

FOR MORE INFORMATION
ABOUT THE
COMMUNITIES ON THE
BBQ TRAILS CONTACT US...



The Elgin Chamber of Commerce
512.285.4515
www.elgintxchamber.com



The Lockhart Chamber of Commerce
512.398.2818
www.lockhartchamber.com



The Luling Chamber of Commerce
830.875.3214
www.lulingcc.org



The Taylor Chamber of Commerce
512.365.8485
www.taylorchamber.org

Follow Texas' Smoke Signals... BBQ Ahead
Strap on your boots and travel Texas to taste the best slow-smoked-over-wood coals BBQ in the state. These mouth watering family-owned joints serve thousands of customers each day. Regulars come for the food and the chance to lick their fingers with friends and meet new acquaintances. For most, the pits boast as much history as the family who cooks over them.

You won't go home hungry.

The **TEXAS** BBQ Trail "LEGENDS"

TASTE TEXAS! BEST BBQ

- Elgin
- Lockhart
- Luling
- Taylor

TEXASBBQTRAIL.COM

You & Your "Taste Buds" will love to travel the BBQ Trail!



TEXASBBQTRAIL.COM

BBQ TRAIL INFORMATION & EVENTS

★★★★ Elgin ★★★★★
Established in 1872, around cotton and the railroads, Elgin is famous for two products it has been making since 1882: reliable bricks and delicious hot sausage. This quaint community located 19 miles east of Austin produces 267 million bricks and 3 million pounds of sausage annually. Elgin holds the title of "Sausage Capital of Texas" as well as the "Brick Capital of the Southwest".

Calendar of Events:
Western Days.....4th Saturday in June
Hogeye Festival.....4th Saturday in October
Holiday By The Tracks.....1st Saturday in December

For more information please call the Elgin Chamber of Commerce
512-285-4515 • www.elgintxchamber.com

★★★★ Lockhart ★★★★★
Originally called Plum Creek, the town is near the site of a fierce battle fought on Aug. 12, 1840. A large party of Comanche's successfully swept down the Guadalupe Valley to the Gulf Coast, killing, stealing, plundering and burning settlements. This renegade group of Comanches were defeated by a volunteer force of settlers and Texas Rangers at what is called the Battle of Plum Creek. Present city is named for Byrd Lockhart, pioneer surveyor, and was the southern terminus of the Chisholm Trail in the 1870's. Today, Lockhart is center for ranching, farming, oil and other diversified industries.

Calendar of Events
Tolbert Texas State Chili Championship.....3rd Saturday in March
BBQ Capital of Texas cook-off.....1st Weekend in June
Annual Chisholm Trail Roundup2nd Weekend in June
"4th of July Fireworks Display"4th of July
"Lighted Christmas Parade" and Dickens' Christmas in Lockhart.....1st Weekend in Dec.

For more information please call the Lockhart Chamber of Commerce
512-398-2818
www.lockhartchamber.com

★★★★ Luling ★★★★★
Once known as "The Toughest Town in Texas", Luling is now known for it's oil, decorated pump jacks, great barbeque, and the Watermelon Thump. Situated on Highway 183 and I-10, this town is filled with charm from the friendly people, great shops, and events all year long celebrating a heritage of oil and agriculture. Don't miss the Oil Museum and Zedler's Mill on the San Marcos River when you're in town.

Calendar of Events:
Rajun Cajun Cook-Off. 2nd Saturday in March
Roughneck Cook-off and Oil City Car Show 1st Saturday In April
Zedler Mill Classic Canoe Race. 4th Saturday in April
Watermelon Thump Last Full Weekend in June
Night in Old Luling. 2nd Saturday in October
Christmas Arts & Crafts Show. Thanksgiving Saturday

For more information please call the Luling Chamber of Commerce
830-875-3214 • www.lulingcc.org

★★★★ Taylor ★★★★★
A rich heritage and central location make Taylor attractive for both business and visitors. Only 30 minutes from Austin, Taylor provides variety of living options from stately grandeur homes to modern custom properties. The newly opened Taylor Regional Park and Sports Complex and Granger Lake provides numerous outdoor activities. Moody Museum highlights the life of Texas' youngest Governor Dan Moody. Downtown Taylor features historic & architecturally significant buildings with shopping, movies and restaurants. Join us during one of our annual festivals!

Calendar of Events:
Zest Fest. 1st Saturday in May
4th of July Festival 4th of July
Taylor Rodeo 3rd weekend in July
Taylor Intl. BBQ Cook-off 3rd weekend in August
Taylor SPJST BBQ Cook-off . . . 4th weekend in September
Taylor's Parade of Light. 1st Saturday in December

For more information please call the Taylor Chamber of Commerce
512-365-8485 • www.taylorchamber.org



Elgin



Meyer's Elgin Smokehouses' roots are, naturally, in the sausage making business. For 4 generations, the Meyer family has been turning out their amazing sausage based on recipes brought over from Germany

by great-grandfather Henry Meyer. At Meyer's Elgin Smokehouse, high-tech meets real Texas bbq and the combination is BBQ heaven. Meyer's uses a process called vacuum tumbling. The meat is placed in a stainless steel drum. Spices and water are added and vacuum is pulled inside the container. The drum is then slowly rotated to lift and drop the meat to tenderize.

