

**ALL THE NEWS THAT'S FIT TO EAT!**

THE AWARD WINNING

# Drippings



## SPRING IS HERE!

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**Drippings**

*Drippings*  
Volume 16, Issue 2

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Barbeque Society

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*Canfield Plaza and the Greater  
Omaha Barbeque Society Present*  
**O! BBQ: How to Be a Better  
BBQer!**

Saturday, May 10, 2008  
Canfield Plaza  
84th and Center  
10 a.m. – 4 p.m.

*GOBS volunteers will show you  
how to refine your recipes and use  
your equipment to become a better  
backyard chef.*

Enter the "BBQ HOW TO"  
Mini Competition.  
Deadline: May 6.  
[www.gobs.org](http://www.gobs.org)



# President's Message

E-Mail: [montyhoyle@cox.net](mailto:montyhoyle@cox.net)

*By Monty Hoyle*

Greetings to my fellow (and fellowette) food lovers and followers of barbeque. We've picked up a new board member — to fill our ninth and final slot — John Underwood. John has competed in BBQ contests during the past, judged in others, and brings good ideas and ways to help us promote GOBS to the general public.

## Looking Back...

After thinking back to the days prior to my joining the group, which I believe was 2003, I hadn't heard enough things about the Greater Omaha BBQ Society to push me towards checking it out, and that's from a big eater out of Kansas City. So one of our focal points this year is to promote the heck out of our operation in various ways until non-members start coming to us. Current members have occasionally brought friends to dinners in the past to get a taste of who we are, and many wind up joining.

I challenge each of you to think about opportunities you have to talk to people at work, lunch, dinner and over your backyard fences. When you think about it, tell them of GOBS and our mission to eat, drink, and party, and to promote ways to barbeque in backyards.

Too many who have heard of GOBS thought it was just for people who compete in BBQ contests and are great 'Qers already, and that they'd feel out of place and inferior. I've actually had people tell me that, which is why we're going to change the perception of GOBS that seems to be out there. Bill MacKenzie, vice president of GOBS, came up with a great explanation to include on our website ([www.gobs.org](http://www.gobs.org)) which does a great job of telling folks who we are. Sonny mentioned a while back that our website, which was developed by his son's company — at no charge to GOBS, thank you, James — had, as I recall, 44,000 hits during the first three months it was on-line, from people around the country who just wanted to know more about barbeque.

So tell people you run into to check out our website, too, for more information. They can find application forms and information on upcoming events.

## Membership Goals

Our goal this year is to build the membership numbers back up to 200+ where it used to be. More importantly, though, we want you to provide friends and acquaintances with an answer

for how to prepare better (or, at least, different) meals for their friends and acquaintances using their own grills or smokers.

Everyone wants guests to rave about their food rather than waiting 'til you turn your back to spit it out to the dog who, in turn, digs a hole and buries the bone along with the meat.

Those are the reasons members I've brought in over the years have joined GOBS.

## Board of Directors

For those who don't recall, our board members this year are yours truly, president for the next two years; Bill MacKenzie—vice president and organizer of barbeque judges, among other things; Nena Cooney—secretary and the lady who, thankfully, keeps reminding me to get back on track, as I'm normally juggling 10 balls at the same time; Jim Carter—a life-saver or, should I say money-saver, who kindly accepted the treasurer's position; Lynn Kampschneider—keeper of the website and a great resource for marketing and advertising; Kevin Podany—who hooked us up with Miller Beer as a sponsor for our contest; Butch Clark—who is always taking people's money, including at the monthly dinners (watch his hands); John Underwood—who I mentioned above, and, of course, Mr. Sonny Ashford, who graciously volunteered to be the lead contact for all contests GOBS will be involved with.

## Contest Season Gearing Up

The first contest of the year is May 2-3 at Cedar Creek,

where the inimitable John Earnest resides (Uncle Earnie, if you haven't met him yet). If you wish to enter the contest, get in touch with Sonny or Randy Moses, their organizer at (402) 234-6330.

The next event GOBS will participate in is at Canfield's Sporting Goods store at 84th and Center on Saturday, May 10. The shopping center stores are having a lot of activities to entertain adults and kids, and GOBS will have reps there to show customers how to cook. They are also trying to get contestants to sign up to cook in a laid-back competition, with prizes being gift certificates from Canfield's. So there's no pressure there, if you want to enter. Just let me know at (402) 968-8922 by May 6.

