



DRIPPINGS

Greater Omaha Barbeque Society • Since 1992

SEPT/OCT 2011

Inside this Issue

Heartland BBQ
Challenge Final
Standings
Page 3

Hot Grill on Grill
Action going to
the Jack!
Page 4

GOBS Wine Tour
Page 5

Hy-Vee's Back Yard
BBQ Challenge
Page 6

GOBS September
& October Dinner
Meetings
Page 7

Smokin' BBQ Review
Page 8

Touring Southeast
BBQs & Parker's
Smokehouse
Reviews
Page 9

Ads & Sponsors
Pages 10 & 11

How to contact
GOBS Board
Members
Page 12

Join GOBS!
Page 13



Notes from Nena

Nena Cooney, President GOBS

Can you believe this wonderful weather! Let's have a Fall like this that lasts 3 months now.....since we had such an unsettling and HOT summer! Nice sunny days and cool, crisp autumn nights make for perfect Fall activities like preparation yard work for that nasty 'W' (winter) word, and perfect weather for lots and lots of Fall BBQ Contests and cookouts for you and your families!

I just received word that local BBQ team 'Hot Grill on Grill Action' has been chosen for the Jack Daniels World Championship in Lynchburg, TN in October—more to follow on this. Congratulations to Ryan Amys, Logan Hendrickson, Matt Frampton, and Chris Yelick. Go get'em guys!

RCR, River City Roundup is in Omaha on September 23 & 24. The 32nd Annual American Royal World Series of BBQ 'Invitational' and American Royal World Series of BBQ 'Open' in Kansas City is September 29 to October 2. And, then comes the 'Jack' – 23rd Annual Jack Daniels World Championship (Invitational) in Lynchburg, VA, October 21 & 22, 2011. I encourage you to attend any or all of these great BBQ competitions. Or, if you're doing some Fall traveling, check out any other KCBC contests across the country.

Elections for 2012 for the Greater Omaha Barbeque Society Board is coming up in January, and there may be a couple seats on the GOBS Board that will be open. We have many new members that have shown interest in becoming involved on the GOBS Board. We love the idea of fresh, new ideas and welcome new faces to our membership and the board of directors of our organization. If you have an interest in joining our Board of Directors, or simply wish to become a more active 'associate', please give me a call. I would be happy to answer any questions you have about the responsibilities of the Board positions and familiarize you with our routine. Please call or email me or any Board member at any time. All Board contact information is always listed in the Drippings for your convenience.

I ask another question of our GOBS Membership: "What do you want your GOBS Board to do for YOU, as a Greater Omaha Barbeque Society member?" What can we do to improve our membership and to make the Greater Omaha Barbeque Society better? We welcome your point of view and ideas as our goal is to make our BBQ society even stronger and better than ever.

I look forward to seeing you all soon out there on the BBQ Trail!

The Greater Omaha Barbeque Society

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



**The Station House
at Sokol Park**
LaPlatte, Nebraska
(5 miles south of
Bellevue, NE on Hwy 75)



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

In honor of GOBS 20th year of BBQ, the Greater Omaha Barbeque Society announces the **2011 Heartland BBQ Challenge is still on!**

To be entered in to the **2011 Heartland BBQ Challenge**, the team/head cook must be a member of GOBS in good standing as of June 20, 2011. A BBQ team must cook in four (4) participating contests during the months of May—September, 2011. (See participating contests list below.) All contests are KCBS sanctioned. Teams will be ranked by their overall scores in four contests. Those cooking in more than four contests will have their four highest scores submitted. There are nine (9) participating contests. The overall winner will receive four (4) free entries into the 2012 participating contests. Second place winner will receive three (3) free entries and third place will receive two (2) free entries into the 2012 participating contests. The overall winner will be able to choose two contests, and then draw the other two (2). Second place winner will draw three (3) contests next, and the third place winner will have the remaining two (2) draws.

To participate in the **2011 Heartland BBQ Challenge**, the team/head cook needs to be a member of the Greater Omaha Barbeque Society (GOBS) and inform a board member of GOBS of their participation. The top ten teams will be posted on the GOBS website, www.GOBS.org. Standings will be updated after each contest on the website. All disputes will be settled by the GOBS Board.

2011 GOBS Board Meetings 1st Tuesdays

Sep 6 Darrin Branson
Oct 4 Butch Clark
Nov 1 John Underwood
Dec 8 Jim Carter

Check with Board member for location, or visit www.GOBS.org.



