

TRUE 'CUE NEWS

From the Campaign for Real Barbecue

July 2015

About True 'Cue News

This is the second issue of *True 'Cue News*. If you missed the first one and would like a copy, please write us at TrueCue@gmail.com. We will publish our next issue when enough news has accumulated to fill a page or two. If you have anything of interest to supporters of Real Barbecue – old places closing or turning to gas, new places opening, obituaries of barbecue legends, whatever – please send it along to that same email address.

True 'Cue Kentucky

Wes Berry, English professor at Western Kentucky University and author of *The Kentucky Barbecue Book*, has agreed to serve as the Campaign's Kentucky representative. Check him out at wesberryliving.com/ and you'll see why we're proud to have him on board.

Thanks to Wes, we are now certifying 100% wood-cooking barbecue restaurants in three states: North Carolina, South Carolina, and Kentucky. Eventually, of course, we intend to take the Campaign South-wide (at least). Watch for the results at www.TrueCue.org.

A New Patron

We welcome Craig David Meek to the Campaign's roster of distinguished Patrons (see www.truecue.org/our-patrons). Craig chronicled his quest to eat at every barbecue and soul food restaurant in Memphis on his blog "Memphis Que," and his

recent book *Memphis Barbecue: A Succulent History of Smoke, Sauce & Soul* offers a history of the Bluff City through its barbecue. We are delighted to have its author's endorsement for the campaign.

Closure

We regret that the last issue's list of recently closed wood-cookers failed to mention **Blue Mist Barbeque**, a landmark on Highway 64 in Asheboro, North Carolina, since 1948. On their menu, owners Jeff and Robin Clifton generously acknowledged that "some places say they 'Pit Cook' their BBQ, and if you consider using gas and a piece of wood 'Pit Cooking', well . . . OK." But they claimed that their nineteen-hour wood-cooking process produced "a taste that you will not find anywhere else" – and now you certainly won't find it within a half-hour of Asheboro. The local *Courier-Tribune's* story on the closure includes a tribute from barbecue writer and aficionado Bob Garner; read it at courier-tribune.com/sections/news/local/blue-mist-landmark-restaurant-closes.html.

Promising News in North Carolina

Wyatt Dickson of Chapel Hill has been running **Pig Whistle** (pigwhistle.com), a refreshingly fundamentalist catering operation that cooks whole pasture-raised hogs over wood. Dickson -- so hard-core that he refuses to chop his barbecue: he will only pull it -- is teaming up with a former UNC fraternity brother, Ben Adams, to open **Picnic**, with a location in north Durham yet to be announced. Adams, who has been chef at Piedmont in Durham, will provide sides and desserts (www.indyweek.com/indyweek/ben-adams-leaves-piedmont). This is a welcome step in the direction of the "craft barbecue" model pioneered by Aaron Franklin in Austin and we look forward to certifying **Picnic** the instant it opens.