The Dundee neighborhood, (50th & Underwood), is having their spring Dundee Days and BBQ contest, as this will be their second year of running the cooking event. It will be May 16-17,



so call me if you're interested. This one will have monetary prizes for contestants and had only six entries last year, so it, too, is a nice one to enter if you like less stress.

Check our website again for upcoming contests, which includes Springfield on June 6-7; Riverfest 2008: Red, White and 'Que in Bellevue on July 18-19, Breezy Hills Winery Aug. 3-4, and the cream of the crop and oldest contest in Nebraska—The State Barbeque Championship of Nebraska on Aug. 22-23 at Sokol Park, off Hwy. 75 just before you cross the Platte River.

*Happy Eating Out There.*



## CALENDAR OF EVENTS

Events within 200 miles of Omaha and select other events are listed.  
More events will be added as they are confirmed.

<b>May 2-3</b>	<b>Cedar Creek Fire Department Fourth Annual Smoke-Out.</b> Cedar Creek, NE (located off Hwy. 50, southeast of Springfield.) Contact Tiffany Peacock at (402) 234-2901 or e-mail <a href="mailto:tpeacock80@yahoo.com">tpeacock80@yahoo.com</a> .
<b>May 9-10</b>	<b>North Platte Honky Tonk BBQ Festival.</b> North Platte, NE. Contact Rob Mandeville at (308) 532-3344 or e-mail <a href="mailto:rob@honkytonkbbq.com">rob@honkytonkbbq.com</a> .
<b>May 9-10</b>	<b>BBQ in the Bluffs.</b> Council Bluffs, IA. Contact Claudia Rodenburg at (712) 328-4634 or e-mail <a href="mailto:crodenburg@councilbluffs-ia.gov">crodenburg@councilbluffs-ia.gov</a> .
<b>May 10</b>	<b>O! BBQ: How to Be a Better BBQer.</b> Canfield Plaza, 84th and Center. 10 a.m. to 4 p.m. Rules and requirements at <a href="http://www.canfields.com">www.canfields.com</a> . Entry deadline: May 6.
<b>May 13</b>	<b>GOBS Monthly Dinner.</b> Smokin' Tailgators at Sokol Park. 7 p.m.
<b>May 16-17</b>	<b>Second Annual Dundee Days BBQ Contest.</b> 50th & Underwood, Omaha. Contact Monty Hoyle at (402) 968-8922.
<b>June 6-7</b>	<b>Springfield Days BBQ Contest.</b> Sarpy Co. Fairgrounds, Springfield, NE.
<b>June 19-21</b>	<b>Extreme BBQ'n Bull 2008.</b> Lincoln, NE. Contact Rick Hinman at (402) 441-6545 or e-mail <a href="mailto:rhinman@lancastereventcenter.com">rhinman@lancastereventcenter.com</a> .
<b>July 18-19</b>	<b>Riverfest 2008: Red, White, &amp; 'Que.</b> Bellevue, NE. Contact Megan Lucas at (402) 898-3000 or e-mail <a href="mailto:megan@bellevuenebraska.com">megan@bellevuenebraska.com</a> .
<b>Aug. 22-23</b>	<b>17th Annual State Barbeque Championship of Nebraska.</b> Sokol Park in LaPlatte, NE. Contact Sonny Ashford at (402) 651-0149 or e-mail <a href="mailto:sashford@sessolutions.com">sashford@sessolutions.com</a> . <b>For more information about these events, visit <a href="http://www.gobs.org">www.gobs.org</a>.</b>

# Bones Brew & BBQ Is a 'Tasty' Addition

By Jim Carter

Bones Brew & BBQ, LaVista's newest barbeque restaurant near 84th and Giles Rd., was the site of the GOBS March 2008 dinner meeting. The proprietors are John Davis (Manager/Owner) & Glenn Wheeler (Executive Chef). John Davis served as our gracious host for the meeting.

John opened the meal with a detailed explanation of the origin of the restaurant and the goals he and Glenn set for their business adventure.

They come from different backgrounds and geographic regions but were brought together by their mutual admiration of good BBQ. They consider the restaurant a "labor of love" designed to offer the Omaha community a variety of tastes from various regional BBQ favorites.

The restaurant environment is family-friendly and invites local jazz artists to entertain diners with live music on Thursday evenings.

