THE FLAVOR OF GEORGIA FOOD PRODUCT CONTEST highlights innovative, market-ready or commercially available food products that showcase the diversity, trends and excellence of the state’s vibrant food sector.

After products are categorized, a panel of food industry professionals judges them on taste, consumer appeal, innovation, uniqueness and their representation of Georgia. We truly appreciate the businesses that submitted 138 products this year, as well as the 33 finalists selected to go to the final round in Atlanta on March 19.

This directory includes all contest entries, including contact information and product descriptions, and it highlights the three finalists from each of the 11 categories. We hope you use it as a tool for promotion and networking in Georgia’s dynamic food product industry. You may also find the directory online at www.flavorofga.com.

We hope that the Flavor of Georgia contest helps entrepreneurs enter the food industry or expand their current business, and that they gain publicity and exposure for their products. We also want to connect food processors, brokers, retailers and others involved in food marketing distribution channels in Georgia so they can sample the great products offered by these businesses and individuals.

The University of Georgia College of Agricultural and Environmental Sciences is proud to host the Flavor of Georgia contest as a signature event each year. We hope you enjoy a taste of what Georgia has to offer.

Sharon P. Kane
Food Business Development Specialist and Economist, UGA Center for Agribusiness and Economic Development

Kent Wolfe
Director, UGA Center for Agribusiness and Economic Development

Kent Wolfe
Director, UGA Center for Agribusiness and Economic Development
**AUBSAUCE**

Aubs Company LLC
Aubrey Lenyard
3435 Oregon Trail
Decatur, GA 30032
aubrey@aubsauce.com
678-637-5865
www.aubsauce.com

AubSauce is a new line of small-batch barbecue sauces. The idea stemmed from a conversation regarding a peach barbecue sauce recipe. So I headed to the kitchen to create my own peach barbecue sauce. The result: sweet and savory made-in-Georgia goodness.

**BLUEBERRY BARBECUE SAUCE**

Byne Blueberry Farms Inc.
Richard Byne
537 Jones Ave.
Waynesboro, GA 30830
dick.byne@gmail.com
706-554-6244
www.byneblueberries.com

Our Blueberry Barbecue Sauce adds a sweet and tangy flavor to any of your favorite grilled meats. We especially like to use it on chicken wings to give them a fruity but savory flavor.

**BOILER BOLD SPICY BBQ SAUCE**

R&R Sauces (formerly The Original Maryland Fried Chicken Inc.)
Robin Heavilon
P.O. Box 366
Blackshear, GA 31516
omfc7@att.net
912-449-3196
www.rrsauces.com

Boiler Bold is a sweet barbecue sauce with a tangy edge. Delicious as a marinade, grilling sauce or simply as a dipping sauce for a variety of dishes.
COMPETITION
ORIGINAL BBQ SAUCE
The GrillMan BBQ Company
Mike Holland
6865 Woodhaven Drive
Cumming, GA 30041
mikeholland00@gmail.com
678-644-5850
www.thegrimlambbqcompany.com

Our Competition Original BBQ Sauce is competition-level barbecue sauce with old-school flavor. It’s traditional Georgia red barbecue sauce.

GEORGIA’S VINEGAR BARBEQUE SAUCE
The Sauce Company Inc.
Scott Galt
1169 Timberland Drive
SW Lilburn, GA 30047
sgalt@georgiasauce.com
678-689-1496
www.georgiasauce.com

Ours is a Georgia-style barbecue sauce that’s vinegar-based with a secret blend of Eastern and Western spices and the fresh zing of lime. It has the tang that vinegar lovers seek, yet it is lightly sweet. Our sauce is free of high-fructose corn syrup, additives and preservatives.

SWEET BAR-B-QUE SAUCE
Joe Kem’s BBQ
Joe Lacey
149 Newton Ave.
Moultrie, GA 31768
j@joekemsbbq.com
229-395-2888
www.joekemsbbq.com

Joe Kem’s BBQ is a family-owned business in Moultrie, Georgia. We produce a line of barbecue sauces and rubs. We previously won the Flavor of Georgia barbecue sauce category with our Original BBQ Sauce. We think you’ll agree that our sauces are even good on your finger!

WILD WILD EAST ASIAN BBQ TERIYAKI PINEAPPLE BBQ SAUCE
Chinese Southern Belle
Natalie Keng
2690 Cobb Parkway
Suite A5-252
Smyrna, GA 30080
info@chinesesouthernbelle.com
404-494-0088
www.chinesesouthernbelle.com

A crowd pleaser and kid favorite without corn syrup or smoke additives. Don’t be fooled by similar names. Taste the best of East-West traditions and clean taste with fresh pineapple, molasses and naturally brewed soy sauce. Our sauce has no MSG and no added gluten (less than 20 parts per million).
GINGER’S BUNKHOUSE SPICY GINGER ALE
Bunkhouse Beverages LLC
Joey and Emily Tatum
185 Nacoochee Ave.
Athens, GA 30601
emily@bunkhousebeverages.com
706-207-5564
www.bunkhousebeverages.com

Ginger’s Bunkhouse is a spicy ginger ale inspired by our bar in Athens, Georgia, The Manhattan Cafe. It is a hot ginger ale that we use primarily as a mixer, typically with bourbon, but some folks do enjoy it as a nice sipping ale.

GRAPEFRUIT PEACH
Montane Sparkling Spring Water
Hollis Callaway
239 Grant St. SE
Suite 104
Atlanta, Georgia 30312
hollis@montanespring.com
706-662-4900
www.montanespring.com

Montane Sparkling Spring Water makes healthy, refreshing beverages sourced from Blue Springs in Hamilton, Georgia.

hibiscus & ginger tea
FreshKiss
Shadeed Abdul-Salaam
8455 Wilkerson Mill Road
Palmetto, GA 30268
info@freshkisstea.com
404-434-9802
www.freshkisstea.com

A powerhouse combination of traditional flavors used for centuries to quench millions of people’s thirst all over the world, now available in Georgia’s own FreshKiss Hibiscus & Ginger Tea. Ours is certified-organic ginger and hibiscus tea made with love.
**HIBISCUS KOMBUCHA TEA**

FreshKiss
Shadeed Abdul-Salaam
8455 Wilkerson Mill Road
Palmetto, GA 30268
info@freshkisstea.com
404-434-9802
www.freshkisstea.com

A powerhouse combination of traditional flavors used for centuries to quench millions of people’s thirst all over the world, now available in Georgia’s own FreshKiss Tea Hibiscus Kombucha. Ours is a certified-organic ginger and hibiscus tea with a probiotic kiss.

