

Alexander "Butch" Lupinetti

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Birth: Jul. 11, 1941
Pemberton
Burlington County
New Jersey, USA
Death: Aug. 4, 2010
Campania, Italy

Alexander "Butch" Walter Anthony Lupinetti of Mount Laurel died Wednesday, Aug. 4, 2010, in Pompeii, Italy, where he was vacationing with family. He was 69.

Butch was born in Pemberton and was a graduate of Rancocas Valley Regional High School.

His career after high school was varied to say the least. He was a musician, an ironworker and a men's hairdresser. He was the owner of Alexander's Sunset Inn in Browns Mills for nine years, the owner of Butch's Place in Pemberton Township for 30 years.

More recently, he was a nationally recognized Barbecue Pit Master and had received over 600 awards. He was also well known for his many appearances on the Food Network. At one time he beat Bobby Flay in a cook-off.

Butch is survived by his wife, Lynne Balag; a son, Shane of Mount Holly, and a daughter, Alyson of Mount Laurel; his mother, Edith Lupinetti of Lumberton, and two brothers: Antonio (Cookie) Lupinetti of Hatfield, Pa., and Ricky of Southampton. He was preceded in death by his father, Alexander, and a brother, Albert.

Friends and relatives are invited to visit with the family Thursday from 6 to 9 p.m. and Friday from 9 to Noon at Perinchief Chapels, 438 High St., Mount Holly.

Services and interment will be held privately.

Contributions in memory of Butch and for a Scholarship in his name, may be made to the Burlington County College Foundation for the Culinary Program, The Enterprise Center at BCC, 300 College Circle, Suite 256, Mount Laurel, NJ 08054.

Perinchief Chapels, Mount Holly

Burlington County Times, August 10, 2010

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Hey Butch, so happy to hear you finally took a vacation. And to the homeland, no less! I wish you could have finished it. You were a spirited, happy soul, always genuinely glad to see people again, with a great lust for life. You will be greatly missed. T...[\(Read more\)](#)

- [Peter Coan](#)

Added: Aug. 30, 2010

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Alexander Lupinetti; famed for barbecue

August 10, 2010 | By Claudia Vargas, Inquirer Staff Writer

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Alexander "Butch" Lupinetti, 69, of Mount Laurel, a South Jersey barbecue legend who competed nationally for 20 years, racking up more than 600 awards and beating celebrity chef Bobby Flay in a Food Network cook-off, died of a massive heart attack Wednesday, Aug. 4, while vacationing in Pompeii, Italy.

With an Italian father, Mr. Lupinetti grew up on pasta, tomato gravy, and meatballs. He would help his mother chop and peel vegetables, and his father prepare fresh meat.

The Lupinetti family lived on a Pemberton farm that raised chickens and hogs. It was the four boys' job to remove a hog's hair with corncobs before their father butchered and barbecued it, according to *Butch's Smack Your Lips BBQ Cookbook*, which Mr. Lupinetti coauthored in 2009.

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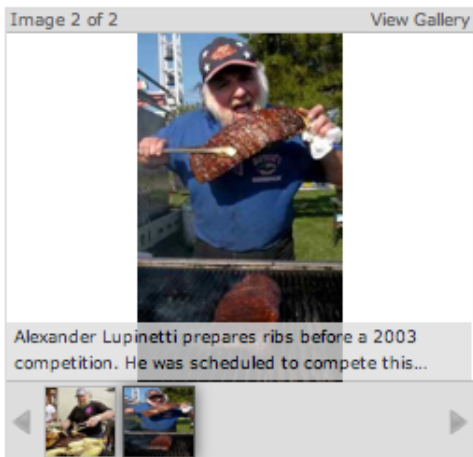
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Alexander Lupinetti prepares ribs before a 2003 competition. He was scheduled to compete this...

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"My daddy barbecued; that's just what you did on the farm, honey," Mr. Lupinetti told an Inquirer reporter in 2003.

As a young man, Mr. Lupinetti pursued singing. In the late 1960s and early 1970s, he toured with a rock band and opened Butch's Place, a country-western bar turned rock-and-roll club in Pemberton.

But soon Mr. Lupinetti was roasting pigs out front and working on his own sauce.

In the late 1980s, he went to his first barbecue competition in Virginia and hooked up with a barbecue team from Arkansas. His passion took off.

Mr. Lupinetti built a traveling barbecue pit, which included a freezer, firebox, convection oven, and 10-foot rotisserie oven that could hold 600 pounds of meat. He hit the road with an entourage of helpers, including relatives and friends.

By 1990, he had launched Butch's Smack Your Lips Barbecue in Mount Laurel, a wholesale business of his sauces and rubs. Eight years later, he sold Butch's Place because of his frequent travels.

A full-time competitor, Mr. Lupinetti participated in about two dozen barbecue contests each year in addition to television appearances, including a few on the Food Network.

