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Vol. 15, Issue 5
www.gobs.org

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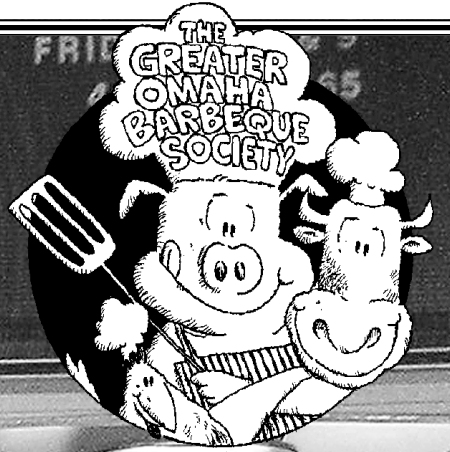
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Drippings



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

PUBLICATION INFORMATION

Drippings

Drippings

Volume 15, Issue 5

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Contributors:

Sonny Ashford
Bridget Brooks
Jon Brooks
Nena Cooney
Bill MacKenzie

Editor:

Bill MacKenzie

Photos:

Bridget Brooks
Nena Cooney
Steve McCollister

Layout and Design:

Jon Brooks
Image Building
Communications
Omaha, NE

President's Message

E-Mail: cajunbbq@gmail.com



We have been fighting very hard to come to a final conclusion on the location of the 16th Annual State Barbeque Championship of Nebraska, and now we can definitively announce that it will be at The Station House at Sokol Park in LaPlatte, NE.

You may be asking yourself, "Where is this place at, Bubba?" If you are a GOBS member, you are very much aware of where this is located because we have at least two "Eatin' Meetin's" there each year (including, most recently, our May and June 2007 dinner meetings). Our hostess, Dee Dee Gray, has been very patient and is working with GOBS to get everything ready.

Sokol Park is located five minutes or so south of Offutt Air Force Base, off of Hwy. 75, just a bit north of the Platte River. It is a very large facility with big shade trees, playgrounds for the kids, and a pavilion for entertainment. It also features a place to eat barbeque and enjoy a cold beer or soft drink.

Monty Hoyle has worked very hard and secured a two-year agreement, with

options to extend, as this may become the new, permanent home of our contest.

Having our contest at Ak-Sar-Ben was always fun — it brought out the true revelers that enjoyed the pleasures of getting to the contest early, cranking up the smoker, and letting the smell of wood and great smoked meats start to fill the air. In some ways, our next two moves (to the Qwest Center parking lot and the State Fairgrounds in Lincoln), seemed to take some of the fun out of the events as there was only one goal — get people to attend — and that took away the focus of great barbeque in a super contest.

Well, this year we want to bring back the fun in our contest. We want to attract as many teams as possible and let each team know that we are there to host an event that will bring excitement and fun back into our contest. Applications will be mailed to all the teams from the last years, and we will also be e-mailing the applications as well so we hope to see your name on one of the applications real soon.

June Dinner Recap

Dinner with Harkert's is always a pleasure because we know that Gina Werth will certainly bring forth a lot of food for every person in attendance, but it will taste great and have a price that is second-to-none. Gina is truly a great supporter of GOBS and we hope that she will support our "Eatin' Meetin's" for many years to come. I wrote the dinner review this month, so I won't dwell on how good each bone was, or how succulent the chicken was, or how the pork and brisket begged to be refilled. I will also not go into any extended discussion of the peach cobbler that she provided as dessert.

I have had to travel quite a bit lately, and part of that was a vacation back to North Carolina to Olivia's ancestral homeplace, first settled in the early 1700s.

Unfortunately, Kelly Wills moved the Springfield event date up to June 1-2, when I was gone. Have no fear, Bill Clark was there. Bill has spearheaded this effort every year and I think he coordinates his limited time in Omaha with Kelly to make sure he is here to run the event. There were 18 teams that competed, and Smokin' Tailgators (Kenny and Tammy Meyers) took home the Grand Champion honors. Byron Bissell did our scoring and several of the GOBS Board were there to judge, table captain, or do whatever Bill Clark required. Byron Bissell sent a very nice note of appreciation to Bill on how efficiently the contest was run. Bill is one of GOBS' champions.

