



JIMMY HAGOOD

For Jimmy Hagood, Food for the Southern Soul™ isn't just the name of his specialty food and catering business; it is his way of life. Following his passion, Hagood has made an indelible mark on the lowcountry food scene. As a barbecue impresario and an advocate of coastal South Carolina's unique culinary culture, he has brought national visibility to the art of barbecue cooking, and further elevated high-quality Southern pantry items.

Slow cooking began as a hobby for Hagood. An insurance advisor, he spent weekends basting pork shoulders infused with his special marinades and taste testing recipes. In March of 2002, Hagood took his food focus full-time. He traded his briefcase for a 27ft long barbecue rig to launch his catering, specialty foods, and restaurant businesses.

Hagood's natural talents were evident from the start – he simultaneously managed a full-scale catering and barbecue business, bottled his award-winning sauces and dry rubs and earned his pit master stripes in top national competitions. By 2004, Hagood's BlackJack Barbecue Mustard Sauce had captured the taste buds of judges with a 5th place finish at the Memphis in May World BBQ Championship, along with 3 top five finishes in the pork shoulder category.

Further investing in the heritage of lowcountry fare, in 2005, Hagood moved to acquire and manufacture some of the south's finest food brands. Many local companies were facing uncertain futures with no heirs to continue the families' traditions. Hagood saw an opportunity to keep the authentic products on shelves and expand their reach beyond local farmer's markets and roadside stands.

In June 2011, Hagood opened his first 'Cue*Osk (think BBQ Kiosk) in the revitalized Great Hall of the Historic Charleston City Market. Here traditional barbecue and sides plus beef jerky, pork rinds and all of his southern pantry items are sold 364 days a year.

Under Food for the Southern Soul™, Hagood has combined all his talents in producing and distributing his Blackjack Barbecue and Charleston Favorites product lines. From shrimp sauce and dry rubs to stone-ground grits, Charleston Gold Rice and artichoke relish, Hagood is keeping the tradition of soulful southern food alive in the Charleston City Market, in national retail outlets and online at www.foodforthesouthernso.com.

Culinary Awards

Memphis in May World Barbecue Championship

- 2001 8th Place Shoulders
- 2003 12th Place Shoulders
- 2004 5th Place Mustard Sauce
- 2005 5th Place Shoulders
- 2006 5th Place Shoulders
- 2011 7th Place Tomato Sauce

South Carolina State Barbecue Championship

- 1995 2nd Place Whole Hog
- 1999 1st Place Shoulders
- 2000 2nd Place Shoulders
- 2002 4th Place Whole Hog
- 2002 1st Place Shoulders
- 2002 Grand Champion
- 2006 4th Place Ribs
- 2007 2nd Place Shoulders
- 2009 3rd Place Shoulders
- 2009 5th Place Whole Hog

North Carolina State Barbecue Championship

- 2004 1st Place Shoulders
- 2006 5th Place Shoulders
- 2007 4th Place Ribs
- 2007 5th Place Whole Hog
- 2008 2nd Place Whole Hog
- 2009 2nd Place Shoulders
- 2009 3rd Place Whole Hog
- 2010 4th Place Whole Hog
- 2011 3rd Place Whole Hog & Shoulders
- 2012 3rd Place Whole Hog

Big Pig Jig – Georgia State Championship

- 2005 8th Place Shoulders
- 2009 5th Place Whole Hog
- 2009 9th Place Shoulder
- 2010 5th Place Ribs
- 2010 7th Place Shoulder

Honorary Cooking Appearances & Media Highlights

- Travel Channel – June 2013- *Grills Gone Wilder*
- NBC Today Show with Kathie Lee & Hoda, May 2013
- Cooking Channel – October 2012, Man, Fire, Food *Fire Trucks* Episode
- Food Network - July 2009, Challenge: *Great American BBQ Showdown*
- NBC Today Show - June 2008, *Carolina BBQ Challenge*
- Big Apple Barbecue Block Party – Every June Since 2007
- Southern Living Taste of Charleston – Every October Since 2009
- Charleston Food & Wine Festival – Every March Since 2006
- Southeastern Wildlife Exposition – Every February Since 2007
- PBS Animated Show “*Fetch with Ruff Ruffman*” Airs continuously
- Gov. Mark Sanford Inauguration – January 2003, January 2007
- Charleston Shrimpin’ & Shaggin’ Festival – September 2006, 2007

