

NATIONAL BBQ MONTH

May 2007
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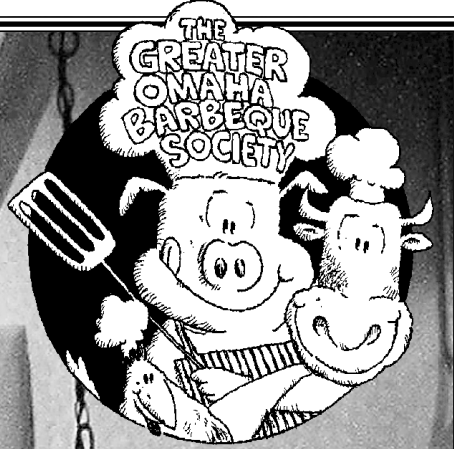
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ALL THE NEWS THAT'S FIT TO EAT!

Drippings



WHERE? IN THE WORLD

- Page 7 -

DINNER 2 REVIEWS

TWO RESTAURANT REVIEWS INSIDE

the **QUE** FAMILY
By Jon Brooks

- Back Cover -

Drippings

Drippings
Volume 15, Issue 3

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President's Message

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By Sonny Ashford

What a weird last couple of months we've had! I was ready in early March to get outside and crank up my smoker, but having to do that with a heavy coat on was a bit too much, and then to have snow during that period of time was way out of my possibility of thinking. Having spent a lot of time in Texas, I was always fond of saying, "If you don't like the weather, wait 10 minutes and it'll change." The same thing is often said in Nebraska (and I guess in other states as well), but I do believe this is some of the most dramatic changes I have ever seen anywhere.

Even with the cold and then heat it has not deterred our group from having some really great "eatin' meetin's." Our crowd had two great months in a row with Big C's BBQ and Skeeter Barnes. When you read Denny's article on Big C's, you'll see why everyone raves about the dinners that they cater for our great group of GOBsters. Speaking of Council Bluffs, we just experienced a taste bonanza at Skeeter Barnes at their Mall of the Bluffs location. I have to make a note to get with them and get some of those Aggie sausages.

Spring Means Contests!

We are working really hard on the barbeque contests that we are supporting that are just around the corner.

On May 4, GOBS is running the Cedar Creek Contest, and this will be a fun-filled event as they have shown over the last few years. This contest has grown from its humble beginnings to a well-known stop on the barbeque circuit. Rumor has it that they will be a KCBS sanctioned event in 2008.

On May 11, Bayliss Park in Council Bluffs will be home to a KCBS-sanctioned event, BBQ in the Bluffs. Just last year, this was a two-meat competition, so it's grown quite a bit from the event that Monty Hoyle rescued in 2006 to a full KCBS event in 2007. They are holding the team numbers down this year, but expect that 2008 will allow for more growth.

Dundee Days is slated for May 18, and they want to have an event that will attract the seasoned veteran cooking teams as well as the first-timers that want to try cooking somewhere other than their backyard.

On June 1, we are working with Springfield to support their contest. Springfield Days always provides a great atmosphere for families and for the cooking teams to showcase their talents, and a

lot of beginners have come and proved that they can compete with veteran groups. Also in June we will support Papillion Days, another great location that is also a great family venue.

We are working with Breezy Hills Winery in Iowa to help them determine if they want to have a contest this year in early August. It is a great location, and having access to some of the best wine in western Iowa, I can only hope that they follow through and have the contest. Bill MacKenzie was more than gracious to accept our invitation to be the GOBS Ambassador to work with them in the early planning efforts.

Our State Barbeque Championship of Nebraska contest is still in the works. After the major setback we experienced last year at the Nebraska State Fair, we are struggling to get everything together to have our event for 2007. We have the date (Aug. 24-25) reserved with KCBS; we have the KCBS Reps (Rich & Bunny Tuttle — who everyone loves), and we have the state proclamation in the works. It is a wonderful experience to have board members who are willing to go the extra mile to help is this recovery effort. In every group there are others that reach out to say, "Can I help?" and we are seeing this same support in our GOBS family. If you would like to get more involved, give us a call. Our numbers are on the back page.

