

# BARBECUE HALL OF FAME



## FOR IMMEDIATE RELEASE

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## American Royal Barbecue Hall of Fame 2022 Inductees Announced

Elite barbecue enthusiasts recognized for achievement and service

**KANSAS CITY, Mo. (May 25, 2022)** – The [American Royal Barbecue Hall of Fame](#)<sup>®</sup>, an entity that aims to recognize, document and preserve the heritage of barbecue, is pleased to announce its Class of 2022 Hall of Fame inductees. This year's honorees include four inductees and three legacy inductees from six different states.

John Markus, Manhattan, New York; Ed Mitchell, Wilson, North Carolina; Joe Traeger, Mount Angel, Oregon; and Lee Ann Whippen, Tampa, Florida are being inducted in recognition of their notable impact on the barbecue craft through achievement and service. Additionally, Bobby Mueller, Taylor, Texas; Karen Putman, Kansas City, Missouri; and Adam Scott, Goldsboro, North Carolina have been selected as legacy members.

### 2022 Inductees

- **John Markus** is known for the creation of two TV programs, *All Star BBQ* and *BBQ Pitmasters*. In 2010, Markus recruited five of the winningest pitmasters on his TV series to assist with his mission of bringing barbecue to military personnel in Kuwait, where they served over 5,300 soldiers and marines. He is currently finalizing a documentary of the mission.
- **Ed Mitchell**, known as “The Pitmaster” among many barbecue enthusiasts, began cooking whole-hog barbecue when he was a teenager. The founding of his restaurant, Mitchell’s Ribs, Chicken & B-B-Q led to an invitation to cook at the prestigious James Beard House in New York City and association with influential writers, historians and TV programs where he has been featured.
- **Joe Traeger** invented the patented Traeger Wood Pellet Grill in 1986, a product that revolutionized the barbecue industry and became a world-renowned company. He also founded and owns Mount Angel Brewing Company, a restaurant in his hometown that showcases food cooked on pellet grills with seating of up to 400 guests.
- **Lee Ann Whippen** has dedicated her life to the barbecue community. She operates six restaurants, works with companies and organizations to spread the message of the barbecue

community, and has appeared on multiple local and national TV shows. Most recently, Whippen began co-hosting the nationally syndicated radio show and podcast, BBQ Nation.

## 2022 Legacy Inductees

- **Bobby Mueller** managed the barbecue pits at his father's iconic Central Texas restaurant, Louie Mueller Barbecue, until his passing in 2008. During this time, he was instrumental in the popularity of massive beef short ribs, which are now synonymous with Texas barbecue.
- **Karen Putman** was the first female executive chef in the Kansas City Chef's Association, a founding member of the Kansas City Barbeque Society, and one of the first women in barbecue competition in the Kansas City area, amongst many other prestigious executive chef titles. She also served as a mentor and teacher for many in the industry until her passing in 2011.
- **Adam Scott** founded one of the oldest sit-down barbecue restaurants in the nation and was known for his sauce recipe. Scott's son used the recipe to build a successful condiment business, which is still in business nearly 100 years later.

For the first time, the Barbecue Hall of Fame is honoring a group of people with an Impact Award in recognition of their commitment to the world of barbecue. The inaugural Impact Award is dedicated to all unsung black barbecue cooks whose contributions to the art of barbecue deserve to be remembered and memorialized. Many of these unknown pitmasters include talented cooks from the South during and after the Civil War who pioneered the barbecue of today.

"Induction in the Barbecue Hall of Fame is barbecue's top honor," said [Jackie McClaskey](#), interim CEO of the American Royal Association. "Selected from a pool of more than 80 nominees, this year's inductees were evaluated and voted on by the Barbecue Hall of Fame nominating committee and living Barbecue Hall of Fame inductees based on their contribution, achievement and service within the barbecue community."

The 2022 inductees will be recognized during the 42<sup>nd</sup> American Royal World Series of Barbecue® on Saturday, Oct. 1, 2022, at the Kansas Speedway in Kansas City, Kansas. To learn more about the American Royal Barbecue Hall of Fame, visit [barbecuehalloffame.com](http://barbecuehalloffame.com).

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## About the American Royal Association

A Kansas City tradition since 1899, the American Royal currently provides opportunities for youth and adults from around the world to compete in a variety of events, including our Livestock Show, Pro Rodeo, Equine Shows and the World Series of Barbecue. These events allow the American Royal, a 501(c)(3) not-for-profit organization, to give over \$1 million annually for youth scholarships and to support agriculture education programs.