



DRIPPINGS

Greater Omaha Barbeque Society • Since 1992

NOV / DEC 2011

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Visit GOBS online at www.GOBS.org



Notes from Nena

By Nena Cooney, President GOBS

Just take a look at the calendar, WOW.... can you believe this year is drawing to an end? It's a time to reflect on this past year, make plans and look ahead to a New Year right around the corner. What a year it has been for many people in our community and the whole

Midwest area of the country. Most of us personally have much to be thankful for at this time of the year. Having been an unusual summer for the Greater Omaha Barbeque Society, many of our members and board members have commented to me about how they would like to do something in our community. Well, our very own GOBS member Kay Kriss Weinstein, who is in charge of the Red Kettle Campaign for The Salvation Army, has reached out to the Greater Omaha Barbeque Society asking for our assistance this Holiday Season. And of course, I said "YES... absolutely!" I know I can always depend on our great members!

Therefore, I want to reach out to our membership and ask for your help. We have been asked to help with the Red Kettle Salvation Army Bell Ringing Campaign this Holiday Season on Saturday, December 17 at the Hy-Vee Store at 96th & Q Street in Omaha. Hours we have been asked to 'Ring Bells' for the Red Kettle are 10:00 am to 2:00 pm—only four short hours. I personally ask you to donate just one short hour of your time on Saturday, December 17 for "Doing The Most Good" for so many citizens right here in our community.

My goal is to have several members volunteer each hour at our Red Kettle Bell Ringing Station at Hy-Vee and take turns ringing the Bell in small increments each hour....Just in case 'Old Man Winter' blows up some cold weather for us! That way we can take turns coming in to warm-up! Only four short hours of Community Service from our members; we can show the community the wonderful support and generous giving from our organization. I ask all members to wear a "Greater Omaha Barbeque Society" pin with their name on it to personally show support. challenge each of you! Just one hour of your time during this busy Holiday Season to help provide for those not as fortunate as us this year!

Please give me a call or send me an email: nena.cooney@gmail.com to sign up for just one hour on Saturday, December 17! I look forward to hearing from all. Nena

VOLUNTEER



*Wishing You a Grateful Thanksgiving
and Holiday Joy for All!*

The Greater Omaha Barbeque Society

20th ANNUAL STATE BARBEQUE CHAMPIONSHIP OF NEBRASKA PRESENTS THE **SAVE THIS DATE!**



www.GOBS.org

The “ORIGINAL” State Championship of Nebraska

- 5 Meat Categories
- Sides and Beans Competition
- Sauce Contest
- Dessert Contest
- Best Booth / Hospitality Contest
- Kid’s Que

Join us in **2012** in this beautiful family-friendly park atmosphere. For updated information, visit

www.GOBS.org

Or, contact Contest Coordinator Nena Cooney at nenacooney@gmail.com

20th Annual State Barbeque Championship of Nebraska (in our 21st year!) Championship Slogan & Theme Contest

Our 20th Annual State Barbeque Championship will be August 17 - 18, 2012 at The Station House at Sokol Park in LaPlatte, Nebraska.

The Greater Omaha Barbeque Society is having a contest! We need a Slogan and the Theme for the 2012 Barbeque contest! So we have decided to include our creative group of Members and ask they put on their “Creative Thinking Caps” and come up with a great slogan and theme for the 2012 contest. Come on...you can think of something really great! I’ve been referring to the contest next year as the 2012 High Water Challenge... And **I know** you can do better than this!

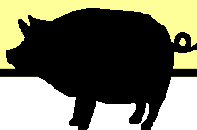
Please email nenacooney@gmail.com by January 1, 2012. Winner will be announced at the January 21 Holiday Party! As I said, this is a CONTEST and the prize is a delicious Slab of baby back ribs from Leonard Hawkins of Baby Back BBQ!



**2011-2012 GOBS Board Meetings
1st Tuesdays**

Dec 6 Jim Carter
Jan 3 Nena Cooney

Check www.GOBS.org for locations.



GOBS Holiday Party—Celebrating Mardi Gras Saturday, January 21, 2012

Shoreline Golf Course Banquet Room, 210 E. Locust St – Carter Lake

6 pm Appetizers—You won’t want to be late!

7 pm Dinner and the celebration begins!

Cost per person \$20

Please plan to join us when Michelle & John Earnest of Uncle Earnie’s BBQ treats us once again! Menu is yet to be announced. However, I can tell you that you are in store for another real treat, as GOBS has decided to celebrate Mardi Gras...we’ll just get started a month early shy of the real Fat Tuesday! It’s on Saturday Night, Come Early, Stay Late! Mardi Gras Beads, Masks, Decorations, and party paraphernalia will be donated by one of our great sponsors - David M. Mangelsen of Mangelsen’s Party Supplies in Westgate Plaza. Menu & more information will be posted on the website shortly. Watch for it!

