

BEATS & EATS

What's **RAD** about
BEATS & EATS?
The food and
the music!



BY MIKEY BEATS

**People tell me all the time they opened
up a new spot and I have to try it.**

It's not just because I have a food/music column but because I am fat and I work in the San Diego restaurant and bar scene. I try to get out as often as possible and try the food, but when I have other friends tell me that I have to try our mutual friend's

spot because it's amazing, then I know I have to go.

So, without further storyline ado ... two fat guys walk into a Big Front Door ... Scooter and Beats! Badum Ching!



BFD / BIG FRONT DOOR ◀
 4135 Park Blvd. » North Park » (619) 255-4100 » www.BFDSanDiego.com



Mikey Beats: One of your favorite sandwiches here is what you called the terminal sandwich because it kept well and when you would be in the terminal at an airport, you would pull it out of your DJ bag and eat it.

Scooter: The Avocado Highway. I don't know what it is about it, it's so simple. I feel like avocados are God's butter. They put big slices of avocado in there with a crispy parmesan and then they add oil and vinegar. It's insane what they do here.

For the record, you have nothing in this place, no investment?

No, I don't own any part of this. I wish I did because I have spent enough money here to make it worth my own while.

This is all straight from the gut?

These sandwiches are bold and they don't dick around here. On that note, I will order.

[Scooter takes control of the situation and orders an Avocado Highway, Loins of Fire, BGP, Cali Cubano and a Baby Back Rib, all sandwiches. I step in to order some sides which are Sesame Slaw and Sesame Noodles.]

Is this a good representation of BFD?

I am crushing it right now, get out of my way! I have done vast research on this menu and you are getting my taste profile, all their deliciousness. It's one thing I can't stand is boring food.

I agree, in fact, I may even pause halfway through this interview, go throw up and come back for more.

[Scooter finishes the order with a hefty tip, we grab a couple seats outside in the 70 degree winter that is San Diego.]

I want to throw in a little controversy here. City Beat, Club DJ of the year, I know you won it for a couple years in a row.

I think I won it one year. As I understand, they want to sell ad space and if you show no interest in buying the ad space or bringing a ton of people to their music awards, they really don't show any more interest in you. I know how magazines work, they always want the hot and new. I have been here forever. Just because I do a good job still, doesn't mean I am fresh news. It's just how the news works and I can't hate on that.

You are a resident at a few spots here in SD.

Yes, I do Fluxx, Stingaree and Sidebar once a month.

As far as the local standings go, Fluxx is still on top here in SD with Stingaree closely following still making noise after so many years.

Sting is still making a ton of money and still crushing it. They have good management and a consistent product. How many clubs have you seen open and close around them? They are smart people.

[The food is on the table: five sandwiches, two sides, three different kinds of specialty soda and half a tree of napkins.]

Five sandwiches, two dudes. We're popping bottles of Strawberry Fago, kids. Wow. This is the spot to go to go for all those Insane Clown Posse readers of Four EL magazine and it's in the glass bottle.

[I take an unhealthy chug of the sugary carbonated red libation.]

This makes me want to paint my face and commit felonies. We also have a cream soda and an old school Mountain Dew type. We can eat and drink outside the normal here.



I have a soda fetish; I love to try new sodas.

That's hot.

Food and drink. This is better than drugs to me, this is better than anything to me. These are like the five horsemen riding to a food apocalypse in my stomach.

This is going to get in my mouth, all over my face, in my hair, on my clothes and I couldn't be happier. Should I just grab one and go?

Let's do this.

[Scooter is unwrapping the paper from a sandwich to give me my first look at this culinary work of art.]

What is that?

[Scooter takes a bite of the BBQ Pork Rib sandwich and just laughs as jolly as Santa Claus.]

Remember, we are at a sandwich shop, and that's how good those ribs taste!

[He passes the sandwich over to me and I take a bite.]

Mmm. OMG, I have to put it down. Oh, these caramelized onions.

[I pass the sandwich back to him.]

We are going to need more napkins.

[I pass Scooter half a branch of napkins.]

There are two men on this earth that I will share a sandwich as messy as this one; Scooter happens to be one of them and my dad is the other.

This is my favorite kind of BBQ sauce, tangy. That's one of my food profiles, tangy.

[He passes the last few bites of the sandwich to me and I bite into it almost chomping one of my fingers, leaving only the last bite.]

Wow. Do you want the butt?

No, go ahead. I have been here before and have a lot more work to do. What do you think?

I didn't expect that.

That's the problem, it really ruins you for anything else you would want. Like if I want BBQ, I will come here. Sometimes I will flip the top off of the sandwich and just eat the BBQ. All his meats, he does himself. He smokes them himself. This is not Boar's Head or some corporate entity selling him meats. He does this himself.

Round II, what do we have?

The Cali Cubano.

[Our longtime friend Sheep, the owner, walks up to our table.]

What's in here?

Sheep: Our freshly cured pork loin, red onions, jalapeño aioli, homemade mustard, jack cheese and avocado that makes it the Cali.

Scooter: I feel like I am sharing like a very important thing with you right now, Mikey. Sharing amazing food spots you find with your friends is the most gratifying thing ever. I love that not only is this food amazing, but I also know the guy making it. I am so proud of Sheep. This is not me being nice to a friend at all, I would not come here if I was not obsessed with it.

