

January - February 2007
Vol. 15, Issue 1
www.gobs.org

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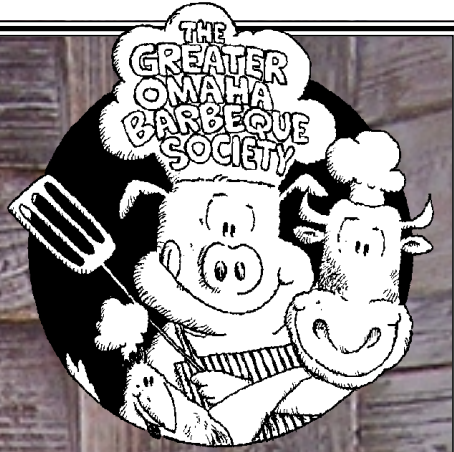
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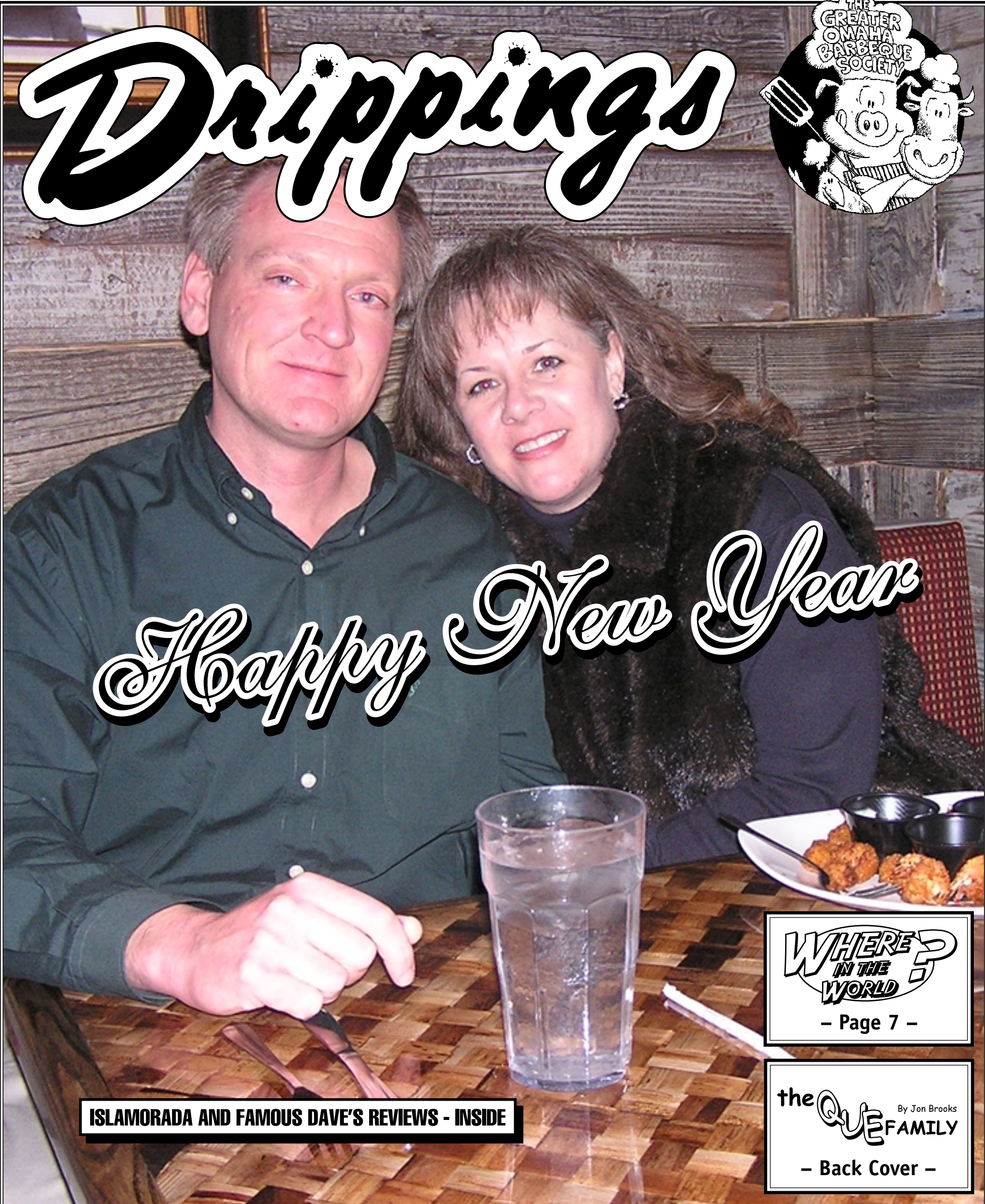
To Postal Patron

ALL THE NEWS THAT'S FIT TO EAT!

