

Foreword

Barbecue (verb): Slow-roasting some type of meat (pork, roast, chicken, etc.) over a low flame or using the low-heat and smoke from wood ashes or charcoal. This process usually takes several hours, during which the meat is kept moist with some type of sauce. [This is what distinguishes this cooking process from plain old "grilling meat" (hamburger, steaks, hot dogs, etc.), in which the meat is cooked rapidly over a hot fire (usually a charcoal or gas grill) and only requires several minutes cooking time. In this case, the meat is usually allowed to cook in its own juices and the use of meat-moistening sauce is not required.]

There are many types of delicious barbecued meat served in restaurants all over America. Most of these great restaurants are located in the southern states. For example, in Texas - long known for its cowboys and their cattle - barbecued beef has come to be known as "barbecue". [Such as the delicacy served on wax paper (no plates!) at "Joe Cotten's Barbecue" near Robstown in south Texas. Sadly, the restaurant - which started as a beer joint in 1947 - was destroyed by fire on 3/2/2011 (25).]

But in North Carolina, "barbecue" means "barbecued pork" - and it is a revered food in The Old North State. [Dennis Rogers, originally from Wilson and former columnist at the *Raleigh News And Observer* (for 31 years), refers to it as "The Holy Grub"!]

But even in North Carolina, slight variations in the style have developed. In the "Western North Carolina Style" of barbecue, the meat - in this case, only pork shoulders - is flavored with a heavy sauce derived from - among other things - tomato ketchup (or paste). In the "Eastern North Carolina Style" of barbecue, the meat - in this case, the whole pig - is cooked and flavored with a sauce derived from vinegar and peppers (and sometimes other spices) - but definitely not ketchup! Another style, called the "Lexington Style" of barbecue, has developed in the area between the Eastern and Western Styles - and, of course, the sauce makes use of a combination of vinegar and tomato ketchup (or paste). [The "Lexington Style" has largely replaced the "Western North Carolina Style" in local barbecue parlance.]

Naturally, the many variations of "barbecue" has led to much boasting about which restaurant serves the best barbecue - not only in North Carolina (26), but all over America...

Today, this battle of boasts about the "best" barbecue continues - only now it is at barbecue "cook-offs" and in sites and blogs on the Internet.

Most of today's writing concerns restaurants which currently serve barbecue. Very little has been written about the rich history of this style of cooking. The following is only a small part of that history.

Barbecue in Goldsboro in the 20th Century

Carl Eugene McBride, Jr.
Revised: October, 2012

"In other places, all sorts of things might be called barbecue. But if you want the real thing, it's right here in Wayne County." (1)

Origins of the "Eastern North Carolina Style" of pork barbecuing

The style of cooking meat in a hole in the ground was probably imported to the Colonies from the West Indies as far back as the 17th century (2).

Due to the wide distances separating settlements at that time, this technique was perfected into many different ways of "barbecuing" meat.

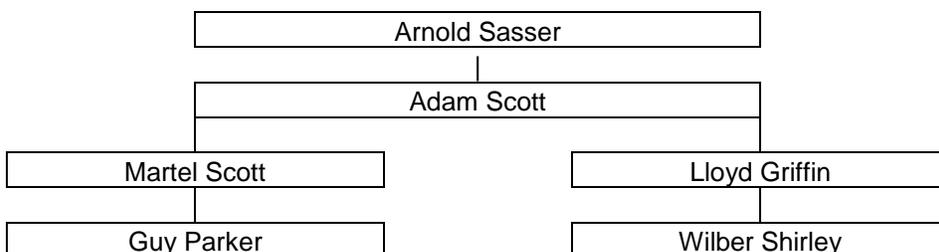
In eastern North Carolina, it was developed into a technique for roasting a whole pig on an open pit of hardwood (hickory or oak) coals, and flavoring the meat with a sauce made of vinegar and various spices (mainly peppers) - but NEVER with a sauce containing ketchup!

This technique became known as the "Eastern North Carolina Style" of pork barbecuing.

A few variations (the spices used in the sauce, side-dishes served along with the barbecue, etc.) were developed, but the basic cooking technique for the pork has remained the same.

Most of this style of cooking was done on farms or plantations in the 18th and 19th centuries; but in the 20th century, several restaurants in eastern North Carolina towns developed famous reputations for serving this style of barbecued pork - most notably, restaurants in the towns of Wilson, Kinston, Rocky Mount and Goldsboro.

The men profiled in this document passed their barbecue-cooking technique down to each other... and, in so doing, they put Goldsboro on the map:



It started with someone who likely never had his own barbecue restaurant...

Arnold Sasser (3)

The source of Arnold Sasser's barbecuing knowledge has not been determined... But he then passed that knowledge down to Adam Scott (6).

Arnold Sasser was born in 1866 in North Carolina to parents James [B: ??] and Penny [B: ~1832] Sasser (who were also born in North Carolina). James Sasser and Penny (maiden name unknown, but may also have been "Sasser") were married on 8/18/1866 in Wayne County ["North Carolina Marriage Collection, 1741-2004" at ref (3)].

In the 1880 Federal Census, 14 year-old Arnold and his 7 year-old sister Emma were listed in the household of their mother Penny in Goldsboro Township (no address listed). Penny was listed as a "widow" - meaning her husband probably died between 1873 (Emma's birth) and 1880. All 3 residents of the household were listed as "mulatto" (although Arnold was listed as black in subsequent censuses). Penny's occupation was "cook".

19-year-old Arnold Sasser married 18-year-old Annie Jones [B: ~1867 D: After 1939] on 7/31/1885 in Wayne County ["North Carolina Marriage Collection, 1741-2004" at ref (3); (22)].

Arnold seems to have worked at various jobs, until he finally settled into the job of "upholsterer" around 1920...

