

TOM HANKS PICKS RICHMOND • THE OTHER ARTS CENTER

# Richmond

FROM RIBS TO  
RICKY RUDD'S FAVORITE,  
**SMOKIN'  
BARBECUE  
JOINTS**  
TEST YOUR BBQ I.Q.  
DO-IT-YOURSELF TIPS

PLUS

THE JAMES RIVER:  
30 YEARS AFTER KEPONE  
A SOUTH SIDE LEGEND  
WILL RICHMOND FACE A  
NURSING SHORTAGE?  
MINING FOR BARGAINS  
IN MIDLOTHIAN  
TAKE A CLASS IN CARYTOWN



## THE VIRGINIA BARBECUE COMPANY

600 England St. (VA-54 980), Ashland, 752-4838

**T**he Virginia Barbecue Company offers a variety of barbecue styles, all of them factory-smoked on the premises, in an unpretentious building in Ashland. The North Carolina-style pulled-pork sandwich is tender, smoky and moist, with a delicious spicy-onion sauce baked into the meat, giving it the outline of good North Carolina-style barbecue. The Virginia-style ribs, which are tender, smoky, moist and slightly charred, were topped with a thick tomato-based sauce.

Sandwiches come in regular or junior sizes, and ribs are available in half- or full-rack portions. Barbecue and side dishes are available per serving in 1/2 lb. portions. Unlike those of many barbecue places, the baked beans here were spicy and full of flavor.

A large selection of bottled hot sauces is available to add to the sandwiches of your option, and extra bottles of both North Carolina- and Virginia-style sauces are available if you want more than the complimentary condiments.

Owners John and Sarah Hughes purchased the business and operated as a family-owned enterprise. They think of their establishment as a blue-collar barbecue spot. Catering is a large part of their business, especially during the summer. They can set up on the premises of one of a few tables on the counter inside, or picnic tables in the front yard.