

# PIGSKIN & PORK

A ROAD TRIP

THE LAST TWO BCS NATIONAL CHAMPIONSHIPS were won by teams from the Yellowhammer State. That makes Alabama a pretty good place to be come football season. Whether your battle cry is “War Eagle” or “Roll Tide,” the SFA’s Southern Barbecue Trail has you covered for tailgating fare just a pigskin’s throw from the ‘Bama and Auburn campuses.

Northport

Tuscaloosa

## Archibald’s

A native of Northport, Alabama, George Archibald spent years working in a steel mill. His wife, Betty, worked at a paper mill. In 1962 they opened Archibald’s Bar-B-Q in their hometown. George Archibald, Jr. was twelve years old when he started working in the family business. Today, he and his sister, Paulette Washington, run the business their parents started. Not much has changed: The vinegar-based sauce recipe is still a secret, but if you bring your own jar, you can take some to go. Loyal customers drive up even before they open the doors at 10:30 a.m. Whether you take a plate to go or settle into one of the picnic tables outside, you’ll savor some legendary Alabama ‘cue.

—Amy Evans Streeter

## Chuck’s

Chuck Ferrell, along with his wife, Bonnie, founded Chuck’s Barbecue in Opelika, Alabama, in 1976. Most weekdays you will find him, shrouded in woodsmoke, working alongside the block, jabbing a shiny metal pitchfork in a pit filled with pork butts. Chuck’s pate is balding and his neck is creased by wrinkles, but his brown eyes flash. Though his devotion to Christ is so profound that he keeps a stock of personalized religious tracts by the cash register, this is a man who wields a pitchfork for a living. Speaking of that irony, Chuck says, “The devil missed out on one with a lot of practice.”

—John T Edge

82

85

Montgomery

Auburn

Opelika