

## Buddy's BBQ to open Saturday

Written by Elizabeth Barrett  
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### **Southern-based barbecue to be featured.**

Have a hankering for some good 'ole southern barbecue?

Look no further than Buddy's BBQ—a catering and take-out business that will open Saturday at 11 a.m. at 818 Lake Avenue.

Chuck Taylor, who owns the business along with wife Leigh Ann, said they'll stay open until they sell out on Saturday.

The business specializes in pulled pork, marinated loin, ribs and homemade sides of baked beans and coleslaw. Other offerings such as Brunswick stew—a barbecue dish—and pasta salad will be rotated each Saturday the business is open.

The Taylors are also perfecting a barbecue personal pan pizza.

Because Chuck is a respiratory therapist at Great Plains Medical Center in North Platte and Leigh Ann works as a lab tech at Gothenburg Memorial Hospital, the business will be open every other Saturday.

The dates will be posted on Facebook by using the name buddiesbarbecue.

This summer, Chuck said they may offer lunch and supper on Saturdays with picnic tables for

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dining behind the business. They also offer catering to go.

Chuck knows all about southern cooking. He learned the art of barbecue while growing up in Bainbridge, GA.

The business is named after his grandfather Bill Taylor who Chuck said called everyone "buddy."

While barbecuing, Chuck said he uses seasoning from a company he owns with a friend in Georgia. The sauces he uses are made from scratch.

The seasonings are what helped Chuck and a co-worker win first place for pork ribs in a Honky Tonk barbecue contest in North Platte last year. In 2008, the duo finished in seventh place.

Chuck and his partner have won other awards for barbecue as have the couple's three boys: Gage, 12, Jonah, 9, and Jed, 6.

"Barbecuing is fun and we teach the boys how to do it," he said. "It's something they can learn to do and pass it on."

Because their barbecue is southern based, he said they use hickory and oak pellets while smoking their meat.

For more information, call 308-529-1336.

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