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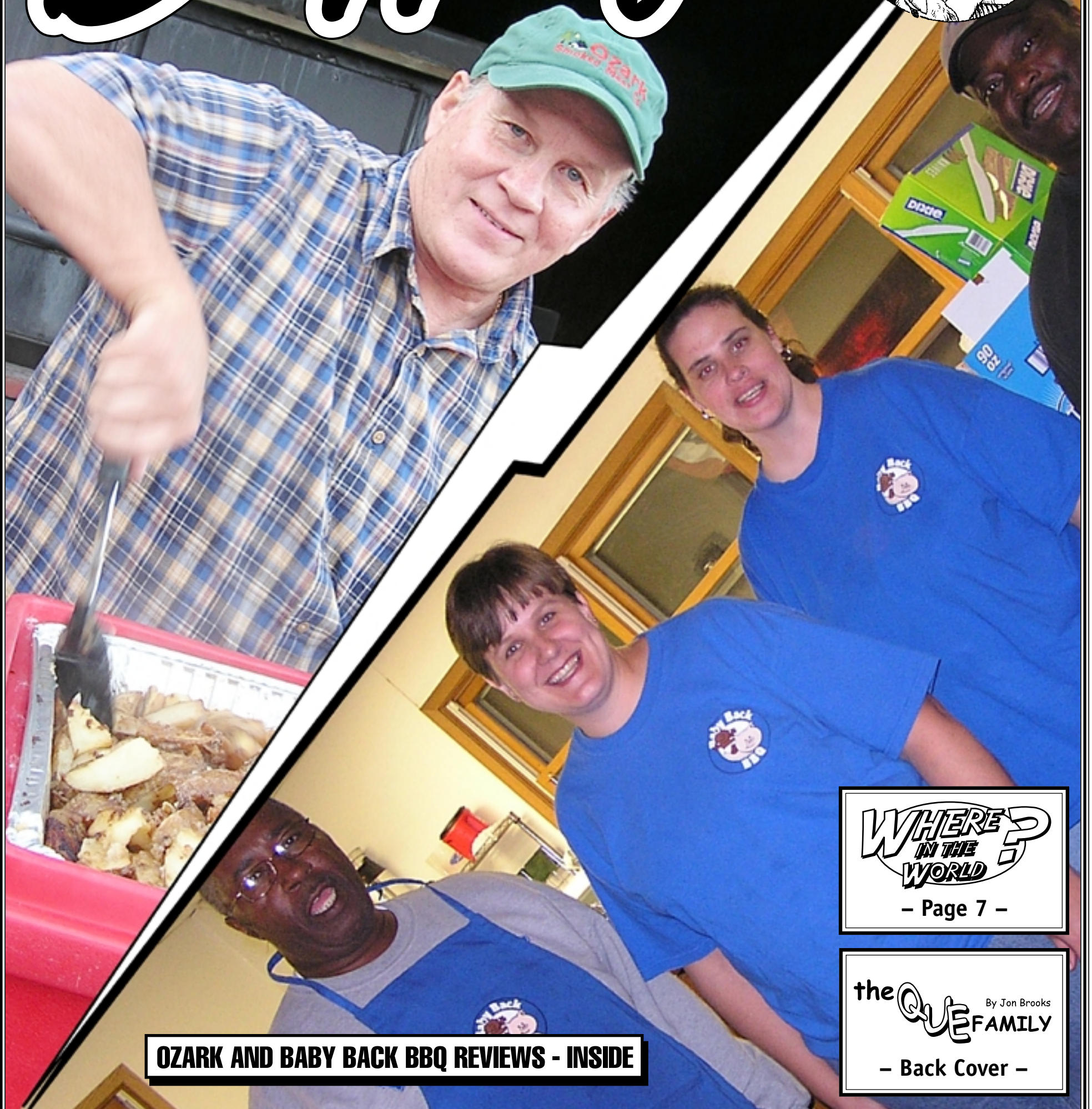
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# Drippings



**OZARK AND BABY BACK BBQ REVIEWS - INSIDE**

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

# Drippings

*Drippings*

Volume 14, Issue 9

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# President's Message

E-Mail: [cajunbbq@gmail.com](mailto:cajunbbq@gmail.com)



By Sonny Ashford

Where has the year gone? As I write this, we have made it well into the Fall, and there aren't any more barbeque contests on the horizon, but we do need to keep close tabs on our State Barbeque Championship of Nebraska Grand Champions, The Smokin' Tailgators. Kenny and Tammy Meyer will be headed out to the land of "The Jack" — The Jack Daniels Invitational in Lynchburg, TN. We are so proud of them and so are their competition.

