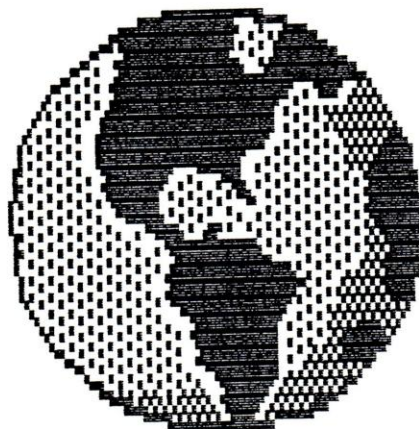


Volume I  
Number 2  
September 1990  
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# Wingazette™



SPECIAL  
ATLANTA  
OLYMPIC ISSUE

## WING NEWS

# IT'S ATLANTA!!!

As you all must know by now, Atlanta has been chosen as the site for the 1996 Olympic Games! What an exciting moment for the entire metro area, including the offices of the WINGAZETTE. We are so inspired with the Olympic spirit that we are announcing the establishment of the Olympic wing-eating events. Look for details in the next issue of the WINGAZETTE, along with the Olympic Dream Wing recipe.

As you look through this exciting second issue, we hope that you will remember that WINGAZETTE is intended to be an interactive magazine with it's readers, and that we are counting on you to submit recipes and rankings on a regular basis. We would like to thank our vast and unpaid research department for the contributions received so far, but we will need increased participation to keep this publication alive.

We are interested in receiving recipes for ANY spicy foods that you enjoy. As we enter the fall season, and the heat outdoors finally begins to break, we are especially interested in maintaining a certain level of internal combustion to carry us through the football games.

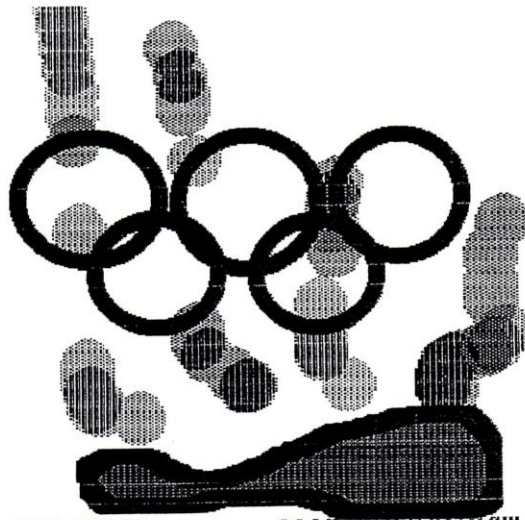
One establishment that deserves a special mention in this issue is Rocco's Pub in Marietta. In addition to an eighth place ranking in the Top Twenty wing joints, they have earned the prestigious "Best Chili in Georgia" award for three years running. Their wings are only 10 cents each all day on Sunday, and weekdays from 5 to 7 PM.

This issue contains new and exciting features not seen before in the WINGAZETTE. Our most recent addition is PROFILES IN WING COURAGE, designed to bring you up close and personal with some of the real heroes of the wing-eating community.

Another useful feature that we are introducing is the BOTTOM TEN. Always refer to this chart before ordering your wings to avoid the pitfalls of really miserable products.

TURNER'S OPINION POLL has expanded, thanks to our reader's support. We are now ranking the Top Twenty wing joints in the country, and plan further expansion as long as the rankings keep coming in. In an effort to make those rankings easier on your part, we have enclosed OFFICIAL WINGAZETTE RANKING AGENT cards for your use, along with a form to use for the actual ranking. You will also notice that we have revised our criteria for ranking slightly. We have added a category to the criteria to include the flavor of the recipe as well as the heat generated.

Another useful feature in this issue is the map indicating our reader's locations. Maybe you will run across some of our readers when consuming wings in an area of high concentration of WINGAZETTE readers.