2012 Board of Directors Elections for the Greater Omaha Barbeque Society

By Nena Cooney, GOBS President

With the January 21, 2012 Holiday Party also comes Board Election time. There will be one empty space as long-time GOBS Member and dedicated past GOBS President and Board Member Monty Hoyle has decided to step back from the board. Monty had been involved in GOBS for at least the past 10 years that I have been a member of GOBS; we were elected to the Board the same year. He has worked long and hard to support our contests and the continuing BBQ efforts of our organization, and keep us all entertained with his antics. We will miss him on the Board!

However, we need fresh faces, and now is the time for someone with some new, fresh ideas to join us as we continue to promote BBQ and the love of BBQ in our community! We have many new members in our organization and many members who have been active in the past with a little time on their hands and would like to join us and all the fun we have! Here are the basic responsibilities of a board member:

Responsibilities and Expectations of Board members:

- Represent the Greater Omaha Barbeque Society Board of Directors.
- Attend monthly Board meetings (1st Tuesday each month) as often as possible. Meetings held at Board members homes or a restaurant chosen to accommodate meeting of ten people.
- Attend monthly Dinner Meetings (2nd Tuesday each month) as often as possible
- Host one (1) monthly Board Meeting each year at your home.
- Help plan and orchestrate Annual BBQ contest and work to improve it each year.
- Help attain Sponsorship money and recruit Sponsorships for yearly contest.
- Help with other GOBS events and community involvement events throughout the year.

We have Lots of Fun I assure you and we always eat WELL, after all, that's what BBQ is all about! If you have would like to throw your hat in the ring and are interested in our open Board position, please give me call. I would be happy to answer any and all your questions!

Greater Omaha Barbeque Society - Nine Board Positions

President	Nena Cooney
Vice President	Leonard Hawkins
Secretary	Kevin Podany
Treasurer	Jim Carter
5 Board of Directors	Butch Clark, John Underwood, Randy Way, Darrin Branson, Monty Hoyle (up for re-election and not running)
Optional appointed Associate Board Member Positions	(3 at present time)



2012- Members for election: Nena Cooney, Randy Way, John Underwood, (and one open space)

2013 Election – Butch Clark, Leonard Hawkins, Kevin Podany, Darrin Branson, Jim Carter

Each member serves a 2-year term on the Board, with yearly elections (one year four members for election or re-election, and the next years five members for re-election or election) Members are given the option of automatically staying on the board without need for an election in the year their term is up.



KCBS CBJ Training Class—Omaha NE - Saturday, MARCH 24, 2012

Sponsored by the Greater Omaha Barbeque Society

Become a Certified Barbeque Judge and member of the Kansas City Barbeque Society, and judge KCBS BBQ Contests across the country!

Saturday, March 24, 2012
 10:00 am – 2:00 pm
 LaVista Community Center
 8116 Parkview Blvd
 LaVista, NE 68128

Cost of Class:
 \$85.00 – Non-Member of KCBS,
 (Cost includes 1 year
 membership to KCBS)
 \$50.00 – KCBS Member

Point of Contact Person:
 Nena Cooney, President,
 Greater Omaha Barbeque Society
 2337 South 34 Street,
 Omaha, NE 68105
 Phone: 402-658-9948
 Email: vena.cooney@gmail.com

To register for CBJ Class on Saturday, March 24, 2012, please fill out information below and send application and check to Nena Cooney at address above. Please make check payable to the Greater Omaha Barbeque Society.

Name _____

Address: _____

City & State: _____ Zip Code: _____

Email Address: (required) _____

KCBS Member #: _____ Phone: (required) _____

Thank you to all newsletter contributors!

We couldn't do it without you! Please e-mail your articles and photos to Nena Cooney by December 20 to have them included in the January/February 2012 issue of the *Drippings*. Material received after December 20 will be included in the next issue.




RICHTER
 REAL ESTATE

Randy Way, GRI
 Cell (402) 490-8543
 Peggy Richter-Way, Broker
 Cell (402) 630-8850
 5072 South 135th Street
 Omaha, NE 68137
 Email: richterterre@aol.com
 Web: www.richterrealestate.com
 Office (402) 895-6444 Fax (402) 895-2983

Thank you to our advertisers and sponsors!
 See more on page 14.

What do you look for in a KCBS Board of Director's candidate?

