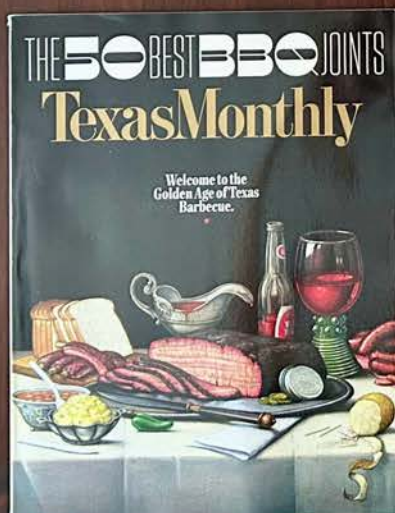
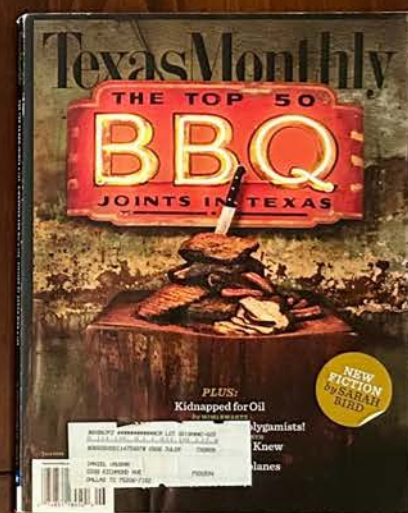
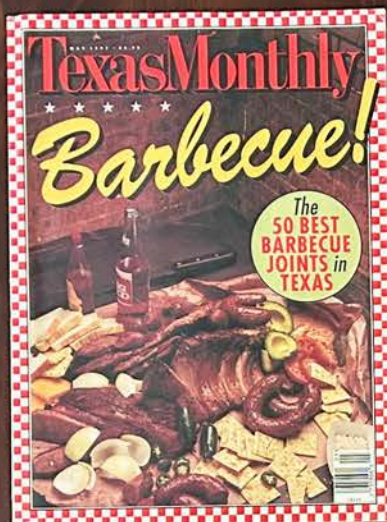
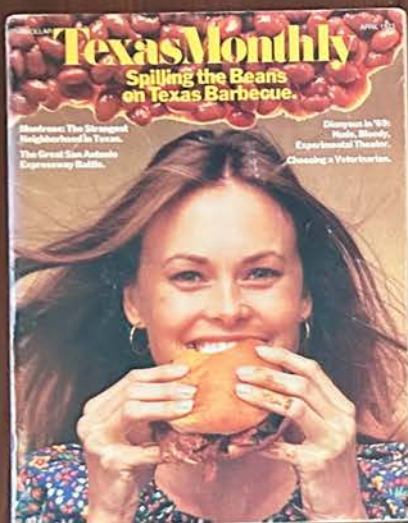


