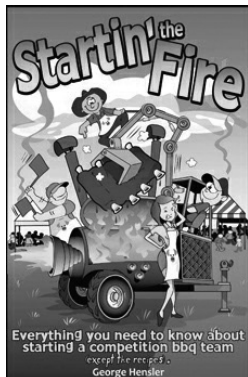


# Refreshing new topic emerges on BBQ book scene: Starting a BBQ team

By Doug Mosley  
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It's always refreshing to see something new and different from the rest — an original idea or a different take, sometimes even something just a little bit out of the ordinary. I've been writing this review column for nearly a decade and I've enjoyed the privilege of reading many great books about barbecue. Yet, I've never come across a book anything at all like *Startin' the Fire: Everything You Need to Know About Starting a Competition BBQ Team (Except the Recipes)* by George Hensler (\$12.99, Rio Grande Books, 102 pp.). I've seen great books on how to cook barbecue, I've seen many excellent books on great places that serve barbecue, and I've even seen a couple of books about barbecue competitions. But a how-to on starting a competition



barbecue team? Nope, not until now. To the credit of Hensler, he is upfront with his readers about how this book came about. He admitted right away that this doesn't come from decades of experience on the competition barbecue circuit but rather is drawn off his skills as an organizer and a planner. And judging from what he included in this book, this is a guy who got it right away.

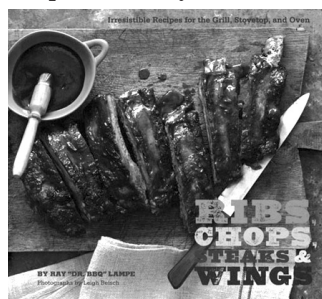
Hensler included a couple of bonuses in his book. The first is all the barbecue team logos interspersed throughout the pages. Some you may know, some you may not. But you're sure to enjoy the creativity and, who knows? It may inspire a new logo for a team of your own. The second bonus is the playlists for different periods in a competition. Once you see these, I'm pretty sure you'll be visiting iTunes to add these to you iPod. (Don't make me explain iTunes and iPod to any of you!)

Dr. BBQ is back on the bookshelves with yet another new book this month. Ray Lampe — aka Dr. BBQ — brings forth another excellent book with his latest offering, *Ribs, Chops, Steaks & Wings: Irresistible Recipes for the Grill, Stovetop and Oven* (\$19.95, Chronicle, 132 pp.).

Lampe takes a bit of a different track with this book, going away from a broad

selection of recipes to this time narrowing his focus to the four meats in the title. The result is great attention to detail that spotlights Lampe's creativity and skills.

Add to that a big commitment from the publisher on this book, springing for loads of full-color pictures and splashy graphics. It really is a beautiful book.



As an aside, Ray Lampe is one of those great people in barbecue (and there are lots!) who has seen hard work, dedication and a great idea pay off. This is his fifth book and finding a major publisher who will take a chance on your for even one book is a big deal. I still remember when I first heard about "Dr. BBQ" in a random post on Ray Basso's The BBQ Forum web site. That was back when I was working for a sports television cable network and it just so happened that I had a business trip that put me on the road between Orlando and Tampa and I'd be passing through Lakeland just about lunchtime. (Well, it was really more like late breakfast.) I found Ray in a trailer on a vacant gravel lot, tending to a cornucopia of barbecue delectables in a pellet cooker, out of which he was selling his wares to the locals. He invited me in and we chatted for almost an hour — until the lunch rush started — and he sent me away with a clamshell stuffed full of some of the best tasting barbecue I've ever enjoyed. I even had to insist on paying for it. (I was on expenses after all.) I really enjoyed meeting Ray that day and I've been glad to see the great success he's enjoyed since then. Heck, these days he's rubbing elbows with the likes of Justin Timberlake in his role as the executive chef at Timberlake's New York City barbecue joint. I wonder if he still has that trailer and pellet cooker?

If you've never heard of Rick & Bubba, it means you likely live in the western third of the United States or the upper Midwest. If you tell me you don't live in

either and have still never heard of Rick & Bubba, then I'm gonna' ask what rock you've been hiding under.

Let me give you a short introduction. Rick & Bubba are Rick Burgess and Bill "Bubba" Bussey and they've been co-hosting a morning radio show since the mid 90s that has grown through syndication and a four-year stint simulcast on the now-gone Turner South cable network. Now every town has had their wacky morning DJs show with the usual stunts and pranks, but this pair grew into a huge hit by steering wide of the shock jock type of show. Theirs is family friendly with a good dose of faith. From its beginnings in the Birmingham, Alabama, area, the Rick & Bubba Show has spread across the South and Midwest and into some north-eastern states.

## WIN A FREE BOOK

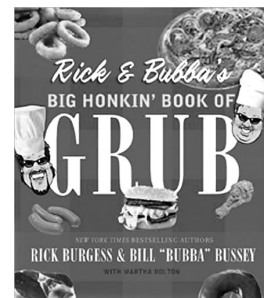
### Win a FREE copy of Rick & Bubba's Big Honkin' Book of Grub!

Send an e-mail to dmosley@ulm.edu and put "FREE BOOK" in the subject line. Two names will be drawn at the end of the month and will receive free copies.

Rick & Bubba have developed such a devoted following that they've been able to continue their success across media types. Their TV simulcast was very popular and their annual CD release always sells well. But it is in books where Rick & Bubba have been especially successful. Their previous releases have cracked *The New York Times* bestseller lists. Now they are releasing their sixth book, *Rick & Bubba's Big Honkin' Book of Grub* (\$16.99, Thomas Nelson, 214 pp.) and this one is sure to be a winner as well.

Rick & Bubba's comedic wit at its best are on full display here and you're sure to enjoy this book from cover to cover. You'll hear about their love of Dreamland BBQ and how Rick didn't initially like ribs. There's also the Rick & Bubba "Hey, You Gotta' Live" diet and loads of lists and sets of rules that will leave you chuckling even after you've put the book down.

Here at the world headquarters of the *National Barbecue News*, there's no telling what the guy in the next cubicle is up to. Thus, imagine my surprise to discover that Kent "The Deck Chef" Whitaker has co-authored a series of state-themed cookbooks. Working with co-author Sheila Simmons and Mississippi-based Great American Publishers, the books are being released under the over-





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