18th ANNUAL

National BUFFALO WING Festival

Sahlen Field
Buffalo N.Y.

Labor Day Weekend
Saturday, August 31st • 12 - 9pm
Sunday, September 1st • 12 - 7pm
buffalowing.com

Admission $5.
Children 8 and under FREE
courtesy of Fantastic Sams®.

Produced by Just Wing It Productions, Inc.

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#Wingfest19

Check in at National Buffalo Wing Festival 2019!
Chef Armand Vanderstigchel, partner and chef at the newly revived and opened Jolly Onion restaurant in Pine Island, NY, continues to pave a culinary trail touching on every possible food industry matter possible. He is excited and honored to serve such a wonderful community that is receptive towards his central European cuisine that encompasses cuisines of Poland, Holland, Austria, Belgium, France and Scandinavia.

As a Chef he has worked for Hilton, Marriott and Radisson Hotels, Top catering facilities on Long Island, Albany University, Bethel Woods and R & D Executive chef for the legendary Stew Leonard’s of Yonkers. He has also done food styling assignments with PBS star Lidia Bastianich and catered for Steven Spielberg movie set “War of the Worlds”.

His culinary talents are also recognized by many major food companies such as Frank’s RedHot, French’s Mustard, Mrs. Butterworths, Log Cabin Maple Syrup, Jarlsberg and New Amsterdam Cheese, which have commissioned him as a spokesperson and recipe developer.

As a culinary instructor he has taught students at the Culinary Training Center in NYC, Children’s Village in Dobbs Ferry, Wilson Tech Boces, Commack School District, Barnes & Nobles stores and many public Libraries in NY State.

As co-host of the successful PBS series “Adirondack Cuisine” and feature chef on almost 100 TV networks shows such as ‘Today Show, Food Network, Fox National and Fuji TV Japan, he has demonstrated his skills as an entertainer and culinary educator.

Chef Armand has penned three widely recognized cookbooks “Adirondack Cuisine”, “Adirondack Cookbook” and “Chicken Wings Across America”. As a judge of many food contest, Chef Armand has been featured on the Food Network. He has always visited his roots as a specialist in Belgium/Dutch cuisine and many of his dishes and recipes are to be found on menus of prominent Belgian restaurants in Manhattan, NYC. He is also one of the official Judges for the popular Westchester Magazine Wing Fest at the Yonkers Casino every September.

In the Hudson Valley/Catskill region he ran the Bethel woods Center for the Arts culinary department for Comcast NBC, encompassing the multiple food buildings and VIP area on the property, as well catering to stars such as Rod Stewart, Roger Daltrey, Sting, John Cougar and many more. This year, after being featured in Orange County magazine, The Valley Table, Hudson Valley Magazine and Edible magazine, he will have the honor of being inducted in the National Buffalo Wing Hall of Flame at the National Buffalo Wing Festival in Buffalo, NY this Labor Day weekend.

An honor that in past years have been bestowed to pioneers in the national chicken wing restaurant industry such as “the Anchor Bar” in Buffalo and the national chain “Buffalo Wild Wings”.

At “The Jolly Onion”, he is back cooking food from his childhood growing up in Holland (Europe), tapping into the original roots and recipes that always have been prevalent in restaurants in Central Europe. “It makes me happy to cook in a community that understands this cuisine and appreciates it “ says Chef Armand about his new home base in Pine Island, NY.

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Born in Milan, Italy, Ivano Toscani grew up next door to a printing business and studied the trade at the Rissoli Printing School in Milan. He was inducted into the Italian Army at the age of 19. Following his discharge, he returned to Milan to work as a printer and pursue his passion for riding motorcycles. Later, Ivano moved to Buffalo NY. He worked at a printing company in Buffalo and took night classes in English at the International Institute of Buffalo. An official at the Institute sent Ivano to the Anchor Bar to help the owner, Frank Bellissimo brush up on his Italian. In exchange for the language sessions, Frank offered to teach Ivano everything he knew about the restaurant business.

Ivano and Frank actually forged a relationship that saw the two working side by side for seven years. They cut wings together, sausages, potatoes, as everything was made by hand. Frank and Teresa encouraged Ivano to study their “old school” ways of doing things: from menu development, to interacting with customers and make them all feel special. These lessons made an enormous impression on young Ivano and he applied his trade seven days a week.

After Frank died in 1980, his widow, Teresa, who fried up the Anchor Bar’s first wings in 1964, and his son, Dominic, urged Ivano to stay. Ivano did stay and went on to become a vital part of creating the Legend of the Anchor Bar as he became General Manager and Public Face of the Anchor Bar, following Dominic’s death in 1991.