The appetizers were plentiful and highlighted some of Bones' specialty finger foods: BBQ pizza, "Pork Wingettes," and barbeque chicken wings and drummies. The chicken wings were not typical "hot wings" but true barbeque smoked wings. The pork wingettes are cut from the pork shank into a unique presentation with the bone serving as a handle for these tender and meaty tidbits. They are smoked, then lightly fried before serving, to add crispness. The BBQ pizza had a thin crust and generous portions of pulled pork.

The main course included meat entrees of brisket and pulled pork and side dishes of baked beans, potato salad, and two kinds of cole slaw, plus bread and butter.

Dessert was offered as an extra cost side dish for those not full from dinner.

Beverages included free soft drinks and a cash bar. The bar served the normal selection of soft drinks and a good variety of beers on tap, including a smoked lager microbrew from Lincoln. The smoked flavor made the lager an excellent companion drink to a barbeque meal.

The brisket was sliced thin and tender, but, unfortunately, slightly dry. This was a minor distraction to an otherwise excellent meal. The pulled pork was tender and cooked to perfection, a perfect palette to sample the wide selection of Bones' sauces.

Bones' sauces are all homemade from original recipes. Flavors included a "Bones Original," a Mississippi beer-based sauce made from Davis' father's



recipe, a thin "Mango Jerk" sauce with a hot and sweet flavor, an "Apple Bourbon" sauce made from fresh apples and bar whiskey (Jack Daniels perhaps?), and an "On Fire" sauce John describes as "not that hot" so as to not mask the taste of the meat. I tried all the sauces on the pulled pork and found them exactly as advertised, with delicate flavor that enhanced the enjoyment of the meat.

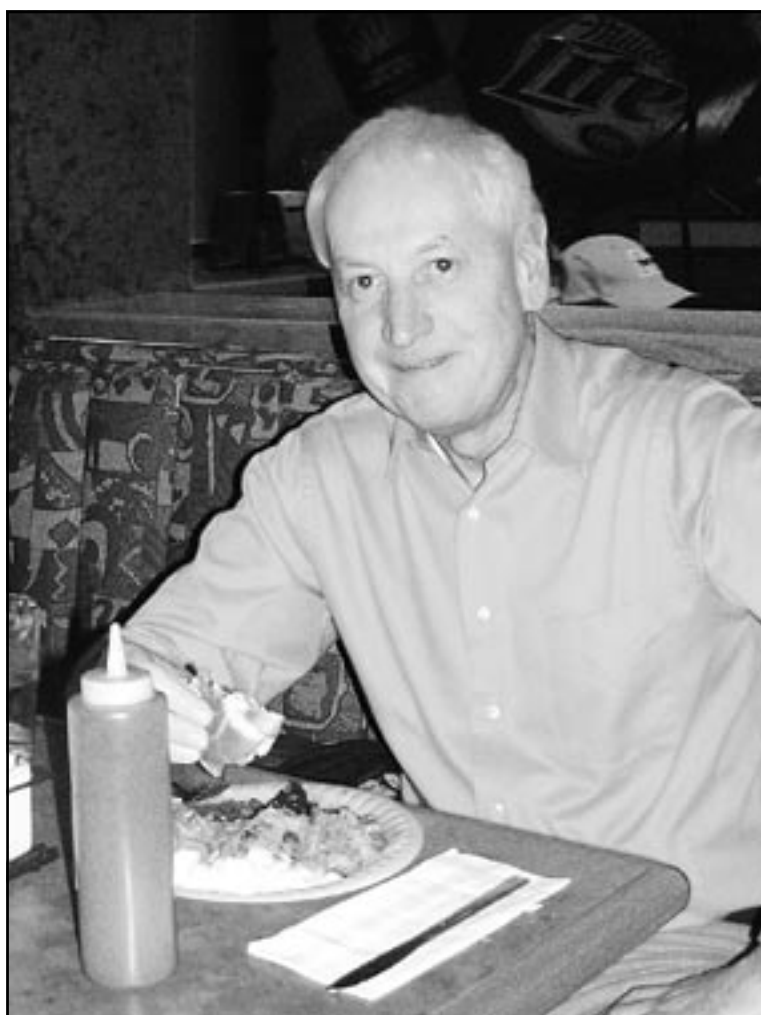
The two offerings of cole slaw were designed to appeal to regional tastes: a creamy selection for us Yankees and a "Delta" vinegar-based slaw for those of a Southern persuasion. Both in-

cluded me to not show favoritism for either side and I went back for plentiful seconds.

