

## BUSINESS PROFILE ... Cyclone Corral BBQ



**Cyclone Bar-B-Que owners and operators Reuben and Janell Mikeska**

### By DEBORAH HARLAN

Delicious homestyle cooking and great hospitality are synonymous with a trip to Cyclone Corral Barbecue.

First opened as a grocery store some 18 years ago, Cyclone Corral is a family-owned business that has been serving family-style barbecue for almost 10 years. Customers are able to enjoy the hospitality of the country in an informal atmosphere of an open-air patio built corral-style with cedar posts.

Reuben and Janell Mikeska and their son, Rick, along with a staff of seven, cook all their food from scratch — from their own recipes for potato salad, cole slaw, and barbecue sauce to their own original meat spices. And, they are very proud to boast all their food is made daily.

Although their open-air covered patio is seasonal and runs only Fridays (6-10 p.m.) and Saturdays (5:30-10 p.m.) from April through

November 11, Janell reports they are also available for private gatherings and parties throughout the year in their private dining room which seats from 30-50 guests. In fact, after Thanksgiving, they will be available for reservations daily for birthday parties, business meetings, rehearsal dinners and especially Christmas gatherings.

Hospitality again prevails at Cyclone with only a charge for the food and not the facilities. Oh, and for the menu, that's left to the decision of the host, from T-bones and ribeyes to chicken and ribs.

Janell says she "has a lot of respect" for the Temple Chamber of Commerce and that "its aims and goals are for the good of all society. The last two or three years, they have just focused. At one time, when you had just gotten to town, you just called the Temple Chamber of Commerce when you didn't know where to go. But now, it seems like they're involved in so many other pro-

grams."

Janell says she enjoys their business and their restricted serving hours which allow them to provide customers with quality food that is cooked fresh daily. She attributes part of her enjoyment to the quality of customers which frequent their business. She explains their customers have to make an effort to eat their barbecue since they're located about 10 miles east of Temple. People don't just drive by and drop in to try their food; they call to get directions.

Janell says she usually directs people from Temple to go east on Adams Avenue and stay on Highway 53 from East Loop 363 for 9 ½ miles until they come to a yellow blinking light, then take a right on FM 485 South for about ½ mile, take another right on FM 964 West, continue on for about a mile and look to the right and you'll see them.

Some things are better in the country.