



*Barbecue heaven in Magnolia.  
Photo courtesy of Reveille*

**Reveille Barbecue Co.**, 37421 FM 1774, started serving barbecue in the Magnolia area in late May. The two pitmasters, James McFarland and Marine Michael Michna (how's that for alliteration?) are good friends who decided to open up their own barbecue truck after participating at local cook-offs for the past five years.

McFarland, he of the boss beard, left a career in the oil and gas industry and worked in cattle ranching to learn the ins and outs of the bovine world. After landing a spot running pits at The Pit Room in Montrose, he then made his way to Tejas Chocolate and Barbecue in Tomball. Both barbecue restaurants were listed in Texas Monthly's "Top 50 BBQ Joints" in 2017.

Michna served in Aviation Ordnance in the early years of Operation Iraqi Freedom and is currently a firefighter with the Houston Fire Department. Odds are, he probably knows smoke.



*James McFarland and Michael Michna are ready to pump you up with smoked meats.  
Photo courtesy of Reveille*

As of now, the barbecue truck is smoking only on Saturday and Sunday from 11 a.m. until sell-out, which seems to run, on average, around 1 p.m. to 1:45 p.m., so if you're driving in from Houston, get an early start. A brick and mortar joint is planned for the future, but for now it's picnic tables under the tent. Sort of like a barbecue.

In addition to brisket, ribs and BBQ sandwiches, the duo have daily specials. You might luck out and get pork steaks one day, pastrami another. Or for peppa pigs, there might even be blistered *shishito* peppers to accompany your meat.

Bread pudding and key lime pie could be on the day's menu as well. But not from the smoker.

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