

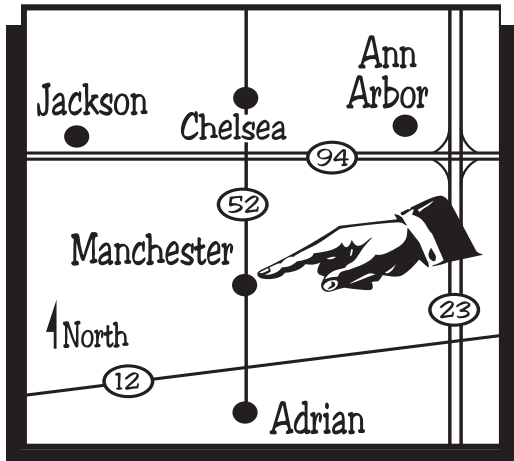


Circle the date on your calendar and join us in Manchester on the third Thursday in July to relish chicken at its finest and hospitality at its most congenial.

Manchester is located on M-52 in the southwest corner of Washtenaw County, within a triangle formed by Ann Arbor, Jackson and Adrian. The village is 60 miles west of Detroit and about 60 miles south of Lansing. From I-94, take the Chelsea-Manchester exit and follow M-52 south for 10 miles. From US-12, take M-52 north approximately five miles.

For more information or large take-out orders, please call the Manchester Community Resource Center at (734) 428-7722.

[www.manchesterchickenbroil.org](http://www.manchesterchickenbroil.org)



Live music, cloggers, cruise format car show and more on the grounds 3-8 pm



Where to buy tickets:

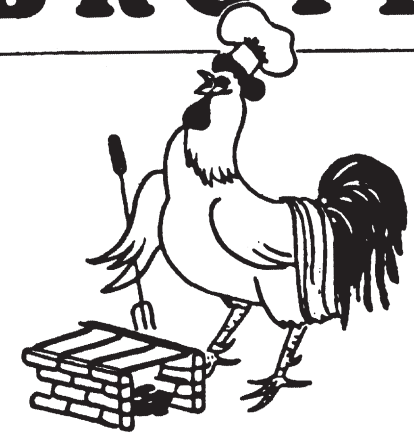
*Check out our website*  
[manchesterchickenbroil.org](http://manchesterchickenbroil.org)



To learn more about Manchester please visit  
[www.Manchestermi.org](http://www.Manchestermi.org)

Item Code #8009 1086

— THE —  
**56<sup>th</sup>**  
**ANNUAL**  
**Manchester**  
**CHICKEN**  
**BROIL**



Thursday,  
**July 16, 2009**  
**4:00 pm - 8:00 pm**

visit us at

[www.manchesterchickenbroil.org](http://www.manchesterchickenbroil.org)

*From  
Manchester  
for You*

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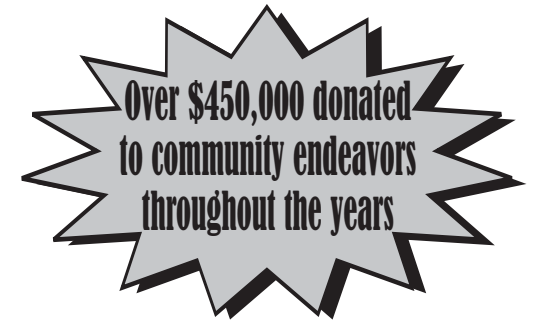
# The Classic Chicken Broil



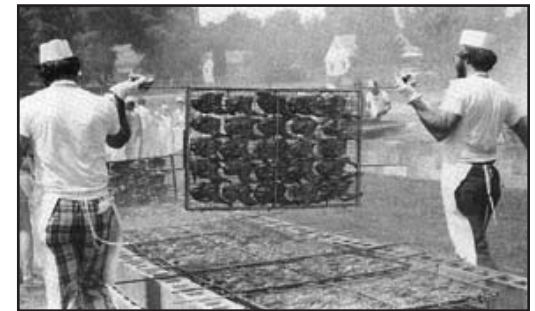
The third Thursday in July is the date of the Midwest's biggest and most famous charcoal CHICKEN BROIL in picturesque Manchester, Michigan. Beginning at 4:00 p.m. this annual event draws some 12,000 guests who flock to the Alumni Athletic Field southeast of Main Street in this small town on the River Raisin.

Mounted police direct traffic to the free parking areas, while 600 volunteers from the Manchester area, headed by the local Optimists and other civic groups, man the four 100-foot charcoal broiling pits and prepare to serve the complete chicken dinners.

- 28 committees of over 600 volunteers
- 3200 Blocks of 4 pits 100' long
- 185 grids to hold Chicken Halves
- 9600 lbs. of Charcoal
- 19,000 lbs. of Fresh Chicken
- 4400 Chicken Halves is maximum capacity of pits at one time
- 256 lbs. of butter to baste the Chicken
- 2 1/2 tons of Fresh Cabbage for Cole Slaw
- Old German Hand slaw cutters shred the cabbage
- 104 Gallons of dressing for Cole Slaw
- 1100 lbs. of Radishes
- 12,000 Dinner Rolls and Bags of Potato Chips
- A meal a second - for 4 Hours
- 25 Boxed Dinners/minute thru 2 takeout lines
- 200 Tables & 2100 Chairs for on the field dining



**Purchased Chi-Bro Park  
Improvements in all local parks  
Improvements of school  
athletic grounds  
Purchase of Historical Society  
Blacksmith Shop**



***And What do you Get!!  
for \$8.00***

**A Chicken Dinner of the Finest:**  
Half a char-broiled Chicken,  
Homemade Cole Slaw, Radishes,  
Chips, Roll & Butter and a Drink  
served to you with a Smile at a  
price you can't beat!

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