Passing of a BBQ legend

In closing, I must acknowledge the passing of Gary Wells, co-founder of KCBS, in early April, following a period of declining health.

We sent out a GOBS Gram to notify our members, but thought it was important that we have a presence at the funeral to show our support for his wife, Carolyn Wells, and his family. We were very graciously received and they were somewhat surprised that we came so far, but we had to show the support that GOBS has for the efforts that they have put forth in building such a great organization.

We have known Gary and Carolyn for many years, and when we arrived for the memorial service, we found ourselves among the "Who's Who of Barbeque," there to show their respects. The minister made the comment as the service started that this was the noisiest group he ever heard, that we drowned out all the music, but that Gary would have liked this because of the celebration of friendship. Gary requested that donations be made to the American Diabetes Society in lieu of flowers. Half the money GOBS raised in our 50-50 raffle in April was donated to this worthy cause.

Until we meet at Sokol Park on May 8 for another great dinner (catered once again by the Smokin' Tailgators!) please remember...*Laissez Les Bon Temps Roulez!*

2007-08 GOBS Board



Back Row (L to R): Kevin Podany, Sonny Ashford, Charlie Pape, Denny Lockman, Butch Clark
Front Row (L to R): Lynn Kampschneider, Nena Cooney, Becky Weak, Monty Hoyle

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Big C's a Big Hit with GOBS Members

By Denny Lockman

GOBS members swung into spring with our March 13 dinner meeting, catered by Chas Ortman with Big C's BBQ Pitstop, and held at the Digz complex in Millard. Chas has been operating Big C's on the south side of Council Bluffs for seven years, and specializing in BBQ for the last three years. He was assisted by his sister Julie and her husband John Snnnnnnnyder!

Our dinner began with some awesome appetizers, lovingly prepared by Nancy Mandolfo, Chas' mom (she looks like she could be his sister!). They consisted of deviled ham in celery, Italian-style deviled eggs, open-faced tacos, "Surprise" dip with crackers, cocktail Reuben sandwiches, chicken mandarin orange spread sandwiches, and bruschetta with roasted peppers. They rocked the charts on the 'yum' scale, and could have made a complete meal all by themselves. I had to keep reminding myself to save room, because there was much more to come.

As our 50+ members and guests settled in with their variety of appetizers, President Sonny Ashford took advantage of the captive audience by addressing us with his monthly message, updating members on upcoming events and whatnot. As is the custom, Sonny began by introducing new members and guests in attendance. He acknowledged two of his work associates from Alabama and Georgia who scheduled their work-related trip to coincide with our dinner. The power of the "Q" influences yet another social interaction! He also advised us of the contests coming up (see his *President's Message* on page two for details). We will need judges for these contests and he suggested you

contact new board member Charlie Pape if you have the stomach for it!

Our monthly 50/50 raffle was won by Monty Hoyle, who put his \$51.50 winnings back into the GOBS fund. Aye! What a champion fellow he is!

After the business end of things was out of the way, Sonny rang the dinner bell and we lined up to help ourselves to some superb chow. The pulled pork was staged with buns and containers of BBQ sauce for sandwiches. The pork was exceptionally moist and very tender. The St. Louis-style ribs were properly cooked and had a nice smoky flavor. The chicken, cut into individual pieces, was also very well prepared, with the meat being thoroughly cooked without being dry. All of the meat was smoked over applewood. The ribs and chicken were smoked at between 225-250 degrees for 2-1/2 to 3 hours. The pulled pork is a trade secret and only Chas knows the specifics. The pork was "just right" in every area, and was my favorite meat.

The sides consisted of cole slaw, beans, potato salad, and corn muffins. The cole slaw was vinegar-based and had a crisp, clean finish. The beans were very tasty and contained brisket. The potato salad contained sweet relish, celery, and onion that made for a smooth taste. The sweet corn muffins were served hot to our tables and were the perfect complement to the dinner.