In 2002, he won the New Jersey state barbecue championship, which qualified him to compete in the 2003 Jack Daniel's World Championship Invitational Barbecue in Lynchburg, Tenn., considered one of the most prestigious barbecue competitions.

He won second in the ribs contest and fourth overall, which fueled his desire for more competition.

Throwdown with Butch Lupinetti

8/26/2010



The popular BBQ chef who battled Bobby Flay died earlier this month, but clearly has not been forgotten.

Last night, the Food Network's popular *Throwdown with Bobby Flay* rebroadcast an episode from 2006, where Flay competed against [Alexander 'Butch' Lupinetti](#), self-described "lover, looker and barbeque cooker" from Mount Laurel, New Jersey. The mouth-watering episode had folks going to Google to find out more about the affable, bearded owner of Butch's Smack Your Lips BBQ.

Lupinetti was raised on a farm in Pemberton, NJ, and learned about the less-glamorous end of grilling from his earliest years. He and his brothers were often tasked with removing hogs' hair with a corncob before the animals were butchered and cooked.

Later in life, he toured as the singer for a rock band and then opened a roadhouse bar in 1967. It was there he started roasting pigs for his customers and began working on perfecting his own barbeque sauce. After entering his first competition in the late 1980s, he was hooked. In 1996, he sold his bar to compete full time in cook-off competitions.

"Barbeque to me is a 365 day-a-year job," he told the Food Network in 2006. He spent over six months each year on the road, and had racked up an impressive 600 cooking awards at the time of his death. He also sold his own line of sauces and rubs, authored a book on BBQ, and owned a stand serving sports fans outside the Wachovia Center in Philadelphia.

His secret? "Cook it low, cook it slow, serve no swine before its time."

With a busy summer travel schedule, Lupinetti rarely had time for a real vacation. But this year, he'd decided to travel with his family to Italy, a place his wife told [Phillyburbs.com](#) he'd been talking about visiting for 40 years.


Alexander "Butch" Lupinetti died there, suffering a heart attack on Aug. 4th in Pompeii, Italy. He was 69 years old.

So was Bobby able to best Butch at the BBQ back in the day, or did Flay go down in flames? If you missed it last night, the episode will air again on September 4th, just in time for all the backyard pitmasters to get some tips for Labor Day.

The legacy of late Butch Lupinetti

Burlington : NC : USA | Aug 26, 2010

BY **Richard Harrison** 

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Butch Lupinetti died of an immense heart attack while on vacation with his family in Italy, on August 4. The cooking legend, Butch Lupinetti has left behind a legacy and is likely to be remembered for his lifetime ardor in cooking. Butch Lupinetti died at 69.

Butch Lupinetti hailed from South Jersey. He was a barbecue celebrity. Butch Lupinetti took part in competitions at the national level for almost twenty years. He had won more than 600 honors. Butch Lupinetti was well celebrated for defeating the famous chef, [Bobby Flay](#) in a Food Network cooking competition.

While remembering Butch Lupinetti, his 21-year-old wife, Lynne Lupinetti said, "He always had the energy of a 21-year-old with everything he did in life." "You could never tell if he was having a bad day. He always had a smile on his face", she added.

Butch Lupinetti started his career in cooking in 1960's by opening a roadside bar called Butch's Place in Pemberton Township. From early on, Butch Lupinetti took his cooking style to great heights and established a brand name for almost thirty years.

It was in 1996 when Butch Lupinetti undertook the enterprise to allocate his adore of cooking with the whole nation. "He talked about going to Italy for 40 years," Lynne Lupinetti said. "This year he finally was able to fit it into his busy schedule", she added further.

Butch Lupinetti won accolades in 13 different states. Butch Lupinetti's awards came from as far-off states as Minnesota, Florida, and Nevada.

Remembering Butch Lupinetti: Five Things About The BBQ King and Dad

POSTED BY **TONIFITZ76** ON AUGUST 26TH, 2010 AT 6:28 AM

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With a farmer for a father, Alexander "Butch" Lupinetti didn't just grow up barbequing; he saw the barbeque process through from start to finish as a child, helping to remove hogs' hair before they were butchered. He grew up to become one of the world's foremost barbeque authorities, co-authoring "Butch's Smack Your Lips BBQ Cookbook" last year.

Sadly, Lupinetti passed away during a family trip to Italy earlier this month. The 69-year-old, who had a son and daughter, had a heart attack while in Pompeii.

Few others had the passion for barbeque that Lupinetti did. He once won a cook-off with Bobby Flay on the Food Network, and he placed fourth in the barbeque world championships earlier this

decade. (Didn't know there was a BBQ world championships? You're not alone.)

Here, five things about this grilling pioneer.

1. He won 600 local, regional and national awards on the barbeque circuit over 20 years of competition.
2. He began his career in the late 1960s as a singer for a rock band, and he even owned a rock club, Butch's Place, for a few years.
3. His company motto is "Cook no swine before its time" – catchy.
4. His company has a stand at Philadelphia's Wachovia Center.
5. He once went around the country with a traveling barbecue pit that could hold up to 600 pounds of meat.

