



Brunswick Stew

Narrated by Stanley Woodward

1. International Brunswick Stew Cookoff (01:58)

<Video opens with clips of the International Brunswick Stew Festival as Motown music plays>

S. Woodward: What kind of stew you eatin' there?

Man 1: This one I believe is called 'Momma's Stew'

<Video shows a chef>

Male Chef: We made rabbit Brunswick Stew and that's what we got here.

<Video shows a woman beside Uncle Joe's stand>

Woman: So Uncle Joe's stew is very good.

S. Woodward: Is it really?

Woman: Yes it is.

S. Woodward: Have you tried some other stews?

Woman: Yes I have. It was too thin. This is just right.

S. Woodward: Alright.

Woman: Just the right thickness. Just the right bite. Using white shoepeg corn, it's good.

<Video shows a couple clips of the festival before showing Tim Patridge>

T. Patridge: This is the International Brunswick Stew Festival and they've invited over twenty different stew people to come in all the way from, uh, Greece and Ireland. And they-the local Indian tribe is even cooking today.

<Video shows Henry Hicks>

S. Woodward: What's the significance for Henry Hicks-I notice that he's here.

T. Patridge: Well Henry Hicks is here. He's come-coming as a world champion Brunswick Stew master and his stew is going to be judged against other Brunswick Stew

masters and Brunswick Stew, that's probably one of the new types of cuisine that can be looked on as an international cuisine now.

<Video shows someone stirring a pot of stew>

T. Patridge: Yeah, you'll be cooking in Paris and you'll be judging your Brunswick Stew against a Beef Bourguignon or something- *<They laugh>*.

H. Hicks: Yeah, you never know.

T. Patridge: -as a world stew.

H. Hicks: I heard that.

<Video shows Tim Patridge and Henry Hicks>

T. Patridge: Ain't it over twenty stews out here today? This is your largest competition today. Does that bother you?

H. Hicks: No, it don't bother me a bit 'cause I'm gon' do my thing *<They both laugh>*.

<Video shows a participant>

Man 2: [Georgia's] has been the best so far.

S. Woodward: Really? Are you from Virginia or Georgia?

Man 2: Yeah. Virginia.

S. Woodward: And you saying Georgia.

Man 2: So far they're ranking right up there.

<Video shows a female chef>

Female Chef: We are taking Virginia by storm. *<She laughs>*

S. Woodward: Have you tried their Brunswick Stew?

New Yorker: It's the best.

<Video shows a bumper sticker>

Female Chef: Well this bumper sticker shows just how confident we are.

2. Sproul Family Reunion (03:38)

<Video opens with shots from the Sproul Family Reunion before showing Robert Auchmuty>

<A guitar plays a slow bluegrass tune in the background>

S. Woodward: [We] talked about Worcestershire sauce. What-what other things do they put in there?

R. Auchmuty: Uh, corn, tomatoes, beef, pork, chicken, salt. What else [Gene]? Pepper.

<Video shows a man stirring the pot>

Stirrer: The secret is the size of his hand when he throws the salt and pepper in. That's the measuring tool.

<Video shows Gene Nelson>

S. Woodward: When do you start tasting it?

G. Nelson: Just soon-shortly soon. *<They laugh>* Soon as I get it mixed up in there. Get that mixed up good and then start tasting.

<Video shows the stew being stirred before showing Jim Auchmuty>

J. Auchmuty: This is a very traditional Brunswick Stew that includes tomatoes and corn. And, uh, the people who have been, uh, the carriers of this tradition can get quite huffy talking about how you're not supposed to put in all these other extraneous vegetables that you find in some other Brunswick Stews. The potatoes, and okra, and, uh, lima beans, and things like that. And my father, Charles Auchmuty is, uh, particularly, uh, vehement about that.

<Video shows Charles Auchmuty, Jim's father>

C. Auchmuty: What's not acceptable in our Brunswick Stew is butter beans, onions, potatoes, and all that kind of crap.

<Video shows people pouring Worcestershire sauce into the pot before showing a man standing near the pot>

Man: That secret ingre-ingredient: Lea and Perrins. *<They laugh>* Not Heinz. Lea and Perrins. Yep.

<Video shows Charles Auchmuty again>

C. Auchmuty: The Sprouls lived here. I mean, most of the people lived in this general area when they first began it. Of course we are scattered everywhere now, but, uh, uh, back then, you know, people grew up and stayed at home. They didn't-you didn't have anything but horse and buggies. You didn't go far. You married everybody and you married local people. You did all that.

<Video shows the pot of stew before showing Charles Auchmuty again>

C. Auchmuty: But this-this pot of stew here is a tradition, always have it. I [have] the genealogy on the Auchmuty family goes back to 1296.

<Video shows a grandmother and her grandson>

Grandmother: Tell grandmamma hey.

<Video shows a woman bring things to the reunion>

Woman: Macaroni salad. That's my special.

<Video shows four men carrying the pot of stew>

S. Woodward: Are these called the pallbearers?

Skip: You can call them whatever you want.