Drippings



Happy New Year



ISLAMORADA AND FAMOUS DAVE'S REVIEWS - INSIDE

**WHERE?
IN THE
WORLD**
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the **QUE** FAMILY
By Jon Brooks
- Back Cover -

PUBLICATION INFORMATION

Drippings

Drippings

Volume 15, Issue 1

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Greater Omaha Barbeque Society

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Contributors:

Sonny Ashford
Bridget Brooks
Jon Brooks
Denny Lockman
Bill MacKenzie

Editor:

Bill MacKenzie

Photos:

Jimmy Brasch
Bridget Brooks
Bill MacKenzie

Layout and Design:

Jon Brooks
Image Building
Communications
Omaha, NE

President's Message

E-Mail: cajunbbq@gmail.com



A new year is upon us. Christmas felt odd this year being on a Monday, but it was like a long weekend and the weather was great for me; in fact, I cranked up the smoker for some ribs and two shoulders. I plan to do more shoulders and put them in the freezer for those cold days — I mean *really* cold days — that lie ahead so I can put them in a slow oven to warm and I have 'que for lunch or dinner. Planning ahead is the name of the game.

Looking Back...

Our planning this last year for our state contest was really optimistic, but a few new aspects hurt our organization as there were several extracurricular activities that didn't turn out to be profitable. The expenditure of funds to achieve contest goals fell flat in a couple of areas and, consequently, we are in catch-up mode. The State Barbeque Championship of Nebraska, The People's Choice Rib Contest, The Kid's 'Que Contest, and ICS Chili Cookoff were resounding successes and will be carried over to the 2007 event.

There are so many people to thank for the tireless support and follow-up of our successful events that I dare not try to spell out names for fear that I omit someone. In every case, you know that you did what was needed to make your event the success we had hoped for, and we look forward to that level of success in 2007.

Tell Us Your Thoughts!

I am concerned about our membership and monthly dinners. We have seen a steady decline in memberships over the last couple of years and there has been a decline in dinner reservations over the same period. I do take baths everyday, so I can rule out that reason, but I am stumped for the rest of the reasons, so I'm including a survey that may help give us some ideas to help our organization grow.

GOBS is a great organization, but we should never forget that the organization is only as good as the membership, and the voices of the members should provide direction to the board each year. Having said that, we need to hear your input, and I would appreciate heartfelt, honest answers.

We have made one change already that I believe will be exciting for the forthcoming year, and that is the inclusion of a kid's fee for dinners that makes it half-price for those 12 and under when we can arrange this with the vendors. (Tanner has less than a year left, so eat hardy, lad).

We are planning another road trip to some of the Nebraska wineries in a similar fashion to the Iowa excursion we made in the fall. There are other things we can do if you bring them to our attention.

Jan. 27 GOBS Holiday Party

The holiday party is always a great event, and with this year's twist of having a Cajun/Creole influence at JAZZ, A Louisiana Kitchen, we are hoping that there is a record turnout. I can hardly wait to see the menu, as I am a great fan of JAZZ here in Omaha. (Bill MacKenzie says it's his favorite Omaha restaurant right now, and you know how he loves to eat!) It's on

Saturday, Jan. 27 and the restaurant is on 15th & Farnam, where you can Laissez les Bon Temps Roulez... Let the good times roll!! This is expected to be a great event and we hope you will be part of the spirit of GOBS as we start 2007.

Please remember to check our website at www.gobs.org for additional BBQ information, including online copies of past issues of *Drippings* and updates on events that occur between print issues of *Drippings*. Menus and prices for both our Jan. 27 holiday party as well as the Feb. 13 monthly dinner will be posted online shortly after this issue goes to print.

