



MEADOW CREEK NEWS

Spring 2006

Smokin' With The Winner



TS120

Meadow Creek Welding, LLC is pleased to announce the newest addition to their line, the TS120, and TS250 tank smokers. Responding to preferences demonstrated in

the world of competitive outdoor cooking, they have taken a good idea and made it better.

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Hello Friends And Fellow 'Qers.

Greetings to all from Meadow Creek. I would like to introduce a new line of smokers in this issue. After much pressure from other people, we finally broke down and designed a new smoker using some existing features with some new ones of our own added. Please read the article for a complete description of these new products.

We would also like to introduce two new dealers:

Smokey Mountain Barbecue Located in Clarkrange, TN. They will service the state of Tennessee. Welcome aboard!

Plank's Enterprises. Located in Sarasota FL, Plank's will serve the entire state of Florida. We welcome him and his associates.

It's been a busy summer and fall for us. We've seen some of you at cook-offs, shows and other places. As always, everybody had a good time at New Holland Summer Fest. Please check the web site for results: nhsummerfest.org. Congratulations to all the winners!

Please take a minute to read the article about the Mid-Atlantic Barbecue Association.

Get in on the ground floor with this start-up organization and benefit from the ability to network with other barbecue fans, from professional caterers and competitors to backyard enthusiasts. The Association will be hosting the first barbecue convention ever in this area in April 2007. Membership will bring a quarterly newsletter packed with news, recipes and tips, along with the latest cook-off results.

We hope you will plan on coming to our annual Open House on March 24 and 25. Please check the schedule inside. We will have a busy winter again this year with lots of shows. Please check "On the Road" in this issue for our schedule.

Until next time, Happy Cooking!
Melvin Stoltzfus
Meadow Creek Welding

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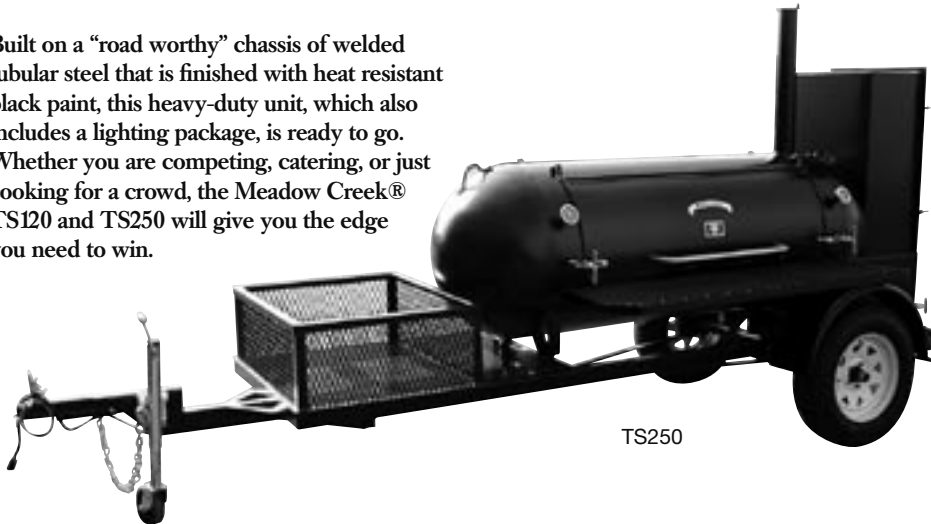
304 stainless cooking grates

Both the TS120 and the TS250 include standard features you would expect to have available only as options. Headlining the list are; all 304 stainless steel cooking grates, a generous wood box, a three rack warming oven, and thermometers in both the front and rear of the smoking chamber, as well as one in the warming oven door. Also included are Meadow Creek's unique, easy to open positive lock, door latches and a slide out ash pan.

Built on a "road worthy" chassis of welded tubular steel that is finished with heat resistant black paint, this heavy-duty unit, which also includes a lighting package, is ready to go. Whether you are competing, catering, or just cooking for a crowd, the Meadow Creek® TS120 and TS250 will give you the edge you need to win.

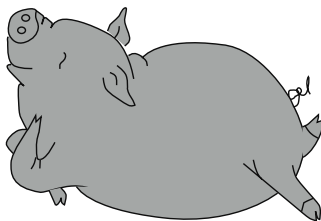


3 rack warming oven & slide out ash pan



TS250

Hot Tips For A Tasty Pig



Here are some good suggestions sent in by our dealer, Galvinell Meat Co., in Maryland.

"Our customers often ask us what they should rub on their pig before roasting it. Remember that whatever you rub on the pig will not penetrate the skin, so we tell our customers that stuffing the pig is the way to enhance the flavor. We suggest stuffing with sauerkraut,

bread stuffing or applesauce and serving an excellent quality barbecue sauce, such as Meadow Creek's award winning Apple Barbecue Sauce, on the side".

