



# Meet Your 2019 Board of Directors

## Stan Dobosenski, President



I was elected to the MBS in 2015, and now have the privilege to serve as President. I believe leadership is the capability to translate a vision into reality. The team of Board members I work with are extremely hard working and second to none in their efforts for the MBS. Collectively we will look for opportunity in every difficulty rather than seeing difficulty in every opportunity. We have made a lot of fresh changes to the MBS, and there are more exciting things to come!

My first experience with Pro BBQ came in 2001 when I was trained as a judge for the ABA event, "Great Northern" in Brainerd MN. I was blown away by the detail, and level of competitive spirit the teams put forth with their efforts. On a Alabama vacation a couple years later, a pro team named Smoke Me Tender was kind enough to let Tonia and I hang with them on Saturday as they competed at Smoke in the Wiregrass in Dothan. That was amazing and I knew immediately that I wanted to compete rather than judge.

RUB MY RACK BBQ team began in 2013 when the Great Northern re-emerged as a KCBS event in Brainerd. Having never competed ever before in BBQ so we were pretty clueless, and loaded in looking like the Clampets! But we earned a chicken call, got to know the MN BBQ community, we were hooked. With 53 contests under our belt the rest is history.

## Dick Dahlen, Vice President

Started in 2012 with a judging class in De Moines with Mike Lake. Attended a KCBS cooking class with Paul Kirk and in 2013 completed a table captain class.

I travel each year from Green Bay, WI to Orange Beach, AL and Nebraska to Illinois to judge. So far I have done 120 KCBS events judging or table captain. I have cooked with a KCBS team from 2013 to 2016.



Since 2011 I've been a board member for Big Island Festival and BBQ. I setup BIB. In 2015 I attended a KCBS cooking class with Swamp Boys. I'm also a certified SCA and World Food judge. I work with Operation BBQ Relief and Beyond the Yellow Ribbon as well as a board member for Minnesota Barbeque Society.

## John Scharffbillig, Past President



I have been a part of MN BBQ Society for a long time! I became part of the Board back in 2010, and have served in several rolls; my current position is Chairman of the Board. As our mission statement states "The Minnesota BBQ Society is a nonprofit, charitable organization dedicated to the promotion and enhancement of the art of outdoor cooking. The Society does this by sponsoring and promoting various events and contests throughout communities designed to highlight the passion of great BBQ and by fostering interest in both members and nonmembers through educational opportunities and activities. Our members are at all levels of involvement in the art: Casual backyard chef to competition cooks and professionals, all sharing the same passion."

This is what keeps me involved; wanting to keep this mission alive at all levels, along with helping to make the MBS the best BBQ organization in the country!



## Aaron Bourdage, Board Member

I started competition BBQ using our sauce at a rib comp with a buddy way back in 2014. We managed to win first place, first time out with box #19! I thought, .... man, ....this is easy! Couple hundred dollars and 47 total comps later, my Fiancee' Missy Fisher and I (my partner in crimes against bbq humanity, according to some judges) have managed a couple of GC's and RGC's and also an addiction to competition BBQ! Long before getting addicted to KCBS, Missy and I started Lucky 19 Sauce Company.

You can find us the two of us out sampling our sauces or out competing on the KCBS BBQ trail across the midwest. Our passion for food goes beyond far beyond just BBQ, but BBQ it is certainly our passion! We love the people we've met along the way, and look forward to meeting even more of ya in the future! Cheers!

## Claire Terrones, Board Member

CEO/Partner, Old Southern BBQ : Claire is a 3rd year Board Member of the MN Barbecue Society and CEO/Partner at Old Southern BBQ. Recently Awarded Minneapolis/St. Paul's Top 40 Business People Under 40, Claire passionately lives the life of BBQ from Pitmaster to Paperwork. She got her start in BBQ as a personal assistant to Famous Dave; this meant Dave's life became her life. She has had the fortune to travel the country attending BBQ events, working everything from a backyard event to the Nugget Rib Cook-Off in Reno, and have had the opportunity to dine and tour the smokers of the tastiest BBQ Joints in America. Her favorite BBQ style is Texas and sauce style is Chicago. In 2015, Dave created Old Southern BBQ and Claire took the lead to manage and grow the company. Old Southern BBQ now has five locations in MN & WI and was awarded Top Barbecue Restaurant in America by *National Barbecue News!* Claire is a KCBS Judge and has had the Honor to Judge The American Royal & The Jack.