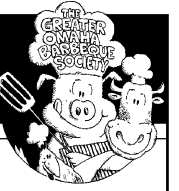
Then it was time for dessert — and what a time it was! Our final course consisted of lemon bars, chocolate chip cookies, brownies, "everything" cookies, and "to die for" cookies that were essentially pretzels topped with peanut butter and chocolate. These were all custom creations by Nancy, and they were exceptional. It was noticed that the Oreo cookie dessert that we were served last year was absent. Darn! Chas confirmed that mom Nancy didn't make those, as they were a culinary creation from his daughter Jessie. She was unable to join us for the evening, perhaps next year. Jessie, you were missed!

Big C's was recently written up in the Delta Airlines magazine as one of the best places in the Midwest for true, down-to-earth BBQ. Our members totally agreed with that assessment. The ratings slips returned by our diners rated the food quality as 9.2 (on a 1-10 scale, with 10 representing perfection), the atmosphere was 7.8, the service was 8.8, and the value of the meal was \$17.28 (it cost us \$16, including food, room rental, tax, and gratuity).

Your ol' pal Den rated the food as a solid 10, mostly based on "appearance, taste, and tenderness," and partially based on there being plenty of it. They came well prepared and made us cry "uncle" as there were appetizers, dinner items, and desserts left over! The value of the meal was \$20+. The atmosphere at The Digz is "roomy." I thought the music provided by Big C's (Dire Straits and John Mayer) was a real nice touch. Kudos to John for that.

So when you are hungry for "custom" BBQ, drive to 429 W. South Omaha Bridge Road, Council Bluffs, IA and you'll be glad you did. For reservations and directions call (712) 366-1032.

March Dinner Information



Big C's BBQ Pitstop

429 W. South Omaha Bridge Road Phone: (712) 366-1032
Council Bluffs, IA (Exit I-80 at 24th St., and head south until you can't any more)
Open for lunch and dinner, seven days a week
(located in a convenience store — a small indoor dining section is available)

