



September-October 2006
Vol. 14, Issue 8
www.gobs.org

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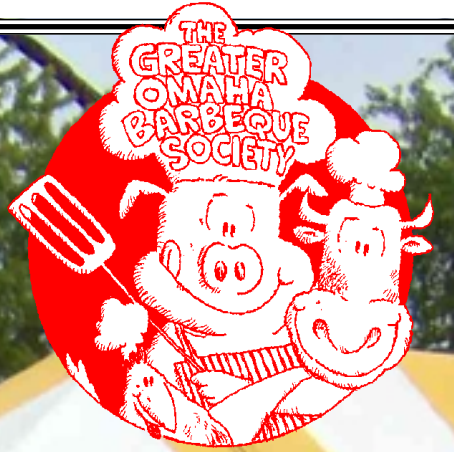
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ALL THE NEWS THAT'S FIT TO EAT!

Drippings



CHAMPS!

Smokin' Tailgators Named "Grand Champions"
At The 2006 State Barbeque Championship of Nebraska

WHERE?
IN THE
WORLD

- Page 7 -

the QUE FAMILY
By Jon Brooks

- Back Cover -

Drippings

Drippings

Volume 14, Issue 8

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Greater Omaha Barbeque Society

Published 10 Times a Year
in Omaha, NE

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President's Message

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By *Sonny Ashford*

Wow, what a tremendous event GOBS had this year at the State Fair. We went for a three-day event that included the very successful People's Choice Rib and Sauce Contests, the Booth Judging Contest, the State Barbeque Championship of Nebraska meat contest, a Sides Contest, the Kid's 'Que, and the Nebraska Midwest Regional Chili Cook-off. Mix this in with a DJ playing music throughout the day with live bands kicking off the nighttime activities.

This being the first time that GOBS has reached out for a three-day event (at the request of the Nebraska State Fair Board), it presented a lot of challenges, and we were up to meeting most of them. Most important, we provided events that people really enjoyed participating in, and also enjoyed watching.

Our inaugural year for the People's Choice Rib contest received rave reviews from members of the public who enjoyed the FREE ribs from each of the eight teams that competed in that event. Everyone who turned in a sauce-splattered score sheet wanted to know if they could get their name on the list for this event next year. Good news for them: we plan on repeating the event — bigger and better — in 2007.

Our Kid's 'Que didn't attract a huge number of contestants, but it was really popular with those that entered, and the members of the Lincoln Fire and Rescue Department enjoyed every bite of the entries. Participants painstakingly prepared their entries, seasoned them to perfection, and then patiently waited as the grills brought their creations to the point they had to be turned into the judges.

Chili and Barbeque?

The Nebraska Midwest Regional Chili Cook-off was really a lot of fun, as we found people coming from throughout the Midwest to cook in the contest. I even tried my hand at making the best chili I could make, but I still can't seem to beat Kenny Meyer!!!

These new events were added to support the request of the State Fair to expand to a three-day event. They were lots of fun and were unique to any Nebraska BBQ event. We had a whole array of people there to participate, and also a lot of spectators there to watch and/or judge who would not ordinarily be at the State Fair.

The Nebraska Midwest Regional Chili Cook-off was sanctioned by the In-

ternational Chili Society, and was extremely well-received by cooking teams, judges, and all the people that came through to just taste the chili. One estimation was there were at least 100 people in to taste-test the chili after the entries were turned in to the judges. You could see where they went back, time and again, to re-try their favorites. I was really thinking I was doing well, but I still didn't beat Kenny Meyer.

This is an event we plan to bring back and expand in 2007, with separate red chili, green chili, and salsa competitions. Thank you to Nena Cooney for organizing the event, Olivia Ashford for the effort put forth as Chief Judge, and Bill Clark as the extraordinarily outstanding "score calculator."

The Kid's 'Que was organized by Denny Lockman and Butch Clark, and it was hard to determine who was having more fun, the kids or their parents. It was fun to see them gather the meats, fruits, and vegetables, and figure out how they would place them. Then came the seasoning. These kids were terrific and are the future of our sanctioned events.

There was a lot of logistic support from Monty Hoyle and, in the end, it was a super event that Denny and Butch want to bring back. We also want to add another age category (besides 8- to 12-year-olds). They want to bring in a 13- to 15-year-old group and let them represent a "professional" category. I know three kids that will be there to cook, and we'll be glad to have them back. Great effort Denny Lockman, Butch Clark, and Monty Hoyle!

Running the People's Choice Rib Contest defaulted to Bill MacKenzie, and I think that the excitement of the sauce contest literally spilled over to the rib event. Bill confided to me early on that people were having a ball with this event.

Stop and think about this for a moment: Members of the public show up, are handed a ballot, and set off to taste eight FREE ribs cooked to perfection by competition BBQ teams — who wouldn't enjoy that? ABSOLUTELY NO ONE. I went through just to make sure it was done right and man, I was full after the event.

