



Wingazette™

Volume I
Number 1
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Welcome to

Wingazette

the first magazine devoted entirely to the wing lover! In this initial issue (sure to become a collector's item) we will introduce you to the wonderful world of wings through Turner's Opinion Poll - The T.O.P. 10.

The TOP 10 is the national ongoing search for excellence in the wing community. There is no science involved with the ratings - they are very subjective. The criteria are listed below the poll. The ratings are cumulative. until someone tops the B.W.3's experience they will remain at number 1.

You are highly encouraged to send in your ballots based on your wing experiences in all parts of the country. Have wings gone international yet? Who knows, we may be on to something big here. Ballots should be cast using the criteria defined under the poll. As a general rule, franchise outlets such as Bennigan's or Friday's are not able to break into the rankings, but you may notice in this issue that the Nashville location of HOOTERS acheived the

feat. In that particular case I challenged the cook and he responded with gusto (not to mention jalepeno!).

Whenever ordering wings, we all know that we must request the hottest version that the establishment is able to produce. All TOP 10 rankings have been ordered in that fashion.

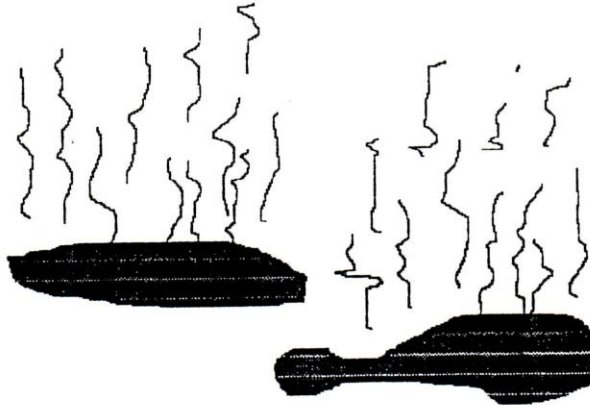
In other wing related developments: The fresh horseradish and peppers are coming up quite nicely outside the offices of WINGAZETTE. As harvest time nears the taste buds start quivering with anticipation of the great heat build-up, and the stomach instinctively builds an additional layer of lining, knowing that the bombardment cannot be far away.

TIP: The OLD BAY SEASONING (thanks to Mr. Steve Gibbons) is excellent sprinkled on the celery sticks in mass quantities before dipping into dressing.

APPROVED SUPPLIER TIP: When shopping for TULKOFF'S extra hot horseradish, be sure to look in the refrigerated case at your grocery. This is REAL horseradish and must be kept under refrigeration at all times, as compared to some cream base sauces (that do not work at all in these receipes).

Here's hoping you enjoy WINGAZETTE. Please let us know how you like it. Keep those cards and letters coming in.

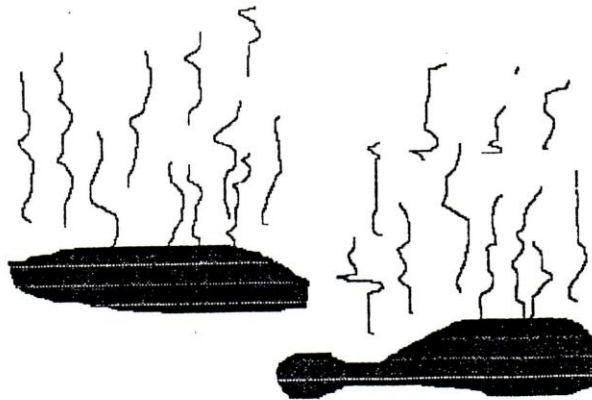
The Editor
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109 Dockside Downs Drive
Woodstock, Georgia 30188



