

Cypress Corner takes care of its customers

BY ROB ROEDEL

When Dennis and LaDonna Jones bought Cypress Corner Barbeque in 1992, the previous owners told them, "If you take care of this place, it will take care of you." The Jones family has followed this advice, and the restaurant customers reap the rewards with great food and friendly service.

Cypress Corner Barbeque, which began as a country store in the 1920s is an institution located at the

intersection of
Arkansas 1 and

Arkansas 121 in
Walnut Corner.

The rib plate
presented with
baked beans
and coleslaw
is a crowd
favorite.



the eating essentials

CYPRESS CORNER BARBEQUE

8298 Arkansas 1 South, Lexa
870.295.6546

Hours of Operation

Monday - Saturday 8 a.m. - 5 p.m.



store's owners began offering barbeque and in the 1970s it evolved into a full-fledged barbeque haven.

"We work hard to eliminate the fat and ensure that we offer the leanest meats possible," Dennis said. "We use the same recipes that have been handed down from family to family. We smoke our meats for 10 hours or so, depending on the weather." He prefers a mixture of pecan and oak to smoke the meats in the establishment's 30-year-old smoker.

Dennis said he can remember when the smoker was built and never dreamed that he would be cooking on it someday. When Dennis acquired the restaurant, he figured he would "sink or swim." With a little coaching from the Woods family, who opened the restaurant, Dennis began honing his culinary skills. His wife, LaDonna, told him he was "cut out for the business" and she was absolutely right.

The restaurant has the look and feel of a country general store with the great aroma from the sweet smoky smell of barbeque. There aren't menus, but the offerings are posted behind the counter and range from barbeque to corn dogs to hamburgers to cold cut sandwiches.

Two representatives from Woodruff Electric Cooperative joined me for the visit to Cypress Corner Barbeque. I

asked them what was good and their answer was simple, "Everything."

Have you ever thought, "I don't know if those two things go together," but then



A Cypress Corner classic barbeque sandwich complimented with fresh coleslaw.

you try it and wonder why it took you so long? Such is the case with Cypress Corner's barbecue nachos. This interesting combination consists of warm crispy tortilla chips topped with a heaping portion of pork barbeque and then a layer of warm nacho cheese. The creation was a wonderful treat. If you get them, you will not be able to eat just one.

The pork ribs provided a warm, smoky and comforting taste that says "I AM barbeque from the Delta." They were tender and moist with just the



The sign in front of Cypress Corner Barbeque is a beacon for hungry diners driving along Arkansas 1.



Cypress Corner Barbeque is an Arkansas favorite.

right hint of a spicy taste. Each rib tasted better than the last.

The barbeque beef sandwich featured fork-tender sliced brisket saturated with the perfect smoked flavor. The slaw, which is made fresh each day, and the Cypress Corner barbeque sauce provided a great compliment to the beef. Not to be outdone, the pork barbeque sandwich featured wonderfully smoked chopped pork with the same great flavor.

After many, many bites of the nachos, I gave the rest to a nice family seated at the next table, who said, "These are good." They plan to order their own nachos during their next visit.

Cypress Corner also caters to the sweet tooth with fried pies prepared by Irene Herron of Moro. The pies are freshly fried upon order. There were three of us and we sampled apple, chocolate and peach flavors. Mrs. Herron, from the bottom of my heart, thank you! Her homemade pies will bring back memories of the ones your grandma used to make. The chocolate pie simply melts in your mouth. The pies look great and taste even better.

Check out Cypress Corner Barbeque. You will be glad you did! ▀

Dining recommendations? Contact Rob Roedel at rroedel@aecc.com

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