The beans and potato salad were pleasant, with good taste. The beans contained generous portions of pork meat that enhanced their flavor. They both served as perfect side dishes, flavorful complements to the main course without competing with them for the patron's attention.

I found the food generally very appetizing and an excellent restaurant fare. The meat selections (brisket and pulled pork) were cooked to be crowd pleasers and the GOBS members agreed.

*Continued On Page 7*



## March Dinner Information

### Bones Brew & BBQ

8045 S. 83rd Ave. • LaVista, NE (Behind Bank of the West)  
Hours: Sun. 11 a.m. to 12 a.m. • Mon.-Sat. 11 a.m. to 1 a.m.  
Phone: (402) 592-2337  
Web: [www.bonesomaha.com](http://www.bonesomaha.com)

#### Ratings (On a scale of 1 to 10):

Less than Five..... Poor  
Five ..... Fair  
Six to Seven..... Good  
Eight to Nine ..... Very Good/Excellent  
Ten..... Bring a Cot and Move In

#### Jim's Ratings:

Food..... 9  
Atmosphere..... 10  
Service..... 9  
Value..... 9

#### Member Ratings:

Food..... 8.8  
Atmosphere..... 9  
Service..... 8.8  
Value..... 9

*Dine-In or Carry-Out • Catering Available*  
*Best Bets: St. Louis-Style Ribs, Brisket, Texas Catfish*



Bones Co-Owner John Davis Addresses GOBS

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 1 lb. Paprika  
 1 lb. Brown Sugar  
 1 lb. Kosher Salt  
 4 Tbsp. Tarragon  
 4 Tbsp. Thyme  
 ¼ lb. Dry Minced Onions  
 ¼ lb. Cracked Black Pepper

Combine all ingredients in a bowl.  
 Rub on Salmon and grill.

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 3 Tbsp. Capers 1 tsp. Dill Weed

Place all ingredients into a mixer and blend until smooth.

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# What's Up Doc...and Eddie's

By Monty Hoyle

On Tuesday, April 8, GOBS continued our trend of giving new BBQ business a chance to set a spread at "The Digz" in Millard. Based on some positive pre-meeting feeding by our board members, Doc and Eddie's BBQ was chosen.

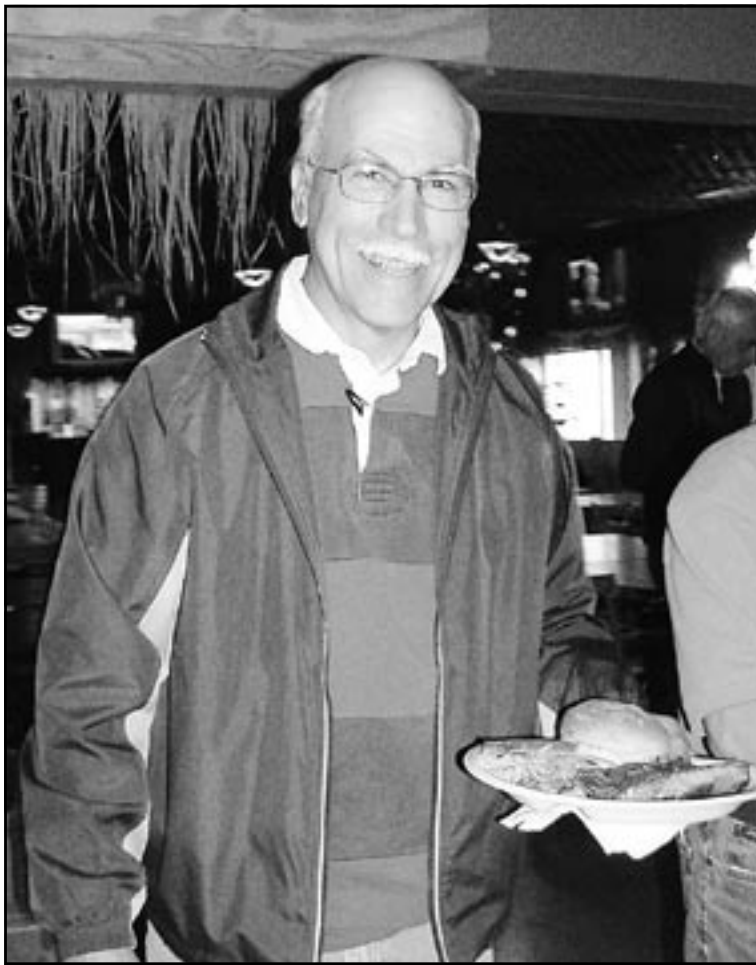
Doc and Eddie's is located at 168th & Harrison in Omaha. The concept for their restaurant began in the summer of 2006 in Gretna, Neb., where Jeff "Doc" DeMare and his friend Eddie Vacek were having fun drinking beer and selling ribs they prepared in their smoker along the side of the road. Their only problem was cooking enough ribs for everyone who stopped and wanted to buy more.