OLYMPIC RINGS      OLYMPIC WINGS!!!  
WORLD CLASS HEAT

Turner's Opinion Poll  
TOP TWENTY

	NAME/LOCATION	RECIPE	HEAT INDEX	QUALITY	VALUE	TOTAL
1.	B.W.3'S Columbus, Ohio	10	10	7	5	32
2.	Texas Cattle Company Macon, Georgia	9.9	10	7	5	31.9
3.	Turner's Burners Woodstock, Georgia	9.5	10	7	5	31.5
4.	Half Fast Oyster Bar Ft. Lauderdale, Florida	9	10	7	5	31
5.	Neighbor's Pub Virginia Highland, Atlanta, Georgia	9	10	7	4	30
6.	Wings 'n Things Houston, Texas	8.5	9.5	7	4	29
7.	Red River B-B-Q Route 88, Castle Shannon, Pennsylvania	8	9	7	4	28
8.	Rocco's Pub Marietta, Georgia	7	9	6	5	27
9.	Hooter's Nashville, Tennessee	8	8.5	7	2.5	26
10.	Three Dollar Cafe Roswell, Georgia	7	8	7	3.5	25.5
11.	The Clubhouse Atlanta, Georgia	7	8	7	3	25
11.	Hole in the Wall Austin, Texas	10	10	2	3	25
13.	The Greentree Saloon Noblestown Road, Greentree, Pennsylvania	6	7	7	4	24
13.	Buffalo's Cafe Highway 92 at I-575 Woodstock, Georgia	7	7	7	3	24
15.	Ribb Ranch Canton Highway Marietta, Georgia	7.5	7	5	4	23.5



16. Cheers Greensboro, North Carolina	7	7	4	5	23
17. Ben's Wings 'n Things Columbus, Georgia	6	7	7	2	22
18. Taco Mac's Smyrna, Georgia	5	4	6	2	17
19. BW3's Cincinnati, Ohio	2	2	7	5	16
20. Fuddrucker's Northlake Mall Atlanta, Georgia	2	2	6	4	14

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#### CRITERIA FOR RANKING

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##### RECIPE

- 10 = Flavor comes through the heat with no problems-TASTY  
8 = Flavor still predominates-but the heat is gaining fast.  
6 = Flavor and heat are on an equal basis.  
4 = Heat dominates, but you can still taste something.  
2 = Why bother? Drink straight Tabasco instead.

##### HEAT INDEX

- 10 = Profuse sweat, they wake you up by 3:30 am - screamers!  
9 = Towels still necessary, discomfort lingers into evening  
8 = Freely sweating, after effect into the evening.  
6 = Some sweat, short after effect.  
4 = Mild film only, no after effect.  
2 = No results  
1 = Give us our money back!

##### 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. Usually at Happy Hour.  
4 = Good value, under 30 cents each.  
3 = Price under 40 cents each.  
2 = Price under 50 cents each.  
1 = Extremely overpriced.

NOTE: Subtract 1.0 if they charge extra to make the wings hotter. Some people have no respect for wing-eaters!

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WINGAZETTE RANKING FORM  
COMPLETE AND SEND TO:  
WINGAZETTE  
109 DOCKSIDE DOWNS DRIVE  
WOODSTOCK, GA 30188

ESTABLISHMENT: \_\_\_\_\_  
ADDRESS: \_\_\_\_\_

RECIPE:

- 10= Flavor comes through the heat with no problem - very tasty!  
9= Somewhere between a "10" and a "8".  
8= Flavor still predominates - but the heat is gaining fast.  
7= The flavor is still great, but you're starting to sweat. SCORE: \_\_\_\_\_  
6= Flavor and heat are on an equal basis.  
5= Somewhere between a "6" and a "4".  
4= Heat dominates, but you can still taste something.  
3= It's getting really to hot for comfort, you can barely taste something.  
2= Why bother??? Drink straight Tabasco instead.  
1= Ask for your money back and tell them they should be glad you don't trash the place.

