



LEGACY INDUCTEE

FRED GOULD

Fred Gould was involved in both the Memphis in May World Championship Cooking Contest and Kansas City Barbeque Society communities for more than 20 years. He worked tirelessly as an organizer, promoter, meat inspector, electrician, mechanic, cook, master judge and table captain.

Fred was, in fact, the “get-it-done man,” rain or shine. Friends who knew him best say he loved fixing anything broken, whether it was electrical or mechanical. It was a common occurrence to hear someone ask, “Where’s Fred?” if a problem arose, and he would even go so far as to “scout out” something to fix. He was truly “the man” behind the scenes and loved being involved in barbecue contests and the people it connected him with.

His rules and guidelines as a meat inspector have been adopted by many and are viewed as the standard for inspections at many contests to this day. Each year, Fred would spend months helping to plan for barbecue events such as the Jack Daniel’s World Championship Invitational Barbecue and the High on the Hog Festival in Tennessee.

Fred Gould died in 2008, and a friend would later say, “I guess the good Lord needed a little fixing up there as well.”