

Smokin' Eagles... from Page 4



PHOTO BY ROCKY DANNER

View of the Niagara Falls from my room in the Seneca Niagara Casino room.

dream come true for this event. I feel like we will be right here for some time to come."

A special thanks to Tammy Pelsone from the Seneca Niagara Casino for the super rooms. I could see the Niagara River and steam from the falls from my window. They also have a lookout deck for a complete view of the American and Canadian falls and one of the best Italian restaurants I have had the pleasure to visit. Jeff took me there for my birthday. There are several great restaurants in the casino, but this was my favorite. The rooms are large and spacious and all the casino employees were kind and courteous. This is one great casino, located in the heart of The Niagara.

great rooms, great food and just a short hop from the Falls, try them, you will not be disappointed

Also a special thanks to the Gateway Harbor Master Jim Mroz, his crew, and my son Jeff, who worked so hard keeping the area clean, parking teams, and keeping traffic moving, and maintaining electric and water supply lines.

Thanks to Honcho, Rob, and their BBQ crew for one great contest! For info on next year's contest, contact Honcho via email at rgregory6@roadrunner.com or call him at 716-695-3755.

As Honcho said, and I quote him, "We could not have had such a great contest without the Phelps family's guidance and assistance from the

National BBQ Festival held this year in Waycross, Georgia."

This is one great contest that is held in a very scenic and historical area. It is only a short hop to the falls, so bring your family next year for a barbecue contest and one great vacation spot.

- GRAND CHAMPION**
Big Belly Barbecue
- RESERVE GRAND CHAMPION**
Virgina's Q
- 1ST CHICKEN**
Holy Smokes
- 1ST RIBS**
5 Hogs Front Porch BBQ
- 1ST PORK**
Hickory & Hops
- 1ST BRISKET**
Big Belly Barbecue
- BACKYARD GRAND CHAMPION**
Virginia' Q Ladies
- 1ST CHICKEN**
Virginia' Q Ladies
- 1ST RIBS**
Virginia' Q Ladies
- KID'S Q GRAND CHAMPION**
Mitchell Becker
- 1ST PORK CHOP**
Mitchell Becker
- 1ST CHICKEN**
Jr. Swine Syndicate



PHOTO BY ROCKY DANNER

Grand Champion Big Belly Barbecue, along with "Honcho", contest organizer.



PHOTO BY ROCKY DANNER

Vendors busy selling Q.



PHOTO BY ROCKY DANNER

Jeff Danner picks up the turn in boxes for the vendors.



PHOTO BY ROCKY DANNER

Jeff and Kell at the end of a long day.

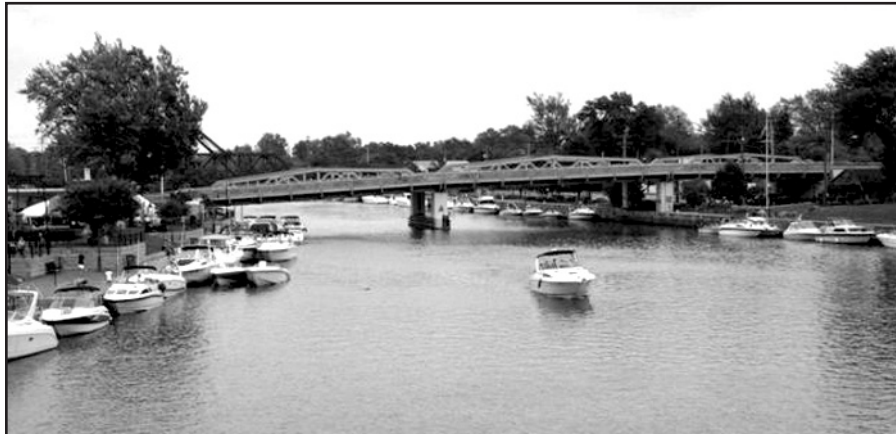


PHOTO BY ROCKY DANNER

View of the Erie Canal with the foot bridges between the Tonawandas.



PHOTO BY ROCKY DANNER

Vendor doing a bang up job selling corn on the cob.

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