

1 [Interviewer requests and receives permission to record the  
2 interview and to use the information gathered]

3

4 [00:00:00]

5 [Talking Over Each Other]

6

7 [00:00:16]

8 INTERVIEWER: SHERRI SHEU: Alright. Uh, - I think the audio is  
9 running.

10 [Background Noise]

11 Let me just ask you'll what you had for breakfast?

12

13 INTERVIEWEE: KERRY BEXLEY: What we had for breakfast, uh, -  
14 pork ribs, [Laughter]

15

16 INTERVIEWEE: TOOTSIE TOMANENTZ: Pork ribs, [inaudible] Oh, I  
17 think I had pork, uh, - steak and some sausage.

18 [Talking Over Each Other]

19

20 INTERVIEWER: SHERRI SHEU: Excellent.

21 That's coming through pretty well.

22 So, let's get ourselves situated and started.

23 Good morning.

24 The date is July twentieth [20<sup>th</sup>], twenty-thirteen [2013].

25 Roughly eleven thirty-five [11:35] in the morning.

26 My name is Sherri Sheu.

27 [00:00:46]

*FOODWAYS TEXAS GREATER ORAL HISTORY PROJECT -  
BARBECUE PROJECT - SNOWS BARBECUE INTERVIEW -  
INTERVIEW WITH TOOTSIE TOMANENTZ AND KERRY BEXLEY -  
Date of Transcript: 1.26.2019*

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28 **[00:00:46]**

29 **I am with Foodways Texas, and we are doing an Oral History of**  
30 **Snows Barbecue in Lexington, Texas.**

31 **And I'm sitting on the back – call it a deck.**

32 **[Background Noise]**

33 **Back porch area of Snow's Barbecue.**

34 **And I am surrounded by some fabulous smelling barbecue smoke.**

35 **And I am here with Kerry Bexley and Miss Tootsie Toman –**  
36 **Tomanentz, is that how you say it?**

37

38 **INTERVIEWEE: TOOTSIE TOMANENTZ: Tomanentz.**

39

40 **INTERVIEWER: SHERRI SHEU: Tomanentz. Tomanentz.**

41 **And I'll have them introduce themselves.**

42

43 **INTERVIEWEE: TOOTSIE TOMANENTZ: I'm Tootsie Tomanentz with**  
44 **the uh, - Snows Barbecue – Pit Master for the Year.**

45

46 **INTERVIEWEE: KERRY BEXLEY: Kerry Bexley, Owner of Snows - -**

47 **[Background Noise]**

48

49 **INTERVIEWER: SHERRI SHEU: Now the first [1st] thing I want to**  
50 **know about is, can you tell me the history of the business and**  
51 **however you – how you'll got started?**

52 **And however you want to tell it?**

53

54 **[00:01:36]**

55 [00:01:36]

56 INTERVIEWEE: KERRY BEXLEY: Well, Snows started uh, -, March  
57 was ten [10] years.

58 Uh, - Ms. Tootsie had run a market and barbecued for – right now it's  
59 forty [40] something plus years.

60 And uh, - when she sold her market in ninety-six [1996], we  
61 considered doing something at that time.

62 Uh, - we talked back and forth, and for either one us something  
63 always got in the way.

64 We didn't have the uh, - it wasn't ready.

65 In November of zero two [2002], I met with Ms. Tootsie, and she  
66 was ready to make a change.

67 She had, like I said, sold her market in ninety-six [1996], and went  
68 back to work for the market where she had sold for that – that short  
69 period of time.

70 Uh, - we discussed things uh.

71 She gave me a plan of how she wanted the pits built.

72 I begin building pits in November of zero two [2002], and we opened  
73 up March of zero three [2003].

74 Uh, - and since that time we've – we've been open every Saturday,  
75 with exception of probably three [3] Saturdays in ten [10] years.

76 Uh, - and going strong still on Saturdays now.

77 I let Ms. Tootsie touch on.

78

79 INTERVIEWEE: TOOTSIE TOMANENTZ: [clearing throat]

80 Actually I started barbecuing in nineteen-seventy-six [1976] at

81 [00:02:46]

82 [00:02:46]  
83 City Meat Market in Giddings, nineteen –  
84  
85 INTERVIEWEE: KERRY BEXLEY: Sixty-seven [1967].  
86 [Background Noise]  
87 Opened uh, - opened your market.  
88  
89 INTERVIEWEE: TOOTSIE TOMANENTZ: My market in nineteen  
90 seventy-six [1976].  
91 I started in sixty-six [1966].  
92 Block that out and let's start over. [Laughter]  
93 Uh, - I barbecued there for ten [10] years.  
94 Then I opened – we opened our own Meat Market in nineteen  
95 seventy-six [1976] to nineteen ninety-six [1996].  
96 Uh, - when my husband's health grew bad and we had to sell.  
97 Uh, - I continued cooking, as Kerry said.  
98 Uh, - we came over here and – and have done wonderful.  
99 We've met wonderful people, and uh, -.  
100 [Background Noise]  
101 It's – it's a real pleasure working here.  
102 We have a lot of enthusiasm and – and we stick real strong to  
103 keeping a good quality of barbecue uh, - that we are producing.  
104 And hope we are able to produce for a long time.  
105 [Background Noise]  
106  
107 INTERVIEWER: SHERRI SHEU: And where did you learn how to  
108 [00:03:44]

109 [00:03:44]

110 do barbecue?

111

112 INTERVIEWEE: TOOTSIE TOMANENTZ: Uh, - with 'The City Meat  
113 Market' in Giddings, that's where I started.

114 And I learned a lot of little things down there.

115 And then after we bought our Meat Market, uh, - it was just kind of -

116 -

117

118 INTERVIEWEE: KERRY BEXLEY: A lot 'self-taught'.

119 She's – she's - -

120

121 INTERVIEWEE: TOOTSIE TOMANENTZ: Do learn 'Trial By Error', and  
122 uh, - try this and try that, and what works out the best.

123 And how it all worked out to be a fit and be uh, - profitable.

124 [Background Noise]

125

126 INTERVIEWER: SHERRI SHEU: And did you start out wanting to  
127 become a pit – 'Pit Master'?

128 Or, did – well, did you start out wanting to become a 'Pit Master'?

129 Or, was this something that developed over time?

130 That you gradually moved into the 'Pit Area'?

131

132 INTERVIEWEE: TOOTSIE TOMANENTZ: Actually I started just as a  
133 hand, and I was watching the man in Giddings doing the barbecuing.

134 And then when my husband and I bought 'The Meat Market', well it

135 [00:04:32]

136 [00:04:32]

137 fell upon us that we had to do the cooking.

138 And uh, - that's where I learned my skills of 'Pit Master'.

139 And uh, - I just learned by uh, - by uh, - by myself of – from 'daily  
140 experience'.

141

142 INTERVIEWER: SHERRI SHEU: And what was the name of the  
143 place that you had?

144 The Meat Market that you had before?

145

146 INTERVIEWEE: TOOTSIE TOMANENTZ: The City Meat Market in  
147 Lexington.

148

149 INTERVIEWEE: KERRY BEXLEY: There was actually a 'City Meat  
150 Market' in Giddings and they owned the one [1] in Lexington.

151 It was two [2] different entities.

152

153 INTERVIEWER: SHERRI SHEU: And where does the name 'Snows'  
154 come from?

155

156 INTERVIEWEE: KERRY BEXLEY: Uh, - 'Snowman' is a lifelong  
157 nickname of mine.

158 When Mother was pregnant an elderly gentleman asked my brother,  
159 'Did he want a little brother or sister?'

160 And he said, 'I want a little snowman.'

161 So, by the time I was born, that's what I was called.

162 [00:05:19]

163 [00:05:19]

164 And have been called from forty-six [46] years.

165 [Laughter]

166

167 INTERVIEWER: SHERRI SHEU: And Ms. Tootsie, I know that a lot  
168 of uh, - in Texas, especially, 'Pit Masters' are associated with - with  
169 men.

170 That it's uh, - a largely male dominated field.

171 Was there any opposition to you?

172 Or, any resistance of people coming in and saying, 'Hey, this is uh, -  
173 you know, a very capable woman making outstanding barbecue'?

174

175 INTERVIEWEE: TOOTSIE TOMANENTZ: No, not really.

176 I mean, uh, - I - I enjoyed cooking barbecue.

177 And - and, I guess that's the reason I came about to be a 'Pit  
178 Master'.

179 I - I enjoy the barbecue business.

180 And I enjoy working with the meat.

181 And it's just a coincidence that uh; - Kerry had nobody else, at the  
182 time, to give the pit part of it.

183

184 INTERVIEWEE: KERRY BEXLEY: And - and part of that, I mean, we  
185 didn't ever even - that never even crossed our mind about a 'Woman  
186 Pit Master' the first [1st] five [5] years we were here, until  
187 recognition.

188 I mean, locals here, they may think it's just exactly opposite.

189 [00:06:21]

190 [00:06:21]

191 That, you know, anybody around here thinks a woman's the 'Pit  
192 Master' in Lee County, cause Ms. Tootsie's been doing it for years.  
193 I mean, I didn't know a man, other than her husband for the years  
194 past.

195 But, no, that was never even a question, until the last five [5] or six  
196 [6] years.

197 [Talking Over Each Other]

198

199 INTERVIEWEE: TOOTSIE TOMANENTZ: After 'Texas Monthly' gave  
200 us - -

201 [Talking Over Each Other]

202

203 INTERVIEWEE: KERRY BEXLEY: That, you know, that I really got  
204 to looking at there's not that many of them.

205 But, as far as us locals, we knew good and well where the 'Pit  
206 Master' was, I mean.

207 You know, she's done it for like I said forty-seven [47] years now,  
208 so.

209 Uh, - it's - it's mainly 'male' dominated field, but, you know, it's just  
210 because, I guess, that's the way it has been.