Many of the returned ballots resembled used napkins at a backyard BBQ, but Bill MacKenzie saw to it that each vote was counted. Thank you, Bill, for yet another great job well done.

The main event, the KCBS-sanctioned State Barbeque Championship of

Nebraska, again featured over 50 cooking teams, and we had the incomparable Rich and Bunny Tuttle, or is that Bunny and Rich Tuttle (doesn't matter) as our KCBS representatives. As usual, they did an incredible job of running the event. This couple has a great rapport with the judges, and with event organizers, that results in nothing less than a great event. I'd like to be like them when I grow up.

Tom Doll did an outstanding job of coordinating the teams in the competition, and Lowell Wilhite received all kinds of accolades from the KCBS reps and from the people sitting at the judge's tables. Let me add my appreciation for a great job, yet again.

The Sides Competition included both beans and sides dishes. The beans competition was sponsored by the Nebraska Dry Bean Commission and they increased the prize money from \$300 to \$500 this year.

We owe the Nebraska Dry Bean Commission a huge THANK YOU for the support they have provided over the years, and especially for the prize money increase this year.

Many of the side dishes received a great deal of discussion after the judging. As we set the extra trays out for the public to try, the varied array of offerings prompted a continuous chorus of ooh's and aah's as they tried one dish after another. Due to some logistics issues that popped up, Bill Clark had to be brought into service as the event leader and he did his normal spectacular job — thanks, Bill!

I shall not leave out the Booth Judging Contest. Nena Cooney recruited wives and friends of GOBS and they took off on their trek to get bribed and persuaded to vote for their booth decoration with wine, mixed drinks, beer, prizes, food, and liquid refreshments. Nena was able to bring all of them back as a group, so it had to be a super success. It is terrific when cooking teams put forth the effort to dress things up in the name of fun. Nena, you did it again! Thanks for everything.

Board Changes

I have regretfully accepted the resignation of Ed Schwartz from the GOBS Board. Ed says that he needs to take some time to go fly fishing, and we hope that he has the right lures to make his fishing trips successful. Thank you for all your support. A replacement will be named by the board in the coming days to serve out the remaining months in Ed's term.

Continued On Page 7

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Big Flavors at Big Horn Mountain



By Denny Lockman

On Aug. 8, 2006, more than 60 GOBS members and their guests plunked down their \$15 and, in return, were treated to the culinary delights of Chuck and Rosanne Newcomb of Big Horn Mountain BBQ, located at 2524 S. 13th Street in Omaha. That's 13th and Vinton St., just north of I-80.

The business was established seven years ago, with Chuck and Rosanne taking it over 18 months ago. Chuck has been a BBQ aficionado for 30 years and considers it a lifetime obsession. Sound like anyone you know? They were assisted by

daughter Amy Grate, niece Ashley Sellin, and friend Connie Cronican. The kitchen was ably staffed by Larry Mixan, Connie Boughman, Erik Cole, and Mike Stuart.

The evening started with appetizers consisting of fried dill pickles, beef kabobs, and coleslaw. The appetizers were served to us at our tables. Many of us had heard of fried pickles, but had never "experienced" them before. What a treat! They are mildly spicy and go so well with cold beer (and Big Horn has a nice selection, both in bottles and on tap). Kabobs were good, with all elements being properly

Continued On Page 4



August Dinner Information



Big Horn Mountain

2524 South 13th St. • Omaha, NE

Phone: (402) 934-RIBS (7427)

Hours: Monday – Wednesday 11 a.m. to 9:30 p.m.

Thursday – Saturday 11 a.m. to 11 p.m. • Closed on Sunday

Web: www.bighornmountainbbq.com

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
Service	9
Atmosphere	7.5
Value	9

Member Ratings:

Food	9
Service	9
Atmosphere	8
Value	9

Handicapped accessible

Prices: low to moderate • Beer available

Outdoor seating available "in season"

Menu: full range of barbeque items



Next Time You are in the Vicinity, Check Out Big Horn Mountain

Continued From Page 3

prepared, not over- or undercooked. The coleslaw was hand-crafted by Rosanne.

The dinner that followed was served buffet style, and consisted of smoked chicken, baby back ribs, beef brisket, beans, macaroni salad, and potato salad. The chicken had been smoked for three hours, with the ribs and beef smoked for six hours. The beans were very tasty and had been flavored with brisket au jus — subtle, yet rich. The macaroni and potato salads were both excellent in rounding out the meal.

As stated, the meal was excellent, and my wife Kathy and I again had the pleasure of sitting with Frank Walter and George Madsen. This is an e-ticket to places you've never been, and I highly recommend it. George is going to China in September and he detailed all the cities that were on his itinerary. He then began sharing his experience of landing in Beirut for a stop-over in the mid-1970s, just as the government fell. Uniformed tour guides with automatic weapons. Fascinating! Dinner conversation worthy of John Le Carre.

