



## HAPPY BBQ NEW YEAR!

WOW! What a national conference in Kansas City we just had! As I look back over the past year leading up to this year's conference, the one word which comes to mind is "exciting." Every day brought something new from brand new friends and acquaintances to challenges to opportunities. Getting to know the board on a different level than I had known them before was exciting. Before becoming Executive Director, each member of the board was to me, a fellow conference attendee year after year. But now we're partners in growing the business of BBQ and the Kansas City conference solidified this. As I look back over the year and this conference, with all it includes, I am excited to begin a brand new year.

Many of our conference goers have revealed to me, even in Kansas, their New Year doesn't begin on January 1st as does the rest of the world, but rather the year begins at the party we call the National Conference. One of the reasons are the friendships and in many cases, partnerships born during the yearly event. This is one of the aspects I look forward to year after year. As this coming New Year takes off, who knows what the new friendships and partnerships yet to be made will look like as we work toward the 2020 conference. I've made some long lasting friendships, as have you and we have past conferences to thank for this. Now as I embark, along with you on the BBQ New Year, I am eager to meet and become friends with others of the same BBQ love.

As I mentioned earlier, the past year wasn't without its challenges, those ups and downs. But what would life or even BBQ be without challenges? These are what helps us appreciate all the successes which come our way. Challenges aren't bad things they are what helps us to learn, to grow and to succeed. With the advent of this New BBQ Year upon us, I look forward to these challenges as you should. It's these which will take

BBQ farther than it has been before. On May 25, 1961, President Kennedy stood before the United States congress and announced the biggest challenge the world had ever heard when he said the United States "should commit itself to achieving the goal, before this decade is out, of landing a man on the Moon and returning him safely to the Earth." This BBQ New Year may not see us cooking a brisket on the moon, but we can still meet the challenges head on which will take us to great heights, just the same.

This past year brought me the opportunity to be the Executive Director of the NBBQA. A dream job really for someone who loves live fire and outdoor cooking as much as I. It's opportunities like this some never receive, yet here I am. Many of you know what I'm speaking about when referencing occasions such as this. You've seen your BBQ sauce on the store shelf of your local or even national grocery store. You've watched this rub you created in your kitchen be used by a world champion and now everyone wants it. You woke up one morning and seen your life changed for the better because of a TV show, an article, or a million other events because of an opportunity you've grasped. This is what I look forward to the most in this BBQ New Year. Watching our members grasp on to new opportunities they haven't even fathomed last year and to know the NBBQA can play a role, whether large or small, makes all the hard work worth it.

So to you, National BBQ & Grilling Association friends and family, I want to wish a very Happy BBQ New Year!



**MEET THE BOARD**

# MEET THE NBBQA BOARD

It's conference week and that means great things are going down in Kansas City. From a Culinary Fight Club with 10 teams to steak competitions (one for only conference attendees and one for the public) to breakout sessions. In

addition to all the great fellowship happening is the beginnings of a brand new BBQ year along with some brand new members of the board of directors So we thought now would be a great time to get to know them.



**President Elect:**  
**Patrick Murty**

In December 2010 Patrick opened Company 7 BBQ in Englewood, OH. And runs it with his family. Been a amateur cook since I was younger. My father was always cooking and smoking on his Weber kettle. Company 7 bbq has been very successful since opening and NBBQA has always been a key to our success. If that isn't enough to keep him busy, for 20 years he's been a firefighter for West Milton Fire Department.



**President Outgoing:**  
**Mark Lambert**

Mark is a 5-time World Champion and owner/operator of Sweet Swine O' Mine Distribution. His original sauces and rubs can be found in major outlets such as Bass Pro Shops, Lowes and more.