211 But there's no reason, you know, there's - there's plenty of women  
212 out there that can.

213 You see on the 'Cook Off Tours' there's women right there with 'em.

214 So, you know, it's just kind of a coincidence that there's not that  
215 many really for, you know, for the most part.

216 [00:07:08]



217 [00:07:08]

218 A lot of 'em can't walk in her shoes.

219 There's not many women that probably can do what she does.

220 [Background Noise]

221

222 INTERVIEWER: SHERRI SHEU: And I understand that 'Snows' is  
223 only open on Saturdays.

224 And you'll start on – what time do you'll start?

225

226 INTERVIEWEE: KERRY BEXLEY: Eleven o'clock [11:00] Friday  
227 night.

228 Ten o'clock [10:00] Friday night something's started here.

229 Uh, - but that's the way we originated.

230 It was – she had cooked barbecue for twenty [20] years at her  
231 Market on Saturdays only.

232 Lexington's familiar with Saturday barbecue.

233 Our local 'Livestock Auction' is here on Saturdays.

234 What's the name, Hirsh [sp]?

235 [Talking Over Each Other]

236 Yeah, we're gonna let you go.

237 Right through the inside and they'll fix you whatever you want.

238

239 MALE: Okay.

240 [Talking Over Each Other]

241

242 INTERVIEWEE: KERRY BEXLEY: We've got – we should have

243 [00:07:48]

244 [00:07:48]

245 everything left.

246 [Talking Over Each Other]

247 [Background Noise]

248

249 INTERVIEWEE: KERRY BEXLEY: Yes, sir. Yeah, just go through the  
250 line.

251 Steve [inaudible]?

252

253 MALE: Yeah.

254

255 INTERVIEWEE: KERRY BEXLEY: Yeah, yeah.

256 [Talking Over Each Other]

257 I'm sorry.

258 But uh, - being open one [1] day a week, I mean, that's the way she  
259 had done it before.

260 And everybody here works full-time.

261 I mean, uh, - we've kept interesting.

262 Like I said, it's doing it one [1] day a week, it's more of a – a hobby  
263 for us.

264 Uh, - and, you know, we maintained, you know, the first [1st] five  
265 [5] years, Tootsie, myself and one [1] other lady ran it every  
266 Saturday.

267 You know, she did everything 'behind the scenes' back here.

268 And – and we just keep it one [1] day a week, because, like I said,  
269 we all still work full-time.

270 [00:08:24]

271 **[00:08:24]**

272 **And it's still makes it interesting.**

273 **And uh, - open at eight o'clock [8:00] on Saturday morning.**

274 **And if you were here earlier, you saw the line at eight o'clock [8:00].**

275 **And, you know, we'd go through four [4] or five [5] hours what**

276 **people will go through all week.**

277

278 **INTERVIEWER: SHERRI SHEU: And do both of you still work full-**  
279 **time?**

280

281 **INTERVIEWEE: KERRY BEXLEY: Yes.**

282

283 **INTERVIEWER: SHERRI SHEU: Where about?**

284

285 **INTERVIEWEE: KERRY BEXLEY: I work for Lumiate [sp] uh, - the**  
286 **Surface Lignite Mine and Control Room Operator.**

287

288 **INTERVIEWEE: TOOTSIE TOMANENTZ: I work for The Giddings**  
289 **Public School and Maintenance and Grounds Keeper.**

290

291 **INTERVIEWER: SHERRI SHEU: And how long have you'll been**  
292 **working those jobs for?**

293

294 **INTERVIEWEE: KERRY BEXLEY: Uh, -, mine is ninety-six [1996],**  
295 **so I'm at about uh, - seventeen [17] years.**

296 **And she's that uh, - plus.**

297 **[00:09:05]**

298 [00:09:05]

299 INTERVIEWEE: TOOTSIE TOMANENTZ: That I've been with the  
300 school?

301

302 INTERVIEWER: SHERRI SHEU: Yes, mam.

303

304 INTERVIEWEE: TOOTSIE TOMANENTZ: Fifteen [15] – sixteen [16]  
305 years.

306

307 INTERVIEWEE: KERRY BEXLEY: Yeah. About the same time.

308 [Background Noise]

309

310 INTERVIEWER: SHERRI SHEU: So, you've been – so even while  
311 you were doing your own Meat Market, were you still working a other  
312 job?

313

314 INTERVIEWEE: TOOTSIE TOMANENTZ: No. Then uh, - I was  
315 publically – and then completely with the uh, - Meat Market.  
316 After we sold in ninety-six [1996] is when I went to work for The  
317 School Board.

318 [Talking Over Each Other]

319 [Background Noise]

320

321 INTERVIEWER: SHERRI SHEU: So, tell me about the first [1st]  
322 day that you'll opened up?

323 What was that like?

324 [00:09:34]

325 [00:09:34]

326 INTERVIEWEE: TOOTSIE TOMANENTZ: Actually uh, - we – I hadn't  
327 cooked for about six [6] weeks from the time that we uh, - decided  
328 we would open here, until everything was ready.

329 It was about six [6] weeks that, you know, I hadn't worked.

330 So, uh, - my first [1st] Saturday, or our first [1st] Saturday here – it  
331 was uh, - very exciting to be back at the pits, and being back  
332 cooking.

333 And uh, - seeing my old friends come back to get barbecue.

334 Uh, - when we started here, we didn't have to have all the meat  
335 ready as early as we do now.

336 And, so, really, at that time, the briskets didn't go on until two  
337 o'clock [2:00] in the morning.

338 Where now we have to have them ready by eight [8:00].

339 So, it uh, -, after 'Texas Monthly' came in and – and we were  
340 [inaudible] and 'Number One [1]', we uh, - had to change our pattern  
341 around, and get a different floor mat that we had to get meat going  
342 earlier, and get it done earlier.

343 Uh, - cause our local people usually didn't come in to town until ten  
344 [10:00] – ten-thirty [10:30] in the morning, because they would pick  
345 up barbecue for lunch.

346 So, uh, - when 'Texas Monthly' came in, well, we had to have every  
347 uh, - what would you say?

348 Maybe half [1/2] of it ready by eight o'clock [8:00]?

349 Cause we didn't know how much we would be needing immediately.

350 [Background Noise]

351 [00:10:57]

352 [00:10:57]

353 INTERVIEWER: SHERRI SHEU: And with 'Texas Monthly' coming  
354 in, how immediate was the impact?

355

356 INTERVIEWEE: KERRY BEXLEY: It was immediate.

357 I mean, from week one [1] they – they kind of informed us that we  
358 were gonna have a – a different uh, - rush of people.

359 And from week one [1], it's been – and – and it's been pretty steady  
360 for ten [10] years.

361 Uh, -, like I said, most ninety – to ninety-five percent [90% to 95%]  
362 of our business is travelers.

363 You know, as before it was all locals.

364 And – and it's taken a while to get our locals.

365 And we've lost a bunch of them just due to the intimidation of the  
366 line, and all.

367 But we bring a lot of them out back here.

368 We see 'em in line, we'll get 'em out, or, you know, and we – we  
369 serve out back here for 'call in orders' to go.

370 Uh, - like I said, you know, in four [4] hours we'll run through what a  
371 lot of people will in a week.

372 We've just got – we've got a great group of people.

373 And uh, - things work very well.

374 We're still 'old school' the way we do everything.

375 And, I mean, it's just work very well.

376

377 INTERVIEWER: SHERRI SHEU: Was there any intention of

378 [00:11:51]

379 [00:11:51]

380 **expanding business hours?**

381 **Or, have you'll always stuck with wanting to only to do it one [1] day**  
382 **a week?**

383

384 **INTERVIEWEE: KERRY BEXLEY: We've, like I said, everybody**  
385 **works full-time.**

386 **And we've – and I've discussed and tossed around of other locations.**  
387 **But not very seriously.**

388 **We keep it just like it is here, and uh, - I mean, we've – we've**  
389 **changed very little other than volume.**

390 **Uh, - I mean, that's – that's been kind of all we're gonna change.**

391 **And it – it works, and we just keep it going.**

392 **And our, you know, our prices are still.**

393 **We've – we've gradually eased up a little bit.**

394 **But we're still cheaper than ninety percent [90%] of 'em in the State.**

395 **And, you know, it's worked before.**

396 **And we just keep it that way.**

397

398 **INTERVIEWER: SHERRI SHEU: And Ms. Tootsie, so Kerry**  
399 **mentioned a little bit that uh, - he built the – the first [1st] – the pit**  
400 **to your specifications.**

401 **What sort of – what sort of, I guess, nuisances with somebody who**  
402 **doesn't have their own pit.**

403 **What would you want built into it?**

404

405 [00:12:41]

406 [00:12:41]

407 INTERVIEWEE: TOOTSIE TOMANENTZ: Well, uh, - really I – I was  
408 familiar with this type pit.

409 Uh, - I would say, different people would have maybe different ideas.  
410 We do uh, - I do hear of people speaking that they have a rotisserie  
411 type pit.

412 Uh, - I have never cooked on one [1].

413 But if someone gets used to cooking on a rotisserie pit, I'm sure they  
414 would be more comfortable with that than they do the indirect heat,  
415 as we have.

416 Uh, - it's really what we get used to.

417 And – and uh, - what we feel comfortable with cooking on.

418 Uh, - when we got the new pit in, it was – it took a big relief off of  
419 the indirect heat that we were cooking briskets on beforehand.

420 Uh, - it's much faster, it's much easier.

421 The 'Big Pit' now that we have as we referred to as – as 'The Brisket  
422 Pit' because we could put much more meat on it.

