

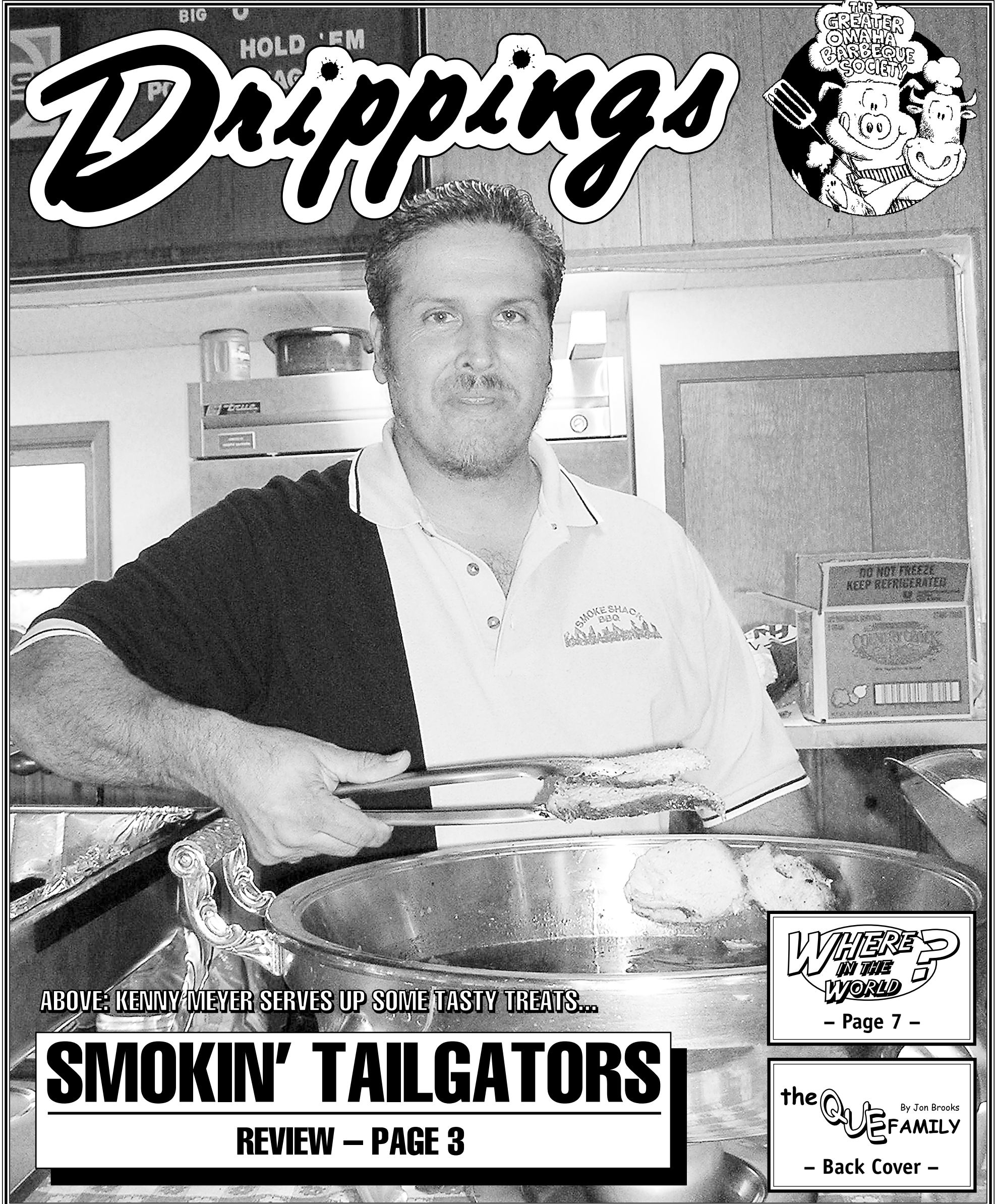
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ALL THE NEWS THAT'S FIT TO EAT!



Drippings



ABOVE: KENNY MEYER SERVES UP SOME TASTY TREATS...

