



March - April 2007
Vol. 15, Issue 2
www.gobs.org

Address Changes: PO Box 721, Harlan, IA 51537

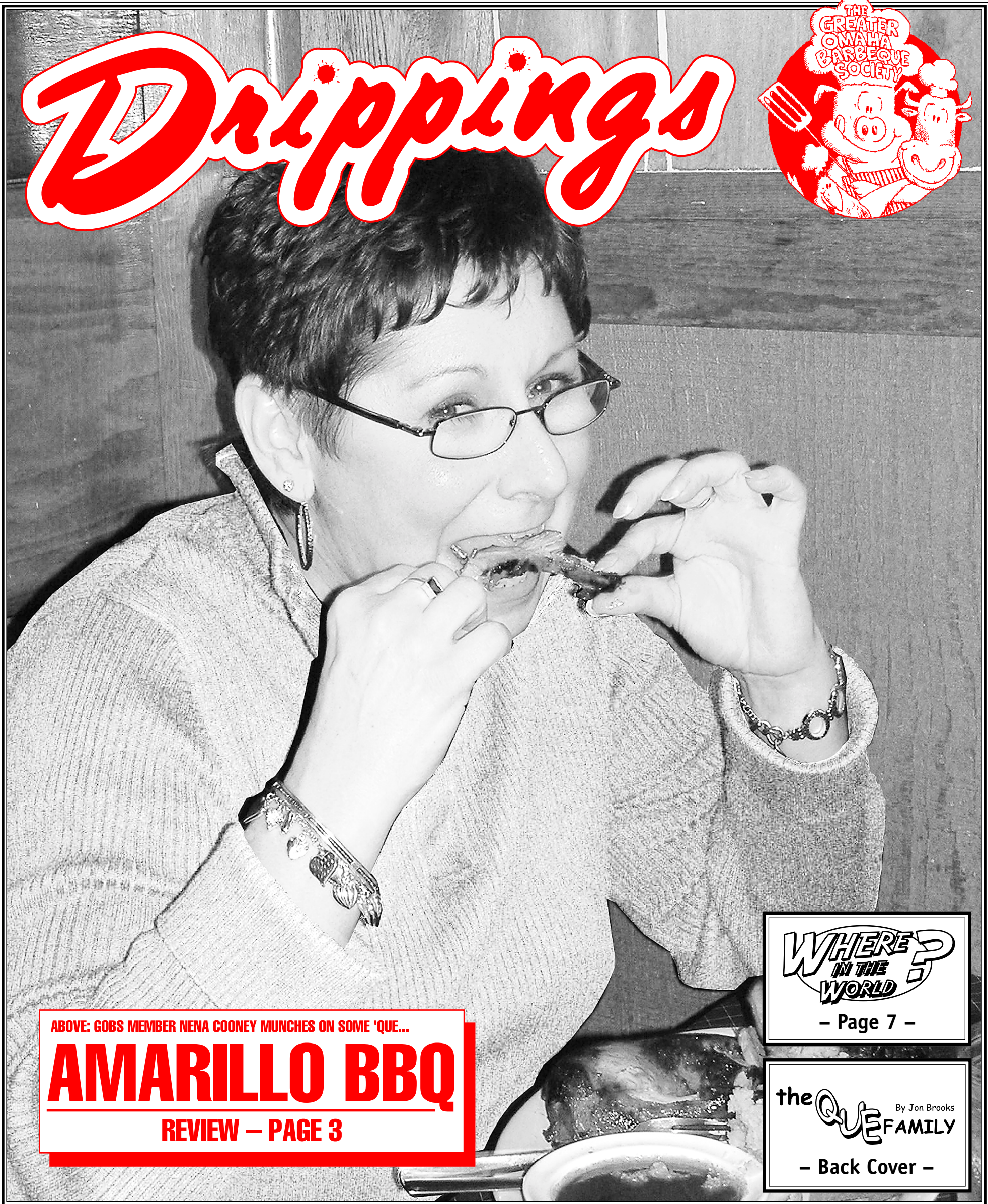
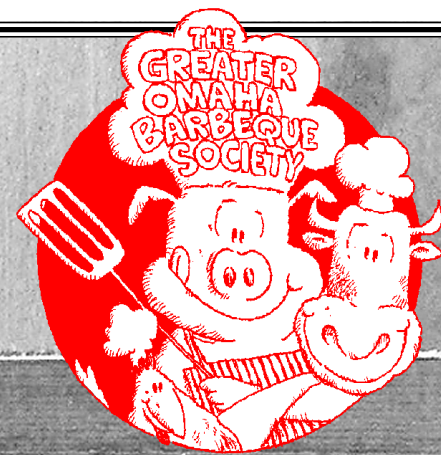
ALL THE NEWS THAT'S FIT TO EAT!