423 Uh, - after we were named 'Number One [1]' and before we got the  
424 'Big Pit' four [4] years ago, we had borrowed pits here.

425 And – and uh, -, each pit would cook differently.

426 Uh, - some of 'em needed more wood than others.

427 Others needed more air to them, and it – it was real difficult to uh, -  
428 get a uniform - -

429

430 INTERVIEWEE: KERRY BEXLEY: It was a [inaudible] Process for us  
431 at that time.

432 [00:13:58]



433 [00:13:58]

434 I mean, we were trying to keep up with the volume, but definitely  
435 maintain the quality that she had originated and – and uh, - a big  
436 plus, at that time, her son, Hershel [sp] had went to work for us.  
437 And when we brought the new pit in, he learned it kind of from day  
438 one his self, and has done – done wonderful with it.  
439 He was a – he was a big relief.

440 We had tried other – other people working, and just everybody can't  
441 work with myself and sure not Ms. Tootsie.

442 It's just average, you can't do that.

443 But Hershel has been a real asset and learned it as, you know, from  
444 day one [1].

445 So, the new pit, you know, it will hold uh, - it will hold in the sum of  
446 seven hundred [700] pounds of brisket.

447

448 INTERVIEWER: SHERRI SHEU: And will you'll be making seven  
449 hundred [700] pounds of brisket for – on every weekend?

450 Or, what's the average?

451

452 INTERVIEWEE: KERRY BEXLEY: No, we won't – we won't cook  
453 seven hundred [700] pounds of brisket every weekend.

454 Uh, -, uh, -, it – it varies 'week to week' how much we cook.

455 Uh, - but no, we usually will load it – load it down for the most part.

456 But we – we've moved some doors, and – and shelves around, in  
457 order to move it away from the heat.

458 But, no, we – we normally don't cook quite seven hundred [700]

459 [00:15:05]

460 [00:15:05]

461 pounds a week.

462 INTERVIEWER: SHERRI SHEU: Where do you'll source the meat  
463 from?

464

465 INTERVIEWEE: KERRY BEXLEY: Our briskets and ribs come from  
466 O'Brien Meat Company in Taylor.

467 Our sausage is made here for us locally at uh, - at Hildebrandt Meat  
468 Market.

469 And our pork shoulder comes from Hildebrandt Meat Market.

470

471 INTERVIEWER: SHERRI SHEU: And what kind of – what do you'll  
472 use?

473

474 INTERVIEWEE: TOOTSIE TOMANENTZ: We use dry post oak.

475 Uh, - it's very uh, - uh, - a lot of it here.

476 And uh, - we can get a good source of – of wood stacked up, uh, -  
477 cause we have to keep it dry in the winter time.

478 If we get rain, well it uh, - wet wood just doesn't burn and produce  
479 coals like we need.

480 So, we're always conscious of – of having the wood under a shed that  
481 it's dry.

482 That we have plenty of coals and wood dry for uh, - fires on Saturday  
483 mornings.

484

485 INTERVIEWER: SHERRI SHEU: Have you always used post oak?

486 [00:16:01]

487 [00:16:01]

488 Or, have you experimented with other sorts of wood?

489

490 INTERVIEWEE: TOOTSIE TOMANENTZ: I have always just cooked  
491 on – with post oak, so, uh, - I have never – never tried any other  
492 kind.

493 Uh, - I do know or have been told that different uh, - pecan or peach  
494 uh, - trees will give it a sweet meat.

495 Around here we have a lot of black jack and mesquite that will give it  
496 a uh, - tangy burnt taste that gives it an after taste that's not as  
497 pleasant as the post oak is.

498 So, we're very cautious and uh, - careful that we keep post oak wood  
499 for our flavor again.

500

501 INTERVIEWER: SHERRI SHEU: And when you'll opened up, did  
502 you start?

503 Which – which meats did you start with?

504

505 INTERVIEWEE: KERRY BEXLEY: We've – we've kept the menu the  
506 same basically with exception of turkey.

507 I mean, we had uh, - we actually when we opened up cooked some  
508 beef steaks, and it just to where the pit room was limited.

509 And, you know, you'd have beef steaks left over, you know, is pretty  
510 costly.

511 But we've cooked the same menu of brisket ribs – that's – that's pork  
512 spare ribs, chicken, uh, - pork shoulders.

513 [00:17:06]

514 [00:17:06]

515 [Talking Over Each Other]

516 **Actually up at the beginning we cooked some beef ribs, and – and**  
517 **she had cooked beef ribs for years.**

518 **And it was really just uh, - uh, - uh, - a room issue on our pits.**

519 **Uh, - and chicken, and, you know, we do – we'll do a couple of cases**  
520 **of chicken a week.**

521 **There's – there's a lot of 'em have got away from cooking chicken.**

522 **And – and that was probably one [1] of her specialties for years.**

523 **And we've just stayed with it.**

524 **Uh, we could probably do a lot more chicken than we do.**

525 **But just cause of pit room we don't.**

526 **Uh, - but no, our menus pretty well stay the same other than the**  
527 **volume has changed.**

528 **We've changed very little here.**

529 **We make some changes and, like I said, she's done it for so many**  
530 **years.**

531 **We'll make suggestion changes and she'll work into it.**

532 **Some work some don't, but uh, - for the most part, things are just –**  
533 **just like they were ten [10] years ago.**

534 **Uh, - you know, we both are understand that, you know, a lot of**  
535 **barbecuing is an attention uh, - that's – that's the main thing is the**  
536 **attention and the passion and love you give it is usually what your**  
537 **ending product is.**

538 **And there's not nobody out there no more that's no more attentive**  
539 **and passionate about barbecuing than Ms. Tootsie is.**

540 [00:18:10]

541 [00:18:10]

542 Uh, - it's just, you know, like I say, we've pretty well stayed – stayed  
543 with the same, with the exception of turkey breasts, we've put that  
544 in, and uh, -, but other than that everything is just like it was ten  
545 [10] years ago.

546

547 INTERVIEWEE: TOOTSIE TOMANENTZ: Well that's just real recently  
548 that we've added turkey breasts.

549

550 INTERVIEWEE: KERRY BEXLEY: Well that's been in the last year.

551

552 INTERVIEWEE: TOOTSIE TOMANENTZ: Yeah, the last year we added  
553 turkey breasts.

554

555 INTERVIEWER: SHERRI SHEU: And how did you'll decide to add  
556 turkey breast?

557

558 INTERVIEWEE: KERRY BEXLEY: I – it just – it was some other  
559 people had it.

560 And you get a lot of 'em that don't – don't eat red meats, and stuff.

561 And we just put it on there on – on the menu.

562 There was really no, uh, - huge demand for it.

563 It was just something – another option, and uh, - and it's – it's

564 actually on our menu that we ship.

565 Uh, - you know, we ship on Tuesdays, every Tuesday of the week.

566 And again, we just ship one [1] day a week.

567 [00:18:52]

568 [00:18:52]

569 Uh, - orders are due by Friday evening.

570 Therefore we know kind of how much we've got to have to ship.

571 And uh, - uh, - turkey was a – was a good product, especially through  
572 the holidays of shipping.

573

574 INTERVIEWER: SHERRI SHEU: And will you'll make the shipping  
575 orders at the same time that you do the regular orders for uh, -  
576 selling at the store – at the restaurant?

577

578 INTERVIEWEE: KERRY BEXLEY: We – we really try to.

579 There's been times that we'll have to cook during the week.

580 But we try to do it all on a Saturday if, you know, if we had to have  
581 fifteen [15] briskets today for shipping.

582 And we just didn't have it, then we've got to cook between now and  
583 Monday.

584 But, for the most part, we keep a little inventory in the freezers, you  
585 know, for a week ahead of time.

586 Uh, - like I said, there's times that – that Saturdays have been  
587 extremely busy.

588 And – and then shipping orders will come in extremely busy, but  
589 that's something we may have – I may have forgot about, whether it  
590 be a holiday or, you know, Mother's Day or Father's Day.

591 And sometimes that – that increases uh, - quite a bit in a week's  
592 time.

593 But uh, -, no, we try to cook everything on Saturdays.

594 [00:19:50]

595 [00:19:50]

596 INTERVIEWER: SHERRI SHEU: Can you walk me through the  
597 process of coming in here and starting up on uh, - Friday what you'll  
598 start doing?

599 And what the process of making the barbecue that people enjoy on  
600 Saturdays?

601

602 INTERVIEWEE: TOOTSIE TOMANENTZ: Well, I have always  
603 seasoned the meat on Friday mornings.

604 Uh, - when we had our Meat Market we would season the meat on  
605 Friday, and have it ready then for Saturday mornings.

606 And when we came – moved over to this – over to Snows here, well  
607 that was the same progress that we did.

608 I would come in on Saturday uh, - on Fridays and – and season the  
609 meat.

610 And then uh, - when the volume got so large it took extra time.

611 So, then Kerry would come in and help me.

612 And uh, - so quite often he'll come in either Thursday afternoon or  
613 Friday morning and – and season it that we've got all the meat  
614 seasoned.

615 Uh, - cause it has to – it has to be seasoned uh, - uh, - a short time,  
616 in order to put a seasoning into the meat, to soak into the meat to  
617 give it a – a good flavor.

