

EASTERN KANSAS TOUR RIDERS CHAPTER B



MAY 2017 MINUTES

Officers:

Director: Everyone

Secretary: Patti Kelsey

Treasurer: John English

Dinner Ride Coordinator: Bev Speckman

Historian: Dave Aiken

Ride Captain and Webmaster: Bill Poe

Photographer: Bill Poe

50/50: Craig Kelsey

Website: website@ektr.org

T-BONES: Just a reminder we are going to the T-bones game August 23 in place of our weekly ride. Give your \$5/person to Bev as soon as possible as she needs to pay for the tickets soon to be sure we can sit together.

MILLION DOLLAR QUARTET: Maurice is hoping to get a group together to go see this production of the “Million Dollar Quartet” : Elvis Presley, Jerry Lee Lewis, Johnny Cash and Carl Perkins in Branson. Please bring any dates you might be available this summer to our next meeting.

THUNDER ON THE SMOKIES: John English is leading a ride to Marquette Kansas to Thunder on the Smokies May 20. We will visit the motorcycle museum while we are having fun at the rally. It will be about 350 - 400 miles. We leave at 7am from the McDonalds in the Sears parking lot at our regular meeting place.

RIDE IDEAS: Dave Aiken gets Wing World Magazine and let us know about a variety of rides including one to St. Francis Kansas in the NW corner of Kansas to

visit an old motorcycle museum (cost of %7 each), LeCompton Kansas for another museum, and going to the Evil Knievel Thrill Show and Museum in Topeka KS.

MILITARY BASES: Bogie and Maryrose are setting up a trip to tour Ft. Leavenworth in June where we will park the bikes, then take a bus ride around the fort as well as the Lewis and Clark center and the cemetery. It will include lunches and the haunted cemetery. The price will be dependent on the number of people signing up as the bus costs about \$230. You will need 2 valid forms of ID (Missouri driver's license can't be one - the government's requirements - Kansas license and passport will work). They are setting up a ride in July to Whiteman Air Force Base. We will park at the golf course and ride a bus around the ase including seeing the 442 squadron (hoping to see the B52 bomber). For this ride they will need our names in advance as well as your driver's license and social security number that they have to hand deliver to the base for clearance.

50/50: Elaine won \$12.50

DINNER RIDES: Donna is leading this week to Sam's Southern near 75 and Nieman. Bev is still wanting ride ideas and leaders for the rest of the riding season.

GUEST SPEAKERS: We are always looking for guest speakers on any subject you feel would be interesting. Dave Aiken will bring a financial tip each month. Bev is working on getting a weatherman for us. As of right now John English is our next speaker.

This month our speaker was Jim Smith talking about BBQ. Jim became interested in BBQ when he moved to Iowa for a job and they found out he was from Kansas City. They presumed since he was from Kansas City he must know how to make great BBQ. He decided he needed to get working on it. He has competed in a lot of competitions beginning in 2011 and now is able to judge contests. To become a judge you have to take a class (\$100) then go to 30 competition and cook with a team then take a test. The American Royal is considered one of the most prestigious competitions in the country and the winner can get up to \$162,000. His

best win was the American Royal with 504 teams competing, he was number 42 in the sides competition with his cheesy potato casserole. He competes in about 3 - 5 competitions per year but not in June - August due to the heat. The competitions cost about \$400 - 500 each to enter, plus your equipment so that you have enough meat to cook so you have enough to put up the best of the batch. He told us there are rules and regulations for the competitions that dictate you can only use wood, wood pellets or charcoal. The wood pellets are actually made out of 60% oak and the other 40% make up what other wood you want for flavor. The cheaper the pellet the more chemical flavoring there is in the pellet. The reason for the 60 / 40 makeup is that configuration helps you be able to set the temperature. In the past the rule was low and slow now people are doing high and quick and are getting good results. While people may really enjoy meat that “falls off the bone” according to the judges that isn’t the best BBQ. You should be able to take a clean bite from any of your meat. Pork that is overcooked will have a “mushy” feel to it. In order to get the best “clean bite” from chicken you remove the skin, take off the fat and replace the skin either putting a toothpick in it or overlap the skin so it “glues” itself back together. Best meats to cook are chicken thighs (most forgiving of the pieces), brisket (chest of the cow) which also makes wonderful burnt ends and ribs. When you compete you have to have a piece of meat for each judge (usually 6 judges per time), if you short them a piece you are disqualified. If you don’t have the food ready exactly on time you are disqualified. He was asked where in his estimation we can get the best BBQ: Q-39 has the best brisket, Bates City and Jack Stack have the best ribs, and Jack Stack has the best pork, burnt ends and baked beans.

Respectfully submitted: Madame Secretary Patti Kelsey