At the same time, due to the vacuum, the spices are pulled into the meat, evenly seasoning the ribs, brisket, chicken or turkey breast throughout the meat, not just on the outside. The result is the most consistently juicy, tender and flavorful BBQ you have ever experienced.

So stop by Meyer's Elgin Smokehouse at 188 Hwy. 290 Elgin, TX. 78621 and see why they were named one of the top 14 BBQs in the state of Texas by Southern Living Magazine. (512-281-3331 www.meyerselginsausage.com)



Established in 1882, Southside Market & BBQ is the oldest BBQ restaurants in Texas! Over the last 130 years, Southside Market & BBQ has evolved from a one-man operation selling beef and pork from the back of a wagon to a Texas-sized restaurant and meat market. Of course, they are best known for their famous Original Elgin Hot Sausage. In fact, Southside Market & BBQ produces and sells over 2 million pounds of sausage each year!

Ernest and Rene Bracewell took over the business in 1968 when they moved to Elgin from San Antonio. Today, three generations of the Bracewell family work to bring you the original Elgin Hot Sausage made legendary throughout BBQ folklore.

You can buy your meal by the pound and eat it on butcher paper, or order a plate lunch. Just don't forget the fixin's! If you still have any room left, stop at the Bluebell ice cream counter on your way out.

You can purchase your meat fresh at the old-fashioned meat market or already BBQ'd. The whole Bracewell family welcomes you to sample a little piece of Texas history. Enjoy! Southside Market & BBQ located at Hwy. 290 and Hwy. 95 North in Elgin. (512-281-4650 • www.SouthsideMarket.com)

Lockhart



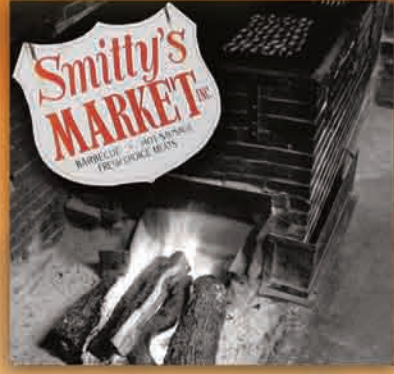
Black's Barbecue located downtown at 215 N. Main St. in Lockhart is Texas' oldest major barbecue restaurant continuously owned by the same family - since 1932. We smoke our meats over hardwood for hours to create a flavor that is enjoyed by our fine customers throughout the United States. Some of our accolades include: Gourmet - "the best BBQ in the heart of Texas, and therefore the best on earth". Travel Holiday - one of their 25 Great American Trips is a visit to Black's BBQ. Texas Journey - "the sausage is the best...". Business Week - "the tastiest slow-smoked brisket...". Money - "puts the rest of the region's hot links to shame". Come try yourself and you be the judge. We will even provide you a fork, plate, and various side orders to compliment your barbecue. (512-398-2712 • www.blacksbbq.com)



Chisholm Trail BBQ, located at 1323 S. Colorado (S. 183) in Lockhart, is owned by Floyd Wilhelm and family and started operations in 1978. Chisholm Trail serves barbecue brisket, fajitas, beef and pork ribs, pork chops, chicken, ham, turkey and their own recipe sausage. In a town where sides can be few and far between Chisholm Trail BBQ has a large cafeteria style hot food bar including pinto beans, green beans, fried okra and squash and salad bar with traditional coleslaw, potato salad plus numerous special salads. Fried Catfish (M-W-F) and hand breaded Chicken Fried Steak (T-Th) are the weekly specials. Desserts include home-made Peach Cobbler with soft ice-cream. All barbecue is sold by the pound, wrapped in butcher paper or by the plate with 3 sides or as a family meal. Open 7 days a week, 8 am - 8 pm. The locals favorite. (512-398-6027 • www.chisholmtrailbbq.com)



Lockhart



Nina Schmidt Sells established **Smitty's Market** in 1999, in the building that housed her father's Kreuz Market for more than 50 years. The market sits in the same location where barbecue has been sold in Lockhart since the turn of the last century. According to Texas Monthly Magazine, Smitty's may be the best barbecue in Texas and by their count at least in the top five barbecue restaurants in the state. Sit down to smoked meats from pits that have been seasoned for decades. Brisket, pork chops and sausage are among the daily fare and pork ribs make Saturday and Sunday special. Potato salad, slaw, beans, avocado, onion, cheese and jalapenos are also on the menu. Wash it down with an ice cold Shiner Bock, RC or Big Red. Located at 208 South Commerce just off Hwy 183 in Lockhart. (512-398-9344 • www.smittysmarket.com)