618

619 INTERVIEWER: SHERRI SHEU: And how – then when you will  
620 start uh, - when will you start smoking?

621 [00:20:58]

622 [00:20:58]

623 INTERVIEWEE: TOOTSIE TOMANENTZ: Well, the briskets go – we  
624 will start Friday nights.

625 And the chicken pork and ribs go on Saturday morning around  
626 anywhere between two [2:00] and three [3:00].

627 And uh, - the turkey also goes on early.

628 And with the heat we – I regulate it that not all of it is done at the  
629 same time.

630 I – it's all cooking, but, and at a slower heat or lower heat.

631 And then, as we need it, then we add – I add more fire to it to uh, -  
632 get it ready.

633 So, the chickens that go on at two o'clock [2:00], some of them  
634 aren't sold until eleven o'clock [11:00].

635 Some of 'em have to be ready from two o'clock [2:00] and be ready  
636 to sell at eight o'clock [8:00].

637 So, was just a – a challenge there that we try to keep up with the  
638 pace of the customers coming in to keep our meats go moving.

639

640 INTERVIEWEE: KERRY BEXLEY: Must stay fresh and done, you  
641 know, we won't put things in a warmer.

642 Like I said, the briskets kind of – they'll go on, like she said, at  
643 eleven or eleven-thirty [11:00 or 11:30].

644 They're usually wrapped five to five-thirty [5:00 to 5:30].

645 Uh, -, and they're, like I said, a lot of people don't wrap.

646 We wrap just to kind of preserve, and it helps it uh, -, they're a lot  
647 more tender than the average.

648 [00:22:09]



649 [00:22:09]

650 Uh, - they'll be very moist, uh, - they're let rested right.

651 And uh, - like I said, and then at two [2:00], she gets here and puts  
652 the – puts the chicken and the pork and the ribs on.

653 And it's just a uh, - it's just a 'stair step process' to where they're –  
654 they're usually done within the hour of when we serve 'em.

655 I mean, you know, here we are at twelve o'clock [12:00], there's –  
656 there's several that are done, you know, waiting to go in.

657 But uh, - uh, - that kind of breaks down the 'cooking process'.

658

659 INTERVIEWER: SHERRI SHEU: Uh, - and – and both of you work  
660 in the pits right?

661 How does?

662

663 INTERVIEWEE: KERRY BEXLEY: Yeah, we both do, mainly it's her  
664 and her son, like I said, Hershey [sp] come in, I guess, it's been six  
665 [6] years, right at six [6] years ago.

666 And he's been just uh, - he'll – he'll – he'll oversea mainly mostly the  
667 brisket.

668 And Tootsie will mainly oversee the box meats, the ribs, the pork,  
669 and the chicken.

670 And then she'll kind of oversee all of us, but uh, - I just take part in  
671 helping with them, you know, for the most part.

672 They – they – they do for the majority if it most all of the work, as far  
673 as the pit.

674

675 [00:23:08]

676 [00:23:08]

677 INTERVIEWER: SHERRI SHEU: And going back a bit, how did the  
678 two [2] of you?

679 How did the two [2] of you meet to start your business relationship?

680

681 [Laughter]

682 INTERVIEWEE: TOOTSIE TOMANENTZ: Well, actually uh, - when we  
683 had our Meat – my husband and I had our Meat Market, well Kerry  
684 was just uh, - a young boy.

685 And uh, - he would come in and get him a sandwich.

686 Or, he would come in and he would get barbecue on Saturdays.

687 And – and uh, - we've known each other all my life and all his life  
688 too.

689 Uh, - in fact, his family I – I knew when I was growing up.

690 So, uh, - actually, when we sold our Meat Market in ninety-six

691 [1996], then he came to me.

692 And – and uh, - was interested in starting here, cause he said, he felt  
693 like that we could get a good business going.

694 And uh, - I had done promised the people that had bought my Meat  
695 Market that I would continue cooking for them.

696 But I told him, I said, 'the second that I decide that I want to leave  
697 here', I said, 'you will be the first [1st] person to know.'

698 And he came by one [1] morning, and I told him.

699 I said, 'Kerry, I think we need to sit down and talk.'

700 So, we got together and on Thanksgiving, as – as he said.

701 Thanksgiving in November, well we uh, - sat down and talked.

702 [00:24:22]

703 [00:24:22]

704 And I had told him how much meats I had been cooking over there.

705 And he said, asked about the pits, and I told him what pit I wanted

706 measured to cook by that on it.

707 [Background Noise]

708 And he got busy with his metal and welding torch, and built the pits,

709 and had everything ready for the first [1st] of March when, in the

710 back of our minds, we had said.

711 'Let's try to shoot for March one [1<sup>st</sup>],' and we were able to – he was

712 able to accomplish that.

713 And we got our meats ordered, and license ordered, and time started

714 out.

715

716 INTERVIEWER: SHERRI SHEU: So, you actually built this pit

717 yourself?

718

719 INTERVIEWEE: KERRY BEXLEY: Yes, I – I built all of these.

720 And like I said, you know, when she had her Market seventy-six

721 [1976] to ninety-six [1996], there was – that was back when we'd

722 walk in, and – and get a sandwich, and a soda water, and a bag of

723 chips for a dollar – dollar eighty-five cents [\$1.00 - \$1.85].

724 And sign a ticket, put it on Momma's bill, and that's the way it was

725 for years.

726 I mean, she knew everybody in town, and – and we've got ranches

727 that join each other out in the country.

728 And we've just been affiliated our whole life in some way or another.

729 [00:25:25]

730 [00:25:25]

731 **And, you know, I wouldn't have took this on myself.**

732 **My knowledge of barbecue was very minimal other than some cook-**  
733 **offs.**

734 **I mean, most everything I know, I've learned from her.**

735 **And, like I said, we've – we've twitched and made some changes.**

736 **But uh, - everything really come from, you know, what – I wouldn't –**  
737 **like I said, I wouldn't have endured this by myself.**

738 **And, you know, she's done it forever and had a great reputation.**

739 **And people were much more forgiving of her, as they would be for**  
740 **me.**

741 **And uh, -, like I said, I just thought the combination would work, and**  
742 **it's worked great.**

743 **And since the recognition, it's just amazing how many wonderful**  
744 **people we've met.**

745 **I mean, the people that travel and eat barbecue, it's a wonderful**  
746 **bunch of people.**

747 **It's uh, - you know, we're just here serving them.**

748 **They're the real heroes and all, how many of them go eat barbecue?**

749 **We're just here and serving them, and uh, - it's been a very**  
750 **interesting ride.**

751 **I mean, as you sat here today and saw all the people.**

752 **If you would have asked each and every one, I think you had just**  
753 **been amazed at – at the areas that everybody come from.**

754 **I mean, the – the couple here next to us at the table is from**  
755 **Venezuela, and – and uh, -**

756 [00:26:25]

757 [00:26:25]

758 I mean, it's just – we get people from I imagine five to eight [5 to 8],  
759 ten or twelve [10 or 12] States a week.

760 You know, different States are represented.

761 You really talk about a – probably a fourth [1/4<sup>th</sup>] of 'em actually  
762 sign the register book.

763 But it's uh; - it's just amazing of how the wonderful people we've  
764 met.

765 And, you know, we both just love 'shooting the shit' and talking to  
766 different people.

767 And – and it's just, it's always an interesting story.

768 Every week something new, and, you know, we'll sit back and  
769 whisper at some 'yah hoo' [sp] that comes and wondering where  
770 they're from.

771 And but it's – it's been fun, it's been very interesting.

772

773 INTERVIEWER: SHERRI SHEU: And Ms. Tootsie, what is the  
774 impact of being – being named 'The Best Barbecue in Texas' meant  
775 on your life?

776

777 INTERVIEWEE: TOOTSIE TOMANENTZ: I don't know.

778 I mean, uh, - I – it has been a great challenge.

779 But, I mean, I have just taken it as – as uh, - a daily occurrence.

780 I mean, it's – it's wonderful for the people we have met.

781 They're great people, uh, - I'd love for 'em all to come back  
782 sometime.

783 [00:27:27]

784 [00:27:27]

785 **And cause we won't remember the – what day they were here.**

786 **But when they tell us they've been here before, we'll remember the**  
787 **faces or something.**

788 **And uh, - it's – it's just a wonderful feeling.**

789

790 **INTERVIEWEE: KERRY BEXLEY: Well she finally, you know, was**  
791 **recognized for something she had done great for forty [40]**  
792 **something years.**

793 **I mean, you know, and it was – it was – it was – it was a wonderful**  
794 **story, the whole thing.**

795 **And, you know, the customer service you get here will be second**  
796 **[2<sup>nd</sup>] to none.**

797 **I mean, there's – there's nobody.**

798 **There may be some out there that will match us, but there's not**  
799 **many of 'em that are gonna beat us, as to how your whole**  
800 **experience is gonna be from walking people through the pits, to**  
801 **taking pictures, to – to, you know, to waiting on them hand and foot.**  
802 **And that's – that's just what we want, your whole experience here to**  
803 **be a wonderful one [1].**

804 **You can't make people like your barbecue.**

805 **And there's times that things may not be 'up to par', but everybody's**  
806 **experience here is – is gonna be a good one [1], yeah.**

807 **You know, and like I said, it was just a good thing that she finally**  
808 **was recognized for something she had done forever.**

809 **You know, it was – she wasn't crazy about the recognition at**

810 [00:28:26]

811 [00:28:26]

812 first [1st], and we actually kept a lot of media out there for a short  
813 period, till we made some changes, then we let 'em come in, and  
814 advertise for us.

815 But uh, -, yeah, it's - it's been.

816 It was very interesting at first [1st] for her, I mean; she's just a  
817 straight old country working woman.

818 And that's - that was it, and the recognition was - it took her a while  
819 to get used to it, all of us.

820 But uh, - uh, - like I said, it was just - it was just wonderful to finally  
821 get recognized for something she had done for so many years.

822 You know, and never thought nothing about it.

823

824 INTERVIEWER: SHERRI SHEU: What is - what is your business  
825 relationship and your friendship meant to each of you?

