Roxanne Manley  
**Competition Runs In The Redneck BBQ Lab Family**

You’ve heard of Kansas City BBQ Society competition winner, Jerry Stephenson Jr. but did you know Roxanne Manley is 50% of the winning brother/sister team that is Redneck Scientific’s BBQ team? The duo competed in 15 events the 1st year they teamed-up with Jerry competing on the BBQ side and Roxanne entered in ancillary contests; she placed in 2017 at the American Royal Dodge Championship. She came in 2nd in the Vegetable category, 16th in Sausage, and 12th in Beans. Now, while she often works with Jerry, she also enters comps on her own, including cooking BBQ. She says she isn’t the only woman competing and there are more of them every year. At the Redneck BBQ Lab, Jerry’s restaurant in Benson, NC you can taste Roxanne’s influence over the menu in the slightly sweet and moist cornbread, in the coleslaw and potato salad which were both originally her recipe, and even in the delicious bread pudding (if you’re not too full for dessert). [theredneckbbqlab.com](http://theredneckbbqlab.com)

Joyce Jenkins  
**Serving Customers and the Community**

The Serving Spoon is a full-service catering company out of Pine Level, NC with an excellent reputation in Johnston County and beyond. With over 25 years of experience, owner Joyce Jenkins prides herself on preparing the very best Southern Cuisine made from scratch. Joyce fell in love with cooking when she was only nine; she dreamed of owning her own catering company. Now, Joyce has taken a leap of faith opening her own catering venue in Downtown Pine Level, which debuted in the middle of a pandemic. The beautifully renovated historic building will serve as a private event space and is also offering safe catering solutions like curbside and delivery service. What’s more, Joyce organizes and teaches a cooking camp for young children, instilling in boys and girls an early confidence in the kitchen and healthy eating habits. [servingspooncatering.com](http://servingspooncatering.com)
Cheryl, Lynn, Shelly, & Teresa
Women of the Beer, Wine, & Shine Trail

The Johnston County Beer, Wine, and Shine Trail is a self-guided craft beverage experience that invites visitors to tour and taste their way around JoCo. Now including 3 breweries, 2 wineries, and 2 distilleries, each stop on the trail is a family-owned enterprise with a unique take on their products. But 4 stops, in particular, have business partners at the helm who are also partners in life; and although often celebrated together, we think it’s important to give the women of the trail their own moment in the spotlight. beerwineshinetrail.com

When Cheryl Lane bought her husband Larry a home brew kit for his 40th birthday she had no idea it would lead to her managing their very own craft brewery. While Larry maintained his job as an engineer, Cheryl built Double Barley into an NC craft beer powerhouse – overseeing production, distribution, and also a brewpub. Five years in and Larry has joined Cheryl full-time in the family business. Just in time for their next project: managing the new Old North State Food Hall in Selma, NC. Opening soon! Much like the Lane’s, the Auclair’s were home brewers that kept expanding. Paul and Lynn Auclair were first on the scene in JoCo, opening the county’s first legal brewery in Clayton. Deep River Brewing Co. has expanded quickly over the years: ramping-up production, increasing staff, and managing most of their own distribution with an in-house fleet of trucks. While Paul manages the making of the beer, Lynn handles everything from marketing, to staffing, to booking food trucks, and music acts. Jeremy Norris may be the Head Distiller of Benson’s Broadslab Distillery, but his wife Shelly Norris handles much of the behind the scenes. Anyone looking from the outside in would think Broadslab was a big operation. But, mostly, it’s still a one-man operation. And though Jeremy still fondly calls Broadslab his hobby…this busy couple also run The Barn at Broadslab event venue and Shelly runs an auto body shop while Jeremy makes ‘shine. Many years ago Lane Gregory planted a few grape vineyards to act as a nice backdrop for his wife’s wedding business. Well, it turns out that vineyards produce grapes, and they had to do something with them… so Lane got into winemaking. Now, his wife Teresa Lane still runs a robust wedding business, but the Lane’s also own a restaurant on the vineyard and a thriving winery. Teresa and Lane plan to pass down Gregory Vineyards to their children someday.