The best resolution I ever heard was my Uncle Jimbo’s. “Son,” he told me, “I have give up lying.”

“How’s that working out for you, Jim?” I asked.

“It’s hard son,” Jimbo said, woeful. “How long you been quit?”

He looked at his watch. “Bout 15 minutes.”

By the standards of the average Southern male, he was actually doing quite well.

Resolutions start out noble and fine. After a solid year of beer joints and buttered biscuits, backsliding six ways to Sunday, we stand on the threshold of a new year and swear that this year, it’ll be different. We will do right, do good, for 365 long, long days.

Some of us–descons, Sisters of Mercy, and my mother–make it, with prayer, almost to Valentine’s Day.

The rest of us are on Jimbo time.

I do not believe Southern men should be asked to make a resolution to start with. It’s not that we don’t have the will. It has to do with what we have to give up.

We promise to forfeit liquor, bad language, loafing, sloth, poker, and sausage gravy.

We resolve to go to church for more than just weddings, funerals, and dinner on the grounds when they are said to have homemade ice cream. We say we will take out the trash, even if it is not full. We swear off eating barbecue after 1 a.m., in our jammies, in the glow of a Frigidaire.

We say we will take out the trash, even if it is not full. We swear off eating barbecue after 1 a.m., in our jammies, in the glow of a Frigidaire.

I think it would not be so hard if I lived in the frozen wastes of the Far North. What do you have to give up in Rhode Island? Halibut? I could swear off halibut for the rest of my natural life.

Every year, because she loves me, my wife makes me promise to exercise more, to walk outside in good weather, even if that occasionally means it’s uphill, and to walk in bad weather in the gigantic recreation center, which is—thank you, Lord—quite flat.

And I do walk, at least until I am lapped by the first septuagenarian. “It’s hard to get around this thing when you’re 86,” one woman told me, after lapping me for the spite, then sitting down to breathe. “You should try it,” I said, patting my belly, “at 286.”

And so my resolve dwindles with every mile and every speed demon who was alive when Teddy stormed up San Juan Hill. But still, I resolve.

One year, I resolved not to get any speeding tickets. The Alabama state troopers resolved to break my resolve and charge me $300 in state court north of McIntosh.

Another, I resolved not to get upset about something as piddling as football. That was the year we got beat by Utah.

Last year, I resolved to diet, drive slowly, exercise four days a week, and, sometimes on Sunday, be affectionate even when mostly innocent of wrong doing, and not eat Buffalo wings in any Marriott, anywhere, unless it was the only thing on the menu (and sometimes that happens).

This year, I resolve not to look at majorettes. Again.

—Rick Bragg

The only thing a southern man should bother giving up? A hopeless resolution.

New Year’s Resolutions

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Originaly published in Southern Living Magazine, January 2011. Used without permission. Rick Bragg is the Pulitzer-Prize winning author of All Over but the Shoutin’ and other best selling books.

RESTAURANT HUMOR

B.C.

NON SEQUITUR

by Hart

by Wiley
## Holy Smoke Round-Up Sampler
Your first time here? Can’t decide?

- Pulled Pork and a Quarter Chicken
- Chopped Brisket
- 3 St. Louis Rib bones
- your choice of 3 sides

$21.95

Feeds one really hungry person or share it with a friend.

## Holy Smoke Platters
Includes a fresh corn muffin, green Jello 0 and 2 sides

### 1 Meat + 2 Sides

<table>
<thead>
<tr>
<th>Side Dishes</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Grilled Chicken</td>
<td>$8.99</td>
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<tr>
<td>Quarter Chicken</td>
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</tr>
<tr>
<td>Pulled Pork</td>
<td>$8.99</td>
</tr>
<tr>
<td>Pulled Chicken</td>
<td>$8.99</td>
</tr>
</tbody>
</table>

*Please note: Platters do NOT include a bun!
If you want a bun, there is a trendy additional charge.

### St. Louis Pork Ribs
Dusted with our special blend of 12 herbs and spices. If you’re looking for a fully Kentucky BBQ rap guy, maybe it’s work for us. Then serve smothered for about 6 hours.

$9.99

### Beef Brisket
Let’s face it, brisket is one more tender cut of beef—unless it’s prepared by a BBQ artist like our own Holy Smoke pitmaster—then it becomes universally tender and moist. In Kansas and Kansas City, brisket is what they mean when they say BBQ.

$8.99

### Pulled Pork
South of the Mason-Dixon line and south of the mighty Mississippi pork is a BBQ meat of choice. We gather, smoke, smoke, hand pull out the most delicious shoulder/ham brisket, that are lightly seasoned and finished on the grill with a light BBQ basting sauce.

Your choice of a wing-and-a-bread half meat for a leg-and-a-bread half meat.

### Pulled Chicken
We smoke whole chickens, slice pull the meat off the bones and remove the skin. You get a fresh white and dark meat.

### Sausage
Grilled and grilled, your choice of a mild grilled or a spicy grilled meat.

$8.99

### Quesadilla Fillet
Cornsmid and apparel. and our original recipe.

$8.99

### Chicken Wings
South of the Mason-Dixon line and south of the mighty Mississippi our original recipe.

### Specials

- A juicy breast grilled to perfection.
  - Served with Swiss cheese and BBQ sauce.

Ruth’s Meatloaf Burger
1/2 pound of Certified Angus Beef.

$7.99

### Choice of 2 Portions of Ribs for Your 2 Meats Add

- Smoked, and finished in the fryer to crispy perfection. Choose from three flavors. Red Smoke staffed, cooked with BBQ sauce. A mix of white and dark meat.

- Meat sauce. Your choice of a wing-and-a-breast (white meat) or a leg-and-a-thigh (dark meat).

- We smoke whole chickens, slice pull the meat off the bones and remove the skin. You get a fresh white and dark meat.

- Spiced with our special blend of 11 herbs and spices. (Hey, it worked for that Kentucky BBQ rap guy, maybe it’s work for us. Then serve smothered for about 6 hours.

$13.49

### Side Dishes

<table>
<thead>
<tr>
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<tr>
<td>Fountain Drinks</td>
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<tr>
<td>Domestic Beer</td>
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<tr>
<td>Micro Brews</td>
<td>$2.99</td>
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<tr>
<td>Imported Beer</td>
<td>$3.99</td>
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**Fountain Drinks**

- $1.79

<table>
<thead>
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<th>Side Dishes</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Corn Muffins</td>
<td>$2.49</td>
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<tr>
<td>Ice Cream</td>
<td>$2.75</td>
</tr>
<tr>
<td>Assorted Dessert Bars</td>
<td>$2.49</td>
</tr>
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</table>

**Desserts**

- $1.29

**Beverages**

- $2.99

- $1.99

- $1.99

- $1.99

- $1.99

- $1.99