826

827 INTERVIEWEE: KERRY BEXLEY: Oh, it's been - we've had - we  
828 definitely have our ups and downs.

829 I mean, like I said, she's been cooking for forty [40] something  
830 years.

831 And I want to change something, or I do something that she's done  
832 forever, and I don't do it right.

833 There have been tense moments, but for the most part, it's been -  
834 it's been wonderful.

835 I mean, that's why we do it on Saturday.

836 If we had to work with each other 'day in and day out' it would

837 [00:29:27]

838 [00:29:27]

839 probably be a different story.

840 But we do it on Saturdays, and, you know, when we – when times

841 get tough, we have a 'sit down', and we – we try to work it out.

842 And that's what was, you know, said all along, if there's ever a

843 problem, you've got to.

844 If you'll sit down and talk about it, we – we can work it out.

845 And the whole staff, I mean, from the ladies inside, my daughters

846 that are going to A&M that have worked here from day one [1].

847 Uh, -, you know, it's – the main thing is that we – we, you know, we

848 treat our customers with highly respect.

849 And – and we try to treat each other that way.

850 But, like I said, there's been – there's been good days and bad days.

851 But, oh, we – we – we've managed to work through them all.

852 And, it's – it's wonderful.

853

854 INTERVIEWEE: TOOTSIE TOMANENTZ: And – and the customer's

855 always right.

856 Even – even though we can tell 'em, you know, 'you really don't want

857 this meat sliced, if you're not gonna eat it today – if you're gonna eat

858 it next week, or Tuesday, or something like that, it would be better

859 not to slice it'.

860 But, 'No, I want you to slice it.'

861 So, we'll slice it, and then they'll say, can come back a week or so

862 later.

863 And say, 'You know, I believe it would have been better if we

864 [00:30:31]



865 [00:30:31]

866 wouldn't have sliced it.'

867 So, you know, we again give in to the customer, as the old saying  
868 goes, 'the customer is always right'.

869 So, even though we're the customer sometime, we have to  
870 acknowledge that our business is to treat the customer, as a  
871 customer.

872 And – and uh, help them along.

873

874 INTERVIEWEE: KERRY BEXLEY: And we always, both of us, I  
875 mean, the first [1st] article, you know, with our pictures in there and  
876 stuff.

877 And they want to sit down and, or – or they may not want to.

878 But when we come by, one [1] of us is gonna come by the table and  
879 visit with most everybody.

880 And – and that's something you don't get everywhere, the owner and  
881 the 'pit master' coming by and visiting with you.

882 But we want their whole experience to be a good one.

883 And we will make time for 'em, if we're busy, one [1] of us will take  
884 care of something, and the other one [1] will talk, or vice versa.

885 We find time for everybody, and, you know, we're not – we're not  
886 trying to run – run them in here and run them out of here, in a – in a  
887 certain amount of time.

888 Like I said, when they come, you know, this place is theirs, and we'll  
889 cater to 'em in every way we can, and uh, - that's just kind of the –  
890 the format we've kept, and we'll always keep.

891 [00:31:34]

892 [00:31:34]

893 I mean, you know, if you've – if you've got time to do something,  
894 you've got time to do it right.

895 And we – we – we try to stick to that.

896

897 INTERVIEWER: SHERRI SHEU: Can you talk a little about the  
898 amount of family that's involved with the business?

899 I know, uh, - Ms. Tootsie said your son is involved very – very heavily  
900 in the business now, and Kerry said you mentioned your daughters  
901 are also involved in the business.

902

903 INTERVIEWEE: KERRY BEXLEY: Yeah, like I said, when she said  
904 earlier, when we started this, Ms. Tootsie took care of everything  
905 from back here from seasoning to getting here, lighting the fires, and  
906 cooking.

907 Uh, - since then her son is went to work, and he'll do uh, - the  
908 majority of the time, he'll be here early enough to light the fires.  
909 And him and I together will usually get the briskets on, uh, - but uh, -  
910 he was a huge asset when he went to work.

911 Like I said, it's been five [5] years ago.

912 Prior to that it was uh, - her, myself and another lady inside that's  
913 not family.

914 Uh, - but just a – uh, - she was a family friend, and then when we  
915 opened in zero three [2003], both of my daughters uh, - going  
916 through high school worked the whole time.

917 My wife worked a little at that time, she really become active when

918 [00:32:38]

919 **[00:32:38]**

920 **the – when the recognition hit, and then she become active.**

921 **But we just had to – had to uh, - [Laughter]**

922 **Had to – had to have more help.**

923 **But that's really the – that's really the, you know, like I said, it's me**

924 **and my wife, and my two [2] daughters inside.**

925 **Uh, - my son will come occasionally, he's thirteen [13] now.**

926 **And he'll trail Hershel or myself, or Tootsie around, and uh, - learn a**

927 **little, very little, but uh, - uh, - that's really the only family.**

928 **And the other lady that works insides, again a long-life, long time life**

929 **uh, - a friend of our families, both of our families, you know.**

930 **I was born and raised here, I've been here forty-six [46] years.**

931 **Ms. Tootsie's been here many years.**

932 **She now lives in Giddings, but, you know, we know everybody in the**  
933 **area.**

934 **And – and either kin to in some form or fashion.**

935 **Or, - or, like I said, just a long-life family friend.**

936

937 **INTERVIEWER: SHERRI SHEU: Ms. Tootsie, what's it – what has it**  
938 **been like getting to work with your son on a weekly basis?**

939 **What has – what has it been like to get to work with your son around**  
940 **the pits, and teaching him about barbecue?**

941

942 **INTERVIEWEE: TOOTSIE TOMANENTZ: Actually, uh, - he had helped**  
943 **my husband and I at our Meat Market.**

944 **So, therefore he was familiar with some of the work that went on.**

945 **[00:33:48]**

946 [00:33:48]

947 **And as Kerry said, he came, in fact I had told him how the people**  
948 **were lined up, and – and he couldn't imagine that many people**  
949 **standing in line to getting barbecue on a Saturday morning at eight**  
950 **o'clock [8:00].**

951 **So, he came up here just – just to look.**

952 **And uh, - well quite naturally, we were busy.**

953 **And so I would tell him, you know, 'put some wood under here, or**  
954 **get some sausage, or turn this meat for me', or cause it was – it was**  
955 **busy, we were busy.**

956 **And – and it was more than I can handle, and – and uh, - he had an**  
957 **idea what to do.**

958 **So, I, you know, just drafted him in, and Hershel, I mean, uh, - Kerry**  
959 **asked him then.**

960 **Said, 'Hershel would you be interested in helping us on Saturday'?**

961 **And he said, 'Yeah, I think so'.**

962 **So, he [inaudible] and stepped in, and – and helped.**

963 **And uh, - it has – it has been an asset to the business.**

964 **[Talking Over Each Other]**

965

966 **INTERVIEWEE: KERRY BEXLEY: That was really – it's been – it was**  
967 **a big asset to her, but it was a huge asset to me.**

968 **Like I said, working full-time, I actually work shift work.**

969 **So, I work, you know, there's – and then he's been – he's been just**  
970 **wonderful.**

971 **He's uh, - he – he catches on to everything, and he can – he can**

972 [00:34:52]

973 [00:34:52]

974 deal with Ms. Tootsie.

975 And it's been – it's just been good, I mean, and he enjoys it, and he  
976 loves, you know, the fact that meeting all these people the same  
977 way, it's – it's – it's very interesting for all of us.

978 But uh, - yeah, he was a – he was a big asset.

979

980 INTERVIEWER: SHERRI SHEU: And is he the gentleman that's  
981 been walking around in back?

982

983 INTERVIEWEE: KERRY BEXLEY: He's got the barbecue look to him.

984

985 INTERVIEWER: SHERRI SHEU: Lots of time around smoke.

986 [Laughter]

987

988 INTERVIEWEE: KERRY BEXLEY: [Laughter] Yeah.

989 [Talking Over Each Other]

990

991 INTERVIEWEE: TOOTSIE TOMANENTZ: As time has rolled along, uh,  
992 - Hershel has caught on to different meats that – that aren't uh, -  
993 moving as quickly.

994 And uh, - he knows how to go to the cooler with 'em, and – and uh, -  
995 cool it down for Kerry that it can be used for shipping.

996 And he'll keep account of it that Hershel uh, - Kerry will know what –  
997 what we've got in the cooler, and how much we've got.

