

July 2006
Vol. 14, Issue 6
www.gobs.org

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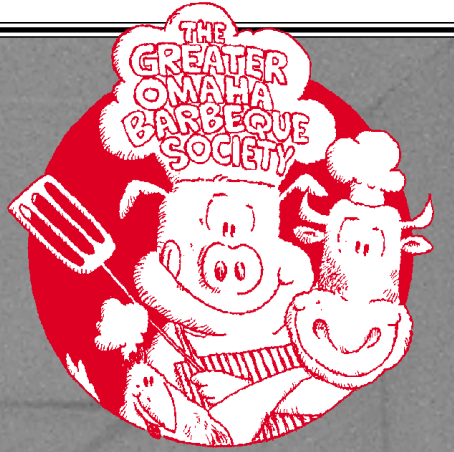
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ALL THE NEWS THAT'S FIT TO EAT!

Drippings



GINA WERTH AND DANIELLE CAVALIERI
SERVE UP SOME TASTY TREATS
FOR GOBS MEMBERS.

HARKERT'S BBQ

REVIEW – PAGE 3

WHERE?
IN THE
WORLD

– Page 7 –

the **QUE** FAMILY
By Jon Brooks

– Back Cover –

PUBLICATION INFORMATION

Drippings

Drippings
Volume 14, Issue 6

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Greater Omaha Barbeque Society

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Contributors:

Sonny Ashford
Denny Lockman
Bill MacKenzie
Becky Weak

Editor:

Bill MacKenzie

Photos:

Bridget Brooks

Layout and Design:

Jon Brooks
Image Building
Communications
Omaha, NE

July President's Message

E-Mail: cajunbbq@gmail.com



We have seen the patriotism that is demonstrated on Memorial Day, and we have seen the flags discarded after the ceremony is over, when there is no one to see you wave the flag. I feel sorry for these people, because our flag is a symbol of the freedom that we have fought to defend, and for those that have lost their lives, we honor them on Memorial Day.

I honor these fallen comrades every day, and each time I see a flag unfurled with the bright Red, White and Blue, I am re-energized. I likewise encourage you to take time out to honor the bravery of our forefathers as you partake in your 4th of July family festivities. We truly have a lot to be thankful for.

No, this is not a soapbox for democracy, but rather something very similar. We have a day each year to celebrate some of the best barbeque in the United States at The State Barbeque Championship of Nebraska.

We have changed the date a couple of times, but it is the symbol that we look forward to each year — to celebrate the best of the best. Aug. 25 and 26 will be an opportunity for us to gather and compete for \$14,000 in prize money, an event that we are able to do because of the freedoms that are celebrated in these United States.

Like seeing the flag, I get re-energized every time I am involved in one of our local barbeque events and, since our last issue, I've had the opportunity to work with the people in Springfield and Papillion at two great events.

Springfield Days Contest

Our treasurer, Bill Clark, worked all the details and ran the competition in Springfield. There were 13 teams competing on a beautiful weekend.

As part of Springfield Days, it made for a great mix of barbeque and fun. The fireworks on Friday night were a good wake-up for the competitors to know it was time to get busy. GOBS is definitely looking forward to working with Springfield again in 2007.

Papillion Days Contest

The editor of *Drippings*, Bill MacKenzie, set up and ran a terrific event as part of Papillion Days, with the help of their contest organizer Mark Deane. Eleven teams were there to compete, and the judging was in the American Legion Hall.

Bill reports that the Friday night fireworks were breathtaking, and loud enough that he could hear them at his house near

96th and Pacific, some seven miles distant.

One of the very positive things that is being seen is that the entire GOBS Board of Directors has been involved in both events in a very active way. We are now in a position where we can handle all facets of any competition that we are asked to run.

As always, we have Byron and Carla Bissell, who are there to support our contests. Byron has been very gracious to do all of our scoring and Carla has been our jack-of-all-trades to do whatever is needed. Byron and Carla also assisted at North

Platte's community BBQ contest in May.

June Dinner Meeting

We recently had our monthly "Eatin' Meetin,'" catered by Harkert's BBQ of Omaha. Everyone looks forward to Gina bringing out a terrific meal at a great price for our membership. Now, if that was all there was to the story, it would still be terrific barbeque — but, as Paul Harvey likes to say, "Now for the rest of the story."

Continued On Page 6

GOBS Summer Picnic

GOBS Picnic/Membership Drive • Sunday, July 9, 2006

Where:

Larry & Becky Weak's Home
Villa Springs Lake • 12612 Cottonwood Lane • Springfield, NE

Schedule:

Picnic starts at 3 p.m. (and lasts until the last person goes home)
Hog Presentation — 4:30 p.m.
Consumption of Hog — 5 p.m.

Come out and enjoy a "Good Ol' Fashioned Picnic" with GOBS! The picnic will be a great time to bring your family and friends who have been thinking about joining GOBS. We need to spread the word that GOBS is truly a "fun bunch" of folks to socialize with.

There will be games, prizes, fishing, swimming, golf (drive across the Platte River) and (of course) partaking in some of the best BBQ ever!

- **Directions:** Hwy. 50 to Platteview Road. Turn left (east). If you miss Platteview Road, the next turn is Main Street, through Springfield. At 132nd, turn right, (south) 3+ miles is the end of the blacktop...that is where you turn left and then a quick right...you are now on Cottonwood Lane. (Call 402-253-2493 if you're lost.)
- **Food:** Tim's Wild West will be smoking a "Whole Hog." The hog will be presented at 4:30 p.m. and served at 5 p.m.

GOBS will have a keg of COLD BEER and water for everyone. Whatever else you want to drink is BYOB. Also, please bring a lawn chair, if you have one.