Laissez les Bon Temps Roulez!

Greater Omaha Barbeque Society Survey

Please take 5-10 minutes to answer this survey. We will use your responses to better serve our members in the upcoming year. (Please return to GOBS, 8261 Clay Street, Omaha, NE 68112, Attn: Nena Cooney). You may also complete this survey online; a copy will be e-mailed to the membership via a future GOBS Gram.

1. How many GOBS monthly meetings do you plan to attend in 2007? ____
2. How many GOBS monthly meetings did you attend in 2006? ____
3. Why didn't you attend any of our recent dinner meetings? (check all that apply)
____ out of town/schedule conflict; ____ not interested in the dinner location/menu; ____ too expensive; ____ other, please explain _____
4. How would you rate the food quality overall in 2006? Bad--> 1 2 3 4 5 <--Great
5. How would you rate the locations overall in 2006? Bad--> 1 2 3 4 5 <--Great
6. How would you rate the overall value for your money in 2006? ____ generally too expensive; ____ fair price for what you get; ____ a good bargain for what you get
7. When you go out for dinner (not "fast food") in Omaha, what do you typically spend per person (including tax and tip)? \$ _____
8. When you go out for a BBQ dinner (not a GOBS function), how much do you expect to pay per person (including tax and tip) \$ _____
9. What should be a realistic adult dinner price for our meetings? \$ _____
10. What do you like BEST about GOBS? _____
11. What do you LEAST LIKE about GOBS? _____
12. What was your BEST GOBS meeting experience in 2006? _____
13. What was your WORST GOBS meeting experience in 2006? _____
14. Have you brought any friends/family members to a GOBS meeting in the past two years? __ Yes __ No
15. How often should GOBS add new dinner meeting vendors? _____ time(s) per year
16. Do you feel meeting once per month is too frequent? __ Yes __ No
17. Have you attended any of the "Extra" events GOBS arranges, such as a Cookie's trip, or the wine train, or an area BBQ Contest (in the past 3 years)? __ Yes __ No
Please list types of events you would like to see GOBS to arrange in the upcoming year. _____
18. Please list any changes you would like to see to our dinner meetings:

19. What is your sex? __ Male; __ Female
20. What is your age? __ under 30; __ 30-40; __ 41-50; __ 51-60; __ over 60
21. What is your five-digit zip code? _____
22. How long have you been a GOBS member? _____ years
23. Should there be a BBQ-related presentation at each meeting? __ Yes __ No
24. Should we have incentives for bringing in new members? __ Yes __ No
If so, what type of incentives? _____, _____, _____
25. Would you be interested in multiple-year GOBS memberships? __ Yes __ No

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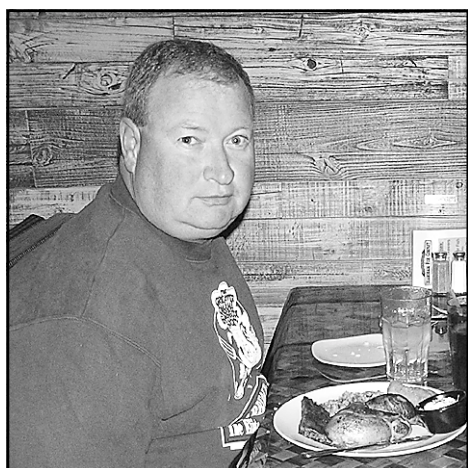
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GOBS Sets Sail for Islamorada



November Dinner Information

Islamorada Fish Co.
 2901 Bass Pro Drive (adjacent to Bass Pro Shops) Phone: (712) 325-6000
 Council Bluffs, IA 51501 www.fishcompany.com
 Restaurant Manager: John Mackenzie JJMackenzie@basspro.com
 Open at 11 a.m. daily for lunch and dinner

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

<p>Denny's Ratings:</p> <p>Food 8</p> <p>Service 9</p> <p>Atmosphere 10</p> <p>Value 9</p>	<p>Member Ratings:</p> <p>Food 7.7</p> <p>Service 8.3</p> <p>Atmosphere 8.7</p> <p>Value 8.5</p>
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*Banquet facilities and catering available • Prices: Moderate
Full Bar • Handicapped Accessible*



By Denny Lockman

A boatful of GOBS members and guests had the privilege of visiting the "Purple Island" on Nov. 14, 2006. Seventy-seven members and their guests were treated to a wonderful dinner at the Islamorada Fish Company, located in the new Bass Pro complex near the junction of Interstate Highways 80 and 29 in southwest Council Bluffs.