Just when you think it can't get any better, dessert was served. Pecan Squares AND Fried Snickers. Decadent and delicious. Dessert was also served to our tables by their very attentive staff. Amy and Ashley were on top of it! They bussed tables, served beverages, smiled, and were kept moving the entire night. The quality of their service rocked the scale!

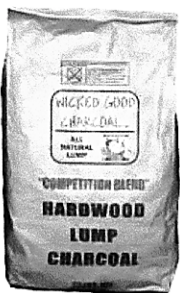
Big Horn features both indoor and outdoor seating in comfortable surroundings. A small bar has been added inside. The building originally housed a kwik shop, but once you walk in the door, pleasant surroundings await you. Like most BBQ places, is it "come as you are." Next time you are in the vicinity, be sure to check them out.



Above: Preparing the Pecan Squares and Fried Snickers



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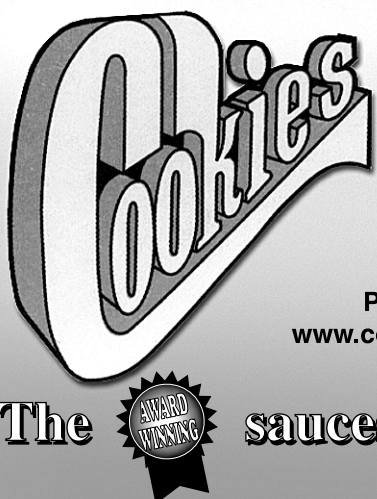
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Summer Celebration at the Governor's Mansion

By Denny Lockman

The Sunday afternoon of July 23, 2006 in Lincoln was of the blue-sky variety that Nebraska tourism photographs are made of. As a BBQ team ("The Directors of Q"), we (your board of directors) were fresh from a moral victory in Bellevue's Red, White, & 'Que BBQ contest, and we had been invited to the Governor's mansion for dinner. Life doesn't get much better!

This was the second time that Gov. Dave Heineman had extended the invitation, and everyone who had attended last year knew him to be a gracious host. He was fresh from his victory over Tom Osborne in the primary, which many felt was as surprising as Ali over Foreman.

We had a nice social hour on the main floor before we were summoned by Mansion Director Karen Toussaint to the dining room on the lower level.

Our meal was catered by Skeeter Barnes and served by owner Glyn Lacy, who was assisted by his wife Karen and son Clark. Glyn spends most of his time at their Lincoln restaurant, with the remainder split between their locations in Kearney and Council Bluffs.

Our "light" summer meal consisted of five (5!) meats, plus baked beans, potato salad, fruit salad, a dinner roll, and dessert. Glyn described the size of the beef ribs as, "like the ones they show at the beginning of the Flintstones." (The ones that tip over Fred's car.) These toothsome tidbits weighed in at 3.75 pounds for four ribs. (We tried to pick the ones with the smallest bones.) The meat was rare, marbled, and very well seasoned. We were

told that these were not on the menu at Skeeter Barnes yet, but if we liked them, they would be in 90 days. GOBS members pointed their unctuous thumbs skyward in a near-unanimous vote of approval!

The brisket was dry rubbed and cooked at 225 degrees for nine hours. The meat was split and held for three hours before being sliced. The St. Louis-style pork ribs were par boiled in beer for 30 minutes before being smoked. The chicken was smoked at 225 degrees for 4-1/2 hours. The sausage was the only item that was acquired from an outside source, and they were obtained from Slovachek Sausage Company in Snook, Texas. Why reinvent the wheel? Skeeter's own BBQ sauce was offered in mild, spicy, and habanero for the truly adventurous.

Karen Toussaint has been mansion director for 12 years, serving under Governors Kay Orr, Mike Johanns, and Dave Heineman. Chef Kathy Johnson was been with the team for six years. She is assisted by Tim, Pete, and Kim. They prepared the awesome potato salad that contained diced hard-boiled eggs, the beautiful fruit salad, and their famous dinner rolls. Such a wonderful feast would only be complete with small a piece of chocolate cake, imbued with both caramel and chocolate sauces. Yum.

Governor Heineman was a delight to talk with. I didn't know that he was a graduate of West Point in 1970. Before becoming governor, he was lieutenant governor, and prior to that, state treasurer. He enjoys golf, especially with his son, who is attending college.

The meal was considered a perfect "10" in all categories. The food was up to Skeeter Barnes' reputation. The service could not have been better. The atmosphere was that of the Governor's Mansion! And the value for \$17 was phenomenal. If you enjoyed it only half as much as I did, well then, I enjoyed it twice as much.



Above: Scooping Up Tasty Treats in the Buffet Line



State Capitol Building



Gov. Heineman Addresses GOBS



GOBS Presents Gov. Heineman with a State Barbeque Championship T-Shirt

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Above: Baby Back BBQ at the 2006 State Barbeque Championship of Nebraska. Baby Back will be catering the Oct. 9 GOBS Monthly Dinner Meeting.