CHANGE SERVICE
REQUESTED

PSRT STD
U.S. POSTAGE
PAID
Permit No. 21
Harlan, IA 51537

To Postal Patron

Drippings



ABOVE: GOBS MEMBER NENA COONEY MUNCHES ON SOME 'QUE...

AMARILLO BBQ

REVIEW — PAGE 3

WHERE?
IN THE
WORLD

— Page 7 —

the *QUE* FAMILY
By Jon Brooks

— Back Cover —

Drippings

Drippings
Volume 15, Issue 2

© 2007

Greater Omaha Barbeque Society

Printed in Harlan, IA
All Rights Reserved.

Any reprinting or republishing
without the expressed written
consent of GOBS
is strictly prohibited.

Join GOBS today:

Send your name, address,
phone number and e-mail address,
along with a check
or money order for \$35
(\$30 for renewing members) to:
GOBS
15207 Hickory St.
Omaha, NE 68144

You'll gain valuable
member discounts,
member-only invitations
and our newsletter!!

Individual copies of this newsletter
are intended for free distribution
to the public — 1 copy per person.
All non-distributed copies remain
the property of GOBS.

Contributors:

Sonny Ashford
Bridget Brooks
Jon Brooks
Bill MacKenzie
Tammy Meyer

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



By Sonny Ashford

As always, I seem to be doing my letter at the last minute, and though I am rushed, it forces me to look back and think of all the good times I have had with each and every member of GOBS.

Holiday Party

Our Holiday Party was a great success, despite having to change the caterer and also the location. We try very hard on the board to bring the best value to every member at each of our monthly events and the Holiday Party is no exception. When the final menu was received from Jazz, with the corresponding price, there was no way we could charge our members the price that was before us...so we scrambled. Monty Hoyle went to work and secured Shoreline Country Club, site of our 2006 event and catering from Attitude on Food.

Lynn Kampschneider, Becky Weak, and several others secured the many door prizes for our drawings, and everyone walked out with a door prize and a really full stomach. While our fare wasn't strictly barbeque, it was plentiful, and quite tasty. I think most everyone had at least seconds and I saw a lot of food go home with our members at the end of the evening. I want to personally thank everyone that came and contributed to a very enjoyable evening.

We need to recognize some special awards that were given at the party:

Lifetime Achievement

Steve McCollister

Volunteers of the Year

Bernie and Sandy Doll

Barbeque Team of the Year

Smokin' Tailgators,
Kenny and Tammy Meyer

New Board

It finally happened: a board with out a "Bill." I'm told that since the inception of GOBS, there has been at least one "Bill" on the board, and sometimes two or three. With Bill Clark and Bill MacKenzie not running for re-election, we ran out of "Bills." I think the entire GOBS organization has benefited from the years of service that Bill MacKenzie has put forth to make this a great organization. His tireless effort in working with the *Drippings* and our GOBS Gram has never gone unnoticed, but sometimes we don't give enough thank you's like we should. I am

grateful that Bill has agreed to continue working with the *Drippings* newsletter (someone has to edit my articles) and the GOBS Gram e-mail service. Thank you, Bill MacKenzie.

Bill Clark has been a real spark for this board. His willingness to do whatever is asked, and to provide leadership on task after task, makes Bill a person to be missed, although he has said that he will continue to help in every aspect as time will permit. We will miss Bill Clark on the board, and wish him the best.

However, with just the right number of volunteers to run for the board, we were able to save some postage and accept Charlie Pape and Kevin Podany as our new board members. Each has been associated with GOBS for years, and I have no doubt that you all know both of these great men, but make sure to take the time to get to know them better. I am excited to be working with each of them.

Amarillo BBQ

I'm told that it has been about 12 years since we were last at Amarillo, but it was time to change. Last November, after our Iowa wine tour, a group of us stopped in for a bite of Amarillo BBQ, and the rest is history. We got together on Feb. 13 and had an intimate dinner that I thought was really good, especially the sausage. My grandson Tanner would argue with me, because he really got into the double rib plate. Since our menu didn't include appetizers or desserts, we had those catered in from the M&T Kitchens. The

barbequed wings and meatballs were a great hit and their mayonnaise cake was finger-licking good. By the way, M&T Kitchens is really Monty and Terry Hoyle, who added that extra touch to make it a great evening.