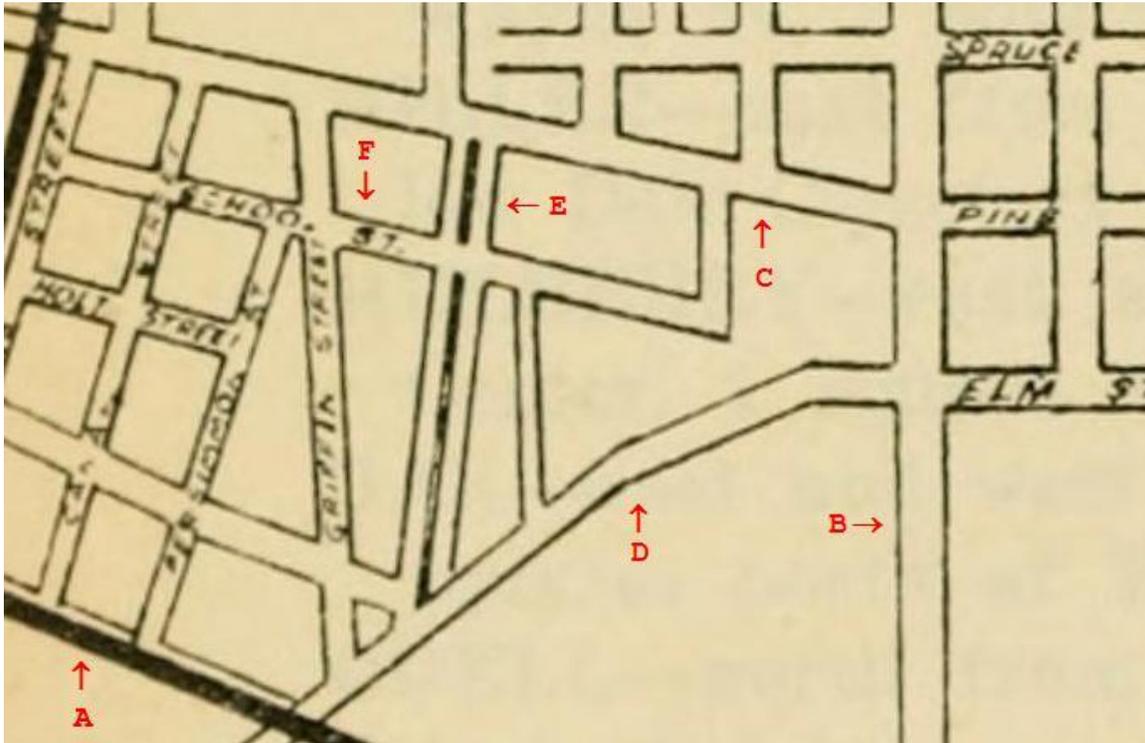
In the 1900 Federal Census of Goldsboro, Arnold and Annie Sasser were living in Goldsboro Township (no address listed). Only one child had been born to Annie, and he/she died prior to the 1900 census. Arnold's occupation was listed as "undertaker".

In 1902, Arnold was listed as a "casket manufacturer" in Goldsboro (4).

In the 1910 Federal Census of Goldsboro, the household of Arnold and Annie Sasser was again listed in Goldsboro Township. Arnold's occupation was a "hackman" (a person driving a coach or cart for hire). Annie's occupation was "laundress". This census again listed no children in their household. The census stated that Annie had had 3 children by this time - all of whom died before the 1910 Federal Census.

Although no street was listed for the household of Arnold and Annie in the 1910 census, they probably lived in "Little Washington", a village which was south of Pine Street and west of Virginia Street (extended) (23). The 1916-17 Goldsboro directory identified it as a "settlement southwest of the city limits of Goldsboro" (5a). As such, it was within Goldsboro *Township*, but not within the official

incorporated limits of the *city* of Goldsboro. Little Washington is shown in this portion of the 1916-17 directory map:



1916-17 map (5b): A - "Heavy line" around named streets in Goldsboro; B - George Street; C - Pine Street/Virginia Street intersection; D - Elm Street; E - Georgia Avenue; F: School Street

In the 1916-17 edition of the *Official Directory of Goldsboro, NC* (35), Arnold Sasser was listed as a barber in the J. Guess Barber Shop at 122 E. Walnut Street (35), and lived in "Little Washington" (although no street or number was listed):

***Sasser Arnold, barber J Guess, h Little Washington**

Official Directory of Goldsboro, 1916-17 (35)

Nothing is known of when (or from whom) Arnold learned his barbecuing technique, but around 1916-17 he was scheduled to barbecue for a party at the exclusive Algonquin Club at the Borden Building in Goldsboro (see below), but was too sick (6).

In the 1920 Federal Census, 54 year-old Arnold Sasser and his 53 year-old wife are listed in the 400-500 block of W. School Street (see map above). His occupation was "furniture repairer"; Annie had no occupation listed.

In the 1928 edition of *Hill's Directory of Goldsboro, NC* (35), Arnold and Annie were listed at 516 S. Georgia Avenue (also in Little Washington). His occupation was listed as "helper":

Sasser Arnold (c; Annie), hlpr h 516 S Georgia av

Hill's Directory of Goldsboro, NC (35)

In the 1930 Federal Census, 64 year-old Arnold Sasser and his 64 year-old wife are listed as living at 516 Georgia Avenue (see map above). His occupation was "upholsterer"; Annie had no occupation listed.

In the 1934 edition of *Hill's Directory of Goldsboro, NC* (35), Arnold and Annie were again listed at 516 S. Georgia Avenue. His occupation was listed as "upholsterer".

In the 1938 edition of *Baldwin's Goldsboro, NC City Directory* (35), Arnold and Annie were again listed at 516 S. Georgia Avenue, but no occupation was listed for Arnold.

73 year-old Arnold Sasser died on 5/22/1939. He was listed as being at the State Hospital in Fork Township (immediately west of Goldsboro) at the time of his death. [At that time, the hospital served the entire black population of NC. It was founded in 1880 as the "Asylum for Colored Insane". After going through several name changes (including losing the label "insane asylum"), its name was finally changed to Cherry Hospital in 1959. In 1965, it began serving all races from 33 counties in eastern NC. It is still a state- and federally-funded hospital for treating inpatients with psychiatric disorders - including various types of dementia.]

"The Barbecue King" (6)

Adam Scott learned barbecuing under Arnold Sasser. Adam then passed that knowledge down to his son, Martel, and to Lloyd Griffin.



Adam William Scott was born on 5/5/1890 on Slaughter St. in Goldsboro, to Joseph James Scott [B: Oct 1862 in Ohio D: 6/25/1933] and Lucy Hobbs [B: Mar 1875]. (6)

Ed. Note: Joe J. Scott and Lucy Hobbs were not married to each other.

In the 1900 Federal Census of Goldsboro, Joseph J. Scott and his wife of 17 years - Annabel [B: Jan 1864 D: Aft 1930] - were listed on p. 135A. Adam was nowhere to be found in the list of Joseph and Annabel's children. On the previous page (p. 134B) was listed Lucy Hobbs. Lucy Hobbs was listed as "single", but had 2 "sons" living in her household. One of the sons was named "Adam" and was born in 1890. In that census, Adam's last name was listed as "Hobbs".