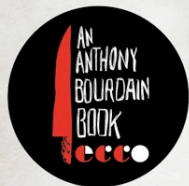


THE DOMINANCE OF TEXAS BARBECUE



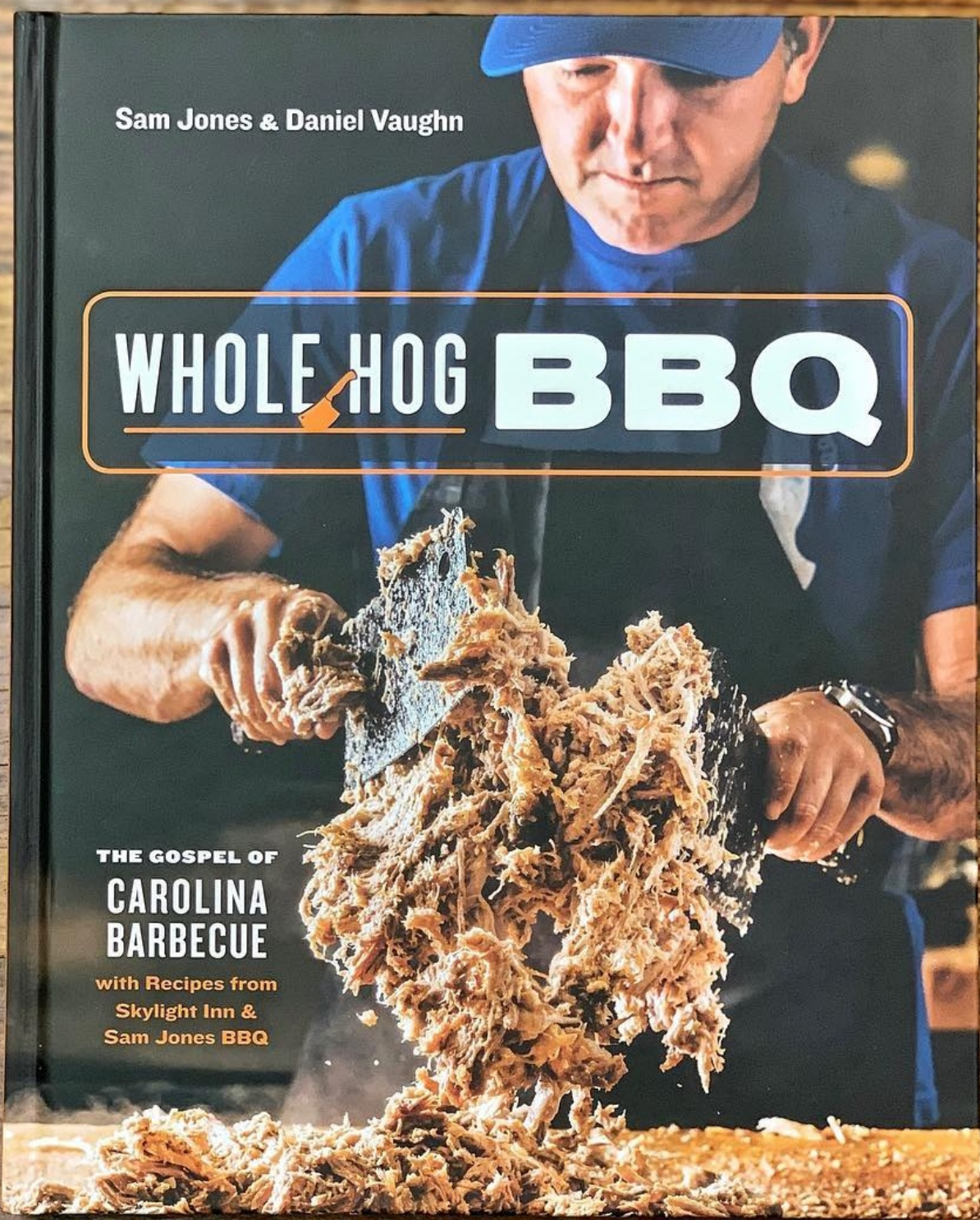
THE
PROPHETS
OF SMOKED
MEAT

A JOURNEY
THROUGH TEXAS
BARBECUE



DANIEL
VAUGHN

WITH PHOTOGRAPHS BY NICHOLAS McWHIRTER

A man wearing a blue baseball cap and a blue long-sleeved shirt is shown from the chest up, pulling apart a large, succulent piece of pulled pork. The pork is piled high and is falling apart, with some pieces already on a wooden surface at the bottom of the frame. The background is a dark, textured surface, possibly a wall or a backdrop.

Sam Jones & Daniel Vaughn

WHOLE HOG BBQ

THE GOSPEL OF
CAROLINA
BARBECUE

with Recipes from
Skylight Inn &
Sam Jones BBQ

The background of the image is a collage of various BBQ meats, including ribs and brisket, some with a dark, charred crust. The meats are arranged in a way that they appear to be peeking out from behind a large, crumpled piece of brown paper that covers most of the frame. In the center, there is a rectangular text box with a light beige background and a dark blue border. Inside this box, the text "A LITTLE BBQ HISTORY" is written in a bold, black, sans-serif font.