JUDGES MAKE THEIR VERDICTS



Much Effort Goes Into a Barbeque Contest. A Vital Part of Any Contest is Quality Judging by a Group of Dedicated Volunteers.

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President's Message

Continued From Page 2

As I close, I want to thank Judy Dillon and Matt Tompkins for the "live" Judy a la Carte Show on KFAB. We were able to go on Judy's show a couple of times, as well as being featured on the Tom Becka Show when Matt filled in for him on a day off.

We got some terrific advertising throughout the Omaha/Lincoln listening area. This is the type of exposure that we need in order to make GOBS grow and to get people to come out for our events. Thank you both for being a part of our great event.

There are so many additional people to thank that this column would fill the entire newsletter if I thanked each one individually. You know who you all are, and so do we! Thanks from the bottom of my heart for all you have done on behalf of GOBS!

The 15th Annual State Barbeque Championship of Nebraska is now in the books. It was a true learning experience putting on three days of entertainment for the public.

We know where we really shined, as well as where we need to make major improvements. Be assured that planning has already begun for our 2007 event.

Thanks to all of you who played a part in making this a success, and we hope you had just enough fun to come back next year — so we can do it all again!

Publication Note

Due to the timing of our contest, and the exhaustion of our board (only a slight exaggeration), the September newsletter is getting to you a couple of weeks late, and will serve as a combined September-October issue.

Please note that our upcoming dinners include Monday, Oct. 9, at Sokol Park in Sarpy County (catered by Baby Back

BBQ) and Tuesday, Nov. 12, as we return to Council Bluffs for a session of smoked seafood as well as meat at Islamorada Fish Company, adjacent to the Bass Pro Shops store.

We hope to see you (sea you?) at both of these dinners. Details are on the back page of this newsletter.



**GOBS Member George Madsen
Judges Some Ribs**



**Bill MacKenzie Oversees
The People's Choice Sauce Contest**

**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.

*There was no winner last month.
Bono's Pit BBQ is located in Denver, CO.*

Photo by John Resiz

Byron Bissell

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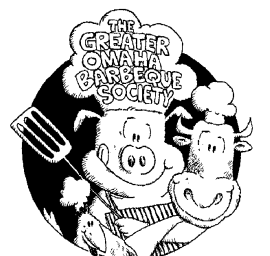
TOM DOLL GOBS Member 558-9084

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.

- Sept. 15-16 Last Fling 'Til Spring BBQ Contest. West Point, NE.
- Oct. 6-7 American Royal BBQ Contest. Kansas City, MO.
- Oct. 9 GOBS Monthly Dinner Meeting. Baby Back BBQ. Sokol Park. LaPlatte, NE (Note: Event is on a Monday)
- 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.*



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2006 State Barbeque Championship Features New Events

By Bill MacKenzie

I'm not sure there is such a thing as a cynical BBQ enthusiast — but if there were, they might be apt to say, (after visiting their 20th BBQ contest), "They're all fun, but if you see one, you've seen them all."

Well, I would never subscribe to such an attitude, but just in case there are those BBQ fans out there who feel the need for a little variety with their barbeque, the 15th Annual State Barbeque Championship of Nebraska surely would have filled the bill.

Barbequers, BBQ lovers, and thrill seekers of all shapes and sizes flocked to Nebraska's capital city the weekend of Aug. 25-27 for an extravaganza of food and fun not typically found at a State Fair. Set next to the Fair Midway, with its thrill rides and cotton candy, and resting astride the grandstand, with its monster Monster MONSTER trucks, was our not-so-humble abode called "BBQ World." For three days, we were a magic kingdom of culinary delights, welcoming the public to enter and judge BBQ sauces and ribs free of charge. Oh, and did I mention that Lincoln also played host to the Midwest Regional Chili Cook-off, sanctioned by the International Chili Society? That event drew crowds on Sunday, as a number of BBQ teams hung around to compete with others for the title of Midwest Regional Chili Champion.

Over 50 BBQ cooking teams from across the Midwest filled the Lincoln air with the sweet smells of hickory-smoked pork, chicken, and beef.

When the smoke cleared, our tent full of trained and certified judges picked our champions...Omaha's Smokin' Tailgators — Ken and Tammy Meyer and their family — came out as Grand Champions. The Iowa team of Raccoon Flats were close on their heels, and received Reserve Grand Champion honors. With teams paid through 10th place, many competitors heard their names called during the Saturday afternoon awards ceremony. Winners were also picked in separate contests for side dishes, dessert, BBQ pizza, and sauce, plus a best booth award, a Best of Nebraska award, and the winner of our invitational Champions Row, which consisted of teams who had won top honors in one or more of the other BBQ contests held in Nebraska in the past year. Over \$14,000 in total prize money, plaques, and ribbons were distributed for the teams' winning efforts.