- **Please bring to share:** a side dish/salad and/or a dessert (if it needs to be kept cold, please bring it in a cooler).

The Weak's home is located on a lake. If you want to use the lake, please bring life jackets, fishing gear and bait, towels, swimsuit and a floating device/raft. **CHILDREN MUST BE SUPERVISED WHEN THEY ARE IN OR NEAR THE WATER. NO SWIMMING ACROSS THE LAKE.**

To get the most out of the event, GOBS wants to encourage everyone to stay longer. In order to do this, there will be a Combo/Band playing from 6 'til 8 p.m. RSVPs are a MUST — we need to know the size of a hog to get so everyone gets plenty to eat. Please RSVP to GOBS by July 5 by calling 333-GOBS or by e-mail at gobsreservations@cox.net.

The purpose of the party is to have GOBS members get together and have a wonderful time — but we also want to invite those that would like to become members of a great group of people who love barbeque. So please invite friends to come and join us at the picnic and become a GOBS member. A GOBS membership is only \$35 a year.

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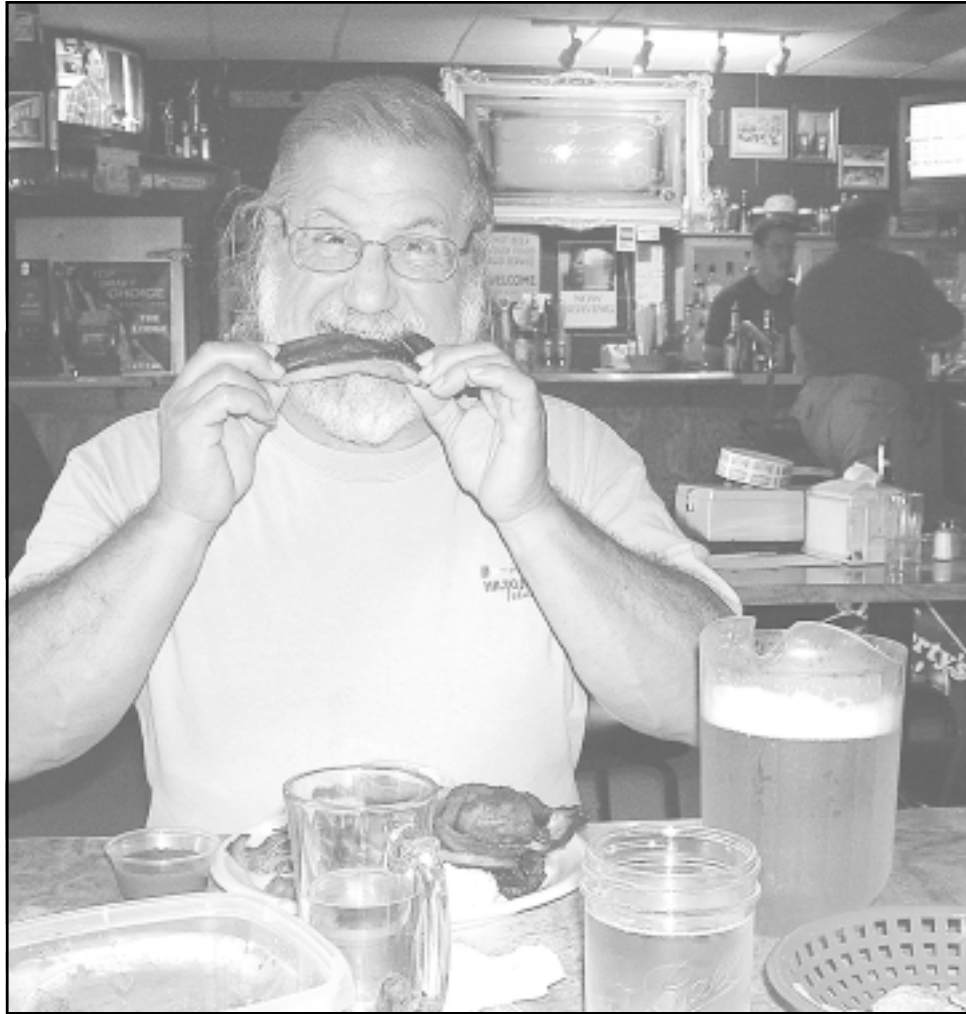
7 days a week.

8 a.m. to 8 p.m.

(6 p.m. on Sundays)

Dine in or carry out
Catering Available

Lemons Never Tasted So Sweet...GOBS First Moveable Dinner Feast



By Denny (Bubba Q) Lockman

On Tuesday, June 13, 2006 at 6:30 p.m., the mood could have been best described as *lugubrious*. (Editor's note: *lu-gu-bri-ous* adj. Mournful, dismal or gloomy, especially to an exaggerated or ludicrous degree.) A score of vehicles parked on the shoulder of the road — on the “locked side of the gate” at Sokol Park — their occupants milling around like extras in *Night of the Living Dead*. Our caterers were there...with the aroma of gourmet BBQ wafting through the air, and we were hungry! The problem: the turnkey was a no-show, and we had no means of accessing the picnic grounds or concessions building. (My wife Kathy admonished me not to eat any more of the mulberries growing along the side of the road because I was going to spoil my dinner, and someone might have sprayed them with something.)

Did I mention we were HUNGRY? Oh, what to do?! We needed a place to sit and “evaluate” the chow, and we needed it now!

Steve and Pat McCollister to the rescue! They were *perspicacious* (Editor's note: Here we go again. *per-spi-ca-cious* adj. acutely insightful and wise) in finding an instantaneous accommodation a mere three minutes north in La Platte at the Lodge Bar & Grill. How did they do that so fast? Amazing and admirable! We relocated there with minimal fanfare. We were introduced to “friends that we had not met yet” in Brett Loffer and Brian Strazdas, who allowed us to set up shop. They were truly gracious hosts and made us feel like invited guests.

