

The Great Coastal Texas BBQ Trail

Uncle Mutt's Bar-B-Q Co.

Katina Arterberry

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Transcribed by Anthony Cordo

What date was your place established?

Uncle Mutt's Bar B Q Co. was established in the early 80s.

If customers are going to get ONE item at your restaurant, what should it be?

Uncle Mutt's Plate: consisting of 3 meats/choices: brisket, ribs sausage, chicken, 2 sides: preferably potato salad and Uncle Mutt's Almost World Famous Rice

What's your favorite part of making barbecue for your customers?

We serve customers cafeteria style. We enjoy the looks received when customers view the selection of choices offered to be served with their plate.

What's one secret you're willing to share about the barbecue business?

We're fortunate to have a quality group of employees that always go out of their way to ensure that customers will have a pleasant experience dining and will want to return again and again.

What makes your barbecue special? Why would a customer come to you instead of another joint? (Please don't say anything bad about another place).

We're a family oriented bar b q co. that offers a wide variety of menu choices as well as family orders of varying sizes.

Why did you start a barbecue business?

We had done hamburgers and fried chicken for years. BBQ was a change and a challenge to perfect recipes from scratch – but that was the fun, experimenting.

What's the history of your business?

Our family began the restaurant business in Port Lavaca in the mid-fifties. It was owned by Milton Neitsch, Dr. of Gonzales, Texas – their grandfather. His son, Milton Jr, assisted him many years and then began the bar b q business being Uncle Mutt's Bar B Q. After his retirement, Katina Arterberry own and operates the business. Her son, Jonathan Arterberry assists fulltime in the restaurant.

Who/What has had a major influence on your cooking/recipes?

In 1980 there weren't any bbq restaurants so we filled the need.

The original manager for Uncle Mutt's was from Louisiana and assisted Milton Jr. in creating our side order "Uncle Mutt's Almost World Famous Rice" as well as numerous side dishes to compliment the bar b Q that we prepare, cook and serve today.

Where do you see this business in 10 years?

We see the business expanding with an extended dining room to accommodate the ever increasing number of customers.

Name a particular person/group you have had the pleasure of serving?

We have been honored to have been selected to cater the "Warriors weekend" event for the past years. It is both an inspirational and heartwarming experience. We have also enjoyed catering many local community plus area events including churches, NRA, CCA

What makes you wake up every day and start the grill – what drives you to keep cooking?

The love for food and the ability to experiment with various products with customers and see their smiles.

We really enjoy our jobs and take pride and satisfaction in seeing our customers enjoy our products. It makes it both fun and pleasure to serve them all.

What is your cooking process? Type of Wood? Type of heat?

We use only oak wood to cook and smoke bar b q. Everyone loves it. We never cook any meats with other woods, propane, gas or electric. Our rotisserie is the only electric component on our pit – the meats are constantly being basted this way and slowly smoked for hours with lots of loving care and attention. We offer We have been blessed with wonderful employees both past and present. Being in a thriving city like Victoria is amazing. I have been here my entire life and am working along my son (Jonathan – 4th generation restaurant). His son Jax might be our 5th generation!

Victoria – You're the best, so you deserve the best!