998 Yet, at the same time, he's aware of how much meat is needed inside

999 [00:35:54]

1000 **[00:35:54]**

1001 **by watching the – the line of the customers coming in.**

1002 **So, it's like Kerry said, he's been a great asset, he really has.**

1003

1004 **INTERVIEWER: SHERRI SHEU: Ms. Tootsie, are – did you – you**  
1005 **grew up in Texas, correct?**

1006

1007 **INTERVIEWEE: TOOTSIE TOMANENTZ: Yes, I grew up here in**  
1008 **Lexington.**

1009 **I was born here in Lexington in April of nineteen thirty-five [1935].**

1010 **I've lived here all my life in Lee County.**

1011 **Uh, - in nineteen fifty-six [1956] when my husband and I married we**  
1012 **moved to Giddings.**

1013 **So, uh, - and we owned property here in Lexington.**

1014 **So, uh, - to be able to come back to Lexington and barbecue on**  
1015 **Saturdays it's coming back home.**

1016 **And like Kerry said, we know everybody here in Lexington, and – and**  
1017 **the ones we don't know, we want to get to know that we can call**  
1018 **them our 'home folks'.**

1019 **And – and uh, - we're just happy to be able to treat everybody with**  
1020 **'Texas Southern Hospitality'.**

1021

1022 **INTERVIEWER: SHERRI SHEU: And was your – was your husband**  
1023 **also in the – he was – did he – did he grow up in the 'Meat Business'?**  
1024 **Or, was this something that he got into?**

1025

1026 **[00:36:58]**

1027 **[00:36:58]**

1028 **INTERVIEWEE: TOOTSIE TOMANENTZ: Uh, - he got into it after he**  
1029 **got out of the service.**

1030 **Uh, - he was working as a painter, and uh, - the gentleman that**  
1031 **owned 'The City Meat Market', at that time, Mr. – Hershel Doyle [sp]**  
1032 **in Giddings, uh, - asked him if he would come to work for them?**  
1033 **And they were needing assistance.**

1034 **So, uh, - he stopped the painting business, and went into the Meat**  
1035 **Business.**

1036 **And uh, - that's how I got into the 'Meat Business' too again.**

1037 **Uh, - they were short-handed, and they called me, and wanted to**  
1038 **know if I could come help the gentleman at the barbecue pit, cause**  
1039 **they were short-handed?**

1040 **And, you know, here I was, I was a country girl, I didn't know**  
1041 **anything about barbecue.**

1042 **And I said, 'Well, I'll try my best'.**

1043 **So, they kept me on, so I guess I made 'em a good hand.**

1044 **And I worked for them ten [10] years, and then they gave us – we**  
1045 **heard about this Meat Market in Lexington coming for sale.**

1046 **My husband and I bought that, and, as I said, we operated that for**  
1047 **twenty [20] years, until his health got bad, and we had to sell then.**

1048 **And uh, - but my husband worked uh, - at the Market there in**  
1049 **Giddings, uh, - from uh, - fifty seven [1957] to seventy-seven**  
1050 **[1977].**

1051 **So, he was – he was there a long time.**

1052 **We even did the slaughtering at the slaughter house, so we've –**

1053 **[00:38:15]**

1054 **[00:38:15]**

1055 **we've done a lot of different meats, and uh, - occupations in the – in**  
1056 **the 'Meat Business', uh, - as far as butchering, and cutting it up, and**  
1057 **uh, - taking care of it.**

1058 **Uh, - and while we had our Meat Market, we used to hanging beef.**

1059 **And about the time we sold out is when a lot of people businesses**  
1060 **began going to the 'boxed beef'.**

1061 **And I was – I'm really unfamiliar with the 'boxed beef', uh, - hanging**  
1062 **beef I can tell you what all cuts there are by the look of it.**

1063 **But uh, - the 'boxed beef' I'm not that familiar with, I just haven't**  
1064 **worked with it that much, so I'm kind of lost on that.**

1065 **But uh, - I like the 'Meat Business'.**

1066

1067 **INTERVIEWER: SHERRI SHEU: And did you and your husband**  
1068 **meet at uh, - meet at the Meat Market?**

1069 **Or, how did you'll meet?**

1070

1071 **INTERVIEWEE: TOOTSIE TOMANENTZ: No, uh, -, we didn't meet at**  
1072 **the Market.**

1073 **Actually a friend of mine – a friend of both of us, gave my husband –**  
1074 **gave me my husband's address, as he was stationed in uh, - Alaska,**  
1075 **that was his overseas tour of duty, during the Korean Conflict.**

1076 **And I was a high school girl, and so, I began writing this soldier boy.**

1077 **And, as he came home then we met, and well, he liked what he saw,**  
1078 **and I guess I liked what I saw.**

1079 **And we were married uh, - he came – he got out of the service**

1080 **[00:39:39]**



1081 [00:39:39]

1082 in fifty-two [1952], and we, no, fifty-three [1953].

1083 And we married in fifty-seven [1957], - fifty-six [1956].

1084 So, uh, - we dated a long time.

1085 So, we just recently observed our fifty-seventh [57th] Wedding

1086 Anniversary.

1087 So, we've known each other all our lives.

1088

1089 INTERVIEWER: SHERRI SHEU: Now 'Meat Markets' aren't very  
1090 common in Texas anymore.

1091 Can you tell a little bit about how they were set up?

1092 And what the function of a 'Meat Market' was?

1093

1094 INTERVIEWEE: TOOTSIE TOMANENTZ: Actually the 'Meat Market'  
1095 uh, - it has changed a lot.

1096 We used to use, as I said, the 'hanging beef', uh, - quarters of beef.

1097 Uh, - we had a 'showcase' that uh, - we had fresh meat in.

1098 You needed a steak, you would come in and order two [2] T-bone

1099 steaks, a half [1/2] inch – uh, - an inch and a half [1 ½] thick.

1100 Uh, - we would go to the cooler, get the string of T-bones out and cut  
1101 'em.

1102 Uh, - it – it uh, -, it was completely different.

1103 It was all 'fresh cut' meat, it was all uh, - it wasn't packaged meat.

1104 It was – it was cut and wrapped, as you stood there at the counter,  
1105 and saw it weighed.

1106 Uh, - it was completely different than what the packaged beef is now.

1107 [00:41:01]

1108 [00:41:01]

1109 **And that's one [1] reason I have a problem of – of recognizing the**  
1110 **different cuts of meat, because it's uh, - it's been so much change in**  
1111 **it.**

1112 **Which, with the barbecue uh, - we're not changing that we're**  
1113 **keeping it – the brisket, sausage, pork and chicken.**

1114 **[Background Noise]**

1115

1116 **INTERVIEWER: SHERRI SHEU: And what is your relationship with**  
1117 **Kerry been like?**

1118 **How has that changed over the years?**

1119

1120 **INTERVIEWEE: TOOTSIE TOMANENTZ: I don't think it has changed**  
1121 **any.**

1122 **Uh, - like I said, I had known him as a young boy growing up.**

1123 **And – and uh, - I – I think our – our relationship has stayed very**  
1124 **good.**

1125 **Uh, - we – we do occasionally uh, - don't 'see eye to eye' on things,**  
1126 **but we'll sit down and talk about it.**

1127 **And I'll give into him, or he'll give into to me, or we'll work it out in**  
1128 **between that we both feel like that we've accomplished our own**  
1129 **feelings.**

1130 **And uh, - it has – it – it's just been a real good relationship.**

1131

1132 **INTERVIEWER: SHERRI SHEU: Have there been any especially**  
1133 **memorable moments for you, in terms of 'barbecue'?**

1134 **[00:42:12]**

1135 [00:42:12]

1136 In terms of customers or moments of?

1137

1138 INTERVIEWEE: TOOTSIE TOMANENTZ: [Laughter] I guess one [1]

1139 thing that – that just sticks in my mind and – and uh, -, cause with

1140 barbecue, I mean, I had just never paid any attention to it.

1141 And after uh, - someone came to me one [1] day, and wanted to

1142 know about 'how I get that good smoked ring on my briskets'?

1143 I said, 'well, that's just the way I cook it, and just let it be.'

1144 So, finally later on I asked Kerry, I said, 'what is the smoke ring'?

1145 To show you how much I knew about barbecue.

1146 I just knew to serve good barbecue, [Laughter] and not the color of

1147 the ring. [Laughter]

1148

1149 INTERVIEWER: SHERRI SHEU: And, Kerry, have there been any

1150 especially memorable customers or moments for you?

1151

1152 INTERVIEWEE: KERRY BEXLEY: I mean, everybody is 'special' to

1153 us, but uh, - uh, - me and Hershel.

1154 I was up here on a – on a Friday night cooking for our shipping.

1155 We was actually gonna be closed, it would have been Christmas Eve

1156 – two [2] – two [2] years ago – three [3] years ago.

1157 And Robert Duval came in on a Friday night, and had it not been for

1158 Hershel, I never would have recognized him.

1159 But uh, - I mean, uh, - Coach Sumlin from A&M is a 'special' one to

1160 us, being that we big Aggies.

1161 [00:43:30]

1162 [00:43:30]

1163 **But, you know, there's no telling how many have come that we never**  
1164 **knew about.**

1165 **And uh, - out here in the woods they can slip in and slip out, and we**  
1166 **don't – nobody knows 'em.**

1167 **But uh, - nobody really stands out any more than the next one.**

1168 **I mean, like I said, they're all 'pretty special' to us.**

1169 **We enjoy visiting with everybody from the different States,**  
1170 **countries, and everything else.**

1171 **I mean, it's always something interesting.**

1172

1173 **INTERVIEWER: SHERRI SHEU: What do you'll see as the 'Future**  
1174 **of Snows Barbecue'?**

1175

1176 **INTERVIEWEE: KERRY BEXLEY: Just kind of what you saw today,**  
1177 **as long as Ms. Tootsie wants to keep hammering away, just, I mean,**  
1178 **it's – it's gonna stay on 'Saturdays Only'.**

1179 **And about one o'clock [1:00] we're washing dishes.**

1180

1181 **INTERVIEWEE: TOOTSIE TOMANENTZ: That sounds good to me, I**  
1182 **mean, I enjoy it. [Laughter]**

1183

1184 **INTERVIEWEE: KERRY BEXLEY: I mean, it was hard for her to**  
1185 **make an adjustment.**

1186 **I mean, it was probably literally, at times, three [3] and four [4]**  
1187 **times the amount, you know.**

1188 [00:44:21]

1189 [00:44:21]

1190 **And, you know, I was expecting her to be able to just do that**  
1191 **automatically.**

1192 **And it was a tough challenge, you know, from making the – the**  
1193 **volume changes even.**

1194 **And, like she said, she'll stage things along the way, as to, you know,**  
1195 **what time it's ready, and that's just been a 'learning curve' we've all**  
1196 **learned.**

1197 **And uh, - but as far as any changes of 'Snows Barbecue' [Background**  
1198 **Noise] we were truly blessed with the recognition.**

1199 **And a lot of people think, you know, we're crazy for just doing**  
1200 **Saturdays only.**

