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CITY BARBEQUE WINS NATIONAL TURKEY FEDERATION T.O.M. AWARD
Dublin-headquartered company recognized in fast casual category for turkey menu items

COLUMBUS – City Barbeque, headquartered in Dublin, Ohio, was one of four restaurants across the United States to receive the Turkey on the Menu (T.O.M.) Award during the National Turkey Federation Convention held in Orlando, Florida. The Ohio Poultry Association (OPA) nominated City Barbeque for the prestigious award, which recognizes food service providers in the categories of fast casual, mid-scale, full service dining, and non-traditional. City Barbeque won in the fast casual category.

“We are honored to nominate City Barbeque in recognition of their innovative techniques to showcase a variety of Ohio turkey offerings on their menu,” said Jim Chakeres, OPA executive vice president. “City Barbeque hits the mark when it comes to understanding and appreciating their customers’ affinity for a fresh, wholesome turkey sandwich or delicious turkey entrée.”

Founded in 1999, City Barbeque offers an authentic barbeque experience with high-quality meats, signature sauces, and closely-guarded recipes. City Barbeque offers a variety of turkey menu options, including Bowman & Landes premium, free-range, prepared fresh, never frozen turkey served hot off the smoker. In addition, they serve Cooper Farms' local, sweet butter basted turkey breast smoked over hickory wood for hours before being sliced to order right to the plate. Both Bowman & Landes and Cooper Farms are headquartered in Ohio.

Additionally, City Barbeque is very involved in the local communities where their restaurants are located and constantly strives to make a positive impact. The company regularly works with non-profit groups, local school athletics, charities, etc., to raise money for their cause while sharing the love of barbeque.

“We’re thrilled to have our turkey recognized as the star it is on our menu,” said Rick Malir, president of City Barbeque. “We take pride in serving what we consider the best turkey out there. We source our free range turkey locally. It’s then hand rubbed with a secret blend of seasoning and smoked for hours over hickory wood. You can’t get much better than that.”

T.O.M. award consideration was based on several categories, including consumer appeal, versatility, taste, value, how turkey on the menu benefits the operation, and the positive impact the company has in their community.

For more information about City Barbeque, visit www.citybbq.com. For more information about Ohio’s egg, chicken and turkey farmers, visit www.ohiopoultry.org.

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