I'd like to throw out a couple of thoughts as the KCBS Election comes up in January. Have you:

1. done due diligence in checking on your favorite KCBS candidate(s)?
2. thought about how their ideas compare to those you hold regarding KCBS?
3. called or emailed to discuss their platform and the formative planks?
4. thought how this candidate can improve board actions that affect KCBS?
5. determined if they are there to support the entire membership?

While this isn't an election to fill a federal position, it is an election to fill a position that makes decisions that covers the United States and some international countries. It has an impact that can shape competitive Barbeque, and you should give some thought to who you elect to the board.



**KANSAS CITY
BARBEQUE
SOCIETY**



I'm Sonny Ashford, and I'm a candidate for the KCBS Board.

I wanted you to know some of my background. I'm a native of Shreveport, Louisiana, I married the former D. Olivia Smith in 1967 and we have two grown children and seven grandchildren [all boys]. I attended the University of Southwestern Louisiana (USL) [now University of Louisiana – Lafayette, Ragin Cajun's] and received a degree in Agriculture Education. Later I received a Masters of Human Relation from The University of Oklahoma while stationed on Guam, MI. After receiving my Degree from USL, I enlisted in the United States Air Force and served in Vietnam as a Strategic Air Command (SAC) B-52D Radar Navigator. The balance of my career was centered around test and evaluation of Air Force weapon systems. I was on active duty for 23 years and retired as a Lieutenant Colonel in 1993.

The one thing that I want everyone to read and understand is that I will be a voice for the people. I will listen very carefully to concerns and represent those concerns in a factual manner to bring about resolution. I am one of the KCBS masses that wants to shout out the message of how great our organization is and you can help me do this by electing me. Being on the KCBS Board of Directors would allow me the opportunity to share my passion for barbeque and the people associated with barbeque everyday representing the greatest barbeque organization in the world – KCBS.

Following is an abbreviated copy of my platform and the planks that support the structure.

Platform

Become involved with as many KCBS members as possible. Provide support to contest coordinators, new or experienced. Provide support to KCBS Certified Barbeque Judges. Ensure that cook teams have the consistency within each contest to know that the efforts they expend are going to be regarded with the highest degree of professionalism and honesty that can be provided in every contest entered. Finally, work hard to continue growth and make KCBS bigger and stronger than it is today.

Plank

1. Sponsor initiatives that will allow an open forum with the KCBS Board of Directors. Suggested methods:
2. Provide support to Contest Coordinators
3. Provide support to KCBS Certified Barbeque Judges
4. Ensure that cook teams have the consistency within each contest to know that the efforts they expend are going to be regarded with the highest degree of professionalism and honesty that can be provided in every contest entered
5. Work hard to continue growth for KCBS to make it bigger and stronger

I hope this gives you what is needed to vote for me in the upcoming election.



Sonny Ashford, Candidate for the KCBS Board



'A Wine Tour', not JUST a wine tour by Sonny Ashford

Sunday morning at 10 am, the tour met at the Farm House Café for breakfast., a real breakfast treat. Just off of I-80, north on 84 Street, next to Mangelsen's is a place you don't want to be late for because people know the food is good. David Mangelsen, owner of Mangelsen's' Department Store permitted us to use the parking lot while we toured three wineries.

Jim Carter set up the tour and masterfully orchestrated a nice, very comfortable bus ride to and between each of the wineries. He planned for us to visit: James Arthur Vineyards, Schilling Bridge Winery and Microbrewery, Whiskey Run Creek Vineyard. Lynn Kampschnieder made brochures that listed each of the wineries along with some of their history and as place to take notes on each of the wines you tasted at each winery. As always the brochure was a real hit so perhaps we can get Jim and Lynn to team up for this again. When we got on the bus we were all surprised that we were celebrating Ms. Ellie Duick's 93rd birthday. Nena Cooney and Sue Harter had a cake that we all were to share later in the day. Happy Birthday Ms. Ellie.

Sunday morning at 11 am we arrived at James Arthur Vineyard in Raymond, NE, As we got off the bus we gazed at the beautiful house and I heard several people say they wished this was their house. A white frame with a porch surrounding the house and a sitting area off to the North and a well appointed separate patio that included fountains. Great wine and a book, come back for me later.

There was a group gathering at the end of the sidewalk waiting to tour the vineyard, but I chose to be the first in the door and was welcomed with a warm smile from Barb Ballard. As the group came in Barb was quick to give a rundown of the vineyard tour and tasting. I chose to taste and then tour (maybe). The tour was given by James Arthur Jeffers, the owner of this beautiful facility and vineyards. The tour takes you through the fields with lots of stops to discuss varieties of grapes, how the grapes are propagated and some discussion on actually smoking with vine trimmings and the taste it imparts from each of the different varieties of grapes. Desiree Tepoel, Nebraska Wesleyan intern, jumped in to help Barb serving and describing each of the wines. Yeast, rainfall, and sunshine are the secrets I was able to get from Barb that make the great wines we get in Nebraska.