We were introduced to brother-and-sister Carol Strazdas and Ed Krajicek, who are the owners. The establishment was

Continued On Page 4



June Dinner Information



Harkert's BBQ

4865 Center Street • Omaha, NE 68106

Phone: (402) 554-0102

Carry Out Hours – Tues thru Sat 11 p.m. to 8:30 p.m. • Sundays Noon to 7 p.m.

Dine-In Hours – Sundays Noon to 6:30 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

Denny's Ratings:

Food	9
Service	10
Atmosphere (Lodge)	10
Value	10

Member Ratings:

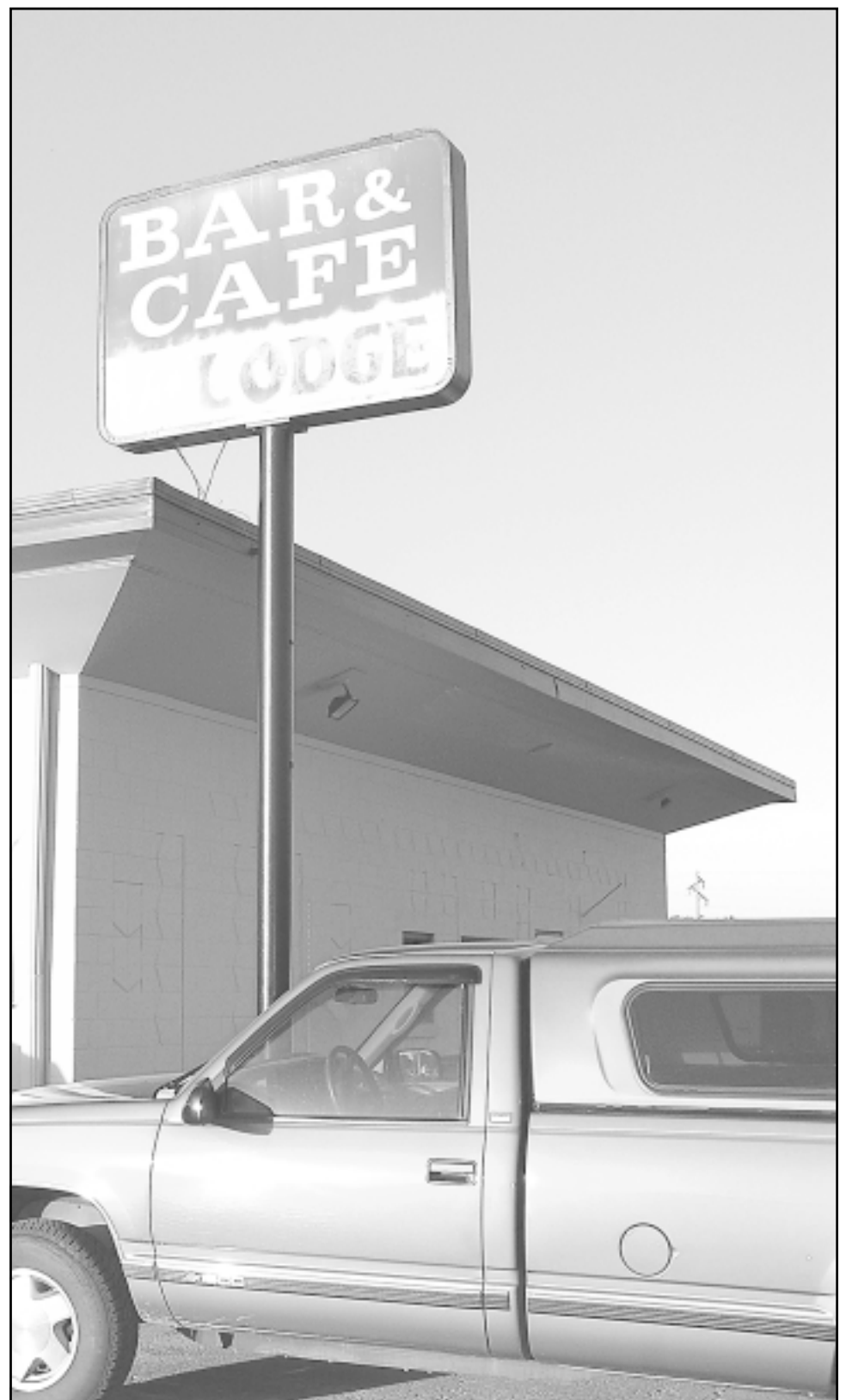
Food	8.9
Service	9.1
Atmosphere (Lodge)	8.6
Value	9.1

Prices: Moderate

Dine-In or Carry-Out • Catering Available

All Meat is Hickory Smoked on Premises

Best Bets: Baby Back Ribs, St. Louis Style Spare Ribs, Brisket



Gina and Danielle Came Through for GOBS Members

Continued From Page 3

originally built in the 1930' and was purchased by Carol and Ed's father in 1965. He passed away in 1992 and they have operated it ever since. Their forté is cheeseburgers and curly fries, but they are also known for their breakfasts. They serve steaks and chicken, along with cold beer and spirits. The establishment is well maintained, and the restrooms were surprisingly clean. The Lodge is open seven days: Monday through Saturday from 7 a.m. until 9 p.m. and Sundays from 7 a.m. to 1 p.m. And if you are hungry for giz-zards, this is your kind of place.