**MEMORY MAGIC**

Biron Herbal Teas
Andi Biron
5962 Zebulon Road
Suite 180
Macon, GA 31210
andi@bironteas.com
770-322-4001
www.bironteas.com

This citrus blend with maple, earthy notes contains traditional herbs such as gotu kola, holy basil and sage. We recommend it for anything from first dates to job interviews — or whenever you need your mind sharp and focused.

**NECTAR READY TO BLEND SMOOTHIES**

Nectar Foods Two Inc.
Naruna Rangel
470 Chevelle Lane
Decatur, GA 30030
catering@benectar.com
6784096465
www.benectar.com

Nectar Ready to Blend Smoothies are preportioned and ready to blend. The recipe contains only fruits, vegetables and superfoods. Nothing else. Our smoothies are farm to freezer to blender, and 95 percent organic, vegan, gluten-free and raw.

**NITRO COLD BREW COFFEE**

Banjo Coffee
Chasidy Atchison
38 N. Avondale Road
Avondale Estates, GA 30002
chas@banjocoldbrew.com
205-335-3389
www.banjocoldbrew.com

Nitrogen-infused cold brew coffee made with purified water and organic coffee beans. Banjo Coffee is creamy and smooth with notes of milk chocolate, and 100 percent sustainably made. Caffeinate responsibly!

**ROSE WATER KEFIR**

Cultured South
Melanie Wade
1038 White St.
Suite A5-252
Atlanta, GA 30310
melanie@culturedsouth.com
404-549-8314
www.culturedsouth.com

Water kefir is kombucha’s mellow cousin. Mostly known for its fermented, probiotic properties, water kefir is slightly fizzy yet light and floral. Our water kefir is infused with rose water to give it a delicate and refreshing taste.

**SPARKLING HIBISCUS**

Pride Road LLC
Najeeb Muhaimin
2526 Stone Mountain St.
Lithonia, GA 30058
najeeb@prideroad.com
404-423-1775
www.prideroad.com

Our hibiscus soda is lightly carbonated and flavored with real cane sugar.
ABBY J’S
BLACKHAWK SMOKIN’ HOT PICKLED OKRA

Abby J’s Gourmet
Abby Jackson
P.O. Box 2525
Clarkeville, GA 30523
abbyj@windstream.net
706-947-3474
www.abbyjsgourmet.com

Enjoy a little taste of summer all year with Abby J’s Blackhawk Smokin’ Hot Pickled Okra. Made with Georgia-grown young pods of okra preserved in a brine with garlic, dill, cayenne pepper and mustard seeds.

ALSUDANI

Alsudani
Micah Manabat
700 Victory Drive
Waycross, GA 31516
alsudanihummus@gmail.com
912-376-0210

Alsudani is freshly made hummus with a Southern peanut twist.

BACON JAM

Pine Street Market
Rusty Bowers
4 Pine St.
Unit A
Avondale Estates, GA 30002
rusty@curedfoods.com
404-296-9672
www.pinestreetmarket.com

We blend our heritage handcrafted bacon with garlic, onions, cider vinegar, molasses and spices to create this delicious treat. It’s perfect on a cracker, as a base for your next potlikker or as a topping on a juicy burger!
DROP IT LIKE IT’S GUAC: SPICY HOT

Love Guac LLC
Tasha Tolbert
120 Brierwood Drive
Fayetteville, GA 30215
therealloveguac@gmail.com
908-672-8822
www.loveguac.com

Drop It Like It’s Guac has serrano, jalapeño and habanero peppers. It’s a slow burn that packs heat for savory flavor.

HOMEMADE GUACAMOLE

Guac On
Wendy Montgomery
118 Northlake Drive
Sylvester, GA 31791
wmbmontgom@gmail.com
229-344-3591
www.facebook.com/GuacOnGuacamole

Guac On Homemade Guacamole contains creamy hass avocados, tangy limes, onions, tomatoes and other flavorful secret ingredients. It is the best guacamole you will ever put in your mouth! This is an all-natural product made with the freshest ingredients and no preservatives.

JALAPENO SWEET PICKLES

Greenway Farms of Georgia LLC
Robin Dunaway
1100 Beasley Road
P.O. Box 637
Roberta, GA 31078
greenwayfarmsofga@yahoo.com
478-957-1209
www.greenwayfarmsofga.com

Jalapeno Sweet Pickles are a fun twist on an old Southern favorite. Bread and butter pickles are on every Southern table for every festive occasion or fish fry. By adding jalapeno slices to Grandma’s bread and butter recipe, we have created a new Southern tradition!

KRAUT-CHI

Cultured South
Melanie Wade
1038 White St.
Suite A
Atlanta, GA 30310
melanie@culturedsouth.com
404-549-8314
www.culturedsouth.com

Kraut-Chi is a fermented vegetable that is a hybrid between sauerkraut and kimchi. Kraut-Chi is rich in history as it combines two traditional methods of fermentation in one delicious jar. It’s a bit spicy, tangy and full of probiotics!

LOVE GUAC: MILD

Love Guac LLC
Tasha Tolbert
120 Brierwood Drive
Fayetteville, GA 30215
therealloveguac@gmail.com
908-672-8822
www.loveguac.com

Mild Love Guac brings all the freshness of guacamole ingredients: jalapeño, red onions, garlic, cilantro, Roma tomatoes, fresh limes, pink Himalayan sea salt, cracked pepper and cumin.

PURE ABUNDANCE SOL CASHEW CHEESY SAUCE

Pure Abundance
Melanie Wade
1038 White St.
Suite A
Atlanta, GA 30310
melanie@culturedsouth.com
404-549-8314
www.pureabundancefood.com

Pure Abundance is a vegan, plant-based cheese made from organic cashews. Pure Abundance’s Sol is a delicious cheese sauce with chipotle spice and a tangy flavor that mimics nacho cheese. Use it as dip, smothering sauce or spread!
**CONDIMENTS & SALSAS**

### Reaper Garden Salsa

**Jake’s**  
Lisa Fowler  
591 Knox Bridge Highway  
White, GA 30184  
lisa@jakesproduce.com  
404-667-5121  
www.jakesfreshmarket.com

Jake’s is based on locally grown and handmade artisan food products. We small-batch cook with 100 percent natural, locally sourced ingredients. Our Reaper Garden Salsa is known for its full fresh flavor with a backside kick.