The next stop was Schilling Bridge Winery & Microbrewery that had something for every palate, and between my wife Olivia, and our good friend Bob West they couldn't wait to get to the selections of microbrews. There were six different brews from "Git-R-Done" Golden lager to Milk Stout, which boasted a brash 8% alcohol. The "70 Schilling Bridge Scottish Ale starts with a caramel-like sweetness and ends with a smooth maltiness and this hit home with our beer buddies. I should also mention there was Duggan's Roasted Wheat, Cherry Wheat, and Lemon-Lime Lager, but Bob West was partial to the Lemon-Lime Lager and we can agree that it was good. We can easily forget that the brew tasting is free – yes I said free, but you don't want to pass on the great wines. It seems Edelweiss leads the way with the tastings.

Schilling Bridge produces seven White wines, two Blush wines, and six Red wines, and one dessert wine, Finale'. The owner, Sharon Schilling, and Susan Husa did most of the hustling with very neat magnets to keep up with the wines that we tasted. It was a good stop with five microbrew and five wine tastings. I read a small sign about something called a "Schillina" that came in several flavors. I decided to give a Peach Schillina a try and it was just outstanding. They also had cheese and meat trays as well as gourmet oils and fruit spreads. This was a great stop on our tour.

Our last stop for the day was at Whiskey Run Creek and Vineyard, located in a picturesque setting, nestled in a low area near Brownsville, NE. Winemaker Ron Heskett and his wife Sherry were close to giving up on us getting there, but when we did we assaulted the tasting counter. With 17 different wines that ranged from dry to dessert there was definitely something for everyone in the group. There were lots of things to look at on the main room as you worked your way through each of the tastings. Considering that I had already has 10 plus tastings, plus beer, and a Schillina, I took a deep breath and asked more questions of the winemaker. Ron shared that there are lots of variations on yeast, thus the different tastes for the same named wines. We discussed descriptive terms given to the wines such as "it has an oaky taste" and Ron said that he actually uses oak sticks for a few days to impart some flavor that he is trying to achieve. This is a place that I have to re-visit just to talk to Ron. He was quick to remind that every Nebraska wine is made with home grown grapes, no imports, thus the different base flavors throughout the state.

What a treat to take this tour, and I definitely hope we can do it again. Note to Jim and Lynn – is there a chance we can get you to do this again in the next couple of years? We really thank you for the wonderful job you did putting this together. Signed – A Grateful Group P.S. Ms Ellie plans to go on the next tour and she appeared to be in good spirits at the end of the tour.



and the Greater Omaha BBQ Society Presented
The Back Yard BBQ Challenge!



Jason Walling from Hy-Vee and GOBS teamed up to create The Back Yard BBQ Challenge for the backyard BBQ'er. It coupled BBQ demonstration classes by GOBS' Vice President Leonard Hawkins and a BBQ competition. Seventeen local teams signed up for the October 15 competition held in the parking lot at the Stonybrook Hy-Vee in Omaha.

Jason Walling of Jason's Smoked Meats along with the Hy-Vee faithful put on a top-notch BBQ Contest – Back yard or any other kind. BBQ'ers put forth their best samples of ribs, chicken and sauce for the chance at winning prizes and cash from Hy-Vee.

Teams arrived at 7 a.m. and started their cookers and grills. After meat inspection, teams applied their own blends seasonings and spices. In the down-time, demonstrations of meat preparation (trimming techniques) and presentation boxes of chicken, ribs, and brisket were put on by Leonard and Julie Hawkins of Baby Back BBQ.

Judges consisted of GOBS members, certified judges, and Hy-Vee management staff. After a short judging instruction, the seventeen teams brought forth their entries in the hopes of becoming The Back Yard Champion.

First place in chicken was Slobberin' Mouth BBQ. Second in chicken was Three Smokin' Buds. Third place was taken by Dan Hendricks.

First place in sauce was Frye Team. Second was Porky Butts BBQ. Third in sauce was Slobberin' Mouth BBQ.

First place for ribs was 150th Street BBQ. Second place was Porky Butts BBQ. Third place for ribs was Slobberin' Mouth BBQ.

Grand Champion for the first Back Yard BBQ Challenge was Slobberin' Mouth BBQ!!

All in all it was a great day for the seventeen competitors, Jason Walling, and the Stonybrook Hy-Vee crew.

VOLUNTEER

Ring
the bell



GOBS Members!
Mark your calendar
to help bell ring
December 17, 2012
10 am—2 pm
at the Hy-Vee at
96th & Q Streets.

