



GreatQ4U
.com

GreatQ4U.com BBQ News

Volume 1, Issue 1

December 30, 2009

- Keeping our FaceBook Fans and fellow Bloggers Informed
- Offering helpful tips about How to 'Q' and ways to do GreatQ at home
- Keeping you up to date about upcoming **GreatQ4U!** Events and Competitions!
- New online Video Resources are on the way!

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Introducing Our Newsletter!

New for 2009...yet ANOTHER way to reach out to our friends, customers and fellow "Q" enthusiasts...our GreatQ4U! 'Electronic' Newsletter!

This being our inaugural issue, I thought I'd spend some time telling the GreatQ4U! Story to give you an idea of how all this began...

...I guess it began with the desire to compete in the rapidly growing BBQ 'scene' in the mid to late 1990's. Focus was clearly on the *Signature Sauce* and/or *Rub* as well as the techniques used to make the "Q". It took 5 years, a LOT of test runs, quite a few patient friends who would politely say 'dude...I've already got TONS of your sauce!' and a persistence to come up with our *Signature Sauce and Rub* (Hoover the Hound's) and the time



You may have noticed our new logo introduced in Mid-2008. In the background is our "Big Boy" the Traeger Com-200. It's capable of smoking up to 2 Whole Hogs at a time!!!

was right to test our chops on the KCBS competition circuit.

We did at **Pork-In-The-Park** 2008 in Salisbury, Maryland. It was **INCREDIBLE!** Event organizers (Wicomico Co. Tourism) were quite nice and all of our fellow Competitors...tremendous. We did well - top 50% of 84 **GREAT** teams!

And then...catering season set in! No Complaints whatsoever, but the Spring, Summer and Fall catering seasons got too busy to compete or to even get a chance to use my newly obtained KCBS BBQ Judge certification!

We appreciate everyone who's helped us to bring you these carefully sourced, craft smoked meats and home-made sides this past year and look forward to LOTS more stuff during the coming year! This here newsletter will be one way of stayin' in touch at least every Quarter...you can also visit us at GreatQ4U.com or calling us at

717-254-1937

Thanks Again - **JAK**

2009 The Year Ahead...

Without question, the story of the year in 2008 was the Economy and it stands to remain the dominant story for much of 2009! Of course the rise in fuel costs caused a rise in every aspect of the food business. We have managed to keep costs and prices at consistent levels all year and are investigating a few 'concepts'

for 2009, including a goal to have at least 75% locally grown products by 2010. Choosing to use locally grown meats and veggies not only support local farmers, but also significantly reduce the amount of fuel necessary to get the end result to you!

We'll be making a few changes to the menu as the garden allows us

to do so and considering the addition of new sides! As always, we are more than willing to discuss 'custom menus' based on any specific needs that you may have!

Yes, I believe that we'll see price increases in 2009, NO our quality and portions won't suffer because of it, you've got our word!

GreatQ4U! Online Guide



Pork-In-The-Park
2008

Salisbury, MD



We DO live in a 'connected' world and while BBQ is perhaps the quintessential opposite of everything 'tech'...we know that the best way to keep our friends, customers and of course our 'customers-to-be' up to speed on what we're up to around here and give you a chance to interact with us in a LOT of different ways!

Of course, there *IS* the website: GreatQ4U.com and most of our other online presences are available through the site, BUT in the event that

you were wondering where else to find us, here's a few ways:

[Blog](#), [blog](#), [blog...](#)

The GreatQ4U! Blog is located at GreatQ4U.wordpress.com/home and it includes a customer feedback page at greatq4u.wordpress.com/greatq4u-customer-feedback to permit direct feedback to us and an idea what to expect for prospective customers!

[Find Us on Facebook...](#)

YES, we have a FaceBook

Business page. You can find it at: www.facebook.com/pages/GreatQ4U-BBQ-Catering-in-Central-Pennsylvania/30070237853 ...OK so I know it's not the easiest to find, but check it out...being on our "Friends" list here is the best way to insure that you get the e-Newsletter and all the latest info about what's going on at GreatQ4U!

[You Tube Too...](#)

www.youtube.com/user/GreatQ4U - *Yep...more to come!*

Hey...we know a trend when we see one!

Our focus for 2009 will remain the same as it has been since this whole thing began...make the best "Q" we can, never sacrifice quality and keep our customers happy!

Quality, as you may know isn't necessarily the 'cheapest stuff' out there. In fact, there are some who would say that it is worth a premium to insure that Quality is *exactly* what you get!

This isn't some laborious

introduction to a "hey prices are going up soon..." speech, but to be realistic...they probably *ARE!* So...we are taking a close look at everything we do to help maintain our quality and keep things affordable for already tight budgets...here's a few things we're doing:

- Evaluating our menu and *adding* portions where we can! Looking for more locally sourced products and offering higher quality options, including "Whole Hog" Pig Pickin's!

- Increasing our service options for current and prospective customers.
- Enhancing the functionality of our website: GreatQ4U.com
- Adding video '*2 Minutes 2 GreatQ4U! Tips*' to our FaceBook Page so our Fans can witness our efforts to teach a BBQ Specialty in 2 minutes from end to end...and then tell US how we did!
- Constantly listening to our clients and prospective clients to insure that we are offering the best quality at a fair price!

"Quality, as you may know isn't necessarily the 'cheapest stuff' out there. In fact, there are some who would say that it is worth a premium to insure that Quality is *exactly* what you get!"

You Can Do It!!!

Many of our FaceBook Fans are probably already aware that our sister site;

How2Q.com offers visitors information about how to begin, advance or expand their BBQ enthusiasm both online and more importantly on your Home Grill!

Whether it's a Weber or a 55 Gallon Drum, home-made or store bought...if it can hold a temp of about 190° F for 12 to 24 hours...you've got what it takes!

We look forward to expanding the offerings at How2Q.com next year by including the *2 Minutes 2 GreatQ4U! Tips* from our FaceBook Page in

addition to what we hope will become an increasing number of Video Tips that will be available both on our site and through YouTube!

So...go sign up on the FaceBook Page and be a FAN...we look forward to it! - www.facebook.com/pages/GreatQ4U-BBQ-Catering-in-Central-Pennsylvania/30070237853



Learn 'Tips from the Team' at How2Q.com