

LG: Greenhaw Moving Incorporated. And that’s kind of a family story too because Dub had actually been in the moving business and my dad and uncle were in the moving business and then they had gotten out in the early ‘80s [1980s] before they bought Dub’s and then from the

early ‘80s until ’89 there was no—there was no Greenhaw Moving. And then that’s when I started it. And so from ’89 until 2007 there was Greenhaw Moving.

[00:28:19]

And so another family thing and—and that was interesting because I had moved a couple of people that Dub had moved, my dad and uncle had moved, and then I got to move them. So the third generation to move a family was kind of neat.

[00:28:36]

SW: Can you talk about specific experience with the family? I mean you don’t have to name them but that must be so—?

[00:28:42]

LG: Yeah; it—it was because—because you know we’re taking furniture out to the truck and I’m thinking you know my dad and—and uncle and before that Dub had moved this you know so many years ago. It’s just neat that you know they still trusted us with their possessions and you know you work hard and build a good reputation and you know it keeps coming back to you.

[00:29:05]

SW: And so—so Dub started in the moving business—

[00:29:08]

LG: Yes.

[00:29:09]

SW: —and then he decided to sell burgers?

[00:29:12]

LG: I’m not sure where the transition. We’ve always been involved in moving furniture and selling furniture ‘cause Dub used to sell furniture also.

[00:29:20]

SW: Did he make it?

[00:29:21]

LG: No, he didn’t make it. He just sold it. But you know, I know with dad and Herby they would go to Indianapolis and Cincinnati every week and they would go to auctions and they would buy truckloads and bring it back. And as my grandfather would say, “We’d buy junk and sell antiques.” So you know that just kind of—that’s just what—what they did. I mean we had always had a furniture connection and—and I’ve enjoyed that. A lot of mom and dad’s house was furnished with you know stuff they bought up there and good stories, you know that dad had told us about how they got this piece or this piece, so it’s neat.

[00:30:00]

SW: Can you tell one of those stories about a piece of furniture?

[00:30:02]

LG: Yes; the dining room table. It’s huge; has twelve chairs. And it’s four leaves, just huge, but when—when I was little mom and dad had bought their—their big house and mom just had a round small table. And she really, really liked that—that table. And—and mom and my granddad kind of fed off each other. They liked to jab at each other. And so it was one of our birthdays and it was me and my sister, my mom, and my dad, grandmother, grandfather, my grandmother from the other side and we were all around that little table and we were about like

this and my grand—granddad said, “I’ll have that table up here in the morning.” So that was mom’s plan was to make things uncomfortable and so that’s how they got the dining room table.

[00:30:47]

SW: Smart lady.

[00:30:49]

LG: Yes; smart lady.

[00:30:50]

SW: What—can you tell me your grandparents’ names?

[00:30:52]

LG: Oakley and Ruby Greenhaw, and then Marie Gordon was on the other side, yeah.

[00:30:58]

SW: And what’s your sister’s name?

[00:30:57]

LG: Laura Lee, uh-hm.

[00:31:01]

SW: And then your wife and your kids?

[00:31:02]

LG: Missy, Guy, and Ben. Guy is fourteen and Ben is eleven. And they’ll both bus tables down here from time to time when they want money. (*Laughs*)

[00:31:13]

SW: Well that’s awesome.

[00:31:13]

LG: Yeah; they have a place to—to earn their money but Ben worked the week during Christmas. He didn’t like it but I talked him into it. (*Laughs*) But it’s—it’s good you know for—for them to be that age and to work and see how things go and to deal with the public. You know it’s—it teaches them a lot.

[00:31:34]

SW: Do you ever think about you know thinking about the—? One of them might—

[00:31:41]

LG: Uh I don’t think they will. They both have other interests that you know don’t include Dub’s and I was the same way. But look where I am, so I can't say no, but it could happen.

[00:31:55]

SW: You never thought about taking over—I mean before you bought the restaurant from your parents—?

[00:32:00]

LG: I didn’t want anything to do with it, uh-um. I was happy moving furniture, got to travel, got to work outside all the time. And then to—to work inside and—and be in the same place every day is—it was a challenge but it worked out well.

[00:32:17]

SW: I’m wondering, too, I know this is a strange question but thinking about how many moving—the physical labor of it and the—moving around, I mean can you compare the two at all? Is there any similarity between hustle and bustle and the active moving furniture?