State Contest

As you may know by now we are not going back to the State Fair for our 2007 contest. We have our date locked in with KCBS (Aug. 24-25), but we haven't settled on the location.

Despite being asked to come and support the State Fair Kickoff weekend in 2005, Lincoln, and the State Fair presented a lot of problems. While it was the spot that best represented the State of Nebraska Barbeque Championship, logistically it was a nightmare, and quite expensive having to travel back and forth to do all the coordination and preparation for the event, so we mutually agreed to not return for 2007. It was a great pleasure to have worked with the State Fair staff, and a valuable learning experience, but now we are on our own.

This has been a subject for several years but now we are in the fray and we will win the fight to continue to have a great contest and keep the tradition alive.

As the newly-elected president of GOBS for 2007, I would like to invite each and every one to take as active a role as you can so that we do have another bountiful year, and can continue to say "Laissez Les Bon Temps Roulez" (let the good times roll.)

KCBS Unveils New Logo

After a quarter century of service to barbeque fans throughout mid-America, the Kansas City Barbeque Society has adopted a new logo. The logo is designed to be both attractive as well as easy to read at a distance. GOBS congratulates our friends at KCBS on their new logo. Visit the Kansas City Barbeque Society at www.kcbs.us.

Previous Logo



**KANSAS CITY
BARBEQUE
SOCIETY**

BEER & WINEMAKING

Homebrew is good for you!

**Supplies, Equipment and Advice since 1971
6 Different Starter Kits**

**Fermenter's Supply
8410 'K' Plaza, Suite 10
(84th & 'J', BEHIND Just Good Meat)**

**Ph. (402) 593-9171
Omaha, NE 68127**



Earnie's Beer, Bait & BBQ

**110 East "B" St.
Cedar Creek, NE
phone 402-234-2311**

7 days a week.

8 a.m. to 8 p.m.

(6 p.m. on Sundays)

**Dine in or carry out
Catering Available**

Mosey on Down to Amarillo BBQ

By Bill MacKenzie

Winter — after the holidays, that is — is a great time to catch your breath. It's too cold and dark to do much in the way of outdoor grilling or smoking (okay, I know many of you consider it a badge of honor to have smoked your Christmas turkey or some racks of ribs for the Super Bowl, but your family and friends consider you an odd duck, now, don't they?). I personally like the change of seasons, as it allows me the chance to haul out my heavy-duty winter recipes, like chili, soups, crock pot stews, and the like. You will note, none of them involve barbecue!

Come winter, I let others do my 'queing! Being a GOBS member means the second Tuesday of about every month will feature a new barbeque adventure, and I don't have to do any cooking. So it was on Tuesday, Feb. 13, when about three dozen GOBS members and friends ventured south a bit to Bellevue and Amarillo BBQ. It wasn't far enough south to avoid the biting winds and snow that had swept through town that week (It ended up being the fourth-coldest Valentine's Day on record), but I have always loved the sound of snow crunching underfoot, and when you match it with the smells of hardwood smoke, you really are in heaven!

GOBS hasn't had a member dinner at the Amarillo for about a decade, and both the restaurant owners (Gordon and Patty Campbell) and our board of directors decided it was time to rectify the situation. For \$17, we got our own room — a bit cozy, but it worked out fine — two servers/bartenders, and the option of ordering about anything each of us individually wanted off the large menu. Each

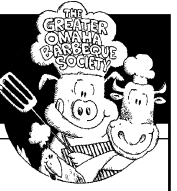
of us had our choice of two of the meats from the menu (smoked chicken, feather-bones, sausage, back ribs, or brisket), plus two sides and cornbread. The sides included pinto beans, baked beans, potato salad, coleslaw, and corn-on-the-cob. Now, you can't say we all didn't get to eat our favorite BBQ foods!

I pondered the choices like I was studying competing offers to refinance my house. Decisions, decisions. The Amarillo, being a Texas-style roadhouse, specializes in brisket. When I heard some of my tablemates ordering brisket, the decision was made... I ordered ribs and sausage, figuring I could "borrow" some of the brisket in exchange for a slice of sausage or a sniff at one of my ribs.