May 6-7	North Platte Honky Tonk BBQ Festival—North Platte, NE
May 13-14	Barbeque in the Bluffs—Council Bluffs, IA
June 10-11	Sizzling Seven—Gretna, NE
June 17-18	Pender Bender Q & Brew—Pender, NE
July 15-16	Red, White Q—Bellevue, NE
July 29-30	I Got Smoked at Westfair, Council Bluffs, IA
August 12-13	Cass County BBQ at the Fair—Weeping Water, NE
August 19-20	20th Annual State BBQ Championship—Sokol Park, LaPlatte, NE
Sept. 3-4	Septemberfest BBQ & Rib eye Steak Cook-off, Omaha, NE www.septemberfestomaha.com

2011 Contests

Cook in 4 contests or more for a chance for 4 free entries to 2012 contests and to become the Heartland BBQ Challenge Champion!

Final Heartland BBQ Challenge Standings

No. Platte	Co.Bluffs Iowa	Gretna	Pender	Bellevue	Westfair Iowa	Cass County	Septem-berfest	Total
Team Name – Phat Jack’s Team Leader – Matt Burt Contests Entered – 7 GOBS Member – Yes								
645.7140	664.0002	678.2856	673.7138	669.1428	657.1428	N/A	669.7144	2685.1424
Team Name – Parrothead Smokers Team Leader – John Nilges Contests Entered – 4 GOBS Member – Yes								
N/A	N/A	N/A	679.9996	667.4278	N/A	674.2852	654.2852	2675.9998
Team Name – Hot Grill on Grill Team Leader – Matt Frampton, Logan Fredricksen Contests Entered – 5 GOBS Member – Yes								
N/A	N/A	660.0000	N/A	672.0002	663.4286	652.5710	650.2856	2647.9998
Team Name – Leep’s BBQ Team Leader – Don Leeper Contests Entered – 6 GOBS Member – Yes								
N/A	633.7144	647.4282	N/A	670.2858	666.8564	661.1424	649.7140	2647.9986
Team Name – Tattoo Bob Team Leader – Bob West Contests Entered – 7 GOBS Member – Yes								
N/A	625.7140	664.5708	658.2856	661.7142	628.0002	662.8570	653.7144	2647.4276
Team Name – Pork Patrol Team Leader – Don Truckenbrod Contests Entered – 5 GOBS Member – Yes								
N/A	621.1424	658.8568	672.5714	N/A	655.4286	N/A	649.7140	2636.5708
Team Name – Rogue Q Team Leader – John Schneider Contests Entered – 5 GOBS Member – Yes								
N/A	N/A	662.8566	658.2858	646.2858	632.5714	649.7142	N/A	2617.1424
Team Name – Omaha Blowin’ Smoke Team Leader – Pete Amys Contests Entered – 6 GOBS Member – Yes								
N/A	595.9994	649.7142	N/A	661.7142	635.9998	637.1422	646.8570	2584.5704
Team Name – Baby Back Team Leader – Leonard Hawkins Contests Entered – 4 GOBS Member – Yes								
N/A	N/A	619.4280	645.7140	N/A	N/A	645.7138	647.4284	2557.9974
Team Name – Sherwood 3 BBQ Team Leader – Rod Whitman Contests Entered – 4 GOBS Member – Yes								
N/A	561.7140	618.2850	N/A	625.7140	610.2848	N/A	N/A	2415.9978



**They're goin' to the Jack!
GOBS Team
Hot Grill on Grill Action
chosen for the Jack**

It's been one heck of a year for Omaha team 'Hot Grill on Grill Action'. The team, which consists of Ryan Amys, Logan Hendrickson, Matt Frampton and Chris Yelick had an unexpected celebration last week after learning they had been drawn to compete in the

prestigious Jack Daniels Invitational; the BBQ World Championship held in Lynchburg, TN on October 21-22, 2011.

GOBS member Logan Hendrickson, the team's brisket cook, said this year marks the most successful year of competition for the team. "It has been a year of firsts for us. We won our first Grand Championship in July, will be competing American Royal Invitational and Open for the first time, and now we are going to Lynchburg to compete in the World BBQ Championship. It's been an amazing ride and we are excited to represent the state of Nebraska and GOBS in these competitions."

After learning of the Jack Draw, GOBS member Matt Frampton, the teams chicken cook, prepared an official acceptance song on behalf of the team which can be heard by visiting the team's homepage at www.bbgrevolution.com. The song even made an official radio debut nationally on the BBQ Central Radio Show. Greg Rempe, the show's host, described the song as "hitting the proverbial bottom of the BBQ barrel", but liked the song enough to play it twice in the final hour of his show.