This was displayed at our October "Eatin' Meetin'" when our caterers, Leonard and Julie Hawkins, asked me to auction off a slab of baby back ribs, a brisket flat, a smoked turkey tenderloin, and a bottle of wine. I started the bidding at \$25 and the amount rose quickly to \$50; then I heard someone say \$72. I stopped dead in mid-sentence and turned to see my grandson Tanner with his hand up. I knew he wasn't asking a question; he had made the bid. Jimmy Brasch said the expression on my face was worth a \$100 bid. I asked for someone to bail me out and they sure did. The winning bid was \$100 and our friend from California and the International Chili Society, Claude Cunningham, popped out the C-note. That was a good start, but we got to do it all again (Baby Back BBQ had two packages to auction), and this time my wife Olivia let Tanner buy it for another C-note. We still weren't finished — we passed the bucket (actually a beer pitcher) and the good folks in attendance ponied up another \$100. Now Kenny can get three fill-ups in his truck as he and Tammy head to Lynchburg. I'm going to try to chronicle the Meyer's trip and share their experience with you next month.

We also need to mention that the Parrothead Smokers are going to "The Jack," representing South Dakota. We enjoyed their participation in our events as well and, in fact, they won the Champion's Row event at our contest. We'll try to keep up with them as well.

### Financial Update

I have to share with you that this last year we took some serious hits to our GOBS budget as the result of our efforts to expand the State Barbeque Championship of Nebraska to a three-day event, and some of our efforts to bring people into the fair never materialized. We have some hard decisions to make as we move into the 2007 barbeque season, and I would ask that if any of you who have access to

companies that might be interested in sponsoring our event next year please bring it to the attention of the board. We want to keep our event the best in the state, and that comes with hard work and dedication from all our members.

### Are You "On (the) Board"?

We are also coming close to the end of our GOBS Board of Directors' term year. I would ask that if there is interest on your part to be a member of the GOBS Board of Directors please send a note to our secretary, Nena Cooney, via e-mail at [ncooney@cox.net](mailto:ncooney@cox.net).

### On the Road Again

As I close this article, I want to let you know that if you weren't with us on our Arrow Stage Lines coach on Oct. 15 as about 30 of our members and guests traveled the "Iowa Wine Trail," visiting four Western Iowa wineries, then you missed a real neat tour.

We met at the Golden Corral in Bellevue and had breakfast that we got at a discount, and then left at 10 a.m. for our first stop. Loess Hills Winery, in Crescent, IA, was our first stop at 10:30 and then it was on to Breezy Hills in Minden, IA at noon. After taking part in their Octoberfest, with real good chili and GREAT apple strudel from one of their vendors, we all enjoyed tasting their won-

derful wines. After a couple hours of touring vendors and tasting wines, we crawled back on the coach and headed for Whispering Hills Winery in Carson, IA ([www.whisperinghillsvineyards.com](http://www.whisperinghillsvineyards.com)). A 100-year-old barn houses the tasting room and is the oldest winery in the area.

Winery founder Mike Killinger went out of his way to treat us like long-lost family, and it sure was appreciated.

It was a very popular stop, as attested to by the number of bottles loaded on the motorcoach, but we had to leave and head south to Thurman, IA and Sugar Clay Winery. This classy-looking wine tasting center tucked into the woods ended our tour on a rainy, blustery day, but one filled with warm memories of new friends and gorgeous scenery that everyone appeared to really enjoy.

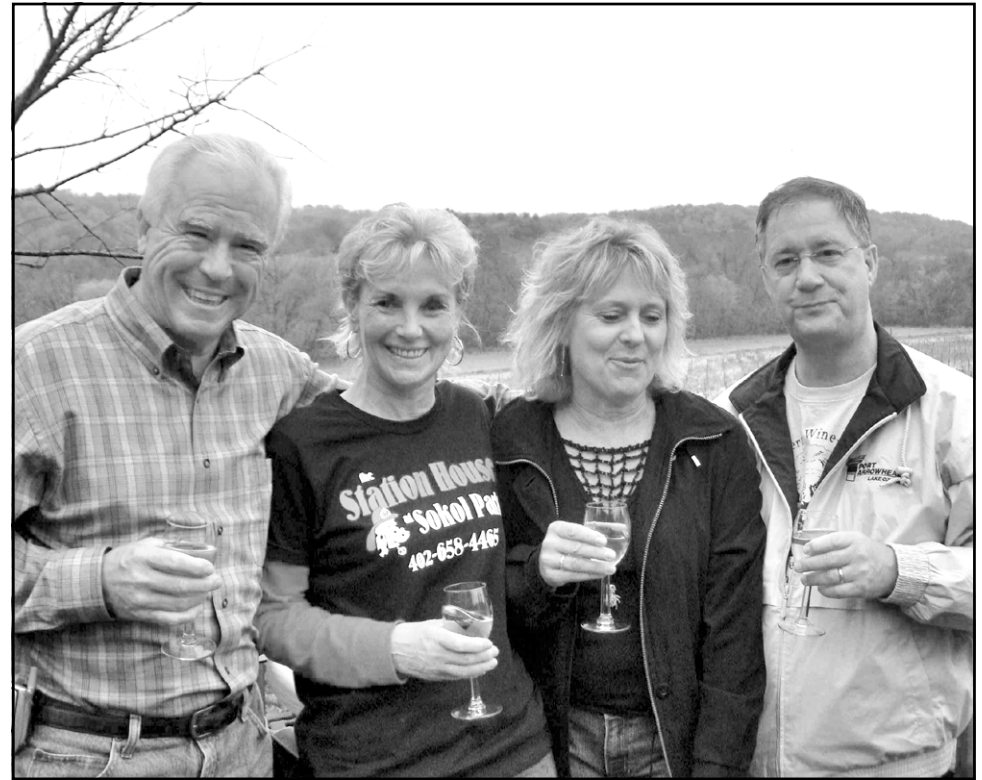
Hopefully, if we do this next year, we can get an even larger number of people to participate. It was truly a great get-away.