Contact nenacooney@gmail.com
 to sign up for an hour
 shift—you don't have to
 do all four hours! Sign up
 and have some fun while
 doing the most good.



Have you recently moved?



Got a new cell
 phone number or email address?

Keep your contact information current
 and don't miss any GOBS events.

Send your new contact information to

Nena.cooney@gmail.com

GOBS December Dinner Meeting
Monday, December 12, 2011

Catered by—Boxer BBQ Restaurant, Jim Mohatt
6:00 pm—Appetizers
7:00 pm—Dinner
Cost— \$16 per person

Appetizer—Smoked Salmon Wrap, Stuffed with Smoked Goat Cheese and Boxer BBQ’s original “White Horsey BBQ Sauce”

Entrees—C.A.B. Beef Brisket, Pulled Pork, Pork Shanks

Sides—Barbeque Baked Beans & Red Potato Salad

Dessert—Homemade Deep Fried Apple Bread Pudding w/Carmel sauce

Please RSVP to Butch Clark **NO LATER THAN Saturday, December 10, 2011** at B1clark@cox.net or by phone #402-334-0594. If you RSVP by email, please make sure you get an email confirmation from Butch, otherwise call him please. “No Show” reservations will be invoiced according to new cancellation policy by GOBS.



Boxer BBQ Restaurant
722 Creek Top - Council Bluffs

November 8 Dinner Meeting at
‘We’ll Smoke U BBQ’

In November, we will visit a new BBQ establishment in Gretna recently opened by familiar faces. Scott & Jackie Burke of ‘We’ll Smoke U’ BBQ competition team have opened a great BBQ restaurant and plan a real treat for all of us! This is a dinner you will NOT want to miss! Space limited to first 60 people...Make your dinner reservations today!

Cost—\$16 Per Person

Appetizers—6 pm

Dinner—7 pm

Appetizers –Open Face Pork Sliders, Sliced Sausage, Veggie Tray
Meats - Smoked Turkey, Beef Brisket, Italian Sausages
Sides - Cheesy Potatoes, Cole Slaw, Pasta Salad, Baked Beans
Pop, ice Tea, Water with all meals
Wine, Domestic & Craft Beers Available for purchase

‘We’ll Smoke U’ BBQ Restaurant
11773 So Hwy 6, Ste. 6
Gretna, NE



Please RSVP to Butch Clark **NO LATER THAN Saturday, November 5, 2011** at B1clark@cox.net or by phone #402-334-0594. If you RSVP by email, please make sure you get an email confirmation from Butch, otherwise call him please. “No Show” reservations will be invoiced according to cancellation policy by GOBS.

All Diners,
If you RSVP by email, make sure you get an email confirmation from Butch---otherwise call him please.

“No Show” reservations will be invoiced according to new cancellation policy by GOBS.

Effective with the December 2010 Dinner meeting, if you make a reservation and are unable to attend, you must call to cancel your reservation at least 48 HOURS in advance of the dinner, or you will be invoiced for the total dinner amount of your reservation by GOBS.





Hot Grill on Grill Action at Jack Daniel's World Championship

By Ryan, Matt, Logan and Chris, Hot Grill on Grill Action BBQ Team, Omaha

The Jack Daniel's World Championship in Lynchburg, TN – what an honor to be a part of it. I think our entire team understood the prestige behind this event as much as we could before heading out, but I'm not sure we had any idea just how big and awesome this event actually is. It was simply the coolest experience of our team's history, hands down.

We left Omaha on Wednesday, October 19th – before the sun came up and we arrived in Lynchburg after the sun had gone down that evening. The first two nights we stayed in a cabin on Tim's Ford Lake, just outside of Lynchburg (thanks to Phat Jack's for the recommendation) and it was an awesome place to stay. The lake was huge, the cabin was clean and roomy. Perfect for the team to rest up before the contest.

On Thursday, we toured the distillery. Wow. What an operation! The history behind the place and how much that history is still leveraged in the current operation is simply astounding. There are some new technological aspects to it, such as computer monitoring of the processes, but it is still quite manually intensive. Very impressive and neat to see an entire town run off the success of one business.

The contest itself was incredible. Everyone was so friendly. 91 total teams and we're pretty sure we got to meet every single one of them and treat several of them to a flabongo. The interaction between all the teams was like nothing we've seen before. Everyone sharing stories about their season and travels into Lynchburg, sharing a beverage together and just general shooting the breeze was the theme. The weather was great – in the high 60s during the days with no rain and chilly in the evenings. Onsite Friday into Saturday, we stayed, like normal, at our campsite and slept in our lawn chairs with the canopy walls up and a small propane heater which was just enough to take the bite out. In general, everything went as we planned, the cooker ran great and our food turned out like we intended, even though we wished for better results. We finished 69th out of the 91 teams, but it still didn't take the wind out of us. The experience was just too awesome.