SMOKIN' TAILGATORS

REVIEW – PAGE 3

WHERE?
IN THE
WORLD

– Page 7 –

the QUE FAMILY
By Jon Brooks

– Back Cover –

PUBLICATION INFORMATION

Drippings

Drippings

Volume 15, Issue 4

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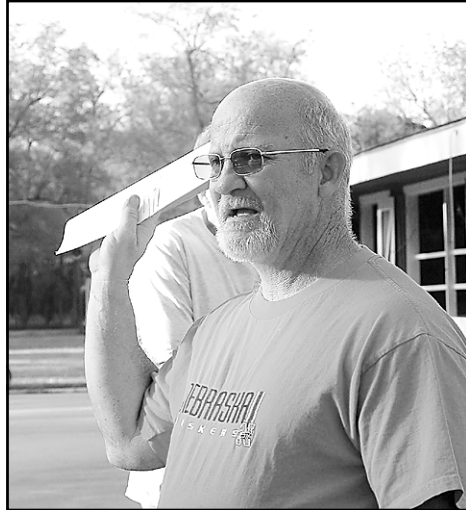
President's Message

E-Mail: cajunbbq@gmail.com



What a Spring!!!

I'm in North Carolina; yes, the land of bottled vinegar called BBQ sauce. Despite my lack of enthusiasm for this type of sauce, I did have a pulled pork sandwich with the mustard vinegar sauce and coleslaw and I would come back for seconds next time I'm here in Asheville, NC.



Above: GOBS Vice-President Monty Hoyle Gives an Update on the Dundee Contest at the May Dinner Meeting.

WRITERS WANTED

GOBS depends on the contributions of its members to be a successful organization. A great way to contribute is by putting pen to paper and submitting an article for our newsletter — *Drippings*.

You all have a story to tell or experience to share regarding the wonderful world of barbeque. You don't have to be the next Tolstoy to write an article for our newsletter.

If you'd like to write a review of a monthly dinner meeting, we'd love to feature your efforts in *Drippings*.

Not only will you get to enjoy some of the best 'que in the area, you'll get to help out GOBS at the same time.

If you are interesting in writing for our newsletter, or have an article that you'd like to submit, please e-mail Senior *Drippings* Editor Bill MacKenzie at BarBQBill@aol.com.

Your contributions truly help make our newsletter "all the news that's fit to eat!"

Recent Contests

We have helped the newest KCBS - sanctioned event in Council Bluffs pull off a very successful first contest and we look forward to a great second year for them. We also had a great backyard event in Dundee — The Dundee Spring Fling. Monty Hoyle did a vast amount of work to help them get started, and it was truly for the beginner who is the champion of their own backyard contest. Pat Groebel and Jeff Royal were the two people that we worked with for this Friday-and-Saturday event. I really don't know who had more fun — us or the contestants — but we all did have a great time. A special thanks also has to go out to Monique for handling everything for the Dundee Dell and our requests as they came up.

Gearing Up for the State Barbeque Championship of Nebraska

We have had a date for our State Bar-

beque Championship of Nebraska — it's August 24-25, 2007. But we have struggled to find a location. In our back pocket, we have had a place we secretly want to have a contest, Sokol Park, south of Bellevue off Hwy. 75 just North of the Platte River. Dee Dee Gray has always been our supporter and has cheered us on as we attempted to get location and sponsorship combined. We are now dedicated to having our event at Sokol Park, and will be taking entries very shortly. If you want to get on the list, please send in your request to Nena Cooney, ncooney@cox.net, and she will put you on the list to receive the first applications.

Thank you to those people that have inquired about our contest, and we are working hard to continue the tradition as we recover from the debacle at the State Fair last year. With your support, we will make it another great event.

Laissez Les Bon Temps Roulez!



Above: The Crew at the Stationhouse at Sokol Park Help Make GOBS Monthly Dinner Meetings Successful Events for Members and Guests.

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**Dine in or carry out
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Tailgating With Kenny and Tammy

By Bill MacKenzie

May 8th saw the first outdoor dinner meeting of the year for GOBS members, continuing a long tradition of GOBS hosting as many of our dinners out of doors as possible. In contrast to some past years, the weather couldn't have been better, with sunshine and warm breezes befitting a spring evening along the confluence of the Mighty Missouri and Platte rivers, just south of Bellevue.

Sokol Park is a pleasant respite from the hustle and bustle of the city. The air was filled with the songs of chirping birds, and two adult deer even ventured near to our dining area, out on the patio, but near enough to the park's beer hall and kitchen, where some mighty tasty smoked meats and other fixings were being readied for consumption.

