

BBQ and Music Festival are hot in Tryon

TRYON – June 13 and 14 marked the fifteenth year that the folks from the Polk County Chamber of Commerce in Tryon, North Carolina, have welcomed guests from all over the country

a proclamation naming the Tryon event as the North Carolina State Barbecue Championship. It also proclaimed June 13 and 14, 2008, as “The Blue Ridge Barbecue Festival Days” in North Carolina.



MountainView BBQ-Columbus, SC., won #3 in Best Booth award. Owner Shane Blackwell's restaurant is just down the Mt. from Hendersonville.



Allan Pace, Pitmaster- from Hometown BBQ in Hendersonville won #4 in Decorations.

to the party they now call the Blue Ridge Barbecue & Music Festival – two days and nights of nonstop fun, music, carnival rides, crafts, fireworks, and championship quality barbecue and all the trimmings!

The Festival is actually a competition that lures cook teams

According to Dale Musselwhite, Festival chairman, barbecue cooking teams come from all across the country to compete for titles, trophies and cash prizes totaling more than \$26,000. “However,” he said, “a very special award is reserved for the highest scoring team hailing from North

grounds are transformed into Festival areas such as “Hog Heaven,” where the barbecue cooks vie for fame and prizes; “Kiddie Land” with rides for kids of all ages and carnival games; “The Foothills Craft Fair,” rows of booths where 50 excellent artisans exhibit and sell their handiwork and often even demonstrate their skills; the “Main Stage” area and the “Riverside Stage” area, where music by a broad variety of entertainers starts early and ends late each day; and, last but not least, the “Oval”-aah, the place where unbelievably good food is sold and savored. Guests also enjoy cooking demonstrations, Beach Bingo, and a spectacular fireworks display at the conclusion of each Festival evening.

The 2008 event was special for another reason. This will be the year of meeting – hopefully perhaps exceeding – the goal of reducing Festival waste by a whopping 75 percent in only three years. The goal was set in 2006 and the “Going Green Initiative” introduced environmentally thoughtful and efficient measures to reduce the amount of waste generated, to salvage recyclables and compost-appropriate materials to reduce the amount of landfill waste. Volunteer environmental educators Katie Breckheimer and Betsy Burdette organized the effort and issued the challenge which all believe will be met in 2008. “We don’t have far to go,” said Breckheimer. “We had a 32 percent reduction in waste in the very first year and went down another 20 percent 2007. We are right on track to prove to other festivals and events that this can be done,” she added.

The Blue Ridge Barbecue & Music Festival is conducted annually under auspices of the Polk County Chamber of Commerce. Proceeds from the Festival help support Chamber operations and

all additional proceeds go to the Polk County Chamber Foundation to be returned to the community through distributions to a variety of programs and projects throughout the county. Funds are generated by a modest admission fee, contestant entry fees and sponsorships. For more information, visit www.BlueRidgeBBQFestival.com or call 828-859-RIBS (7427).
From staff reports.



Doug Malesko, Greg Perkins, Karla Perkins from Silence of the Hams, from Waynesville, NC, won #8 Overall, #1 on Pork, and #3 in Governor's Trophy. They want to thank Reese Noland & McElrath Engineers, who were their sponsors.

from all across the country because of its long history of hospitality, good and fair judging, and the beauty of the environment. This year it was again honored by Governor Mike Easley who issued

Carolina. That team wins the ‘Governor’s Award,’ considered a major achievement in a state so rich in barbecue history.”

Harmon Field is home to the event, and annually it’s recreation

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