Submitted by:
Dennis Welsh
Galvinell Meat Company, Inc.

M.A.B.A. Is On The Move

The Mid Atlantic BBQ Association is moving toward our goals of publishing a quarterly newsletter and holding the first ever "Barbeque Expo" in the Mid Atlantic states.

By the end of March 2006 MABA will be mailing out their very first newsletter to their members. Presently the Media Committee is looking for members to send in recipes, contest experiences, BBQ related news items (fund raisers, cooking for the troops, etc.), humorous BBQ experiences, etc. Please contact Fred Shultz or Red Todd to submit an entry.

Our most exciting news is about the Barbeque Expo. The Expo Committee is already making progress on this venture. The committee is meeting regularly and gathering information to make this a premiere event in the world of barbeque. This event will be in April of 2007.

Other possible events in 2006 may be a member's picnic, judging classes, cooking classes, and possibly holding a couple of social gatherings

The Membership Committee is making progress with their membership drive ideas. They have some great ideas and are always open to new ideas from members.

Our brand new website is being upgraded almost daily. It has a Home page, a Contact page, a News page, an About Us page, and an Application page. Visit us at WWW.MABBQA.COM and see what we're all about. While you're there, why not join and become part of the most dedicated association in the barbeque world.

Submitted by:
Red Todd



The Lorah Farm Story



Ed and Jennifer Lorah of Lorah Farm in Walnutport, PA have a story worth sharing. Assuming management of their farm in 1985, Ed is a third generation hog farmer. At that time they housed approximately 200 Breeders and piglets in one barn and another 35 or so starters in another building. Ed's father sold his animals at auction. The farm also grew wheat and hay, which it sold at market, and corn and oats which it fed out to its animals. In addition to hogs, Mr. Lorah also raised some chickens and beef.

Realizing the problems inherent with sustaining a business linked to ever-fluctuating market prices, Ed had the idea of selling finished hogs directly to consumers. He thought that by selling direct at prices competitive with the local grocery store, he would be more in control of their farm's income. Unfortunately, in 1998 the family lost their primary barn and all of the animals that it housed, to a fire.

After rebuilding and replacing the sows and a boar, the Lorahs took some time to recover.

In 2001, Ed visited Meadow Creek Welding and purchased five cookers: three PR60s, and two PR42s to get started with Ed's idea. They would sell pigs, and rent cookers to folks who wanted to roast their own whole hogs.

Today, the Lorah Farm owns and rents twenty of Meadow Creek's pig roasters, sixteen PR60s and four PR42s as well as a BBQ96 used primarily for its farm stand sales and, occasionally, an outside catering job. In addition to whole hogs, they have found that offering sweet corn, and potatoes in season adds to their overall sales. They service renters from a fifty-mile radius and are booked solidly each weekend from April through October. They also have developed a nice business selling meat and other items at their farm store throughout the year, to folks other than renters.

The Lorahs sell their pigs at an average of \$1.25 per pound, live weight and rent a PR60 cooker, including charcoal and fluid, for \$120.00 or a PR42 set up for \$95.00. They also sell Meadow Creek's sauce to almost everyone who rents a cooker. A processing fee is charged for each pig sold to cover slaughtering and dressing the animal. This past week the average market price at auction was \$0.40 - \$0.48 per pound, live weight. Do the math.

Not only is there a substantial gain to selling the meat direct, there is added profit in the rental and sale of the supplies. Asked if they would do it all over- without a doubt. Asked what they see in the future- growth.

Open House



Our annual Open House will be held on February 24th and 25th. We will hold our dealers dinner and meeting on Thursday eve the 23rd.

Once again we will be hosting CBJ class (Certified BBQ Judge) on Friday starting at 11:00 a.m. and ending approximately 3:30 p.m. This year it will be taught by Carolyn Wells, Executive Director of KCBS. We will be using our new smokers to cook the food. Anybody interested in becoming a BBQ judge, please contact Melvin at 717-355-0779 and ask for an application form. Saturday, February 25th we

will be serving dinners again. Chicken/pork etc. on the house.

There will be lots of activities, demonstration cooking, eating, and good times.

Try Country Squire Motor Inn for lodging -
Mention Meadow Creek for discount.
717-354-4166

WE WILL BE OPEN

Friday, February 24th from 8:00 a.m. - 4:00 p.m.
Saturday, February 25th 8:00 a.m. - 3:00 p.m.



On The Road

We will be doing a fair amount of events this year. We would love to meet up with you at any one or more of them.

