



AMERICAN ROYAL ASSOCIATION

IMPACTING THE FUTURE OF AGRICULTURE • SCHOLARSHIPS | EDUCATION | COMPETITION

FOR IMMEDIATE RELEASE

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AMERICAN ROYAL ANNOUNCES 2019 INDUCTEES **FOR THE BARBECUE HALL OF FAME®**

Kansas City, Missouri – The American Royal Association is pleased to announce the 2019 class of inductees to the Barbecue Hall of Fame: John “Big Daddy” Bishop, Wayne Monk, and C.B. Stubblefield. The induction ceremony will take place on Saturday, September 14 during the 2019 American Royal World Series of Barbecue® at the Kansas Speedway.

Each year, three individuals are awarded the prestigious honor and are recognized by the Barbecue Hall of Fame for their significant contributions to the barbecue community and demonstration of achievement in barbecue excellence.



This year, the Barbecue Hall of Fame will welcome the following three inductees:



John “Big Daddy” Bishop – Restaurateur, Media, Pitmaster

John "Big Daddy" Bishop was born in Tuscaloosa, Alabama on October 15th, 1921. He spent much of his professional life working as a brick mason, but over time felt compelled to open his own neighborhood business. He initially settled on the idea of starting a mortuary, but all that changed with a dream. It was in that dream that God told Mr. Bishop to open a restaurant on the land in front of his home and to call it Dreamland. Mr. Bishop obliged and in 1958, he and his wife – Miss Lillie – opened Dreamland in the Tuscaloosa neighborhood of

Jerusalem Heights. Miss Lillie - a fantastic cook - initially served everything from fried fish to cheeseburgers. However, it was their hickory-smoked ribs that quickly went from a local favorite to a national sensation. To keep up with demand, the Bishops soon whittled down their menu and began serving only ribs, white bread, and potato chips. The rest, as they say, is history.

Since Mr. Bishop's passing in 1997, Dreamland has expanded to ten locations, is often ranked as one of the country's top BBQ spots and is on the bucket lists of BBQ enthusiasts the world over. Despite its growth, Dreamland still stays close to its roots, using the same techniques and recipes John Bishop and Miss Lillie perfected six decades ago. His photo still hangs in every restaurant, employees still proudly share his story, and the community he began serving back in 1958 still reveres his name.



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Wayne Monk – Pitmaster, Restaurateur

While Wayne Monk certainly qualifies as a business owner, it's his role as a pitmaster of the Lexington style that makes him critically important to the history of barbecue.

Since opening in 1962 when he was only 26, Wayne "Honey" Monk has set the standard that practically defines North Carolina barbecue; Lexington is recognized as a specific style, and the best example of that style is Monk's restaurant.

The restaurant, and Mr. Monk, have received endless accolades from every publication that writes about Southern barbecue: Southern Living, USA Today, Garden & Gun, Our State magazine, The Charlotte Observer, even Craig Claiborne in the New York Times. In 1983, Monk even catered a barbecue dinner for seven heads of state, including President Ronald Reagan, at a G7 Summit in Williamsburg, Va.

Wayne Monk is a part of the barbecue family tree: He worked for Warner Stamey himself, considered the godfather of Lexington-style barbecue. He defines the very role of North Carolina pitmaster.



C.B. Stubblefield – Pitmaster, Chef, Business/Industry, Restaurateur

C.B. Stubblefield is the creator and founder of Stubb's Legendary Bar-B-Q Sauce as well as the famous restaurant "Stubb's" originally opened in Lubbock, Texas and now situated in Austin. He was a pitmaster, a business leader, and a chef of everything barbecue.

C.B. Stubblefield, known as "Stubb" got his first chance to cook for the masses as a mess sergeant in the last all-black regiment of the Korean War in the U.S.

Army, transforming his mess hall into the first incarnation of Stubb's Bar-B-Q restaurant. After his tours of duty in Korea, Stubb moved to Lubbock, Texas where, in 1968, he christened Stubb's Legendary Bar-B-Q. It was here where he was urged by friends and patrons to sell his signature sauce. So using old whiskey bottles and jam jars, Stubb began hand-bottling his sauce for sale, corking each makeshift container with a jalapeño.

Today, Stubb's heritage lives on in his renowned sauces, marinades and rubs, continuing to make people feel good all over the world.

The American Royal World Series of Barbecue® will return to the Kansas Speedway, September 12 – 15. The event brings together world-renowned pitmasters and barbecue enthusiasts from across the country and around the world to compete for the title of Grand Champion in both the Open and Invitational contests. For more information about this year's event, visit www.AmericanRoyal.com/bbq.

About the American Royal Association

Woven through the history of Kansas City since 1899, the American Royal provides opportunities for youth and adults from around the country to compete in our Livestock Show, ProRodeo, Horse 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 support agriculture education



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programs. In 2018, over 101,000 attendees attended American Royal events generating over \$60 million of economic impact. To learn more about the American Royal visit AmericanRoyal.com.