So that led them to jumping off the wood pile, leasing their current location, and opening the doors on July 10, 2007. Eddie passed away shortly before the grand opening, but Doc decided to go through with their plans anyway, and made Lynette Hughes part-owner in charge of the day-to-day operations. Lynette has years of experience with other barbeque and bar restaurants, and is one of the most personable ladies I have met.

Now then, to the dinner activities. Digz is still the same friendly place, with a bar serving most anything you'd like in the way of booze, beer, and wines, and at a reasonable price. Their wait staff seemed to be ready to get me another brew when I least expected it, but then someone kept emptying the bottles and pitchers I'd just bought. Thankfully, my cute daughter Magpie's husband-to-be (I think) Tony Weddle, who recently returned from Iraq, and a new member-to-be, Tracy Wells (who will no doubt have given me his \$35 by the time you read this), helped keep my gullet moistened.

The price per person was \$15 which is in the range we have tried to keep the meals at to make them attractive to more members. In doing so, though, the restaurants usually have to eliminate appetizers and desserts so they can offer a selection of entrees, side dishes, and sauces. As with Bones Brew & BBQ in March, Doc and Eddie's chose to provide some free appetizers to show us a better time and to demonstrate they're willing to give a little more to make us happy. Smoked sausage was cut into chunks and gave everyone, I hope, a chance to whet their appetites before the entrees were served. I liked the seasoning, which brought out the juicy meat flavor even more.

The \$15 included \$14 for the meal and an extra \$1 to cover



the expense of renting "The Digz" party room.

The choice of meats included baby back ribs, pulled pork, and turkey breast. The side dishes included BBQ beans, potato salad, and cole slaw. Sauces were mild and hot and of a tomato base. The ribs were tender; they were held to the bone just a touch, but pulled free with minimal effort.

From what I could tell, they had a slight smoke flavor, but not as much as I'd have liked. The pulled pork was tender, with a good flavor, but again, could have used a bit more time in the smoker.

The turkey breast was just right as far as juiciness, tenderness, and flavor was concerned.

The beans had a sweet flavor with onions and chunks of pork, which is the way I like them.

The potato salad had onions, what tasted like dill seasoning, and a light flavoring of mayonnaise. I like lots of mayonnaise and sweet pickles in mine, but then Lynette hasn't been married to me for 20 years like my lovely wife, Terry, who knows what I like (oh yeah!).

The cole slaw had a moist, sweet, and crunchy taste and balanced off the taste of the meat for me.

The sauces added a sweet coating to meats I chose to dip, with the hot sauce giving a good wallop to my taste buds.

Now for the comparisons between me and the 51 members who partied with me as to the quality of the evening. Attendees gave Doc and Eddie's an overall value of 8...and my ratings

*Continued On Page 7*

## April Dinner Information

### Doc & Eddie's BBQ

6610 S. 168th St., Suite 10  
(168th & Harrison) • Omaha, NE  
Phone: (402) 895-7427  
Web: [www.docandeddesbbq.com](http://www.docandeddesbbq.com)

Hours: Sun. – Thurs.: 11 a.m. to 8 p.m.  
Fri. & Sat.: 11 a.m. to 9 p.m.

### Ratings (On a scale of 1 to 10):

Less than Five..... Poor  
Five ..... Fair  
Six to Seven..... Good  
Eight to Nine ..... Very Good/Excellent  
Ten..... Bring a Cot and Move In

#### Monty's Ratings:

Food..... 8  
Atmosphere..... 7  
Service..... 8  
Value..... 8

#### Member Ratings:

Food..... 8  
Atmosphere..... 7  
Service..... 8  
Value..... 8

*Best Bets: Brisket, Rib Combos, and Bread Pudding  
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# Catering Column

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Interested in listing your restaurant or catering operation in *Drippings*? Call Bridget at (402) 393-4600.