1201 **But it's – it's worked for us, and we're gonna stay just – just what**  
1202 **we're loyal to, and keeping a quality product.**

1203 **And uh, - you know, the product you get today is the one you'll get**  
1204 **next week, and the next week after that.**

1205

1206 **INTERVIEWEE: TOOTSIE TOMANENTZ: There so often you'll see a**  
1207 **business flourish for a while, and then it just slowly goes to sleep.**

1208 **And that was one [1] thing that, cause we had such a – a large**  
1209 **amount of people coming in.**

1210 **And I thought, 'you know, these people – this won't last forever, it's**  
1211 **got to slow down.'**

1212 **And that was – that was the furthest thing, I think, from my mind**  
1213 **that – that people here six [6] years later are still coming in like the**  
1214 **first [1st] week or two [2] that we were named 'Number One [1]'**

1215 [00:45:31]

1216 [00:45:31]

1217 **It's just wonderful how – how people do go for barbecue.**

1218 **Uh, - the enthusiasm that they have in it, and it just, it really makes**  
1219 **it very enjoyable to – to see the people come.**

1220 **[Talking Over Each Other]**

1221

1222 **INTERVIEWEE: KERRY BEXLEY: [Talking Over Each Other]**

1223 **I mean, to see that, and that – that crowd was probably out there.**

1224 **But it was new to us, I mean, ours was local loyal customers.**

1225 **And – and to see the enthusiasm of travelers, and – and how many**  
1226 **travelers we've had from, you know, different States that have come**  
1227 **back three [3], and four [4], and five [5] times is, that's when you**  
1228 **know you're doing something right.**

1229 **I mean, we've got – we've got loyal customers from Houston, Dallas,**  
1230 **Austin, College Station.**

1231 **I mean, you know, maybe once or twice a month, every other month.**

1232 **But then you get some from other States that have, you know,**

1233 **there's one from Washington State that comes.**

1234 **You know, he makes his trip down here every year, and he comes**  
1235 **and sees us.**

1236 **And, you know, that's what tells you're doing something right.**

1237 **It's not, customer service is not gonna bring them back everything.**

1238 **You're turning out a good product, and that's what we continue to try**  
1239 **to do.**

1240 **And, you know, we're – we're kind of at our – our max.**

1241 **I mean, you know, as far as volume, we're gonna just stay pretty**

1242 **[00:46:35]**

1243 **[00:46:35]**

1244 **well with what we are right now.**

1245

1246 **INTERVIEWER: SHERRI SHEU: And how many?**

1247 **I'm just looking around; you'll have a couple of pits going on.**

1248 **How many – how many pits have you'll gone through, since you've**

1249 **started with the first [1st] one?**

1250 **[Talking Over Each Other]**

1251

1252 **INTERVIEWEE: TOOTSIE TOMANENTZ: These are still the originals.**

1253

1254 **INTERVIEWEE: KERRY BEXLEY: This is the original pit, I mean.**

1255

1256 **INTERVIEWEE: TOOTSIE TOMANENTZ: They're still the original pits**  
1257 **that we started with ten [10] years ago.**

1258

1259 **INTERVIEWEE: KERRY BEXLEY: You know, after the recognition,**  
1260 **like they said, they told us, you know, 'are you'll ready for the onset**  
1261 **of – of new customers?'**

1262 **Well, I come down and added four [4] foot onto our brisket pit,**  
1263 **which gave us about another fifty percent [50%] in volume.**

1264 **And uh, - that wasn't a 'drop in the bucket', [Laughter]**

1265 **I mean, like she said, we had – we had mobile pits borrowed from**  
1266 **family and friends for, you know, a couple of years, until I got that**  
1267 **one built.**

1268 **Like I said, working full-time, getting that one built there was a –**

1269 **[00:47:19]**

1270 [00:47:19]

1271 was a process, and actually starting another one now, just to kind of  
1272 have on-hand, uh, - not for more volume, just a different method of  
1273 cooking some.

1274 [Background Noise]

1275 But uh, -, these are all original pits.

1276 They're basically off to what she used for years.

1277 These are metal; what hers have the time before were actually a tin  
1278 pit that, you know, didn't hold heat, and she, but the same cooking  
1279 method and – and uh, -.

1280 But we – we hadn't, I mean, everything's still original.

1281

1282 INTERVIEWER: SHERRI SHEU: And Ms. Tootsie, do you notice a  
1283 significant change in – in, I guess, recognition of 'barbecue' between  
1284 the time?

1285 Between uh, - the – the time you closed your Meat Market in ninety-  
1286 six [1996] versus when you started back up?

1287

1288 INTERVIEWEE: TOOTSIE TOMANENTZ: A difference?

1289

1290 INTERVIEWER: SHERRI SHEU: Yes, mam.

1291

1292 INTERVIEWEE: TOOTSIE TOMANENTZ: Uh, - it really wasn't that  
1293 much difference.

1294 Uh, - when I had my own Market, when we owned it, uh, - we could  
1295 get uh; - rid of uh, - say some steaks that hadn't sold.

1296 [00:48:14]



1297 [00:48:14]

1298 Uh, - we use a lot of cut meats, instead of just all the brisket.

1299 And uh, - that was a difference when I came – we came over here,

1300 uh, - we didn't – we didn't have the access.

1301 We could have bought it, but that would have been more expense

1302 again uh, - to – to give different cuts of meats, so that's one reason.

1303 And – and brisket is a big seller.

1304 I mean, everybody just thinks about brisket when they think about

1305 barbecue.

1306 So, uh, - it really gave us more room for uh, - for the brisket, where

1307 uh, - when I had my Meat Market we used so many other cuts of

1308 meat, and not as many briskets.

1309 But uh, - as far as the difference from the time I closed until we

1310 started here, there really wasn't any changes that a way, it was still

1311 about the same.

1312

1313 INTERVIEWEE: KERRY BEXLEY: Twenty [20] years, she actually –

1314 this was actually outdoors.

1315 I mean, she had a little shed over her pits, but her 'fire box' was

1316 actually outdoors.

1317 I mean, and I thought this would be an ideal location.

1318 And – and I just took, and kind of like Christmas to her.

1319 I built her all new pits that she had had, and she had, I mean, she

1320 had access to whatever she wanted.

1321 And it was, I mean, it was a – it was a huge plus, and uh, you know,

1322 but everything was the same method.

1323 [00:49:29]

1324 [00:49:29]  
1325 **Once the pits were seasoned, it was just, you know, she just moved**  
1326 **from 'Spot A to Spot B' and kept on.**  
1327 **But the – the working conditions were somewhat better, and, you**  
1328 **know, uh, - [Background Noise]**  
1329 **It got to where there was times in her – [Background Noise]**  
1330 **In the last few years it was hard for them to keep up with supplies,**  
1331 **just being on a Saturday.**  
1332 **It was not as important to them, and they'd forget to get her**  
1333 **supplies, and stuff.**  
1334 **And that's one thing I've really tried to never have to do.**  
1335 **She's never had to want for anything, and she's got us here.**  
1336 **And uh, - our setup here, like I said, it's small, and with this crowd**  
1337 **now, it's not convenient, but it works.**  
1338 **I mean, it's uh, - and like I said, we haven't made other than just**  
1339 **adding on coolers and – and additional uh, - uh, - equipment, we've –**  
1340 **we've made very little changes to how we do things.**  
1341 **Cooking times, like she said before, and – and the volume has been**  
1342 **about it.**  
1343  
1344 **INTERVIEWER: SHERRI SHEU: And the uh, - the sitting area,**  
1345 **that's the building that we get served at.**  
1346 **That – that was there when you'll opened?**  
1347  
1348 **INTERVIEWEE: KERRY BEXLEY: Yes. I – I brought this – the little**  
1349 **store room here in the back for seasoning, and the bathroom.**  
1350 [00:50:28]

1351 **[00:50:28]**

1352 **And it actually just had a double door cooler for the first [1st] few**  
1353 **years now, and then I put the walk-in.**

1354 **But I actually had a 'Fence and Farm and Ranch Store' here in the**  
1355 **early nineties [1990's].**

1356 **And uh, - I knew, I just thought it would be an ideal location.**

1357 **We're right on the street to our local livestock auction on Saturdays.**

1358 **And – and prior to the recognition, that was a lot of our business was**  
1359 **farmers coming to town, bringing cattle, and your locals.**

1360 **You know, like she said, she cooked a lot of different cuts of meat,**  
1361 **which the locals was, you know, they were fond of everything that**  
1362 **she had.**

1363 **And the – the 'traveling bunch' is a brisket, and, you know, 'brisket**  
1364 **and rib bunch', you know.**

1365 **You know, we – we're cooking more brisket and ribs today than we**  
1366 **cooked anything in – in the years past.**

1367 **And – and uh, - that's just what most people are – are out for, and**  
1368 **that's what's they're, you know, they're testing more than comparing**  
1369 **to others.**

1370

1371 **INTERVIEWEE: TOOTSIE TOMANENTZ: One big difference was that**  
1372 **a lot of people did not know where Lexington, Texas was.**

1373 **It was just a wide spot in the road, and if you blinked, you – it's not**  
1374 **being located on the highway, you've missed it.**

1375 **So, that was one thing uh, - people just didn't know where Lexington**  
1376 **was, they had never heard of it.**

1377 **[00:51:29]**

1378 [00:51:29]

1379 **It's just, what is our population, twelve hundred [1,200]?**

1380 **[Talking Over Each Other]**

1381

1382 **INTERVIEWEE: KERRY BEXLEY: Twelve hundred [1,200] now -**

1383 **[Talking Over Each Other]**

1384

1385 **INTERVIEWEE: TOOTSIE TOMANENTZ: And so, it – it uh, - it really**

1386 **opened the – the town up to be recognized when someone hears**

1387 **Lexington.**

1388 **'Oh, you're where Snows Barbecue is.'**

1389 **[Talking Over Each Other]**

1390

1391 **INTERVIEWEE: KERRY BEXLEY: She walked in the doctor's office**

1392 **the other day, and somebody looked at her, and finally just**

1393 **approached her that.**

1394 **You know, 'Are you the lady that cooks at Snows?'**

1395 **And, you know, that's the fun things, you know, it's just – it's**

1396 **interesting.**

1397 **And – and uh, - [Talking Over Each Other]**

1398 **[Background Noise]**

1399

1400 **INTERVIEWEE: TOOTSIE TOMANENTZ: Getting old if forgetful.**

1401 **[Laughter]**

1402 **[Talking Over Each Other]**

1403

1404 **[00:52:19]**

1405 [00:52:19]

1406 [Talking Over Each Other]

1407 [Background Noise]

1408

1409 [00:52:27]

1410 INTERVIEWER: SHERRI SHEU: And what are the other ways that  
1411 you think uh, - Snows has affected the 'City of Lexington', the town?