The team also learned last month that they would be the feature team in the upcoming BBQ Magazine Online September/October issue, set to be released in a couple of weeks. Last but not least, the team has been hard at work on completing their first book due out the end of September, which will feature everything from the basics of competition BBQ events to their exact winning recipes. With so much going on this year, has there been one item that stands out from the rest? "If one did," Logan said, "it would have to be becoming members of the Greater Omaha BBQ Society."


**Thank you to all
newsletter contributors!**

We couldn't do it without you! Please e-mail your articles & photos to Nena Cooney by October 20 to have them included in the November/December 2011 issue of the *Drippings*.

Material received after October 20 will be included in the next issue.

Nena.cooney@gmail.com





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**Thank you to our advertisers and
sponsors! See more on page 11.**

GOBS Wine Tour - Sunday, September 25, 2011

The Wine Tour will include three premium Nebraska wineries:

- **James Arthur Vineyard, Raymond NE**
- **Shilling Bridge Winery & Microbrewery, Pawnee City NE**
- **Whiskey Run Creek Vineyard & Winery, Brownville, NE**



Itinerary: Sun. 9-25-11 Depart 10:00 am from Farmhouse Café, 3461 So. 84th St, with easy access to I-80.

The Manager of Farmhouse Café has given GOBS "Wine Tour" participants permission to leave their vehicles parked on the west side of the Farmhouse Café parking lot during the day of the wine Tour. We encourage you to arrive earlier on Sunday morning and have breakfast at the Farmhouse before the wine tour!

Transportation—Arrow Bus We will depart promptly at 10:00 a.m. Please, don't be late!

James Arthur Vineyard, Raymond, NE 2001 West Raymond Road, Raymond NE #402-783-5255 (contact Barb Ballard) Arrive about 11:15 a.m. for wine-tasting & a tour of the interior facilities. \$5.00 Wine Tasting for 5 wines, Wines have won countless awards across the country, including "Best of Show", many "Best of Class" awards and "Double Golds". Bottles and picnic baskets available to purchase. Depart 12:30 p.m. for Shilling Bridge in Pawnee City. *Note: The ride to Shilling Bridge will take approximately 1 hour and 50 minutes, and there is no planned stop for lunch. You are welcome to bring personal coolers with food and beverages of your choice for lunch on the bus en route. Get creative! Bring some food you're willing to share.*

Shilling Bridge Winery & Microbrewery, 62193 710th Rd., Pawnee City, NE, #402-852-2400, www.schillingbridgewinery.com. Arrive at vineyard about 2:20 p.m. Shilling Bridge, the nation's first farm winery/microbrewery combination, is a fun, lively place where you can sample our [award-winning wines](#) and [hand-crafted beers](#). \$5.00 Wine-tasting and free beer tasting. Bottles and Growlers available for purchase. Depart 3:30 p.m. for Whiskey Run Creek in Brownville.

Whiskey Run Creek Vineyard & Winery, 702 Main St., Brownville, NE #402-825-4601, www.whiskeyruncreek.com. Arrive about 4:30pm Wine-Tasting \$5.00 and bottles available for purchase.

Leave Whiskey Run Creek by 5:30 p.m. to return to Farmhouse Café in Omaha around 7:00 p.m.

This is great way to spend an afternoon, touring the Nebraska countryside and sampling award winning Nebraska wines and beers!

Come join the fun!

Cost is \$25 per person. For reservations please contact Jim Carter by phone at home, 402-291-1012; cell, 402-216-7077; work, 402-292-8660 ext 214; or email at jcarter@sessolutions.com. Send advance payment by check made out to "GOBS" to Jim Carter, 3207 Redwing Drive, Bellevue NE 68123.



and the Greater Omaha BBQ Society Presents

“The Back Yard BBQ Challenge”

Saturday, October 15, 2011

Hy-Vee, 14591 Stony Brook Blvd., Omaha, NE • Phone - 402-697-0811



CHICKEN THIGHS, BABY BACK RIBS, BBQ SAUCE COOK-OFF

Cook-Off and basic BBQ classes – \$25

After Oct 12—\$35

Basic BBQ classes – \$25

After October 12—\$35

Basic BBQ classes presented by Leonard Hawkins of Baby Back BBQ. Leonard will teach the art of prepping chicken thighs, baby back ribs, and brisket for back yard smokers and beginner competition. Entry fee also includes a one 20-lb bag of ice, space to cook in, and access to water.