Our table experienced quick service, maybe 10 minutes from our order being taken until our food arrived. I should note that about half of our group got served quickly, but the other half inexplicably had to wait about a half hour or more to be served their meals. That was the only sour note to the evening, however, as our servers were consistently friendly, and most of our gathering gave enthusiastic "thumbs up" to the food. Oh, and the beer was served nice and cold, and the waitress appeared promptly whenever my glass grew more than half empty, inquiring if I would like another. More on that later.

My food was well cooked and presented. The four back ribs were tasty, and you could tell they were smoked, not grilled, baked, or boiled. The sausage is homemade on the premises, and includes a blend of brisket and pork. It also was good...spicy enough for my tastes, but not overwhelming. I was served two large

February Dinner Information



Amarillo BBQ

303 Ft. Crook Rd. North
Bellevue, NE

Phone: (402) 291-7495

Hours: Sun. thru Thurs. 11 a.m. – 9 p.m. • Fri. and Sat. 11 a.m. – 10 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

Bill's Ratings:

Food	7.5
Service	8.5
Atmosphere	8
Value	8

Member Ratings:

Food	8.9
Service	8.0
Atmosphere	7.5
Value	8.4

Catering Available • Prices: Moderate
Full Bar • Handicapped Accessible • Limited Smoking Section
Best Bets: Ribs, Chicken, Potato Salad

links...more than I could eat in one sitting. My sides were pinto beans and potato salad. The beans had a definite chili taste, and were served in a sauce that easily could pass for chili. Very good. But my favorite was the potato salad. Many BBQ places don't make their own potato salad, preferring to outsource the task to food brokers or grocers. Amarillo makes all their own side dishes, and the potato salad was absolutely top notch, with just the right amount of creaminess mixed with chilled slices of potato. I loved it!

And in answer to your question, yes, I did "borrow" a slice of brisket from one of my tablemates. It was good, but unspectacular. I was glad I had opted for the ribs and sausage.

I went around our tables after I had finished eating, and everyone I asked said they enjoyed their meals. I heard that the smoked chicken was very good. I will have to try that on my next visit.

The restaurant has a full bar. Beer selections include a Lone Star Shiner and a delicious Amarillo Natural, made especially for the restaurant by Omaha's Aksarben Brewing Company.

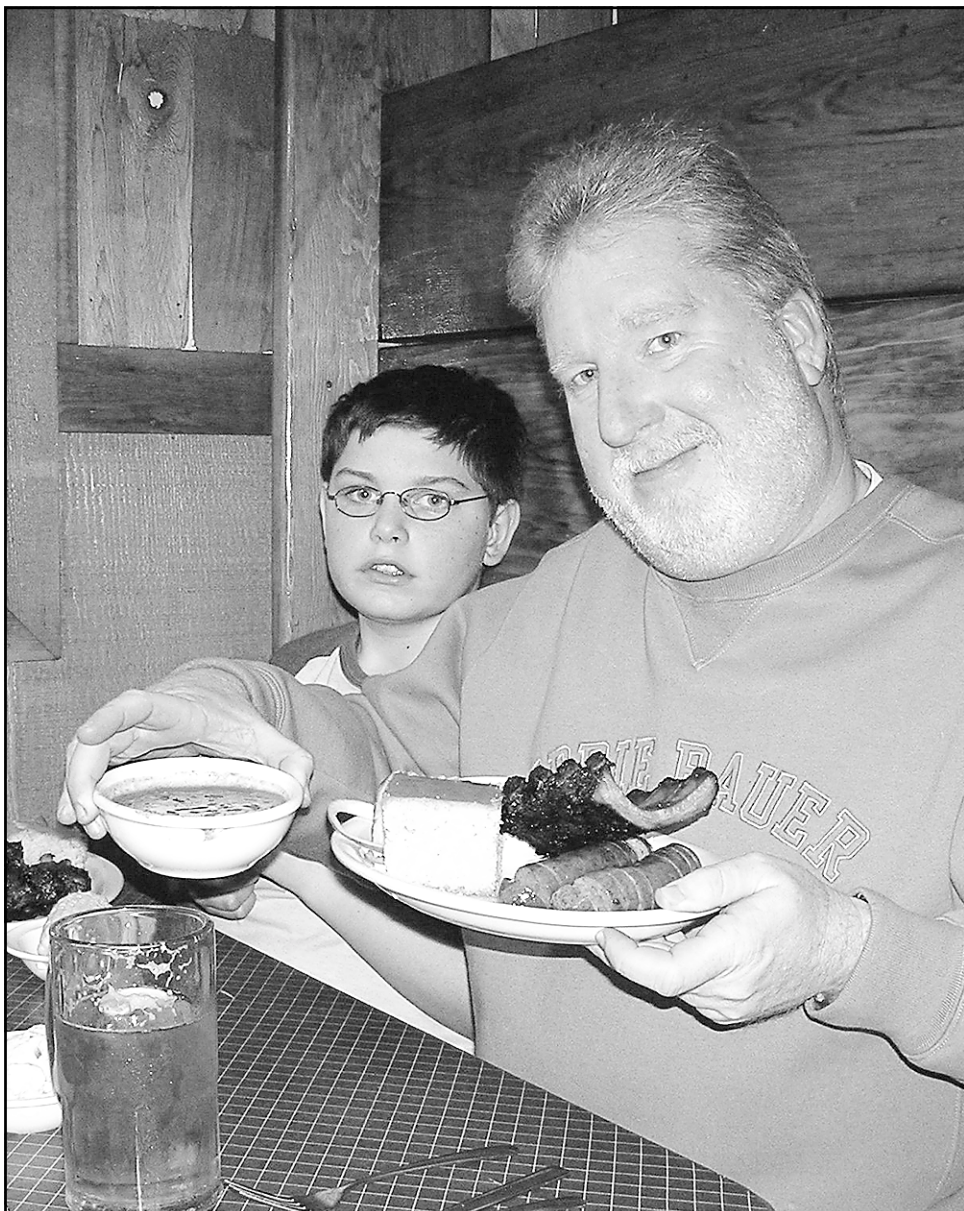
Various celebrities and musicians have dined within the restaurant's dark wood