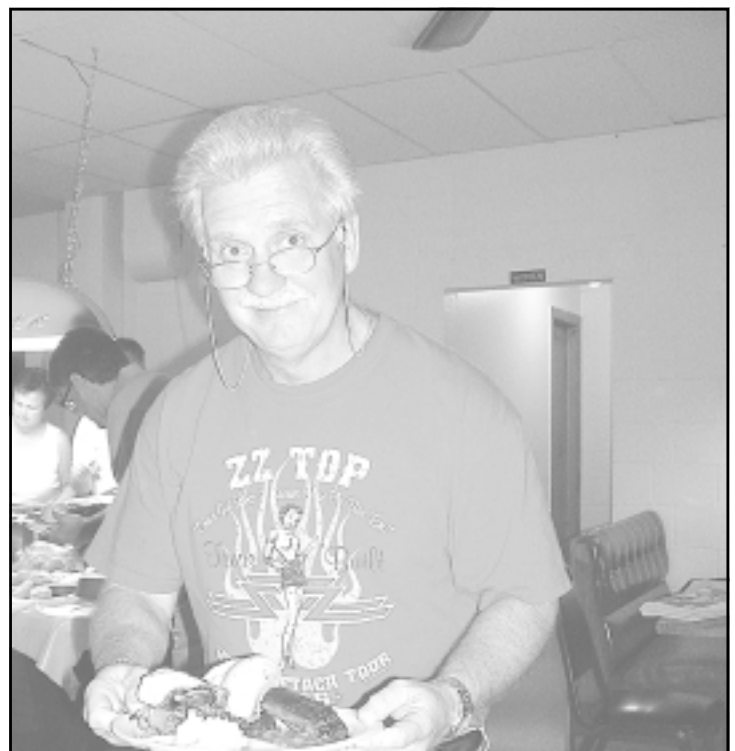
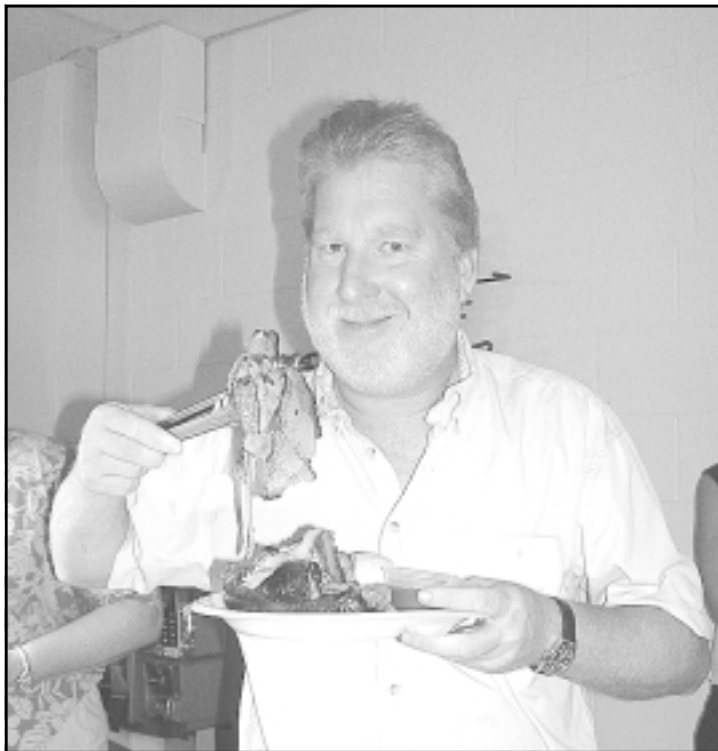
The dinner was provided by Harkert's BBQ, located in Omaha near 49th & Center. We were served by Gina Werth, who purchased the company three years ago and has been involved in BBQ for 16 years. She was assisted by Danielle Cavalieri, who has been with the company for the last three years.

With help from the bar staff and our membership, the Lodge's pool table was soon converted to a buffet line. While that was underway, appetizers of tortilla chips with black bean and corn salsa were passed out to members sitting at the many tables in the air-conditioned bar. They were tasty, and went well with the ice-cold beer.

President Sonny Ashford conducted a short business meeting, updating us all on our involvement with the State Fair BBQ contest and the events that are planned. He also gave details on the upcoming membership drive, to be held on July 9 at Villa Springs in Springfield.

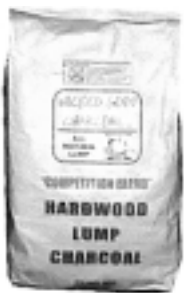
Kathy and I again had the pleasure of sitting with Frank Walter, who was joined by his wife Marge. George Madsen was traveling and we missed not being able to visit with him. Marge was great company and underscored how many nice people participate in GOBS.

Continued On Page 5



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Harkert's BBQ

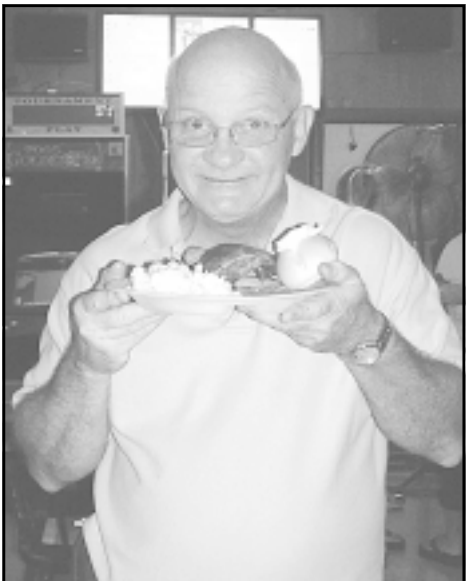
Continued From Page 4

BBQ tastes better and is just more enjoyable when shared with nice people.

