



GAMTRA

AUGUST 2005

www.oldengine.org/members/gamtra



COTTON GINNING DAYS

WITH OUR DEEPEST SYMPATHY

G.A.M.T.R.A. would like to express our heartfelt sympathy to the family of Mr. H.C. Lankford, who passed away on July 25, 2005. H.C. was a valued and respected member, leader and friend of G.A.M.T.R.A. He will be truly missed.

COTTON GINNING DAYS

OCTOBER 14-16, 2005

Cotton Ginning Days will soon be here!
All of the planning will soon be put into action.
We look forward to seeing you there!

VOLUNTEERS NEEDED FOR COTTON GINNING DAYS FESTIVAL

Volunteers are needed for cotton ginning, registration, entrance greeters etc. All help will be welcomed!!

UPCOMING SHOWS IN AUGUST 2005

AUGUST 12 – 13

SPOKES AND CLEATS ANTIQUE ENGINE
AND TRACTOR SHOW

Turnersburg, NC

AUGUST 24 – 28

TRI-STATE GAS ENGINE AND TRACTOR
ASSOCIATION INC SHOW

Portland, Indiana

AUGUST 2005 MEETING

The meeting this month, **Thursday, August 4, 2005**, will be held at Western Sizzlin' on Rankin Road, just north of I-85 on US 321. As always, we will "meet and eat" at 6:00PM and have our business meeting at 7:00PM. We look forward to seeing you there! ☺☺

FANTASTIC BBQ RECIPE

Recipe courtesy Paula Deen

The Lady and Son's Smoked Boston Butt Roast

Recipe Summary

Difficulty: Easy

Prep Time: 20 minutes

Cook Time: 3 hours

Yield: 6 TO 8 servings

1 (5-pound) pork butt roast

4 tablespoons House Seasoning, recipe follows

2 tablespoons seasoned salt

4 tablespoons liquid smoke, found in grocery store

1 medium onion, sliced

1 cup water

3 bay leaves

Barbeque sauce of choice, for serving

Preheat oven to 350 degrees F.

Sprinkle 1 side of the roast with 2 tablespoons of the House Seasoning, making sure to rub well. Flip the roast over and rub the remaining 2 tablespoons of House Seasoning. Repeat the process with the seasoned salt and liquid smoke. Place the roast in a large roasting pan. Add the onion, water and bay leaves to the roast. Place in the oven and cook for 2 1/2 to 3 hours, or until thermometer reads 170 degrees F. Let meat cool for a few minutes and then slice.

Serve with your favorite barbeque sauce.

House Seasoning:

1 cup salt

1/4 cup black pepper

1/4 cup garlic powder

Mix ingredients together and store in an airtight container for up to 6 months

Episode#: PA1A26

Copyright © 2003 Television Food Network, G.P.,
All Rights Reserved