

Meadow Creek®

# MEADOW CREEK NEWS

## Exciting New TS-500 Smoker

Winter 2008

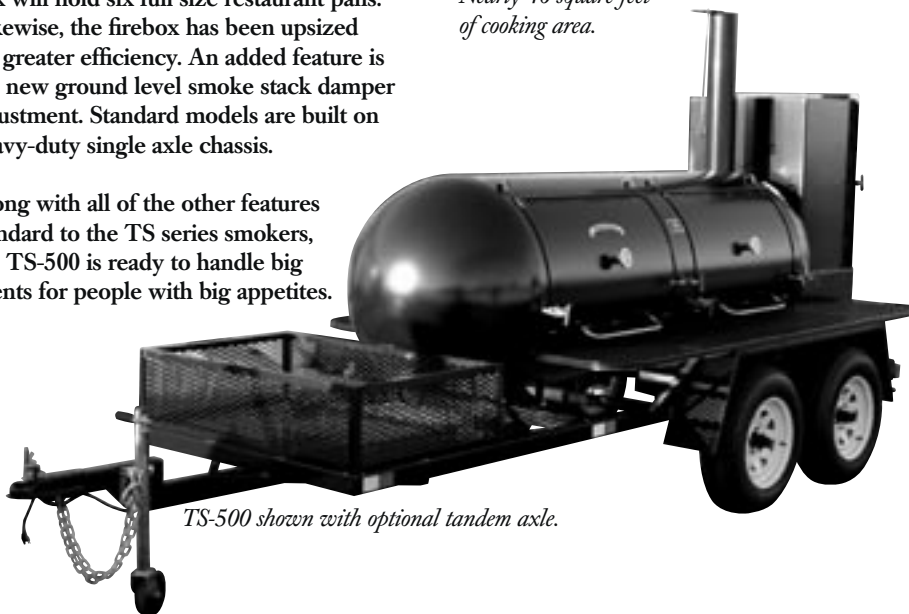
Answering the call for a smoker with an increased capacity, Meadow Creek is pleased to introduce the TS-500 smoker. Built around a 500 gallon tank, the TS-500 will cook as many as 60 racks of ribs, lying flat.

With six cooking grates, (2) 30" x 33", and (4) 34" x 34", the TS-500 offers a huge 6604 sq. inches of cooking area (that's almost 46 sq feet!). The spacious warming box will hold six full size restaurant pans. Likewise, the firebox has been upsized for greater efficiency. An added feature is the new ground level smoke stack damper adjustment. Standard models are built on heavy-duty single axle chassis.

Along with all of the other features standard to the TS series smokers, the TS-500 is ready to handle big events for people with big appetites.



Nearly 46 square feet of cooking area.



TS-500 shown with optional tandem axle.

## In This Issue

New TS-500 Smoker

Off The Grill

New Holland Summer Fest Results

Mel's Tips

Dealer Profile: Smoke'n Dudes

Meadow Creek Open House

Meadow Creek Barbecue Supply Update

Mark Your Calendars

Looking for a Meadow Creek Dealer?



Hello friends and fellow Q'ers. Greetings from Meadow Creek. I can hardly believe we're headed into a new year and a new barbecue season already.

Looking back on 2007, we've had a good year at Meadow Creek. Lead times were too long, but we have been busy manufacturing equipment for the last few months and we should be able to keep the dealers well stocked with products.

Pricing has been very unstable the last 2 years and we will need to raise prices again this year. Stainless steel had leveled off in late 2007, but has been climbing steadily the last few months. Other costs have also been increasing. Fuel, unfortunately, plays a big part in all aspects of manufacturing: raw materials, shipping, etc. Hopefully, costs will be more stable in 2008 and maybe we will not need to raise prices again.

This issue's Dealer Profile will focus on Smoke'n Dudes Barbecue. Tom Cristine has been using and selling our equipment for a number of years, so please check out the article.

If you need specifications on any of our equipment go to [www.meadowcreekbarbecue.com](http://www.meadowcreekbarbecue.com) and click on catalog. You can also go to this website to find a dealer closest to you.

On the subject of dealers, we will be adding a few dealers this year to better serve you. If you, or somebody you know, would like to be a Meadow Creek® dealer, please contact us.

*Continued inside*

*Off the Grill, Continued*

My term as a Mid Atlantic Barbecue Association board member is up. Due to business constraints, I have chosen not to run for a second term. I very much believe in the association and will continue to support it whenever possible. This is still a young association and needs your support. There is a great group on the board, and I

believe they will continue to grow the association. Any questions, please go to their website, [www.mabbqa.com](http://www.mabbqa.com), for current information.

Until next time, Happy Cooking!

Melvin Stoltzfus  
Meadow Creek Welding

## Meadow Creek Open House

**Please make a note of the change of location and schedule!** Dealer Day will be held on March 13<sup>th</sup>, 2008 at Meadow Creek Welding, and on March 14<sup>th</sup> a Certified Barbecue Judging class will be held, also at Meadow Creek Welding.