As General Manager, Ivano was co-owner for many years with Dominic Bellissimo’s widow, Edith, and transformed the restaurant into a mecca for chicken wing lovers far and wide and filled walls with photos of celebrity customers and displayed license plates and motorcycles from his collection. With his close companion Marcie by his side for his last 25 years, together they burnished the Anchor Bar’s legend as the birthplace of the Buffalo chicken wing.

Ivano Toscani has cooked for Presidents, appeared on National television and promoted wings as an Ambassador for Buffalo as well as the restaurant, but Ivano never took credit for any of it. Ivano was not a man given to accepting accolades or seeing his name in lights. No, he was more a True Grit kind of guy. He liked building things, working with his hands and he was always passionate about his work, his people and his customers.

Ivano Toscani and The Anchor Bar, will forever be as linked to the iconic popularity of the chicken wing, as the wing is with Buffalo, NY. He too, will be forever linked to the hearts and palates of millions of wing lovers, the world over. It is for that reason we proudly induct him posthumously, into the National Buffalo Wing Hall of Flame.
The National Buffalo Wing Festival celebrates “Buffalo Wings”, which have become a national food icon. Invented in 1964 at the world famous Anchor Bar by Frank and Teresa Bellissimo, of Buffalo, NY is the official “Home of the Chicken Wing”. The popularity of the chicken wing has made it America’s #1 appetizer. Last year alone over 13.5 billion wings were consumed by Americans, 1.25 billion on Super Bowl Weekend alone.

In 2001, actor Bill Murray playing Frank Detorre starred in one of his notoriously eclectic movies entitled, “Osmosis Jones.” In this film Murray played the part of an average Joe addicted to fried food and other artery-clogging fares, who was heading to Buffalo New York for… of all things…..a chicken wing festival. Well, as we all know, at that time there WAS NO CHICKEN WING FESTIVAL in Buffalo, NY…..at least not yet.

Buffalo News columnist Donn Esmonde heard about the Murray movie, and wondered, “why isn’t there an annual National Wing Fest in Buffalo?” Esmonde wrote a column suggesting that there should be such a festival, as a way of staking a claim to what is rightfully a Buffalo creation. I read that article and called Donn the very next day, agreeing with the columnist’s theory. Donn then wrote about my Wing Fest plan in a subsequent column, asking the community for its support. That was 17 years ago since then we have had 995,000 attendees, almost 4.8 million wings weighing more than 187 tons, we have had 220 participating restaurants, $385,000 in charitable contributions and yes, even a wedding ceremony.

The Wingfest has drawn the attention of media throughout the world, including many appearances on CNN, The Travel Channel, The View and Regis and Kelly, NBC’S Today Show, and was also the subject for a PBS Documentary.

The festival also drew the attention of the Food Network as Food Icon Bobby Flay came to Buffalo for a chicken wing throwdown and Emeril Lagasse filmed the festival for a show on Buffalo Wings.

The National Buffalo Wing Festival has become one of the best culinary road trips in America. Last year we tracked visitors from all 50 states and 34 different countries. All for the love of the “Buffalo Wing”.

Thanks for joining us this Labor Day Weekend as we celebrate the 18th annual National Buffalo Wing Festival.

“Keep Wingin’ It”

Drew Cerza
“Wing King”
Festival Founder

The National Buffalo Wing Festival has raised over $385,000 for local charities. Thank you for your support!
# Schedule of Events

## Main Stage Schedule

### Saturday, August 31, 2019

<table>
<thead>
<tr>
<th>Time</th>
<th>Event</th>
</tr>
</thead>
<tbody>
<tr>
<td>Noon</td>
<td>Miss Buffalo Wing Contest</td>
</tr>
<tr>
<td>1:00 PM</td>
<td>Heavenly Chilbillies Blues Band</td>
</tr>
<tr>
<td>1:30 PM</td>
<td>Amateur Creative Sauce-Off</td>
</tr>
<tr>
<td>2:00 PM</td>
<td>Amateur Traditional Sauce-Off</td>
</tr>
<tr>
<td>2:30 PM</td>
<td>Heavenly Chilbillies Blues Band</td>
</tr>
<tr>
<td>3:00 PM</td>
<td>Bobbing for Wings</td>
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<tr>
<td>3:30 PM</td>
<td>Dennis George - Quiz Master</td>
</tr>
<tr>
<td>4:00 PM</td>
<td>Amateur Wing Eating Championship</td>
</tr>
<tr>
<td>4:30 PM</td>
<td>Heavenly Chilbillies Blues Band</td>
</tr>
<tr>
<td>5:15 PM</td>
<td>Restaurant Awards Ceremony</td>
</tr>
<tr>
<td>6:00 PM</td>
<td>Buffalo Buffet Bowl</td>
</tr>
<tr>
<td>7:00 PM</td>
<td>Heavenly Chilbillies Blues Band</td>
</tr>
<tr>
<td>9:00 PM</td>
<td>Closing Ceremonies</td>
</tr>
</tbody>
</table>

