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Greetings

Ok it is just me or is this winter colder than normal? Could it be that I'm getting a little thin skinned? I guess spring and heat is getting closer every day.

The steak report this month comes from some really good friends and darn good chefs. Kevin and Toni

Walters, "Bogies Steak House" is in my all-time top 5 steak houses, ever. I will have to admit I really messed up on my timing on this trip. Usually I get there at the last minute just before closing and sometimes my steak will be on the table ready to cut into, if I call ahead. The best part of getting there close to closing is I get to visit with Kevin and Toni, but this time they were so busy we hardly had a chance to visit. I think their grandchildren have a big part of this operation now, and would maybe fire grandpa and grandma if they stopped to visit with me.

This time, Austin Brandt and I landed at Bogies in Albia, IA at five thirty like when normal people eat. I think everybody decided to come to Bogies at five thirty. A guy sitting at the table next to us asked where we were from, after telling him, he said that they had driven one and half hours to experience "Bogies." He said he was told it was a great place to eat. After he had his meal, he said "they didn't lie, this is better than great and you better bring your big boy appetite." He was impressed to say the least!

On to our experience. Toni always sits me clear to the back by the grill. I'm not sure if she just wants me back there so I won't bother regular people or what. Its real interesting to watch the guys grill. Kevin and Toni's grandson is one of the grillers. I watched him go to the cooler and toss a steak ten feet and it landed on the grill and he didn't move it till he turned it. It doesn't take much to impress me but these guys are like well-

tuned machines. Kevin convinced me to try the prime rib. I very seldom order prime rib,

but if the head chef recommended it, don't argue with the head chef.

On to the meal, Kevin brought this plate of what appeared to be a medium rare roast and 2 pounds of potatoes. The prime rib was deadly prepared to perfection and I have to admit it was great. Austin, on the other hand, ordered a ribeye that looked deadly also. I almost wanted to eat off his plate, too!

Have you ever been at a point when you would like to have more capacity so that you could totally over eat? I was there and no way could I begin to get around all the food that they had brought me. Now let's talk taters. Not sure what they do but those taters were great! They have onions, peppers, and seasoning that makes these taters deadly. Oh and we can't forget the granddaughter waitress, this young lady knew her stuff and man can she take orders and wait tables. Great job young lady. Kevin, Toni, and grandkids, it is always a pleasure to dine with you, don't change a thing its awesome!

Not often do you get a double food story but Dixie and I made our way to Austin, Minnesota and landed at "The Old Mill Restaurant." I wanted something different so I quizzed our waitress Lynda to find out if they pulverized their pork or if they prepared with some flavor



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