## Judges Wanted

Contest season is upon us. If you are interested in participating as a judge in an area contest — including the State Barbeque Championship of Nebraska — please contact Bill MacKenzie at [barbqbill@aol.com](mailto:barbqbill@aol.com) for more information on how you can help.

**Next Contest: Cedar Creek Annual Smoke-Out – May 2 & 3**  
E-Mail [barbqbill@aol.com](mailto:barbqbill@aol.com) if you'd like to judge at this event.



### May 2 and 3, 2008 • Cedar Creek, NE

**All Proceeds Benefit the Cedar Creek Volunteer Fire Department**

Beer Garden – 5 p.m. to Midnight  
Music By 'Scot Free' – 8 p.m.

Saturday Morning – Pancake Feed in the Park Pavilion

Join Us at 3 p.m. to Honor the Award Winners

**For More Information Contact:**

Tiffany Peacock  
Phone: (402) 234-2901  
E-Mail: [tpeacock80@yahoo.com](mailto:tpeacock80@yahoo.com)

**Judges Wanted! E-Mail [BarBQBill@aol.com](mailto:BarBQBill@aol.com)**

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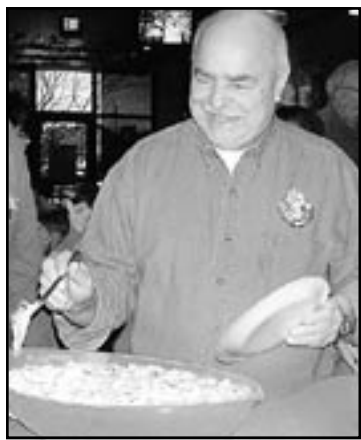
[www.famousdaves.com](http://www.famousdaves.com)

## Bones: A Tasty Addition to the Community

*Continued From Page 3*

I came to this dinner very hungry and left extremely satisfied. I enjoyed the food so much I had to force myself to slow down to take note of the nuances of each dish.

GOBS members and guest generally enjoyed the meal with a one or two voicing disappointment that the St. Louis style ribs and dessert were not offered as part of the meal. Planning these dinner meals does require some selection comprise to keep the price within the \$15 - \$16 target. I encourage our membership to return to Bones and sample the many other delicious offerings on the menu. GOBS definitely welcomes Bones as a tasty addition to the community.



Lynn Kampschneider "Belatedly" Receives the GOBS Volunteer of the Year Award

**WHERE?**  
IN THE WORLD  
**IS THIS BBQ JOINT?**



### Where is this BBQ Joint?

Please e-mail your answers to [barbqbill@aol.com](mailto:barbqbill@aol.com).

The first person with the correct answer wins a free dinner at our next meeting.

The correct location of Hong Fatt BBQ (March-April 2008) was Toronto, Ontario.

Photo by Jimmy Brasch

## There Was Lots to Like From Dinner With Doc and Eddie's

*Continued From Page 5*

matched member reactions exactly. That was somewhat odd that we matched up so well, but stranger things have happened.

At the business meeting, we told everyone to get involved in helping GOBS grow our membership to 200+. All it takes is to invite a neighbor, co-worker, friend, and/or relative to a dinner and let them decide. The atmosphere will sell itself if the person likes to eat, drink, party, and learn more about BBQ cooking. Steve and Pat McColister have been very active in following this format, and others have brought someone at times, so keep at it.

At the dinner meeting, we also discussed upcoming contests for you to volunteer to party with us, and help us set things up. The first one is at Canfield's Plaza, where a REAL laid-back contest for back yard cooks will be held on Saturday, May 10th from 10 a.m. to 4 p.m.

The cooking contest allows people to learn more about using their grills and smokers to cook chicken, ribs, brisket, and pork shoulders, as we aim to have various GOBS members show up at the beginning and during the next few hours to answer

questions the cooks and general public may have on seasonings, cooking times, meat preparations, and other things.

