



Arizona Biker Information Guide Proudly Presents Feature Writer

Nationally Recognized & Syndicated

Biker Billy hosts a syndicated television cooking show,

“Biker Billy Cooks with Fire”

“Biker Billy Cooks with Fire”, and has authored three cookbooks. Just released in 2003 is his latest book, “BIKER BILLY’S HOG WILD ON A HARLEY

COOKBOOK”. The book includes 200 recipes from HOG members and Harley riders across America and an ample supply of Biker Billy’s own fiery recipes. The book is endowed with Biker Billy’s unique biker banter. It is sure to bring the adventure and flavor of the open road to your table and family. The illustrated book is published by Harvard Common Press and is available in bookstores everywhere for \$19/95, or on Biker Billy’s web site where you can have it autographed. Check out www.bikerbilly.com where you can also find information on Biker Billy’s touring schedule

Chilling Our Wheels

It’s January 2007 and another year has passed like a well-worn slab of asphalt beneath my wheels. As the old adage goes, “Time sure flies when you’re having fun,” and even if you aren’t having fun, it still seems to move too fast anyway. Some days I feel like a fly caught on the front end of a top-fuel drag bike—just when I settle down for a moment’s rest, I’m rocketing off in an unexpected direction. Even then, it sure is one hell of a wild ride and any ride is better than none at all, which is what most riders will get during this most frozen month. However, I think there are hidden purposes in this weather-induced downtime. Though I have never put my bikes up for the winter season—there are always some incredibly beautiful days of unseasonably warm weather that just *must* be used for riding—there are a few weeks that my bikes can be “taken off line.” January seems the best month to idle them for any updating or customizing that I have been considering, along with a yearly deep cleaning, waxing, and inspection. If you have had your machine for a few years or are a high-mileage rider with a new bike, you will always be surprised by something you find during the process. It is so much better to find that loose fastener or frayed wire in the comfort of your garage rather than in the middle of Outer Bum Luck, Egypt. If you have ever spent valuable vacation days chilling your heels in some highway motel, waiting for your bike to be repaired, you know what I mean. If not, well, trust me. When the bikes are idled by the snow and ice, it is also a great time to do some dreaming of places you would like to see and explore, whether it is far-off places like Europe or Hawaii or a historic or scenic area just a few hundred miles away. Cold, dark, winter evenings are at their max in January, which makes for a perfect time to settle in front of the fireplace with some maps and travel guides (or your laptop and the Internet). Heck, with a few mouse clicks you could have a great summer adventure lined up for you and your bike. As the years roar by, I have found that if you don’t plan that big trip, you simply won’t take it—some other thing will crop up and fill the time. It really is funny how even a few dollars of reservation deposit will keep you committed

This is also a good time to take a good hard look in the mirror. No, not to admire your striking good looks or six-pack abs (whether beer or gym style). Rather, to reflect on the past year's riding. Did you have some close calls on the road? More so than the year before? Have you ever scared yourself with your riding? Or did you indeed have an unintended impact with the ground or something else? No matter whether you are a new rider fresh from an MSF course or a grizzled veteran from the old school, you surely have picked up some bad riding habits during the last season. Now is the perfect time to make a reservation for the very desirable spring season of your local rider-education classes. You'll be a better rider for it and probably add years to your riding career. Enough said. Lastly, there is another hidden purpose in these cold, dark days. Do some thinking about how rotten it feels to not be able to ride, and then pause to consider a serious "what if." What if your riding opportunities were not guaranteed to return like the warm days after the winter? What if you were not allowed to ride again? What if your beloved bike were considered unsafe and banned, or required modifications that you could not afford? I know some of you believe that will never happen, but if you are correct, it is because of the hard work of dedicated riders all across this nation who volunteer their time to support the efforts of the groups like the AMA, CBA/ABATE, MMA, and the MRF. If you don't know what those initials stand for, shame on you. If you do know, this is the perfect time to find your local chapters or contact the national offices and get involved. Like all great freedoms, the freedom to ride is never free. Volunteer, or at least join a motorcycle rights organization and stay informed about what is happening in your favorite sport, or, more appropriately, your lifestyle.

Lisa Peters' Peanut Butter Cookies

As I have said, I do love peanut butter cookies. This cookie recipe from Lisa Peters of Concord, New Hampshire, has a wonderful aroma while baking and a great peanut butter taste. Great for that H.O.G bake sale or for a pre-ride meeting treat, enjoy them as they are or, if you like something a little fierier, add some cayenne pepper like I do.

1/2 cup (1 stick) butter

2/3 cup honey

1 large egg

1 cup peanut butter (Lisa uses the no-sugar natural stuff)

1/2 teaspoon salt

1/2 teaspoon baking soda

1/2 teaspoon vanilla extract

Cayenne pepper to taste (optional)

1 to 1 1/2 cups sifted all-purpose flour

1. Preheat the oven to 375° F. Grease a cookie sheet.

2. In a large mixing bowl, beat the butter till soft and smooth, then add the honey and cream it in. Add the egg, peanut butter, salt, baking soda, vanilla, and cayenne, if using, and beat in well. Add 1 cup of the flour and mix well. Add as much additional flour as needed to achieve a firm dough; the final amount depends on how oily the peanut butter is.

3. Drop by spoonfuls onto the prepared cookie sheet. Press flat with a fork in a tic tac toe pattern. Bake until golden, 10 to 20 minutes.

Makes 30 to 36 cookies