1412

1413 INTERVIEWEE: KERRY BEXLEY: Just for the, like I said, mainly  
1414 just putting 'em on the map as, you know, uh, -

1415 Our Athletic Program is great here.

1416 But Snows, I mean, like I said, people can be in the Denver Airport,  
1417 and then find out you're from Lexington.

1418 And there's a good chance they're gonna recognize, you know, relate  
1419 it to Snows.

1420 And, you know, it's just been interesting.

1421 Uh, - you know, uh, - from day one [1] with that uh, - like I said, it  
1422 just kind of put Lexington 'on the map'.

1423 [Background Noise]

1424 [Talking Over Each Other]

1425

1426 INTERVIEWEE: TOOTSIE TOMANENTZ: Well, my daughter was  
1427 telling me that she - - uh, as Kerry - as Kerry said, uh, - they'll ask  
1428 about Lexington.

1429 And uh, - my daughter was in the doctor's office, and - and uh, -  
1430 something was said.

1431 [00:53:11]

1432 [00:53:11]

1433 She – they was talking, the ladies were talking.

1434 And she said, 'I'm from Lexington', and 'oh, have you been to that  
1435 place they call Snows Barbecue'?

1436 My daughter said, 'Yes, that's my Mother that works there.'

1437 Well, then they're quite surprised that they got to meet someone that  
1438 knew me.

1439 [Laughter]

1440 [Talking Over Each Other]

1441 [Background Noise]

1442

1443 INTERVIEWER: SHERRI SHEU: And what do you'll think that  
1444 barbecue means for the 'State of Texas' and for Texans?

1445

1446 INTERVIEWEE: KERRY BEXLEY: You'd ask us now or ask us ten  
1447 [10] years ago, it's two [2] complete different answers.

1448 [Background Noise]

1449 I mean, neither one of us really saw the – the, I mean, the – the  
1450 amount of barbecue connoisseurs that travel great distances, on a  
1451 weekly basis.

1452 I mean, there's college kids that will fall in here in a bus that, you  
1453 know, that's what they're doing on their Saturdays out.

1454 I mean, we – we were both just amazed at the amount of people that  
1455 travel such great distances for barbecue.

1456 I mean, Texas is really – 'Texas Barbecue' is probably the, you know,  
1457 the most recognized cuisine there is in Texas, I mean, uh, -

1458 [00:54:17]

1459 [00:54:17]

1460 INTERVIEWEE: KERRY BEXLEY: And there's a lot of different ones.  
1461 There's a lot of great ones out there, and there's a lot of uh, - much  
1462 lower quality ones out there.

1463 And, uh, - like I said, the people that we get that come back over and  
1464 over again, it's just – it's just a gratitude to us that, you know, we're  
1465 doing something right.

1466 Uh, - but, you know, back to your question of what it means in  
1467 Texas?

1468 I mean, like I said, it's just – it's a uh, - and it's growing, it's growing  
1469 every year it seems to that they're, you know, the recognition of  
1470 being in 'Texas Monthly' it's become kind of 'The Barbecue Bible of  
1471 Texas'.

1472 And – and, you know, that's where people find out about it.

1473 They read there, or – or some other publishing that we, you know,  
1474 have been blessed to be in.

1475 And that's how they find out about it.

1476 And every week there's somebody that comes that's been trying to  
1477 come for five [5] years, and they just got the chance to get away and  
1478 come.

1479

1480 INTERVIEWER: SHERRI SHEU: And what would your answer to  
1481 that have been ten [10] years ago?

1482

1483 INTERVIEWEE: KERRY BEXLEY: The answer to – to what Texas?  
1484 Really wouldn't have had a detailed answer to it, you know, other

1485 [00:55:17]

1486 [00:55:17]

1487 **than, I mean, we knew our locals and we knew, you know, we had a**  
1488 **small following of barbecue people.**

1489 **You know, we thought they were all right here.**

1490 **And, you know, each town had their own, and, you know, local we**  
1491 **would have never dreamed that people traveled as much as they do.**

1492 **You know, I talk to people from Lockhart, eat in Lockhart, Taylor,**  
1493 **they eat in Taylor, and Lexington, they eat in Lexington.**

1494 **And that was just so un-true that we realized later, I mean, we get a**  
1495 **great deal of people from of them towns, plus other ones.**

1496 **And, you know, it's just – it's just amazing at how – how people**  
1497 **travel for barbecue.**

1498 **I mean, uh, -.**

1499

1500 **INTERVIEWEE: TOOTSIE TOMANENTZ: Well here in Central Texas, I**  
1501 **mean, we have so many barbecue places that, you know, it's hard to**  
1502 **realize that this one day a week place has – has been – gained uh, -**  
1503 **popularity like it has.**

1504 **And it's uh, -, I mean, it's just unbelievable.**

1505

1506 **INTERVIEWEE: KERRY BEXLEY: There's lots of good ones.**

1507 **I mean, the recognition of all of 'em is a great thing.**

1508 **It puts everybody in the 'spot light', but it, you know, if you're 'Out of**  
1509 **State' visitors, it just gives them a guide to go by, as to who to go**

1510 **visit, and – and uh, - you know, 'Texas Monthly' does a wonderful job**  
1511 **of – of recognizing 'em.**

1512 [00:56:27]



1513 [00:56:27]

1514 And – and promoting the ‘Barbecue in Texas’, and uh, - you know,  
1515 they – they, like I said, they put us on the map, and we're very  
1516 thankful for that.

1517 But, you know, there's – there's – there's no telling how many  
1518 hundreds there are here in Texas of barbecue establishments.  
1519 Like I said, ‘some good – some bad – some ugly’, but there's just a  
1520 lot of them in Texas.

1521

1522 INTERVIEWER: SHERRI SHEU: And Ms. Tootsie, what would you  
1523 say that – that ‘barbecue’ means to Texans?

1524

1525 INTERVIEWEE: TOOTSIE TOMANENTZ: I don't know.

1526 Uh, - [pause] There's just a lot of people like barbecue.

1527 I mean, we've had bus loads to come in here and – and all types and  
1528 sizes of – of travel groups that said.

1529 ‘We're on a barbecue chain of – of uh, -, trying out barbecue’, and it's  
1530 – it's been like – it's just unbelievable how they uh, - go for  
1531 barbecue.

1532 You would think uh, - they'd get tired of it, but it's – it's a wonderful  
1533 – everybody's taste is different, and it's all cooked uh, - about the  
1534 same, but yet it's cooked differently.

1535 And it makes it interesting for the – the ‘tour groups’ that go around  
1536 uh, - to see how – how many different ways barbecue can be cooked.

1537

1538 INTERVIEWER: SHERRI SHEU: Is there anything else that you'll

1539 [00:57:47]

1540 [00:57:47]

1541 would like to add and tell people?

1542

1543 INTERVIEWEE: KERRY BEXLEY: No, like I say, we're just very

1544 thankful for all our –all our guests that come and see us.

1545 And we encourage them to – to come again.

1546 And uh, - you know, we're gonna keep 'ginning' just like we are on

1547 Saturdays.

1548 And keep the fire going just like it is.

1549

1550 INTERVIEWEE: TOOTSIE TOMANENTZ: I don't think there's

1551 anything else I had to add, except, you know, I hope we can continue

1552 on for a long time.

1553 Of course, we never know when – when our time stops, but uh, - we

1554 hope we've got a long road ahead of us yet, cause we are meeting

1555 just wonderful people.

1556 And it uh, - really makes it very interesting the wonderful people we

1557 meet.

1558

1559 INTERVIEWER: SHERRI SHEU: Alright, thank you so much for

1560 spending the time to talk with us about 'barbecue' and sharing your

1561 stories.

1562 And uh, - having this down for 'Foodways Texas'.

1563 Thank you very much.

1564

1565 INTERVIEWEE: KERRY BEXLEY: We thank you for what you'll do,

1566 [00:58:45]

*FOODWAYS TEXAS GREATER ORAL HISTORY PROJECT -  
BARBECUE PROJECT - SNOWS BARBECUE INTERVIEW -  
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1567 **[00:58:45]**

1568 **and again, uh, - a big thanks from us for – for coming out and seeing**  
1569 **us.**

1570

1571 **INTERVIEWEE: TOOTSIE TOMANENTZ: It's a pleasure meeting you**  
1572 **and having you with us today.**

1573 **[00:58:57]**

1574

1575 **[00:58:57] End of Audio Recording – SNOWS BARBECUE -**

1576 **INTERVIEW WITH TOOTSIE TOMANENTZ AND KERRY BEXLEY -**

1577 **SNOWS BARBECUE - Date of Transcript – 01.26.2019**