

Features



Show Me BBQ Sauce

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*Submitted by
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Columbia, Missouri - For many Columbians, it's a mid-Missouri cookout staple alongside the tongs, charcoal and billowing smoke.

Harry Berrier, BS Ag '41, MS '60, first concocted what would become [Show-Me Liquid Smoke Bar-B-Q Sauce](#) in the 1970s. The small batches, whipped up before dinner guests arrived, were a hit among family and friends.

"There wasn't anything available on the [grocery] shelf that was fit to eat because it was all full of junk," Berrier told MIZZOU in 2010. "Tapioca, water, guar gum, xanthan gum — they don't add a thing to flavor, just bulk. So I made my own."

Berrier, professor emeritus of clinical pathology and toxicology in the [College of Veterinary Medicine](#), died March 10, 2013, at age 95.

Born in 1917 on a farm near Norborne, Mo., the 37-year veteran of the U.S. Army and Air Force founded the [American Society of Veterinary Clinical Pathologists](#) in 1965.

He and Lina, MA '61, his surviving wife of 62 years, mixed and bottled Show-Me in their CoMo basement starting in 1975. Now, with a part-time staff and an industrial mixer, the operation produces about 14,000 gallons of sauce per year. It's available at local grocery stores and many out-of-state restaurants

and meat shops. Show-Me has mail-order customers in all 50 states.

Lina and Harry have established a trust with the [Missouri Department of Conservation](#). Profits go toward the ultimate purchase of prairie land to be named after the couple.

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Written by Dee Loflin
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