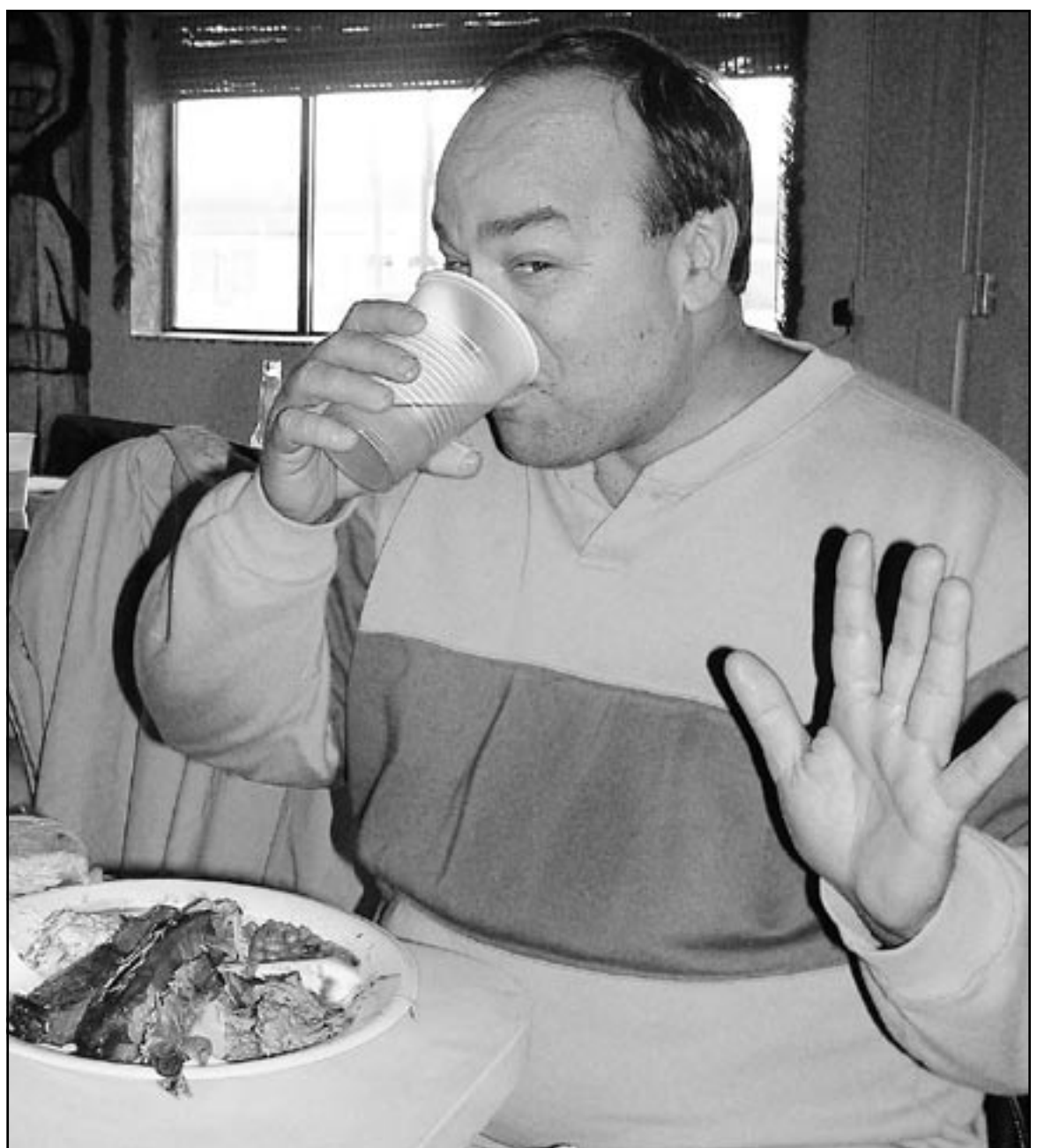
Volunteers don't need to know everything, but will share tips they've picked up and used themselves.

Gift certificates at Canfield's will be given to contestants and to volunteers. The day will also include other vendors providing clowns, balloons, tips on safety, and fun things for kids and adults to enjoy — all paid for by store merchants in the Canfield's Plaza. So call me and put your name down to stop by on Saturday, May 10.

Food and fun — that's what GOBS is all about, after all.



Lynette Hughes from Doc & Eddie's is touched by the praise of her boss, "Doc" DeMare.



# The Greater Omaha Barbeque Society (GOBS)



## GOBS Board of Directors

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## Upcoming GOBS Dinner Meetings

### June GOBS Dinner Meeting

Tuesday, June 10 at 7 p.m. • Cost: \$16

Catered by Billy Mac's BBQ

Sokol Park (LaPlatte, NE) – Five miles south of Offutt Air Force Base

*Appetizers: black-eyed pea dip and chips and smoked sausage • Meal: smoked chicken, ribs, brisket, barbeque beans, red cabbage slaw, corn on the cob and cornbread*

**RSVP to GOBS by Friday, June 6 to (402) 333-GOBS**

**YOU CAN ALSO RESERVE YOUR SPOT BY E-MAIL!**

E-mail your RSVP to [barbqbill@aol.com](mailto:barbqbill@aol.com)

The "subject" line should read: "June GOBS Dinner Meeting"

Include your name, phone number, and number of guests attending.

