FOLLOWING PAGES COMMITTEE BIOS

JIM AUCHMUTY
KEVIN BLUDSO
RAY LAMPE
ADRIAN MILLER
AMY MILLS
ROBERT MOSS
KATHLEEN PURVIS
JOHN SHELTON REED
DANIEL VAUGHN

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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 co-authored 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 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, is coming out in Spring 2022 for Ten Speed Press.
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.

- Appeared on NBC’s "Food Fighters", Food Network’s “Best Thing I Ever Ate” and contestant on Food Network Special “Chopped Grillmasters”
- Judge on the “Smoked”, Travel Channel's "American Grilled", and Food Network’s “Tailgate Warriors with Guy Fieri”, "Chopped", and “Firemasters”
- Spokesman for National Turkey Federation and has been a spokesman for Cabo Wabo Tequila, the Kansas City Steak Company, The National Pork Board and Spokeschef for The Big Green Egg grill and smoker
- Served as Executive Chef at Southern Hospitality BBQ in NY and has cooked in over 300 BBQ contests and won over 300 awards
Adrian Miller is a food writer, attorney and certified barbecue judge who lives in Denver, CO. Adrian is a graduate of Stanford University and Georgetown University Law Center. 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’s first book, *Soul Food: The Surprising Story of an American Cuisine, One Plate at a Time* won the James Beard Foundation Award for Scholarship and Reference in 2014. His second book, *The President’ Kitchen Cabinet: The Story of the African Americans Who Have Fed Our First Families, From the Washingtons to the Obamas* was published on President’s Day, 2017. Miller is currently writing a history of African American barbecue culture, tentatively titled *Black Smoke*. 
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.
Robert F. Moss writes about food, drink, and travel from his home base in Charleston, South Carolina. He is the Contributing Barbecue Editor for *Southern Living* and a frequent contributor to publications like *Serious Eats, Saveur, Early American Life, Garden & Gun*, and *The Local Palate*. Robert is the author of *Barbecue: The History of an American Institution* (2010), the first full-length history of barbecue in the United States, as well as *The Barbecue Lover's Carolinas* (2015) and *Southern Spirits: Four Hundred Years of Drinking in the American South, With Recipes* (2016).
Kathleen Purvis is a Charlotte-based freelance writer who covers Southern food, travel and culture. As food editor for The Charlotte Observer for 30 years, she wrote extensively about barbecue in the Carolinas and throughout the country. She’s a longtime member of the Southern Foodways Alliance, and was chair of three awards committees for the James Beard Foundation. She is the author of three books, including “Pecans” and “Bourbon” in the Savor the South series from the University of North Carolina Press, and “Distilling the South: A Guide to Craft Distilleries.” Her work has appeared in Garden & Gun, Southern Living, Imbibe, The Bitter Southerner and Our State, among other publications. She was raised by Georgia natives in Eastern North Carolina, and considers herself bipartisan on all schools of barbecue.
John Shelton Reed’s many books include Holy Smoke: The Big Book of North Carolina Barbecue (written with his wife, Dale Volberg Reed), Barbecue: A Savor the South® Cookbook, and On Barbecue, to be published in 2021.

He taught for many years at the University of North Carolina at Chapel Hill, where he was founding co-editor of the quarterly Southern Cultures and helped to found the Center for the Study of the American South, and he is co-founded and Éminence Grease of the Campaign for Real Barbecue (TrueCue.org).

He is also the full time Barbecue Editor at Texas Monthly. Daniel has traveled the world sampling smoked meats at over 1,600 barbecue joints, most of which are in Texas.

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