### Sweet Jasper Heat Eudora Chow Chow

Harrison Family Farm  
Roger Harrison  
P.O. Box 11  
Monticello, GA 31064  
roger@harrisonfamily.farm  
404-987-4111  
www.harrisonfamily.farm

Eudora Chow Chow is a family recipe dating back more than 200 years. In a short time, we have introduced small-batch chow chow to new generations. Our best compliment is: “That tastes just like Grandma used to make.”

### Tomato Conserve No. 10

Joe’s Homemade Cafe  
Ted Paskevich  
5515 Waters Ave.  
Savannah, GA 31404  
chefted@joeshomemade.com  
912-349-0251  
www.joeshomemade.com

Not too sweet. Not too savory. Tomato Conserve No. 10 converges Southern originality and versatility with anything from glazing wings to topping homemade ice cream with candied bacon. In a word, “amazing!”

### Trop Guac: Sweet Pineapple

Love Guac LLC  
Tasha Tolbert  
120 Brierwood Drive  
Fayetteville, GA 30215  
therealloveguac@gmail.com  
908-672-8822  
www.loveguac.com

Trop Guac is made with fresh chopped pineapple and mangoes with a jalapeño kick. It kisses you with the sweet and smacks with the heat.

### Tupelo Balsamic Vinegar

Built By Bees  
Tim Haratine  
2900 Chamblee Tucker Road  
Building 12, Suite 200  
Atlanta, GA 30341  
sales@builtbybees.com  
770-454-9400  
www.builtbybees.com

The unique, soft, buttery sweetness of Georgian tupelo honey and oak-barrel-aged apple cider mead create a delightful balsamic vinegar. Our apple and honey mead creates the perfect bite and sweetness.
BLUEBERRY MUFFIN CHEESECAKE
Honey Catering
Lazar Oglesby
650 Millen Bypass, Millen, GA 30442
info@honeycatering.com
478-982-8086
www.honeycatering.com

Enjoy your cheesecake for breakfast! Blueberry Muffin Cheesecake is crafted from Georgia-grown blueberries and Honey’s famous cheesecake recipe. Honey’s cheesecakes have a unique light and fluffy texture, and a sweetness only found in the South!

CHOCARAMEL PECAN CLUSTERS
Lola’s Sugar Pie Bakery
Lola Wilburn
1300 Indian Trail Lilburn Road, Suite 202, Norcross, GA 30093
pies@lolassugarpiebakery.com
678-743-1456
www.lolassugarpiebakery.com

Our Chocaramel Pecan Clusters are a mouthful of goodness: smooth chocolate covering homemade caramel and roasted Georgia pecans. Yearly, we proudly provide 700+ pounds for Habitat For Humanity’s fundraiser in Marietta, Georgia. Come give us a taste!

CHOCOLATE CHIP BOURBON PECAN PIE
Lola’s Sugar Pie Bakery
Lola Wilburn
1300 Indian Trail, Suite 202, Norcross, GA 30093
pies@lolassugarpiebakery.com
678-743-1456
www.lolassugarpiebakery.com

Our Chocolate Chip Bourbon Pecan Pie is passionately referred to as our “cookie pie.” It has a slightly moist middle and the crunch of a cookie all inside of a pie crust — and it’s loaded with south Georgia-grown pecans. Please come treat your taste buds today!
**COFFEE WITH TURBINADO ICE CREAM**
Flux Ice Cream  
Eric Velji  
771 Shallowford Road, Suite 117  
Kennesaw, GA 30144  
contact@fluxicecream.com  
404-725-0374  
www.fluxicecream.com

A refined palate deserves the very best coffee ice cream. Steeped in fresh cream for texture and flavor, we source locally roasted, handpicked coffee to craft our delicious turbinado-infused ice cream.

**GEORGIA BLUEBERRY PIE FILLING**
Pie Provisions  
Lauren Bolden  
771 Shallowford Road, Kennesaw, GA 30144  
hello@pieprovisions.com  
404-536-5100  
www.pieprovisions.com

Our Georgia Blueberry Pie Filling is made from Georgia-grown organic blueberries with a hint of lemon. A jar makes enough for one 9-inch pie, just pour and bake!

**GEORGIA FRIED PEANUT CLUSTER: VANILLA**
Georgia Fried Peanut Company  
John West  
19219 Hartford St., P.O. Box 744, Edison, GA 39846  
sales@gafriedpeanutco.com  
229-366-3023  
www.gafriedpeanutco.com

Fried peanuts are a true Georgia favorite, so why not cover them in chocolate? These small-batch, handcrafted confections are made with Georgia-grown peanuts in the heart of southwest Georgia.

**GOLDEN MILK VEGAN CREAM POP**
Perennial Pop Co. Artisan Vegan Plant-Based Cream Pops  
Wendy Collins  
222 Colonial Homes Drive NW, Atlanta, GA 30309  
info@perennialpopco.com  
404-915-4460  
www.perennialpopco.com

Perennial Pop Co.’s Golden Milk Pop is a delicious way to indulge in a plant-based creamy and savory bit of sunshine on a popsicle stick. The combination of turmeric, caramel and cinnamon flavors has made this golden milk, latte-inspired pop a favorite.

**HOT FUDGE**
Revolution Gelato  
Jared Olkin  
1357 Glenwood Ave. SE, Atlanta, GA 30316  
smile@revolutiongelato.com  
919-714-9994  
www.revolutiongelato.com

Our hot fudge is the ultimate chocolate topping. Made with a blend of organic chocolate and cocoa and slow-cooked to perfection, it’s got just enough sweetness and a wonderfully chewy texture. Oh yes, and it’s also 100 percent plant-based.
**LADY FINGER COOKIES**

Sweetly, Shealy  
Shealy Dixon  
19 South Scott St., Camilla, GA 31730  
shealydixon@gmail.com  
229-328-7964  
www.facebook.com/sweetlyshealy

Buttery and toasted, these ladyfinger cookies are made with home-milled, soft, white-wheat flour and local, south Georgia pecans rolled in powdered sugar. The recipe for this humble but addictive cookie is from Shealy’s great-grandmother.