### Sunday, September 1, 2019

<table>
<thead>
<tr>
<th>Time</th>
<th>Event</th>
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</thead>
<tbody>
<tr>
<td>12:30 PM</td>
<td>5k awards ceremony</td>
</tr>
<tr>
<td>1:00 PM</td>
<td>Baby Wing Contest</td>
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<tr>
<td>1:30 PM</td>
<td>Dennis George - Quiz Master</td>
</tr>
<tr>
<td>2:00 PM</td>
<td>College Wing Eating Competition</td>
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<tr>
<td>2:30 PM</td>
<td>Heavenly Chilbillies Blues Band</td>
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<tr>
<td>3:00 PM</td>
<td>Bobbing for Wings</td>
</tr>
<tr>
<td>3:30 PM</td>
<td>Heavenly Chilbillies Blues Band</td>
</tr>
<tr>
<td>4:00 PM</td>
<td>XXX Hot Wing Eating Contest</td>
</tr>
<tr>
<td>5:00 PM</td>
<td>United States Chicken Wing Eating Championship</td>
</tr>
<tr>
<td>6:00 PM</td>
<td>Heavenly Chilbillies Blues Band</td>
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<tr>
<td>7:00 PM</td>
<td>Closing Ceremonies</td>
</tr>
</tbody>
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It is said that perfection is reserved for the “next life.” Well, perhaps there’s a bit of irony then, in the fact that the closest thing to perfection, this side of thee pearly gates in the eyes of many wing aficionados is found in Allentown, at Gabriel’s Gate. For 50 years, Gabriel’s Gate has been serving up their heavenly wings and more recently, to more than just the locals. It’s no surprise that YELP and Trip Advisor have all caught on the classic taste and flavor of this Allentown Landmark. In 2018, Bon Appetit named Gabriel’s Gate the best place for wings in Buffalo. Is it the chicken, the skin, the sauce or the perfect sized wing? The answer to all, is YES!

Once you pass through the gothic gates in front of this Allen Street favorite, you can grab a seat inside, or at their outdoor courtyard. The atmosphere is like a rustic hunter’s lodge, with antique ceilings from the 1800s and a menu that consists of traditional pub fare: but today, it is their wings that we are here to celebrate. Traditional, Cajun, BBQ, or suicidal - all crisped to perfection.

This staple of Buffalo’s Allentown neighborhood for the last half-century has kept its wings consistent through the years – a touch crispy, with a splash of Frank’s RedHot. Gabriel’s Gate is the standard for a wing done right. As the old saying goes, “If it ain’t broken, don’t fix it.” These old school wings have earned their reputation and continue to attract tourists and wing seekers to it, as does a magnet to steel. Now, along with the regulars, a steady and growing stream of travelers are finding them, each year.

As owners Bill and John Hall celebrate the Gate’s 50th anniversary, it is so fitting that we celebrate this classic Buffalo establishment, as our 2019 restaurant inductee, into the National Buffalo Wing Hall of Flame.
Family owned and operated for over 35 years!

Come taste one of our award winning wing flavors!!

Stop by our booth and try our sweet flavored wings!!

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**National Buffalo Wing Festival**

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**Festival Entrance**

- **Exchange St.**
- **Covered Seating Pavilion**
- **Craft Beer Corner**
- **Restrooms**
- **Volunteer Check-In**
- **Media Check-In**
- **Admission Tickets**

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**Entertainment Zone/Vendor Area**

*Stop by these great vendor booths:*

- Visit Buffalo-Niagara
- AXA Advisors
- Buffalo Treasures
- BPO Nation
- Heavenly Chilbillies Blues Band
- Great Plate
- Lyft
- Niagara University
- Yelp
- 50/50
- Warrior Factory
- Ninja Challenge

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**Main Stage House Band**

**Sat., August 31**

**Sun., September 1**

Heavenly Chilbillies Blues Band

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**Marie's**

**Official Festival BLUE CHEESE**

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**Restaurant Menu**

716 Food and Sport
Buffalo, NY
(716) Signature Wing Sauce
Dry Rub
Grilled Chicken on Weck Wings
(716) X Hot

**Anchor Bar**
Buffalo, NY
Medium
Hotter
Chipotle BBQ
Garlic Parmesan
Habaneno Spice (Ranch)

**Bocce Club Pizza**
Amherst, NY
Wings
Traditional Medium
BBQ
Cajun
Pizza
Cheese
Pepperoni

**Boneheads**
West Warwick, RI
Wrong Side of the Road
(Honey Sriracha)
Breakfast At Tiffany’s
(Maple/Bacon)
Chicken Parmesan Dry Rub
Paradise City
(Pineapple/Chipotle BBQ)
Rock Lobster
(Mozambique)
The Gambler
(Habanero spiced BBQ)
Shout At The Devil
(Extra Hot Buffalo)
Pump Up The Jam
(PB&J)