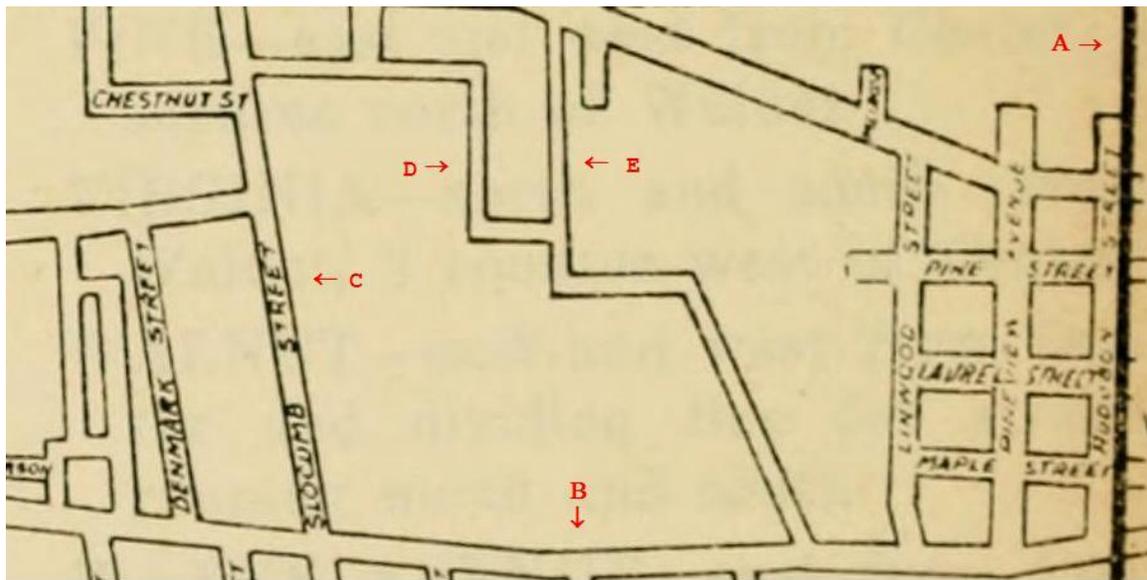
Adam quit school after the 7th grade (around 1903) and went to work at the shingle factory started by A. T. Griffin (Lloyd's father - see below) on the Neuse River, south of Goldsboro. After a year there, Adam took on odd jobs - caretaker, elevator-operator, janitor, etc.

Adam "got his first taste of barbecue" from Colonel Ashley Warrick, who had a little stand on north John Street, across from the Odd Fellows Building [115 N.

John St.]. "It cost 15 cents, with a piece of cornbread". The Colonel operated a barbecue stand for 27 years, retiring in the 1920s.

Adam Scott could not be located in the 1910 Federal Census listing of Goldsboro (nor could Lucy Hobbs). Bessie Bright, the girl who was to marry Adam Scott about a year later, could also not be located in the listings. However, Bessie's parents - Thomas and Mary Bright - lived in "East James City" in Goldsboro Township. Tom's occupation was "hackman".

James City was "a settlement east of Slocumb Street and north of Elm Street" (23). The 1916-17 Goldsboro Directory defined it as "a settlement east of the city limits" of Goldsboro (5a). As such, it was within Goldsboro *Township*, but not within the official incorporated limits of the *city* of Goldsboro. Although none of the streets of James City were named in the 1916-17 directory map, two of those streets were later to be named "Bright Street" and "Brazil Street". James City is shown in this portion of the 1916-17 directory map:



1916-17 map (5b): A - "Heavy line" around named streets in Goldsboro; B - Elm Street; C - Slocumb Street; D - Brazil Street; E - Bright Street

On 9/14/1911, Adam married his childhood sweetheart, Bessie Easter Bright [B: 2/3/1894]. Bessie's mother (Mary Bright) gave Adam and Bessie a nearby property that she owned - at 306 Brazil Street.

In 1914, Adam became the first janitor (and later elevator operator) at the newly-opened Borden Building at 102 S. James Street.

On 6/15/1917, Adam's military registration card (3) listed him, his wife and their 3 children as living in James City, Goldsboro. Adam's occupation was listed as "janitor of the Algonquin Club". [The exclusive Algonquin Club occupied the entire top (6th) floor of the Borden Building at 102 S. James Street.]

Around 1916-17, while serving as a janitor at the Algonquin Club, Adam dug a pit behind the Borden Building and prepared barbecue for the 200 guests at a party at the club. [Adam had learned to cook barbecue from Arnold Sasser (see above), who was supposed to cook for the party, but was too sick.]

On 7/2/1917, Adam cooked barbecue for a reception following the wedding of Mildred Borden and Winston-Salem banker Robert M. Hanes in Goldsboro. Robert Hanes was so impressed with the food that he later hired Adam Scott to go to Winston-Salem to cook barbecue for the Hanes family. This was the beginning of a long association with the wealthy Hanes and R. J. Reynolds families.

Adam Scott's mother Lucy Hobbs married Cornelius F. Freeman [B: ~1875] on 11/24/1917 in Wayne County. In the 1920 Federal Census, Cornelius, Lucy and their 9 year-old son Hiram were living on Kornegay St. (no number listed). Cornelius was a carpenter and Lucy was a "washer woman".

In the 1920 Federal Census of Goldsboro, Adam Scott, his wife Bessie and their 4 children were living on a James City street (no street name or address listed). Adam was employed by a "tailor shop", and Bessie was a "dressmaker". They were listed right next to Bessie's parents Tom and Mary Bright. Tom Bright's occupation was a "grocery store merchant", and Mary was not employed.

In the 1928 edition of *Hill's Directory of Goldsboro, NC* (35), the Adam Scott family was living at 306 Brazil Street. His occupation was "cleaner and presser" at 240 N. Center Street:

**Scott Adam (c; Bessie), clnr and presser 240 N Center h 306
Brazil**

Hill's Directory of Goldsboro, 1928 (35)

In the 1920s, Adam was still working at other jobs, although he was also cooking his barbecue at social functions.

Adam had always been a religious man, and in 1929 he became an ordained minister [possibly at the Pentecostal Church on Elm Street, where Bessie served as organist]. He preached until 1972.

In the 1930 Federal Census, Adam and Bessie - along with 6 of their 7 children - were listed at 306 Bright St. (probably Brazil Street) in Goldsboro. Adam is listed as a "preacher at the Baptist Church" and Bessie was a "public school teacher". Their oldest son Martel (age 18) was living with his grandparents (Bessie's parents - Tom and Mary Bright) at 308 Bright Street. [Ed. Note: Bright Street - named for Bessie's parents - is one block east of Brazil Street. Both streets are located between Herman and Leslie Streets.]

In the early 1930s, Adam dug a pit behind his new house at 306 Brazil Street, began barbecuing pork on the weekends and delivering it to Goldsboro's residents. Finally, he gave up his other jobs and began barbecuing full time, serving it on the back porch of his house [which he enclosed and had to enlarge 3 times - eventually accommodating 150 people]. Many people (including 4 NC Governors, actress Ava Gardner and other famous personalities) came from near and far to feast on barbecue on Adam Scott's back porch. His block of Brazil Street became known as "Barbecue Alley".