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

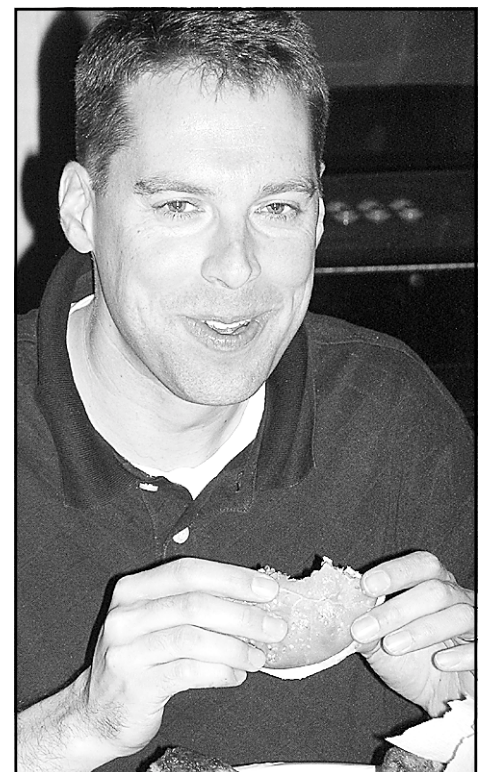
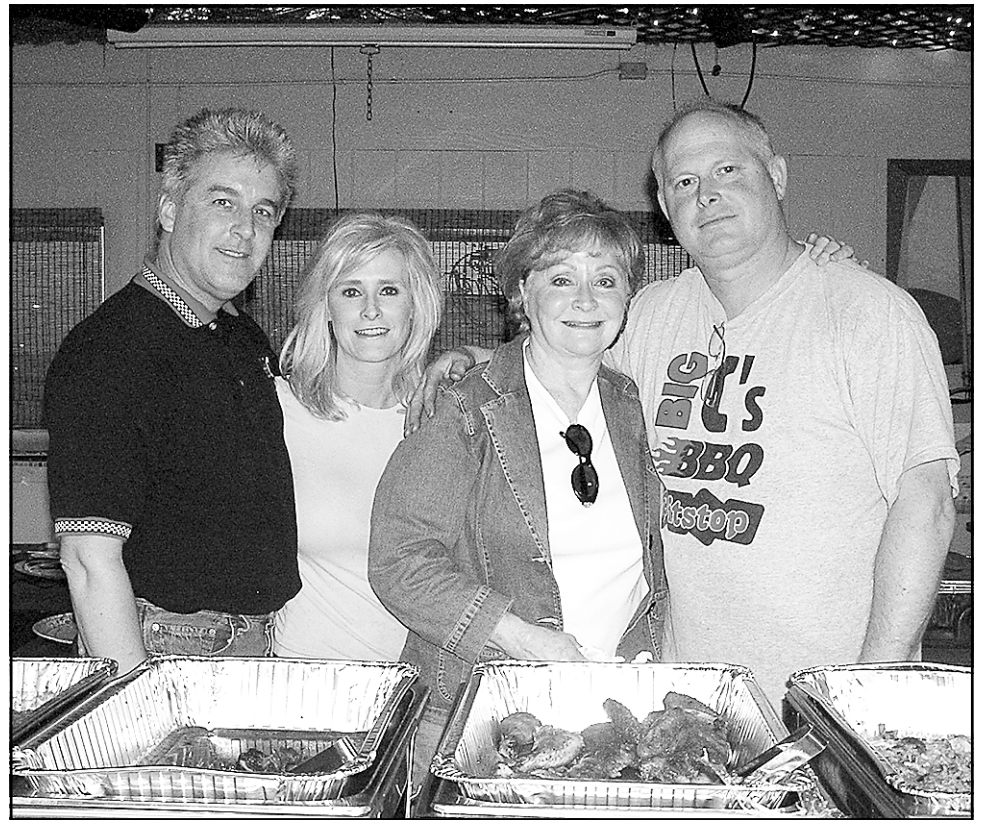
Denny's Ratings:

Food 10
Service 9
Atmosphere 8
Value 10+

Member Ratings:

Food 9.2
Service 8.8
Atmosphere 7.8
Value 10

Best Bets: Applewood Smoked Pork, Ribs, and Chicken
Prices: low to moderate
Handicapped accessible



It's Skeeter Season in Council Bluffs!

By Denny Lockman

Being from Bellevue, I don't get the opportunity to venture over to Council Bluffs that much. I do know at least two things that will get me to "cross the bridge," however. The first is to hang out with our VP, Monty, especially when his smoker is in operation and his son is serving mojitos. The second is to dine at Skeeter Barnes. They are known for good BBQ, but their atmosphere and service really set them apart. On April 10, over 40 GOBSTers reacquainted themselves with the east side of the Missouri River, and descended upon Skeeter's place for a night of fellowship and good food.

Members who arrived early found that the management had reserved the front dining room and bar area for our gathering. Our tables were set with large platters of sweet potato chips and bowls of Texas Ranch Dressing. Manager Brandon Barnhart confirmed that the dressing was a 50-50 blend of BBQ Sauce and Ranch Dressing. It was very tasty. Brandon said that the "real deal" Texas Ranch Dressing is a 50-50 blend of Salsa Picante and Ranch Dressing. Muy sabroso!

The chips soon lead to a thirst. Fortunately, Skeeter Barnes has a good selection of draft beer that is served very cold in iced mugs. Beer served close to 35 degrees goes well with anything. Kudos also to the wait staff at Skeeter's, as the service was excellent.

GOBS President Sonny Ashford welcomed everyone and had another full slate of announcements. With contest season upcoming he mentioned that we needed judges for several contests, some requiring KCBS Certification and some not. (See his President's Message on page two for more details). Sonny also reminisced about KCBS co-founder and longtime president Gary Wells, who died on April 2, and men-

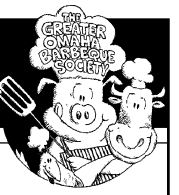


tioned that he and Bill MacKenzie had traveled to Kansas City to represent GOBS at the memorial service. GOBS founder Mason Steinberg also attended the memorial. GOBS dedicated its share of our 50-50 raffle to the American Diabetes Foundation, the designated recipient of memorials to Gary. Frank Walter won the raffle, by the way.