### See You Soon!

I look forward to seeing you at our Nov. 14 "Eatin' Meetin'" at beautiful Islamorada Fish Company at Bass Pro Shops (yes, they do smoke their share of food), and our year-ender dinner on Dec. 12 at Famous Dave's in the Old Market.

Best wishes to you and yours for a safe and peaceful holiday season!

*Laissez Les Bon Temps Roulez!*



Larry and Becky Weak and Pat and Steve McCollister sample some "vino" during GOBS winery tour on Sunday, Oct. 15

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# Another Return to the Ozarks

By Denny Lockman

September's monthly dinner was hosted by Bill Adair at Ozark Mountain BBQ. The weather was dry and in the mid-seventies, and perfect for eating outside. Bill's and his wife Peggy have been preparing BBQ for the last 25 years. Their restaurant has occupied the corner of Wright Circle and 114th Street (114th and West Center Rd.) for the last 17 years, and prior to that, they were at the corner of 90th Street and Center. Their restaurant has all-weather seating, with tables in the dining and gift shop area, as well as outside on the porch for when the weather is nice.

The meal started with awesome appetizers in the form of smoked chicken wings and "drumettes," along with spicy sausage pieces in sweet sauce. These went very well with the cold beer they had available on ice. Opinions differ, but beer as close to ice cold is my preference. This was the 16th time Bill and Peggy had hosted GOBS, and Bill acknowledged that he sells more beer on GOBS night than at any other time.

President Sonny Ashford delivered an informative aftermath presentation on the State Barbeque Championship of Nebraska in Lincoln. Kudos went out to our Grand Champion Kenny Meyer (Smokin' Tailgators team) for his cooking abilities and contributions to GOBS. We were also able to welcome longtime GOBS member Lynn Kampschneider as a new board member. I take note of the fact that Sonny was attired in his business suit and white long-sleeve dress shirt, so apropos for anything with BBQ sauce!

Bill Adair has a mammoth custom-built smoker that is positioned four feet off the ground and measures eight feet across the front, six feet deep, and three feet high. There was a cord of split hickory that was stacked on the right side of the cooking area that removed any doubt as to what type of wood he uses.

Our main meal consisted of three meats in a total of four varieties: both spare and back ribs, brisket, and chicken. The meats were prepared with a private recipe dry-rub. The back ribs were smoked for 4-5 hours, while the spare ribs were smoked for 6-8 hours. Both were very tasty and "properly" cooked. (With "cling-ons" adhering to the bone, just like we are instructed in judging class.) The chicken thigh I was served was "perfect" in all three judging categories. The appearance was worthy of a photograph. The brisket was properly cooked without being dry. The chicken had been smoked for 3 hours, and the brisket was smoked for between 12-14 hours. They were served with Ozark's award-winning private recipe BBQ sauces in mild and hot varieties.

The sides included onion-taters — onion-seasoned potatoes, oil-coated and then baked. The coleslaw was cream-based and excellent. The beans had a number of additional ingredients, including green peppers. All were mighty good!

The 45 members in attendance rated the meal an 8.6 in food quality, a 9.1 in atmosphere, a 9.1 in service, and indicated it was worth more than the \$15 cost. My ratings are: a 9 for the food quality (I re-