As mentioned, the public had the opportunity to taste over 50 high quality barbeque sauces as part of the People's Choice BBQ Sauce contest. For the first year ever, we had two new categories of sauce — tomato-based and "other," which included mustard-based, fruit-based and mayonnaise-flavored sauces. The "Other" category was an especially big hit with the public.

Speaking of the public...nearly 100 of them were handed special ballots on Friday evening and invited to stroll the BBQ World grounds and sample free smoked ribs offered as part of our Inaugural Peoples' Choice Rib Contest. The ballots were returned smeared with barbeque

Continued On Page 9



Grand Champion – Smokin' Tailgators



Reserve Grand Champion – Raccoon Flats

15th Annual State Barbeque Championship of Nebraska

Continued From Page 8

sauce, by a lot of very happy people who also wore their share of sauce about their smiling faces. This new event was such a hit that we are already committed to having it again next year, perhaps with another meat (such as chicken) in place of the ribs.

We all know that barbeque is not just for breakfast any more. It also isn't just for adults. For the first time, we hosted a Kid's 'Que on Sunday morning, as children as young as 8 and 9 competed for some 'phat' electronic game prizes. The children chose from a selection of meats and veggies, then seasoned their selections, skewered them onto shish-k-bobs, and grilled them on individual hibachi-type grills. The finished products were presented to judges consisting of members of the Lincoln Fire Department. Every child received at least one gift for their participation in the event, which will likely return next year, probably on Friday evening.

Large contests like this one don't go on without the generous assistance of many people and businesses. We had an overcapacity of volunteer judges this year, which meant we weren't scrambling to fill seats but, unfortunately, several would-be meat judges found themselves instead asked to judge side dishes or dessert. Fortunately, few complaints were heard. To all of our other volunteers, thank you so much for your efforts. You truly are the spirit of barbeque!

Complete results from all of our contests can be found on the GOBS website, www.gobs.org.

Overall (Out of 50 Teams)

1. Smokin' Tailgators
2. Raccoon Flats
3. Smokin' 101
4. Parrothead Smokers
5. Smoke N' Swill

People's Choice Sauce

(Tomato-Based)

1. Smoke N' Swill
2. Baby Back BBQ
3. BBQ4U

"Other" Sauces

1. Claxon's Pig Daddy's
2. Baby Back BBQ
3. Bulldawg BBQ

Sides

1. T Bone Grillhouse
2. Smoke N' Swill
3. Uncle Earnie's

Best of Nebraska



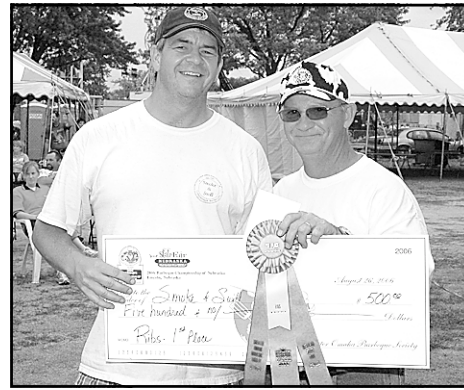
Smokin' Tailgators

Chicken



1. Raccoon Flats
2. Classic Rack BBQ Crew
3. Smokin' Tailgators
4. Early Bird BBQ
5. Munchin' Hogs at the Hilton

Pork Ribs



1. Smoke N' Swill
2. Parrothead Smokers
3. Omaha's Blowin' Smoke
4. Raccoon Flats
5. Early Bird BBQ

Pork



1. Smoke N' Swill
2. Munchin' Hogs at the Hilton
3. Roadque Smokers
4. Smokin' Tailgators
5. Toad Hollar BBQ

Brisket



1. Smokin' Tailgators
2. Smokin' 101
3. Uncle Earnie's
4. Toad Hollar BBQ
5. Sterling BBQ

BBQ Pizza



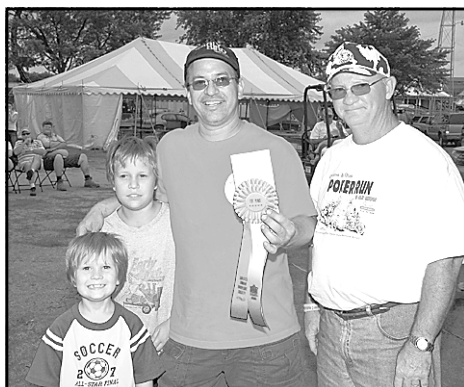
1. Smokin' Bohunks
2. Toad Hollar BBQ
3. Roadque Smokers
4. Uncle Earnie's
5. Smoke 'em Danno's