Dinner was then served. The meats consisted of St. Louis-style ribs, brisket, chicken, and sausage and were served to our tables "family style" in large tins, which were not much smaller than wash tubs. All of the meats were slow cooked over hickory logs at about 225 degrees. I found the ribs to be very tasty and well-cooked. The meat slid off the bone with no "clingons." The brisket had been cooked overnight and had a nice smoky flavor.

The huge sausage links were procured from a supplier in Texas, and were nice and spicy. They were very good. The chicken was my favorite, however, as it was exceptionally moist, yet thoroughly cooked. The restaurant provided several sauces on the side, ranging from mild to spicy. They were perfect complements for the meat.

April Dinner Information



Skeeter Barnes – Mall of the Bluffs

I-80 and Exit 5
Council Bluffs, IA

Phone: (712) 323-0338

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 ..	8.5 (9.5 for the sides)
Service	10
Atmosphere	9
Value	9.5

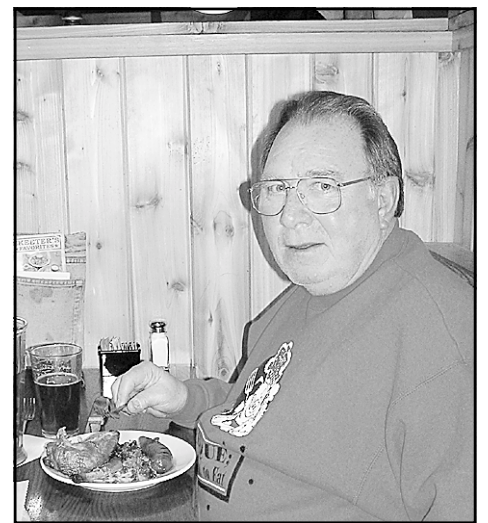
Member Ratings:

Food	8.6
Service	9.2
Atmosphere	8.7
Value	9

Best Bets: Sausage, Ribs, and Sauces
Prices: moderate • Dine-in/Carryout/Catering
Handicapped accessible

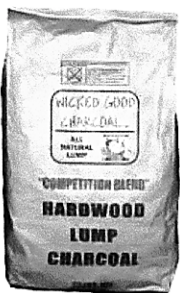
Brandon unveiled their new Habañero BBQ Sauce, for the truly adventurous only. This scored a perfect ten on the "Tom Costanzo Habañero Scale." It starts sweet, then "blooms" in the center of your face like nuclear fission. Perspiration develops under your eyes, and the heat travels upward into the forehead and down the back side of your head. Your scalp perspires profusely, and what fun! This sauce is so tasty and it has just the right amount of heat, when used sparingly. For those wanting a lightning bolt jolt, use a little more. This will take you as far into the heat zone as you want to go. This sauce

Continued On Page 5



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BB's Lawnside is Not a Lawn Service

By *Sonny Ashford*

I'm bettin' that for at least 10 years I've wanted to go to BB's Lawnside Bar-B-Q in Kansas City. Despite the fact that it is always in the Top Five barbeque restaurants in Kansas City, I know that my first attraction was to the name, and curiosity as to how it pertained to barbeque. As we were going north or south through Kansas City I would always try to plan it around a time to eat in hopes that I could convince my wife Olivia to stop. Yes, Olivia does all the driving in our family if she is in the car.

Anyway, we were never able to see more than 2-3 blocks off of any of the highways we were on, but I kept hoping to see it. I would daydream about a house-

style restaurant, painted white, with a rail porch all around overlooking a beautiful green lawn. That's what I pictured from "BB's Lawnside." I never saw it and couldn't get Olivia to stop to search for it, so it went on as a dream.