HEAT INDEX:

- 10= Profuse sweat, they wake you up by 3:30 am - screamers.  
9= Towels still necessary, discomfort lingers into the evening.  
8= Freely sweating, after effect into the evening.  
7= Nasal passages flowing, some after effect.  
6= Some sweat, short after effect. SCORE: \_\_\_\_\_  
5= Feeling warm, but the feeling doesn't linger.  
4= Mild film only, no after effect.  
3= Your tongue tingles, but only for a moment.  
2= No results.  
1= Give us our money back.

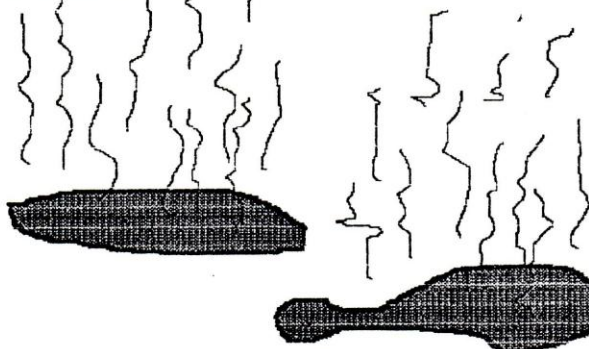
QUALITY:

- 7= Crisp, hot, and meaty  
5= Crisp, hot, but a little lean. SCORE: \_\_\_\_\_  
3= Less crisp, lukewarm, or lean  
1= Undercooked, or cold

VALUE:

- 5= A bargain, extremely good value. Usually found at Happy Hour.  
4= Good value, under 30 cents each. SCORE: \_\_\_\_\_  
3= Price under 40 cents each.  
2= Price under 50 cents each.  
1= Extremely overpriced.

NOTE: Subtract 1.0 if they charge extra to make the wings hotter. Some people have no respect for the true wing-eater!!



# WINGAZETTE'S

## Bottom Ten

10. Fuddrucker's - Northlake Mall - Atlanta
9. BW3's - Cincinnati
8. Hooter's - Wilmington, NC
7. Any frozen, pre-packaged brand
6. Bennigan's - Any location
5. Oh! Brian's - Hickory, NC
4. Mrs. Winner's - Any location
3. Kentucky Fried Chicken - Any location
2. Day's Inn - Conover, NC
1. Stone Mountain Golf Course Clubhouse  
Stone Mountain, GA

THE WORST WINGS IN THE USA!!!!!!!!!!

THE WINGAZETTE READERS WRITE!!!

Dear Editor,

Recently, we received the first edition of Wingazette.  
Finally, a magazine of good taste. It has already  
found a special place among other cherished issues of  
such magazines as: The 25th Anniversary Issue -  
Sports Illustrated and the 50th Anniversary issue of  
Woman's Day. Keep up the good work and we wait  
with bated breath in Pittsburgh.

Greatfully Yours,  
Wing Lovers in Pittsburgh



Dear Editor,

While visiting "Spinners", a bar in the thriving metropolis of Union City, GA recently, I had the opportunity to sample some wings. I think this particular wing may be of some interest to you.

The order of wings was called the "911", however, I did not think they were very hot. I did not break a sweat. My question for you, oh master of wing, is this: How do they make wings that do not burn the throat, but one's lips burn for hours?

These wings were good, but a little disappointing. I would give them a 5 on your rating scale.

Thank you for taking the time to evaluate my question. Anticipating a unique response.....