Those in attendance can verify that they dined at what appeared to be a depth of sixty feet, within an underwater grotto. Suspended from the ceiling were 40+ species of mounted big game fish that seemed to be swimming above the tables.

In addition to Wahoo, Yellow Fin Tuna, Great Barracuda, a Great White Shark, a Hammerhead Shark, Dolphin (not Flipper), Mahi Mahi, White Sea Bass, and Sailfish, they had two record-size Tarpon that were among the largest that I've ever seen. This was a thrilling experience for everyone — from the "children of the corn" who have never been near the ocean, to those of us "coasties" who are avid

divers. It was cool! This was one time that being sent to "swim with the fishes" had a positive outcome.

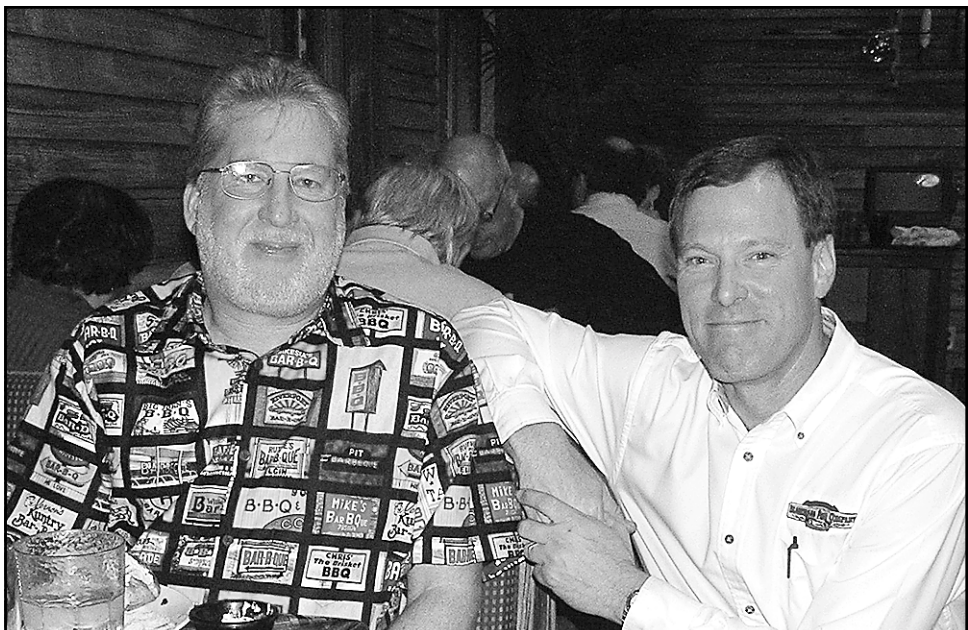
Adorning the restaurant walls were photographs of trophy game fish taken from locations around the world, including several Black Marlin from Peru. These are called "Granders" in reference to their weight, which exceeds 1,000 pounds.

Kudos are in order for whomever chose the décor. That may have been owner John Morris, who has opened 40 Bass Pro locations. Many of the stores have added the restaurant after the retail operation had already started.

The company, which is privately held, now considers the restaurant to be an integral part of the operation, and they are operational when the retail store is opened.

By the time you read this, the new facility in Garland, TX will have opened. Islamorada in Council Bluffs, IA opened in March 2006 with 70 employees and about as many types of fish, plus chicken, ribs, pork, and even beef steaks.

Continued On Page 4



Above: Brothers Bill and John MacKenzie.

Islamorada a Thoroughly Enjoyable Experience

Continued From Page 3

Our meal was more Caribbean fare — rather than “barbecue” as GOBS members usually think of the concept — however, history shows that the pirates in the Caribbean were fond of poaching pigs, and would smoke the meat on wooden frames, called “boucans.” The French word Boucanier evolved into Buccaneer. They were taught this method of cooking by the Arawak Indians, who called the method Barbicoa — which is where the word and method of barbeque originated.