People's Choice Ribs



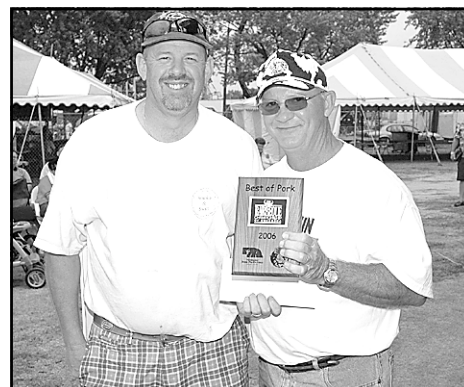
1. Smoke N' Swill

Dessert



1. Early Bird BBQ
2. Boudreaux'z Bodacious BBQ
3. Uncle Earnie's
4. Munchin' Hogs at the Hilton
5. T Bone Grillhouse

Best of Pork



Smoke N' Swill

Best of Beef



Smokin' Tailgators

More contest photos are on our website: www.gobs.org.

Beans



1. Big Butt BBQ
2. Munchin' Hogs at the Hilton
3. Classic Rack BBQ Crew

Best Booth



1. Smokey Bears BBQ

Highest Score on Champion's Row



Parrothead Smokers

Kid's 'Que – A Culinary Challenge Designed for Children



*Front Row: Danny Greco, Tanner Ashford, Nick Meyer, Kevin Podany, Kaycee Jones, and Monty Hoyle (kneeling).
Second Row: Captain Gregg Wiese, Firefighter Jon Patton, Driver Alan Bruns, Firefighter Dallas Fletcher, and Sonny Ashford.*

By Denny Lockman

The first Greater Omaha Barbeque Society Kid's 'Que was held at the Nebraska State Fair on Sunday, Aug. 27, 2006. It was the culinary challenge for children between the ages of 8-12 that tested their abilities to create a shish-k-bob that would be evaluated on a scale of 2-9 for appearance, taste, and tenderness. The junior chefs assembled their creations from an assortment of cubed beef, pork, chicken, bell pepper, pineapple, zucchini, and cherry tomatoes. They then chose from a provided assortment of spices and salts and waited for the signal to start.

The small grills had been started earlier by G.O.B.S. members and were ready for use. They were given the "cue to 'Que" and away they went. Once the "bobs" were finished, the judging was done by four members of the Lincoln Fire Department, who were definitely up to the task. They had been standing by to ensure sage cooking practices on behalf of our young chefs.

Their judging resulted in Danny Greco (age 11) being awarded First Place and receiving an "X-Box 360." Second Place went to Tanner Ashford (age 12) and he received a "Play Station Portable (PSP)." Third Place went to Nick Meyer (age 9) who received a "Nintendo DS."

Fourth Place went to Connor Podany (age 11), who received a check for \$50. And fifth place went to Kaycee Jones (12) who received a check for \$25. Next year's Kids 'Que will probably be held on Friday evening to allow greater participation. We may add an age category for teens ages 13-16. We hope to see you there!



Cool Smoker



Above is a unique smoker that looks like a semi. It is one of the accoutrements of Tinbangers BBQ team.

Inaugural Chili Cook-Off Results

By Nena Cooney

Sunday, Aug. 27 was the 2006 Nebraska Midwest Regional Chili Cook-Off in Lincoln at the Nebraska State Fair. Local Chili Cooks — as well as a few “virgin” cooks — demonstrated their talents, (but refused to divulge their secret recipes) to compete in our contest. All 10 Teams had a great time and look forward to the contest next year and the chance to compete in all categories: red chili, chili verde (green chili) and salsa.

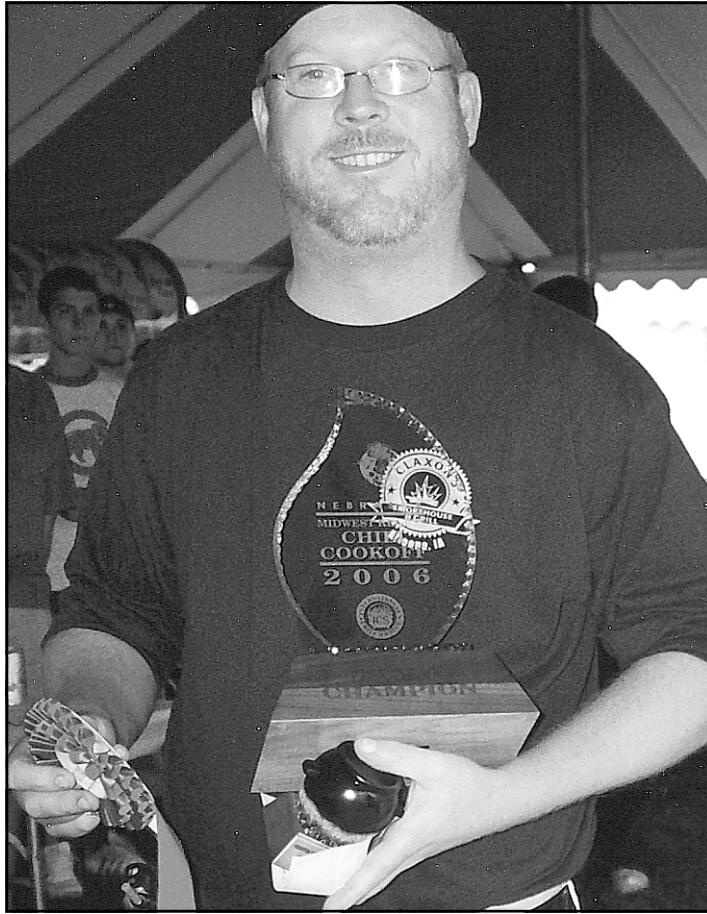
The winner of our contest is eligible to participate in the World Championship Chili Cook-Off on Oct. 6-8, 2006 at Lewis & Clark Landing in Omaha.