paneled walls, amply festooned with bric-a-brac. Among the better known include Sean Penn, Garth Brooks, Kenny Chesney, and Britney Spears.

If you haven't been to Amarillo, hey, what's your problem? They have been serving up hickory- and mesquite-smoked favorites for 19 years at the same location on Ft. Crook Rd., between the Cornhusker Rd. and Capehart Rd. exits on the Kennedy Freeway. It is less than 15 minutes from downtown or midtown Omaha. There is parking "here, there, and wherever" around the building, which is nestled amidst a strip of businesses and a motel. If I were staying in the motel, I probably would leave my window open to allow the hardwood smoke aroma to drift into my room. Apparently, because the restaurant is in Bellevue, tobacco smoking is still permitted in limited areas of the restaurant (but not at the bar).

All in all, the Amarillo BBQ offers quality food in a comfortable atmosphere, at reasonable prices.

Stop by soon, and when you do, tell 'em GOBS sent ya!



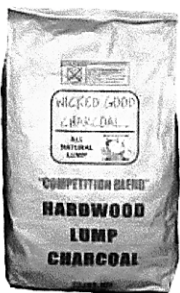
GOBS Annual Holiday Party

A Photo Montage From the GOBS Holiday Party on Jan. 22 at Shoreline Country Club.



GOBS NEWS FLASH! GOBS has been asked to help plan a possible barbeque contest in Dundee on May 18-19. Stay tuned to www.gobs.org and the next issue of *Drippings* for more information!

Wicked Good "Competition Blend" Charcoal



No scraps here! 100% Brazilian Hardwood

- Burns Longer
- Minimal Ash
- Now available in 11# & 22# bags

For more information or to purchase:
Grobeck Construction • 4516 Leavenworth
Street • Omaha, NE 68154 • 402-991-2349
grobeckomaha@qwest.net

OPEN: MON-WED 11 a.m. to 9:30 p.m.
THURS-SAT 11 a.m. to 11 p.m.
CLOSED SUNDAY

BIG HORN MOUNTAIN BARBECUE



HICKORY SMOKED MEATS
HOMEMADE BARBECUE SAUCE
DINE IN • TAKE OUT • CATERING

2524 SOUTH 13TH STREET "13TH & VINTON"
PHONE ORDERS: 934-RIBS (7427)
FAX ORDERS: 934-EATS (3287)
www.bighornmountainbbq.com



Food Products, Inc.

Speed Herrig

President

Cell: 515 240-4918

E-mail: speed@cookiesbbq.com

Phone: 712-664-2683 • FAX: 712-664-2675
www.cookiesbbq.com • Toll Free: 800-331-4995

The  sauces America loves to eat!

Charlie's Excavating, Inc.