A LITTLE BBQ HISTORY



“Did you ever see and old-fashioned Southern barbecue? They do not know how to barbecue any where north of Mason and Dixon’s line. **Great trenches** were dug...and filled with logs of wood. These were fired long before they were needed for cooking, so that **great beds of live coal**, 4 feet wide, 3 feet deep and 20 long, were ready for the animals to be put upon...Great **beeves and fat sheep and kids** were put upon the cross pieces and roasted all night. They were kept basted and turning until the result was toothsome that beggars description...There were **no knives and forks** and consequently we had to attack the steaming platters with our pocket knives and hack off pieces of bread in the same manner. Mere printer’s ink will never convey the taste of barbecued tenderloin of beef such as the press mess was given. It fairly melted in the mouth, and seemed to melt into a delicious memory as one ate...**There was a woodland flavor in it** as though the perfumes of the forest had somehow been brought into essences and used for dripping.”

Fort Worth Daily Gazette – August 14, 1885

— A Bastrop butcher keeps on hand at his stall a stock of ready barbecued meats and cooked sausages.

Brenham Weekly Banner – Advertisement on October 25, 1878

“That was a happy thought of one of our butchers, since adopted by the rest, to furnish our people barbecued meats. It helps the butchers to sell all the meats, but aside from that consideration, now that they have started, they ought once in a while to give us some of the best going in the same style. People should no longer have to wait for barbecues in order to enjoy barbecued meats. ‘Tis, in fact, the only way meats should be cooked...”

San Marcos Free Press – July 19, 1888

OH LOOK!

The Denton colored firm has opened a nice barbecue pit. If you want

NICE BARBECUED MEATS,

Call on R. B. Roberson for orders every day and he will deliver it to your home or you can call for it. It will be on hand from 11:30 a. m. to 7:30 p. m., corner Locust and McKinney streets, one block from public square, Denton, Texas.

Denton 1894

WANTED—At Barbecued Meat Restaurant,
cor. Jefferson and Commerce-sts., one cook,
also second cook and assistant. Peter A. Benito.
WANTED—A live man with small capital.

Dallas 1894

The Wall street barbecue stand located to the rear of Eckman's will open up on Saturday, April 8th, and supply family order with their celebrated barbecued meats. Messrs, Wellington & Davenport, old hands at the business will attend to your wants.

El Paso 1899

Take a Tour of Texas BBQ History

We mapped all 144 known barbecue stands and meat markets in Texas during the nineteenth century. Read more [about the map](#).