The meal consisted of St. Louis-style ribs, baby (got) back ribs, chicken, brisket, cole slaw, potato salad, baked beans and, for those who saved room, apple dumplings for dessert. The meats were cooked to perfection and seemed extra special because everyone was so hungry by the time we settled in to eat. The baked beans and potato salad hit the spot. The apple dumpling could have used a big scoop of vanilla ice cream for contrast. The wet washcloths that were served by our hosts were a really nice touch.

The GOBS clan scored Harkert's an 8.9 for food quality, and a 9.1 for service. This score appears to have considered their willingness to "go with the flow." Good job, Gina and Danielle! The atmosphere of the Lodge Bar & Grill was rated an 8.6, with the overall value of the \$14 meal was rated as either \$16 or 9.1, considering that both scales were used. "Den sez" the food quality was a solid 9. The atmosphere and service both deserve 10s; this considering the effort of Harkert's and the Lodge, and the overall hygiene of the establishment.

I assigned the overall value of the meal at \$18, as I have paid more at local restaurants, and received a lot less.



REGISTER TODAY AND SAVE!



August 25-27

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NEW IN 2006

- People's Choice BBQ Contest Friday evening
- Kids Que
- International Chili Society Championship Chili Cook-off on Sunday
- Free Parking!



15th Annual

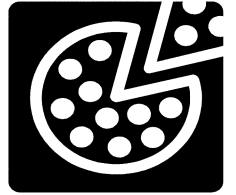
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- SHOWMANSHIP CONTESTS

For more contest info and a registration form visit www.gobs.org or contact:

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Co-Sponsored by the Nebraska State Fair (www.statefair.org) & the Greater Omaha Barbeque Society, www.gobs.org

This contest is the "official" state contest for the State of Nebraska, and continues to operate under the sanction of the Kansas City Barbeque Society (KCBS). All meat judges are trained in the rules of judging KCBS-sanctioned contests!

Contestant check-in is Friday, Aug. 25, giving teams plenty of time to socialize while preparing award-winning Chicken, Pork Ribs, Pork Butt/Shoulder, Brisket and Smoked Meat Pizzas for judging on Saturday. In addition to the meat categories, the contest features separate side dish, BBQ sauce (hot & mild), beans and dessert contests, plus a Booth Showmanship contest. Special awards are given for Best of Beef, Best of Pork and Best Bean entries.

OFFICIAL CONTEST ENTRY FORM – 15TH ANNUAL STATE BARBEQUE CHAMPIONSHIP OF NEBRASKA

Team Name (Please Print): _____

Chief Cook (Please Print): _____

Address _____

City _____ State _____ Zip _____

Phone Number _____ E-mail: _____

*KCBS Sanctioned: Chicken, Pork Ribs, Pork and Brisket.
Smoked Meat Pizza, Side Dish, BBQ Sauce, Beans and Dessert categories
Sunday – Chili Cook-off and Kids 'Que. • Information packet will follow.*

MAKE CHECKS PAYABLE TO: Greater Omaha Barbeque Society (GOBS)

Send to:
GOBS – c/o Tom Doll
4412 Hickory Street
Omaha, NE 68106

(402) 558-9084 (Home)
(402) 616-1757 (Cell)
E-mail: nebstebbbq@cox.net

ENTRY FEES:

___ 20 x 40 Space	\$100 (Free Electricity if paid before July 1)
___ 20 x 40 Space	\$100 + \$50 for Electricity (paid July 2 to Aug. 1)
___ 20 x 40 Space	\$150 + \$50 for Electricity (after August 1)
___ Extra Electricity	Add \$50 for Additional Electrical Hookup (1-20 amp. circuit)

WAIVER OF LIABILITY: In consideration of your acceptance of this entry form and fee, I, the undersigned, intending to be legally bound, do hereby for myself, my heirs, executors and administrators, waive and release any and all rights and claims for damages I may have against GOBS, KCBS, the State Barbeque Championship of Nebraska and the Nebraska State Fair and its sponsors for any and all injuries suffered by me in this event. I further grant permission to the GOBS and/or agents authorized by them to use any photographs, videotapes or any other record of this event for any legitimate purpose.

Signature of Chief Cook: _____

GOBS July President's Message

Continued From Page 2

Our event was to be held at Sokol Park, but our hosts didn't show up, and we were locked out.

While I was off looking for a phone number to contact the owners, Steve McCollister came up with an alternate plan. The Lodge Bar in La Platte, NE was just up the road, and when Steve asked if they would be willing to help, they said, "Come on down."

We did, it was great, and who knows — we may have found a new place to enjoy some great barbeque. Gina was a great sport with all the confusion and, as we all anticipated, the meal was great. I heard someone exclaim, "EXTRAORDINARY!!" I can definitely tell you that I was convinced that it was worth three 10s.

Member Appreciation Picnic

Speaking of informal BBQ settings like The Lodge, GOBS is hosting a member appreciation picnic and membership drive on Sunday, July 9 at the lakeside home of members Larry and Becky Weak, down in Villa Springs. Your Society is picking up the tab for the meat — we're having a pig roast! You just need to bring yourselves, a lawn chair, a side dish and maybe your swimsuit. If you haven't been to one of Larry and Becky's parties, this is your golden opportunity. They're only about 15 minutes south of Omaha. We also encourage you to invite your friends or neighbors who share your love of smoked cooking — this is a membership drive, after all! Children are permitted, but must be supervised due to the lake setting.

Summer Celebration at the Governor's Mansion

We are looking forward to a second big event in July: the GOBS member dinner with Governor Dave Heineman on July 23 at the Governor's Mansion in downtown Lincoln.

