



Dee Dee Walton gave the restaurant a family atmosphere and friendly service

Pit

Continued from page 10

but the friendly service her staff provides.

"Everybody is friendly here. We have put up a really country feel here and we are very welcoming and outgoing to our customers," she said. "We wanted a family restaurant that people could come and eat and feel that they are a part of the family, too."

In the future, the Walton's hope to open a second restaurant in Warrenton and possibly a second one in Bealeton. Until then, they hope to welcome more customers in and prove that they're a part of the community.

"Everyone in Culpeper has been very welcoming so far," Dee Dee said. "We hope to stick around for a long time."

Virginia Barbeque is open Monday through Saturday from 11:00 a.m. to 8:00 p.m. and noon to 6:00 p.m. on Sundays. The quick-serve restaurant provides dine-in, carry-out, and pick-up catering of up to 5,000 people.

Virginia Barbeque

- What? New restaurant known for its authentic southern barbeque, providing dine-in, carry-out, or special event catering. Part of a franchise system based out of Fredericksburg, with nine restaurants throughout Virginia.
- Serves? Slow-cooked pork smoked over hickory logs for 12 hours and prepared in two different styles: Virginia, with a tomato-based sauce, and North Carolina, with a vinegar-based sauce.
- Who? Owners Dee Dee and Michael Walton
- Where? Meadowbrook Shopping Center
- Hours? Open Monday through Saturday 11 a.m. to 8 p.m., Sundays noon to 6 p.m.
- Orders faxed to 727-0418 will be ready for pick up at the store.

Pit Boss: *Waltons bring their Virginia Barbeque to town*

By Hilary Lewis
Staff Writer

A country-style restaurant chain is bringing new life to the "southern" side of Culpeper. Filling the air with the scent of pit-cooked pork and chicken, Virginia Barbeque held its grand opening last week.

Located in Meadowbrook shopping center off of Madison Road, the restaurant in the 10th in a chain of franchises to open in Virginia. After searching for three years for the right business to open, owners Dee Dee and Michael Walton bought into the Virginia Barbeque franchise system, excited about the products the chain sells.

"We wanted to go into business for ourselves," Dee Dee said.

"Our friend had just opened one on Plank Road in Fredericksburg, and she was real excited about it. We saw how fun it was and loved the product. We also love the country feel that it has."

Virginia Barbeque is known across the region for its authentic southern barbeque served with a focus on speed and value. The pork is slow-smoked over hickory logs for 12 hours and prepared in two different regional barbeque styles.

The two tasty styles of barbeque were the biggest selling point for the Waltons. The restaurant's Virginia-style red sauce is sweet and tangy and the North Carolina-style is vinegar-based.

"Everybody has a different taste, that's why we like that we

have a broader selection of choices," said Dee Dee.

Moving away from just barbeque, the restaurant serves a variety of southern, home cooked sides. Potato salad, green beans, collard greens, and baked beans are just a few of the choices which compliment any sandwich or meal. Virginia Barbeque's Texas Smoked Beef Brisket Barbeque, which is hand-pulled and tossed with natural juices, is also a tempting menu option.

"We have authentic barbeque, things that you can't get in other restaurants. There is no one in the area that can compete with us," said Dee Dee.

Besides making your stomach growl with its intoxicating scent, Virginia Barbeque is a family-ori-

ented place where the Walton's hope their customers can feel right at home. The interior is decorated in a country theme, with family pictures on the wall and decorative pigs here and there.

"We decided to put up pigs everywhere, which nobody else has. I made it country and put my family's pictures up on the wall, just things like that to give it our touch," said Dee Dee.

Virginia Barbeque's affordable prices also attract families to the restaurant.

"This is award-winning barbeque at family prices. A family of four can get dinner for generally less than \$20," explained Dee Dee. "Also, the barbeque is smoked off-site, so that keeps everything incredibly clean."

With a history working in food services as the cafeteria manager for Price William County Schools, Walton is qualified to ensure the restaurant's pristine standards. She hopes that customers will not only recognize the atmosphere,