We became friends with our next door neighbors, the Jack Daniel's Champion: Smokin Hoggz BBQ, from Massachusetts. Pretty neat deal to be right next to them and we even sampled lots of their food. Great stuff – as I'm sure every other team turned in. What a great bunch of guys and a win well deserved. We are proud that we were neighbors with them and have asked them to come to Omaha for a contest. Turns out they have family in NE and IA – so we think it'll happen. Good article about the win and the event [here](#). The team Motley Q Crew was there and actually stayed next to us on the lake the first two nights. They are some party animals and fit in well (and made themselves at home in our cabin into the wee hours!). Guy Fieri from Diners, Drive Inns and Dives cooked with them and turned their cook spot into a zoo. They actually had to buckle down the entire area and keep everyone out.

Nicole Davenport from T'aint the Sauce was there hanging out, who was right next to us on the BBQ Pitmaster's show. It was nice catching up with her and neat to see her and so many other teams just come to hang out, even if they weren't cooking.

All in all, it was a wonderful experience and we hope to do it again next year. While our finishing place could have been better – we feel that we represented the state and GOBS in high fashion and definitely did everything we could to spread the word about BBQ in our area.

Here's to a great 2011 season and best of luck to everyone in 2012! We'd like to thank everyone at GOBS and all the other teams we've been lucky to spend time with and for all the support in our travels. We couldn't have done it without you. Cheers!

The Book on Competition BBQ
by
Hot Grill on Grill Action
2011 NE Champs, Jack Daniel's & American Royal Invitees!

As Seen On



**Priceless for
Beginners
Perfect for
the Pros**

Read More!

www.bbqrevolution.com

Hot Grill on Grill Action's new book!

The Book on Competitive Barbeque

A Book Review by Sonny Ashford

The Flabongo's are hung on the tent rail with care so that any who venture close will know that Hot Grill on Grill Action are there and ready to compete. It certainly distinguishes them from the other teams that are generating smoke in the early hours before a contest. I had the pleasure of meeting this vibrant group of young men at several of the contests in and around the Midwest.

Ryan Amys, Matt Frampton, Logan Hendrickson, and Chris Yelick comprise the team known as Hot Grill on Grill Action, and to their credit beyond authoring *The Book on Competitive Barbeque*, that I'm reviewing they represented Nebraska at the Jack Daniels Invitational this year.

The whole group has opened their tent flap to people that want to learn what goes on after the Friday night party comes to an end and now there is a book that shows what you need from "git to go" in a contest environment. This book is for everyone that wants to cook "Competition Quality" barbeque whether you're in the backyard, a street bragging rights event or one of the 350+ events sanctioned by KCBS. It appears to all be there in one electronic source.

Yes, this is an e-book. I did a review of an e-cookbook in September that was packed with recipes from the Carolina's but this e-book is much more than a cookbook, it is a how too book. Yes, there is an **introduction** with some strong opinions and opinions well worth listening too, such as: "Following this intro, you will NOT find the phrase "use your favorite rub or sauce." There aren't many resources that we find "useless".....but those recipes that state this are, quite frankly, VERY useless."

They point out that their opinion is not the end all of what you need to know about smoking barbeque but they assure you that what they have in this e-book is well founded from years of practice and information gathered over the years.

What I find very interesting is that right after the Introduction is the **BBQ Competition Overview** where they show the beginning to end of a contest. They dig into "The POWER of Taste" as this is the "#1 most important aspect of competition BBQ, no question." It goes so far as to list the weighting factors that are used in the KCBS Scoring Software with TASTE obviously carrying the highest value and this is put there to illustrate the effort that needs to be put into having a product with great taste.

From there it goes into all the things required for the Chicken category. Matt Frampton is the team Chicken Man and he gives not just words, but pictures so that even John Underwood can follow the directions. Nice color pictures that illustrate every facet from the type of chicken to buy to the whole preparation you go through. And yes, they give you a chicken rub recipe. This will take you through everything from on the tray to the final product and even how to build a box for the presentation. This is a super book for everyone!

Ryan Amys goes forward as the Rib Man. He is quick to tell you that there are people who believe that the longer you cook ribs the better they are and he says that is not true. He gives you the recipe for proven success. Some of the ingredients are store bought, but his product is bone-sucking good.

Continued on page 11.