This always proves to be a special time each year, as we are able to meet with the leader of our state in an informal venue, and who knows, maybe he will nominate me for Secretary of Barbeque for his next term. Regardless, it will be a great time for all who choose to participate, and I will look forward to seeing each of you at the mansion.

Please see the back page of the newsletter for reservation information.

Red, White & Que Contest

Oh, and before I forget it, your GOBS Board of Directors is about to take a turn cooking in the July 21-22 Red White & Que contest in Bellevue's Haworth Park. Come on down and root us on. Our lofty goal is to not finish last!

As a closing thought, please make the time to sign up for our July 9 Picnic and also for the dinner with the Governor. This is definitely showing the signs of being a great year, and I hope that you show your support for all the barbeque events that you can, and always be proud of the flag we so proudly fly.

Laissez les Bon Temps Roulez!

— *Sonny Ashford*

#1 BBQ IN OMAHA

BY OMAHA MAGAZINE



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Barbeque Comings and Goings

- The **KC Masterpiece** restaurant, located in the Country Club Plaza in Kansas City, has closed.
- But have no fear, BBQ lovers, the ever-popular **Fiorella's Jack Stack BBQ** of Martin City, Missouri, will open a new restaurant this autumn in a portion of the former Sak's Fifth Avenue store on the Country Club Plaza.
- **Bandana's BBQ** of St. Louis, Missouri, will open its first Iowa location later this year in Ankeny.



If you know of a new BBQ restaurant opening, or of an existing restaurant that has closed or relocated, drop a line to barbqbill@aol.com.

Nebraska Pork Producers Go "Hog Wild" With Skeeter Barnes

In July, the Nebraska Pork Producers are teaming up with Skeeter Barnes Restaurants as part of their "Pork: Now That's BBQ" campaign. The promotion focuses on promoting pork barbeque. Skeeter Barnes will be running daily specials and promotions on pork barbeque items throughout the month of July.

The restaurant is offering specials, including "All-U-Care-To-Eat Ribs" Wednesdays through Fridays for only \$16.99, and "All-U-Care-To-Eat Pork Platters" on Saturdays and Sundays for \$17.99. A Pork BBQ Sampler Meal is being offered to introduce diners to a variety of pork BBQ items, including St. Louis-style ribs, pulled BBQ pork, smoked pork loin, Texas sausage and sides (if you have room!) for only \$15.99. Skeeter Barnes will also be offering daily specials featuring a variety of pork options, including BBQ pork-stuffed baked potatoes.

Skeeter Barnes and the Nebraska Pork Producers will be partnering to promote pork's great versatility and perfect application for barbeque. Skeeter Barnes has locations in Lincoln, Kearney, and Council Bluffs. Tell 'em GOBS sent ya!

Byron Bissell

Certified Public Accountant
Small Business and Personal Taxes

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WHERE IN THE WORLD IS THIS BBQ JOINT?



Where is this BBQ Joint? Please e-mail your answers to BarBQBill@aol.com. The first person with the correct guess wins a free dinner at our next meeting.

Photo by Sonny Ashford

Six-Month Calendar of Events

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

- July 9** GOBS Summer Picnic.
- July 14-15** John C. Fremont Days BBQ, Fremont, NE. Contact Mollie Brown at (402) 727-9428 or e-mail unsinkablemollie@yahoo.com.
- July 21-22** Riverfest: Red, White & Que, Bellevue, NE. Contact Megan Lucas at (402) 898-3000 or e-mail megan@bellevuenebraska.com.
- July 23** GOBS Summer Celebration at the Governor's Mansion.
- Aug. 8** GOBS Monthly Dinner Meeting. Location and caterer to be announced.
- Aug. 25-26** 15th Annual State Barbeque Championship of Nebraska, Lincoln, NE.
- Sept. 12** GOBS Monthly Dinner Meeting. Ozark Smoked Meat Co.
- Oct. 6-7** American Royal BBQ Contest. Kansas City, Missouri.
- Oct. 9** (Note: Event is on a Monday) GOBS Monthly Dinner Meeting. McKenna's Blues, Booze, and BBQ.
- Nov. 14** GOBS Monthly Dinner Meeting. Location and caterer to be announced.
- Dec. 12** GOBS Monthly Dinner Meeting. Famous Dave's - Old Market location.

JUDGES NEEDED FOR AREA CONTESTS
 Contact the contest directly, or call GOBS
 at 333-GOBS to volunteer.

GOBS GRAM

Keep up-to-date on the latest BBQ news between newsletters by subscribing to the GOBS Gram. It is informative...entertaining...and most of all, FREE! Simply e-mail your home or work e-mail address to BarBQBill@aol.com to sign up. And remember to forward us any e-mail address changes you might have so you won't miss any future GOBS Grams!!



Inaugural North Platte Honky Tonk Contest

Nine teams competed in North Platte's inaugural "North Platte Honky Tonk Barbecue Festival" on May 13-14, 2006, in North Platte, Nebraska.

AJ's Sheet Metal BBQ Team of North Platte really cleaned house with their Traeger Wood Pellet cooker, taking first place in Roast, first place in Chicken, and taking home the Grand Champion Prize.

Reserve Champion was the team of "Got Wood" of North Platte. "Got Wood" also took second in Chicken and Roast. They cooked with wood on a custom-built cooker built by team member Bill Edelman.

"Tex" from Maywood, Nebraska took first in Pork Rib. Second place in the rib category went to "Smokin' Along The Platte," from Mullen, Nebraska.

First place in Brisket went to "Pig Elation" of North Platte, and second place brisket went to "Krazy Kirbs," also of North Platte.