Our appetizers started with coconut shrimp, fried alligator nuggets, and crab cakes. The shrimp was my particular favorite, followed by the crab cakes, which seemed to contain more actual crab than filler. The alligator nuggets were breaded and deep fried. The meat was firm and bland in flavor, so that the breading constituted most of the flavor. There were three dipping sauces that were very interesting. The sweet crème sauce was exactly that. The remulade sauce was my favorite. And I thought that the taste of the marmalade sauce was comparable to chewable Flintstones vitamins.

The appetizers were followed by an address from Sonny Ashford, who welcomed the many guests in attendance and shared some of the upcoming events that we would be hosting. It was pointed out that the cavernous quality of the dining room created acoustics that made it difficult to hear Sonny. This phenomenon just doesn't happen very often!

Following the business part of the meeting, it was time for our main meal, which consisted of a one third rack of St. Louis-style ribs, one-half of a rotisserie chicken, and fried catfish. The ribs were sweet and served well-done in the Caribbean style. This differed from the “tenderness” criteria that we all are instructed to observe in judging.

The meat slid right off the bone and was delicious. The flavorful chicken was cooked on a 64-spit smoker over hickory. They use the same chicken for their Chicken Alfredo and chicken sandwiches. Catfish is an acquired taste, like mud-shark or stingray. Enough said.

The sides consisted of coleslaw, rice, and Bimini Bread. General Manager John MacKenzie said that they have had difficulty duplicating the bread in our area because of the lack of humidity. Well, it tasted pretty good to me.

Dessert followed and consisted of Key Lime pie that was served authentically “yel-

low” in color, rather than lime green. (The “real deal,” and the perfect combination of sweet and tart.)

Also served were a large chocolate chip cookie (served in a small cast-iron skillet) and a brownie sundae. All of the desserts were served “family style,” which worked out fine, as they were enormous. The chocolate chip cookie was especially good. I believe I tasted Macadamia nuts.

The wonderful meal was supervised by kitchen manager John Schow. We were well-served at our tables by their very attentive staff. No one left hungry, to be sure, as many white clamshells departed the

building under the arms of our members.

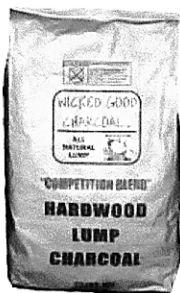
Scoring was based on what GOBS members know and love about barbeque, and are not necessarily representative of the meal. There were 66 ballots collected that rated food quality as a 7.7, atmosphere as a 8.7, service as a 8.3. “Den sez” that we more than got our money's worth for the \$16 cost (tax and tip included). I gave the service a 9 and the atmosphere a perfect 10. I rated the food quality (without the catfish) an 8.

This was a thoroughly enjoyable experience.



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Season's Eatings at Famous Dave's

By **Denny Lockman**

The final GOBS dinner of 2006 was held Dec. 12 at Famous Dave's in the Old Market, as has been our tradition in recent years. The dinner was worth attending for two reasons. First, the weather cooperated, making the walk to and from the restaurant a pleasure. The million or so white lights the city uses to decorate the downtown and Old Market area during the holidays gives it a warm feel. The second reason for attending was the quality of the meal.

Famous Dave's is well known in the Omaha area. General Manager Scott Thompson has been at this location for the last three-and-a-half years. He was previously assigned to Dave's Lakeside facility at 173rd and West Center, where he was an assistant manager. He has 15-20 years in the restaurant industry and runs a very clean operation. He has 12 people assisting in the kitchen, where Josh Martinez is the kitchen manager and Rafael Abarca is the kitchen supervisor. It was explained that this particular restaurant is no longer part of the Famous Dave's chain owned

by Willy Thiessen. Willy reportedly sold his interest in this restaurant to Greg Cutchall Management, which operates several other Omaha-area restaurant chains.

The meal began with platters of appetizers served at our table, consisting of chicken wings and dipping sauce. They were mildly spiced and as flavorful as you would expect. (Note, not everyone described the spice as "mild." Weaker souls were seen quaffing their beers or soft drinks immediately after sampling the wings!) The raspberry lemonade was a nice complement and set the stage for the main event.