"The Friendly Excavator"

Charlie Ewin

President

Underground Tank Removal • Concrete Removal • Excavation
Footing Excavation • Curb Grinding • Demolition
Environmental Construction and Remediation

Residential and Commercial • Free Estimates
OSHA 1910.120 Trained

4224 S. 57th St. Office 402 339-6660 Mobile 402 672-5897
Omaha, NE 68117 Fax 402 339-9175 Home 402 333-9866

Honored



GOBS honored accomplishments by its members at the Annual Holiday Party on Jan. 22. From left to right: Lifetime Achievement Award recipient Steve McCollister and Volunteers of the Year Bernie and Sandy Doll.

The Cameras are Turned



GOBS photographer (and copy editor) Bridget Brooks had the cameras turned on her as GOBs members snapped a photo of the individual seen taking pics at monthly meetings for the past 11 years.

Members were lauding Bridget for her appearance on the NET broadcast of the UNO vs. Michigan State Hockey game at the Qwest Center on Feb. 3. She was interviewed during the third period about her organization of an 80-person bus expedition to UNO's series at Notre Dame in South Bend, IN.

It isn't often that "the cameras are turned" on the individual taking the photos. Brooks says it is an honor to photograph GOBS Monthly Dinner meetings and appreciates all of the friendships she has forged with members over the past decade.



Cedar Creek VFD 3rd Annual Smoke out Schedule

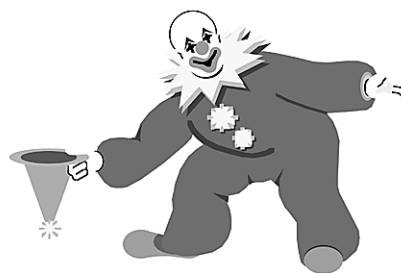
Friday May 4th, 2007

- 12:00 Noon – Set up and Registration
- 3:00 – 5:00 PM - Meat Inspection
- 5:00 – 8:00 PM - CCVFD Hog Roast
- 5:00 – 12:00 AM - CCVFD Beer Garden
- 7:00 PM - Cooks Meeting in the Park Pavilion.
- 8:00 – 12:00 AM - The band 'Blue House' in the Beer Garden
- 12:00 – 6:00 AM - Quiet Time



Saturday May 5th, 2007

- 8:00 – 10:00 AM – CCVFD Pancake Feed in the Park Pavilion
- 11:00 AM - Judges Arrive
- 12:00 Noon - Judging of Chicken Entries
- 12:30 PM - Judging of Ribs Entries
- 1:00 PM - Judging of Pork Entries
- 1:30 PM - Judging of Brisket Entries
- 3:00 PM – BBQ EVENT AWARDS



Face Painting and Balloons for the Kids

***Trophy awarded for the overall winning Team of fellow Volunteer Firemen



Bring the Whole Family to Enjoy the Many Events and Some GREAT FOOD!!!!



Register Before March 1st - Electricity is free!!

Contact Jeff Kerans @ 402-234-2685 or Rick Hightree @ 402-306-0851

Since 1984



48th & Center St.

HARKERT'S
BBQ
OMAHA, NE

100% Hickory Smoked Meats
Great BBQ & Italian Specials
Catering and More

4865 Center St. • Omaha, NE 68106 • (402) 554-0102

DINE IN – CARRY OUT – DRIVE THRU

Wayne's Firewood, Inc.

Hickory, Oak, Cherry and Apple Woods
(Apple Subject to Availability)

Available in 1/2 Cord, 1/4 Cord, 10 Cubic Foot Ricks,
Or 3/4 Cubic Foot Bundles

Free Delivery Within 30 Miles
On Orders of \$100 or More.

Call for Pricing or Check Us Out on the Web:
www.waynesfirewood.com





Southwest-Style Turkey and Bacon Sandwich

Karl Marsh, Executive Chef at Omaha Steaks, shares his recipe for a simple sandwich that's loaded with flavor!