## September Dinner Information



### Ozark Smoked Meat Co.

11302 Wright Circle • Omaha, NE  
(Immediately south of the corner of 114th and W. Center Rd.)  
Phone: (402) 333-1744

### Ratings (On a scale of 1 to 10):

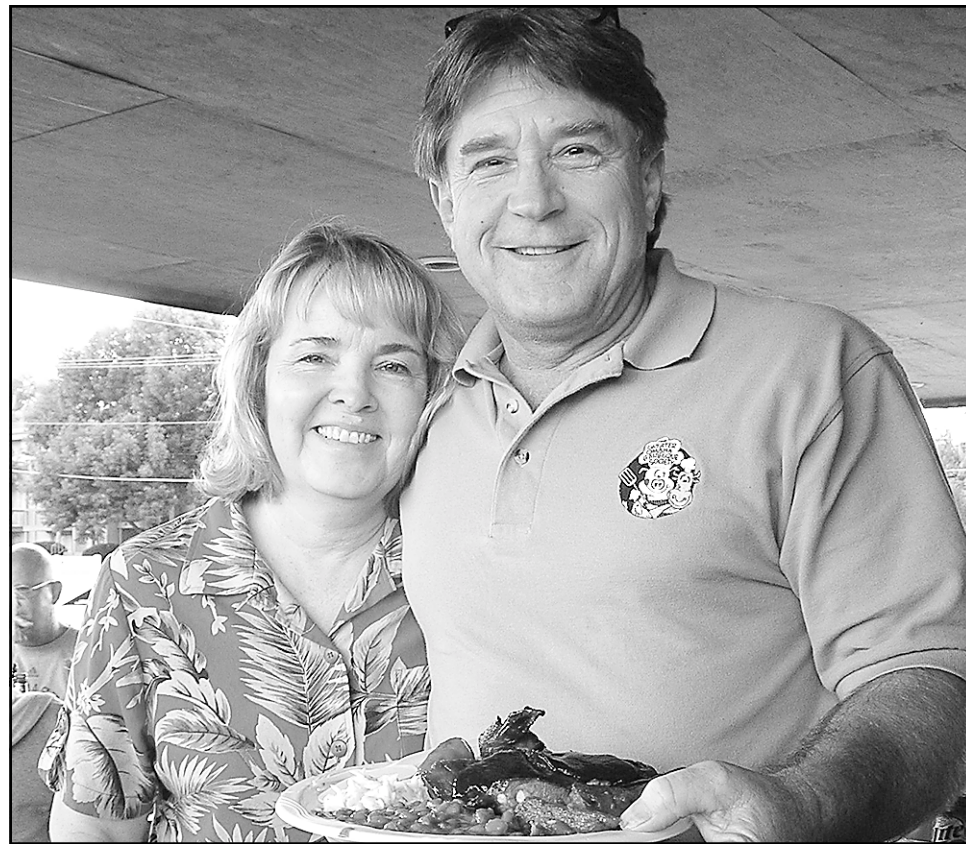
Less than Five .....	Poor
Five .....	Fair
Six to Seven .....	Good
Eight to Nine .....	Very Good/Excellent
Ten .....	Bring a Cot and Move In

#### Denny's Ratings:

Food .....	9
Service .....	9
Atmosphere .....	9
Value .....	9

#### Member Ratings:

Food .....	8.6
Service .....	9.1
Atmosphere .....	9.1
Value .....	9



ally enjoyed the beans and the chicken), a 9 for service and another 9 for atmosphere. I also thought the meal was worth well more than what was charged.

The BBQ sauces were excellent and available for purchase in the gift shop. Also available are: sweet gherkins, baby dills, beet pickles, and preserves of cherry, red raspberry, black raspberry, strawberry-rhubarb, cranberry, and elderberry. This is good gift fare for those persons on your list who are hard to buy for.

Ozark Mountain is located at 11302 Wright Circle, immediately south of the corner of Center and 114th Street. The phone number is (402) 333-1744.

The restaurant serves meals from 11 a.m. on through the dinner hour. Beer is available, and parking is at the door. The restaurant is handicapped accessible.

They serve a full BBQ menu, so you are sure to find something to your liking. Smoked meat sandwiches are a popular lunchtime item.



# Thanks Be to Baby Back BBQ!



By Denny Lockman

The 50 or so "GOBSters" (to quote Steve McCollister) who attended our October dinner meeting were treated to a meal that could only be described as "ambrosial." We met once again at Sokol Park in rural La Platte, NE and this time the weather (and darkness) precluded eating outside.

No matter, as we gathered in the social hall/dining area that has a cozy "lodge" feel. We were once again greeted by Dean McCready and Lisa Marks, and treated to cold beer and warm hospitality. The hall can easily accommodate 100 attendees, which makes it perfect for our gatherings.

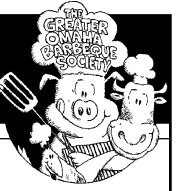
Head Honcho Denise "Dee" Gray greeted us with "Duncan," her white Mal-

ttese sporting a "puppy cut." He looked really cute. She mentioned that in addition to our functions, she had just hosted the inaugural fundraiser for the Nebraska State Firefighters Museum and Education Center.

And speaking of really cute dogs, Tanner Ashford brought "Bubba," his four-month old rat terrier puppy. What a love bug!