[00:32:35]

LG: No, there’s—there’s not. You know the moving of furniture, you’re in and out of the house either taking something in or bringing it back out. Then from the—the personal aspect of it you know you’re dealing with one family that day so you—you know the husband and wife. In here, you know you might deal with 400 people throughout the day so you know this is still very active as far as walking around and—but—but the actual carrying of weight is—can't compare it.

[00:33:06]

SW: [Inaudible]

[00:33:06]

LG: Yeah; and—and dad always says you know was it moving, “Moving a burger is a lot easier than moving a piano.” (*Laughs*) I was like, “I can see that.” So and plus you don’t get wet and cold in here.

[00:33:20]

SW: That’s true. Well you’ve been very generous with your time. I’m wondering if you could just tell me a little bit about what you think this place means to Athens.

[00:33:32]

LG: That’s a good question.

[00:33:40]

I think—I think you know it’s—it’s—I can't really come up with anything right now. (*Laughs*) I’m sorry. Uh, probably you know it—it’s an example of working hard and—and reaping the benefits of—of your hard work, ‘cause Dub and Edna worked very hard and dad and Herby and my mom all worked very hard. And we all worked very hard and you know you—you get a lot out of that. So—

[00:34:18]

SW: That’s great. I guess the only other question I have is in terms of you know thinking about growing up in Athens if there’s anything—any memories you have that—and how you’ve seen things changed.

[00:34:41]

LG: Uh, I’ve seen it change not just this—I mean it’s just the times. You know when I was a kid we could ride our bikes all over town. We could play hide-n-go-seek all over town. I mean we would go out you know in the morning and come back at night. You know somebody’s mom would feed us and you just can't do that these days but that’s not Athens. That’s just the times we live in.

[00:35:08]

But Athens is a great, great place to grow up. I mean I loved every minute of—of you know growing up in—in the town. You know we had the drugstore and you’d get your Coke float and—and the Kreme Delight, you know you’d get your ice-cream and your milkshakes and it’s—it’s good.

[00:35:26]

SW: Did your parents own Kreme Delight?

[00:35:27]

LG: They did, they did.

[00:35:28]

SW: Talk a little bit about that. I meant to ask you.

[00:35:31]

LG: Yes, they bought that in—I think ’87-ish [1987]—and then they sold it about four or five years ago. Kreme Delight opened in 1951 so it’s about ten years older than Dub’s and—and it’s been in the same—I think the same location. I think dad was the second owner, so Josh Tarokh is the—the third owner and his wife Laura—just a neat little ice-cream stand. I love the—the neon Kreme Delight sign on the top; it’s just awesome. I like old stuff like that. But you know hopefully all these little places will be around for many years to come.

[00:36:13]

SW: Do you ever—? Did they—?

[00:36:19]

LG: I don’t—I don’t remember why they bought that but I was about sixteen or seventeen, so teenager and driving you know. (*Laughs*)

[00:36:28]

SW: You had your own agenda.

[00:36:30]

LG: Yes, you had your own agenda, so—. But you know I was—I was glad they did. It was—it was good—good ‘cause you know they would—you know they could swap out things from—from here and there you know. We used to cut onions for the chili dogs back here when we cut them for our burgers here and that kind of stuff. And if you know they were ever short cups they’d just come down here and get some cups and take them up there and you know it’s—it was good.

[00:36:57]

SW: And just to make sure I have it, so the burger is a little bit of—.

[00:37:02]

LG: Yeah; it’s beef, pork, and bread, uh-huh.

[00:37:07]

SW: And I just need you to tell me your birthdate.

[00:37:10]

LG: January 19, 1971.

[00:37:12]

SW: And I’ve asked you a ton of questions but I wonder if there’s anything I missed or anything you want to add that you would love people to hear about Dub’s—?

[00:37:22]

LG: Uh, hmm, just we’re—you know mom and pop stores, they’re—they’re slowly you know passing on, and I love them. I try to frequent them whenever I can. It’s part of, you know, Americana. It’s part of what I love is—is the small town feel and you know you walk in the door and you get to sit with the owner or the owner, you know, comes by and talks to you. That’s always a good feeling. And just I love small towns.

[00:37:58]

SW: Thank you very much for doing this.

[00:38:02]

LG: Oh yes, I enjoyed it.

[00:38:03]

SW: It was so nice.

[00:38:03]

LG: I enjoyed it.

[00:38:04]

SW: Thank you.

[00:38:04]

LG: Pleasure talking with you.

[00:38:06]

SW: I’m going to turn the tape recorder off.

[00:38:07]

LG: Okay.

[00:38:08]

END OF INTERVIEW