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Despite its name, the Lone Star State can't claim credit for the barbecue sauce's origins.

Instead, according to its Web site, Texas Pete got its start in 1929 when Twin City resident Thad Garner graduated from Mineral Springs High and started saving for college. He drove a bus, delivered papers and had saved \$600 when he learned that a nearby couple wanted to sell their barbecue stand. For \$300, Garner got the stand and a handwritten recipe.

Soon, his mother began making the sweet sauce in her kitchen, and his father, Samuel, began selling it across the state. Garner went into business with his father and brothers and, after customer requests for hotter sauce, they tinkered with the original recipe to spice it up.

According to legend, the new sauce's original name



## Texas Pete's Sauces

be something "American." He suggested Texas, but the business partners were at a loss for anything to add — until Samuel glanced at his son Harold "Pete" Garner.

In 1946, T.W. Garner Food Co. was incorporated. Today, its headquarters remain in Winston-Salem, but its products can be found in grocery stores and restaurants across much of the country. In addition to its original sauce, the company offers a hot sauce — often called the best in the South — honey mustard and chili. Garner Foods also makes jams, jellies and preserves. In 2004, the company bought Vermont-based Green Mountain Gringo, which manufactures salsas. Today, these salsas are produced at Garner's Winston-Salem facility.

Look for Texas Pete products in local grocery stores or online at [www.texaspete.com](http://www.texaspete.com). After you buy some, go to the Web site for a range of recipes, from breakfasts and desserts to holiday dishes and kid-friendly cooking. Friends and family from out of town are sure to be impressed by your creations — and, in some cases, amazed at