- First place and \$500 went to Andy McReynolds of Claxon's Pig Daddy (Altoona, IA).
- Second place and \$250 was awarded to Kenny Meyer of the Smokin' Tailgators (Omaha, NE).
- Third place and \$150 went to Larry Bulla of Sterling Silver (Colwich, KS).
- Fourth place went to Sonny Ashford
- Fifth place went to Sheri Gillham of Gretna
- Sixth place (tie) to Deanna Pierce of Omaha, NE, and Dan Kemp of Council Bluffs, IA.
- Seventh place (tie) to Steve Harley of Winnetoon, NE and PFC Paul Harmon of Walnut, IA.
- Eighth Place went to Jim Temme of Omaha, NE.

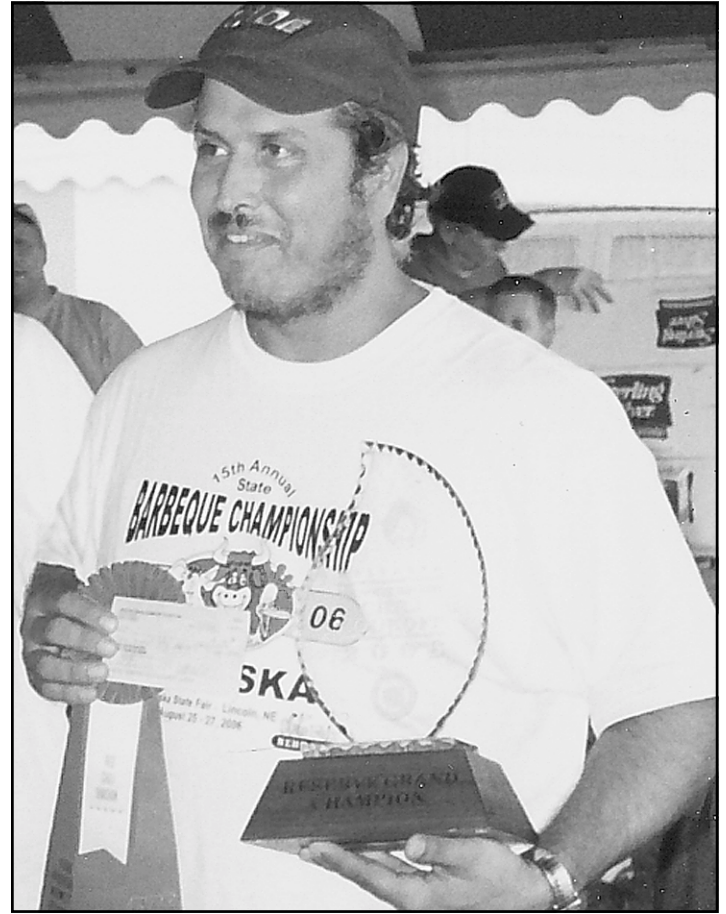
All participants were given ribbons and commemorative chili pots in honor of our inaugural contest.

All 16 chili judges were treated to some great-tasting, powerful chili, and all are anxious to be invited back next year.