MEAT MARKET

1. Bastrop c. 1878

1001 Main Street

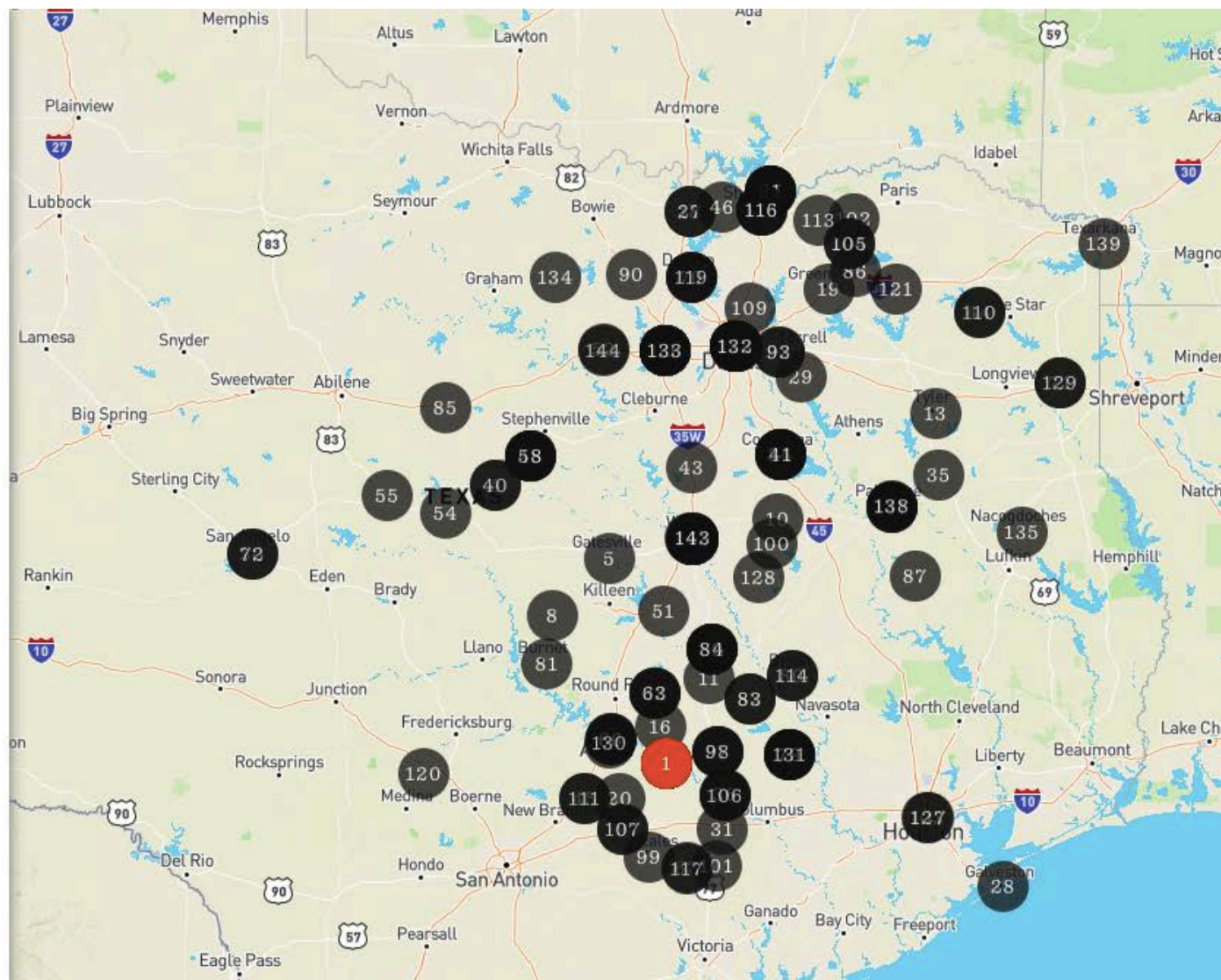
From the first documented advertisement for barbecue for sale: "A Bastrop butcher keeps on hand at his stall a ready stock of barbecued meats and cooked sausages." - Brenham Weekly Banner. Probably the Market House owned by Robert and Peter Gill