The Book on Competition BBQ
Purchase Today at:
www.bbqrevolution.com



This book includes everything you need to know about preparing for, entering into and executing a BBQ contest. This information is invaluable for someone just getting started, while the read is also perfect for a pro!

Whether you're entering into your first contest, or your 100th contest, this book is for you!

***Priceless for Beginners,
Perfect for the Pros!***

Hot Grill on Grill Action's new book!

Continued from page 10

The Book on Competitive Barbeque

A Book Review by Sonny Ashford

Ryan enhances his trip through rib world with when to buy ribs and what to look for – like straight bones. He goes through the preparation and again the pictures are worth the words as you read through the color pictures.

It is very detailed and even gives you the cooking temperatures and the schedule and also the wrapping times. Again there is great detail for the novice or the pro to address what they are doing and validate what is currently being done with what kind of success. Ryan, I could use a slab or two, no make that three of your ribs. Great job!

Chris Yelick is the Man of Pork, and he's about to release what Myron Mixon was the first to hear when Hot Grill on Grill Action appeared on BBQ Pitmasters, secrets to their pork that made Warren Sapp say, "Cook on my team. You had a 300 lb man smiling inside." Like the Chicken and Ribs sections there is nothing held back as the recipe and all the pictures are there to illustrate how they are winning the pork category time and time again. Cooking temperatures, wrap times, it is all there including the turn-in box for you to see. You can't go wrong with a guide like this. But you still have one more category to go and that is brisket.

Logan Hendrickson jumps all over the brisket and starts off with words like "unpredictable, tough, and capable of driving cookers crazy as they are all different." In his very capable way Logan has made all, well most of the mistakes and gives you a path to a probable success when you follow his roadmap. He gives you all the stuff you need to start and then the "Miracle Mop". Pictures are worth a thousand words and this is so true with brisket. Learn all you can and Logan gives a box full with his words and pictures. Please note the electric knife in the pictures.

In closing up this review, the guys give you so much more to go over. Things that include:

- General Equipment, lists and what to bring
- KCBS Rules and Judging
- Official general Rules
- Official judging Guidelines
- How to become a judge [Call Sonny]
- Contest timeline
- Cooks meetings
- Woods, etc
- Competitive Edge

There are several more, but suffice it to say that they have tried to give you everything you need in a contest, whether in your backyard or at the American Royal. I guess you have figured out I think this a good book and definitely one you can use time and again.



Get your own copy at www.bbqrevolution.com, or you can write to BBQ Revolution – Hot Grill on Grill Action BBQ Team, 4350 S 154th Street, Omaha, NE 68137.

You can also find out what a Flabongo is and how to make one for your own party, and it will settle some challenges. Thank you for allowing me to review the book, it was worth every minute.

Click on the book to order **The Book on Competition BBQ**. Purchase eBook PDF for only \$39.99.



Please take a minute to meet the guys from Hot Grill on Grill Action here!



Big Horn Mountain Dinner Review by Randy Way

October 11, 2011 was a lovely autumn evening. The camaraderie of BBQ was in the air. No one knew what they were about to experience. A large group had gathered at the Big Horn Mountain BBQ at 2424 S. 13 St. Our hosts were busy spiffing up the place, arranging tables and readying our food. The service was excellent beginning with the serving of our chosen beverages. Ice cold beer and mixed drinks were available. We had the run of the restaurant and it was clear that they were taking care to prepare for our comfort.

We began with the appetizers which were nice and hot. They consisted of fried mushrooms, fried onion rings, fried boneless wings and fried cheese sticks. And that's a lot of fried, folks! They came with a nice fresh ranch dip and a fantastic marinara sauce.

Each table held a collection of three house sauces. One called hot (not too hot), medium (which had a mustard seed bite), mild (which was my particular favorite). Upon request, they did provide an extra hot sauce which was nice and spicy.

After appetizers, and while our hosts prepared our plates, we auctioned off some of the items donated for Omaha's Hot Grill on Grill team. They will be traveling to Lynchburg, Tennessee to compete in the 23rd Annual Jack Daniels World Championship Invitational on Saturday, October 22, 2011. Half the proceeds were donated to the team for traveling expenses. Don't forget to go to www.bbqrevolution.com and check out the team's new book. Go Hot Grill on Grill!

Our hosts then proceeded to serve us in our seats. The plates consisted of one spare rib, three baby back ribs, shaved brisket, featherbones and baked beans. A separate dish of nice cabbage slaw was included. Each table was provided sweet corn muffins with butter and honey. My plate did not include a spare rib as were several others. All meats appeared to have been parboiled with minimal seasoning. Thank goodness for the sauces on the table although the best seasoning of the evening left the building in Julie's purse. My wish was that the meat had more of a traditional BBQ flair. This was, after all, a group of "well seasoned" BBQ connoisseurs. While the muffins were tasty, they were cold and a little heat would have made that butter sink in!

