

Huntspoint.com Meats power teams to BBQ World Championship Wins

November 22, 2013—Teams supplied by Huntspoint.com captured the overall BBQ World Championship as well as the World Rib Champion title.

A total of five teams took Huntspoint.com meat to the Barbeque division of the World Food Championships, held November 7-10 in Las Vegas.

Team BBQ Guru, the house team of the makers of the BBQ Guru line of barbeque temperature controls for competition and home use, won the World Rib Championship with Huntspoint.com's Hatfield Ribs. BBQ Guru and Huntspoint.com have also set up a new site, <http://bbqguru.huntspoint.com>, which features BBQ Guru's competition proven favorites from the Huntspoint.com lineup.

"I have been very impressed with the overall quality of the meat supplied by Huntspoint.com. The marbling in the meat and the thickness of the cuts are better than I have ever seen!" said Bob Trudnak, Pitmaster and World BBQ Ribs Champion of Team BBQ Guru (<http://www.bbqguru.com>). "Having meat that's consistently of the best quality is just as important as using the best equipment, sauces and seasonings. We feel that we now have all of the right tools in place to continue to be a successful BBQ competition team."

Just days after purchasing competition grade BBQ meats from Huntspoint.com, team PitmakerBBQ Addiction won the title of World BBQ Champion with help from Doug Keiles, a food consultant to the Pitmaker BBQ Team. As pitmaster of his own team, Ribs Within BBQ and Seasonings <http://www.ribswithin.com>, Keiles also won the reserve grand champion title for Bacon (2nd place overall) at the World Food Championships, adding to his long list of Grand Champion and Reserve Grand Champion BBQ titles. "While I was competing Las Vegas I had the pleasure of working with Pitmaker and eating both their BBQ meat and the BBQ Guru's meats. Wow, was I impressed!" said Keiles. "The quality of the briskets, pork and ribs was outstanding. There is no question that their supplier, Huntspoint.com, has the best meat around. You don't win Best Ribs (BBQ Guru) and Best BBQ (Pitmaker) at the Worlds by accident."

The wins are just the latest in a string of successes for Huntspoint.com's first year of sponsoring teams on the competitive circuit, which included wins by Team BBQ Guru, which was crowned the Grand Champion at the Sam's Club / Kansas City Barbeque Society National BBQ Tour regional event in Maryland, as well as a number of overall and category wins by Team BBQ Guru and other teams. In addition to the competition wins, Huntspoint.com, and BBQ Guru are being recognized more and more by people who are in the business of creating the best food.

"I had the pleasure with Doug & Laura Keiles to witness some FEINTASTIC dishes put out by BBQ Guru & Pitmaker while they competed at the World Food Championships with Huntspoint.com BBQ Meats," said Chef Adam M. Feinberg of Fein Tasting Foods (<http://www.feintastingfoods.com>).

Such praise—and of course the wins—bode well for well Huntspoint.com as it heads into the off season and makes plans for next year, including expanding and refining the Huntspoint.com line of competition grade BBQ meats, which includes Wagyu beef and pork ribs, Wagyu brisket, American Wagyu rib eye steaks and strip steaks, Boston pork butts, competition grade Compart Duroc pork ribs and butts, Berkshire pork ribs and pork butts, Kurobuta pork ribs and pork butts, St.Louis style pork ribs and baby back pork ribs. Huntspoint.com's BBQ offers a variety of meat packages, ranging from competition size combination packages to smaller, backyard BBQ ready packages for the home griller. Huntspoint.com also offers the option to custom build packages so that customers can get exactly the type, cut, style and amount of meat they need.

Big news has already arrived this offseason: Beginning in early 2014, Huntspoint.com will offer a new line of Kosher products, including Kosher certified [Huntspoint.com](http://www.huntspoint.com) favorites like brisket, back ribs, short ribs, shoulder, and plate steak, all in both choice and prime cuts. The new Kosher line also includes several kinds of meat which will be offered for the first time from Huntspoint.com: bone-in chicken products such as thighs, wings and legs, as well as veal and lamb, giving BBQers even more meat options for home and competitive use.

"It is FEINTASTIC News to hear that www.huntspoint.com will be offering Kosher BBQ Items, said Chef Adam Feinberg of <http://www.feintastingfoods.com>. "I can't wait to share with all of my friends and family their AMAZING line."

"As newcomers to supplying competition teams, we couldn't have asked for more from our first season—from partnering with professional BBQ teams like BBQ Guru," said Lovely Love, CEO of Huntspoint.com. "We knew we had great meat—and teams we supply backed us up—but it's still amazing to be recognized at the highest level. We're also very excited about the new additions to our lineup, particularly the Kosher offerings which will be ready for purchase early in 2014, which will give even more options for everyone from competition teams to backyard BBQers who want the very best."

For media inquiries or to learn more about partnering with Hunts Point, please contact Lovely Love at 212-380-1273 or Lovely@huntspoint.com

About Hunts Point

Huntspoint.com sells only the very highest quality BBQ meat, certified and shipped overnight and ready for competition, whether you're looking to win at the Worlds or just be the undisputed BBQ champion of your block. Get the best wagyu beef and pork from the best suppliers in the world at <http://www.huntspoint.com>. Barbecue like a World Champion — BBQ with HuntsPoint.com meats.

About BBQ Guru

Invented by an engineer and barbeque enthusiast, Shotgun Fred Pirkle, the BBQ Guru allows experts and beginners alike to maintain ideal low and slow cooking temperature without having to constantly monitor and adjust air flow. Learn more and shop online at <http://www.thebbqguru.com>.

About Doug Keiles

Captain of the Ribs Within BBQ team, seasoned griller Doug took to smoke and charcoal like it was second nature. Doug has led Ribs Within to Grand Championships in both BBQ and Grilling as well as multiple Reserve Grand Championships, including most recently at the Bacon World Championships in Las Vegas. When he's not cooking, Doug spends a lot of time working on new RUBS, which you can now buy through this website <http://www.ribswithin.com>.