For the sandwich:

- 4 oz. cooked and thinly sliced Turkey Breast
- 1 each, crusty Italian Ciabatta Bun
- 4 Tbsp. Southwestern Chipotle Mayonnaise (see recipe at right)
- 3 slices crisp Bacon
- 1 each, Romaine lettuce leaf
- 3 slices beefsteak Tomatoes
- 1/4 each, Avocado peeled, seeded, and sliced

Southwestern Chipotle Mayonnaise Recipe

- 1 cup mayonnaise
- 1 Tbsp. chipotle puree
- 1 tsp. lemon juice
- 1/4 tsp. Kosher salt

- Prepare Southwest Chipotle Mayonnaise as noted
- Slice in half and toast the crusty Italian Ciabatta Bun in a 450°F oven for about 5 minutes.
- Spread the Southwestern Chipotle Mayonnaise on each side of the toasted bread.
- Build the sandwich with thinly sliced turkey, crisp bacon, pepper jack cheese, Romaine lettuce leaf, sliced tomatoes, and sliced avocados. Enjoy!

#1 BBQ IN OMAHA

BY OMAHA MAGAZINE



DINE-IN TO GO CATERING



BELLEVUE 2015 Pratt Ave. 402-934-2300	BENSON PARK 7051 Ames St. 402-333-6391	COUNCIL BLUFFS 40 Arena Way 712-256-1221
----------------------------------------------------	-----------------------------------------------------	-------------------------------------------------------

OLD MARKET 1101 Harney St. 402-614-9333	LAKESIDE 17330 W. Center St. 402-333-8001
------------------------------------------------------	--------------------------------------------------------

www.famousdaves.com



Fire King Natural Lump Charcoal

Burns slower and more efficiently. Adds flavor to all of your grilled meat products.

May Be Purchased in 10 and 20 pound Bags

Available from

Kenny Meyer

(402) 598-0703 - cell phone

(402) 345-0319 - home phone

HOME OF THE GOOD-ONE SMOKER



1145 N. 47th Street • Lincoln, NE • (402) 464-2151

Proud to be a Part of GOBS

Note: Due to a publisher's oversight, this did not run in the Jan./Feb. issue of Drippings.

Note from The Smokin' Tailgators:

Kenny and I would like you all to know how proud we are to be part of the GOBS family, and what a wonderful group of people you all are.

We would like to give a special thanks to Leonard and Julie Hawkins for having a raffle at the October dinner to raise money to help us on our journey to the Jack. We would like to thank everyone who participated in the raffle and all that just donated. Your generosity was very thoughtful and greatly appreciated.

We would also like to thank Sonny Ashford and the GOBS board for the fantastic shirts that were made especially for the Smokin' Tailgators. We wore them with great pride.

Although we weren't lucky enough to get a call, we had a wonderful time at the Jack; just being included with all of those great cooks is an honor in itself. (Kenny may not share my thoughts on that.)

We look forward to seeing each and every one of you in the upcoming BBQ season and we hope you will stop by and say hello to the Smokin' Tailgators and have a taste.

Although we were unable to attend the Holiday Party, we want to thank you for the great honor of being named the GOBS Barbeque Team of the year; we are so very proud of this award. We are overflowing with pride. We would also like to congratulate Steve McCollister and Bernie and Sandy Doll, all of whom are very deserving of their awards.

The KCBS holiday party was recently held in Kansas City, and I am proud to let you all know my husband Kenny, head chef of the Smokin' Tailgators, was named sixth overall in the brisket category. You rock, Kenny!!

Sincerely,
Kenny & Tammy Meyer
The Smokin' Tailgators



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.

Docs BBQ (featured in the January/February issue) is located east of Winchester, VA on Hwy 50.

Photo by Jimmy Brasch



**The Finest
Midwestern Beef
and More...**

*Right In Your Own
Neighborhood!*

Lakeside Plaza
96th & "J"
Tower Plaza
Eppley Airport



www.omahasteaks.com

T's Advantage Golf Clubs



- Custom Club Making
- Re-Gripping Clubs
- Specialize in Junior Clubs
- Trade-ins on New Clubs
- New Clubs Inventory
- New Titanium Drivers

Golf and
'Que
is what we
do!

GCA Member - Golf Clubmakers Association

TOM DOLL GOBS Member 558-9084

Byron Bissell

**Certified Public Accountant
Small Business and Personal Taxes**

**Small Business Accounting and/or Accounting
Related Computer Applications**

5724 N. 97th St.
Omaha, NE 68134-1612
Email: bbissell1@cox.net

Tel/Fax: (402) 571-1734
Please Call Before Faxing
Cel: (402) 690-2543

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.