Adam Scott's house at 306 Brazil St. (6)

In March, 1933, Adam catered barbecue at The Rose Garden for the inauguration of President Franklin D. Roosevelt and was introduced to the President and his wife Eleanor (7).

In the 1934 edition of *Hill's Directory of Goldsboro, NC* (35), the Adam Scott family was again living at 306 Brazil Street, but now his occupation was "cook":

Scott Adam W (c; Bessie E) cook h306 Brazil

Hill's Directory of Goldsboro, 1934 (35)

Adam Scott's mother Lucy (Hobbs) Freeman died on 1/4/1938. The widow was living at 606 Crawford St. (just south of Elm St.) at the time of her death. Her

death was reported by Rev. A. W. Scott, who was living at 306 Brazil St. at the time. (3)

In the 1940 census, Adam and his wife Bessie (and their 6 children) are listed as living at 306 Brazil Street. Adam and his wife's occupation were listed as "cook in own home".

Bessie Scott died on 12/19/1944 and is interred in Elmwood cemetery. Adam then married Adele Henry on 6/2/1945. (This was a May-December marriage: Mary was only 20 years-old when she married 55-year-old Adam.)

With Adele's help, Adam continued to operate his barbecue business from 306 Brazil street until the house was damaged by fire around 1946. He then opened a barbecue business in a building beside the Little River, west of Goldsboro. Adam operated that business for about two years.

In both the 1945 and 1948 editions of *Hill's Directory of Goldsboro, NC* (35), Adam was listed as a pastor and living at 306 Brazil Street:


-Adam W (c: Adele H) pastor h306 Brazil
Hill's Directory of Goldsboro, 1948 (35)

[Ed. Note: No mention is made of any association with the "Scott's Bar-B-Q" restaurant in either directory, although the restaurant was located about a block south of his home (but see below).]

In 1948, Adam bought a 3-story building (which included a gas station) at Berkeville, VA. He lived in the upper stories of that house and started a barbecue business on the ground floor. He had been at this new location only a short while when the building was completely destroyed by fire.

Adam then moved to Winston-Salem, where he continued preaching and catering barbecue. He catered to numerous commercial interests, but two of his best customers were Bob Hanes (president of Wachovia Bank) and R. J. Reynolds, Jr. (former mayor of Winston-Salem and son of the founder of the tobacco company). [Twice a year, Adam catered barbecue at the mansion of R. J. Reynolds, Jr., on his 16,000-acre estate on the private island of Sapelo, off the coast of Brunswick, GA (6).]

Adam continued to live in Winston-Salem through July of 1976, when he returned to Goldsboro to renew old acquaintances and work on his life story.

The 93 year-old Adam Scott died on 12/8/1983 in Goldsboro. He is interred in the Elmwood Cemetery [west of US Interstate 795, between Grantham St. and Elm St.]. (22)

Martel Scott - "Scott's Famous Barbecue"

Martel Scott (Sr.) learned barbecuing from his famous father, Adam Scott. Martel then passed that knowledge down to Guy Parker.

Alvin Martel Scott was born to parents Adam W. and Bessie (Bright) Scott on 9/9/1912 in NC.

In 1940, Martel was still listed with his parents (Adam and Bessie) at 306 Brazil Street. But while the occupation of both Adam and Bessie are listed as "cook in own home", the occupation of 28-year-old Martel was listed as "cook in cafe"... That "cafe" has not been identified.

In the early 1940s, Martel opened a barbecue restaurant at 404 Gulley Street.

Ed. note: Back in those days, segregation was practiced in dining. (Blacks had prepared food for whites for centuries - but they could not sit down and dine with them!) Adam W. Scott's restaurant was only for whites. However, Martel's restaurant was only for blacks.

Martel married Ann Marks (B: 12/19/1917 in SC) around 1940. Their children included Alvin Martel Scott, Jr., Sybil Scott, Charles Ernest Scott (B: 7/19/1946 in NC D: 5/17/1970) and James D. Scott (B: 11/12/1944 in NC D: 6/15/2005). (29)

Ann moved to Goldsboro and joined her husband in his restaurant business in 1942. (29)

33 year-old Martel spiced-up his father's barbecue sauce and obtained a patent on it in 1946.

The 1945 and 1948 editions of *Hill's Directory of Goldsboro, NC* (35) listed a "Scott's Bar-B-Q" restaurant at 404 Gulley Street:

Scott's Bar-B-Q (c) 404 Gulley

Hill's Directory of Goldsboro, 1945 (35)

This address was also the home of the Martel Scott family. The address was between Brazil and Bright streets, 1 block south of Adam's address at 306 Brazil Street.

-Alvin M (c; Anne M; Scott's Bar-B-Q) h404 Gulley

Hill's Directory of Goldsboro, 1945 (35)

[Ed. note: It is likely that the barbecue served at Martel's restaurant was actually prepared at the pit dug behind Adam Scott's residence at 306 Brazil Street.]

However, the 1950-51 edition of *Hill's Directory of Goldsboro, NC* (35) listed the Martel family as living at 316 S. James Street. The restaurant was still listed at 404 Gulley Street.

In the 1952-53 edition of *Hill's Directory of Goldsboro, NC* (35), the Martel Scott family was still living at 316 S. James Street, but the restaurant was listed at 1201 N. William Street. [Ed. note: The name of the restaurant likely changed from "Scott's Bar-B-Q" to "Scott's Barbecue" at the time of the relocation.]

Scott's Barbecue (A Martel Scott) restr 1201 N William
Hill's Directory of Goldsboro, 1952-53 (35)



Advertisement from *Hill's Directory of Goldsboro*, 1956 (35)

Although the name of the restaurant was later changed to "Scott's Famous Barbecue", it remains at that address today:



"Scott's Famous Barbecue", 1201 N. William St. (Google Earth)

[Ed. note: Although Adam Scott is listed as the "founder" of this restaurant (8), it appears that this title was honorary.]

Martel Scott, Sr. died on July 26, 1992. Anne Scott died on 7/30/2009.

Although the sign ("Scott's Famous Barbecue") is still at the location on N. William St., the restaurant has not been open on a regular basis for many years. A September, 2009, reference (9) states that Martel's son - Martel Scott, Jr. - serves barbecue at the restaurant on Thursdays and Fridays. [According to reference (8), the hours of operation are 10:30 AM to 2:30 PM on Thursdays and Fridays.] Unfortunately, the restaurant no longer cooks their barbecue with wood on an "open pit" - they use gas! The restaurant's address at 1201 N. William St. also serves as the ordering address for "Scott's Famous Barbecue Sauce", and the property is probably still owned by members of the Scott family.

