



Lee Ann Whippen

CHEF/PARTNER, CHICAGO Q

With nearly 20 years of experience behind the smoker, Lee Ann Whippen has been immersed in the barbecue culture for her entire life. The time spent on her grandmother's cattle and hog farm, coupled with her father's affinity for barbecue, proves barbecue runs deep in her blood. Whippen began cooking competitively with her father, Jim "Trim" Tabb, and after nearly two decades Whippen has done everything from a first place finish at the prestigious American Royal National Championship to becoming a successful restaurateur and BBQ icon. Whippen is a 17-year member of the Kansas City Barbeque Society and a KCBS Certified BBQ Judge.

BBQ CAREER HIGHLIGHTS

- » Founder of Wood Chick's BBQ Catering Company and BBQ Competition Team in 2002
- » Winner of the 2012 Reser's America's Best Potato Salad Challenge
- » Winner of multiple Grand Championships at BBQ competitions throughout the country
- » Opened Wood Chick's BBQ Restaurant in Chesapeake, Va. in 2004
- » Featured Pitmaster on TLC's inaugural eight-episode series "BBQ Pitmasters" in 2009, additionally featured on 2010 and 2012 seasons
- » Bested Bobby Flay in a pulled pork throwdown on the Food Network's "Throwdown with Bobby Flay"
- » Appeared on NBC's "Today" show
- » Opened upscale, urban barbecue restaurant, Chicago q, in 2010



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contact Julie Bruington at (800) 499-2332
or julieb@trybetargeting.com.



Dr. BBQ, Ray Lampe

Ray Lampe grew up in Chicago and after high school, he spent 25 years in his family's trucking business. By 2000, the trucking business had run its course and it was time for Lampe to try something new. Lampe had been participating in barbecue cook-offs since 1982, so he decided to take a leap and turn his hobby into his career. In 2000, Lampe moved to Florida and began his career as an outdoor cooking expert.

BBQ CAREER HIGHLIGHTS

- » Contested on The Food Network's 2012 "Chopped: Grill Masters"
- » Featured on The Food Network's "Best Thing I Ever Ate"
- » Expert judge on The Food Network's "Tailgate Warriors with Guy Fieri"
- » Hosts cooking segment on Fox Sport Network's "Fishing the Flats"
- » Featured in videos for the Big Green Egg®
- » Appeared as BBQ expert on "Diners, Drive-ins and Dives"
- » Honorary chef for June at the Legends Club in Yankee Stadium
- » Appeared on: The Food Network, CBS, E! News, HGTV, The NFL Network, The Discovery Channel and many local TV networks
- » Written six cookbooks, including "Slow Fire: The Beginner's Guide to Barbecue" published by Chronicle Books and "The NFL Gameday Cookbook" published by Chronicle Books in a partnership with the National Football League



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