Kreuz Market 619 N. Colorado St. (N. 183) • Lockhart, Texas 78648 Established in 1900 as a grocery store and meat market in Lockhart, Texas. Kreuz Market evolved over the years into a barbecue restaurant serving the best-cooked meats that we can. We are now housed in a Texas classic, red brick and tin building with antiques and early business items displayed. Inside, open cooking fires and chimneys make for a unique experience. At Kreuz, we offer a simple menu. Our choice cut meats and sausage are served up on butcher paper with bread, crackers and plastic knives. Compliment your barbecue with some of our beans, German-style potatoes, cheese, pickles and other fixin's. Add a cold soft drink or beer and get ready for a great dining experience. (512-398-2361 • www.kreuzmarket.com)



Luling

CITY MARKET

633 Davis • Luling, Texas 78648 • Closed Sundays Located just off the main intersection in downtown Luling, this year-round hot spot for both tourists and locals is known throughout Texas borders and beyond. You won't find any forks or plates in this historic place, but a trip through the back room with the pits and a friendly crew will provide you with meat so tender you won't even have to chew. (830-875-9019)



LULING BAR-B-Q

709 E Davis • Luling, TX 78648 Hours: Mon, Wed, Thur 7:30 a.m. to 7:00 p.m. Friday & Saturday: 7:30 a.m. to 8:00 p.m. • Closed Tuesdays

Established in 1986, this big red brick building sits next to Hwy 183 at the main intersection in downtown Luling. Our cafeteria-style restaurant is worth dining in or taking out. We serve up brisket, pork ribs, pork tenderloin, pork chops, chicken, turkey, and our own sausage. Combination plates are available with choice of sides including potato salad, coleslaw, pinto beans, and macaroni and cheese. Visitors come from California to New York and every state in between. We offer custom cooking and catering services. Cash, checks, and credit cards accepted. (830-875-3848 • www.lulingbar-b-q.com)



Taylor



Want to take a trip back in time, to the days of the neighborhood grocery store and get an opportunity to eat some savory BBQ in the process? Davis Grocery and BBQ owner James Davis Jr. believes in keeping it simple - patience and mesquite wood provide the main ingredients for this barbecue hideaway that continued to gain in regional popularity. The meat offerings include Texas traditional brisket and sausage as well as ribs, pork steak, chicken and beef fajitas. Sides include potato salad, beans and banana pudding. David also offers catering and custom cooking. In business since 1994, Davis Grocery & BBQ is open 7 days a week, from 10 AM to 7 PM at 400. So. Robinson Street in Taylor. (512-352-8111)



Louie Mueller Barbecue is located at 206 W. 2nd Street in Taylor. This historic and legendary Texas barbecue icon was established by Louie Mueller in 1949 and celebrates 60 years of family ownership in 2009. Internationally acclaimed, Louise Mueller Barbecue serves guests from around the world with a full complement of traditional Texas barbecue entrees including brisket, sausage ribs, pork, steaks, turkey and chicken. All meats are slow cooked for hours to juicy perfection in age-old pits using post oak wood. The all-beef sausage is made in house from Bobby Mueller own recipe developed in 1967. Homemade sides and desserts include potato salad, pinto beans coleslaw, peach cobbler and hand-dipped Blue Bell ice cream. Louie Mueller Barbecue has been cited in dozens books, countless publications, featured on the Food Network, the Travel Channel, in several documentaries & in 2006, received the James Beard Foundation's "Americas Classics" Award. The restaurant is open Mon. - Sat. 10am-6pm or until the food is sold out. Families and groups are always welcome and travelers are encouraged to call in their order in advance. (512-352-6206 • www.louiemuellerbarbecue.com)



Taylor



Located in the oldest building in Downtown Taylor, Taylor Café has been serving slow cooked meats in a honky-tonk atmosphere for more than 50 years. A half century of practice has perfected the meats Vencil Mares serves customers today. A staple of most Taylor family gatherings and internationally famous, Taylor Café serves up brisket, sausage, turkey sausage, chicken, ribs, potato salad, beans and tea flavored with lemon. To experience the restaurant and then taste the food, there's none better. Taylor Café is located at 101 N. Main in the red tin building. Hours are 7am to 10 pm, 7 days a week. (512-352-2828)



1107 W. 2nd St., Taylor, Texas Owner David Betak revives the Betak family BBQ tradition at West End Café in 2011. The family has been providing the Taylor area with great BBQ for decades and the West End Café plans to continue the family BBQ tradition with a menu that includes brisket, sausage, chicken, ribs and your choice of sides. Whether your hunger requires a sandwich, a plate of BBQ or BBQ by the pound, West End Café is ready to suit your needs and offers daily specials during the week as well. In addition to great BBQ, West End Café also offers a wide selection of beers, a jukebox, pool table and the NFL Network on their HD TVs. West End Café is open 7 days a week from 11 AM to 10 PM daily. (512-352-6790)