Dinner followed and consisted of three meats, two sides, and cornbread muffins. The St. Louis-style ribs were superb. They would have scored well in competition as the appearance and taste were dead-on. The degree to which the ribs were cooked falls into the "tenderness" category, which earned the strongest vote. The meat was not over-cooked and allowed "clingers" to remain on the bone. (No Star Trek

Continued On Page 6

December Dinner Information



Famous Dave's

Five area locations; Old Market location reviewed in this issue.

1101 Harney Street
Omaha, NE 68102

(402) 614-9333

www.famousdaves.com

Restaurant Manager: Scott Thompson
Open for lunch and dinner, 7 days a week

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

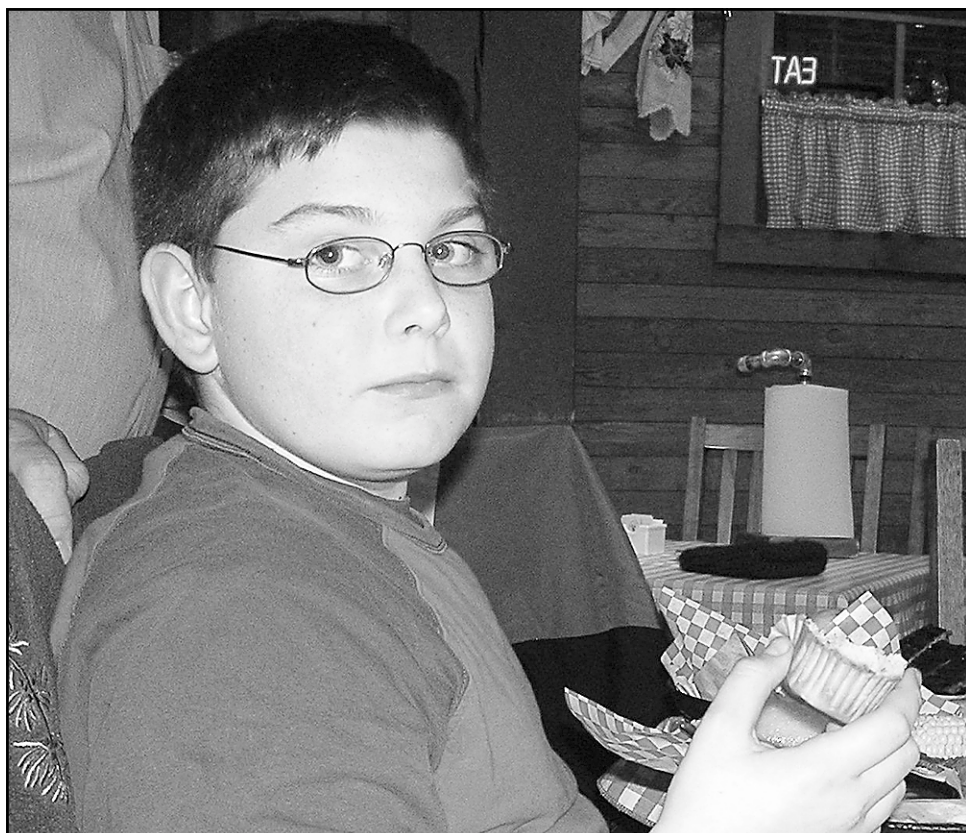
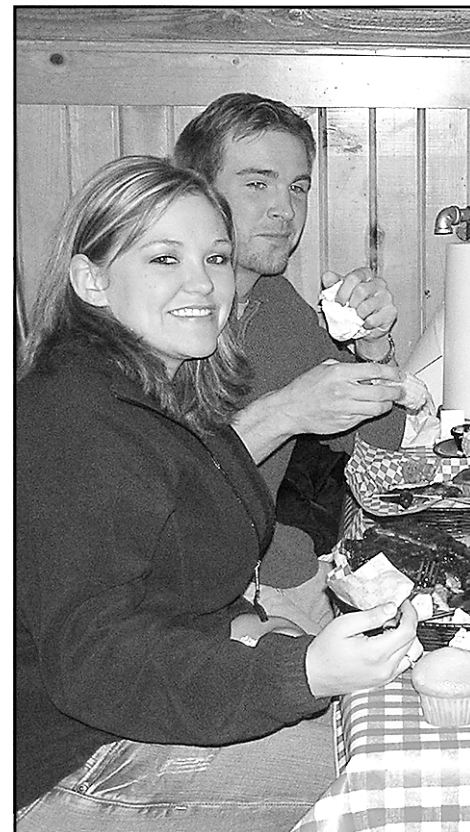
Denny's Ratings:

Food	9
Service	6
Atmosphere	7
Value	8

Member Ratings:

Food	8.6
Service	8.7
Atmosphere	8.6
Value	8.6

Catering available • Prices: Moderate • Full Bar • Handicapped Accessible



Famous Dave's is Definitely Worth the Trip

Continued From Page 5
 pun intended.) The meat was firm and crisp to the bite. The ribs were cooked in a Southern Pride smoker at 250 degrees from 2-1/2 to 3 hours, over hickory wood, of course. The chicken was country roasted in the oven for one hour and basted in its own juices. It was properly cooked; very tender with a mild flavor. The brisket was smoked in their Cook Shack smoker at 250 degrees, and was moist and tender.

Our side dishes included coleslaw and beans, plus corn-on-the-cob and cornbread. Sides can often be my favorite part of the meal, as was the case here. The slaw was a cream-and-vinegar base that had a dash of horseradish to make it interesting.

The "Wilbur" beans were firm and sweet, flavored with bits of Jalapeño pep-

pers and pieces of two kinds of meat. (Scott said that the meat used in the beans varies based on what they have on hand.) The cornbread muffins were sweet, the result of a glaze that is brushed on them when they are taken out of the oven.

All three items were prepared on site and from scratch. I felt that the half cob of corn we were also served was unremarkable at best. It would have gotten a higher score from me were it used in a food fight.

A few more than 40 came to our dinner. Thirty-nine turned in ballots, and voted food quality an 8.6; atmosphere also an 8.6; and service an 8.7. "Den sez" the food quality rated a 9, based on the ribs and side dishes alone.

The atmosphere was good, with the exception of the high ceiling and a lot of extraneous noise, which made hearing

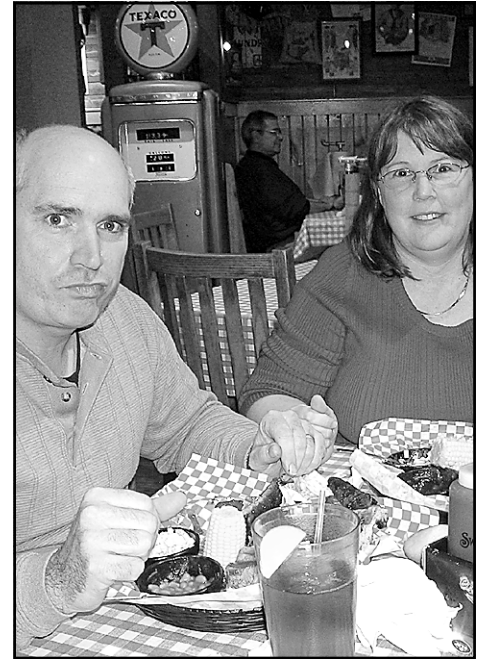
Sonny difficult for the second meeting in a row! That rated a 7.

The service was okay, when you could get it. I had to pay for the appetizers at my table, as they had served all the appetizers allotted for our group to the other tables. The horror! So service gets a 6!

I felt that \$16 was a very fair price for the quality of the food we were served, especially if it included the appetizer!

Famous Dave's is located at 11th and Harney in the Old Market. It is the only BBQ emporium amidst the scores of Old Market restaurants, and definitely worth a trip, whether at the holidays or otherwise.

Oh Denny does NOT suggest you use the corn-on-the-cob as a weapon to get your server's attention if necessary. I am too nice a guy for that.



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Restaurant News

- Bill McKenna and his wife have opened **Billy Mac's BBQ**, located on south 108th Street (next door to Valentino's). The restaurant menu is similar to the old McKenna's location on Pacific Street. A beer/wine license is pending.
- Speaking of the old **McKenna's Blues, Booze + BBQ** location, at 74th and Pacific, it has reopened with the same name, but under new ownership. A liquor license had been applied for as of this writing.
- **Red Zone BBQ** has opened a second location, inside the No Frills Supermarket at 50th and "G" Streets in South Omaha.
- **Nellie's BBQ** is set to open soon just off 36th and Highway 370 in Bellevue.