### July GOBS Dinner Meeting

Details TBA

**Note:** GOBS dinner meetings are open to anyone, unless otherwise designated! Reservations may be made up to two meetings in advance. You must RSVP to GOBS by 6 p.m. on the Wednesday before the dinner unless otherwise designated. As GOBS must guarantee the number of paid dinners for most meetings, please cancel your reservations by the reservation deadline if your plans change, in order to avoid being billed. Persons making reservations after the monthly deadline will be accommodated at the discretion of the host.

**Did You Move? E-Mail Byron Bissell at [BBissell1@cox.net](mailto:BBissell1@cox.net)  
To Update Your Membership Information.**



## The Few. The Proud. The Hungry.

Do you have what it takes? Join GOBS!

Annual membership (12 months) is only \$35.

(\$30 Membership fee plus one-time \$5 enrollment fee)

Membership includes a subscription to our newsletter,  
invitations to our summer picnic and holiday party,  
first crack at GOBS special events – and more!

Member's Name \_\_\_\_\_ Spouse Name \_\_\_\_\_

Address (  home  work ) \_\_\_\_\_

City \_\_\_\_\_ State \_\_\_\_\_ Zip \_\_\_\_\_

E-Mail Address \_\_\_\_\_

Home Phone \_\_\_\_\_ Work Phone \_\_\_\_\_

Are you currently on a BBQ cooking team?  Yes (Name \_\_\_\_\_)  No

Do you enjoy (check all that apply):

Smoking Foods  Socializing  Eating BBQ  BBQ Road Trips  Smoking Foods  Competition Cooking

Are you interested in volunteering to work on the following (check all that apply):

Barbeque Contests  Newsletter  Board of Directors  Social Committee  Cooking Classes  Other

Signature \_\_\_\_\_

Mail the completed form and a check or money order for \$35 to  
GOBS • 5724 N. 97th Street • Omaha, NE 68134

## Advertise In Drippings

*Drippings* is distributed to barbeque enthusiasts, restaurants, competition teams, and media throughout the Midwest.

*Drippings* is published by Image Building Communications. If you have questions about advertising in an upcoming issue, contact Bridget Brooks at (402) 393-4600 for ad sizes and rate information or visit [www.gobs.org](http://www.gobs.org).

**Rates start at \$17 per issue.**

Minimum placement required.

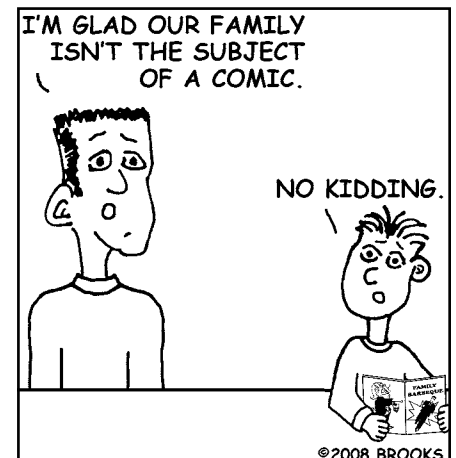
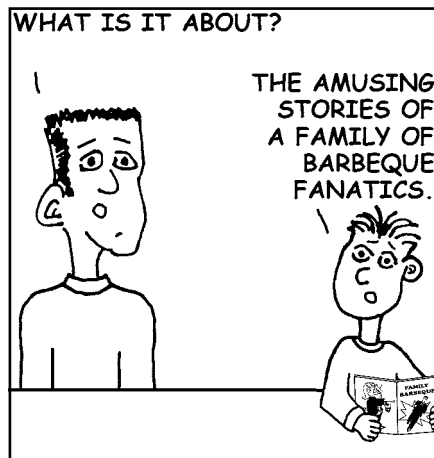
Deadline is 14<sup>th</sup> of the month.

(Deadline for June 2008 is May 14).

Call for additional details.

**For More Information:  
Call Bridget Brooks at  
(402) 393-4600**

the  
QUE  
FAMILY  
By Jon Brooks



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