Nearly 40 members and guests (not counting the deer) knew that more than a nice evening out in the country was waiting for them when they made the short journey down Hwy. 75. Kenny and Tammy Meyer, a/k/a "The Smokin' Tailgators" were announced as our caterers for the night, and those in the "BBQ know" made sure to be on hand to sample

the smoked delights that come from Kenny's smoker and Tammy's kitchen.

Many of our guests arrived early and partook of an impromptu happy hour on the patio, while the rest of us took a bit longer to make tracks to LaPlatte from our homes and businesses. Sokol Park's beer hall had plenty of cold refreshing suds that hit just the right spot after a long day at the office. While the selection is modest, so are the prices.

Following a short business meeting, conducted by our Vice-President Monty Hoyle (standing in for traveling president Sonny Ashford), it was time for dinner.

Our meal was served buffet-style, dished up by Kenny and Tammy.

For \$15, dinner consisted of smoked chicken, ribs, and pork loin, plus sides and some of the best and most decadent chocolate cake you will see this side of the Rocky Mountains.

Maybe if Tammy had told us about the cake I wouldn't have gorged myself so much on everything else. Nah! I have no self control when it comes to good food. I have but one rule: Eat 'till it ouches! And ouch it did by the end of the evening.

Continued On Page 4

May Dinner Information



Smokin' Tailgators/SmokeShack BBQ

Phone: (402) 598-0703

E-Mail: mrbarbqman@cs.com

Catering and vending available for large and small events

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

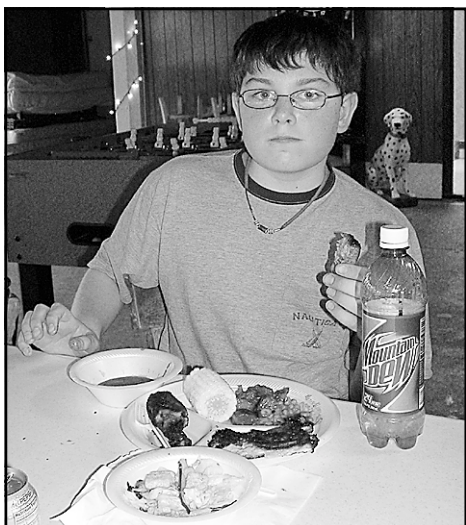
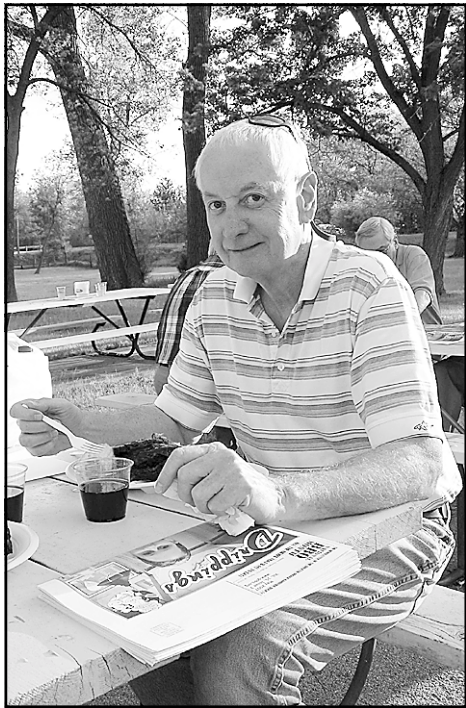
Bill's Ratings:

Food	8
Service	9
Atmosphere (Sokol)	9
Value	8

Member Ratings:

Food	9.6
Service	9.0
Atmosphere (Sokol)	9.0
Value	9.4

*Best Bets: Chicken, Ribs, Potatoes, Dessert
Catering and Vending Available*



The Meats Featured Had a "Nice Smoked Flavor"

Continued From Page 3

Before I go on, I must tell you of this unusual habit I exhibit when I go to GOBS dinners. I usually bring my camera and take a picture of my dinner plate. Odd, you say? That BBQ Bill is the eccentric one, ain't he? Well, this practice has gone on for more than a decade, and serves two purposes. One, I have some magnificent screen saver pics of past meals on my computer, and two, it helps remind me of what I ate, so when I am pressed into writing the dinner review, and I finally get around to writing it two weeks later, I can remember what I had to eat!

