

Jim's Perspective...

Culinary Artists

With indoor restaurant dining prohibited in Lincoln, and with the general standard of staying at home and eating at home, it has brought back memories of how Janie and I used to almost always have dinner at home when the kids were young. Once they all moved out, we shifted our evening meals more often to the restaurant scene, but in our younger days it was primarily home-cooked meals which is what we could afford. Also, in the late 1970's and early 80's Janie managed the household and raised the kids, she did not have a wage paying job. She had a full-time job, but it was the kids, not a business endeavor! She is an excellent gourmet chef!

Now, she is cooking all of the old favorite recipes again! Meat loaf, beef brisket, chicken and rice, beans and weenies which the kids really liked, macaroni and cheese, and chicken parmesan to name a few. She prepared all of this years ago, and we are now eating some of these delectable dishes again! A trip down memory lane! And doubly fun because I don't prepare anything! I managed the grill and did fine with hamburgers and steaks, but everything else was prepared by Janie.

Another dish we now partake of both at lunch and dinner, is chili. This meal is especially memorable because the chili recipe Janie prepares is one that comes from my grandfather Oscar Dobler. He owned a restaurant/bar in downtown Saint Joseph, Missouri. He had his own special chili recipe which Janie copied from the recipe that my mom had. I have been to chili feeds and tried chili at various restaurants, but I have never eaten chili as good as what my grandpa prepared. Since I suspect many of you are at home and eating meals at home more often than you did a few months ago, I thought I would pass along to you this culinary delight.

2 pounds of hamburger
One small onion, chopped
One-two cloves of garlic, minced
Cook on low heat until brown
Add:
2 cans tomato paste (6oz)
6 cans of water
Cook for 1 hr.
Add:
2 Tablespoons of chili powder
1 Tablespoon each of salt and paprika
Cook 15 mins.
Add:
2 cans kidney beans
Cook till hot.

Bon Appetit!

Alas, I did not inherit my grandpa's culinary talent! Actually, I never knew him. He died of a stroke in 1952 when I was only 2-years old. He smoked cigars and a pipe which I am sure affected his health.

I remember hearing that once he smoked all of a cigar until nothing was left but the butt-end of the cigar, he would not throw it away. He would stuff this remaining piece of the cigar in his pipe, light it, and smoke the rest of the cigar situated in the pipe. In those days there was a waste not, want not attitude among that generation.

Jim's Banquet Dinner

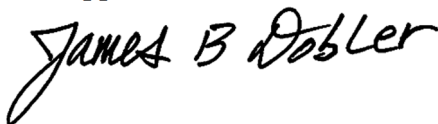
As I mentioned in the past, Janie was a member of Kappa Kappa Gamma sorority. At some point after her college years, Janie was on the Lincoln Kappa Alumnae Board. The year that she was the President of this group she attended the National Kappa Convention held in Scottsdale, Arizona when the kids were young. This was the first time that I ever had to manage all three little kids for several days, **on my own – by myself!**

The first evening we were all together, it was time for me to cook dinner. I grilled burgers. The three kids were seated at the kitchen table awaiting their evening meal just as they did every day when Janie served them a feast. Her dinner was served on china plates. My meal that night was served on paper plates. I did not want to have to clean plates. Along with the burgers I served Van Camp Pork and Beans, but I served the beans in the pan that they were warmed up in. I did not add ingredients to the beans, top them with bacon and bake them in the oven which is what Janie would have done. I did not have any other cooked items. I slapped a package of potato chips in the middle of the table and then I also served a fruit which Janie often included for the little kids. However, my fruit dish consisted of a can of Del Monte Peaches in heavy syrup. I did not put the peaches in a bowl, I just sat the opened can on the table with a spoon inserted in the can. I will never forget the look on the faces of my three kids as they stared at my meal presentation. They had never seen a can of peaches on the table. Janie always served fresh fruit which she prepared and presented in a nice bowl. It was as if the kids had been sent to prison. To this day, they all laugh about my meal. It has come up again now that everyone is eating more home – prepared meals.

Well, my lack of culinary skill is funny, and I guess I don't mind being the butt of a joke. I may as well admit the obvious. However, I have decided that maybe my family is too hard on me. Maybe my meal was really just fine! Consequently, with all of the "take out" food orders going on, and delivery food orders; I am offering to you, exclusively, my very own *Jimbo's Gourmet Feast* for delivery, anywhere in Nebraska. Yes, with the convenience of a simple phone call to me, I will deliver the following meal to your front door, place it on your porch, and then run like hell!

Hamburgers, pickle, onion, ketchup, mustard, (buns for an extra charge)
Potato chips
Baked beans in a pan
Del Monte peaches in heavy syrup

Bon Appetit!



Jim Dobler, CPCU

PIA Legislative Coordinator

Questions or Comments? Please email jbdobler@outlook.com