Guy Parker's Barbecue

Guy Parker learned the barbecuing technique from Martel Scott (30).



Guy Clifton Parker, Jr. (32)

Guy Clifton Parker, Jr. was born in Beaufort, Carteret County on December 25, 1925, to parents Guy Dill (B: 6/16/1899 in NC D: 9/24/1975) and Annie Geneva (Nelson) Parker (B: 12/10/1902 in NC D: 9/9/1990).

In the 1940 census, 14-year-old Guy was living with his parents and 7 siblings at 418 Marsh Street, Beaufort, Carteret Co., NC. His father was a fisherman.

He served in the Marine Corps in the Asiatic Pacific Area from 1944 to 1946, and was present at the battle of Iwo Jima (31).

After WWII, he moved to Goldsboro and was employed by Scott's Bar-B-Q, which was operated by Martel Scott at 404 Gulley Street.

In the 1948 edition of *Hill's Directory of Goldsboro, NC* (35), Guy was listed as living at 804 E. Pine Street and was working as a cook at Scott's Bar-B-Q:

-Guy C cook Scott's Bar-B-Q r804 E Pine

Hill's Directory of Goldsboro, 1948 (35)

Another employee of Scott's Bar-B-Q at the time was Yvonne Manuel (Born 3/27/1931 in Wayne County, NC) (32). She was the daughter of Shafter E. (B: ~1899 in NC) and Mamie (B:~1905 in NC) Manuel.

Guy and Yvonne were married on 10/18/1949 in Wayne County, NC . Their children were: Clifton Lamont (B: 1950 D: 2006 or before), Annette Charlene Parker (B: 1954, now of Riverdale. MD), and John (now of Greensboro, NC). (31)

In the 1950-51 edition of *Hill's Directory of Goldsboro, NC* (35), Guy (this time with wife Yvonne) was listed as living at 306 Brazil Street - the former home of Adam Scott. His occupation was still listed as a cook at Scott's Bar-B-Q. [See Ed. Note above about the preparation of the barbecue at Scott's Bar-B-Q.]

-Guy C (c; Yvonne M) cook Scott's Bar-B-Q h306 Brazil

Hill's Directory of Goldsboro, 1951-52 (35)

In both the 1952-53 and 1956 editions of *Hill's Directory of Goldsboro, NC* (35), Guy's family was listed as living at 114 E. Pine; his occupation was listed as a cook at Scott's Bar-B-Q.

Guy worked at Scott's Bar-B-Q for about 13 years. He then accepted a job at Made-Rite Bakery, where he worked for about 2 years. (32) [The 1959 edition (3) of *Hill's Directory of Goldsboro, NC* listed him living at 114 E. Pine and working as a "helper" at Made-Rite Bakery. The 1960 edition (3) of *Hill's Directory of Goldsboro, NC* listed him living at 903 Canal and working as a "baker" at Made-Rite Bakery.]

On August 12, 1962, Guy and his wife founded Guy Parker Barbecue. Originally located at 213 W. Pine St. (the location was earlier Holloway's Barbecue), the restaurant soon moved to 319 S. George Street in Goldsboro. (32)



Guy Parker Barbecue at 319 S. George Street, Goldsboro (33)

At the time Guy Parker opened his restaurant, public facilities were still segregated in Goldsboro, NC. Guy Parker's Barbecue Restaurant became the first restaurant in Wayne County where all races were served in a public restaurant. (34) [Ed. note: This was most likely due to the fact that Guy's former employer, Martel Scott, ran a restaurant which only served blacks - while Martel's father, Adam Scott, ran a restaurant which only served whites.]

Guy Parker created his own sauce for his barbecued pork and chicken.

After 43 years, the Guy Parker Barbecue restaurant closed in 2005, when Guy's health began to decline.

Guy died on October 21, 2006, in Goldsboro and was buried in the cemetery of the First Congregational Church in Dudley.

Griffin's Barbecue

*Lloyd Griffin learned the barbecuing technique from Adam Scott (6).
He then passed that knowledge down to Wilber Shirley (12).*

Lloyd Bennett Griffin was born on 12/8/1902 to Asa Thomas ("A. T.") and Susan Griffin, who had moved to Goldsboro from Lenoir County prior to 1897 [when the A. T. Griffin Lumber Mill was opened (28b)]. Asa was born in Martin County, NC, longtime-home of the Griffin family (10). [In the 1880 Federal Census, Asa was living with his parents Joseph and Louisa Griffin in Griffin's Township, Martin County, NC. Joseph was a farmer.]

In the 1910 Federal Census, 7 year-old Lloyd lived with his parents, A. T. and "Mrs. A. T." Griffin (and their 3 other children), at 112 E. Elm Street in Goldsboro.

Ed. Note: The home of the A. T. Griffin family appeared to be the only house on the south side of the 100 block of east Elm Street in 1910. This block was apparently on the dividing line between the races at that time... white families lived on streets to the north and west (towards downtown), while black families lived to the northeast (in the James City settlement), to the southeast (in an area later to become known as "Webtown") and to the southwest (in the village of Little Washington).

In the 1920 Federal Census, 17 year-old Lloyd still lived with his parents, A. T. and Susie Griffin (and their 4 other children), at 112 E. Elm Street in Goldsboro. Lloyd was listed as a "college student".

Ed. Note: In 1920, there were several other houses listed in the 100 block of east Elm Street - besides that of the A. T. Griffin family - and all were occupied by white families. However, in the 100 block of west Elm Street (just across Center Street), all houses were occupied by black families.

On 9/24/1924, Lloyd married Irene Thornton [B: 1/25/1905 in Newton Grove, Sampson Co., NC] (11).

In the 1930 census, Lloyd, Irene and daughter Susan Lee [B: 9/20/1926] lived at 1109 E. Evergreen Avenue, Goldsboro, NC. Lloyd's occupation was "salesman - lumber mill". [Ed. Note: The "lumber mill" was most-likely owned by the A. T. Griffin Manufacturing Company, which was formed by Lloyd's father in 1905 and became one of the larger firms in Goldsboro (10).] In 1930, the A. T. Griffin family lived right around the corner, at 105 S. Pineview Avenue.

