

2025 BARBECUE HALL OF FAME

**SELECTION
COMMITTEE**



SELECTION COMMITTEE MEMBERS

JIM AUCHMUTEY

KEVIN BLUDSO

RAY LAMPE

ADRIAN MILLER

AMY MILLS

J.C. REID

TUFFY STONE





JIM AUCHMUTEY

Jim Auchmutey is author of Smokelore: A Short History of Barbecue in America, the companion volume to the “Barbecue Nation” exhibition at the Atlanta History Center, for which he served as guest curator. Jim spent almost 30 years as a writer and editor for The Atlanta Journal-Constitution, specializing in stories about the South and its history and culture. He has coauthored two cookbooks including the first devoted solely to barbecue sauces and rubs, The Ultimate Barbecue Sauce Cookbook. A founding member of the Southern Foodways Alliance at the University of Mississippi, he has won awards for his food writing from the James Beard Foundation and the Association of Food Journalists. He lives in Atlanta with his wife, Pam, and comes from a long line of barbecue pitmasters and Brunswick stew makers.





KEVIN BLUDSO

Kevin Bludso is a chef, television personality and two-time Steve Harvey Hoodie Award Winner. In 2008, he opened Bludso's BBQ, his small takeout BBQ stand in Compton, California. It has since grown into an international empire, with a flagship restaurant, Bludso's Bar & Que, in Hollywood, a concession stand at the LAFC Soccer Stadium, a location in Proud Bird by LAX, and a sprawling restaurant and bar called San Antone by Bludso's BBQ in the Crown Casino in Melbourne, Australia. He is the judge on the hit Netflix BBQ competition show, The American BBQ Showdown, and has multiple television appearances on shows like Diners, Drive-Ins and Dives and Bong Appetit, and as a recurring guest judge on Bar Rescue. His first cookbook, The Bludso Family Cookbook: BBQ Soul Food and Family, From Compton to Corsicana, was released in Spring 2022 for Ten Speed Press.





RAY LAMPE

“DR. BBQ”

Ray Lampe grew up in Chicago and after high school spent 25 years in the family trucking business. He had been participating in BBQ cookoffs as a hobby since 1982, so he decided to take a leap and turn his hobby into a career. In 2000 Ray moved to Florida and began his career as an outdoor cooking expert when the trucking business had run its course. Ray has written nine cookbooks and is currently working on his tenth. The most recent being “Ray Lampe’s Big Green Egg Cookbook”. In 2014, Ray was inducted into the “BBQ Hall of Fame” and in 2018 Ray opened “Dr. BBQ’s” restaurant in St. Petersburg, Florida with Roger and Suzanne Perry.





ADRIAN MILLER

Adrian Miller is a James Beard Award-winning food writer, attorney and certified barbecue judge who lives in Denver, CO. He is currently the executive director of the Colorado Council of Churches. Miller previously served as a special assistant to President Bill Clinton, and as a senior policy analyst for Colorado governor Bill Ritter Jr. Miller has written three books including: Soul Food: The Surprising Story of an American Cuisine, One Plate at a Time, The President' Kitchen Cabinet: The Story of the African Americans Who Have Fed Our First Families, From the Washingtons to the Obamas, and Black Smoke: African Americans and the United States of Barbecue.





AMY MILLS

Amy Mills may have tried to run fast and far from the family business of barbecue but she ended up becoming a true visionary in the industry's male dominated world. Her dad, the legendary pitmaster Mike Mills, taught her how to cook with fire while growing up in Murphysboro, Illinois, but Amy embarked on a marketing career instead. She shared her keen understanding of marketing with her father for the family's restaurant, 17th Street Barbecue. "You can cook the very best food in the world," Amy often said, "but if you can't tell a story that gets people interested in it, no one will buy it." Amy and her storytelling skills transformed 17th Street Barbecue from local gem into national best-seller. It received glorious reviews, numerous awards, and brought people around the world to a tiny town in Southern Illinois. After Amy officially returned in 2000, she solidified the business's revered title as the church of barbecue by developing a mail order business and turning the annual Praise the Lard barbecue competition into an essential stop on the competition circuit. In 2005, Amy won a James Beard Foundation nomination for co-writing Peace, Love and Barbecue, the first of two cookbooks produced by the restaurant thus far. Now Amy has her own story to tell. It's the culmination of everything she's learned in business and in life. It's about giving back to a town that's always embraced her, even when she refused to stay put.





J.C. REID

A native of Beaumont, Texas, J.C. Reid graduated from the University of Southern California after studying architecture and spent his early career as an architect in New York City. He returned to Texas in 1995, retiring from architecture but creating his own Internet business in Houston. As his business became self-sustaining, he began traveling Houston and the world to pursue his passion: eating barbecue. He began blogging about food and barbecue for the Houston Chronicle in 2010 and became the newspaper's dedicated barbecue columnist in 2014. Reid is the co-founder of the Houston Barbecue Festival whose goal is to showcase mom-and-pop barbecue joints in the city. Now in its twelfth year, the most recent event in 2024 featured 35 barbecue joints and 2000 guests.





TUFFY STONE

Tuffy, a native Virginian, is a six-time World Barbecue Champion pitmaster, Barbecue Hall of Fame inductee, author (Cool Smoke – The Art of Great Barbecue), former Marine, French-trained chef, and occasional reality TV star. Known as “The Professor” for his precision and passion for the science of smoke, he’s one of barbecue’s most influential figures. His success with the Cool Smoke competition team and deep expertise earned him a spot as judge and co-host on BBQ Pitmasters. Tuffy’s barbecue journey has taken him around the world—from cooking for troops in Kuwait to teaching at Meatstock in New Zealand and Australia, and leading a masterclass in Brazil for Portuguese-speaking pitmasters (though he doesn’t speak Portuguese). In 2019, he opened The Westover, a casual Richmond, VA spot serving breakfast, lunch, and occasional dinner with live music. He also co-owns A Sharper Palate, a thriving catering company now celebrating 25 years.

