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Bobby Q's Worth a Stop on Venture to Nashville

By Walter Lambert

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Well, once again, we are ready to proceed west to Nashville to meet the valiant Vanderbilt Commodores in the noble battle known as football. Now you know that I do not usually speak in this respectful way of the team that represents that fine educational establishment located in our state's capital. However, given the way things have been going on in recent weeks, I don't want to make anyone mad. After all, I don't want any responsibility if things should, God forbid, go wrong.

This review is based on the premise that you are likely to drive to Nashville and perhaps even drive back. It further assumes hunger will overtake you sometime in the drive. If this should be the case, I want to suggest a place a little off the beaten path but worth seeking out.

As you go toward Nashville, take the main exit into downtown Cookeville. At the Courthouse Square, turn right and go one block to Washington Avenue. Turn left and proceed about $\frac{3}{4}$ of a mile. Bobby Q's is in a strip mall on the left. Don't let the outside deceive you.

This place is good eating.

Bobby Q's has a fairly wide selection of foods. You know, chicken, steaks, salads, all that kind of stuff. You can eat if you want to.

Personally, I would suggest barbeque. I would suggest the barbecued pork plate. This gives you a pile of traditional pulled pork shoulder. It is juicy, tender and good enough to eat without sauce. As far as I am concerned, that is the test for any good barbeque. Once I have tested the meat, however, I pour on the excellent barbeque sauce those folks have to offer. It comes in mild and hot. The mild is mild and the hot really is hot. Just for you, I tried a little of each. I liked the hot better. Now you get to choose any two of French fries, Barbequed beans, new coleslaw, poolroom slaw or fried okra. You can get French fries anywhere. Try the spicy, slightly hot, slightly sweet beans. And

whatever you do, do not miss the coleslaw. I do feel the need to ward you just a little about that item above called poolroom slaw. I ordered it and our kindly waitperson asked if I had eaten it before. I assured her that I had not. She suggested that she bring me a serving that was half poolroom slaw and half the regular. Unless your mouth is cast iron, I would suggest this alternative. Poolroom slaw has a wonderful flavor. It is as hot as anything I have ever eaten. The regular coleslaw is tangy and good and the two blended are, as Goldilocks said, just right.

You can also get this good pork shoulder on a sandwich. A regular sized or jumbo pork sandwich. If you are of the school of thought which says coleslaw should be put onto a barbeque sandwich and do not mind juice dripping off your elbows, you might want to consider the poolroom slaw on a sandwich. The meat lowers the damper on the slaw and works out well.

They also have beef barbeque. I think that is very nice. I haven't tried it. When I ate the pork, I thought I had gone to heaven without the necessity of dying. Why mess up a good thing?

At a place like Bobby Q's, you probably would guess that dessert would be commercial pies which come on paper plates. We have to talk about that kind of prejudice.

Bobby Q's could be famous for desserts alone. Every single day they offer apple pie, pecan pie, fudge pie or French coconut pie. A generous slice will cost you \$1.95. Think about rich sweet tart French coconut pie hot with vanilla ice cream melting into it.

And now listen closely. Some days, these folks have banana pudding. Real banana pudding with lots of vanilla wafers, bananas, rich vanilla pudding, and meringue. Ask about it. If they have it, eat it. By the way, call me and I will tell you what I really think about the team in Nashville, but I will whisper. Remember, we do not want anybody mad.