While most of our GOBS dinners feature unforgettably great BBQ foods, I must confess that I have been to so many dinners over the years (by my count, close to 150!) that after a while they tend to run together in the attic that is my brain. So, as is my custom, I snapped a picture of my dinner plate. When I finally got 'round to downloading the pictures two weeks after the dinner, I discovered that only one of the dozen or so pictures I took at the dinner failed to come out. You guessed it. It was the one of my dinner plate. D'oh!

So, here goes my best shot of describing what I ate. Besides the delicious smoked chicken (I remember eating two legs), I enjoyed every bite of the pork ribs Kenny put on my plate, not to mention the pork loin. All were tender, and had a nice smoked flavor that was not overpowering, but enough to let you know these meats weren't prepared on some gas grill. (Horrors!) I do believe I have had better samples of chicken and ribs at past meetings, but the ones served at our May dinner were the equal of any BBQ restaurant in town.

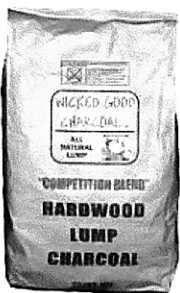
Our accompaniments included lettuce salad, half ears of corn-on-the-cob,

Continued On Page 5



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Smokin' Tailgators Get Rave Reviews from GOBS Members

Continued From Page 4

plus delicious garlicky potatoes, baked beans, and rolls with butter. Enough food was cooked to allow anyone still hungry after Round 1 to sneak back to the serving line for more. Several sauces were offered to accompany the meats. All were very tasty.

Then, as mentioned, came the cake. Tammy walked around our now-fat-and-happy throng dispensing monster pieces of homemade chocolate cake. Oh, was it ever rich! And good. The "oohs" and "aahs" must have been what brought the deer up for a closer inspection.

For those of you who may not know it, The Smokin' Tailgators have been winning BBQ cooking competitions throughout the Midwest for years. They know the in's and out's of food, and we in GOBS are all the more thankful that they like to share their talents with our group as often as possible.

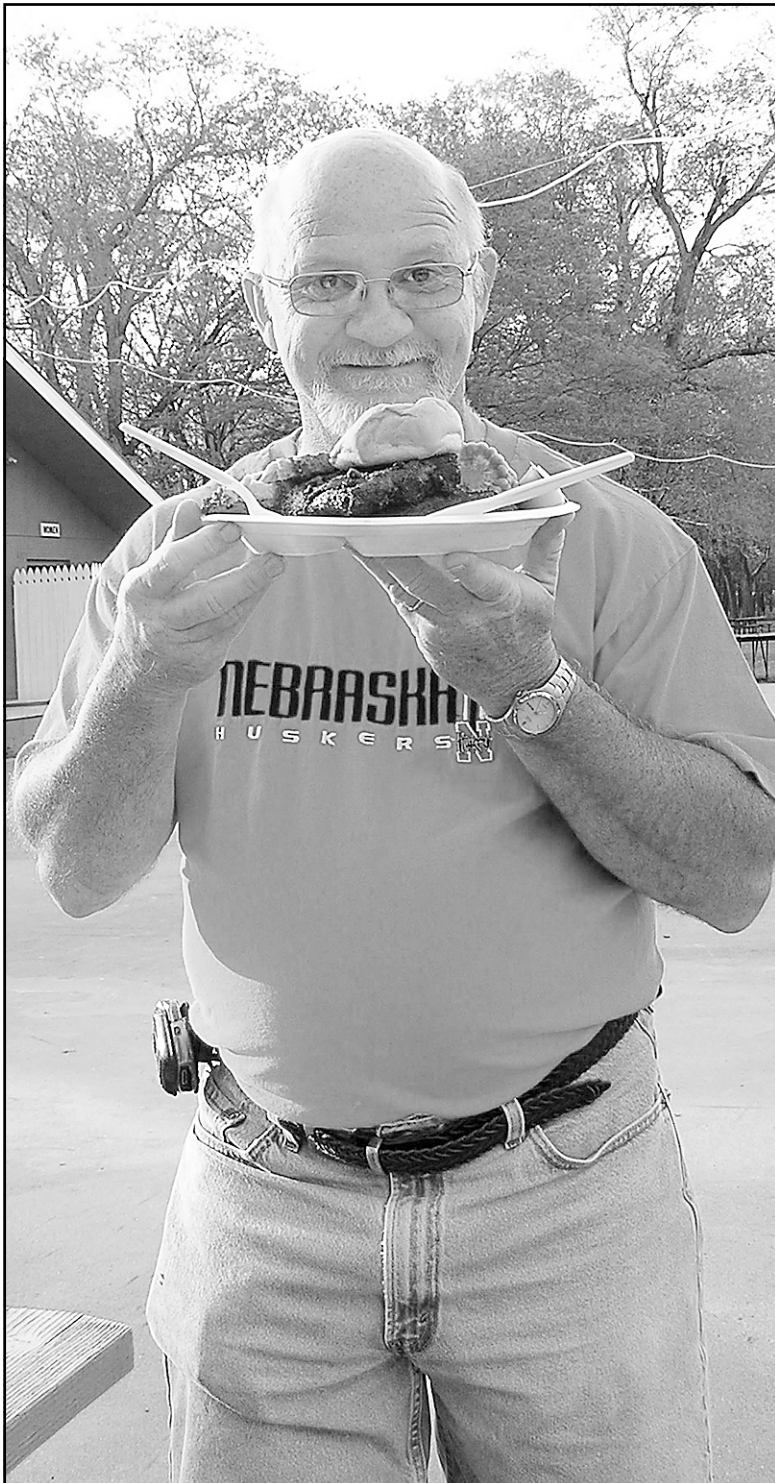
On my way back to the car after our dinner, I overheard two people exclaim how the meal was quite possibly the best BBQ dinner they had ever eaten. If that isn't a compliment Kenny and Tammy can be rightfully proud of, I don't know what is.