The Second Annual "North Platte Honky Tonk Barbecue Festival" will be May 11-12, 2007, and will be KCBS sanctioned.



Grand Champion – AJ's Sheet Metal BBQ Team



"Tex" Took First Place in the Pork Rib Category.



"Pig Elation" Won the Brisket Category.



Reserve Grand Champion – Got Wood



"Krazy Kirbs" Shows Off His Wares

Hungry Like the “Wolf” in North Carolina

By **Sonny Ashford**

I took my annual trip to the Asheville, North Carolina area, but this year was a bit different — Olivia drove. Typically, we fly into Asheville, rent a car and drive about 45 miles back into the Appalachians, where Olivia's relatives live. I think I now realize why we fly — no, it's not the two full days that it takes to drive just one way, but rather the number of BBQ joints that I ask her to stop at so I can get a picture, or grab a bone. Bandanas is really spreading out, as they seem to have taken all the vacated Super Smoker locations.

Then there are the Sonny's BBQ locations everywhere. I kept seeing signs on the road and, amazingly, Olivia never heard me ever ask her to take a quick exit. There was one place that I wanted to stop that is supposed to be historic — but it didn't happen going or coming. Maybe next year; no, I think we'll probably fly. I went for three days without barbeque, and

finally we stopped at an Exxon Gas Station that had a café attached. Wolf Laurel Ski Resort is just west of Asheville off of I-26.

The Wolf Creek Market was just a place that had lots of signs for Broasted Chicken, but no big recognition for barbeque. It was just a line item on the big menu that said Pulled Pork Sandwich and Barbeque Ribs. We were in a hurry, so we got the pulled pork, but two of my grandsons got ribs. One grandson (Taylor Moore was 14) and you all know Tanner (age 11) both had to have a slab each. At \$13/slab we agreed, knowing that we could help with any leavin's.

The pulled pork was the first thing to come out, and it was naked, so we really got to taste the meat. It was great, with a good bark in small pieces.

I was really curious where they bought it, and then Tanner offered me one of his ribs. It had some glaze on it, but there was

a great taste. It was extremely tender, and I was beginning to wonder how they cooked them, or if they bought them somewhere. I have to admit they were more tender than I liked, but Taylor and Tanner just left a pile of bones.

I spoke with the night manager, Kathy Kelly, and her support group (Jacob Crew and Alicia Terry) but I wasn't smart enough to ascertain that the smoker was out back. I tried to get a picture of Kathy but only caught her back. She really makes you feel at home.

We stopped in several more times over the next few days and I saw them pulling the pork

and the ribs got better and better. I finally got to meet the owner of the Wolf Creek Market, George Bussey, and I asked him where he got his ribs, and he told me he cooked them out back and asked if I'd like to take a look. Of course I agreed, and he walked me in to see a Southern Pride Smoker.

George asked if I was the person who asked about the ribs being extra tender a few days earlier, and I told him I was. He said that of all the days he let the ribs cook about an hour-and-a-half longer than planned, I had to come in the store. I can personally tell you that was a fluke, 'cause I had the good ones.

We talked about letting people know that you could get the real deal of hickory wood-smoked barbeque naked or with a glaze through the use of some signage. I really enjoyed myself and look forward to some real good ribs next year when I return to North Carolina.

If you are vacationing near Asheville, take the time to get off of I-26 at the Wolf Laurel exit and take a right to get to the Wolf Creek Market at 11120 US Hwy. 23, Mars Hill, NC 28754. Call (868) 689-5940, and ask for George during the day and Kathy at night. Definitely the best ribs I have had in that part of North Carolina.



Muffulettas - By Sonny Ashford

This sandwich has its origin, in 1906, at the Central Grocery Company in the New Orleans French Market. I know personally that the original Muffulettas have been made there for over 60 years. This crowded storefront in the French Market just off the Mississippi River is really more like an old-time Italian Deli than a restaurant. Shelves are piled high with pastas, canned mushrooms, sardines, tomato sauces and the like, but locals swear by the house specialty: plate-sized muffulettas. A New Orleans favorite, the muffuletta starts with a whole loaf of round Italian bread, which is stuffed to overflowing with Italian meats and cheeses, then topped with a rich olive salad.

1/4 lb. Genoa Salami
1/4 lb. Cappicola Ham
1/4 lb. Mortadella
1/4 lb. Provolone Cheese
1/4 lb. Mozzarella Cheese
Creole Mustard

- **Olive Salad:** chopped olives, peppers, carrots, celery and more, marinated in olive oil.
- **Italian Round Loaf:** Buy at Panera or make your own — see recipe below.

Slice bread in half and spread each side with juice from olive salad. Layer sandwich with salami, ham and cheeses. Spoon olive salad on top of meat and cheese. Top with Creole Mustard. Close sandwich and cut in quarters.

Muffuletta Bread Recipe

1 Cup Warm Water (110 degrees F)
1 Tbsp. Active Dry Yeast
1 Tbsp. Granulated Sugar
2 Cups All Purpose Flour
1 Cup Bread Flour
1 1/2 tsp. Iodized Salt
2 Tbsp. Lard or Vegetable Shortening
Sesame Seeds
3 Tbsp. Extra Virgin Olive Oil
For the Egg Wash:
1 Egg
2 Tbsp. Cold Water