**Past President:**  
**Linda Orrison**

Known as "Mama Shed," Linda is the marketing director of The Shed BBQ and Blues Joint in Ocean Springs, MS



**Secretary:**  
**Barbara Latimer**

Barbara Latimer is Franchise Relations Director for Sonny's BBQ, where she specializes in event management and creating a culture of integrity. She has over 32 years of experience in the hospitality industry, 23 of those years have been with Sonny's Franchise Company. In her tenure with Sonny's, she has been Director of Public Relations, Area Director of 4 locations, and Director of Training.



**Treasurer:**  
**Ken Phillips**

Living in Texas Ken is the co-founder of the Steak Cook-off Association (SCA) which is the fastest growing food sport sanctioning body in the world putting on over 300 contests internationally this year.



**Central Region Rep:**  
**Kevin Kolman**

Kevin holds the title of Weber Grill Master for good reason. His high skill level behind the grill, passion for all things barbecue, and enthusiasm for the Weber brand are just part of why he is the go-to for all things grilling. His experience from co-instructing a Barbecue Science course at The Ohio State University, attending Camp Brisket at Texas A&M, and teaching around the world make him one of the most credible sources of BBQ.

---

**"I love the way throughout history how a cook/bbq brings so many people and cultures together. That is what I look forward to building upon in the next year."**

---

Feel free to reach out to any of our board members if you have any questions, comments or suggestions as we all endeavor together to grow this business of BBQ in the NBBQA.

---

**"Since becoming a member, NBBQA has allowed me to network and build relationships I would not otherwise have been able to. NBBQA is a unique and diverse group that allows me to not only gain knowledge, but give back as well. For Sonny's BBQ, it is important for us to plug in and be apart of such a great culture."**

---



**East Region Rep:**  
**Kell Phelps**

Kell Phelps has been in the barbecue world since his teenage years where he cut his barbecue teeth on the competition circuit. In 1990 his father, and NBBQA founding member, Joe Phelps started a printed newsletter called the National Barbecue News. In 2002 Kell bought the magazine from his dad and made barbecue his daily job. Kell and his father are both proud past-presidents of the NBBQA. Kell currently serves on the NBBQA board of directors and also works with both the sponsorship and partnership committees.

**“Beyond honored to work for and with this association since it’s beginning and it’s great to see so many fresh faces willing to work on the future of NBBQA. Looks to me like we should all be looking for sunglasses as the future indeed could be very bright!”**



**West Region Rep:**  
**Jason Bauer**

Hailing from the Pacific Northwest, Jason is pitmaster with War Pig BBQ and also sits on the board of the PNWBA.

**“I’m looking forward to meeting other NBBQA members across the country. Looking to build a network of friends in the business of BBQ.”**



**Barrett Black**

From the famous Black’s BBQ family, he brings a wealth of BBQ experience (and DNA) to the board.



**Shane Draper**

Former Navy Intel Analyst turned IT guy. Now CEO of a BBQ/Sauce/Rub company & consultant to BBQ/Grill companies such as Grilla Grills

## MEMBERS AT LARGE



**Joey Machado**

With over 20-years of competition BBQ in Texas and passing that passion on to my son Ty, this has become a family business in a sense. As Marketing Director for B&B Charcoal Products I look forward to the upcoming year and all the opportunities it brings. I believe BBQ is a tradition, whether it is an old one or a new one you may be starting for your family. I also believe it is about family, the blood family you have and also the family you grow by being involved in this sport.

**“I believe NBBQA has played a huge role in the success with my position with B&B Charcoal Products not only by opening doors but also in establishing friendships in the industry which have proven to be invaluable. Like any organization it’s value is what you make it and being involved and being active will put you in the right circles.”**



**Mike Radosevich**

Former police officer and co-founder of Code 3 Spices which gives back to first responder and military organizations through the efforts of their award winning sauces and seasonings. Code 3 Spices is in the process of becoming a nationwide brand. Code 3 Spices operates its headquarters in Collinsville IL. which acts as a BBQ classroom, showroom, BBQ Supply, offices and warehousing.

**“With the popularity of BBQ being at an all-time high, this is a very exciting time to play a roll of value to an amazing organization of people”**