Bill MacKenzie also got involved with another local contest, Papillion Days. Bill has covered this event ever since it started. There were 12 teams that participated, and I have to say that it was a real taste treat as One More Bite (Dan and Kathy Washburn) took home Grand Champion honors. I watched Dan walk up to the turn-in table and he got slower and slower with each turn-in, but I can bet he added new spring to his step with this championship. Again, we need to thank Byron and Carla Bissell for all of their support, and Bill MacKenzie, who ran a superb contest. And I don't want to forget to thank Judging Coordinator Charlie Pape, who has worked hard to line up judges and table captains for all our local contests.

We have several more contests that are going to be in our area over the next few weeks and I hope each and every one of you has the opportunity to support these events as judges, table captains, or just there to support the teams.

Don't forget our state contest on Aug. 24-25, and have a very safe and Happy Fourth of July.

As I close I want you to remember...

Laissez Les Bon Temps Roulez!

WRITERS WANTED

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

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

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

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

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

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



Above: Sonny Ashford presents Harkert's with a certificate.

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Dinner with Harkert's at Sokol Park

By **Sonny Ashford**

Did you know that they are widening Hwy. 75 all the way to Plattsmouth?

Probably not, but one of the reasons they need to expand that road is to accommodate people streaming to The Station House at Sokol Park to our "Eatin' Meetin'" when Gina Werth, of Harkert's BBQ, is the caterer.

The Station House at Sokol Park is a beautiful location with huge trees, a playground for the kids, an amphitheater, and a very well-stocked bar. Dee Dee Gray, the owner, is very kind to GOBS, as we use this facility at least twice a year for our meetings. There have been occasions when deer, does, and bucks have come to watch people eat barbeque. It is always a very pleasant experience to go to The Station House at Sokol Park.

Gina, and her Harkert's tattoo, are always seasonal favorites of GOBS. I remember when I first invited her to be a

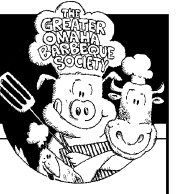
caterer, and there was some apprehension. Not anymore. This lady brings on the food the way GOBS likes for it to be brought to the table. Our folks love good barbeque and Gina brings good barbeque.

This year she brought babyback ribs, spare ribs, chicken, and brisket. Having some of all the different meats made me appreciate even more the great price that Gina offers to our membership. Our members also like great side dishes, and Gina brings baked beans and also her own personal recipe for mustard potato salad and coleslaw.

Now, no meal can be complete without a beginning and an end. Gina brought a black bean salsa with chips that she served to each table and, to cap off the meal, there was peach cobbler. Apparently, there was a shortage of cobbler and a few folks didn't get any, and it really weighed heavy on Gina.