A CBJ class trains interested people to become certified BBQ judges and is put on by the Kansas City Barbecue Society. Pre registration is required. If you are interested please call 717-354-7533 and we will send you an application.

The schedule for CBJ class starts with coffee and donuts, available at 7:00 AM. On site registration begins at 10:00 AM and class begins promptly at 11:00 AM. The class will last approximately 3 1/2 to 4 hours and will end with certification as judges. Homemade ice cream will be served immediately after class.

Don't miss the special discounts at the supply store, available at the Open House which will be held at Meadow Creek Barbecue Supply. The schedule for the Open House follows:

**March 14 and 15-** Open House at MCBS begins with coffee and donuts, available at 7:00 AM. Product demonstrations will go on all day and storewide discounts are also available.

**March 15-** Help yourself to coffee and donuts at 7 AM and leave room for a barbecue lunch from 10 AM until 1:30. Once again, product demonstrations will go on and storewide discounts will also be available.

The store will be open from 7:00 AM until 3:00 PM both days. **Please note that all parking will be at Meadow Creek Welding, with a very short walk across the yard to supply store.** The parking lot at the store will be reserved for demonstrations and merchandise pick-up.

## MEL'S TIPS

• *To keep that Meadow Creek® cooker looking good and performing well, buff all rust spots at the end of the season, and touch up with heat resistant paint. The paint is available at Meadow Creek Barbecue Supply.*

• *When you are buying a new cooker or smoker, insist on cooking grates made from T304 grade stainless steel only. Anything else is inferior and will affect your ability to produce a perfect meal.*

From the time he was a kid, all Tom Cristine wanted to do was repair cars. Following school he did just that, establishing what became the largest engine rebuilding business in Pennsylvania, with as many as 38 employees.

On his thirtieth birthday Tom and his wife, Barb, hosted a backyard party where Tom cooked for about 60 friends and family on

### 2007 Summer Fest Barbecue Contest Results

Below are the five overall winners, beginning with the Grand Champion & the top three winners in each category.

**Overall:** PA Midnight Smoker  
Jack's Down Home  
Who Are These Guys?  
Tarheel Smokers  
Lost Nation Smoke Co.

**Sausage:** Smoke in Da Eye  
Ringoos Up In Smoke  
Ribs Within

**Chicken:** Pennsylvania Pork Meister  
Smoke In Da Eye  
Who Are Those Guys?

**Pork Ribs:** Jack's Down Home  
PA Midnight Smoker  
Hoff Daddy's BBQ

**Pork:** Lost Nation Smoke Co.  
Guts' Smokehouse  
Team Agave

**Brisket:** Black Tie BBQ  
Who Are These Guys?  
Tarheel Smokers

**Chef's Choice:** PA Midnight Smoker  
Jumping Dog Barbecue  
Free Range BBQ

## For Sale!

(2) TS-120 Smokers - slightly used & in excellent condition - freshly painted.



**30% off new price!**  
Call Jesse at 877-457-8418.

## Mark Your Calendars for 2008

Jan. 5-12	Feb. 2-10	Feb. 20-23	Feb. 23-Mar. 2	Feb. 28-Mar. 1	Mar. 13	Mar. 14	Mar. 14-15	April 10-12
PA Farm Show, Harrisburg, PA	Eastern Sports Show, Harrisburg, PA	NBBQA Convention, Austin, TX	Homebuilders Show, Harrisburg, PA	HPBA Show, Atlanta, GA	Dealers Meeting at Meadow Creek Welding	CBJ class at Meadow Creek Welding	Open House at Meadow Creek Barbecue Supply	Mid Atlantic BBQ Convention, Lancaster, PA

# Dealer Profile: Smoke'n Dudes

a backyard gas grill. He's now entertaining about 120 at his birthday picnic. In those days, Tom par-boiled ribs before finishing them on his grill. That was 24 years ago and was the beginning of a life-changing hobby.

Tom and Barb attended their first competitive event about ten years ago at the Ocean City KCBS Cook Off and decided to take a shot at competing. The next year, Smoke'n Dudes, Tom's team, entered the Ocean City contest cooking on a smoker purchased at the local discount store. He didn't tell this reporter if he won, however he has certainly made his presence known in competitive cooking since.

All the while, Tom's son Bill was studying food service in his high school vo-tech program. Bill later attended the Culinary Institute of America in New York and after graduating, accepted an invitation to cook for the food service contractor who was serving the International Olympics in Atlanta, GA in 1996. The food venue fed over 125,000 people a day. Tom was serious about competing and had some small catering clients, and so, after Bill returned from Georgia, efforts focused more on vending.