**Booty's Wings**
Surprise, Arizona
Botty's Medium
Crazy Hot
Desert Sweet Heat
Sonoran Heat
Hickory Ranch BBQ
Triple Blast! Dry Rub
Buffalo Chipotle Garlic
Cajun Desert Ranch-Dry Rub

**Buddha Sushi Sake Bar & Grill**
St. Thomas, USVI
Fireworks Wings
Buddha’s Atomic Wings

**Buffalo Wild Wings**
USA
Honey BBQ
Mango Habanero
Lemon Pepper
Spicy Garlic
Medium
Chipotle BBQ
Asian Zing
Parmesan Garlic

**Center Street Grille**
Enola, PA
PBJ
Fireball BBQ
Golden Mustard BBQ
Hellerfurrnutter
More Cowbell
CSG Hot
Spicy Sour Patch
Red Hot Nacho Cheese Dust
LumberJack
Bacon Horseradish Ranch

**Chruscki Bakery**
Buffalo, NY
Cheesecake with Toppings
Jumbo Pastry Hearts
Giant Chocolate Chip Cookies
Buffalo Angel Wings

**Cruncholi**
Buffalo, NY
Buffalo Chicken Cruncholi’s
Specialty Cruncholi’s

**Danny’s South**
Orchard Park, NY
Chicken Wing Soup
Peanut Butter Pie

**Doc Sullivan's**
South Buffalo, NY
Roast Beef on Weck Wing
Smitty Wings (Medium)

**Double Dubs**
Laramie, WY
WWI
WWII
WWIV
BBQ
Hot BBQ
Pony Up
Lime Pepper-Dry Rub
Habanero Mustard

**Falletta’s Restaurant**
East Amherst, NY
Chicken Wing Rice Balls
Fruit Cup
Hot Pepper Sandwich
Strawberry & Peach Shortcake
Cannoli’s
Jumbo Cupcakes

**Gabriel’s Gate**
Buffalo, NY
Traditional Medium
Italian (Dry Rub)
BBQ Suicide

**Millie’s Café**
Ottoville, OH
Blackberry Brandy
Tropical Garlic
Maple Bacon Rum
Buffalo Romano Dry Bourbon
Medium Buffalo

**Orange Buffalo**
London, England
Original (Medium)
Wooof Wooof (Hot)
K-Town (Medium)
Viper XXX (Disclaimer: Hot)

**Perry’s Ice Cream**
Akron, NY
Assorted Novelties

**Pop In Bob’s Kettle Corn**
Clarence, NY
Kettle Korn

**Simply Pierogi**
Buffalo, NY
Apple
Potato and Onion

**The Draft Room**
Buffalo, NY
Beer BBQ
Chipotle
Citra Honey Sriracha
Blueberry Balsamic
Classic Medium

**The Old Union Hotel**
Binghamton, NY
Hot
Medium
Carolina Gold
Singapore Chili

**Tree’s Wings and Ribs**
Royal Palm Beach, FL
Medium
Flamingo Wing
BBQ
Fluffernutter Wings
Cajun

**Windjammer’s Bar and Grill**
Rochester, NY
Blueberry
Smokey Mountain
Sweet Canadian
Sweet Autumn
Northwest

**Wing’s Army**
Mexico
BBQ Hot
Original
Teriyaki
Asian Hot
Honey Mustard
Bomba
Xplosion
Hawaiian
Spice & Cream
Lemon Pepper
Cajun
Mango Habanero
Mild
Garlic Parmesan
Tamarindo
Smoked
Happy Oyster
Obama’s Legendary Chorizo
Jim Beam Apple
Lucas Spicy
There is one day a year I don’t eat Steak...
Glad you could join me at the 2019 Wing Festival.

Russ Salvatore
Owner
Russell’s Steaks Chops and More
Restaurant
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SUNDAY, SEPT. 1 • 5:00 PM

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SUNDAY, SEPT. 1
5:00 PM

Nicholas Wehry
Torrington, CT
#8

George Chiger
Pocono Pines, PA
#12

Ronnie Hartman
Greensboro, NC
#18

Badlands Booker
Selden NY
#21

Darron Breeden
Orange, VA
#4

Gideon Oji
Morrow, GA
#5

Miki Sudo
Las Vegas, NV
#6

Jim Reeves
Boston, NY
#28

Nicholas Wehry
Torrington, CT
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Morrow, GA
#5

Miki Sudo
Las Vegas, NV
#6

Jim Reeves
Boston, NY
#28

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