In January, a group of us from GOBS attended the KCBS Annual Meeting. We got together over the phone to see if there was anyplace that the group [Sonny, Olivia, Tanner, Nena Cooney, Bill MacKenzie, and Darin Templeton] would like to go eat. I immediately jumped on the idea of BB's Lawnside. Bill MacKenzie had been there and agreed that it was a good place and that he was all for it. That was all the group needed and we agreed to meet about 6 p.m.

BB's Lawnside is located on the south side of Kansas City. Take Hwy. 71 South to 85th Street, turn west and go about two miles, 1205 East 85th Street. As we drove down 85th Street, my thoughts of a white house began to fade. The first part to go away was the rail porch, and I definitely didn't believe there would be a lawn involved. As we crested a small hill, I saw the sign on the street. The parking lot was huge and the building appeared to be small. It had a small deck on the front, but it was not to be used in January in Missouri.

We went inside, paid a small cover (because there was a band that was going to start later), and found some spots at one of the long tables.

Our table mates were young, old, and everything in between, and were from all over the Midwest. Yes, they came from miles away to be at BB's for both the barbeque and also the music. Let me tell you that my idea of what the place looked like went totally out the window once I saw the food.

I was hungry when we got there, so I got a bowl of Cajun Gumbo, and a pulled pork sandwich. Tanner ordered St. Louis-style ribs, and the rest of the group had variations of brisket, ribs, and jambalaya.

I was shocked when my Louisiana Cajun roots saw the Louisiana fare they offered in addition to the barbeque. We had some beers, and visited with each

Continued On Page 6

Skeeter Barnes is Highly Recommended

Continued From Page 4

is the "hot ticket" and would please die-hard heat aficionados anywhere. And may I add that this sauce goes very well with ice-cold beer!

The side dishes are often my favorite part of the meal. We were presented with large quantities of peanut cole slaw, mashed sweet potatoes, and garlic potatoes. The peanut cole slaw was made with red cabbage, crushed red pepper, sesame oil, mayonnaise, and brown sugar. The flavor of the "mashed" sweet potatoes was enhanced by nutmeg and a hint of "mash" bourbon. For dessert, we were served bread pudding that was superb. Sonny said everything about the bread pudding was awesome, except for the size of the portion! More of this is better than just a little!

Becky Weak and my wife Kathy and I had the pleasure of sitting with Frank and Marge Walter. Marge commented that she considered the "texture" of the bread pudding to be perfect. And she would know. It occurred to me that we became acquainted with Frank and Marge one year earlier at the same table. Déjà vu and other

heavy concepts came to mind. Not simple concepts like "today is yesterday's tomorrow," or that "Neja vu is the feeling that I've never been here before." But that we were once just acquaintances and are now friends. Oh, the social benefits of BBQ!

Frank told me that member George Madsen had undergone back surgery on April 5, 2007 and was having a rough go of it. Please include George in your prayers for a speedy and thorough recovery.

The meal was rated universally high in all categories. Forty diners scored Food Quality - 8.6; Atmosphere - 8.7; Service - 9.2; and indicated that our \$13 meal was worth \$15.60.

I rated the food quality an 8.5 for the meats and a 9.5 for the sides (I guess that is a 9 overall), atmosphere a 9, service a 10, and the value of the meal at \$16.

