



JESSICA EARNSHAW

Dan Monteforte, co-owner of Swingbelly's, gets ready to gobble a Swingz — a quarter-pound chicken wing.

unusual styles you'll find:

**Swingz** — Swingbelly's of Long Beach serves up its quarter-pound whole wing, including the tip, that's dry rubbed, smoked over apple-hickory cherrywood and deep fried, then tossed in a smoky or Buffalo-style sauce.

"I'm more of a traditional guy," says co-owner Dan Monteforte. "Old-school flavors work for me."

**Peanut Butter & Jelly Wing** — Brews Brothers of Franklin Square concoct a wing with a jalapeño-Concord grape glaze and Indian

Each wing vendor will be judged in three categories: Best Buffalo Wing, Best Unique Flavor, Best Smoked Wing and Festival Favorite Award.

"The meat has to be tasty, not just the outside of the wing," says judge Chip "The King of Wings" Hearn, a wing restaurateur and hot-sauce distributor. "It has to look good, taste good and smell good."

Hearn, who can't be missed in his signature Hawaiian shirt and wacky hat, also will demonstrate how to make a lollipop wing.