MEAT MARKET

2. Cameron c. 1885

112 W. 1st Street

One of two meat markets with a smokehouse in Cameron. - Sanborn





BARBECUE

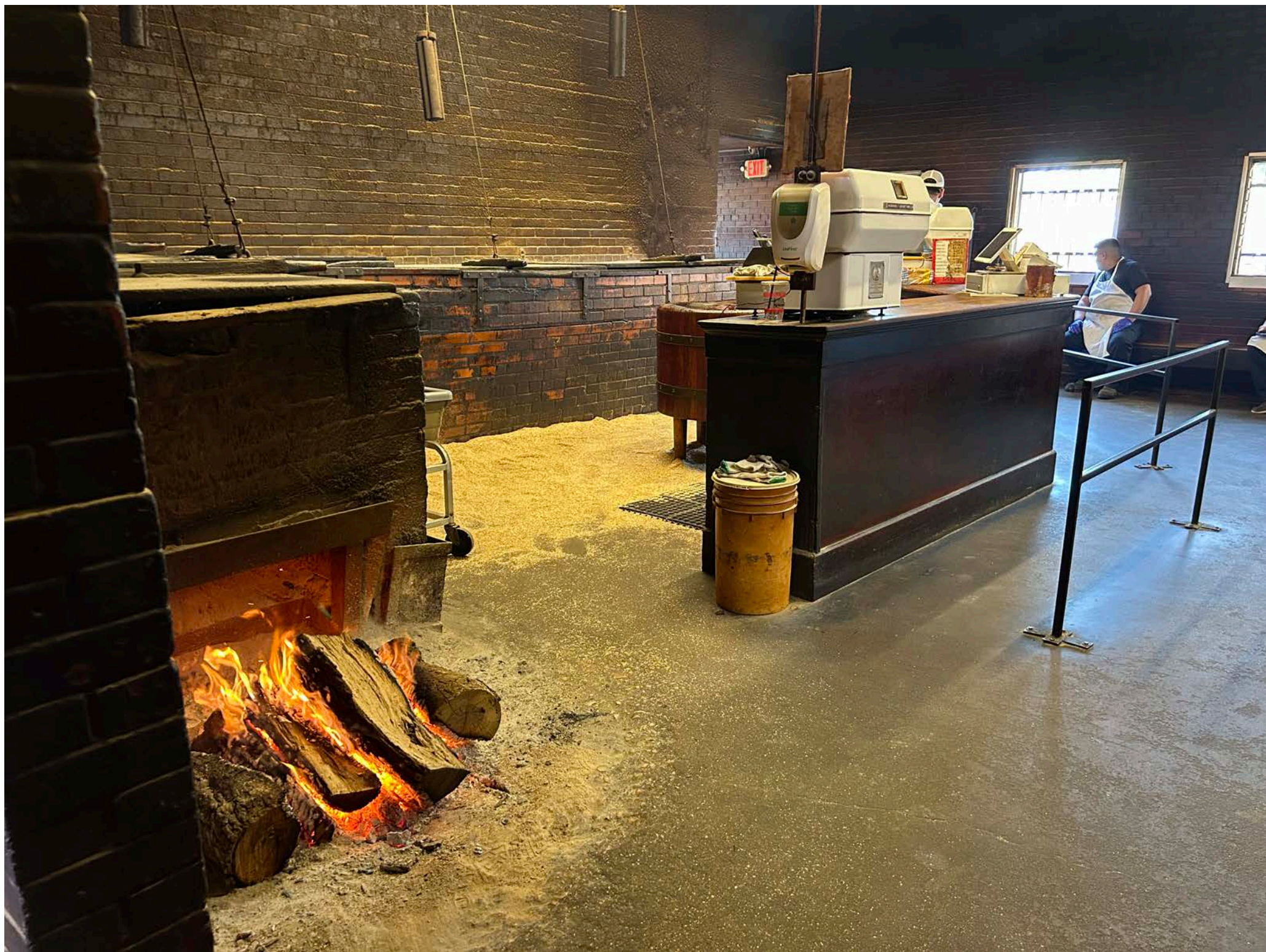
Kreuz
MARKET

SINCE 1900

619 N. COLORADO

SAUSAGE















Welcome to the Golden Age of Texas Barbecue.