Turner's Opinion Poll

TOP TEN

	NAME/LOCATION	RECEIPE	QUALITY	VALUE	TOTAL
1.	B.W.3'S Columbus, Ohio	10	7	5	22
2.	Turner's Burners Woodstock, Georgia	9.5	7	5	21.5
3.	Half Fast Oyster Bar Ft. Lauderdale, Florida	9	7	5	21
4.	Wings 'n Things Houston, Texas	8	7	4	19
5.	Hooter's Nashville, Tennessee	8	7	3	18
6.	Three Dollar Cafe Roswell, Georgia	7	7	3.5	17.5
7.	The Clubhouse Atlanta, Georgia	7	7	3	17
8.	Taco Macs Smyrna, Georgia	7	6	3	16
9.	Hole in the Wall Austin, Texas	10	2	3	15
10.	Ben's Wings 'n Things Columbus, Georgia	6	7	2	15



CRITERIA FOR RANKING

RECEIPE

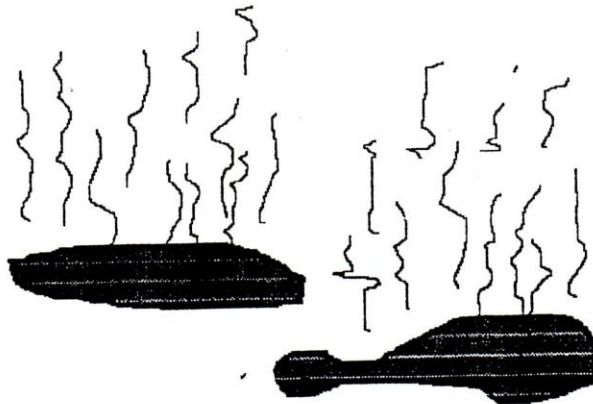
- 10 = Profuse sweat, some discomfort, lingers into next day.
 - 8 = Freely sweating, after effect into evening.
 - 6 = Some sweat, short after effect.
 - 4 = Mild film only, no after effect.
 - 2 = No results.
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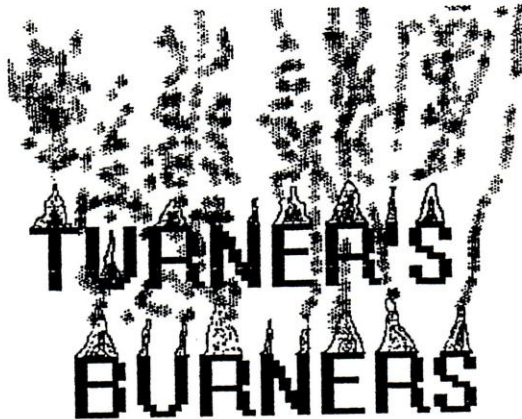
QUALITY

- 7 = Crisp, hot, and meaty
 - 5 = Crisp, hot, but lean
 - 3 = Less crisp, lukewarm, lean
 - 1 = Undercooked, cold
-
-

VALUE

- 5 = Bargain, extremely good value.
 - 4 = Good value.
 - 3 = Price over \$4 per dozen.
 - 2 = Price over \$5 per dozen.
 - 1 = Extremely overpriced.
-
-





TURNERS
BURNERS

an exciting new recipe introduced in this issue of WINGAZETTE, has seared it's way near the top of the chart. Extreme caution is urged during the cooking process, as the fumes have been known to overpower innocent bystanders, especially rookie consumers. Full fledged professional wing lovers will find this recipe a challenge, although it resembles many of the qualities of the B.W.3's product, the digestive experience is much less painfull.

For those of you bold enough to attempt such a challenge in your very own kitchen we would like to emphasize that the brand name products have NO SUBSTITUTES. Any attempt to substitute for the brand names will result in your status being changed to a "consumer not in compliance".

Other favorite recipes have been provided to you in this issue of WINGAZETTE. These recipes are provided with the understanding that they will be used only in non-commercial applications. Any attempt to use these recipes commercially will result in full prosecution .

We have attempted to satisfy all palates, but we would like to remind our readers that we welcome your recipes and comments. Send them to the WINGAZETTE, 109 Dockside Downs Drive, Woodstock, GA 30188

TURNER'S BURNERS

WARNING: THIS RECIPE NOT FOR THE WEAK OF STOMACH.
PROFESSIONAL WING EATERS ONLY!