Our meal was catered by Leonard and Julie Hawkins of Baby Back BBQ. Leonard said that he and Julie are in their fifth year of competition, but acknowledged that BBQ has been a lifetime passion. He is presently with the Douglas County Probation Department, but was previously with Sarpy County and has

## October Dinner Information



### Baby Back BBQ

Leonard and Julie Hawkins  
 Babyback@cox.net  
 Phone: (402) 733-5539  
 - Offers catering for all occasions

### 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 ..... 10  
 Atmosphere ..... 9.8  
 Value ..... 10

#### Member Ratings:

Food ..... 9.7  
 Service ..... 9.6  
 Atmosphere ..... 8.8  
 Value ..... 10

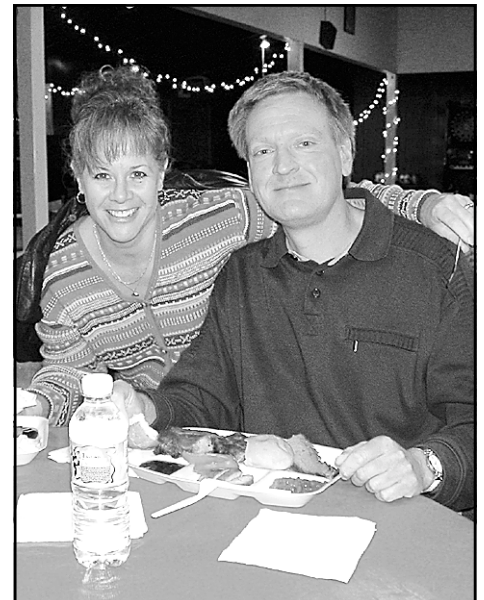
many friends within our ranks. Assisting Leonard was Curtis Rainge, who is the Community Service Program Manager for Sarpy County. Assisting Julie were Jenny Schafer, Marian Buman (Julie's mom), and Freda Boeck (Julie's mom's friend).

The appetizers were offered at about 6:30 p.m. and consisted of smoked chicken wings (two hours over pecan wood), with tortilla chips and homemade salsa that contained beans and corn.

Shortly after 7 p.m., our president, Sonny Ashford, began our meeting by calling on members to introduce their guests. It was encouraging to see new faces that we will hopefully see again.

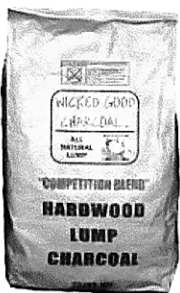
My wife Kathy and I were joined by

*Continued On Page 6*



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# Third Annual Little Blue BBQ Contest

By Chad Lottman

Located two hours southwest of Lincoln and three hours Northeast of Kansas City, the Fairbury City Park, with lots of tall shade trees and a well-kept bed of grass, was the setting for the 3rd Annual Little Blue BBQ, Sept. 8 and 9.

Twenty-five teams enjoyed a comfortably cool Friday evening with a whole hog BBQ fundraiser to help the Fairbury High School FBLA chapter and the Little Blue BBQ.

For entertainment, the live band "Velvet Elvis" played next to the fountain in the middle of the park until 11 p.m.

The night continued on as the teams enjoyed a cool, calm night in the park. Sat-

urday morning, however, the weather shifted into rain mode and proceeded with a gentle rain that finally let up in time for the 3 p.m. awards. Luckily, there was no wind, just rain, so with the help of a tent or two, the rain didn't bother anyone too much.

The contest finished up without any major problems thanks to the help and guidance of reps Tom Price and Mike Winter, and reps-in-training Bill MacKenzie and Sonny Ashford.

Neal Dunker, the solo operator of "Dodge County Smokers," took Grand Champion, with Kenny Meyer and the "Smokin' Tailgators" team taking Reserve Grand Champion.

# Sampling BBQ in the Desert



By Jon Brooks

Whenever I travel, I try to find barbeque establishments that I can feature in upcoming *Drippings*.

Bridget and I recently attended the National Résumé Writers' Association's annual conference in Phoenix, AZ. Actually, the conference was about 20 minutes outside of the city at a resort hotel on the Fort McDowell Indian Reservation.

This was the first time I'd been to the desert. The rugged terrain is beautiful — it is also quite a shock to an individual who typically travels to the more northerly states.

About a mile up the highway was this nice little town called Fountainview. I'd found a BBQ joint on the 'net called Tom's BBQ that claimed to serve Chicago-style barbeque. I wanted to check the place out and give my thoughts in *Drippings*.

Unfortunately, that location had recently closed (bummer).

With time running out and the return trip to Omaha imminent, I wasn't confident that I'd find some unique barbeque offering to sample.

On Saturday (the final day of the conference), I got a call from Bridget on my

cell phone. She said, "There is barbeque stand set up along the sidewalk outside the hotel. Hurry down!"

I literally flew out the hotel room door and came upon Grady's Premium BBQ. They were selling pulled-pork sandwiches with chips and a drink for \$7. The folks manning the stand were incredibly friendly and let me snap a photo of them.

Grady Blair teaches at a culinary school in Scottsdale and markets his own BBQ sauce. I sampled some mild sauce on my pulled-pork sandwich. It had a nice, tangy flavor that didn't overpower the meat.

According to Blair's brochure, he was a songwriter in early adulthood and even owned his own record label. He also had a stint where he was a steam engineer. However, cooking seems to be his first-love and he's medaled in numerous culinary competitions. He refers to his sauces as "the champagne of BBQ sauces." His sauce is made with various spices and is sans sugar.