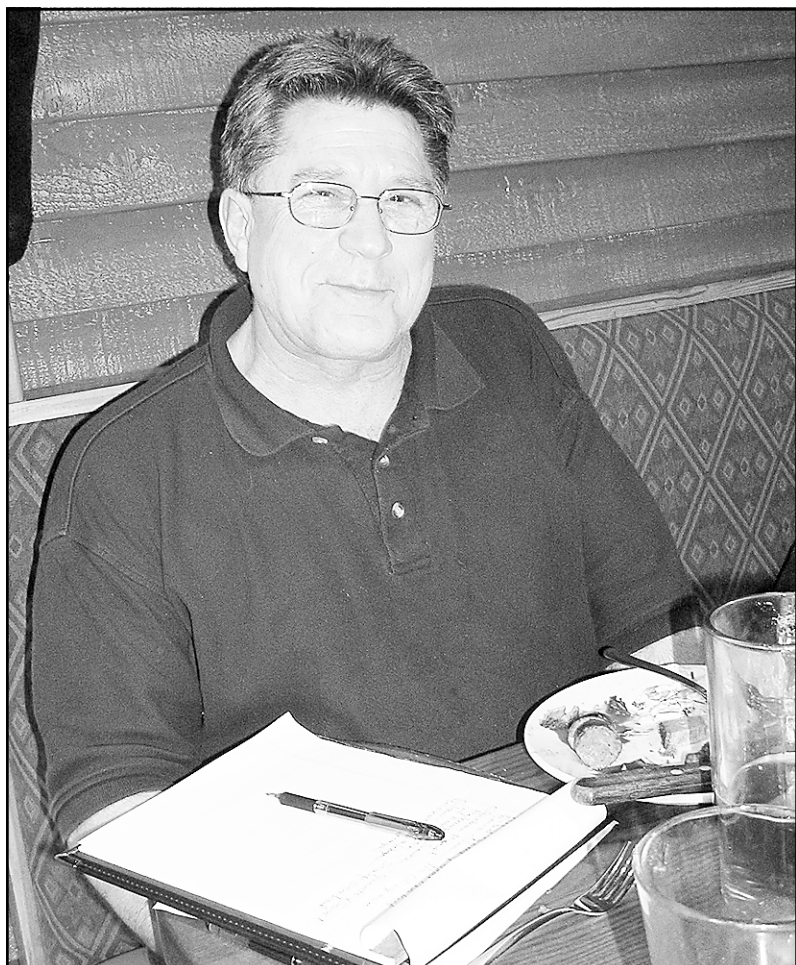
Skeeter Barnes is highly recommended. They are a local are chain of three restaurants (they also have locations in Lincoln and Kearney). The Council Bluffs location is in the Mall of the Bluffs, located just off I-80, Exit 5. Reservations are a good idea and can be made by calling (712) 323-0338.

They also have restaurants in Lincoln, at 5800 S. 58th Street (at Old Chaney),

and in Kearney at 516 S. 2nd Street, just south of I-80 (next to the arena).

Oh, another nice thing about eating at Skeeter Barnes is that, no matter what the weather, you can walk off your meal by strolling (or power walking) through the spacious mall afterwards.

No need to hit the food court, however!



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BB's Lawnside BBQ Is 'Unexpected' and More Than I Expected

Continued From Page 5

other and the other folks at the table, and then we had some more beers while we waited.

Time just drifted away because of the fun atmosphere, and then we saw the food. My sandwich must have had at least a half pound of fabulous tender pulled pork on a kaiser roll. Tanner's eyes popped when he saw his ribs. Most of the time he can eat the better part of a whole slab of ribs, but when they set them in front of him, he looked at me like, "How do I eat this much?" The slab was cut in half and each half must have weighed two pounds or more and they were thick with meat. Olivia had brisket and it would have challenged any competition cut. It had that little bit of stretch and the taste was so good that you caught yourself planning the next bite as you put one in. It definitely was

not cryovac heated meat. We all struggled to "get 'er ett," but I think even I had to take a to-go box. Tanner was only able to handle four ribs, so you can imagine how big they were.

After the food, we had some more beers and listened to some great blues/jazz.

You can visit BB's Lawnside online at www.bbslawnsidebbq.com to get the music schedule and the menu. What you will be amazed at is the prices. There isn't anything above \$15.95, and that is for those honkin' big rib slabs, and if you want to stay cheap, then go on Thursday and the slab will cost you \$12.95.

The food is the top of my list in Kansas City and they don't drain your bank account to feed you. Now the place is busy, but let me tell you that it is MORE than worth it to take the time to locate BB's Lawnside.