Tom met Melvin at a KCBS judging school in Warminster, PA, where Mel was preparing for the New Holland Summer Fest. Realizing that Meadow Creek Welding was committed to manufacturing quality equipment at affordable prices, Tom quickly developed a relationship with Meadow Creek. He has since replaced all of the equipment from competitors with Meadow Creek® equipment.

Smoke'n Dudes competed in the first New Holland Summer Fest and Tom became actively involved on the board. He has competed every year since and has become one of the major vendors at the event. You'll also recognize him as the talent on the Meadow Creek DVD....a man of many skills.

Within the past few weeks, Smoke'n Dudes opened a new food preparation facility which Tom designed and built to comply with USDA requirements. After three years at another location, the building he was in became too small and he made the move. Like the old location, the new restaurant focuses mostly on catering and take-out, but does have a few tables for those who want to eat in. A typical shift keeps a dozen or so employees busy in the off-season. In-season, there are an additional four teams who cater outdoor events. Smoke'n Dudes prepares 500 to 600 stuffed pigs per year, and, while they will cater events with any traditional food, do mostly barbecue.

His new facility utilizes a Southern Pride built in cooker that will cook 1400 lbs. of meat: that's 220 racks of ribs or 15 whole hogs at a time. They also have all of the

other equipment one would expect to see in a busy kitchen. With a short-term goal of 5 new restaurants and a long-term projection of 15 to 20 covering the Mid-Atlantic States, Tom plans on keeping the family busy for some time.

Working the rib circuit, Tom travels every weekend in season, competing and vending, finishing at the summer at the Miami Rib Fest.

Did I mention that Smoke'n Dudes is one of Meadow Creek's most active full stocking dealers with sales and rentals? He also sells stuffed pigs to go with the rentals. And, while Tom's oldest son now has primary responsibility for the engine rebuilding business, Tom still stops in on a daily basis.



## Meadow Creek Barbecue Supply UPDATE

In an effort to be a one stop complete barbecue shop, our retail store now stocks ButtRub.com products as well as the famous Dizzy Pig Rubs. Also, we recently added Bull Products to the lines we carry. Approved for both commercial and residential installations, these units are ideal for upgrading an existing patio or designing a new one



around a Bull Outdoor Kitchen. We now stock a full line of island grills, cart grills or inserts from grills, refrigerators, storage compartments, drawers and much more. If you need something we do not stock, we will try and find it and stock it later.



April 18-19	April 25-27	May 16-18	May 10	May 10	June 6-7-8	Aug. 8-9	Aug. 22-23
Pork in the Park, Salisbury, MD	PAMP Convention, State College, PA	Fire Expo, Harrisburg, PA	Open House & Backyard Contest, Galvinnell Meat Co.	Open House & Backyard Contest, J. Samuel Whiting Meats	Barbecue on the Farm, Yardley, PA	Barbecue Bash, Bel-Air, MD	New Holland Summer Fest, New Holland, PA

## Looking for a Meadow Creek Dealer?

### Art's Commercial & Custom Meat Packing

Tunnelton, WV  
304-568-2352

### Carolina Custom Cookers

Asheville, NC  
828-628-1110  
email: wkurtz@bellsouth.net

### Elite Distributing

Catonsville, MD  
888-379-6406  
410-379-6406  
email: rswaskey@elitebbq.com

### Galvinell Meat Co.

Conowingo, MD  
410-378-3032 • Fax: 410-378-3635

### J. Samuel Whiting

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

### KC Specialties

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

### Karen & Ed Hartman

Keyser, WV  
304-788-1831  
email: maplefest@hotmail.com

### Low and Slow to Go

Los Angeles, CA  
213-610-2811

### Marcacci Restaurant Equipment

Vineland, NJ  
856-692-0113

### Mason-Dixon BBQ Services, LLC

Chambersburg, PA  
717-816-2330  
Fax: 717-264-6042

### Meadow Creek Barbecue Supply

New Holland, PA  
717-355-0779 or 877-457-8418

### Mill Valley Barbecues

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

### Plank's Enterprises

Sarasota, FL  
941-343-0936 or 877-227-8957  
www.meadowcreekbbqequipment.com

### Mox & Associates

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

### R.S.S. Distributors

Manheim, PA  
800-233-0175  
email: jimmm@r SSD.com

### Sam Yoder Farm

Houston, DE  
800-329-0929  
www.samyoderfarm.com

### 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

### Yoder's Smokey Mountain Barbecue

Pikeville, TN  
www.smokymtbarbecue.com  
423-413-2644

### Alpha E-Sales

www.meadowcreekbbq.com  
866-772-9524

[www.meadowcreekbarbecue.com](http://www.meadowcreekbarbecue.com)

cx\_4798

## New TS-500 Smoker



MEL'S  
TIPS  
more

INSIDE:

[www.meadowcreekbarbecue.com](http://www.meadowcreekbarbecue.com)

221 Jalyn Drive  
New Holland, PA 17557

Meadow Creek®