**PEACH COBBLER CHEESECAKE WITH PECAN CRUMBLE**

Honey Catering  
Lazar Oglesby  
650 Millen Bypass, Millen, GA 30442  
info@honeycatering.com  
478-982-8086  
www.honeycatering.com

Peach Cobbler Cheesecake with Pecan Crumble is Honey’s signature cheesecake combined with a classic Southern dessert. Topped with a Georgia pecan crumble, this cheesecake is a taste of all things Georgia!

**LUSCIOUS LEMON**

FarmHouse PoundCakes LLC  
Ellen Dawe  
752 Old Athens Highway, Cornelia, GA 30531  
farmhousepoundcakes@gmail.com  
706-768-1629  
www.farmhousepoundcakes.com

FarmHouse offers old-fashioned pound cakes, freshly baked from scratch sourcing the finest ingredients. We offer a variety of flavors, including Vanilla, Luscious Lemon and Toasted Coconut, seasonal favorites, as well as the popular “Outlander”-inspired Tipsy Laird!

**PEACHES-N-CREAM ICE CREAM**

Mountain Fresh Creamery LLC  
Jennifer Glover  
6615 Cleveland Highway, Clermont, GA 30527  
gcdairy@gmail.com  
770-983-1666  
www.mountainfreshcreamery.com

Our mission is to provide wholesome, all-natural dairy products, fresh from our farm to Georgia families. We are passionate about caring for our cows and creating local ice cream flavors with our milk and cream while adding in other Georgia-grown products.

**MACARONS**

A Cacao Affair  
Karl Vivier  
825 Jamerson Road, Suite 527, Marietta, GA 30066  
acacaoadaffair@gmail.com  
678-903-4534  
www.acacaoadaffair.com

A Cacao Affair offers handcrafted Parisian macarons made traditionally in Marietta, Georgia, using the finest ingredients filled with true flavors.

**PEANUT BUTTER CAYENNE MARSHMALLOWS**

Mama’s Mallows  
Nancy French  
1865 Windsor Wood Drive, Roswell, GA 30075  
nancy@mamasmallows.com  
678-296-7977  
www.mamasmallows.com

Mama’s Mallows Peanut Butter Cayenne Marshmallows are handmade, hand-poured, and hand-cut locally in Roswell, Georgia, with Mama’s love. These marshmallows are like no mallow you have ever tasted with a creaminess, crunch, and kick that won’t let you down.
**PEANUTS IN A BOTTLE CHEESECAKE**

Honey Catering  
Lazar Oglesby  
650 Millen Bypass, Millen, GA 30442  
info@honeycatering.com  
478-982-8086  
www.honeycatering.com

Honey’s famous cheesecake offers a unique Southern tradition. Peanuts in a Bottle is Honey’s classic cheesecake loaded with salted Georgia peanuts and topped with a sweet cola syrup.

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**PECAN BRITTLE**

Sunnyland Farms Inc.  
Staci Willson  
2314 Wilson Road, Albany, GA 31705  
willson@sunnylandfarms.net  
229-352-4069  
www.sunnylandfarms.com

Sunnyland Farms is a multigenerational Georgia pecan farm and gifting company offering only the best nut mixes and handmade confections since 1948.

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**PECAN PIE**

Lola’s Sugar Pie Bakery  
Lola Wilburn  
1300 Indian Trail, Suite 202, Norcross, GA 30093  
pies@lolasugarpiebakery.com  
678-743-1456  
www.lolasugarpiebakery.com

Lola’s Sugar Pie Bakery Pecan Pie is made with heaping handfuls of pecans that come directly from a south Georgia pecan orchard to our bakery. Our delicious pecan pie is full of flavor with the added bonus of it being less syrupy than some.

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**PECAN PRALINES**

Epting Events  
Keith Roberson  
1430 N Chase St., Athens, GA 30601  
keith@eptingevents.com  
706-353-1913  
www.eptingevents.com

Our pralines are made of butter, sugar, lemon zest, heavy cream and pecans with love in a copper pot, resulting in a wonderful, silky–sweet treat that instantaneously melts in your mouth.

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**QUEENS FAVORITE HONEYCOMB CANDY**

Honey On The Hill  
Dale Fisher  
1067 Highway 145, Eastanollee, GA 30538  
info@honeyonthehill.com  
706-716-1963  
www.honeyonthehill.com

Honeycomb Candy is like a brittle but not — it stands alone like nothing else. Made with 100 percent Georgia wildflower honey, milk chocolate, caramel and pecans cover our already delicious honeycomb candy. It’s easy to see why it’s the queen’s favorite.

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**RIPPLE EFFECT**

Xocolatl Small Batch Chocolate  
Elaine Read  
659 Auburn Ave. NE, Atlanta, GA 30312  
elaine@xocolatlchocolate.com  
404-217-4419  
www.xocolatlchocolate.com

Ripple Effect is a single-origin, dark chocolate bar made from raw cacao beans that we roasted, cracked, winnowed and ground in Atlanta. We flavored the chocolate with applewood—smoked cacao nibs, freeze-dried raspberries and blood orange—infused olive oil.
**SOUTHERN FRUITCAKES**
Kendrick’s Homebaking LLC
Gwinnette Kendrick
3429 Highway 83, Good Hope, GA 30641
gwinnettekendrick@yahoo.com
706-564-5905

Kendrick’s traditional Southern fruitcake is filled with selected fruits and locally grown nuts. It’s baked at a low temperature to blend flavors, then soaked in fruit wine before the aging process to give it a rich, mellow flavor. Each cake is handmade.

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**WAFFLE CONES**
Revolution Gelato
Jared Olkin
1357 Glenwood Ave. SE, Atlanta, GA 30316
smile@revolutiongelato.com
919-714-9994
www.revolutiongelato.com

Our hand-rolled Waffle Cones boast a crunchy texture, delightfully warm aroma and rich taste. They’re great on their own and better with a scoop of your favorite frozen dessert. Even better, these are 100 percent plant-based and made with organic ingredients!