If you know of any restaurant happenings, drop us a line at barbqbill@aol.com.

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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.

Sibley's Bar-B-Q (featured in the Nov./Dec. issue) is located in Chester, VA.

Photo by Jimmy Brasch

Byron Bissell

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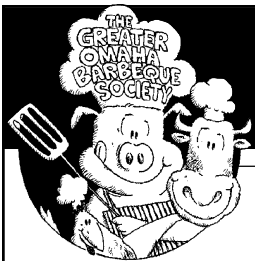
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Six-Month Calendar of Events

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

- Jan. 27 **GOBS Holiday Party.** JAZZ Restaurant, 15th and Farnam, Omaha. (Details on page 8)
- Feb. 13 **GOBS Monthly Dinner.** Details TBA.
- March 13 **GOBS Monthly Dinner.** CJ's BBQ at the Digz • 7 p.m.
- April 10 **GOBS Monthly Dinner.** Skeeter Barnes in Council Bluffs • 7 p.m.
- May 5 **Third Annual Cedar Creek BBQ Contest.** Cedar Creek, NE.
- May 8 **GOBS Monthly Dinner.** Uncle Earnie's at Sokol Park • 7 p.m.
- June 12 **GOBS Monthly Dinner.** Harkert's at Sokol Park • 7 p.m.

Have a suggestion for a GOBS Dinner? Let us know! Call or e-mail any board member.



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Drippings Editorial Staff

Editor/Advertising Submissions

Jon Brooks (402) 393-4600

..... FAX: (402) 393-4603

Publisher/Senior Drippings Editor

Bill MacKenzie barqbill@aol.com (402) 391-1481

**Did You Move? Call (402) 691-0552
To Update Your Membership Data**

Upcoming GOBS Dinner Meetings

GOBS Holiday Party

Saturday, Jan. 27 at 6 p.m.

JAZZ restaurant • 15th and Farnam, Omaha • Cost: \$17 per person
Social hour starts at 6 p.m. with dinner following at 7 p.m.

Note: this dinner is for GOBS members and their guests only.

RSVP to GOBS by Wednesday, Jan. 24 to (402) 333-GOBS

YOU CAN ALSO RESERVE YOUR SPOT BY E-MAIL!

E-mail your RSVP to gobsreservations@cox.net

The "subject" line should read: "GOBS Holiday Party"

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

February GOBS Dinner Meeting

Tuesday, Feb. 13 at 7 p.m. • Details TBA (check www.gobs.org)

Tentative Location: Amarillo BBQ, 303 Fort Crook Road North (Bellevue)

RSVP to GOBS by Friday, Feb. 9 to (402) 333-GOBS

YOU CAN ALSO RESERVE YOUR SPOT BY E-MAIL!

E-mail your RSVP to gobsreservations@cox.net

The "subject" line should read: "GOBS February Dinner"

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

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.



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):

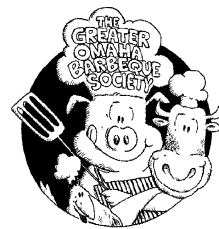
Barbeque Contests Newsletter Board of Directors Social Committee Cooking Classes Other

Signature _____

Mail the completed form and a check or money order for \$35 to

GOBS • 15207 Hickory St. • Omaha, NE 68144

DRIPPINGS Ad Rates



Eighth Page \$150/year

Quarter Page \$300/year

Half-Page \$600/year

Full-Page \$1200/year

Minimum placement required.

Deadline is 14th of the month.

(Deadline for March 2007
issue is Feb. 14).

Call for additional details.

**For a complete rate sheet,
call (402) 393-4600.**

the
QUE
FAMILY
By Jon Brooks

MY NEW YEAR'S RESOLUTION
IS TO START MY OWN
BARBEQUE RESTAURANT.



I HAVE DECIDED ON
A JAPANESE-THEME
Q-JOINT AS MY NICHE.



I'VE EVEN MOCKED UP
A BUSINESS CARD.



I AM GOING TO TRAIN THE
WAIT STAFF TO SAY
"DOMO ARIGATO"
WHEN CUSTOMERS LEAVE!