Diane

*Dear Diane,*

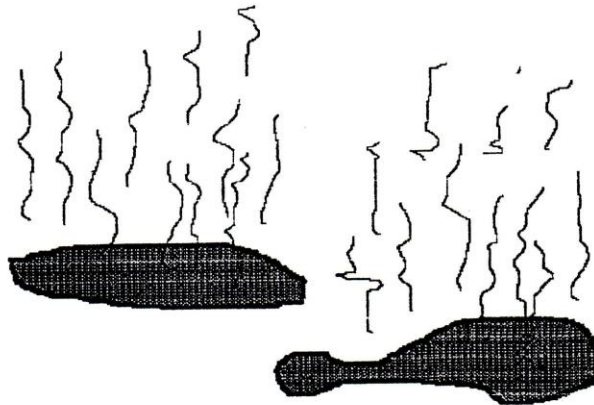
*Certainly, anything is possible in Union City, Georgia. If the city of Atlanta can win the bid for the 1996 Olympics, then we do not have any reason to believe that a bar in Union City could not produce wings that could burn the lips and not the throat.*

*The phenomenon that you are describing is not uncommon upon the frequent wing - eater. Many of us have come to realize that the lips are capable of absorbing the brunt of the heat generated by some of the more interesting wing recipes.*

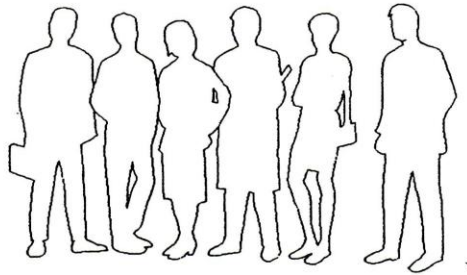
*It is certainly unfortunate that you could not break a sweat while consuming the wings at "Spinners". Perhaps you should consider adding more fiber to your diet by specifying more fresh, chopped jalepeno peppers to your wings.*

*Respectfully yours,*

**WINGAZETTE**



## **Profiles in Wing Courage**



**Actual Interviews  
With Real Wing Eaters!  
THIS MONTH:  
Andrew Arvay**

WINGAZETTE PRESENTS:  
PROFILES IN WING COURAGE

This Issue:

ANDREW ARVAY

WINGAZETTE recently talked to Andrew Arvay, famous wingeater. Andrew was gracious enough to grant us this exclusive interview.

WINGAZETTE: Andrew, how did your famous wingeating career begin?

ARVAY: I think it was about 10 - 12 years ago when I was rapidly approaching 30 years of age and had this macho desire to prove that my stomach was still a teenager. This macho thing led to several severe gastrointestinal experiences, but once I got over that, I started thinking, gee, these little suckers really taste good. I found myself sneaking a wing here and a wing there. I started at the Rusty Nail and a bar named W.T. Smith's. This was in the late 70's when the hot and dry type wing was popular. Sometimes I still prefer a hot and dry type wing, but I'll assure you that they'll never rank higher than a 7 on the heat index.

WINGAZETTE: We have been considering expansion of the ranking criteria for the Turner's Top Ten. What are your thoughts on that?

ARVAY: I think it's a good idea to separate the recipe category into a hot category and a flavor category. A lot of times a wing joint will ruin the flavor of the wing by trying to make them too hot. Your really top quality establishments will always serve a flavorful wing in all of their heat ranges. That is truly the mark of a fine wing restaurant.

WINGAZETTE: Speaking of fine wing restaurants, what is your choice as the best wing joint you have visited?

ARVAY: There's no question about it, BW3'S is unsurpassed in their field. From their honey basted wimp wings to the "off the menu" specials, they consistently serve a flavorful product, and no one can match the heat generated by their hottest wings.

WINGAZETTE: What do you look for in a wing joint?

ARVAY: For starters, if you see any BMW's or Mercedes in the parking lot you should keep driving. You should always be on the lookout for '57 Chevys and pick-up trucks before you pull into the parking lot. That way you can be certain that you've selected a fine wing joint. Another thing to look for is a restaurant that doesn't have any carpet on the floor. If they do have carpet it should be of the indoor-outdoor variety. If the beer glasses and pitchers are made of plastic, you're assured of a fine meal. A true wing joint would never use any glass in the customer area.