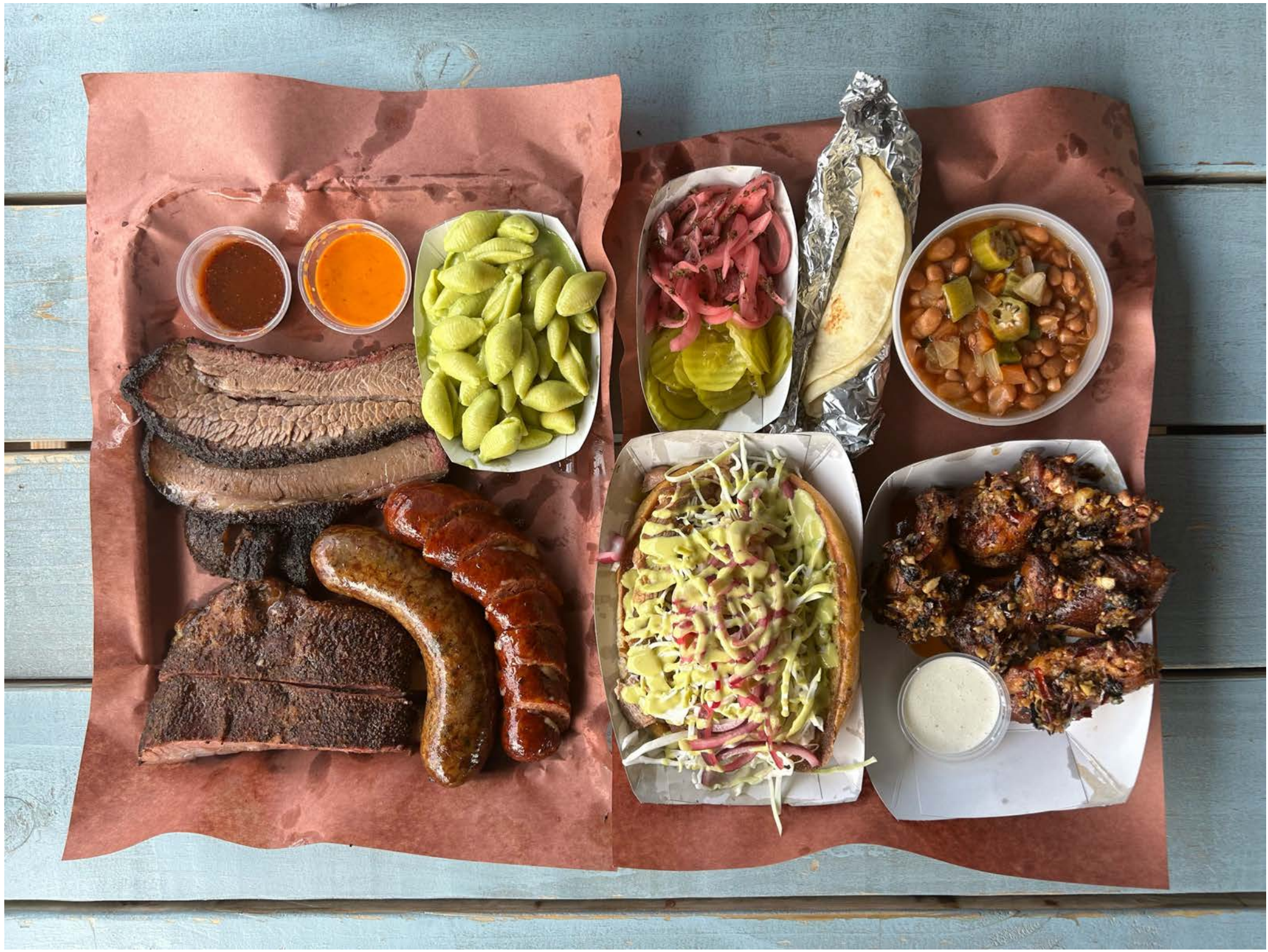


























BEER









FRANKLIN BARBECUE

• A MEAT-SMOKING MANIFESTO •

AARON
FRANKLIN
and
JORDAN
MACKAY



BBQ

The United States of Texas Barbecue

After scouring the country for sixteen months, traveling to 37 states to try 149 Texas-style barbecue joints, I learned that Texas barbecue has become so influential that it is now the definitive barbecue style of America. These are the best places—outside of Texas—to get your fix.















BR
Rx2
3x2
Taco

















ALL HAIL

THE KING



BBQ





Don't
mess with
Texas.®





























@BBQsnob

dvaughn@texasmonthly.com