The pulled-pork sandwich proved to be a tasty treat on that hot afternoon.

If you'd like to learn more about Grady's Premium BBQ Sauce, visit [www.gradysbbqsauce.com](http://www.gradysbbqsauce.com).

# World Chili Championship

By Nena Cooney

Omaha made such an impression on the International Chili Society (ICS) last year (with the 13,000+ people in attendance) that the organizers brought it back once again to Lewis & Clark Landing. This October, Omaha was proud to host the 40th Anniversary of the World Championship Chili Cook-off, on Oct. 6-8. Little did we know last year, when Omaha hosted this event for the first time, that the event would be so well-received by the people in our community. The event featured more than 400 award-winning chili chefs, known as "Chili-Heads," from across the entire United States. They came, they saw, and as they descended, they began to fall in love with our fine city.

As the host sponsor, ConAgra Foods championed the event, and ensured success in product support and, of course, funding for the champions. There were numerous other major sponsors in Omaha as well, and it was this collective support that made Omaha a serious contender for the permanent home of the ICS World Championship.

Chili-Heads were out in full regalia for three days, mixing up their "secret" recipes for Salsa, Chili Verde, and Traditional Red Chili. Our very own Grand Champion winner from our Nebraska Midwest Regional Chili Contest held on Aug. 27, Andy McReynolds of Claxon's Smokehouse BBQ from Altoona, Iowa, competed in the Traditional Red Chili competition on Sunday along with more than 150 other cooks — all vying for the \$25,000 World Champion prize money.

Andy wasn't lucky enough to win the grand prize, which went to J.R. Knudson of Granite Bay, California, but was elated to be able to just earn the right to compete with other championship cooks. Larry

Bulla from Colwich, Kansas, the third place winner in our contest also qualified to compete in Chili Verde division on Saturday, Oct. 7. Larry says he is headed back to his "test kitchen" this winter and will revise his winning recipe, so competitors beware!

A wonderful part of being a chili judge was getting to meet some really intriguing people, like Claude Cunningham. Besides being the former neighbor of GOBS board member Denny Lockman, Claude ran the Shoot and Holler Contest. We should have entered Sonny, since we all know he can get pretty loud if needed. But Claude also came to our Monday Night "Eatin' Meetin'" and won the first auction to support the Kenny and Tammy Meyer excursion to "The Jack." We also met Jake Busey (son of actor Gary Busey), who actually competes and won a best booth competition at the Malibu (California) Chili Cookoff. Can you imagine being in Malibu and cooking chili? I hope it was on the beach. Of course we met with Carol Hancock and Vicki Marnick from the ICS as the events progressed, but the best part was being able to be a judge.

GOBS was very well represented in the judging both Saturday and Sunday. On Saturday, to judge the Chili Verde, we had Denny Lockman, Sonny and Olivia Ashford, and myself. We all agreed that it was delicious, but Olivia was the only one that really got a shock on one of her entries due to the spicy hot impact. Sunday, for the Red Chili, we had the same group, plus we had Bill MacKenzie join us. We all collectively agreed that this was so much harder to judge than the Chile Verde, using taste, texture, consistency, spice blend, aroma, and color as guidelines for both. The similarities were amazing and to have

*Continued On Page 6*

## BARBEQUE SUDOKU

BY MIKE BROOKS

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# Chili Contest

*Continued From Page 5*

to pick the top three (3) out of 25 entries took going back time and time again. It was amazing entries that were side by side by side all looked alike and amazingly tasted so very similar.

It was a terrific two days and there were ample opportunities to buy knick-knacks, jams, and salsas from the local vendors. We purchased jellies, jewelry, and spicy jellybeans (Canfield's) along with Mario's Olives (I didn't know they were from Omaha). All in all, this was a terrific event, and some of the other judges expressed the hope that the cook-off returns to Omaha again.

We are going to give it our best shot, and with any luck we won't have to drive far for the 41st World Chili Cook-off, to be held in Omaha in 2007.

# Baby Back BBQ's Ribs "Were Exceptional"

*Continued From Page 4*

Claude and Joyce Covington, who were our next-door neighbors in California for 15 years. Claude is on the board of the International Chili Society; and now that the ICS has moved their annual contest to Omaha, they stay with us during the contest. This is the second year Bill MacKenzie and I have been able to serve as judges. We were joined this year by Sonny, Olivia, and Nena, and we were able to judge literally the "best chili on earth."

Two auctions were held to support members Kenny and Tammy Meyer (better known as the Smokin' Tailgaters) in their trek to Lynchburg, TN (and the Jack Daniels Invitational BBQ). Leonard and Julie prepared two packages containing a brisket flat, a slab of baby back ribs, turkey tenderloin, and a bottle of Winter

White 2005 from the Soaring Wings Vineyard in Springfield, NE.

The high bidders were Claude Covington and Sonny (and Tanner) Ashford, with the proceeds going toward Kenny's traveling expenses. We all wish him the best.