First up, in January will be the PA State Farm Show in Harrisburg starting Saturday, January 7th through Saturday, January 14th. This is a new show for us but we think it will be a good show.

We will be selling sauces and seasonings in the Culinary Connection section in the Main Hall, booth #5033. We will be set up with barbecue equipment and supplies in the Main Hall, booths #5244 and #5245.

In February we'll be back in Harrisburg for the Eastern Outdoor Show from February 4th until the 12th. Last year was our first time at this show and we did real well. So we'll be back for our 2nd year. We'll be in the Northeast Hall, booth # 352-353-354. Stop by and see us.

Also in February, on the 22nd - 25th, we'll be in Knoxville TN at the NBBQA Convention. We've been to this one frequently, and it's always a good time for anybody interested in BBQ. All things barbecue.

In May, the 4th - 6th, we'll be back at Penn State for the 3rd time with J. Samuel Whiting at the PA Association of Meat Packers Convention. A great bunch of people sharing ideas and socializing. As always, we'll be doing some cooking for the crowds.

On the 19th and 20th of May, we will do the Fire Expo for the 2nd year in a row. If anybody is interested in fire apparatus, supplies or fundraising, this is really a can't miss show. This show is also in the Harrisburg Farm Show Complex.

We will also be going to a few cook-offs this year. Check the schedule in Mark Your Calendars.

Looking for a Meadow Creek Dealer?

Elite Distributing
Catonsville, MD
888-227-7261
410-747-5300

Galvinell Meat Co.
Conowingo, MD
410-378-3032 • Fax: 410-378-3635

Genesee Regional Distributors
Rochester, NY
866-674-2625

J. Samuel Whiting
New Wilmington, PA
724-946-8633
email: ROYALTY99999@yahoo.com

KC Specialties
Kansas City
816-392-4770
jross@kcspecialties.com

Marcacci Restaurant Equipment
Vineland, NJ
856-692-0113

Mill Valley Barbecues
Graves Mill, VA
540-948-3020
millvalleybbq.com

Plank's Enterprises
Sarasota, FL
941-343-0936 or 877-227-8957

Mox & Associates
Delphos, OH
877-644-7455
email: grills2@earthlink.net
www.grillsolutions.com

R.S.S. Distributors
Manheim, PA
800-233-0175
email: jimm@rssd.com

S&W Swings
New Haven, IN
260-414-6200

Scheffel Equipment
Somerset, PA
814-445-6500
Johnstown, PA
814-266-6767

Smoke'n Dudes
Croydon, PA (Philadelphia area)
www.smokendudesbbq.com
215-603-2508

Smokey Mountain Barbecue
Clarkrange, TN
email: plateausim@volfirst.net
931-863-5323

Alpha E-Sales
www.meadowcreekbbq.com

Mark Your Calendars

January 7-14 PA Farm Show, Harrisburg, PA

January 12-15 - Garden State Sportsman -
Edison, NJ

February 4-12 - Eastern Outdoor and Sport
Show - Harrisburg, PA

February 22-25 - NBBQA Convention -
Knoxville, TN

March 23rd -Meadow Creek Dealers Meeting

March 24-25 - Meadow Creek Open House

March 24-26 - Central Florida Outdoor Show

April 21-22 - Salisbury MD KCBS Cook-Off

May 4-6 - PAMP Convention - Penn State, PA

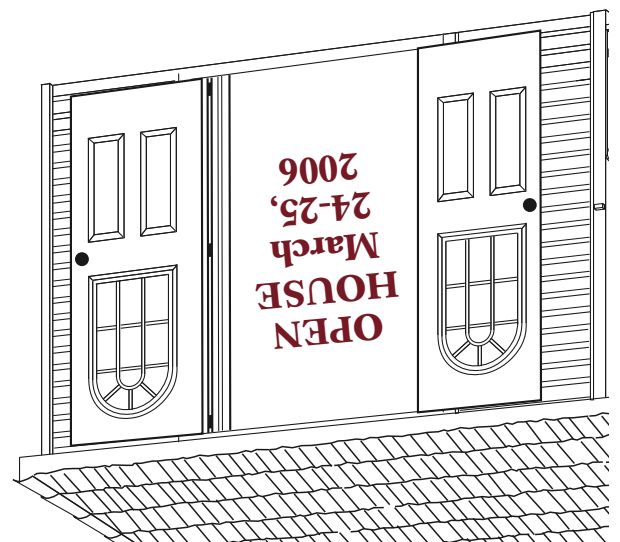
May 19-20 - Bristol, PA KCBS Cook-Off

May 19-21 - Fire Expo - Harrisburg, PA

August 24th - Cooking Class - New Holland, PA

August 25-26 - New Holland Summer Fest

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Meadow Creek
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New Holland, PA 17557