**General Information**

* Photos to be used are identified in the “Photos” folder.
* The only photos to be used NOT in the Photo Folder are background, copy separators, wood.jpg, or decorative element photos already included in the “Images” folder accompanying the template.
* The Yummy Bones Logo should be used in the mast on every page. Additionally, copy included below for “Index Page” should also be used on each page.
* Footer should be consistent throughout, as noted.
* All pages, with the exception of the contact page and the index.html page, should be one or two column, depending on your vision of how the copy and photos will work within the one or two column format.
* All copywriting and photos provided are copyright protected by Henry Lester & Associates, LLC.
* PDF files for linking to are located in a separate file called “PDF”.
* All links are to open in a separate tab
* Photography, if not in a separate column associated with the copywriting for that photo, should have text wrapping around the photo with 5 to 10 pixels of space between the photo edge and copy.
* Photos should be resized if too large for the page. These smaller images should be saved in a separate folder called “Small Images”, which you will need to provide.
* All design work should be done in HTML. I work in Dreamweaver.
* If there is a question, contact me immediately at 608-780-0315, or at tschmitt@henrylester.com

**Index Page (Home)**

**Navigation (All Pages)**

* Home
* About Us
* Catering
* Lunch
* Dinner
* Contact Us

**Top Of Page- (and every page)**

Yummy Bones Barbeque

201 Franklin Street \* Port Washington, WI

(262) 268-9221

Logo: Yummy Bones Logo.jpg

**Slider:**

Photos To Include:

Slide1.jpg

Slide2.jpg

Brisket\_(3849368711).jpg

Buckingham\_Brand\_Smokehouse\_BBQ\_-\_Pulled\_Pork,\_Beans\_and\_Potato\_Salad.jpg

Outside Restaurant-HOR.jpg

Ribs Racked.jpg

**Below Slider:**

The Real Deal

Authentic BBQ!

Index Page, Continued

* **3 Column**

**Photos and Links:**

CATERING (Link To Catering Page)

(Let’s Party!)

PHOTO: Catering-500.jpg

BBQ LUNCH (Link To Lunch Page)

(Now We’re Talkin’!)

PHOTO: Pork Sandwich Beans And Side.jpg

YUMMY DINNER (Link To Dinner Page)

(Love At First Bite!)

PHOTO: Baby Back Ribs-500.jpg

**COPY**

Column One

C’MON IN!

Photo: Meredith.png

Caption:

Robert Meredith

Head Chef, Owner,

King Of The Barbeque

**Copy Below Box**

Take a generations old family recipe for seasonings and sauce, add a man with a passion for barbeque, and you’ve got smokehouse barbeque that you’ll never forget!

READ MORE (Link To About Page)

Index Page, Continued

**Column Two**

REAL BBQ!

**Copy Below Box**

 “Best Q this side of Nashville! Haven't found anything better than Yummy Bones yet.”

* John, Yummy Bones Fan

(Yellow Bar – Horizontal, soc\_sprite.png)

“Outstanding BBQ! The brisket was so tender and seasoned to perfection. Baby back ribs where Memphis quality but now we don't have to go as far!”

* Phillip, Yummy Bones Fan

Trip Advisor Certificate Of Excellence! 4.5 Stars!

(Yellow Bar – Horizontal, soc\_sprite.png)

“If you want to truly experience a southern backyard barbecue, Yummy Bones is a place to bring your friends and family.”

* Sheboygan Press

**Column Three**

PHOTO: Brisket\_(3849368711).jpg

WE CATER!

**Copy Below Box**

Whether it’s a party of 10 or 500, invite Yummy Bones Barbeque!

For business gatherings, celebrations, graduations, recognition dinners, fund raising events, or any reason for people to come together to enjoy home cooked barbeque, Yummy Bones BBQ serves it up!

Anything and everything on our menu is available for a catered lunch or dinner.

All good things take some time. So give us a call (link to contact page) and give us some time to slow smoke your catered meal, give it our special rub, and serve it up.

But please, plan ahead! Because everybody loves Yummy Bones BBQ!

**FOOTER (all Pages)**

Replace black footer background with wood background from top of page

Wood\_bg.jpg

Yellow Horizontal Line to be included in the middle of the background of the footer, resized to accommodate the following copy in BLACK. When hovered over, black links are to turn blue to indicate a link.

Copy:

Yummy Bones Barbeque (Links) Home About Us Catering Lunch Dinner Contact Us (268) 228-9221

(Include Social Media Icons)

Link to Facebook Icon: <https://www.facebook.com/yummybonesbbqcatering/>

Website Design by Henry Lester & Associates, LLC. All rights reserved. (Link “Henry Lester & Associates, LLC to www.henrylester.com)

(No Privacy Policy)

**ABOUT US**

**Photo**

 **(Meredith.png)**

Yummy Bones Barbeque began in 2004, when Robert Meredith decided to share his generations old family recipe with anyone who loves true, authentic barbeque.

What started with friends and family coming over for barbeque has become a dine in-carry out restaurant in Port Washington, Wisconsin, and a catering business that serves 10 to 2,000.

Here’s “the rub”; It’s all about the secret rub! And the secret sauces.

(Want to know what the recipe is for our secret rub and sauces? So does everyone else!)

