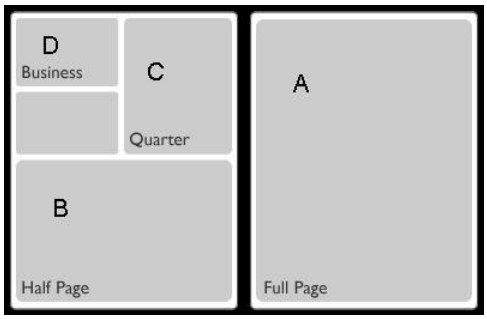
2026 PROGRAM & RECIPE BOOK

PROGRAM/COOKBOOK ADS:

❑ A	$150.00	FULL PAGE AD	(7″ x 10″)
❑ B	$ 50.00	½ PAGE AD	(7″ x 4 7/8″)
❑ C	$ 40.00	¼ PAGE AD	(4 7/8 x 3 3/8″)
❑ D	$ 25.00	BUSINESS CARD	(3 3/8″ x 2 3/8″)
❑ E	$ 15.00	CONTRIBUTOR	Listing on Sponsor Page



COOK TEAM TENT SPONSORSHIPS:

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By signing this application, you are committing to support The NJ EGGfest located at The Buxton Complex for the 4th Annual NJ EGGFest. We require that all money to publish the ads and or tent sponsors be paid **BEFORE** the ads are printed. The Buxton Complex reserves the right to publish or not publish any ads not paid for by the publishing date. **PUBLISHING DEADLINE: April 1st, 2026.**

Please make checks payable to Buxton's Backyard Structures (mail to 1536 Lower Ferry Road, Ewing NJ 08618). Send ads via email to: Kristi@TheBuxtonComplex.com (Subject Line: 2026 EGGFest Ad). Send files in JPEG or PDF format in the correct size ad you ordered. Any questions, please call Kristi at 609-771-6840.

3rd Annual

New Jersey EGGfest

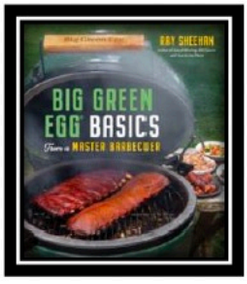
Saturday April 26th, 2025

The Buxton Complex

Chef Ray Sheehan

Chef Ray Sheehan

@chef.raysheehan



Ray Sheehan is an award-winning sauce maker, recipe developer, and two-time cookbook author. *Previously published books included Award Winning BBQ Sauces and How to Use Them (2020) and Big Green EGG Basics From A Master Barbecuer (2022). He's also a certified Kansas City Barbeque Society judge, member of the National Barbecue and Grilling Association and winner of over 12 Awards of Excellence from the National Barbecue Association. Since 2023 Ray has been a featured contributor to the Baseball and BBQ Podcast on the Bleav Network.*

A chef by trade, Ray has been in the food business for over 25 years. Since 2017 he has been a contributor to *Barbecue News Magazine*, providing recipes, articles, and product reviews. Ray has appeared on *PA Live!* WBRE-NBC TV, Food and Wine with Chef Jamie Gwen, Talk Radio 790 KABC, Los Angeles, *Barbecue Nation with JT* AM 860 KPAM, Smoking Hot Confessions BBQ Podcast, Australia, The BBQ Talks Show, United Kingdom, The BBQ Beat Podcast, The Baseball and BBQ Podcast, The Pit Life BBQ Podcast, Beer Sessions Radio on the Heritage Radio Network, Dining on A Dime 103.7 FM New York, Food, Farms, and Chefs WWDB 860 AM, and *Small Bites* with Donato Marino & Derek Timm, The #1 listed "Food Radio Show in Philadelphia".

Throughout his career Ray has assisted in the marketing of products from national brands such as Bear Mountain BBQ Woods, Forge To Table Knives, Magne Chef heat resistant BBQ gloves, Gunter Wilhelm Cookware and Cutlery, and The Perfect Draft BBQ Blower as a Brand Ambassador/Spokesperson.

Ray has been featured in *Tailgater Magazine*, The Smoke Sheet BBQ Newsletter, *Edible Jersey* magazine, *New Jersey Monthly* magazine, *Industry Magazine*, the *Asbury Park Press* and the *Coaster* newspaper. He lives in New Egypt, New Jersey.

2024 NJ EGGFest Participant

Moink Balls

By: Chef Ray Sheehan

Ingredients:

1½ lbs. ground beef 80-20
¾ cup seasoned breadcrumbs
1/3 cup parmesan cheese
2 eggs
1 tbsp fresh parsley chopped
2 cloves garlic minced
2 tsp Italian seasoning
¾ cup favorite BBQ sauce
1 lb. bacon – cut in half, crosswise
¼ cup favorite BBQ rub
Wooden toothpicks for securing bacon

Big Green Egg Temperature & Method:
Prepare the EGG to cook at 375°F indirect.

Procedure:
Soak the toothpicks in a shallow bowl of water for 1 hour before cooking.

Set up the EGG for 375°F, indirect with a drip pan. Fill your firebox with natural lump charcoal and with the top and bottom vents wide open, light the fire and close the EGG. After about 10 minutes, close the bottom draft screen. When the temperature nears your 375°F target temperature, partially close the bottom vent door and the top of the daisy wheel, leaving both vents' 35 percent open. Make minor adjustments as necessary.

In a large bowl, combine the ground beef, breadcrumbs, Parmesan cheese, eggs, parsley, garlic and Italian seasoning and mix thoroughly. Form the meat into 1-ounce balls. Wrap each meatball with a ½ slice of bacon and secure it with a toothpick. Sprinkle the meatballs evenly with ¼ cup of the BBQ rub. Once the EGG reaches temperature, place the meatballs seam side down, directly on the cooking grate. Close the EGG and cook for about 25 minutes. Glaze the meatballs with the BBQ sauce and place them back on the cooker for another 10 minutes, or until the meatballs reach an internal temperature of 160°F. Let them rest for 5 minutes.

Serve as a snack or appetizer. Enjoy!

#D - Business Card

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#C – ¼ Page

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