Continued On Page 4

June Dinner Information



Harkert's BBQ

Phone: (402) 554-0102
4865 Center Street
Omaha, NE 68106

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

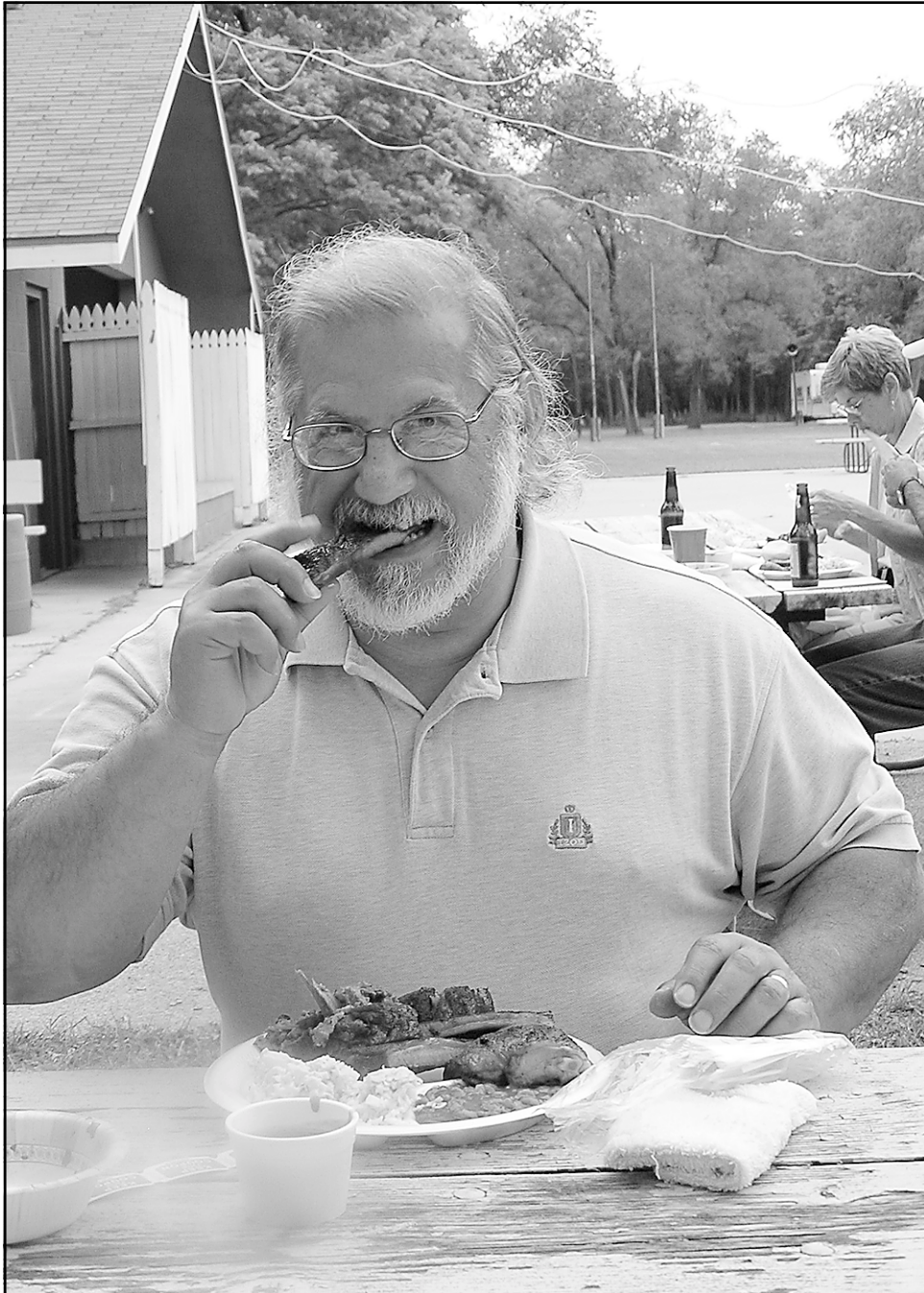
Sonny's Ratings:

Food	10
Service	10
Atmosphere (Sokol)	9.5
Value	10

Member Ratings:

Food	8.9
Service	9.0
Atmosphere (Sokol)	8.4
Value	9.3

Best Bets: Ribs, Chicken and Brisket • Italian Items Also Available
Catering and Vending Available



'We Really Had a Good Time and the Food Was Fantastic'

Continued From Page 3

I think that next year we will probably have an abundance of dessert so she will make sure we don't run out.

I saw plate after plate filled to the top of the side-boards with mouth-watering meat and sides, and the scores that were submitted reflected this appreciation for what Harkert's delivered.

There is another special treat that Gina throws in, and that is the support she brings with her on these barbeque adventures. Danielle Cavalieri wasn't able to make it to this year's event, so Gina got a longtime friend, and former employee, Lori Heimann to help her out. Lori got permission from her husband, Nick, who owns Groundscape in Omaha so she could join us for dinner. (If you really believe permission was involved, then you also believe there is no good barbeque in Nebraska.)

Gina and Lori were like two peas in a pod as they worked and they never seemed to get in the way of each other.

Now when you get ready to have Harkert's BBQ again, remember it is located at 4865 Center Street, Omaha, NE 68106, and you can always call ahead to have it waiting at (402) 554-0102.

I was also surprised when I dropped by Harkert's the other day to find out that they have some great-tasting Italian food as well. I didn't expect spaghetti, chicken, and other stuff like that at a barbeque joint, but it was also delicious.

I'm trying to get Gina to do some Barbeque Spaghetti like Mark Neely does in Memphis.

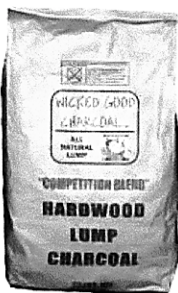
If you really want to know the whole scoop of what is available, then go to www.harkerts.com.