Here's another pointer to keep in mind. If the waitresses have more facial hair than the guys in the place you've chosen wisely in your wing joint selection. If they bring you a napkin that is at least one foot square, then you should be in for a fine meal. Those kind of places know how to deal with the best wings. A final pointer is to look for the kind of place that will ask you how many dozen wings you would like today and not how many pieces, 10 or 20.

**WINGAZETTE:** That sounds like excellent advise for our readers. Are there any other giveaways that tell you if you've chosen the wrong place?

**ARVAY:** Absolutely. If the waitress needs a clarification on whether you ordered chicken strips or chicken wings, you should realize you're in the wrong place and head for the door. Another tip off that you're not in for a good time is when she has to check the menu for the price of the wings. I was recently in a place in Edmonton, Alberta with another famous wing eater, Mr. Dale Karns. I can't say too many good things about the Canadian version of wings in that city, they would probably rate at about a 4 on the heat scale. I guess I would say that the geese are flying higher than the wings in Edmonton.

**WINGAZETTE:** Some of our readers have heard of the legend of Andrew Arvay at Phoenix Hill Tavern in Louisville, Kentucky. They would all agree that the events of that evening are truly a "PROFILE IN WING COURAGE." Please recap that historic event for us one more time.

**ARVAY:** (Smiles) Well, we were on the upper level in the open air absorbing the reggae sounds that were going down. "We" were Conley Poore, Steve Gibbons, and possibly some other dignitaries. I decided to be macho that evening, and ordered the wings extra hot. I mean I told the waitress to make them really, really HOT, HOT, HOT. She said that would be no problem. After a while, she served the wings. She checked back at the table and I expressed my discontent with the lack of heat in the recipe. She said "I saw the cook put Tabasco on 'em myself, they just have to be hot." I picked up the 12 oz. bottle of Tabasco that was sitting on the table, unscrewed the top, flipped off the little plastic cap, and downed half of the bottle. After all, I was out with Conley that night, and I probably could have drank gasoline and not have known the difference.

**WINGAZETTE:** Did your hair hurt the next morning?

**ARVAY:** I didn't know that there was a next morning. After slamming the bottle on the table, I turned to the waitress ( who was standing there with here jaw resting on the floor ) and said "I told you to make them hot, not to put Tabasco on them." She stammered for a moment, and then uttered that immortal line: "Sir, I'm sorry, we can't help you."

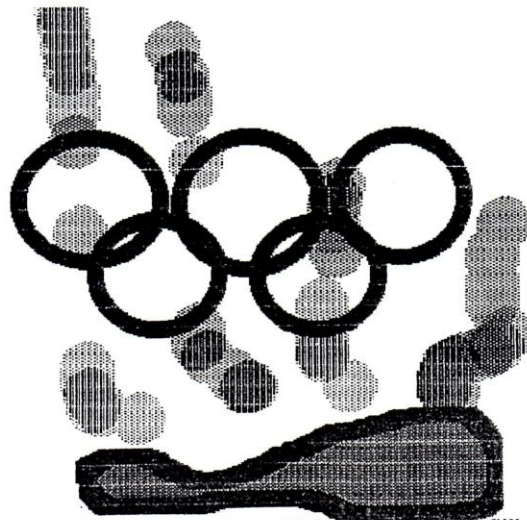


WINGAZETTE: Wow, wasn't the straight Tabasco painful?

ARVAY: No. It didn't even come close to say, an order of Turner's Burners. Straight Tabasco is pretty mild. I do travel with an industrial strength container of Extra-Strength Tums. I used to carry Roloids, but then I found out that one of the main ingredients Roloids uses is aluminum chlorohydrate, and I wouldn't want to put anything into my system that might hurt me.

JACK OFSHARICK: (We don't know how he was able to barge into this interview with Andrew, it just happened that way.) "The use of Tums in this instance is a clear cut case of substance abuse, and a chemical dependency of this nature has to be dealt with. Anyone who can't eat real wings in their macho state should be taken out and put to pasture.

