



Lexington, NC

www.VisitLexingtonNC.com

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Lexington: The Pork Barbecue Capital

The Piedmont town of Lexington has 15 restaurants dedicated solely to barbecue. Here, “barbecue” means pork shoulders cooked low and slow over hickory and oak coals. The meat is sliced or chopped and served with red slaw and a warm, thin sauce called “dip,” made with ketchup and vinegar. Sweet tea and hush puppies are also traditional accompaniments. When city hall was renovated in 2015, workers discovered the original barbecue pits behind a closet; they now serve as a museum to the town’s barbecue story.

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Barbecue Festival Piles on the Pork

Each October, Lexington swells from a town of 19,000 to 200,000 for the Barbecue Festival. The 35th annual festival takes place Saturday, Oct. 27. In addition to barbecue, the street festival includes a pig-themed sand sculpture, racing pigs, arts and crafts, a car show and live music. A bottle of the annual Fine Swine Wine — made each year by Childress Vineyards with a label designed by Bob Timberlake — is a coveted commodity.

www.BarbecueFestival.com

Save Room for Dessert: The Big Banana Split

Before the Bar-B-Que Center became known for its pit-cooked pork, it was a dairy center. That history explains the banana split on the menu. But there’s no way to explain the size of this dessert. These ice cream towers topped with wet walnuts, whipped cream, chocolate syrup and a cherry weigh 3.5 to 4 pounds and easily serve four to six people.

www.BBQCenter.net





Paddle the Daniel Boone Canoe Trail

The mighty Yadkin River forms Davidson County’s western edge. The new Daniel Boone Heritage Canoe Trail stretches 22 miles, encouraging outdoor recreation, while recognizing important historical events along the river’s banks. Stories and legends abound about Daniel Boone’s time in the area in the mid-1700s. High Rock Outfitters rents canoes and kayaks to get you out on the river.

www.HighRockOutfitters.com

Conrad & Hinkle Celebrates 100 Years

This local grocery store in the heart of downtown Lexington turns 100 in February 2019. Owner Lee Hinkle’s grandfather started the store in the same location a century ago. The homemade pimento cheese, made from Lee Hinkle’s grandmother’s recipe, is the best-seller. The store stocks local produce, specialty candies and glass-bottle drinks, and operates a full-service meat counter with cut-to-order steaks and fresh-made sausage.

www.Conrad-Hinkle.com



Sip wine in style at Childress Vineyards

Championship NASCAR team owner Richard Childress operates the first-class Childress Vineyards in Lexington. The winery features 72 acres of vineyards, 11 varieties of Vitis vinifera grapes and an elegant bistro overlooking the vines. Award-winning winemaker Mark Friszolowski shares Childress’ passion for quality wines made from the finest fruit. Friszolowski and his team also make wine for 30 smaller wineries.

www.ChildressVineyards.com



Bull City Cider Leads Way in Depot District

Two of the four men behind Bull City Ciderworks are Davidson County natives, so when the company, which started in Durham, needed more room for the production, bottling and shipping of its hard cider, they looked to Lexington. The cidery now operates its main production facility and a taproom in a former furniture factory in the up-and-coming Depot District.

www.BullCityCiderworks.com