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**SOUTHERN FRUITCAKES**
Kendrick’s Homebaking LLC
Gwinnette Kendrick
3429 Highway 83, Good Hope, GA 30641
gwinnettekendrick@yahoo.com
706-564-5905

Kendrick’s traditional Southern fruitcake is filled with selected fruits and locally grown nuts. It’s baked at a low temperature to blend flavors, then soaked in fruit wine before the aging process to give it a rich, mellow flavor. Each cake is handmade.

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**WAFFLE CONES**
Revolution Gelato
Jared Olkin
1357 Glenwood Ave. SE, Atlanta, GA 30316
smile@revolutiongelato.com
919-714-9994
www.revolutiongelato.com

Our hand-rolled Waffle Cones boast a crunchy texture, delightfully warm aroma and rich taste. They’re great on their own and better with a scoop of your favorite frozen dessert. Even better, these are 100 percent plant-based and made with organic ingredients!
SILLY GOAT PINEAPPLE-PECAN CHEVRE
Smith Family Dairy Farm
Nancy Smith
528 John Vickers Road, Norman Park, GA 31771
localevent@windstream.net
229-429-9828
Silly Goat Pineapple-Pecan Chevre is handmade, artisan goat milk cheese.

ROASTED POBLANO WITH MONTEREY PIMENTO CHEESE
Suga’s Enterprises LLC
Stacey West
4461 Misty Creek Court, Powder Springs, GA 30127
admin@sugasfood.com
678-202-4482
www.sugasfood.com
Suga’s Roasted Poblano offers flavors of poblano peppers and Monterey cheese with a little heat. It’s a fan favorite for mixing with eggs and deviled eggs, as the mix of flavors requires no other spices.

SMOKED GOUDA PIMENTO CHEESE
Suga’s Enterprises LLC
Stacey West
4461 Misty Creek Court, Powder Springs, GA 30127
admin@sugasfood.com
678-202-4482
www.sugasfood.com
Our Smoked Gouda Pimento Cheese has a light, smoky flavor balanced with garlic and a hint of spiciness.

PIMENTO CHEESE
Pine Street Market
Rusty Bowers
4 Pine St., Unit A, Avondale Estates, GA 30002
rusty@curedfoods.com
404-296-9672
www.pinenstreetmarket.com
Pine Street Market Pimento Cheese is a creamy blend made in-house with sharp cheddar cheese, cream cheese, Duke’s mayonnaise, roasted red peppers, our bacon jam, chipotle pepper and other spices. It’s addictive!
HONEY & RELATED PRODUCTS

**BLUEBERRY WHIPPED HONEY**

Built By Bees
Tim Haratine
2900 Chamblee Tucker Road
Building 12, Suite 200
Atlanta, GA 30341
sales@builtbybees.com
770-454-9400
www.builtbybees.com

Our small-batch Blueberry Whipped Honey is made with hand-selected Georgia Alapaha blueberries and 100 percent pure Grade-A clover honey for a divine taste that’s sweet and unforgettable.

**CREAMED HONEY WITH CHOCOLATE**

H. L. Franklin’s Healthy Honey
Laura Franklin Cooke
127 North Main St.
Suite 101
Statesboro, GA 30458
info@franklinfoodsllc.com
800-260-4995
www.franklinfoodsllc.com

Our Creamed Honey with Chocolate is whipped to perfection using only our pure, raw, unfiltered Georgia honey and organic cacao/chocolate. There is no cream or anything else added when making it.

**SMOKED HONEY**

Classic City Bee Company
Doyle Johnson
4035 Barnett Shoals Road
Athens, GA 30605
doyle@classiccitybee.com
(706) 510-6928
www.classiccitybee.com

Smoked Honey is Georgia wildflower honey infused with natural hickory smoke through a delicate cold-smoking process. Smoked Honey is perfect for bringing the taste of the outdoor grill to any dish, whether it’s chicken, seafood or your favorite dessert.

**SUPER BEE**

Honey On The Hill
Dale Fisher
1067 Highway 145
Eastanollee, GA 30538
info@honeyonthehill.com
706-716-1963
www.honeyonthehill.com

Super Bee is our whipped wildflower honey base with bee pollen, turmeric and cinnamon. This unique blend of powerful superfoods offers antioxidant, antibiotic and anti-inflammatory benefits.
APRICOT GINGER JAM
Just Right Ranch LLC
Deb Carr
3765 Union Hill Road
Alpharetta, GA 30004
justrightranch@gmail.com
678-522-6621
www.justrightranch.com

Fresh apricots and fresh ginger are cooked down to preserved fruit perfection. This jam is great both sweet on a carrot cake muffin or savory on baked salmon or grilled chicken.

BLACK CHERRY PECAN JAM
Savy Confections
Savannah Conner
4545 Cochran Mill Road
Fairburn, GA 30213
fairywood2005@aol.com
912-656-9219

Black cherries and Georgia-grown pecans are blended with a unique pairing of spices to create Savy Confections’ first original jam recipe.

BLACKBERRY BLAST JELLY
Jake’s
Lisa Fowler
591 Knox Bridge Highway
White, GA 30184
lisa@jakesproduce.com
404-667-5121
www.jakesfreshmarket.com

At Jake’s, we pride ourselves on our unique blend of traditional and artisan flavor jams, jellies and butters. Our Blackberry Blast Jelly is a combination of our blackberry juice, local blackberry wine and a hint of blackberry whiskey.

BLACKBERRY PEPPER JELLY
Wisham Jellies & Gourmet Products
Eric Wisham
807 North Central Ave.
Tifton, GA 31794
wishamjellies@gmail.com
229-392-3888
www.wishamjellies.com

A Southern staple! Georgia-grown blackberries and peppers make this jelly legendary! Try it as a glaze on beef, pork, lamb or poultry. We like to add a scoop on top of vanilla ice cream for dessert!
**CLASSIC HIBISCUS CHUTNEY**

Pride Road LLC  
Najeeb Muhaimin  
2526 Stone Mountain St.  
Lithonia, GA 30058  
najeeb@prideroad.com  
404-423-1775  
www.prideroad.com

Our chutney uses fresh hibiscus slowly boiled at a low temperature to deliver a tasty fruit spread packed with flavor.

**FIG BOURBON JAM**

Elusive Jams LLC  
Jason Wynn  
591 Knox Bridge Highway  
White, GA 30184  
elusivejams@gmail.com  
770-966-2729  
www.elusivejams.com

Our Fig Bourbon Jam idea started with a sip of a fig old-fashioned at an Atlanta restaurant. Intrigued by its complex yet Southern taste, we sought to recreate the bourbon concoction in a jam.

