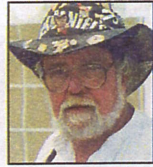


# The 1st annual Smokin' Eagles BBQ contest

## TRAVELING DOWN ROCKY'S BARBECUE ROAD

By Rocky Danner  
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### WHEATFIELD, NY

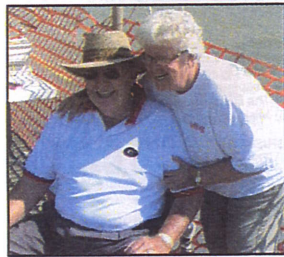
What a super location for a barbecue! This contest had a back drop of the American and Canadian Niagara Falls just a few miles away.

The contest was held in the parking lot of the Summit Mall with adequate room for 100 teams and parking. Thanks goes out to Brian, Tim, and Jennifer whose efforts allotted the area for the contest.

Roy (Honcho) Gregory has had the barbecue bug for many years. He read any and all barbecue books that he could find, built his own smoker, and slow smoked in his off days. He was a teamster driver for ABF freight lines in Buffalo, NY. When he retired, Honcho provided his friends and relatives with some of the best barbecue in the Buffalo area.

A story goes that he promised his wife and daughter that they would have slow smoked Boston butts for dinner and when they came to eat, he had sold out and wound up taking them out to a local steak house. To quote Honcho, "I lost a lot of money on that deal."

After retirement, Honcho wanted to start a barbecue contest in his hometown and made several calls to the different



ROCKY DANNER  
Joe and Carlene Phelps take a much needed break.

ROCKY DANNER  
Carlene Phelps conducts the Smokin' Eagles Judging class.

beer tent, judging tent, and bands.

One of the special features was a grudge match between town supervisors, Tom E. Demler of Wheatfield and Steven C. Richards of the town of Niagara who crossed tongs to see who was the best cook in the 1st Annual Supervisors Cup. They each put up \$50 and the proceeds went to a local charity. Honcho hopes this contest will include supervisors from the surrounding towns and mayors from the cities in Niagara County next year.



ROCKY DANNER  
Carlene Phelps works double duty as a Table Captain.

I would not visit Niagara County and not see the falls. It is a spectacular sight. Joe, Kell, Carlene, and I toured the falls, first from the American side, which in my opinion, is not all that great (due to the falling rock blocking much of the bottom view). However, when you view them from the Canadian side, it is well worth the trip.

We also took a ride on the Maid of the Mist, a tour boat that takes you up the Niagara River, past the American falls and into the Canadian Horse Shoe Falls. Maid of the Mist employees provide you with rain ponchos and it does not take you long to see why I spent most of the ride holding onto the railing due to the boiling waters and cleaning the camera lens.

After the boat ride, Kell and I took off on a photo shoot. Joe and Carlene found a great restaurant with a clear view of both the American and Canadian falls, where we had a great meal and later that night watched as they turned on the multi-colored lights, which light up the falls.

Roy Gregory asked me to thank Joe, Carlene, and Kell Phelps for their assistance in organizing the contest. Also to Karen, his wife, and granddaughter, Kurt



ROCKY DANNER  
Niagara Falls as seen from the deck of the Maid Of The Mist tour boat.

barbecue associations. One day he called Carlene Phelps in Douglas, Ga., the home of The National Barbecue News and the Best Of The Best Barbecue Contest, and asked her to help in organizing a contest. After she agreed to assist, he and his friend Brian, who was also a member of the Eagles Club (FOE 1411 in Wheatfield) took their proposal to the board of directors and town supervisor Tim Demler who also thought it was a great idea for the town and Eagles Club. It was unanimously accepted and a contract was signed. However, later in June, some of the Eagles' trustees called Honcho in and pulled the plug on the event. All was not lost as the town, county, and state officials stepped in to save the first Smokin Eagles BBQ.

Honcho credits the following officials for saving the contest: George Maziarz, Joe White, Robert Herman, Judith Ponzi, Bill Ross, Chuck Cederman, and Nelson who stepped in and saved the day by bringing generators and wiring the competition area.

Honcho and company had to restart the contest, but due to his perseverance,

he managed to wind up with 19 teams for the event. While the contest was in progress, several folks stopped and asked for applications to cook in next year's event. The teams came from Canada and the USA.