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North Carolina barbecue: It's Butch Lupinetti's passion

May 8, 2009 | 1:01 pm



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How does an old-school Jersey boy become one of the country's foremost experts on North Carolina barbecue? If you're Butch Lupinetti, your education starts as soon as you're able to tend a stove.

Born Alexander Walter Anthony Lupinetti -- his grandma nicknamed him Butchie -- in Pemberton, N.J., he grew up on his parents' dairy farm, which also housed a family from Hayesville, N.C. When he was 8 years old, Lupinetti began helping them barbecue meat, learning a tradition that had been passed down from generation to generation.



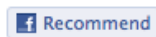
"We grew up cooking that particular style, which is a little more vinegary with not much tomato and maybe a little on the peppery side," Lupinetti says. "We did all the meats: all the pork meats, the beef meats and chicken. We didn't know what style we were cooking, and it was only later we found out it was North Carolina style."

Sixty years later, [Lupinetti is a bona-fide barbecue guru](#) who's won more than 500 awards, including Cleveland's Great American Rib Cook-Off (14 awards), the Cedar Rapids Invitational BBQ Round-Up (24 awards) and Reno's Best in the West Nugget Rib Cook-off, a competition so tough and prestigious he spent 15 years on the barbecue circuit before he was invited to enter. This weekend, he brings his trade secrets to the 2nd annual [Los Angeles Barbecue Festival](#), held near the Santa Monica Pier.

The man has a passion for smoked meat: beef ribs, pork ribs, sausage, chicken . . . you name it. But the true object of his ardor is pork shoulder. "Ribs are good," he says, "but the shoulder, it seems, is just made for barbecue. All through the South -- North Carolina, Virginia, Arkansas -- when you ask for barbecue, it's not ribs you get, it's pork shoulder. Those other meats may be barbecued, but they're not *barbecue*."

Barbecue done right

Los Angeles Barbecue Festival brings pitmasters from around the country to share their passion for meat.



Barbecue the way it was meant to be eaten: happy eaters at last year's Los Angeles Barbecue Festival. (Dan Silberstein)

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By Elina Shatkin
Los Angeles Times Staff Writer
May 6, 2009

Butch Lupinetti is in love -- with life, with rock and roll, with his wife. But most of all he's in love with meat. The professional pitmaster who's been cooking North Carolina-style barbecue for 60 of his 68 years spends seven months a year traveling the barbecue competition circuit. Based in Pemberton, New Jersey where he owned and ran Butch's Blues & Barbecue for 32 years, [he's won over 500 barbecue awards](#) including Cleveland's Great American Rib Cook-Off (14 awards), the Cedar Rapids Invitational BBQ Round-Up (24 awards) and Reno's Best in the West Nugget Rib Cook-off, a competition so tough and so prestigious Lupinetti spent 15 years on the barbecue circuit before he was invited to enter.

This weekend, he brings his trade secrets to the 2nd annual [Los Angeles Barbecue Festival](#), held near the Santa Monica Pier. Challengers better be ready for a heavyweight bout.

Lupinetti happily cooks ribs, chicken and brisket, treating them with the tenderness a mother cat might show a newborn kitten. But the true object of his ardor is pork shoulder. "Ribs are good," he says, "but the shoulder, it seems, is just made for barbecue. All through the south -- North Carolina, Virginia, Arkansas -- when you ask for barbecue, it's not ribs you get, it's pork shoulder. Those other meats may be barbecued, but they're not barbecue."



For the past 25 years, Butch Lupinetti and Butch's Smack Your Lips BBQ has traveled all over the US and Canada winning over 500 awards, including KCBS Grand Champion for the State of New Jersey; Best Ribs at the Great American Rib Cook Off in Cleveland, Ohio; Best Ribs at Best In The West Rib Cook Off in Reno, Nevada, the Super Bowl of Rib Competitions; and Best Ribs at the Jack Daniels World Championship Invitational; just to name a few. To add to his collection, Butch has won Golden Chile Pepper Awards for Best Sauce from Chile Pepper Magazine and numerous Scoville Awards from Fiery Foods Magazine. Nationally, Butch has been repeatedly recognized as one of America's Great Barbecue Pitmasters. Barbecueing, to this Multi-Award Winning Champion, is a Passion. A passion that he wants to share with you. This must have DVD will show you Butch's secrets to cooking Brisket, moist and tender Chicken, Pork, and Butch's Award Winning Ribs. This DVD will show you how to cook the same ribs that propelled Butch to Victory over Bobby Flay in the BBQ Throwdown on Food Network. Just Follow These Steps and You Too Will Become a Pitmaster in Your Own Backyard! The Champ says, "Cook it low, Cook it slow, serve no swine before its' time."



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