**FIGGY PEPPER JELLY**

Jake’s  
Lisa Fowler  
591 Knox Bridge Highway  
White, GA 30184  
lisa@jakesproduce.com  
404-667-5121  
www.jakesfreshmarket.com

At Jake’s, we pride ourselves on our unique blending of traditional and artisan flavor jams, jellies and butters. Our Figgy Pepper Jelly is a combination of a local hybrid wine, dried figs and local peppers for an intense treat for the taste buds.

**GEORGIA PEACH PEPPER JAM**

Chile Today Hot Tamale  
Kathryn Batten  
1162 Harper Court  
Madison, GA 30650  
info@chiletodayhottamale.net  
404-593-5888  
www.chiletodayhottamale.net

Georgia Peach Pepper Jam is a spicy, farm-to-table jam made with Georgia peaches and blended with just a hint of habanero pepper. The habanero adds a little warmth to this jam. Try it on French bread rounds, biscuits and crackers with cream cheese.

**GOOD MORNING SUNSHINE JAM**

Just Right Ranch LLC  
Deb Carr  
3765 Union Hill Road  
Alpharetta, GA 30004  
justrightranch@gmail.com  
678-522-6621  
www.justrightranch.com

Having first developed this apricot and mango recipe as the sun was just peeking over the eastern horizon, we were hard pressed to find a name that more aptly captures the bright joy and satisfaction, color and taste of this jam.

**GOOD OLE GEORGIA BAR FIGHT JAM**

Fairywood Thicket Farm  
Kimberly Conner  
4545 Cochran Mill Road  
Fairburn, GA 30213  
fairywood2005@aol.com  
678-278-5460  
www.fairywoodthicket.com

Fairywood’s feisty mix of fresh local berries, spicy peppers and whiskey combine to make this unique and delicious jam.
LET ME CALL YOU SWEET TART PRESERVES
Just Right Ranch LLC
Deb Carr
3765 Union Hill Road
Alpharetta, GA 30004
justrightranch@gmail.com
678-522-6621
www.justrightranch.com

Fresh strawberry, raspberry, red currants and cherries give these fruit preserves a life beyond breakfast. The depth of flavor translates well as an appetizer with Brie cheese and crackers or as a salad dressing mixed with sunflower oil and white balsamic vinegar.

MAGICAL BACON JAM
Fairywood Thicket Farm
Kimberly Conner
4545 Cochran Mill Road
Fairburn, GA 30213
fairywood2005@aol.com
678-278-5480
www.fairywoodthicket.com

Fairywood’s Magical Bacon Jam is a unique blend of Georgia-grown produce and Georgia farm-raised pork. Perfect as an appetizer, hamburger topping or on a pimiento grilled cheese sandwich, plus so much more.

MAYHAW JELLY
Mike’s Country Store
Richard M. Rogers
1629 Philema Road
Albany, GA 31701
mikescountrystorepw@gmail.com
229-483-0444

Mike’s homemade Mayhaw Jelly is sure to please. Delicious on toast, English muffins, biscuits and bagels. It’s sure to bring a smile to your face.

PEACH GINGER JAM
Double L Ranch
Lori Smith
427 Union Hill Church Road
Gordon, GA 31031
doubleluncher14@yahoo.com
478-221-2593
www.facebook.com/doubleluncher

A delicious peach jam elevated with a hint of ginger. Each jar is packed full of peaches! Carefully handcrafted and hand-poured — it’s all about the fruit!

PEACH MANGO MOSCATO JAM
On the Rocks Gourmet Jams
Cathy Cowan
3996 Pleasantdale Road
Suite 203
Doraville, GA 30340
ontherocksjams@gmail.com
646-541-6947
www.ontherocksjam.com

Our jams creatively blend fresh fruit and premium alcohol to make a scrumptious gourmet spread.

PHENOMENAL COSMIC STRAWBERRY JAM
Fairywood Thicket Farm
Kimberly Conner
4545 Cochran Mill Road
Fairburn, GA 30213
fairywood2005@aol.com
678-278-5480
www.fairywoodthicket.com

Organic Georgia-grown strawberries paired with an incredible hemp seed extract make this incredible jam as beneficial as it is delicious.
STRAWBERRY BLUEBERRY JALAPENO ARTISAN FRUIT SPREAD

Regina’s Farm Kitchen LLC
Regina M. Hild
4723 Holly Oak Place
Atlanta, GA 30338
reginanekola@comcast.net
404-918-5501
www.reginasfarmkitchen.com

Our Strawberry Blueberry Jalapeno Artisan Fruit Spread was a 2018 Good Food Award Winner, with a savory combination of zesty jalapenos and Georgia-grown strawberries and blueberries. It has just the right amount of pizzazz to spice up any party or picnic.
**BEEF SHORT RIBS**

Epting Events  
Keith Roberson  
1430 N Chase St.  
Athens, GA 30601  
keith@eptingevents.com  
706-353-1913  
www.eptingevents.com

These rich and tender off-bone short ribs are cooked in a vat of broth, herbs and spices to perfection, resulting in a decadent piece of meat so moist a baby can chew it.

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**COTECHINO**

Pine Street Market  
Rusty Bowers  
4 Pine St., Unit A, Avondale Estates, GA 30002  
rusty@curedfoods.com  
404-296-9672  
www.pinestreetmarket.com

Pine Street Market’s Cotechino is handcrafted with Riverview Farms Heritage Pork and seasoned with cinnamon, ginger and a variety of herbs. It’s rich, savory and versatile! It’s especially popular around the New Year served with lentils to symbolize good luck.

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**CHICKEN, BUTTERNUT, LEEK & THYME PIE**

Pouch Pies  
Charmaine Enslin  
151 E. Broad St., Athens, GA 30601  
charmaine@pouchpies.com  
770-380-8949  
www.pouchpies.com

Pouch Pies Chicken, Butternut, Leek & Thyme Pie is a twist on the traditional pot pie with locally sourced, hand-cut vegetables and natural ingredients. Pouch Pies specializes in gourmet pot pies that are individually handcrafted and produced in our Norcross, Georgia, kitchen.