Thanks Kenny and Tammy!

I want to take a moment to thank Kenny and Tammy Meyer of Smokin' Tailgators for sending home two clamshells full of food from the May dinner meeting. I had a previous commitment and was unable to make the meeting, and it was a wonderful gesture on their part to send some goodies home with my wife, Bridget.

Every issue of *Drippings* that I design causes many "mouth watering" moments. Having had the opportunity to sample the Tailgators food, my salivary glands have been in full gear this particular issue. Thanks!

— Jon Brooks



JULY 27 & 28, 2007

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Charcoal Grilled Red Snapper

By Byron Bissell

Ingredients

2 lbs. red snapper steaks or other fish steaks
 1/4 cup oil
 1/4 cup lemon juice
 2 tsp. salt
 1/2 tsp. worcestershire sauce
 1/4 tsp. fresh ground white pepper
 1 dash of Tabasco
 paprika (to taste)

Directions

Thaw fish, if frozen. Cut into serving size portions and place in a well-greased, hinged wire grill basket. Combine remaining ingredients except paprika. Baste fish with sauce and sprinkle with paprika. Cook about 4 inches from moderately hot coals for 8 minutes. Turn and cook for 7 to 10 minutes longer, basting and sprinkling with paprika, until fish flakes easily when tested with a fork. Makes 6 servings.



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 guess wins a free dinner at our next meeting.

The BBQ photo featured in the May issue
 was Joe Allen's Pit Bar-B-Que located in Abilene, TX.

Photo by Jimmy Brasch

Byron Bissell

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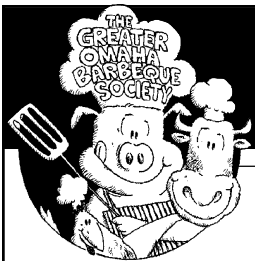
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Six-Month Calendar of Events

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

- June 7-9 20th Annual Great Pork BarbeQlossal, Des Moines, IA.
 Contact Anne Rehnstrom at anne.rehnstrom@porkboard.org
- June 12 GOBS Monthly Dinner. Harkert's at Sokol Park • 7 p.m.
- June 15-16 Third Annual Papillion Days BBQ Contest, Papillion, NE.
 Contact Mark Deane at 212-0375
- June 22-23 Ninth Annual Iowa State BBQ Championship, Marshalltown, IA.
 Visit www.marshalltownbbq.com
- July 8 GOBS Summer Picnic. Becky and Larry Weak's Home • 3 p.m. to ???
- July 20-21 Riverfest: Red, White & Que, Bellevue, NE.
- July 21-22 6th Annual BBQ'Lo, Waterloo, IA. Visit www.mainstreetwaterloo.org
- July 27-28 2007 Up in Smoke, Mason City, IA. Visit www.globegazette.com/bbq
- Aug. 14 GOBS Monthly Dinner. Big Horn Mountain BBQ • 7 p.m.
- Aug. 24-25 State Barbeque Championship of Nebraska, Sokol Park, Bellevue, NE



