



2022  
LEGACY  
INDUCTEE



## Adam Scott

**Legacy, Restaurateur, Business/Industry**

Just after World War I, Adam Scott started selling barbecue as a side business in Goldsboro, North Carolina, cooking slow-roasted pork in his backyard every weekend. In 1933 he enclosed the back porch of his house as a dining room, creating one of the first sit-down barbecue restaurants in eastern North Carolina and one of the oldest sit-down BBQ restaurants in the nation.

Most influential, though, was Scott's sauce recipe, which his son, Martel, used to build a flourishing bottled condiment business, putting traditional pepper-laced Eastern North Carolina-style vinegar sauce on grocery store shelves across the Carolinas, which Scott's family continues to run today more than 100 years after he first made it.