## Nate Berg, Board Member



City Slickers BBQ : I began cooking BBQ at the age of 10, learning from my Uncle Charlie at the RC's BBQ stand at the Minnesota State Fair. I immediately fell in love with the style of cooking, flavor profiles and culture of BBQ. Fast forward 19 years and I continue to work at the State Fair booth every summer, compete in 10-12 KCBS contests a year and even sell my own line of BBQ sauce. I originally got involved in the Minnesota Barbecue Society to help organize contests and spread the word of competition bbq. Since then, my plans have slightly changed. Not only do I want to grow competition BBQ, I want to grow BBQ culture all together in the state. There are a lot of great restaurants, competition teams and backyard cooks in this state and all should be recognized. Linking the society with other local events will get the message of BBQ out to the public whether it is local rib cook offs, classes or KCBS contests. The knowledge of BBQ must be spread.

## Dan Fagerlind, Board Member

I am from Dover, MN, married to Traci, and have three kids Katie, Travis, and Kyle. I am employed as a carpenter. I enjoy hunting, racing, cooking, and BBQ-ing. I am co-founder of Whitewater Drum Smokers located at our worldwide headquarters in St. Charles, MN. My interest in competitive BBQ started while watching BBQ Pitmasters. I decided this would be a fun thing to do. Luckily, Randy Ward was also interested in trying to do this and the rest is history. I have learned so much from competing and met some awesome people along the way. I decided to become involved as a board member of the MN BBQ Society to help grow the sport in Minnesota. I hope by getting involved this way we will be able to get more contests in Minnesota, but most of all get more people involved in competing growing our BBQ community.



### **Jeremy Dockendorf, Board Member**

I've been passionate about barbecue ever since I built my first pit in 2011. That passion really grew when I started my barbecue team, The Docfather BBQ, competing in backyard contests and eventually made my way to competing on the KCBS Master Series circuit four years ago. With my teammate/son, Wes, we've travelled all over Minnesota and surrounding states to compete and we couldn't do it without the awesome support of my wife, Melody, and daughter, Madeline. We live on a hobby farm in Foley, MN where we enjoy everything about the outdoors: riding horses, hunting and fishing, and of course grilling and smoking! I enjoy serving on the MBS Board of Directors because it allows me to take all the great ideas that I hear from fellow Q'ers and put them into action. It's awesome to see the Society grow and flourish as we strive to always improve.



### **Randy Ward, Board Member**

I am a resident of St. Charles, in southeastern MN. My career is in the commercial grain dryer industry, and I am also co-owner of Whitewater BBQ LLC. My start in BBQ was a mutual interest with friends. The board of director position was sought because I wanted to increase my contribution to the MN BBQ community.

### **Chuck Anderson, MBS Webmaster (Non-Board Member)**

Owner of Chizzle Designs, Chuck has been building fully custom websites for 7 years. He rebuilt the MN BBQ Society site in 2016, helping increase the Society's online presence. In his spare time he enjoys snowboarding, fishing, and firing up the Traeger for some smokey goodness.



## **Minnesota Upcoming Events**

March 9th , **Certified BBQ Judging class**, St. Paul, [www.mnbbqsociety.com](http://www.mnbbqsociety.com)

April 13th, **Spring Training, U of MN Meat Science**, St. Paul, [www.mnbbqsociety.com](http://www.mnbbqsociety.com)

May 10-11th , **MN in May, KCBS pro & backyard competition**, Isanti Fairgrounds, Cambridge MN, [www.mnbbqsociety.com](http://www.mnbbqsociety.com)

May 31-June 1, **Smokin' in Steele**, Owatonna MN, KCBS pro & backyard competition, and Kids Q. [www.smokininstele.com](http://www.smokininstele.com)

June 7-9, **Mankato Cookout Double Header**, Mankato MN, Pro KCBS, Kids Q. [www.mankatocookout.com](http://www.mankatocookout.com)

Aug 16-17, **Smokefest**, Pro KCBS competition, [www.smsumustangs.com](http://www.smsumustangs.com)

Aug 23-24, **Big Island BBQ**, Albert Lea MN, KCBS pro competition. [www.bigislandfestivalandbbq.com](http://www.bigislandfestivalandbbq.com)

Sept 13-14, **King Turkey Day Smokin' Gobbler Cook off**, Worthington MN. [www.kingturkeyday.net](http://www.kingturkeyday.net)

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