Competitor Basic Equipment & Supplies Checklist

Smoker / Grill (no electricity will be provided), cooking supplies. Cooking Area Setup: canopies, tables, chairs, ropes, signs and banners. Competitors must provide prior to start up: un-cooked, and unseasoned meat for competition. Competitors must also present to the judges 6 individual servings, (no garnish).

Prizes will be awarded for 1st – 3rd place.

Open to amateur individuals or teams. For information and sign up, please go to Customer Service, or see Jason, Hy-Vee Smoke Meat Specialist. This contest is a non-sanctioned KCBS event. Find applications at www.GOBS.org.

Starting times and schedule of events

7-8:30 am—Check-in

Stony Brook Hy-Vee parking lot

14591 Stony Brook Blvd. Omaha, NE. 68137

8:30-9 am—Ribs class

9 am-3:30 pm—Start ribs

Turn in ribs for judging at 3:30 pm

9 am-3:30 pm—Start BBQ sauce

Turn in BBQ sauce for judging at 3:30 pm

10:30-11 am—Brisket class.

11-11:30 am—Chicken class.

11:30 am-2:30 pm—Start chicken

Turn in chicken for judging at 2:30 pm

2 pm—Judges meeting

All judges must report by 2:30 pm and 3:30 pm

4 pm—Awards Ceremony

Passing of Old Friend and former GOBS Member

Many of our veteran GOBS members will know and remember former long-time GOBS member Robert (Bob) A. Wilwerding, and his wife Mary. Bob passed away Saturday, August 27, 2011. Visitation and wake was Tuesday evening August 30 at Holy Cross. Funeral Services were Wednesday, August 31 at Holy Cross Church.

For those GOBS members not remembering the Wilwerding's, Tom Doll, former GOBS President shared that Bob and his wife Mary had hosted the annual GOBS picnics a couple times at their cabin near Louisville State Park. Our condolences go out to the entire Wilwerding family for their great loss.

Crescent Fall Festival - Saturday October 1

Monty Hoyle, GOBS member has been working with the Crescent Optimists to organize a new event at their Fall Festival in Crescent, Iowa on Saturday, October 1. They plan to have a local amateur contest on Saturday, cooking chicken and ribs, and having locals judging their delicious finished masterpieces.

More information will follow soon on the GOBS website about the Crescent Fall Festival! This will be a great one-day event you will want to check out!

**GOBS September Dinner Meeting
Tuesday, September 13, 2011**

Catered by

Ox N Bull BBQ , Mark & Angie Rosenthal

- 6:00 pm—Appetizers 7:00 pm—Dinner
 Appetizer: BBQ Brisket Meatball Minis on Ciabatta
 Bread w/Baked Beans
 Entrees: Smoked Chicken Alfredo w/Fettuccini Noodles
 St. Louis Ribs w/Bourbon Glaze
 Pecan Encrusted Pork Loin w/Ox's Mustard Sauce
 Sides: Twice Baked Mac 'n' Cheese
 Red Cabbage & Bacon Slaw
 Scalloped Corn Casserole
 Dessert: Tiramisu

Please RSVP to Butch Clark [NO LATER THAN Saturday, September 10](mailto:B1clark@cox.net) 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.



**Bellevue Fireman's Hall
2108 Franklin Street
Bellevue, NE**



October 11th Dinner Meeting at Big Horn Mountain BBQ

We will be dining at an old establishment with new owners Tuesday, October 11. Robin Whitman bought Big Horn Mountain BBQ from Dennis Bechtel, who bought it from Chuck and Rosann Newcomb—all within the past year. Robin has lots of experience running restaurants, and is working hard with her crew to maintain the eateries reputation for good BBQ.

Cost—\$16.00 Per Person

Appetizers—6:00 pm

- Mozzarella Cheese Sticks, Fried
- Mushrooms, Onion Rings, and
- Jumbo Chicken Wings

Dinner—7:00 pm

- Meats—Brisket Back Ribs, Spare Ribs, Featherbones
- Sides—Beans, Home Made Cole Slaw

Beverages—Beer and soft drinks available

**Visit Big Horn Mountain BBQ
2524 South 13th St., Omaha, NE**

www.bighornbbqomaha.com

Please RSVP to Butch Clark no later than Saturday, Oct 8 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.

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.