Melt 1/4 cup of Shedd's Spread Country Crock Classic Quarters in a saucepan. Add 1/2 cup of TABASCO brand pepper sauce, along with 1/2 cup Durkee RedHot cayenne pepper sauce to the margarine. Add 2 teaspoons of tabasco vinegar and stir the mixture until smooth.

Add the following ingredients to the mixture:

- 1/4 teaspoon salt
- 1/4 teaspoon black pepper
- 1/4 teaspoon white pepper
- 1/4 teaspoon red pepper
- 1/4 teaspoon curry powder
- 1/4 teaspoon garlic powder
- 1/4 teaspoon ground cumin
- 1/4 teaspoon OLD BAY Seasoning

Stir this mixture until smooth, then add:

2 teaspoons TULKOFF brand extra hot horseradish

4 medium size fresh jalepenos (chopped into 1/8" square cubes)

Stir again until smooth, then place on burner over medium-low heat and simmer for approximately 45 minutes. STIR CONSTANTLY TO KEEP SAUCE BLENDED, otherwise separation will occur. After 45 minutes sauce should be thickening and reaching a rich, brown color. Set sauce aside to cool.

Deep fry individual wing pieces (approximately 16) for 15 minutes at 400 degrees. Drain wing pieces and dip into the sauce individually, coating each piece with the mixture. Serve with celery and ranch dressing.

HOTTER THAN HAL HOTWINGS

WARNING: THIS RECIPE NOT FOR THE WEAK OF STOMACH.

Melt 1/8 cup of Shedd's Spread Country Crock Classic Quarters in a saucepan. Add 1/4 cup of TABASCO brand pepper sauce, along with 1/4 cup Durkee RedHot cayenne pepper sauce to the margarine. Add 1 teaspoon of tabasco vinegar and stir the mixture until smooth.

Add the following ingredients to the mixture:

- 1/8 teaspoon salt
- 1/8 teaspoon black pepper
- 1/8 teaspoon white pepper
- 1/8 teaspoon red pepper
- 1/8 teaspoon curry powder
- 1/8 teaspoon garlic powder
- 1/8 teaspoon ground cumin
- 1/8 teaspoon OLD BAY Seasoning

Stir this mixture until smooth, then add:

1 teaspoon TULKOFF brand extra hot horseradish

4 medium size jalepenos (chopped into 1/8" square cubes)

Stir again until smooth. Set sauce aside.

Deep fry individual wing pieces (approximately 16) for 15 minutes at 400 degrees. Drain wing pieces and dip into the sauce individually, coating each piece with the mixture. Serve with celery and ranch dressing.

SIZZLING SUE'S

(A Hoosier favorite)

A MILD TO MEDIUM SAUCE FOR THE INTERMEDIATE CONSUMER

Melt 1/8 cup of Shedd's Spread Country Crock Classic Quarters in a saucepan. Add 1/16 cup of TABASCO brand pepper sauce, along with 1/4 cup Durkee RedHot cayenne pepper sauce to the margarine. Add 1 teaspoon of tabasco vinegar and stir the mixture until smooth.

Add the following ingredients to the mixture:

1/8 teaspoon salt

1/8 teaspoon black pepper

1/8 teaspoon white pepper

1/16 teaspoon curry powder

1/16 teaspoon garlic powder

1/8 teaspoon OLD BAY Seasoning

Stir this mixture until smooth.

Set sauce aside.

Deep fry individual wing pieces (approximately 16) for 15 minutes at 400 degrees. Drain wing pieces and dip into the sauce individually, coating each piece with the mixture. Serve with celery and ranch dressing.

BRENDA'S BEGINNERS

(with apologies to Ms. Banas)

FOR THE ROOKIE WING CONSUMER. EVERYONE HAS A FIRST TIME.

Melt 1/8 cup of Shedd's Spread Country Crock Classic Quarters in a saucepan. Add 1/4 cup Durkee RedHot cayenne pepper sauce to the margarine.

Stir this mixture until smooth.

Set sauce aside.

Deep fry individual wing pieces (approximately 16) for 15 minutes at 400 degrees. Drain wing pieces and dip into the sauce individually, coating each piece with the mixture. Serve with celery and ranch dressing.



See you
next issue