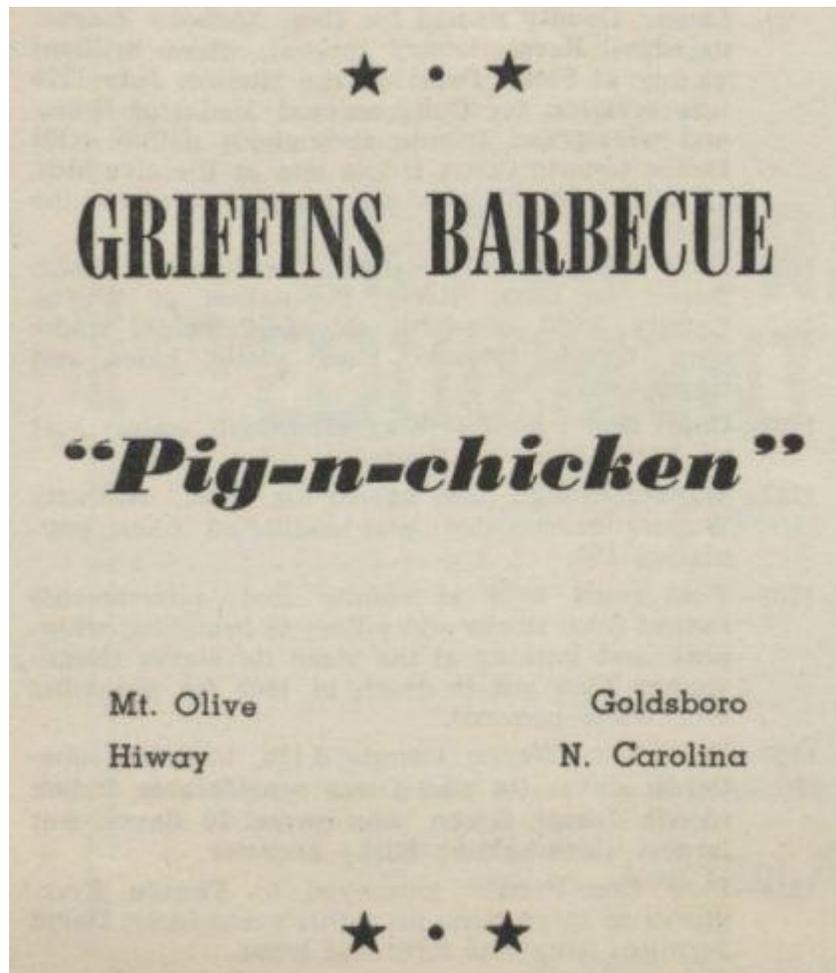
When Lloyd Griffin learned how to cook barbecue has not been determined, but the source of that knowledge has been: "He learned the business from me," Adam Scott was quoted as saying [p. 26 of ref. (6)]. In the 1930s, Lloyd Griffin's

house on Evergreen Avenue was located between Linwood and Pineview Avenues (see map above), and was only about 3 blocks east of Adam Scott's house on Brazil Street (which was termed "Barbecue Alley").

In 1940, Lloyd, Irene and daughter Susan Lee lived at 1107 Park Avenue A, Goldsboro, NC. Lloyd's occupation was listed as "contract hauling for church".

The 1945 edition of *Hill's Directory of Goldsboro, NC* (35) listed Lloyd as a "wood dealer " at 500 S. George Street. Lloyd and Irene are listed as living at 1204 E. Ash St. (They continued living there at least through 1956. By 1959 they had moved to 1802 E. Walnut Street.)

Lloyd, along with wife Irene, opened Griffin's Barbecue Restaurant in Goldsboro shortly after the end of World War II (12).



Griffins Barbecue Advertisement - 1947 (28a)

In the 1948 edition of *Hill's Directory of Goldsboro, NC* (35), Griffin's Barbecue Restaurant was listed at 804 S. George Street. (Later renumbering listed the location as 804-806 and then 706 S. George Street.) The restaurant was located

across George St. from Dewey Brothers foundry. [Dewey Brothers - founded 1885 - had moved from its original location at 119-123 N. Center St. to 801 (later renumbered to 705) S. George St. in 1920. It closed its doors in 1996.]



Griffin's Barbecue, ca. 1965

It was at this restaurant that Lloyd developed his menu of pit-cooked pork barbecue, served mostly as plates (with coleslaw and potato salad - or with french-fries substituted for either or both):



The barbecue was also served as sandwiches (topped off with coleslaw, on a steamed hamburger bun). In addition, there were other items on the menu: barbecued chicken (with "chicken gravy"), Brunswick stew, fried chicken gizzards and livers, etc. All meals came with an inexhaustible supply of thumb-sized hushpuppies served on waxed-paper in a small plastic basket, and most meals were served with a pitcher of "sweet iced tea"... They also offered a delicious cheeseburger on a steamed bun.

Billy Thornton, a relative of Lloyd Griffin's, said he used to supply pigs for the restaurant. "My daddy and I brought the pigs over in a truck from Newton Grove for him to make barbecue," Thornton said. (12)

Ed. Note: For a while, beginning the late 1950s, Lloyd operated a satellite location on the south side of Ash Street (also known as US Highway 70) in Adamsville. Called "Griffin's Restaurant", it was referred to as "Griffin's No. 2" by its employees. The Ash Street location was supplied with barbecue on a daily basis from Griffin's main location on George Street.

**GRIFFIN'S BARBECUE (Lloyd B Griffin), Wilberdean Shirley Mgr, Barbecue, Brunswick Stew, Pork and Chicken
806 S George, Tel REpublic 5-4242
—Restaurant (Lloyd B Griffin) US Hwy 70 (Advl)**
Hill's Directory of Goldsboro, 1959 (3)

[The abbreviation "Advl" stands for Adamsville.]

The location on Ash Street was originally known as "Pit Cooked Barbecue", operated by Bobby Wilson; and, when Griffin's moved out, it became "Heath's Family Restaurant", operated by Deward Heath (27a).

Griffin's restaurant on George Street served up barbecue (and related food) until the mid-1960s (12).

But in the early 1960s, the winds of change were blowing for Griffin's Barbecue restaurant.

In the 1940s and 1950s, George Street was also known as Highway 117 (13a), which was the main highway between Wilson (to the north) and Wilmington (to the south). As such, the location of Griffin's Barbecue on George St./Highway 117 generated a lot of business for the restaurant. However, in the early 1960s construction began on a Highway 117 bypass *around* the city of Goldsboro. This bypass was only a few hundred yards west of the restaurant:



A: George St./Highway 117-A; B: Griffin's Barbecue; C: the bypass
(Google Earth)

Construction of the modern bypass was completed around 1963-1964 and the alternate name for George Street became Highway 117-A at that time ([13b](#)). [The name of the bypass is currently called Highway 13/117 Bypass. The southern terminus of US Interstate 795 system now runs into Highway 13/117 Bypass just southwest of Goldsboro.]