- 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 4-5** Third Annual Cedar Creek BBQ Contest. Cedar Creek, NE.
- May 8** GOBS Monthly Dinner. Uncle Earnie's at Sokol Park • 7 p.m.
- May 11-12** Second Annual Honky Tonk BBQ Contest, North Platte, NE.
Contact Rob Mandeville at rob@honkytonkbbq.com
- 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 14-15** 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 21-22** 6th Annual BBQ'Loo, Waterloo, IA. Visit www.mainstreetwaterloo.org

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

TRY OUR CATERING FOR YOUR NEXT SPECIAL EVENT: GRADUATIONS, WEDDINGS, REUNIONS, AND MUCH MORE!

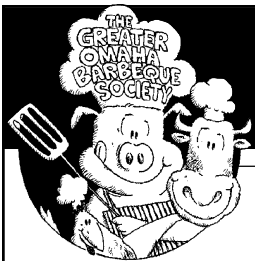
GREAT FOOD IN AN UNEXPECTED PLACE A CONVENIENCE STORE!

PUT A LITTLE SOUTH IN YOUR MIDWESTERN MOUTH!

GOBS BBQ Pitstop

429 W. SOUTH OMAHA BRIDGE RD. COUNCIL BLUFFS, 712-368-1072

CARRY OUT & DRIVE THRU FULL SERVICE CATERING



The Greater Omaha Barbeque Society (GOBS)

GOBS Board of Directors

OFFICERS:

President

Sonny Ashford sonny.ashford@gmail.com (402) 298-8458

Vice-President

Monty Hoyle montyhoyle@cox.net (712) 328-8506

Secretary

Nena Cooney ncooney@cox.net (402) 934-5848

Treasurer

Monty Hoyle montyhoyle@cox.net (712) 328-8506

Board of Directors

Butch Clark (402) 334-0594

Denny Lockman wolfden402@msn.com (402) 291-3015

Lynn Kampschneider dkampschneider@cox.net (402) 391-8356

Charlie Pape epape@cox.net (402) 303-2897

Kevin Podany kpod@aol.com (402) 561-9175

Becky Weak myownrd@msn.com (402) 253-2493

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

March GOBS Dinner Meeting

Tuesday, March 13 at 7 p.m. • CJ's BBQ at the Digz
Cost: \$14 per person. Includes appetizers, ribs, chicken,
pulled pork, various sides and dessert.

RSVP to GOBS by Friday, March 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 March Dinner"
Include your name, phone number and number of guests attending.

April GOBS Dinner Meeting

Tuesday, April 10 at 7 p.m. • Skeeter Barnes (Council Bluffs)
Details TBA (check www.gobs.org)

RSVP to GOBS by Friday, April 6 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 April 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

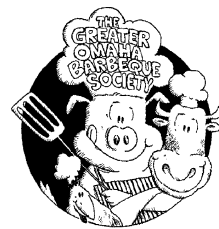
Are you interested in volunteering to work on the following (check all that apply):

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 May 2007

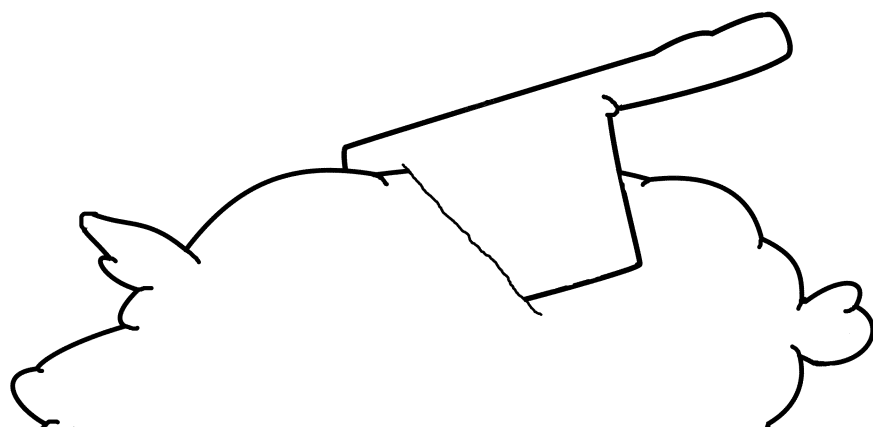
issue is April 14).

Call for additional details.

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

the
QUE
FAMILY
By Jon Brooks

©2007 BROOKS



COULDN'T YOU
TWO MAKE A
NORMAL
SNOWMAN?

WHERE IS
THE FUN
IN THAT?

WE HAVE A LOT
OF TIME ON
OUR HANDS
UNTIL CONTEST
SEASON...