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

Upcoming GOBS Dinner Meetings

June GOBS Dinner Meeting

Tuesday, June 12 at 7 p.m. • Harkert's at Sokol Park
East of Hwy. 75 in LaPlatte, NE (on LaPlatte Road)
Cost: \$15 per person. Includes Appetizer, Spare Ribs, Back Ribs,
Brisket, Chicken, Sides, and Dessert

RSVP to GOBS by Friday, June 8 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 June Dinner"

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

GOBS Summer Picnic

Sunday, July 15

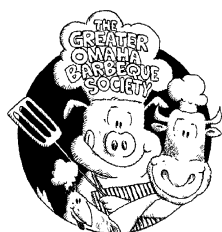
Larry and Becky Weak's Place

Directions & Details Will Follow in the July Issue of Drippings

August GOBS Dinner Meeting

Tuesday, August 14 at 7 p.m. • Big Horn Mountain BBQ
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.



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(Deadline for July 2007

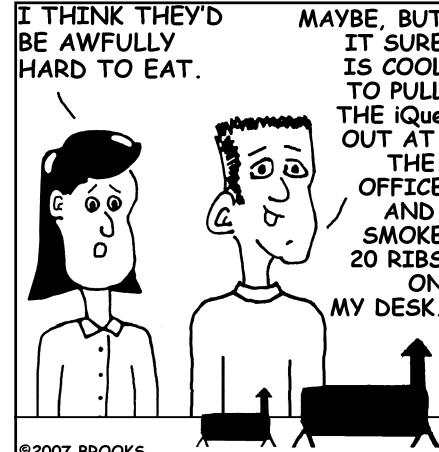
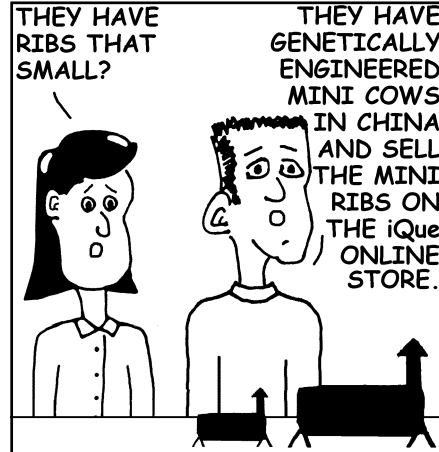
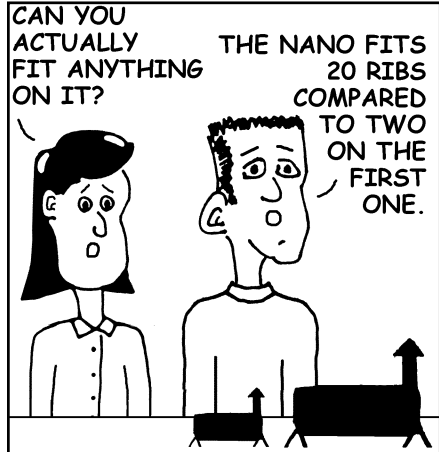
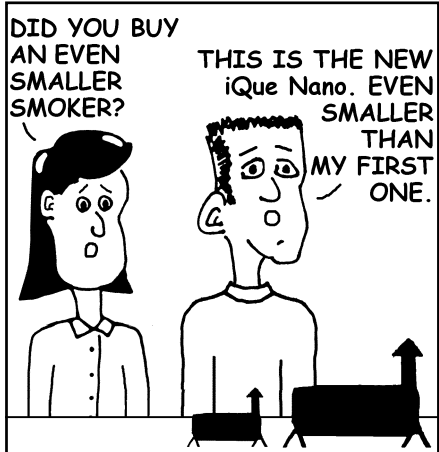
issue is June 14).

Call for additional details.

For a complete rate sheet,

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the
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FAMILY
By Jon Brooks



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