Ben's BBQ

Price \$1.00

Newsletter

Free to Ben's Regulars

November 2002

Volume 1 Issue 1

Pickup Orders Call 703-331-5980



Ben's will only have time to smoke 100 turkeys this year so be sure to get your order in early so you won't miss out. It is the opinion of many that these turkeys have the best smoked flavor of any of the meats. Stop by and try some. Ordering ends Nov. 15th. and pick up by 3 PM on November 27th.

Jimmy Cole and his All Stars

Seen on the first page of this premier publication is a band of musicians representing the apex of a restaurant's musical evolution.

"Sit back and think," says Ron Goad, the man largely responsible for introducing and bringing top-flight musicians to a heretofore hidden barbecue joint that previously featured obscure, struggling sounds, essentially unnoticed. "The musicians know this is a neat place to play and they realize they have to play well."

In the case of these featured musicians: Jimmy "King" Cole, Steve "The Kaiser" Croson, George "Thor" Sheppard, Tim "Bad Man" Logan and "Rockin" Ray Van Lienden, the performers are darn near as good as it gets. Cole, the "King" himself, explains it this way. "We're prepared to play all night long if we have to. We'll read the audience and play along to their desires."

Cole has been in music for over 40 years and is as well rounded and depth ridden as any act found anywhere. "Music has to come from your soul. You need to have lived it," Cole explained. And lived it they have, these great soul mates of Cole.

Take the fabulous "Kaiser", Steve Croson, who put in a 17 year stint as a professional bass player in Nashville and has preformed with the likes of Billy Joe Royal, Barbara and Louise Mandrel and Dottie West. His bass has been described as "powerful" and his musical strength has taken him all over the world including a recent stint with the Atlanta Rhythm Section.

George "The Hammer of Thor" Sheppard simply plays the drums as well as any man alive. Sheppard's drums have literally been heard all over the world and frequently right here at Ben's.

Ray "Dutch Treats" Van Lienden patches up animals as one of the area's foremost doctors of veterinary medicine and heals souls with the harmonious tunes from his extraordinary harmonica. Says "Bad Man" Logan, "The Doc's the best harmonica player I've ever heard."

The superb saxophonist, Willie "C" Little, who also plays here frequently, and who once toured with the one and only James Brown, heard lead guitarist Tim Logan, and excitedly proclaimed "He's bad, man!", thus tagging Logan with the moniker "Bad Man". Says Cole,

"Tim lets his guitar do the talking. He's back there playing like a fool." Indeed, the "Bad Man" needs to be heard to be believed.

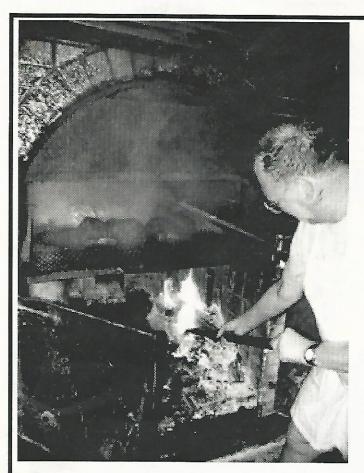
More than anything, Jimmy "King" Cole and the great accompanying allstars epitomize a mind boggling array of spell-binding versatility. Name it and you can and will hear it: blues, bluegrass, rock and roll, rhythm and blues, country and southern rock. Cole, with an encyclopedic knowledge of music history, gives interesting details of the origins of the music he performs. Always enlightening, these historical anecdotes come from a man who has made music his life.

Since this is the first ever publication of this newsletter, it was believed appropriate to feature a unique aspect of this authentic and traditional barbecue joint, music. Unique is the fact that music is heard seven days a week right here. Buddy White, along with the "Bad Man" play every Monday night. Tommy "The T Man" Lancaster puts together a great act every Tuesday. Rick Sickmen plays frequently on Wednesday and on some weekends. Rick is considered to be one of the area's finest lead guitarists and is colossally popular among those who have heard him and his band. There's Steve Smith and the Meteors, a superb blues band. Lest we forget the sensational Bill "Prince William" Cabrera. Butch and Donnie were always there from the beginning and hopefully they always will be. One Horse Town has provided great entertainment and great guest performers such as Austin Cunningham. We have singer songwriter Paula Monks and a great little band called Bug-SnakeWilly. Random Act has a helluva following, as does Choptank Murphy. Juan Mo'Time, The Mudsharks, Turning Point, Tom Shabala, Chelle Faulk, Randy Thompson and Greg Lygon are performers you'll be hearing more about later. This story isn't going to leave out a fantastic group called The Twangmasters. They're sensational. Great seasoned professionals who rank as one of the area's preeminent groups. Unbelievable! Glen McCarthy and the KDB's have played vital roles here.