We really had a good time and the food was fantastic — so, until next year, drop by and say hello to Gina at Harkert's.



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GOBS Members Enjoy Wine Tour

By Nena Cooney

On Sunday, April 29, 2007, about 30 Greater Omaha Barbeque Society members and friends loaded up an Arrow Stages Lines deluxe motorcoach and headed out for a full day of fun, food, and wine tasting.

We started our tour when we visited, tasted, and drank some wonderful, award-winning wines, made right here in our great state.

To start off the day, we traveled south to Arbor Trails Winery in Nebraska City for our first stop and sampled several delightful selections from Mary Bruner. Many people purchased their favorites for later enjoyment. Mary was a very gracious hostess and told us about their location and that it originally was an early schoolhouse.

After some great wines, there were several people that bought baskets of food for the trip to the next location. We boarded our bus for a short trek further south to Brownville to visit Whiskey Run Creek Winery.

We were given a warm welcome and toured their facility, which included an underground cave they discovered that dated

back to the days of slavery and Prohibition. Everybody got involved and tasted some wonderful wines, while others purchased a picnic basket and bottles of wine and enjoyed the sunshine on Whiskey Run Creek's beautiful deck overlooking the creek. When everyone had soaked



up as much of the great atmosphere as time allowed, we were back on the bus for a longer trek south to Pawnee City, Nebraska to the Schilling Bridge Winery and Microbrewery. What an experience! It's such a beautiful facility and they are expanding

their business with their own microbrewery to produce a private label of beers right at their facility. We tasted and sampled Double Gold Award wines and enjoyed the warm hospitality of Mike and Sharon Schilling — so much so that we didn't want to leave!

This is definitely a stop you will want to make again on a wine tour!

Well, it got so late that we had to postpone our last stop, at Soaring Wings Winery in Springfield, but boy, did we all have a wonderful day!

So next time...you will *definitely* want to bring your friends and come along!!

Let's Finish That Wine Tour!

Friday, July 13 at Soaring Wings in Springfield, NE

By Nena Cooney

That's right, after having to cut our wine tour short, we are finally going to get to Soaring Wings Winery! On Friday, July 13, let's get as many members of the Greater Omaha Barbeque Society (GOBS) together as we can at Soaring Wings Winery in Springfield, Nebraska for their Friday Night Music Series Concert, featuring Mark Irwin! Owners Jim and Sharon Shaw look forward to meeting the members of GOBS and welcoming us to their vineyard.

The fun starts at 7 p.m. at the winery, located one mile south of Springfield off Hwy. 50. There is a \$5 admission fee per person, and you can bring pop and water in your cooler. You cannot bring in alcoholic beverages, but can purchase any of the Soaring Wings wines by the glass or bottle to enjoy. So pack your picnic and snacks, bring your lawn chairs and sunglasses, and enjoy a wonderful casual evening of great live entertainment in the beautiful surroundings of the Nebraska countryside.

Greater Omaha Barbeque Society board members will be serving free BBQ pork sandwiches to all GOBS members and their families that evening!

Help us plan and coordinate this event. Please give me (Nena Cooney) a call on my cell phone, (402) 658-9948, or e-mail me at ncooney@cox.net and let us know if you plan to come and enjoy the fun, food, and camaraderie with your fellow GOBS friends.



Cedar Creek Contest

Photos of participants at the Cedar Creek Volunteer Fire Department BBQ Contest on May 4-5, 2007 in Cedar Creek, NE. Judging duties were handled by GOBS. Photos by Steve McCollister.



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Barbeque Beef Teriyaki Steak

With Piquant Sauce

Ingredients

2 lbs. flank steak or London Broil

Marinade:

3/4 C. salad oil
 1/2 C. soy sauce
 2 T. honey
 2 T. vinegar
 1-1/2 tsp. ground ginger
 1 tsp. garlic powder
 1 scallion, finely chopped

Directions

Blend all marinade ingredients in blender until frothy. Marinate meat eight hours in refrigerator. Cook meat on grill five minutes on each side. Server with piquant sauce. Makes six servings. **Piquant sauce:** Chop two avocados and 1/2 pound mushrooms into large chunks. Blend with 1/2 cup oil, 1 tablespoon chopped parsley, 3 tablespoons tarragon vinegar, 1 clove minced garlic, 2 tablespoons lemon juice, 2 tablespoons water, and 3/4 teaspoon salt. In blender, combine all ingredients except avocados and mushrooms. Blend well and pour over combined mushrooms and avocados; chill. Serve with steak. Makes four servings.