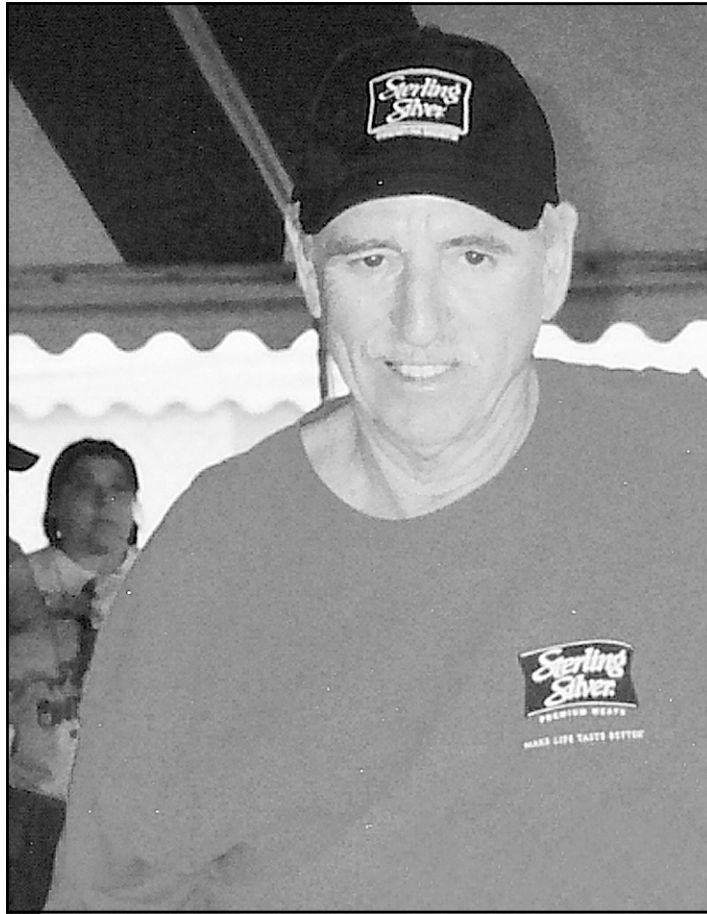
Our thanks to the five members of the Nebraska State Highway Patrol who also participated in the judging of the chili entries.



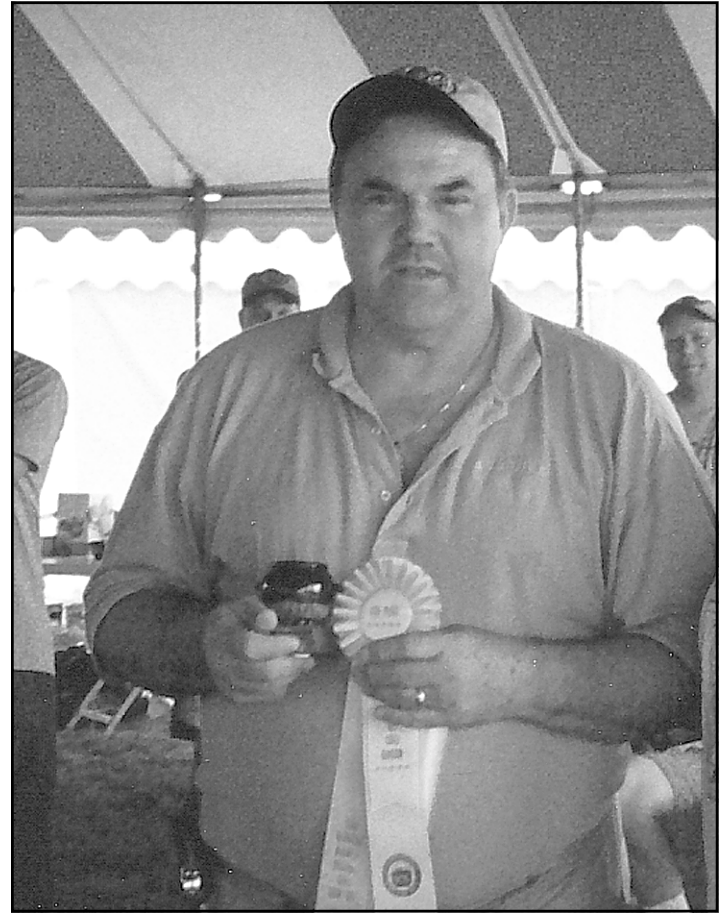
First Place Winner Andy McReynolds



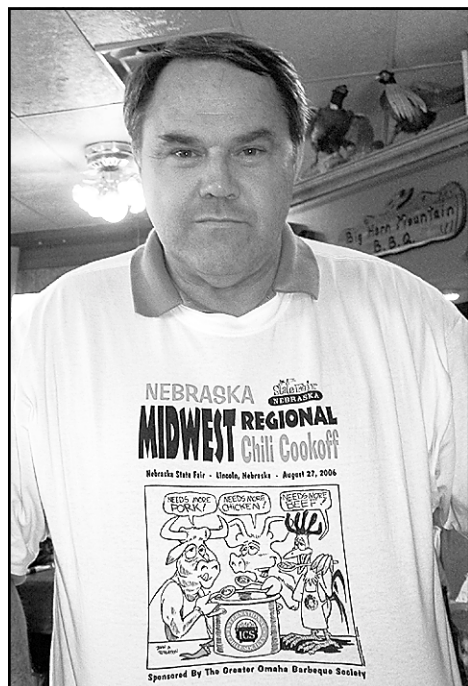
Second Place Finisher Kenny Meyer



Third Place Finisher Larry Bulla



Fourth Place Finisher Sonny Ashford



Above: GOBS President Sonny Ashford Models the T-Shirt For the Chili Cookoff