SMOKIN' BBQ, Wayne & Karen Schuler

August 9, 2011 Monthly Dinner Review by Darrin Branson

The August 2011 GOBS dinner meeting was hosted by Wayne Schuler at the Bellevue Fireman's Hall. Wayne is well known around the BBQ competition circuit as the chief of the Smokin' BBQ cooking team. His grandson was helping out for the first time with the cooking and serving duties this time because unfortunately his wife, Karen was not able to make it due to a recent knee surgery. Get well soon, Karen!

Addressed area	Darrin's Score	GOBS Score
Food Quality	9	8.9
Atmosphere	9	8.8
Service	10	9.1
Value	10	8.6

The meeting started with the usual review of the latest GOBS "Happenings and Upcoming Events." This month's demonstration was how to prepare a stuffed pork loin and was presented by John Underwood. He had everyone's attention as he showed how to cut a loin with precision and unroll it out into a flat piece. He then added the stuffing, keeping it about an inch inside the outer edges of the loin so it wouldn't squeeze out when rolled up. He then rolled it up and tied it off and explained the right temperature and time to cook it either in a smoker or in the oven. As a special treat, the stuffed pork loin John prepared was raffled off in addition to our usual 50/50 raffle.

Smokin' BBQ served an excellent meal starting with riblets and smoked salmon for the appetizers. The riblets were just a bit dry, but still very tasty. The smoked salmon, however, stole the show. Everyone lucky enough to get a sample raved about it. It was melt-in-your-mouth tender and tasted amazing! We asked Wayne how he did it and he replied, "Well, you need to start with a good piece of fish," but that's all we could get out of him.

Following the very good starters came the main course where Wayne cooked a meal fit for the most ravenous carnivore! Five different meats were set out for the GOBS diners—pork butt, pork ribs, pork loin, beef brisket, and chicken thighs. The pork butt was presented as pulled pork. It was tasty, but a little overdone, still very good. The ribs were prepared well and the meat pulled off the bone nicely, they were very tender and tasted great. The pork loin was a bit different. It sort of went along with the theme of the demonstration with just a little bit different style. Wayne wrapped the loin around a sausage (or sausage mixture) so that the sausage was centered in the middle of the loin. It was very tender and the combination of tastes between the loin and sausage was delicious. The beef brisket was thin sliced, well cooked, easy to cut with a fork, and very tasty. The chicken thighs were very tender with a nice smoke flavor.

Wayne also cooked up a good variety of side dishes to compliment all that succulent meat. The BBQ beans were very good with a nice BBQ flavor that wasn't too overpowering. The scalloped potatoes were very tasty, but were a little thin which made them runny. The coleslaw was very fresh and crisp, and the pasta salad had a mild vinegar-based seasoning that was a nice contrast to the other flavors. Topping off the meal was a strawberry dessert that was absolutely delicious accompanied by a sheet cake.

It was great to see so many old and new members come out and enjoy a superior dining experience. We had a whole group of folks from the Shriners join us, all were friends of Phil and Suzanne Hardiman, long-time GOBS members, and all seemed to have a great time! Hopefully we'll see their faces again at a future dinner, but next time as GOBS members! This was definitely a dinner you should not have missed! Hope to see you at some of our dinners real soon!

SOUTHEAST USA BARBEQUE SOJOURN

By Dennis Lamb, GOBS Member

Having been raised in Memphis, on my frequent road trips I always want good barbeque. For a six-week trip in July and August, I enjoyed BBQ at the following locations. One of the joys of travel is barbeque. And, it's always worth the trip!

Back Woods Barbeque in Paducah, KY. One of my favorites with delicious meats, homemade Cole slaw, and a sauce that is kind of halfway between that of Kansas City and North Carolina.

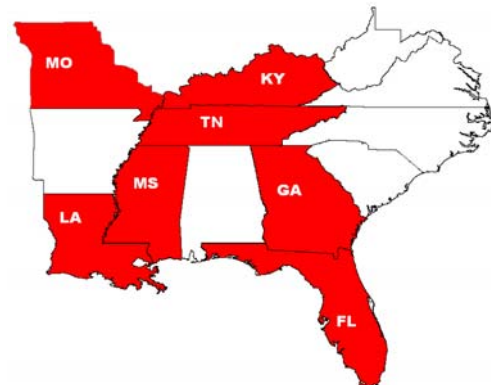
Coleman's Pit Barbeque in Senatobia, MS. A small regional chain with excellent meats and a sauce that is a slightly sour Memphis-style.

Sparky's BBQ in Atoka, TN. Everything is delicious here including their yellow Cole slaw.