When you do go, and I know you will now, make sure to say hello to the owners Lindsay & Jo Shannon, and let them know that you are from GOBS. Lindsay spent at least half an hour of his time with us as

we told him about GOBS. I wish there was a way to have one of our "eatin meetin" down there but... I guess it is a bit out of the way so I'll just have to go back for all of you.



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BY OMAHA MAGAZINE

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

CARRY OUT & DRIVE THRU

FULL SERVICE CATERING

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.

The BBQ photo featured in the March/April issues
 was located north of Kabul, Afghanistan
 (served by armored convoy).

Photo by Jimmy Brasch

Byron Bissell

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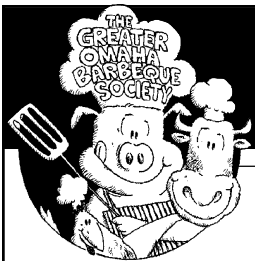
5724 N. 97th St.
 Omaha, NE 68134-1612
 Email: bbissell1@cox.net

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.

- May 4-5 **Third Annual Cedar Creek BBQ Contest.** Cedar Creek, NE.
- May 8 **GOBS Monthly Dinner.** Smokin Tailgator's at Sokol Park • 7 p.m.
- May 11-12 **BBQ in the Bluffs,** Council Bluffs, NE. Contact Claudia Rodenburg at (712) 328-4634. Visit www.cbprideweek.org/page10.asp
- May 11-12 **Second Annual Honky Tonk BBQ Contest,** North Platte, NE. Contact Rob Mandeville at rob@honkytonkbbq.com
- May 18-19 **Dundee Days,** 50th & Underwood, Omaha, NE. (tentative)
- June 1 **Springfield Days,** Springfield, NE.
- 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
- June 12 **GOBS Summer Picnic.** Becky and Larry Weak's Home • Details TBA
- July 20 **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



The Greater Omaha Barbeque Society (GOBS)

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

Upcoming GOBS Dinner Meetings

May GOBS Dinner Meeting

Tuesday, May 8 at 7 p.m. • Smokin' Tailgators at Sokol Park
Cost: \$15 per person. Includes Chicken, Ribs, Roasted Garlic Potatoes,
Corn Cobettes, Baked Beans, Tossed Salad, Rolls, and Dessert

RSVP to GOBS by Friday, May 4 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 May Dinner"

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

June GOBS Dinner Meeting

Tuesday, June 12 at 7 p.m. • Harkert's at Sokol Park

Details TBA (check www.gobs.org)

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.

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 June 2007

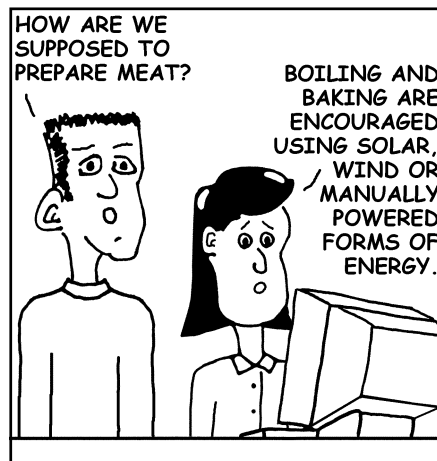
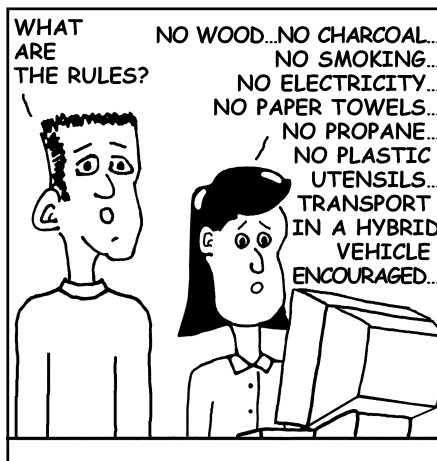
issue is May 14).

Call for additional details.

For a complete rate sheet,

call (402) 393-4600.

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FAMILY
By Jon Brooks



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