Man 2: We've learned over the years haven't we Skip?

Skip: You got that right.

<Video shows clips of food at the reunion before showing someone eating the stew>

Man 3: I put some hot sauce in it and it is just great that way.

<Video pans through the tables and then finally shows Dr. Dick Pillsbury>

D. Pillsbury: Every single person that comes here will have at least one commonality of experience. Every single person will have a little stew. They may or may not have a devilled egg. They may or may not have a pimiento cheese sandwich or a piece of chocolate cake, but they will all have stew and that's gonna be in the end, the one, uh, overriding, uniting, uh, element of the-of the experience they had today.

3. The Hicks Family (03:11)

<Video opens with Tim Patridge>

T. Patridge: One of the other things that I've noted on this sign is that, "Other states have made similar claims, but Virginia's is the first." I think this is a direct stab at Georgia.

<Video shows an M.C. speaking to the crowd in front of a band>

M.C.: [Tellin'] you ladies and gentlemen have fun all day here at the Festival of Brunswick. *<Band begins to play an old rag time melody>*

<Video shows shots from around the festival>

Man: Watch us, Brunswick, Georgia, win that trophy back.

<Video shows a member of a stew team>

S. Woodward: Do you claim that you have the original Brunswick Stew in Georgia?

Chef: Absolutely.

S. Woodward: And, uh, is this the original pot here or what is this?

Chef: That's the original pot, but we used it so much, we wore a whole in the bottom.

<Video shows a man>

Man 2: Yeah, we got the cookoff going today for-uh, between Brunswick, Georgia and Brunswick County, Virginia.

<Video shows someone stirring a pot of stew before showing the M.C.>

M.C.: In just a few minutes, we'll be announcing the 1999 winner of the, uh, stews participating and we'll get the judges results and we'll announce them right here in front of historic Brunswick mineral springs.

<Video shows a spokesman for the judges>

Judge: Judges have selected the following. Uh, stew number two. *<People yell and applaud>*

<Video shows Henry Hicks and Family accepting the award>

Judge: And congratulations to the stew team.

<Video shows the Hicks Family>

C. Hicks: My dad has tried to teach me how to, um, cook a Brunswick Stew and today we're in the process of doing one more.

S. Woodward: How long have you been cooking stew?

C. Hicks: Um, since I was probably about fourteen, my dad's been teaching me. Yes. Yep.

S. Woodward: And who else is around the pot here?

C. Hicks: Uh, this is my mom-this is my mother, Mary Hicks. This is my dad Henry Hicks. And this is my son Kevin.

K. Hicks: Hey.

C. Hicks: Henry Hicks is the stewmaster. *<He laughs>*

S. Woodward: And Henry, where did this stew come from? How did-did you learn to-?

H. Hicks: I learned this from Thea Matthews. Thea Matthews learned me way on back and I used to work with him sometimes and help him with cookin' stew and I just watched him.

S. Woodward: So you learned by being at his side?

H. Hicks: Yep. [I-he] used to let me stir a little bit, you know? And I watched him what he put in the pot, and how he put it in there, and how long he cooked it, and it got like this, and I just learned from him. And then I just made my own recipes.

S. Woodward: Now do you cook around for other people?

H. Hicks: Yeah.

S. Woodward: Who all-who all do you cook for?

H. Hicks: Well, I cook for different groups like, uh, churches, and, uh, organizations, uh, clubs, and so forth.

4. Virginia Brunswick Stew (01:59)

<Video opens with Tim Patridge, driving>

T. Patridge: As you know, you've just come from Jamestown where you saw that the black iron pot was a major part of the cooking process. And as you know, that slaves were given the cooking positions and this set the basis for what southern cooking would be like up until today. But it also created two types of cooking. That was the cooking for the plantation owners and their families and then when you came back to the quarters, what you-what the cooks had to cook for themselves. And so you have two of the same type of food, but finished in two different styles.

<Video shows Tim Patridge standing by a road sign>

T. Patridge: Stan, I'm standing at one of six road signs, coming into Brunswick County, that proclaim Brunswick County, Virginia is the home of the original Brunswick Stew. According to local historians, the stew was created in 1828 by Uncle Jimmy Matthews. Since that time, Brunswick Stew has been prepared from many different stewmasters and they continue to produce large batches of the Virginia ambrosia for church functions, local fundraisers, family reunions, and even political rallies.

<Video shows shots of Brunswick Stew being prepared>

T. Patridge: While Uncle Jimmy's recipe for Brunswick Stew has varied through the years-chicken has been substituted for squirrel and vegetables have been added-the exceptional taste and commitment to quality has never been lost.

<A fast paced fiddle tune plays while more shows of the stew being prepared are shown>

<Video shows a man talking about Brunswick Stew between more shots of the stew being prepared>

Man: I think they stopped using squirrel when they-when the squirrel got so, uh...they ate-they done killed all of them and they had to go to some other source. Just like-just like they go-had to go to some other source about, uh, possum because all of them had killed on the highway now.