- National Governors Conference, Charleston- August 2006
- Culinary Institute of Charleston – February 2006
- Carolina Gold Rice Symposium – August 2005
- Conference of State Chief Justices – August 2005
- Travel Channel Filming “Taste of America” – Show Airs Continuously
- Charleston Cooks! Cooking School – April 2005, December 2006
- UBS Warburg Cup – Kiawah Island November 2004
- S.C. Governor’s Mansion – S.C. World Showcase November 2004
- Slow Food Charleston – Middleton Place October 2004
- Charleston Magazine Jan/Feb 2004 Issue, December 2005 Issue
- The Travel Channel Photo Shoot, November 2003
- Williams-Sonoma Cooking Class, Charleston, SC, July 2003, October 2005
- Pork Kitchen Companion, The National Pork Board, Des Moines, IA, 2003
- Lowcountry and Caribbean Food Conference, College Of Charleston/Johnson & Wales, 2003
- Southern Foodways Symposium, University of Mississippi, Oxford, 2002
- Satellite Media Tour with John T. Edge and the National Pork Board, Memphis, TN, 2002
- Bon Appetit Magazine Photo Shoot, Charleston, 2002

Press, Magazines & Books

- Charleston Magazine
- Charleston Regional Business Journal
- Charleston City Paper
- Charleston Living Magazine
- Charleston Mercury
- Commercial Appeal
- New York Times
- Post & Courier
- Southern Living
- The State
- Garden & Gun
- Urban Farm Magazine
- Myrtle Beach Online
- The Local Palate
- The Nibble.com
- St. Louis Business Journal
- Better Homes & Gardens
- Travel Channel – “Taste of America”
- Extreme Barbecue Rigs (Chronicle Books, 2007)
- Food, Folklore & The Art of Lowcountry Cooking – Joe Dabney
- One Big Table – Molly O’Neill
- Cooked – Michael Pollan

Local Community Involvement:

St. Philips Church, Member and former Vestryman
 Charleston Area Convention and Visitors Bureau, Board of Governors
 Charleston Restaurant Association, Board Member
 First Tee of Charleston, Board Member
 Historic Charleston Foundation, former Board member

Supported Charities:

Dee Norton Lowcountry Children Center
 Children’s Museum
 Charleston Area Therapeutic Riding

<http://taylortakesataste.com/18-hours-of-waiting-but-so-worth-it/>
<http://www.weeklysurge.com/2012/09/26/3082117/golden-grain.html>
<http://www.charlestonbusiness.com/news/47100-national-james-beard-award-nominees-announced-in-charleston?rss=0>
<http://charlestonlivingmag.com/2013/02/18/a-no-fuss-coastal-feast>
<http://www.localpalatemag.com/recipes/item/lowcountry-brunswick-stew.html>

<http://www.thenibble.com/reviews/main/rubs/tidewater-shrimp-sauce.asp>
<http://www.zagat.com/buzz/bbq-style-smackdown-which-regions-cue-is-the-best>
<http://www.bizjournals.com/stlouis/stories/2010/03/29/editorial3.html?page=all>
<http://www.charlestoncitypaper.com/charleston/get-in-the-pit-with-barbecue-badass-jimmy-hagood/Content?oid=3109570>
<http://royal-oak.com/105>
<http://www.discoversouthcarolina.com/Insider/Food/Blog/4970>
<http://www.postandcourier.com/article/20110121/ARCHIVES/301219905>
<http://susanslacktasteofcarolina.wordpress.com/2007/06/13/food-for-the-southern-soul/>
http://charlestonmag.com/home/blog/behind_the_scenes_bbq_photo_shoot
<http://www.knowitall.org/sandlapper/Spring-2007/PDFs/Barbeque.pdf>
<http://newsle.com/article/0/43230174/>
<http://gardenandgun.com/article/big-apple-barbecue>
http://charlestonmag.com/charleston_magazine/feature/get_sauced
http://charlestonmag.com/charleston_magazine/feature/taste_test_charlestons_best_barbecue_sauces
<http://www.discoversouthcarolina.com/Insider/Food/Blog/5032>
<http://www.foodnetwork.com/food-network-challenge/great-american-bbq-showdown/index.html>
<http://www.carolinagoldricefoundation.org/papers/ricepaper.6.1.2012.pdf>
<http://www.acrestationmeatfarm.com/pdf/porkkitchencompanion.pdf>
<http://www.postandcourier.com/apps/pbcs.dll/article?AID=/20120105/ARCHIVES/301059892>
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<http://www.postandcourier.com/article/20101117/PC1206/311179929>
<http://www.postandcourier.com/apps/pbcs.dll/article?AID=/20121226/PC1206/121229587&template=artpex>

Today show video and pork shoulder recipe

http://www.today.com/id/25284432/ns/today-today_grilling_guide_2008/t/pick-plate-pile-pork/#.UYhUoKLvuSo

Extreme Barbecue Rigs excerpt

http://books.google.com/books?id=h_r_BhxKbwEC&pg=PA98&lpg=PA98&dq=jimmy+hagood+bbq&source=bl&ots=pe9lTh7Gir&sig=t0ycj85ZTwadSwKyou6UEOjA18w&hl=en&sa=X&ei=XVeIUf-nOpi54AP0qoCYCg&ved=0CG8Q6AEwDTgK#v=onepage&q=jimmy%20hagood%20bbq&f=false