BBQ West in Monroe, LA. Memphis-style served dry and two sauces available, mild and hot.

Sonny's Bar-B-Q in Kingsland, GA; Eustis, FL; and Clewiston, FL.
A large southeast USA chain that does a great job, in my opinion, with several sauces available and good sides and meat and ribs.

Gates Bar-B-Q in Kansas City. One of my top favorites. I like the Classic and the X-Hot sauces. Most of the time I get the beef sandwich, but all is delicious, including when they have mutton.



PARKER'S SMOKEHOUSE

by Monty Hoyle

On July 12th, we went back to Ashland, NE to pig out at Jeff Parker's Smokehouse. Unless you're Darrin or Sonny, it's about the same travel distance for me as Sokol Park, just not so moist. Being the "M.C." that I am (that's Master Procrastinator), Terry and I arrived after everyone else had chowed down on all of the wing appetizers, but the chips were crunchy and folks at my table were smacking their lips while finishing up the last shreds of wing meat. I believe Shirley and Amy were taking the bones home for soup stock.

Addressed area	Monty's Score	GOBS Score
Food Quality	8.5	9.5
Atmosphere	9.5	10.0
Service	8.0	9.0
Value	9.0	10.0

There were a few comments from my BBQ brethren and brethernettes that this year's entree offerings weren't up to par as last years. That can

happen, but all I know is Jeff's group must've taken pity on my hungry plight and dished out the best pieces on my plate as we went through the line. Now that I think about it, Jimmy and I were the last ones through the line, too. I prefer dark chicken meat, so a tender portion of leg/thigh was tonged onto my plate as I started through the serving gauntlet. The plate was even hot as they'd run out of the first batch by the time we stepped up to feast. The smiling staff proceeded to pile some brisket, St. Louis ribs, beans and creamy Cole slaw next to the chicken, laughing at our jokes, yet not believing that I was Bobby Flay with a haircut.

The brisket had a light hickory flavor which is standard for restaurants, and was tender and plentiful. I know eateries have to cook different than we do at home. One thing I add to my brisket before wrapping it in foil and steaming the meat is beef base to give it even more flavor. But that's just me. The St. Louis ribs held the bone 'till I devoured the meat along with some good tomato based BBQ sauce. Again, the staff loaded my plate up with as many as I wanted, so you see it does pay to be kind and let others go before ye. The beans were beans, but the Cole slaw was creamy, crunchy and refreshed my palette after the main course. And, the apple cobbler finished the meal with a sweet, crusty flavor.

HEACOCK HARDWOODS



Fall prices are here! Do take advantage of this time to save. As you head out to enjoy the cooler weather at the river, lake, local campsite, or around the fire pit in your backyard with the grill going, please allow me to furnish your firewood.

As always feel invited to contact me for a brochure.

Email: heacockhardwoods@yahoo.com.

And if you are so inclined, visit my website:

<http://www.heacockhardwoods.com>

Hickory

- Little Camper (4' H x 16" W x 4' L) \$70 delivered and stacked
- Face cord (4' H x 16" W x 8' L) \$140 delivered and stacked
- ½ Cord (4' H x 4' W x 4' L) \$210 delivered and stacked
- Cord (4' H x 4' W x 8' L) \$400 delivered and stacked

Oak, Cherry, or Red Elm

- Little Camper (4' H x 16" W x 4' L) \$60 delivered and stacked
- Face cord (4' H x 16" W x 8' L) \$120 delivered and stacked
- ½ Cord (4' H x 4' W x 4' L) \$180 delivered and stacked
- Cord (4' H x 4' W x 8' L) \$340 delivered and stacked

Mixed hardwoods (Walnut, Elm, Ash, Maple, Locust)

- Little Camper (4' H x 16" W x 4' L) \$50 delivered and stacked
- Face cord (4' H x 16" W x 8' L) \$100 delivered and stacked
- ½ Cord (4' H x 4' W x 4' L) \$150 delivered and stacked

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questions,
Call or text
Kevin Heacock
(402) 968-6218**

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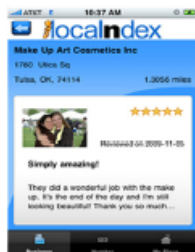
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www.localIndex.com

Greater Omaha Barbecue Society

Officers • Board Members • Associates

President: Nena Cooney
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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. **2011 marks our 20th annual contest**, 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



Greater Omaha Barbeque Society

302 Prairie Road

Plattsmouth, NE 68048