Dinner consisted of baby back ribs, turkey tenderloin, and sliced brisket, all smoked over peach wood. The brisket was very flavorful, properly cooked (12 hours), and moist. The turkey had a subtle smoky flavor and was served with Julie's special relish that was delicious. However, the ribs were the highlight of the meal and they were exceptional. They were well seasoned, perfectly cooked, and would have received "straight nines" in competition for appearance, taste, and tenderness.

*Continued On Page 7*



# #1 BBQ IN OMAHA

BY OMAHA MAGAZINE

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## The Baby Back Crew Served up a Great Meal

*Continued From Page 6*

The baked beans contained red peppers, onions, and peaches. They had a pleasant, sweet taste. The coleslaw base was a cross between cream and vinegar that was neither sweet nor tart. The potato salad was very good, and the sliced vine-ripened tomatoes from Mrs. Buman's garden were not only flavorful, they were aromatic.

Those of us who saved enough room for dessert were treated to sour cream pear pie. Someone at our table called it "rich, yet refreshing." The pear flavor was understated; it was very flavorful without being overly rich or filling — which was a good thing, because Kathy brought a homemade "Neiman Marcus Bar" back to the table that was certainly both. I had two small bites and concluded it was superb. We were joined at our table by newcomer Mary Fry, who summed it up perfectly by saying it was a "gooey caramel type of yum!" There were also Swiss chocolate squares that I was never able to sample, but was told that they were very good.

The meal was truly synergistic, with the whole being greater than the sum of its parts.

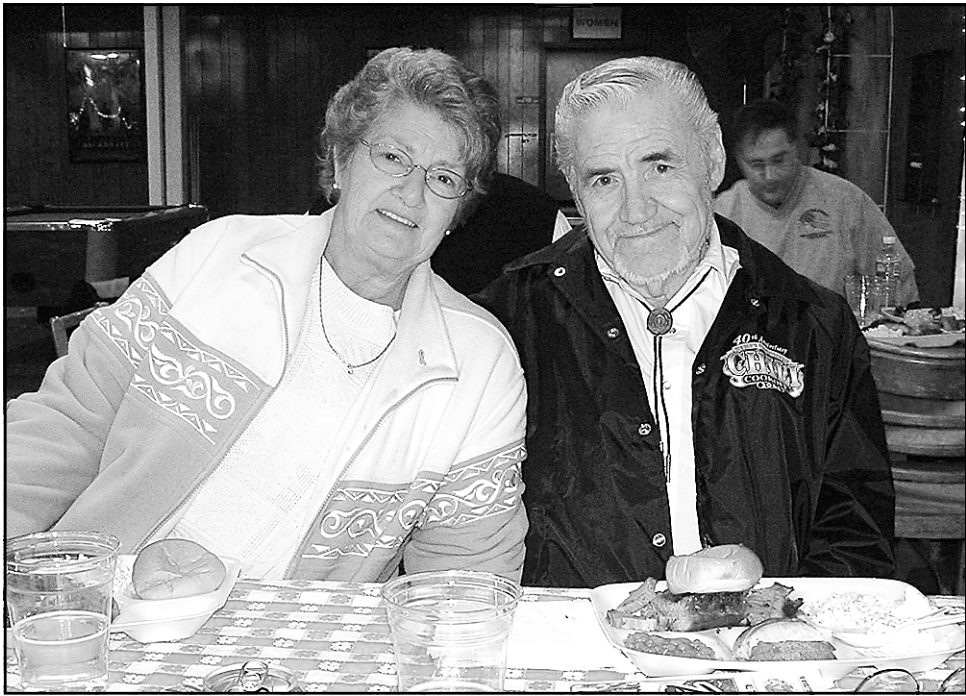
Once again, GOBS pulled off a superb autumn dinner for our members and guests. Our throng departed with full tummies and smiles on their faces. That really is something to be thankful for!

"Den sez" that the meal could not have been better and deserved a 10. The atmosphere was very good. The hall was roomy, the restrooms were clean, they have beautiful surroundings, and the Boulevard Ale was good and cold.