The prospect of the impending loss of business (because of the bypass) most likely played a part in the 62-year-old Lloyd Griffin's plans to sell his restaurant. In 1964, both Lloyd Griffin's and Dukes Purnell's names were listed in an advertisement for the restaurant ([13b](#)) - although neither were listed as "owner". However, in 1965, the same advertisement listed Dukes Purnell as the "owner" of Griffin's Barbecue ([13c](#)) - and Lloyd Griffin's name was nowhere to be found.

Frank H. "Dukes" Purnell [B: 12/23/1936 D: 5/21/2002] kept the restaurant's name, menu, food preparation and decor exactly the same as it had been when it was owned by Lloyd Griffin.

After Lloyd Griffin sold Griffin's Barbecue in the early 1960s, he operated a restaurant at the Wayne Motel [formerly located at 801 W. Grantham St.,

Goldsboro] for a few years. He also served as chairman of the Wayne County Board of Commissioners. (12)

Lloyd Griffin died on 8/25/1969. He was living at 1804 E. Walnut St. in Goldsboro at the time of his death. He is buried in Section 2 (west of the office) in Willowdale Cemetery, Goldsboro, next to the graves of his father, Asa Thomas Griffin [B: 1/15/1867 D: 8/7/1950], mother, Susan Barwick Griffin [B: 9/5/1876 D: 6/28/1948], and sister, Verna (Griffin) Kirkwood [B: 1/26/1896 D: 11/4/1978] (15).

Lloyd's wife Irene died at the age of 100 years on 9/8/2005 and is also interred at Willowdale Cemetery (16).

Lloyd and Irene's daughter, Susan (Griffin) Thompson, was residing in Lorena, TX, in 2005 (16). Her children are: Susan Orgillio, Renee Dauphin, Lloyd Thompson and Ken Thompson (16). Susan died on 12/14/2009, at the age of 83 years (17).

Wilber's Barbecue

Wilber Shirley learned how to cook barbecue from Lloyd Griffin. (12)



Wilberdean M. Shirley was born on 6/14/1930 (3), to parents Lester W. (B: ~1898 in NC) and Ora Shirley (B: ~1904 in NC). As of April 1, 1930 (the enumeration date for the 1930 census), Lester and Ora Shirley lived on the Goldsboro And Kenly Road, Great Swamp Township, Wayne County, NC.

In the 1940 census, 10-year-old Wilber lived with his parents on a farm in Great Swamp Township, Wayne Co., NC.

Wilber grew up on a farm in the Nahunta community (in northwestern Wayne County), where his father barbecued pigs for family reunions (24).

Wilber married Margie Barnes on 7/23/1949 in Wayne County (3). That same year, he also found employment at Griffin's Barbecue Restaurant, where he was to remain for the next 13 years (19).

The 1950-51 edition of *Hill's Directory of Goldsboro, NC* (35) listed Wilber (and wife Margie) as living at 415 N. John Street. Wilber was a cook at Griffin's Barbecue:

--Wilbur D (Margie B) cook Griffin Barbecue r415 N John

Hill's Directory of Goldsboro, 1950-51

Billy Thornton (a relative of Lloyd Griffin's) said that Wilber learned how to cook barbecue from Griffin. "He trained Wilber and looked after Wilber's family when he went off to war [1-2 years of combat duty in the Korean War (18)]," Thornton said. (12)

In the 1959 and 1960 editions (3) *Hill's Directory of Goldsboro, NC*, Wilber and Margie were living at 610 Pittman Street; Wilber was manager at Griffin's Barbecue:

**--Wilberdean M (Margie B) mgr
Griffins Barbecue h610 Pittman**

Hill's Directory of Goldsboro, 1960 (3)

Ed. Note: Wilber did a stint at "Griffin's No. 2" on east Ash Street in Adamsville (see above) around 1960 (27b).

But Lloyd Griffin's plans to sell his restaurant most likely played a part in Wilber Shirley's plan to leave Griffin's Barbecue. Although, according to Wilber, "I probably would never have left Mr. Griffin's, but a friend kept after me about starting our own place. He eventually convinced me..." (19).

In 1962 Wilber Shirley and Carl Lyerly purchased Hill's Barbecue (on Highway 70, east of Adamsville) from Fred Hill. Renamed "Highway 70 Barbecue", it opened on July 24th. Within the year, Mr. Lyerly sold his share of the establishment to Wilber and, at that time, the name of the restaurant was changed to "Wilber's Barbecue". (20)



Wilber's Barbecue, east Ash Street, Goldsboro

Wilber's Barbecue continued to offer the same items - prepared and served in the same manner - as they had been at Griffin's Barbecue. Although the two restaurants competed for the same customers for a few years in the 1960s, Wilber's had a location advantage... Wilber's was located right beside Highway 70 east, the principal route (at that time) from western North Carolina to towns along the coast, while Griffin's was located (in a rather-unsavory, industrial neighborhood) on a 2-lane city street, right beside railroad tracks.

Although Griffin's and Wilber's had virtually-identical menus, the location of Wilber's eventually won out, forcing Griffin's Barbecue to shut its doors. [The exact date for the closing of Griffin's Barbecue has not been determined (14).]

For at least 2 decades, Wilber and his family have lived on Middleton Road, just north of the city of Goldsboro and only a few miles west of Wilber's Barbecue.

Wilber's Barbecue has hosted many well-known personalities - including 2 NC Governors and 2 US Presidents (21) - and has won many accolades for its barbecue, not only in NC, but all over the country.

The 82- year-old Wilber currently spends many hours per day - at least 6 days per week - at his restaurant, talking to customers and keeping an eye on his employees (which now number over 100 people).

Wilber's Barbecue celebrated its 50th year in business on July 24, 2012.

Postscript

There are many Goldsboro barbecue restaurants not listed in this compendium... including the "En-Cee-Cue" restaurant (operated at Ash and Jefferson Streets from 1933 to 1969), "Holloway's Barbecue" (occupied 213 W. Pine St. before - and perhaps after - Guy Parker's Barbecue), etc. All of these restaurants contributed to Goldsboro being the barbecue mecca that it is today.

References:

Unreferenced sources for Federal Census information (and birth, marriage and death information) usually were obtained from Reference (3). Sometimes that same information was available at Reference (22).