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**PORK COUNTRY SAUSAGE LINKS**

White Oak Pastures  
Will Harris  
101 Church St., Bluffton, GA 39824  
info@whiteoakpastures.com  
229-641-2081  
www.whiteoakpastures.com

Our Pork Country Sausage Links are created by using our pastured heritage breed hogs with a carefully curated blend of spices and seasonings. White Oak Pastures is one family, one farm and five generations of sustainable land stewardship and humane animal welfare.

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**COPPA ROAST**

Jensen Reserve  
Laura Jensen  
4091 Bullock Bridge Road, Loganville, GA 30052  
laura@jensenreserve.com  
770-363-4487  
www.jensenreserve.com

Jensen Reserve offers unique flavor, unique products and national leadership in the effort to conserve a critically endangered breed. Your choice for American Meishan Breeders Association certified Meishan pork. Taste the Meishan difference today!

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**PROSCIUTTO**

Jensen Reserve  
Laura Jensen  
4091 Bullock Bridge Road, Loganville, GA 30052  
laura@jensenreserve.com  
770-363-4487  
www.jensenreserve.com

Our prosciutto offers the unique flavor of American Meishan Breeders Association certified Meishan pork paired with our regional cure, making this product a new culinary masterpiece. Jensen Reserve is a state and national leader in utilizing this critically endangered breed.
SMOKED CHICKEN SAUSAGE
Pine Street Market
Rusty Bowers
4 Pine St., Unit A, Avondale Estates, GA 30002
rusty@curedfoods.com
404-296-9672
www.pinestreetmarket.com

Pine Street Market’s Smoked Chicken Sausage is handcrafted with Springer Mountain Farm’s chicken, our heritage bacon, black pepper, chilies and sage.

STEWK, BACON & ALE PIE
Pouch Pies
Charmaine Enslin
151 E. Broad St., Athens, GA 30601
charmaine@pouchpies.com
770-380-8949
www.pouchpies.com

Pouch Pies, an Athens, Georgia, original, presents a range of luxury pot pies to its Georgia customers. Each pie is individually handcrafted from scratch using traditional homestyle cooking methods and flaky puff pastry. It’s a new twist on a classic favorite.

VIDALIA ONION BEEF PATTIES
Hunter Cattle Co.
Debra Ferguson
934 Driggers Road, Brooklet, GA 30415
familyfarm@huntercattle.com
912-823-2333
www.huntercattle.com

In the fields of south Georgia you can find the best tasting onions on Earth. Our Vidalia Onion Beef Patties frame the sought-after Vidalia onion flavor with Hunter Cattle’s 100 percent grass-fed beef, making one sweet, savory and delicious burger.

CASHEW BUTTER
Georgia Grinders
Jaime Foster
3400 West Hospital Ave.
Suite 103
Atlanta, GA 30341
jfoster@hfprovisions.com
404-693-4610
www.georgiagrinders.com

Consisting of two simple ingredients, cashews and sea salt, Georgia Grinders Cashew Butter is silky, smooth and rich in flavor, with a subtle sweetness. This is a Whole30-approved product!
2019 FOOD PRODUCT CONTEST
Flavor of Georgia

COOKIE NIP FLAVORING
Cookie Nip
Michelle Gowan
120 Westchester Drive
Macon, GA 31210
lipson@cookie nip.com
478-747-4488
www.cookie nip.com

Cookie Nip Flavoring is a bakery emulsion offered for use as an additive to sweet and savory recipes. The flavor profile is a bittersweet blend of vanilla bean and salted caramel. For an intense flavor, add Cookie Nip to all of your Southern baked sweets.

DOG LICK SOUP
Epting Events
Keith Roberson
1430 N. Chase St.
Athens, GA 30601
keith@eptingevents.com
706-353-1913
www.eptingevents.com

A wonderful combination of sweet and hot Italian sausage, onions, garlic, tomato, kidney beans, potatoes, kale and heavy cream makes this soup hearty, creamy and rich in flavor.

ELDERBERRIES & MORE ULTIMATE SYRUP MIX
Back to the Basics 101
Ginger Butts
149 Butts Road
Cochran, GA 31014
ginger@backtothebasics101.com
478-697-1027
www.backtothebasics101.com

Praised by Hippocrates for healing properties, elderberries are a known remedy for colds, flu and more. We’ve taken organic elderberries a step further and combined them with other organic herbs for an extraordinary product in taste and effectiveness.

EXTRA VIRGIN OLIVE OIL
Olive Orchards of Georgia
Debbie Hobdy
14625 Valdosta Highway
Quitman, GA 31643
debbiehobdy@hotmail.com
229-560-3622
www.oliveorchardsofgeorgia.com

Olive Orchards of Georgia is family-owned and operated by the Hobdy family and produces delicious, healthy extra virgin olive oil that starts with our high-quality, well-grown Arbequina olives. Our Extra Virgin Olive Oil is versatile and has unlimited pairings.

FARM BOY’S CANE SYRUP
Hunter Cattle Co.
Debra Ferguson
934 Driggers Road
Brooklet, GA 30415
familyfarm@huntercattle.com
912-823-2333
www.huntercattle.com

Our cane syrup is planted, raised, harvested, boiled and packed by the Hunter Cattle Farm Boys right here on the farm. The bold, clean flavor of our 100 percent pure cane syrup will take you back to a simpler, sweeter time.

HICKORY KING STONE GROUND GRITS
Rock House Farm
Haley Gilleland
14481 Lochridge Boulevard
Covington, GA 30014
brad@kellyreg.com
770-385-1187
www.rockhousecreamery.com

Rock House Farm Hickory King Grits are made from an heirloom-variety dent corn grown on our family farm in Leesburg, Georgia. Prized for their exceptional flavor and color, Hickory King makes great-tasting breakfast grits that pair well with proteins.
MACARONI & CHEESE
Kitchen of Dana Inc.
Dana Berry
545 Helen Highway, Suite B
P.O. Box 576
Cleveland, GA 30528
information@kitchenofdana.com
706-348-1535
www.kitchenofdana.com

The nostalgic flavor of Kitchen of Dana Macaroni & Cheese results from our small batch process. Premium ingredients create the creamy, cheesy goodness and true Southern comfort food. Homemade at its best, from freezer to oven to table.