Last but not least, the brisket and baby back ribs provided by Leonard and Julie Hawkins of Baby Back Ribs were auctioned off for a price total price of \$142!

Over all, the best part of the evening for me and my wife Peggy, was being with a great bunch of people.

Going South By Ron Policky

Working for many years with the Corps of Engineers has taught me to enjoy travel and being on the road. So every Labor Day weekend for the last few years, I pack-up the car and go south to visit an old childhood friend in Little Rock, Arkansas and take a day trip over to Memphis. We have had a sort of tradition always starting with mimosas in the lobby of the Peabody Hotel, and then begin the quest for barbecue.

We have tried a number of places in Memphis that do good barbecue such as Silky Sullivan's, and Pork with an Attitude (the 2009 and 2010 whole pig winner at Memphis in May), but we were never able to get into the big dogs places there.

In Memphis there are as many riffs on barbecue as there are blues clubs. Pork shoulder and ribs are the reigning champs, but they will smoke everything from spaghetti to bologna. There are two famous joints in town—Corky's for wet style ribs (it in the airport) and Charles Vergas' Rendezvous for the dry rub style. The Rendezvous has been in business since 1948 and the late Charles Vergas is said to be the father of the original Memphis dry-rub ribs. It is said that he got the idea after a trip to New Orleans. Charlie combined spices with his family's Greek seasonings, and a barbecue legend was born.

I love the place since the entrance is off a back alley across from the Peabody Hotel it always had the seedy kind of feel to it. The upper level is a large bar area with the dining room located on the lower level. The floor is constructed of concrete with broken pottery set in it, but it is not too rustic with some rooms filled with memorabilia. Part of the movie *The Firm* was filmed in it.

One taste of the ribs and you will understand why everybody loves them, they are amazing. Our waiter said that on a good Saturday they will go through 3,000 pounds of ribs. If you get lucky you can go back into the kitchen and meet Bobby Ellis the pit master for over 40 years. He mops the ribs with vinegar as they cook and then sprinkles on the rub just before serving. They keep the recipe a secret, but I understand they have just started selling it at the grocery stores down South. I picked-up a couple of bottles before I left. If you get a chance to go eat there it is worth the trip.



Charles Vergas Rendezvous



Pork With An Attitude



Silky Sullivan's

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Greater Omaha Barbeque Society Membership Application



The **Greater Omaha Barbeque Society (GOBS)** was organized in 1992 by a handful of barbeque enthusiasts for the sole purpose of organizing the Original State Barbeque Championship of Nebraska and to promote BBQ. **2012 marks our 20th annual contest** (in our 21st year), which over the years has drawn cooking teams from as far away as Michigan and Texas.

We are proud to say that our contest is highly respected by regional and national barbeque committees, as well as with many cooking teams, as one of the best run and professionally judged contests in the Midwest. Everywhere we go, be it the Des Moines Pork Festival in Iowa, the famed American Royal contest in Kansas City, or even local area restaurants, we hear nothing but good things about **GOBS** and The State Barbeque Championship of Nebraska.

Today, **GOBS** has grown to nearly 200 members. Many of us enjoy socializing once a month at Omaha area barbeque restaurants to share some of the areas finest barbeque cuisine, enjoy casual talk with our fellow members, and discuss our own personal barbeque secrets.

Membership into **GOBS** is a mere \$30 per year (per couple) plus a *one-time* enrollment fee of \$5. This entitles members to attend our monthly gatherings, attend our annual holiday party, special events, wine tours and receive our newsletter we proudly call "**Drippings**."

Join the GOBS family as we explore Great Barbeque throughout the Greater Omaha area.

Check out our new Website: www.GOBS.org

**To join, print out and complete this form and mail it with your check for \$35 to:
Greater Omaha Barbeque Society, 302 Prairie Road, Plattsmouth, NE 68048**

First Name _____ Last Name _____

Spouse's Name _____ Email _____

Address _____

City _____ State _____ Zip _____

Home Phone _____ Phone (C) _____ (W) _____

Are you currently on a BBQ Cooking Team? Yes___ No___ If yes, what is the team name?

Would you like to be involved in any of the following?

- Barbeque Contests Yes___ No___
- GOBS Newsletter Yes___ No___
- GOBS Board of Directors Yes___ No___
- GOBS Social Committee Yes___ No___
- BBQ Cooking Classes Yes___ No___

For information about GOBS or the Original State Barbeque Championship of Nebraska, contact GOBS President Nena Cooney at Nena.cooney@gmail.com 402-658-9948