WINGAZETTE would like to thank Andrew for taking time to talk to us in this issue. WINGAZETTE magazine is always interested in interviewing heroes in the world of wing consumption. If you know of any real wing heroes that we should talk to, please write and let us know.



OLYMPIC RINGS      OLYMPIC WINGS!!!  
WORLD CLASS HEAT

# INSTRUCTIONS:

Cut out and laminate  
the appropriate card.

Display proudly whenever  
you order wings to let them  
know it really counts!



Official WINGAZETTE Ranking Agent  
Offer only your finest products  
to this customer, IT COUNTS  
IN THE NATIONAL RANKINGS  
OF WINGAZETTE MAGAZINE!



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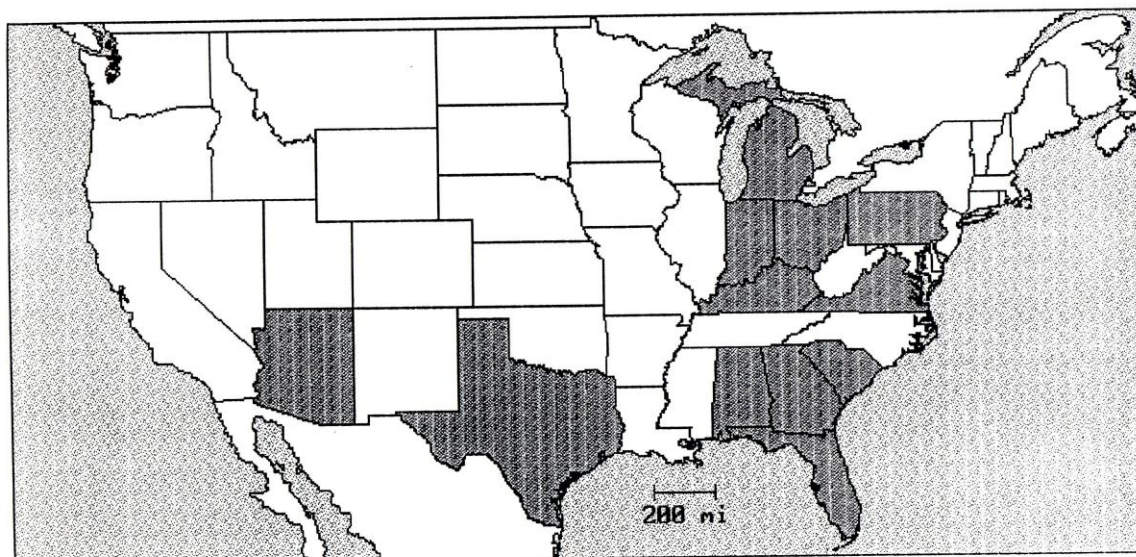


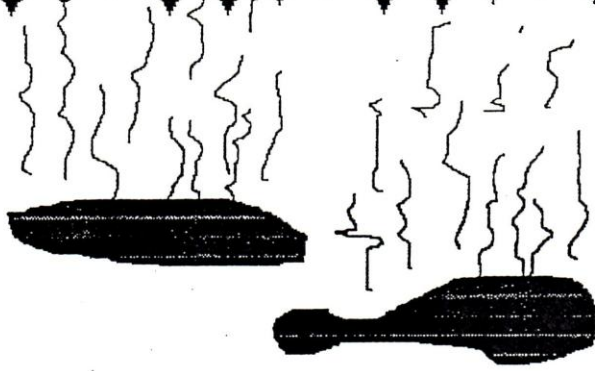
## WARNING



Leading Optometrists  
advise WINGAZETTE readers  
to use extreme caution  
when handling contact lens  
after the consumption of  
any recipes found in  
WINGAZETTE!

## States with WINGAZETTE Circulation





See you  
next issue

