

Georgia Barbecue Association
Board of Directors Meeting Minutes
August 2, 2014
Forsyth, Georgia

Called to order by Rick Godfrey

Attending: Rick Godfrey, Danny Evans, Alex Khoury, Danny Meadows, Greg Hoyt, Lois Sebastian and Jim Sewell.

Membership Present: Ed Vesely, John Ricketson, Giles O’Neal, Connie Rosser, Wayne Rosser, Jim Copeland, Scotty Lawson, Brad Sweet, Greg Sebastian, Bart Shipley, Jason Adams, Lonnie Smith

Action:	Vote:
Motion: Danny Meadows Second: Greg Hoyt To accept the Treasurer’s P&L Report.	Approved 7-0
Motion: Jim Sewell Second: Alex Khoury To amend the rule regarding pork loin as follows: Pork Loin is to be a boneless or bone-in piece of meat that weighs at least 5 pounds at the time of meat inspection. After inspection by the GBA and trimming by the cook team, the pork loin is to be cooked as a single piece of meat until the time the cook team prepares the loin for the turn-in box. Amendment: Greg Hoyt Seconded: Danny Meadows To delete the words “bone-in” from the proposed rule.	Approved 5-2
Motion: Rick Godfrey Second: Danny Meadows To establish and maintain the Georgia Barbecue Hall of Fame (Committee created to work on this goal: Danny Meadows, Greg Hoyt, Rick Godfrey, Alex Khoury)	Approved 7-0
Motion: Jim Sewell Second: Lois Sebastian To require teams to maintain the same team name throughout the contest year	Approved 6-0

<p>Motion: Rick Godfrey Second: Greg Hoyt</p> <p>To calculate Category of the Year standings using placement points only (not participation points)</p>	<p>Approved 7-0</p>
<p>Motion: Danny Meadows Second: Lois Sebastian</p> <p>To award 5 participation points per contest entered (instead of 2 points per category entered)</p>	<p>Approved 6-1</p>
<p>Motion: Greg Hoyt Second: Danny Meadows</p> <p>To transfer responsibility for meat inspection to the contest organizer, with inspection required to be completed by 5:00 pm on the day before the cook</p>	<p>Failed 0-7</p>
<p>Motion: Greg Hoyt Second: Danny Evans</p> <p>To require contest organizers to add an additional hotel room night in their sanctioning package</p>	<p>Approved 7-0</p>
<p>Motion: Jim Sewell Second: Alex Khoury</p> <p>To adopt the proposed Cooking for Fun rules and sanctioning changes, excluding the “move up” requirement for the CFF Team of the Year</p>	<p>Approved 7-0</p>
<p>Motion: Jim Sewell Second: Rick Godfrey</p> <p>To set a minimum age for Pitmasters at 16 and require an adult, age 21 or older, to cosign the team’s application and be onsite for the duration of the contest if the Pitmaster is under 21.</p>	<p>Approved 7-0</p>
<p>Motion: Greg Hoyt Second: Danny Evans</p> <p>To require a team entered to cook 2 GBA contests on the same day to declare which contest will count towards its point total by no later than the earliest cook team meeting for those contests</p>	<p>Approved 7-0</p>

<p>Motion: Jim Sewell Second: Greg Hoyt</p> <p>To reconsider the earlier vote on the pork loin rule</p>	<p>Approved 6-0</p>
<p>Motion: Jim Sewell Second: Greg Hoyt</p> <p>To return the words “bone-in” to the pork loin rule, as originally proposed.</p> <p>The new rule, as adopted, is:</p> <p>Pork Loin is to be a boneless or bone-in piece of meat that weighs at least 5 pounds at the time of meat inspection. After inspection by the GBA and trimming by the cook team, the pork loin is to be cooked as a single piece of meat until the time the cook team prepares the loin for the turn-in box.</p>	<p>Approved 6-1</p>
<p>Motion: Rick Godfrey Second: Alex Khoury</p> <p>To use the proposed web-based membership software to manage the GBA’s membership roster</p>	<p>Approved 7-0</p>
<p>Motion: Rick Godfrey Second: Danny Meadows</p> <p>To go into executive session</p>	<p>Approved 7-0</p>
<p>Motion: Greg Hoyt Second: Alex Khoury</p> <p>To close executive session</p>	<p>Approved 7-0</p>
<p>Meeting adjourned</p>	