



**2014
INDUCTEE**



RAY LAMPE

Celebrity/Humanitarian Category

Ray Lampe competed in his first rib contest in 1982 at a friend's request and instantly became hooked on barbecue. He didn't win anything that day, but the experience sparked his desire to learn more about ribs. Ray spent the next 15 years testing different barbecue cooking styles, participating in competitions and shifting his growing interest in barbecue from a serious hobby into a career. Ray became a member of the Kansas City Barbeque Society, and in 1993, he bought a new van to haul his cooking equipment. Just for fun, he requested the license plate "Dr. BBQ." The name stuck, and by 2000, Ray had become a "full-time barbecue man."

Today, Ray is one of the most recognizable professional pitmasters in the world. He is the spokesperson for the Big Green Egg and travels the country inspiring people to get outside and cook on their grill or smoker. He teaches how to cook low and slow barbecue at home and shares the tips of today's barbecue champions with the backyard barbecuer. Ray uses his cookbooks, classes, online tutorials and guest appearances to educate, inform and inspire others to cook with the latest techniques and greatest tips in today's barbecue industry.

"Dr. BBQ" has been featured as an expert judge on numerous cooking shows, including Travel Channel's "American Grilled," FYI Network's "World Food Championships," and Food Network's "Tailgate Warriors with Guy Fieri." Since 2009, Ray has served as the Head Judge at Grillstock - King of the Grill in England. He hosts a cooking segment on Fox Sports Network's "Fishing the Flats" and a monthly "Ask Dr. BBQ" segment on the BBQ Central Radio Show. Ray is featured on Food Network's "Diners, Drive-Ins & Dives" and was a finalist on the Food Network's 2012: "Chopped: Grill Masters." He has also shared barbecue and cooking tips with millions of TV viewers on popular TV shows like "The Talk" and on CBS, HGTV, E! News, The NFL Network, The Discovery Channel and many local TV networks. Ray has authored eight cookbooks including Slow Fire: The Beginner's Guide to Barbecue and the official NFL Gameday Cookbook in partnership with the National Football League.