Combine the water, yeast and sugar in the workbowl of a stand mixer, stir well and let stand for 5-10 minutes or until good and foamy. Meanwhile, combine the flours, salt and lard in a bowl and work in the fat with your hands until broken up into very small pieces. When the yeast is foamy, fit the mixer with a dough hook attachment and gradually add the flour on low speed until it is all incorporated. Scrape the sides down between additions. When the dough comes together, turn it onto a floured work surface and knead until smooth and elastic, 5-10 minutes, adding more flour if necessary. Alternatively, you can let the machine do the work, but for me, bread is a touch thing. Coat a large bowl with the olive oil, then put the dough in, turning once to coat both sides. Cover loosely with a clean dry towel, or plastic wrap. Let the dough rise in a warm place until doubled in bulk, about 1-1/2 hours. Punch the dough down and shape into a flat round about 9 inches across (it will expand to about 10 inches). Place the dough on a lightly oiled baking sheet. Sprinkle the top with sesame seeds, about 2-3 Tbsp. should do it, then press them lightly into the dough. Loosely cover the loaf and let rise until doubled in bulk, about 1 hour. When the dough has risen, remove the cover, gently brush with the egg wash then gently place into a preheated 425 degree F oven for 10 minutes. Turn the heat down to 375 degrees F for an additional 25 minutes or until it's golden brown and sounds hollow when tapped. Makes 1 Muffuletta Loaf.

Muffuletta Olive Salad Recipe

1-1/2 Cups Green Olives, Pitted
1/2 Cup Calamatta Olives (or Black) Pitted
1 Cup Gardiniera (Pickled Cauliflower, Carrots, Celery, Pepperoncini)
1 Tbsp. Capers
3 Fresh Garlic cloves, thinly sliced
1/8 Cup Celery, thinly sliced
1 Tbsp. Italian Parsley, finely chopped
1 Tbsp. Fresh Oregano (When I have it in my garden) or 2 tsp. dried
1 tsp. Crushed Red Pepper Flakes
3 Tbsp. Red Wine Vinegar
1/4 Cup Pimientos (Roasted Red Peppers)
1 Tbsp. Green Onions, thinly sliced
Kosher Salt & Freshly Ground Pepper To Taste (salt may not be necessary)

Crush each olive on a cutting board with your hand. Combine all ingredients. Cover with Extra Virgin Olive Oil (about 1-1 1/2 cups) then put into a bowl or jar, cover and let the flavors marry for about one week.



Second Annual Axtell SmokeEaters BBQ AUGUST 11-12, 2006

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Second Annual Springfield Days Contest

The following are the results from the Second Annual Springfield Days BBQ Contest, held on June 9-10. The event featured a total prize purse of \$4,000.

Grand Champion

The Smokin Heads

Reserve Grand Champion

Baby Back BBQ

Overall Results

3. One More Bite
4. SSOB
5. 2 GI's In a Barrel
6. BBQ...Sure Beats Working
7. In Deep Pit
8. Buttheads
9. Smokin Dragons
10. Smokin Elvis's
11. Motley Crew BBQ
12. Luey Hewis And The BBQ
13. Cass County Cookers

Chicken

1. Luey Hewis And The BBQ
2. Buttheads
3. 2 GI's In a Barrel

Pork Shoulder/Butt

1. The Smokin Heads
2. Baby Back BBQ
3. SSOB

Pork Ribs

1. The Smokin Heads
2. Baby Back BBQ
3. One More Bite

Beef Brisket

1. In Deep Pit
2. Baby Back BBQ
3. One More Bite



Grand Champion - The Smokin' Heads



Reserve Grand Champion - Baby Back BBQ

Papillion Days BBQ

The following are the results of the Papillion Days BBQ Contest held on June 17, 2006.

Grand Champion – Pork U

Chicken

1. Madison St. Smokers
2. Pork U
3. Piggy Wiggy

Ribs

1. B & D Hot Meats
2. Cheyenne Mountain
3. O'Banion's BBQ

Pork

1. Jimmy Mac
2. Cheyenne Mountain
3. Omaha's Blowing Smoke

Brisket

1. Pork U
2. Omaha's Blowing Smoke
3. Madison St. Smokers

There Is No Such Thing as Too Much Barbeque

By Jason Sheehan

I believe in barbeque. As soul food and comfort food and health food, as a cuisine of both solace and celebration. When I'm feeling good, I want barbeque. And when I'm feeling bad, I just want barbeque more. I believe that like sunshine and great sex, no day is bad that has barbeque in it.

I believe that barbeque drives culture, not the other way around. Some of the first blows struck for equality and civil rights in the Deep South were made not in the courtrooms or schools or on buses, but in the barbeque shacks. There were dining rooms, backyards and roadhouse juke joints in the South that were integrated long before any other public places.

I believe that good barbeque requires no decor, and that the best barbeque exists despite its trappings. Paper plates are okay in a barbeque joint. And paper napkins. And plastic silverware.

I believe that proper barbeque ought to come in significant portions. Skinny people can eat barbeque, and do, but the kitchen should cook for a fat man who hasn't eaten since breakfast. My leftovers should last for days.

I believe that if you don't get sauce under your nails when you're eating, you're doing it wrong. I believe that if you don't ruin your shirt, you're not trying hard enough.

I believe — I know — there is no such thing as too much barbeque. Good, bad or in-between, old-fashioned pit-smoked or high-tech and modern; it doesn't matter. Existing without gimmickry, without the infernal swindles and capering of so much of contemporary cuisine, barbeque is truth; it is history and home, and the only thing I don't believe is that I'll ever get enough.

— Jason Sheehan is a James Beard Award-winning restaurant critic for Denver's Westword newspaper. His barbeque obsession began at 16 with a trip to Hercules Chicken and Ribs in his hometown of Rochester, New York.

Excerpted from "This I Believe." Read entire article at www.npr.org/templates/story/story.php?storyID=4827993.

PROCLAMATION

On June 14, Nebraska Gov. David Heineman and Secretary of State John Gale signed a proclamation recognizing the 2006 State Barbeque Championship of Nebraska.

