



Hash

Narrated by Stanley Woodward

1. Big T's BBQ (03:34)

<A guitar plays a country tune quietly during segments when no one is speaking>

<Video opens with Dr. Dick Pillsbury outside Big T's BBQ>

D. Pillsbury: And this sign really demonstrates the fact that if you didn't know that this was a barbecue place, you would never be able to figure it out. No one would ever know that this is one of the most famous barbecue places in the Columbia area.

<The video shows shots of The Brown Homestead before showing Dr. Dick Pillsbury>

D. Pillsbury: This is the, uh, birthplace of a Teddy Brown, generally known as Big T. And Big T is, uh, one of the better known barbecue operators here in Columbia.

<Video shows shots of people working in the restaurant before showing Cindy Benjamin>

C. Benjamin: This is a family and friend operation. *<Pointing>* This is my Aunt Louise, my neighbor Misses Johnson, this is [Tucker's] sister Gladys, her son Corry outside making the hash.

<Video shows Corry, working with a meat grinder>

S. Woodward: Corry it looks like they moved you out.

Corry: Yeah, they moved me out of there.

<Video shows Dr. Dick Pillsbury>

D. Pillsbury: This isn't about food. This is about people. Uh, this is about having a sense of place, about, uh, connections, uh, with the present and the past and, uh, this is what they're creating, is that, uh, if we just wanted to fill our bellies, eat [body] food, we could have just gone to McDonalds and had a bacon, egg, and cheese for ninety-nine cents.

<The radio plays in the background>

<Video shows people working, the radio, and then finally Big T>

Big T: Gotta work man. [????] work that's it. [????] work.

S. Woodward: And where you headed with this today?

Big T: This-this go to the other store. The other store.

S. Woodward: This is where?

Big T: Go to the other store. The other store. Number two. Yes.

S. Woodward: Going to number two?

Big T: Yeah.

<Video shows shots of Big T's original home and then shows Saddler Taylor>

S. Taylor: You have Big T's home place, over here right beside the barbecue pits. Great example again of the family barbecue and, you know, it's an interesting transition between the homegrown barbecue and then you have his restaurant up in a commercial strip mall where, uh, it's made here and sold up there.

<Video shows Big T's other restaurant and then shows a customer>

Customer 1: That's it. This food is so great. It is so tasty. I mean, it is what anybody would love to eat.

<Video shows another customer>

Customer 2: This is delicious.

<Video shows the first customer again>

S. Woodward: How long have you known Big T?

Customer 1: Oh, all my life.

S. Woodward: All your life?

Customer 1: Yes. Yes. And I don't want to tell my age, but all my life *<She laughs>*.

S. Woodward: So, so you saw his place in Gadsden [store].

Customer 1: Of course. Yeah. I mean, as many people come in here. It's the same in Gadsden. It's a small town, but everybody's there.

S. Woodward: Right. *<She laughs>*

2. Duke's BBQ (00:54)

<Video opens with Dr. Dick Pillsbury>

D. Pillsbury: We have just moved out of the liver hash region and clearly into the red hash region.

<Video shows shots of Duke's BBQ before showing Julien Ethridge>

J. Ethridge: In-in the old days they used the head, the tongue, the, you know, the livers and all that sort of thing and we don't do that. Uh, in fact, I don't think anybody makes it that way anymore. That was-hash was something that they used to-they used to say the only thing that got away from the pig when they butchered it was a squeal.

<Video shows a couple shots of hash before showing Dr. Dick Pillsbury>

D. Pillsbury: Alright, this is the typical barbecue with the red hash. You notice that it's good and thick and, uh, Mr. B's that we already went to, they use a little bit of, uh, prepared mustard in theirs. When we get up into Columbia it's going to turn yellow.

3. Mr. B's BBQ (01:36)

<Video opens with Brantley Beach>

B. Beach: So how you gentlemen doin'?

S. Woodward: Well, we want to see your hash. How-how-how's it-start us off with how you make it.

B. Beach: Well, the way we make it here is we-we start by smokin' up a whole half a hog. Now we use it out there in the restaurant so we're fortunate. We pull it back here and we pick the meat off of it to start with and that's probably what makes ours different than anybody's else's, is the smoky flavor that you get from-from smoked meats. Now, traditionally, across this area of South Carolina, you'll find a lot of people that'll do liver hash which is made from offal meat: organ meats. Mainly-mainly the liver-

S. Woodward: What kind of meats did you call them?

B. Beach: Offal and it's not spelled with an a, it's "offal" and it's an English term and it means org-it's a general term for-for-for organ meats.

S. Woodward: I'll be darned.

B. Beach: And that-that includes the thalamus gland, the thorax, the all that stuff so I mean it's-it's uh, it's just a general term for what we consider would be a byproduct. Of course, the English love it.

<Video shows clips of food in various states of preparation while a harmonica plays>

<Video shows Brantley Beach stirring a pot of hash>

B. Beach: It'll be ready to serve here very, very shortly. Like I say, it will darken up...as it cooks.

<Video shows Steve Jackson>

S. Jackson: I think hash is only, uh, in South Carolina. Uh, North Carolina, Georgia has Brunswick Stew. Uh, Virginia I guess has Brunswick Stew. So, uh, I think everybody has a little bit different version, just like barbecue sauce.

S. Woodward: Right.

S. Jackson: It's uh, it's really up to the individuals and their own taste and what they're used to.