While some of the trustees may have lost faith in the contest, many of the Eagle members worked hard and most of the workers/volunteers wore a hat or T-shirt with the Eagles Lodge name on it



ROCKY DANNER  
Contest turn-in area.

showing their support for the contest.

Joe, Carlene, and Kell Phelps, Cliff Welch, Ken Elliott, Jeff Danner, and myself showed up to assist. Carlene held the judging class, Joe and Honcho held the cookers meeting, and Kell did the scoring. While Jeff, Cliff and Ken worked the turn-in tables, my son Jeff assisted me in the meat inspection and team placement.

A special thanks to Pam Rivers, Chris Chadwick, and Kathy Kovacs, who set up the dining room and cleaned up after judging class. I used Honcho's homemade smoker to cook for the judging class and can vouch for its cooking capabilities.

Wednesday night we headed out to a local barbecue restaurant, One Eyed Jack, and had some pretty good Q. On Thursday we headed out to the legendary Desperado's BBQ Company for restaurant Q. Those folks are doing it right.

Friday morning the area was filling up. Honcho, Cliff and Ken placed the teams around the fence, leaving the center open for the food, arts and craft vendors,

See SMOKIN' EAGLES on page 32

ROCKY DANNER  
Judges are hard at work determining the "best of the best."



ROCKY DANNER  
Left: Reserve Grand Champion - BBQ Effect. Right: Grand Champion - Diva Q

Scott from One-Eye Jacks BBQ; Nelson, our electrician; Pam Rivers, Kathy Kovacs, and the FOE Ladies Auxilliary; my wife Karen, granddaughter Jamie-Lynn, who gave up so much, and my partners Kurt Huer and Mrs. Chris Chadwick.

**Smokin' Eagles BBQ Competition.**  
Niagara Falls, NY  
August 17, 2008 • NS

**GRAND CHAMPION**  
Diva Q (Canadian)

**RESERVE CHAMPION**  
BBQ Effect (Canadian)

**CHICKEN**  
1) The BBQ Wheaties  
2) BBQ Bayou  
3) Uncle Bubba's BBQ  
4) Ms. Robinson's BBQ  
5) Ralph's Boar House

**RIBS**

- 1) Ms. Robinson's BBQ
- 2) Formal BBQ & Event Catering
- 3) V-Twin
- 4) Big Kids BBQ
- 5) Smokin' in the Igloo BBQ Team

**PORK**

- 1) The BBQ Effect
- 2) Diva Q
- 3) Desperados Barbecue & Catering
- 4) The BBQ Wheaties
- 5) Misfits of Meat

**BRISKET**

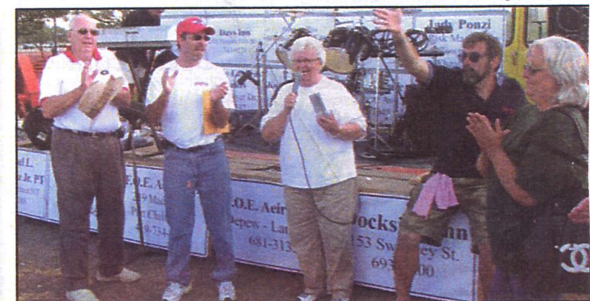
- 1) The BBQ Effect
- 2) Can't Stop Grillin'
- 3) DivaQ
- 4) Swine Syndicate
- 5) Smokin' in the Igloo BBQ Team

**SUPERVISORS CUP**

The BBQ Wheaties (town of Wheatfield) (USA)

**PEOPLE'S CHOICE**

Formal BBQ Event and Catering (USA)



ROCKY DANNER  
Joe, Carlene, and Kell Phelps, and Roy Gregory present the awards.

### THE THANK YOU LIST

To the Town of Wheatfield, town supervisor Tim Demler and his staff, THANK YOU for stepping up and saving this event. Without you, this could and would not have happened. This will have great returns for the town for years to come.

Also thanks to the following:  
Chuck Cederman, Wheatfield Town Historian; Judith Ponzi, Wheatfield Risk Manager; Joe White, Town of Niagara, for cooking; Steve Richards, Town of Niagara, for supervising; Councilman Robert Herman, for washing dishes; N.Y. State Senator George Maziarz; Bill Ross, Niagara County Leg. Chairman; Brian, Tim, Jennifer, and the entire Summit Mall staff; the media - Niagara Wheatfield Tribune, Tonawanda News, Niagara Gazette, Buffalo News, WJVL 1340 AM, and LCTV Tammie Lee Demler;