By Steve McCollister

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 guess wins a free dinner at our next meeting.

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

Photo by Nena Cooney

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Six-Month Calendar of Events

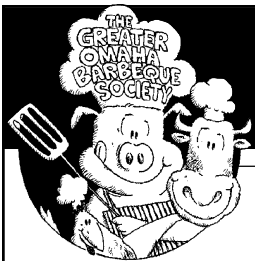
Events within 200 miles of Omaha and select other events are listed.
 More events will be added as they are confirmed.

- July 15 GOBS Summer Picnic. Becky and Larry Weak's Home • 3 p.m. to ???
- July 20-21 6th Annual Riverfest: Red, White & Que, Bellevue, NE.
- July 21-22 6th Annual BBQ'Loo, Waterloo, IA. Visit www.mainstreetwaterloo.org
- July 27-28 2007 Up in Smoke, Mason City, IA. Visit www.globegazette.com/bbq
- Aug. 14 GOBS Monthly Dinner. Big Horn Mountain BBQ • 7 p.m.
- Aug. 24-25 State Barbeque Championship of Nebraska, Sokol Park, Bellevue, NE



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Drippings Editorial Staff

Editor/Advertising Submissions

Jon Brooks (402) 393-4600

..... FAX: (402) 393-4603

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Bill MacKenzie barqbill@aol.com (402) 391-1481

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

Upcoming GOBS Dinner Meetings

GOBS Summer Picnic

Sunday, July 15, 2007

Larry and Becky Weak's Place • 12612 Cottonwood Lane (Springfield, NE)
Directions: Take Hwy. 50 to Platteview Road. Turn left (east). If you miss Platteview Road, the next turn is Main Street through Springfield. At 132nd, turn right (south) and go 3+ miles to the end of the blacktop. That is where you turn left and then a quick right...you are now on Cottonwood Lane.

If you get lost or if it rains, call (402) 253-2493.

Please bring a side dish/salad and/or a dessert to share.

(If it needs to be kept cold, please bring it in a cooler!)

Bring another GOBS member and/or bring a non-member friend or two!

Come anytime after 3 p.m. • We'll eat at 5 p.m.

RSVP to GOBS by Thursday, July 12 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 Summer Picnic"

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

August GOBS Dinner Meeting

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

Note: GOBS dinner meetings are open to anyone, unless otherwise designated! Reservations may be made up to two meetings in advance. You must RSVP to GOBS by 6 p.m. on the Wednesday before the dinner unless otherwise designated. As GOBS must guarantee the number of paid dinners for most meetings, please cancel your reservations by the reservation deadline if your plans change, in order to avoid being billed. Persons making reservations after the monthly deadline will be accommodated at the discretion of the host.



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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

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Deadline is 14th of the month.

(Deadline for August 2007

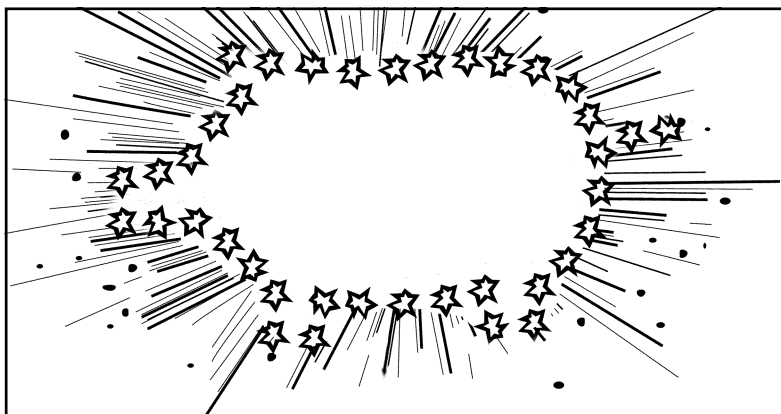
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