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Lincoln High Newsletter

Memories of then! News of now!

Don Wylie sends this CBS article on high school reunions:

<http://uttm.com/stories/2005/05/11/opinion/garver/main694498.shtml>

An update on my daughter, Holly, is shown below. I'm just a proud papa and passing it on to some who might be interested in getting on her mail list.

Thanks, Geno

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Editor's note: Three years ago this week, the newsletter had these recipes for Golden Eagle BBQ sauce.

I have an "original" Joe's Bar-B-Q recipe but would definitely be interested in Bill Atwood's authentic original and only version. Having lived in Biron I enjoyed many of these great sandwiches. As I recall they cost \$.25 so for \$.60 you could get 2 Bar-B-Q's and an orange crush. Doesn't get any better than that.

Jere Dhein

Bill Atwood sends:

This is exactly how the ORIGINAL Golden Eagle barbeque sauce recipe is written:

24 oz. ketchup (Hunt's or Del Monte)
3 Tbsp dry mustard
1 1/2 Tbsp black pepper
1 Tbsp worcestershire sauce
1/2 cup brown cider vinegar

Mix ketchup, vinegar, worcestershire sauce, pepper, and mustard together in sauce pan. Bring to a boil; don't scorch. Thin to desired consistency with hot water.

THAT'S IT ! Now a couple tips: For authentic barbeques the sauce must be warm, and you must dip the bun in the sauce before you put the sliced beef or pork on it. Some people asked for extra sauce so

gramma dumped a tablespoon of sauce on the meat then. But remember how the sauce always had the bun bottom soaked and was halfway up the top of the bun so it was such a sloppy mess to eat? That's because she dipped the bun halves right into the pan of sauce. If you're in a big hurry to make some, get the sauce ready and haul home a bag full of roast beef sandwiches from a fast food joint. Pull the meat out, dip the buns in the warm sauce, reassemble, take a bite and take a trip back in time. Remember the red neon **BAR-B-Q** sign?

What I do is throw a rolled rump roast in the slow cooker with beef broth and let it cook until it's done to the point where you can slice it nice and thin. Don't cook it so long that it falls apart. After slicing I put it back in the broth and that's how I keep it warm for serving. Just about any bun works OK. The original ones came from Herschleb's bakery down on first street. Herschleb's also roasted the beef and pork for the Golden Eagle to the tune of about eighty pounds a day. Remember the Golden Eagle also had a ground beef barbeque too? That's all it was, browned ground beef with the sauce mixed in. That's awful good too. I must say that the barbeques are just about as good cold the day after they're made up as when they were fresh, I ate a lot of them like that when mom and dad would bring a half dozen of each home and put them in the fridge for us kids. One last tip: I love the sauce cold too; use it just like ketchup. It's just not as "bitey" (as mom put it) as when it's warm.

So . . . compare your original recipe with this one. If it's the same, congrats, you really had the original. If yours was different, toss it, now you have the original Golden Eagle sauce recipe! Enjoy!

Bill Atwood

Editor's note: Went to the "Rapids" this past Monday in search of a home! Bill's recipe piqued my interest! Judy and I went to Herschleb's for lunch! I had the pork BBQ. \$2.50 these days! Excellent! BBQ sauce recipe is unlike any other I have ever tasted! Cooks were "careful to dip both "sides" of the bun in the sauce!" Judy had a taste and many memories came flooding back! IE, "Why did my parents buy such a "hot, peppery" sandwich?" Evidently not the favorite of a 12 year old! Great for the "older crowd!" After tasting the BBQ, think Bill has the "correct" recipe incorporating cider vinegar, altho Nancy's recipe is close.

Talked to **Bob Hanneman (Class of 60)**, Judy's brother, on the phone last night and he said that the Golden Eagle had a choice of "mild" or "hot" for their BBQ's! He always got the "hot" so when his parents sent him to get BBQ's for the family, the staff at the Golden Eagle always prepared them to his taste, HOT! without asking. Much to the dismay of the rest of his family!

Are there two recipes? And which one did you send us, Bill?

Nancy (Porter) Huisman sends yet another recipe for the BBQ sauce:

Ya'all I love the stories, brings back many fun memories. If we can keep remembering, I guess that means we aren't SENILE YET!!!.... Some days I wonder tho. Is this why I have 3 pair of glasses???? Time to buy the idiot string... !!!

I have a great web site for all of the bikers out there. It is very good and very legit.. I personally know the people behind it. Richard Conger (Dick) is the person who designed and runs the site... he is an avid biker and used to own a shop in Pueblo, Co. .. Andrew(my son) knows his daughter quite well ..she will probably be my daughter in law. The site is www.RMTHUNDER.COM (For Rocky Mountain Thunder) check it out.

Have been busy... took a trip to Charleston and the beach... and home. was great and interesting ...have you even taken a 7hr drive with a BASSETT HOUND in the front seat. She ..Maude.. loved the beach. so did I.

If any of you were ever stationed at Myrtle Beach AFB you would not believe what they have done to it. They are re-doing all of the units and renting them out for the first 3 yrs and then they plan to sell them, renters have first dibbs. I toured the homes, sure looks different than it did in '68. The streets have been renamed but they have the list of original streets so you can actually rent your old base housing home. It will have its own schools and a very nice planned community. www.myrtlebeachlive.com .

I have a house for sale in Alabama ... We are getting out of here.. Early retirement and move on. Alabama is very beautiful, but its just a bit to RURAL here for me. The streets roll up at 9p on a nightly basis. You do your major shopping at Wal-mart. One store is left in the "mall". You are 40 miles from Huntsville, 86 from Birmingham, you live ,breath,and eat either the CRIMSON TIDE OR ALABAMA. God help you if you fly an LSU flag , they had a proper burial for my LSU flag when it shredded. They spit on it..!!!! .Great people, very small town .. you go to the bank and they know your first name.

I guess I have been in the city too long, I sort of like a traffic jam ever so often. like at 7am and 5pm. each day.. lol...
keep sending morre memories and its great to have new faces put stuff in.

I have the original recipie for the BBQ sauce from JOE'S BBQ.

Use with left over roasted beef or pork sliced very thin:

1 family size bottle heinz catsup

1 family size tomato sauce

set aside

2TBS YELLOW MUSTARD

1TBS BLACK PEPPER

1TBSP SUGAR

1TSP CHILLI POWDER

3 SHAKES TABASCCO SAUSE

2SHAKES OF WORCHESTERSIRE SAUCE

COMBINE ALL INGREDIENTS WITH CATSUP AND TOMATO SAUCE MIX WELL AND COOK FOR 1/2 HOUR

Add THE MEAT AND LET SIMMER. I have had this recipe for yrs and yrs.

enjoy...

got to get busy.. later. Nancy

Nancy Huisman