

The Need is There...

Kookers Kare, Inc.
11514 Hickman Mills Drive
Kansas City, Mo 64134



I would like to invite you to enter the Kookers Kare "Best Steak in Kansas City" cookoff being held May 24th at the Great American BBQ Contest.

Kookers Kare Inc. 501(c)(3) is a group of volunteers aiding those in need! We provide freshly cooked and non-perishable food to food pantries such as Harvesters Food Network. We are also an integral part of the Kansas City Barbeque Society. All proceeds from entry fees, and sponsorships will go to Kookers Kare. For more information check our website at www.kookerskare.com

The contest format consists of 10 of Kansas City's finest steak houses competing for the title of "Best Steak in Kansas City" We will provide your restaurant with an 8' x 15' cooking area, a banner with your restaurant's name and a Country Smoker TG-300 pellet grill with 300 sq. in. of porcelain coated cooking surface (information sheet enclosed). The grills will be set-up and available for your use on Saturday morning. A representative of Country Smokers will be on site to answer any questions about the operation of the grill. You will provide your own meat, spices, marinades, etc. If you would like to participate, we are hosting a "Peoples Choice" event for a number of VIP's and sponsors who have made a contribution to Kookers Kare, you can bring additional steaks and sides to cook and present.

The competition cooking will be from 2:00 - 4:00 pm on Saturday. The entries will be scored on appearance, taste and tenderness by a panel of 5 qualified judges who are knowledgeable in the food arts. Details on turn-in times, judging criteria and rules will be available to participants. First place will receive a plaque, a Championship Banner and be awarded the title of "The Best Steak In Kansas City"

You will also have access to your cooking area Friday evening, Saturday and Sunday to promote your restaurant to the 50,000 - 60,000 people who will attend the Great American BBQ Contest on Memorial Day weekend. Our space is located right at the main entrance so there will be plenty of traffic all weekend long.

If you are interested in participating in the contest I've enclosed an entry form, some information on the grill and a layout of the contest area. If you have any questions about the contest or Kookers Kare, please call me at 816-213-4363.

Gary Benham
Kookers Kare Contest Coordinator
1225 Mockingbird Lane
Liberty, MO 64068
816-213-4363

Craig Kidwell
President, Kookers Kare
7162 Highway O
Odessa, MO 64076
816-678-6465

Kookers Kare, Inc. is a non-profit incorporation with a volunteer Board of Directors. Kookers Kare, Inc. is a 501c(3) organization. All donation go to help Harvester's Community Food Network, and are tax deductible. For more information please check our website www.kookerskare.com

Can you cook the ...

THE BEST STEAK? IN KANSAS CITY

Find out May 24th
at the
Great American
BBQ Contest



Your tax deductible \$500 entry fee will get you:

- An 8' x 15' cooking exhibition space Friday, Saturday and Sunday
- The use of a Country Smoker TG-300 pellet grill and fuel
- A banner with your restaurant name and logo
- Five Wrist bands for the Great American BBQ Contest
- The chance to prove who cooks the "Best Steak in Kansas City"

**The contest is limited to 10 teams so send your
ENTRY FORM IN BEFORE MAY 1, 2008**

Restaurant Name _____

Cooking Team Members _____

Please makes check payable to Kookers Kare, Inc. Send to:
Gary Benham • 1225 Mockingbird Lane • Liberty, MO 64068
816-213-4363 or gsb@kc.rr.com



WOOD PELLET FIRED



TG-300 "The Tailgater"



The perfect take-along companion for your good time needs! With 300 sq. in. of porcelain coated cooking surface, you'll be the envy of the camp ground, RV site, stadium parking lot or picnic area.

Take your oven with you! The Tailgater is not limited to succulent burgers, juicy smoked venison or tantalizing grilled trout; you can also enjoy its wide gamut of baking features. Finish off that hearty burger with some warm, chewy chocolate chip cookies right off the grill! **Your entire meal is prepared using one easily portable appliance!**

All our Country Smoker series grills are painted with matte finish barbecue paint, ensuring durability and easy maintenance. The Tailgater takes up minimal space, making it the winning take-along appliance for your portable party! A guaranteed crowd pleaser!



Cooks an entire TURKEY!

MODEL #: TG-300

UPC: 684678081013



Available with curved hood or stainless steel finish

FULLY PORTABLE!

Sear • Barbecue • Smoke • Grill • Roast • Bake

Due to ongoing development, products may not ship exactly as shown.

Patent # 5429110

Country Smokers and Louisiana Grills are marketed by Dansons Group Inc.

Savor the Flavor!





INCLUDING



3 years electrical
5 years body

WOOD PELLET FIRED



Standard Features and Benefits

Full Range Temperature and Smoke Control	NO preset heat levels: hot smoke from 180° or sear at 500°+ *	Strong, Durable Construction	Custom built 14 gauge steel body with heavy duty levellers and wheels or castors
Electronic Control Board	Power indicator light, 7 minute timed startup and 15 minute timed cool down. Few parts to service	Engineered Leg Assembly (Optional: See image below)	Solid, sturdy, durable heavy weight construction. <i>"Feel the Difference!"</i> Drop your Tailgater into this custom-built assembly for added shelving and storage space
PRIMER BUTTON	Help maintain your bbq heat or add smoke with this push button primer, <i>an industry first!</i>	300 Watt Electric Auto Igniter	Easy operation - Push button start, no more messy starters!
AIR COOLED FUEL FEED SYSTEM	Patented paddle wheel feed system, time proven design provides even pellet fuel flow, helps eliminate auger jams. <i>Forced air flow keeps component parts and fuel cool</i>	High Heat BBQ Paint	Low maintenance, durable paint for all weather conditions
Convective Cooking "Open Pit Technology"	Eliminates the need for a rotisserie, achieves more even cooking temperatures while retaining your food's natural juices	Porcelain Coated Cooking Grids	Easier maintenance and cleaning for longer life
Arched Flavor Guard	Dual-channelled grease drains, grease catching cans included; reduces flare-ups, enhances amount and quality of smoke, improves heat distribution	Sizeable Grilling Area	300 sq. in. of porcelain coated cooking area; grill for the whole family with easier clean-up
		Side Mounted Pellet Fuel Hopper	Easy to fill and clean, easy service and maintenance; comes standard on all Country Smokers series
		Easy to Operate	Updated design: simple to operate and service, fewer parts

* Under optimum conditions, units may achieve temperatures of 600°.

OPTION: Front & Side Shelves	Clip onto front/side of smoker; open grid design or solid stainless steel	INCLUDES: Expandable Recipe Keeper and Cookbook FREE Online Recipe Exchange!
OPTION: Cabinet Doors & Panels (with leg assembly)	Handcrafted enclosure doors & panels; stainless steel or paint grade	For a more comprehensive listing of bbq options, please visit our website!



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Country Smokers and Louisiana Grills are marketed by Dansons Group Inc.

SPECIFICATIONS:

W: 32.5" H: 23" D: 19.5"

Weight: 78 lbs

Power: 110v, 5 amp, grounded

www.countrysmokers.com

www.louisiana-grills.com

Toll Free: 1-877-303-3134

Email: sales@dansons.com