Keep your ears tuned because, like Ron Goad says, "Great groups are continually sending me demos, press releases and resumes. They are all competing and vying for a chance to play here."

It would be remissful if the great Rob Price and The Last Cavemen weren't mentioned. Those who've heard him know, he's the truth. And perhaps, the truth will once again set us free.

Thanks for the music everyone, Ben



"Ben tends the fire for some brisket"

Real BBQ...

Ben's BBQ carrys on a tradition born of necessity from early America. Authentic fresh smoked meats give you wonderful flavors and aromas that you can only experience by cooking over a hardwood fire. Sometimes a hardwood campfire on a cool evening can connect you directly to your ancient ancestors. You see the same sights, and smell the same smells, and hear the same stories that are part of our common backgrounds. Come to Ben's and experience this style of eating and hear some music that just might, just for a moment, take you back to a better time.

If you happen to arrive about the time that the smoked beef brisket comes out of one of the four wood fired ovens, stand outside and enjoy the aroma for a moment. Then come on inside and tell your waitress that you want some of what's coming out of the oven. Sit back and enjoy the great food, hospitality, and music.

And now, a few words from Ben himself!

These massive, fire-bricked, wood-burning ovens, as most customers already realize, are what separates Ben's from the rest. There's no messing around with gadgets, gimmicks or trickery. In other words, which are our words, the real and only word is **WOOD**. We use wood and wood only to cook the meat. That's just the way it is. The great majority of so called BBQ joints cook the meat in some gas or electrically operated appliance that blows smoke from a piece of wood attached to the contraption, thus the deceiving term "Hickory-smoked". Some BBQ places have an open-faced, flat top apparatus that does burn wood, but it slap cooks the meat. It kind of spanks it with fleeting heat. The meat is then turned or flipped like a pancake. However, you don't see the big chunks of meat or the gadgets.

Lets take our ovens, all four of them. They are encased by firebrick and the top is domed. The fire is "maintained" by burning wood on side platforms. The heat and smoke, produced by a genuine hickory fire, circulate throughout the ovens creating convection. And very importantly, wood continually releases moisture, creating the moist succulent meats found at Ben's.

What separates us is not only the ovens, but what goes in them. Those other ovens couldn't cook a whole hog. fresh ham, a massive beef clod or even a whole pork shoulder. We've also got some other items in our big ovens not to be found elsewhere, like the big Tom turkeys or fresh leg of lamb. It's all USA stuff, too. The lamb comes from New England or Montana. As our customers realize, there are all sorts of dizzying, mouth-watering goodies involved here. Greens are probably the biggest crowd pleaser. They're cooked until tender with just the right amount of seasonings to trigger off a cascade of flavor that sends customers into a frenzy. Sweet Potato Souffle does the same thing. Come to think of it, all of our side victuals have the same effect. In future publications, we'll expand and expound on the soulsearching depths of the intricacies of all our goodies.

In the meantime, keep your eyes and taste buds open for some substantial additions to the buffet. We are going to make a great thing even greater.

Bon Appetit! Ben

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Print your name, address, zip, and email address on anything we can read and bring it, mail it, or send it by pony express and we will send you, your very own copy of Ben's Newsletter and occasional emails

The best barbecue on the Planet every day of the week

November 2002 Ben's free music schedule

For any of you musicians who want to get in on the fun, come out to an open mike and audition or send in your latest cd for a spot at Ben's. Free food and drink and all the tips you can carry home.

Saturday 1 The Meteors 2 Johnson County

	usicians may email Ron Goad mistergoad@aol.com					
Sunday	Monday	goad@aoi.com Tuesday	Wednesday	Thursday		
2pm KDB's 5pm Ralph Fortune	4 Buddy White and Friends	5 Remnant	6 Paula Monk	7 Juan Mo' Time	8 Dead Men's Hollow	Jimmy Cole
5 pm Barrelhouse Bonni	11 Buddy White and Friends Special Double cupon Night	12 Remnant	13 The Rick Sickmer Band	14 BugSnakeWilly	15 The Meteors	16 Jimmy Cole
5 pm Choptank Murphy	18 Buddy White and Friends	19 Remnant	20 Paula Monks	21 Random Act	Honky Tonk Deluxe with Tim Logan	23 Jimmy Cole
24 1:00 Terry Southerland 4:30 Turning Points	25 Buddy White and Friends Special Double cupon Night	26 Remnant	27 The Rick Sickmer Band	To Be Announced	To Be Announced	30 Twangmasters