



BARBECUE PROS DENNYMIKE SHERMAN AND “BBQ BARON” PAUL KIRK TO TEACH PIT MASTER’S CLASS AUGUST 7TH AT CELEBRATE MAINE FESTIVAL

Kirk and Sherman to sign copies of “America’s Best Barbecue” at festival on August 8th

WHO: Dennis Michael (DennyMike) Sherman, native Mainer and creator of DennyMike’s ‘Cue Staff BBQ rubs and sauces (www.dennymikes.com), and Paul Kirk, BBQ baron and nationally renowned pit master, will share the spotlight at this year’s Mainely Grillin’ and Chillin’ Country Barbecue State Competition at the 2009 Celebrate MAINE Festival:
http://www.celebratemaifestival.com/BBQ_Competition.html

WHAT: The barbecue duo will co-host the Kansas City Baron of BBQ’s all-day **School of Pit Master’s Class** on August 7th, geared toward those interested in learning more about the barbecue craft. Suited for everyone from seasoned competitors and backyard smokers to those considering a career in ‘cue, the class will offer global and local perspectives on tried-and-true BBQ techniques and tips. Space is limited. For more information on this small, hands-on class, visit <http://www.dennymikes.com/pitmasters.html>

Sherman and Kirk will greet barbecue devotees and sign copies of Kirk’s new book, “America’s Best Barbecue: 100 Recipes from America’s Best Smokehouses, Pits, Shacks, Rib Joints, Roadhouses, and Restaurants!,” co-authored by Ardie Davis. The hot-off-the-presses cookbook and travel log features DennyMike’s recipe for “Seafood Stuffed Smoked Lobster.” In addition to traditional and innovative recipes, the book also profiles the behind-the-scenes stories of popular barbecue establishments across the nation.

WHEN: Pit Master’s Class: Friday, August 7th, 7 a.m. – 5 p.m.
Book Signing (Main Tent): Saturday, Aug 8th, 10 a.m. – 1 p.m.

WHERE: The Celebrate MAINE Festival
Raitt Homestead and Farm Museum
2077 State Road, Route 103
Eliot, Maine

For further information, contact Jen Beltz at Front Burner PR at Ph: (207) 699-5502 or jen@frontburnerpr.com .

For descriptions of DennyMike’s sauces and rubs, barbecue recipes, and order placements, visit www.dennymikes.com.

For downloadable hi- and lo-res images and additional background information, visit www.frontburnerpr.com/dennymikes .

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