And it’s all about our on-premise smokehouse, to infuse all of our chicken, pork and beef with all the flavors, spices and seasoning we hand rub on everything we make.

**(Photo: bbq-spice-rub.jpg)**

The family recipe for rub and sauces began with Robert’s great grandmother, then handed down to her daughter, Robert’s grandmother. Robert would follow his grandmother around her kitchen, watch her mix her mother’s recipe for rub, go to the smokehouse out back with her, then study how she mixed the special ingredients for what was to become Yummy Bones’ signature sauces.

In other words, this ain’t no store bought rub and sauce, y’all! This is the real deal, Louisiana perfection, authentic “nuthin’ like it”.

And Momma Meredith taught her boy about homemade cornbread, homemade coleslaw, homemade pork ‘n beans, homemade macaroni, and on and on!

**(Photo: Pulled Pork With Sides.jpg)**

Now Yummy Bones Barbeque is ready to serve you, for lunch, dinner, or any special catered event, from our restaurant and catering kitchens in historic downtown Port Washington, Wisconsin. Easily the best barbeque on the east coast of Wisconsin, if not the entire Midwest!

**CATERING**

**(Photo: Corporate Catering Event.jpg)**

If you’ve got a crowd, Yummy Bones Barbeque is your crowd pleaser!

Everything we serve in our Yummy Bones BBQ restaurant is available as a catered meal for 10 to 2,000.

Do you want an authentic Louisiana style pig roast? We’ve got the portable smokehouse to make it happen, along with our signature rub and sauces.

**(Photo: (Photo: Catering-500.jpg)**

Buffet style more your style? We’ll provide all the original barbeque food and trays you need for as many as you want to feed.

We just need a little time for preparation, infusing your meal with our famous rub, and letting it smoke for a day or so to make sure it’s as tender and as delicious as it can possibly be.

**(Photo: Brisket\_(3849368711).jpg)**

Go ahead! Pick out your next party’s menu! **(Link)**

**(Link To Pdf of Catering Menu)**

**Call Us Now To Place Your Order. (262) 268-9221**

**LUNCH**

Authentic barbeque lunch is served daily at Yummy Bones Barbeque!

**PHOTO** (Meredith-Hendersen.jpg – Caption: Robert Meredith and Green Bay Packer Fullback William Hendersen)

You can pick it up with free parking right outside our restaurant, or dine in, and take your time in our casual atmosphere.

Click Here To See Our Menu **( Link To Pdf File of Menu)**

Call ahead for your order for the family or the office, and we’ll have your barbeque ready and waiting for you!

And don’t forget the sides!

Open 11AM to 8PM, Tuesday Through Saturday, Sundays 11AM to 3PM

**Call Us Now To Place Your Order. (262) 268-9221**

**DINNER**

**(PHOTO: Baby Back Ribs-02.jpg)**

Dinner’s ready!

Come on in for the best authentic barbeque dinner, at Yummy Bones!

Whether you’re picking up or dining in, we’re ready for you with hand rubbed, slow smoked meats, and the best barbeque on Wisconsin’s East Coast!

**(PHOTO: slide1.jpg)**

From smoked appetizers like chicken wings or Yummy Bones Barbeque Platters featuring St. Louis Baby Back Ribs, our famous Sampler Platter, or our “Bad To The Bone” sandwiches for the crowd, you won’t go away hungry!

Click Here To See Our Menu **( Link To Menu.pdf)**

And don’t forget our unforgettable sides!

**(PHOTO: Buckingham\_Brand\_Smokehouse\_BBQ\_-\_Pulled\_Pork,\_Beans\_and\_Potato\_Salad.jpg)**

Green Bean Casserole, our Southern Baked Beans, Garlic Mashed Potatoes, and more! A meal all by themselves, but lonely without our famous ribs or chicken!

Come and get it! Because dinner’s ready at Yummy Bones Barbeque!

Open 11AM to 8PM, Tuesday Through Saturday, Sundays 11AM to 3PM.

**Call Us Now To Place Your Order. (262) 268-9221**

**CONTACT US (Index-5.html)**

(Google Map Link) [https://www.google.com/maps/place/201+N+Franklin+St,+Port+Washington,+WI+53074/@43.388666,-87.8718247,17z/data=!3m1!4b1!4m5!3m4!1s0x8804ea1dd818f75b:0x9cfe9354a999d23f!8m2!3d43.388666!4d-87.869636](https://www.google.com/maps/place/201%2BN%2BFranklin%2BSt%2C%2BPort%2BWashington%2C%2BWI%2B53074/%4043.388666%2C-87.8718247%2C17z/data%3D%213m1%214b1%214m5%213m4%211s0x8804ea1dd818f75b%3A0x9cfe9354a999d23f%218m2%213d43.388666%214d-87.869636)

**Address:**

201 North Franklin Street

Port Washington, WI 53074

**Telephone:**

(262) 268-9221

**Hours:**

Tuesday-Saturday: 11am-8pm
Sunday: 11am-3pm
Seasonal - Closed Mondays

(Contact Page to include the following fields, all are required, except “Organization”)

First Name

Last Name

Organization (Optional)

Address

City

State

Postal Code

Telephone

E-Mail

Message (Text Box)

(Submit Button)