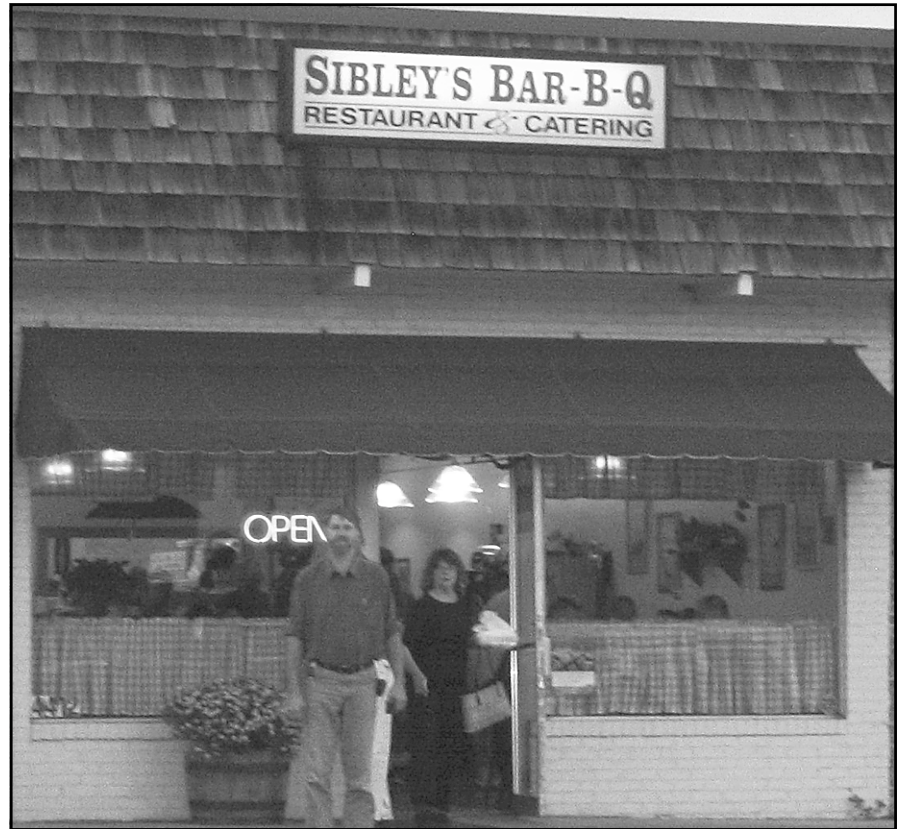
Atmosphere gets a 9.75. Service of the food was self-serve, and with both sides of the serving tables available. This is always a great idea. Leonard and company had the tables well stocked and everything flowed smoothly. The beverage bar was efficiently staffed by Dean, Lisa, and Dee.

Service couldn't have been better and it also merits a 10.

I also gave the meal a 10 for value, as it was worth much more than the \$18 cost.



**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.*

*Several readers accurately identified the location of our September "Where in the World" photo as being Hog Wild Pit Bar-B-Que in Wichita, Kansas.*

*Photo by Jimmy Brasch*

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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.

- Nov. 14 GOBS Monthly Dinner Meeting. Islamorada Fish Co. in Council Bluffs.
- Dec. 12 GOBS Monthly Dinner Meeting. Famous Dave's – Old Market location.
- Dec. 12 Election Nominations for GOBS Board Due.
- Jan. 27 GOBS Holiday Party. Jazz Restaurant.
- Feb. 13 GOBS Monthly Dinner. Location TBA.
- March 13 GOBS Monthly Dinner. Location TBA.

*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!

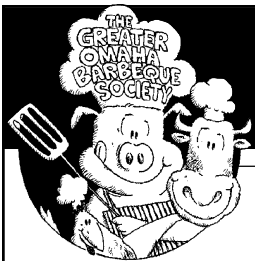
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# The Greater Omaha Barbeque Society (GOBS)

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..... 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

### November GOBS Dinner Meeting

Tuesday, Nov. 14 at 7 p.m.

Islamorada Fish Co. in Council Bluffs, IA • Cost: \$16 per person  
Dinner includes: appetizer platters, fried or blackened catfish filet, rotisserie chicken, 1/3 rack of BBQ ribs, choice of side dish, and dessert.

**RSVP to GOBS by Saturday, Nov. 11 to (402) 333-GOBS**

**YOU CAN ALSO RESERVE YOUR SPOT BY E-MAIL!**

**E-mail your RSVP to [gobsreservations@cox.net](mailto:gobsreservations@cox.net)**

The "subject" line should read: "GOBS November Dinner Meeting"  
Include your name, phone number and number of guests attending.

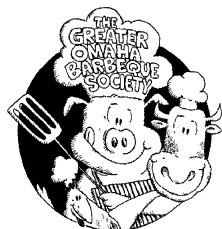
### December GOBS Dinner Meeting

Tuesday, Dec. 12 at 7 p.m.

Famous Dave's in the Old Market • Cost: \$18 per person  
Dinner includes: Chicken wings and catfish fingers, brisket, ribs, chicken, cole slaw, beans, and a muffin.

**RSVP to GOBS by Saturday, Dec. 9 to (402) 333-GOBS**

**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):

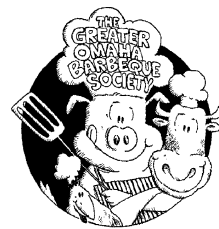
Barbeque Contests  Newsletter  Board of Directors  Social Committee  Cooking Classes  Other

Signature \_\_\_\_\_

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

GOBS • 15207 Hickory St. • Omaha, NE 68144

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Deadline is 14<sup>th</sup> of the month.

(Deadline for January 2007

issue is Dec. 14).

Call for additional details.

**For a complete rate sheet,**

**call (402) 393-4600.**

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FAMILY  
By Jon Brooks