- (1) "A barbecue lesson: The true definition and the real history", Mike Rouse (editor of the *News-Argus*, 1994-2005), *Goldsboro News-Argus*, January 26, 1997.
- (2) "North Carolina Barbecue: Flavored By Time", Bob Garner, 1996.
- (3) www.Ancestry.com.
- (4) "Sixteenth Annual Report Of The Bureau Of Labor And Printing Of The State Of North Carolina For The Year 1902", 1903, p. 355 (from Google Books)
- (5) "Official Directory: City Of Goldsboro, North Carolina", 1916-1917:
 - (5a) <http://www.archive.org/stream/officialdirectgo00gard#page/236/mode/1up>
 - (5b) <http://www.archive.org/stream/officialdirectgo00gard#page/n139/mode/1up>
 - (5c) <http://www.archive.org/stream/officialdirectgo00gard#page/115/mode/1up>
 - (5d) <http://www.archive.org/stream/officialdirectgo00gard#page/221/mode/1up>
- (6) "Adam's Ribs: The Success Story of Adam Scott, the 'Barbecue King'", Moses Rountree, 1977.
- (7) "50 years of history, pleasure" in *Goldsboro News-Argus*, February 9, 1992.
- (8) http://www.newsargus.com/news/archives/2007/08/14/how_far_would_you_go_for_barbecue/
- (9) http://www.fatguygolf.net/BBQ_Golf_Trail.html
- (10) "The Heritage Of Wayne County, North Carolina", Wayne County Historical Association, pub., 1982, pp. 256-7.
- (11) <http://wc.rootsweb.ancestry.com/cgi-bin/igm.cgi?op=GET&db=bigdocmcd&id=I129054>
- (12) http://www.newsargus.com/news/archives/2005/01/26/barbecue_kings_widow_observes_100th_birthday/

(13) The annual yearbook for Goldsboro High School, Goldsboro, NC:

(13a) "1963 Gohisca", p. 171

(13b) "1964 Gohisca", p. 202

(13c) "1965 Gohisca", p. 202

(14) As often happens when buildings are sold by successful owners, they may fall into disrepair - or suffer a worse fate... Many years later, the building which used to house Griffin's Barbecue became "Lamar's Mexican Restaurant". This restaurant was raided around 3 AM on a Sunday morning (2/20/2011), and the law-enforcement officers apparently walked into a wide-open cocaine party. They found 80 people inside (including gang members) consuming after-hours alcohol, and using several types of illegal drugs.

(http://www.newsargus.com/news/archives/2011/03/02/state_ale_raids_city_restaurant/index.php)

(15) <http://files.usgwarchives.net/nc/wayne/cemeteries/sec09.txt>

(16) http://www.newsargus.com/obituaries/archives/2005/09/11/irene_t_griffin/

(17) <http://www.tributes.com/show/Susan-Thompson-87566795>

(18) "Barbecue Road Trip: Recipes, Restaurants & Pitmasters from America's Great Barbecue Regions", Michael Karl Witzel, p. 141-142 (from Google Books): http://books.google.com/books?id=DsS_UwrmweQC&pg=PA141&dq=wilbur+shirley&hl=en&ei=NPYFTsecNrHXiALeosGrDQ&sa=X&oi=book_result&ct=result&resnum=1&ved=0CDMQ6AEwAA#v=onepage&q=wilbur%20shirley&f=false

(19) "BBQ Joints: Stories and Secret Recipes from the Barbeque [sic] Belt", David Geling, Pp. 112-114. (From Google Books: http://books.google.com/books?id=_flV6QL4BZ0C&pg=PA112&lpg=PA112&dq=%22mr.+griffin%22+%22wilber+shirley%22&source=bl&ots=&sig=V6OukGJ2k6fGUye232YJBizLVGI&hl=en&ei=xAcGTtzTII_YiAKsh-HEDQ&sa=X&oi=book_result&ct=result&resnum=1&ved=0CBkQ6AEwAA#v=onepage&q=%22mr.%20griffin%22%20%22wilber%20shirley%22&f=false)

(20) <http://www.wilbersbarbecue.com/aboutus.html>

(21) http://www.newsargus.com/news/archives/2008/04/13/former_president_clinton_campaigns_in_goldsboro/

(22) <https://www.familysearch.org/>

(23) "Goldsboro, N. C. Directory: 1911-1912" at <http://www.wcpl.org/genealogy/cog/ctdr30.asp>

(24) "The Right Stuff" in *The State*, July, 1996, p. 25.

(25) <http://www.caller.com/news/2011/mar/02/joe-cottens-bbq/>

(26) Even serving the same "style" of North Carolina barbecue has not stopped the boasting about who has the best barbecue, as evidenced by the early 1950s newspaper editorials printed by Henry Belk (editor of the *Goldsboro News-Argus*) and Vernon Sechriest (editor of the *Rocky Mount Telegram*). Upon sampling a package of Rocky Mount barbecue presented by Sechriest, Belk famously delivered his verdict: "H-m! Tastes like 'possum meat." [This did not stop the *Winston-Salem Journal* from then putting in its own two cents with an editorial about the "barbecue war" between Belk and Sechriest... The editorial then derides the entire "Eastern North Carolina Style"!]

(27) "Remembering Adamsville", Jenny Butler Wilder, 2010:

(27a): <http://web.mac.com/jlbwilder/iWeb/Site/Adamsville%20Blog/9BE4EF7F-89FE-4346-9321-D0CE74AC7583.html>

(27b): <http://web.mac.com/jlbwilder/iWeb/Site/Adamsville%20Blog/A4C41915-42D0-4771-B0F5-B33F33D99375.html>

(28) "Goldsboro Centennial Celebration" (Official Souvenir Program), October 5-11, 1947:

(28a): <http://digital.lib.ecu.edu/historyfiction/viewer.aspx?id=gcc&p=13>

(28b): <http://digital.lib.ecu.edu/historyfiction/viewer.aspx?id=gcc&p=14>

(29) http://www.newsargus.com/obituaries/archives/2009/08/02/ann_m_scott/

(30)

<http://www.facebook.com/media/set/?set=pu.146648862054254&type=1#!/photo.php?fbid=315100705209068&set=pu.146648862054254&type=1&theater>

(31) *News-Argus*, issue of 10/23/2006 at

http://www.newsargus.com/obituaries/archives/2006/10/23/guy_c_parker/ and

http://www.newsargus.com/news/archives/2006/10/23/barbecue_restaurant_operator_dies_at_80/

(32) *Goldsboro News-Argus* and unreferenced source at:

<http://www.facebook.com/GuyParkersBBQSauce#!/photo.php?fbid=315100661875739&set=pu.146648862054254&type=1&theater>

(33)

<http://www.facebook.com/photo.php?fbid=150520998333707&set=pu.146648862054254&type=1&permPage=1>

(34) <http://guyparkersbbq.com/>

(35) Eleven editions (ranging from 1906-7 to 1956) of The Goldsboro, NC Directory may be viewed at

<http://www23.us.archive.org/search.php?query=subject%3A%22Goldsboro+%28N.C.%29--Directories%22>

[Click "Other Formats", then "Read Online", and "Search".]