Round III, The BGP: roast beef, house smoked gouda, peperoncini, lettuce, Roma tomato, red onion, o&v, chipotle aioli, all this slapped between sourdough and now in my mouth. Oh my.

Scooter: Look at how it's engineered, meat on the bottom, lettuce on the top, all the moisture in the middle, cheese solidifying the entire deal. He's thought it out. It's like plating. His plating is when you cut it in half and look at it.

Let's do some Beats.



Scooter and Mikey
about to dig in



BFD owner Sheep
proudly presents his
version of the macaroon



Scooter: Here's something I want to talk about right now: the death of classics in pop music. This is something that has been bothering me lately. I don't know what to attribute this to, whether it be the fault of the Internet and how fast we get info, or the younger generation's consumption of media and how it has to be new and fresh. The speed to which people go through new music I feel makes it very difficult for anything to become a classic, like a song that's going to be around for 20 years.

**Just to name some songs, "Timber?"
How about "Royals?" Ha!**

Scooter: Are those going to be around in 20 years?

Definitely not Macklemore's "Thrift Shop."

Scooter: When I grew up, pretty much the only way you heard new music was the radio or by people's records, tapes or CDs at their house. That was our only outlet for music. It was such a small pocket of what you could listen to and it was all controlled by the record labels. Today, everything is controlled by conglomerates and all the music is engineered to make money. That combined with a generation that always wants to have new things coming at them and they get bored really quick. I just think that is a weird recipe for getting anything lasting that would be interesting. In 50 years, what are they going to think about the 20-teens music? Will there be anything that stands out?

I feel you.

Scooter: You can still play "Hypnotize" or "This is How We Do it" in the club and everyone will cheer, but half these kids weren't even born when those songs came out. What do you think?

I have thought about songs that are going to stand the test of time from this EDM generation of music like Rihanna "We Found Love" or "Only Girl in the World" for song subject, the beats and hooks.

Scooter: When the kids who graduate in 2014 come back for their 10-year or 20-year reunions, are they going to want to hear the music from their high school days or the classics? Is it going to change the way people view their generation? Generations are dictated by their music. More than politics or anything, it has an emotional response to how people remember how they grew up, their life or school, whatever.

You are talking about generation-defining music.

Scooter: Yes. Is that gone?

That's a really good question. If you look at the kids who are now into trap, who were into dub step and before that electro, it's changing so fast now it's surpassing genre boundaries.

Scooter: Exactly. There are really gnarly trap clubs where you could play electronic trap and play it right next to the hardest Juicy J track and it rolls just fine. It'll be an all African American crowd listening to a trap version on "Animals." Nobody says anything at all. To me, it doesn't make any sense at all, but what I think doesn't matter. It's their generation, they are going to dictate their own personal rules. On one hand, that's amazing, but on another, it does create a much larger pool of music to pull from and a more complicated pool. Thus, what is your favorite? Which one is the thing now? It isn't. There are too many things going on, too many choices. The pool is so enormous I think it is impossible to nail down something that is going to resonate with enough different people to make it that classic song. If I am completely wrong and people do choose something out of all that music, that's crazy—the craziest thing ever. That song is either the most commercialized, homogenized piece of crap in the world or it's that good. I've been contemplating that a lot lately, especially when I play all over the States.





I have this conversation with myself all the time. Getting back to the Rihanna “We Found Love.” It’s the music with those same familiar chord progressions that we are so used to and the lyrics people can relate to or at least fantasize about that will always shine. The most over-produced, under-thought crap out there gets the love. It’s kinda sad.

Scooter: The media can push something really hard and it still fails, which is made most evident for Justin Timberlake’s latest albums. They were good, but not great. They pushed it on the radio like it was amazing and people were requesting it every 10 seconds, which they weren’t. I know that because I got out every night to play it. I am the real Nielsen tester. The test of reality is when I play it at a club. If they like it, they will react and if they don’t like it, they’ll react, too, in a bad way. I got lukewarm reactions at best from those tracks.

[Sheep walks up with a tray of coconut macaroons fresh out of the oven. Everyone grabs one and without hesitation I bite into one.]

[Moans of ecstasy.] Oh my God. [More moans on par with Meg Ryan’s orgasm in When Harry Met Sally.] Oh my, I love me some coconut. I like it fresh, I like it dry, I like it wet. If I was a baby coconut, I would breast feed forever. Roll me in coconut, I’d eat me.

Scooter: I don’t like macaroons. They’re always so dry. These are good though, I like these. These are fresh here, like fresh coconut, crispy on the outside and a chewy moistness on the inside. That’s the thing that makes this place so great, you cannot really like a certain ingredient or flavor and Sheep will deliver it on a platter or in a bun and you are hooked.

[We gorged on some amazing sandwiches that didn’t disappoint and kept talking for a total of two hours. I didn’t write about my favorite sandwich, the Loins of Fire, for two reasons: No. 1) Words cannot describe the immaculate reception by my palate to that sandwich; 2) Some things have to be left to your own personal taste experiences and not someone else’s interpretation of excellent food.]



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