MEXICAN PICKLED RED ONIONS, AKA CEBOLLA MORADA EN ESCABECHE
Fairywood Thicket Farm
Kimberly Conner
4545 Cochran Mill Road
Fairburn, GA 30213
fairywood2005@aol.com
678-278-5460
www.fairywoodthicket.com

Fairywood Thicket Farm offers our classic Mexican pickled red onion inspired from street food in Cancun. This deliciously tart and sweet relish-style pickle adds a delightful zing to barbecue, salsas, nachos and any type of sandwich.

ORANGE CHILI SUGAR
Beautiful Briny Sea
Suzi Sheffield
408 Woodward Ave. SE
Atlanta, GA 30312
info@beautifulbrinysea.com
1-800-287-1774
www.beautifulbrinysea.com

Orange Chili Sugar is a delightful orange and chili sugar blend to use with fancy drinks, dark chocolate cupcakes, roasted salmon, grilled shellfish, vinaigrettes, marinades, poached pears or pancakes.

PECAN-PEANUT BUTTER
Georgia Grinders
Jaime Foster
3400 West Hospital Ave.
Suite 103
Atlanta, GA 30341
jfoster@hfprovisions.com
404-693-4610
www.georgiagrinders.com

We think of this nut butter as our “Ode to Georgia,” sourcing premium pecans and peanuts from our great state! If you love the creamy, savory flavor of pecans and peanuts, you will go nutty over this nut butter blend!

SKYEBURGER
The Good Life Food Corporation
Maria Loveless
132 Missouri Lane
Lakemont, GA 30552
skyefreeburger@gmail.com
706-982-1477
www.skyeburger.com

SkyeBurger is a one-of-a-kind vegetarian burger with a unique umami flavor profile and excellent texture. Created by a childhood vegetarian, we believe this burger stands alone in its category. SkyeBurger will leave you happy!

SWEET POTATO SYRUP GLAZE
Sprolls LLC
Cynthia Washington
2261 Talmadge Road
Unit 635
Lovejoy, GA 30250
sprolls5@yahoo.com
678-791-9483

Sweet Potato Syrup Glaze is a glaze made from sweet potatoes.
BIRD BATH TURKEY BRINE
Beautiful Briny Sea
Suzi Sheffield
408 Woodward Ave. SE
Atlanta, GA 30312
info@beautifulbrinyssea.com
1-800-287-1774
www.beautifulbrinyssea.com

Bird Bath Turkey Brine is a delightful brine for your fish, fowl or swine. It’s a great dry rub too!

BOOTLIKKER JACK HOT SAUCE
Bootlikker
Tommy Wood
1305 Highland Lake Drive
Lawrenceville, GA 30045
sales@bootlikker.com
404-281-1174
www.bootlikker.com

Bootlikker JACK Hot Sauce is a tangy blend of cayenne, whiskey, pickled jalapeno and garlic that is hot. But not too hot.
DR. PETE’S BURGUNDY MARINADE
J.C. Specialty Foods/Dr. Pete’s Gourmet Foods
Gordon Coffee
121 S.W. Railroad St.
Ailey, GA 30410
info@dr-petes.com
912-233-3035
www.dr-petes.com
Since 1985, Dr. Pete’s Burgundy Marinade has remained one of the company’s top sellers. Based on the original recipe of Dr. T.A. Peterson of Savannah, it is delicious on meats, Vidalia onions and mushrooms.

DRANE’S SAUCE: PEACH CHIPOTLE
Drane LLC
Drane Wilbanks
291 W. Midland Ave.
Winder, GA 30680
dranedw@gmail.com
770-307-8205
www.facebook.com/dranessauce
Peach Chipotle Drane’s Sauce is a spicier version of our original Drane’s Sauce. This sauce is very versatile. It can be used as a dipping sauce or as a condiment on your sandwich. It is great with pimiento cheese or a sauce for pork, steak or chicken.

FRIENDS FOREVER SALT
Beautiful Briny Sea
Suzi Sheffield
408 Woodward Ave. SE
Atlanta, GA 30312
info@beautifulbrinysea.com
1-800-287-1774
www.beautifulbrinysea.com
Friends Forever Salt is a honey and sea salt blend to use with popcorn, sweet potatoes, lemon chicken, spinach salad, carrots, ice cream or fancy drinks.

GRANDMA MARTINO’S ITALIAN SAUCE
Saucy Tomato Company
Loretta Holmes
4260 Old Hoboken Road
Blackshear, GA 31516
saucytomatocompany@gmail.com
912-449-9379
www.GrandmaMartinos.com
Grandma Martino’s Italian Sauce is a family recipe that blends flavors from old-world Italy with a Sicilian influence. It is a delicious basic marinara sauce that goes well with pasta, meat, fish, pizza and veggies. Now produced in south Georgia!

GUNPOWDER FINISHING SALT
Beautiful Briny Sea
Suzi Sheffield
408 Woodward Ave. SE
Atlanta, GA 30312
info@beautifulbrinysea.com
1-800-287-1774
www.beautifulbrinysea.com
Gunpowder Finishing Salt is a high-powered finishing salt to use with grilled meats, fried foods, any type of barbecue and all other foods lacking deliciousness.

HABEEB’S HONEY BRAISED SAUCE
Kay’s Cookery
Khadijah Muhammad
245 Scenic Highway
Lawrenceville, GA 30046
gourmet@kayskookies.com
404-808-9608
www.kayscookery.com
Habeeb’s Honey Braised Sauce is a Georgia-grown savory sauce. It’s an Asian-flavored savory sauce that is good on everything from veggies, rice, chicken and other meats.
LADYBUG PICNIC
Beautiful Briny Sea
Suzi Sheffield
408 Woodward Ave. SE
Atlanta, GA 30312
info@beautifulbrinysea.com
1-800-287-1774
www.beautifulbrinysea.com

Ladybug Picnic is a full-flavored sea salt blend to use with deviled eggs, tomato sandwiches, steamed vegetables, roasted chicken, grilled corn, pasta, tofu or vinaigrettes.

MAMA JEN’S SALT FREE SPICE BLEND
Mama Jen’s Spices LLC
Jennifer Andersen
6495 Old Shadburn Ferry Road
Buford, GA 30518
mamajensspices@gmail.com
404-913-7768
www.mamajensspices.com

Mama Jen’s Salt Free Spice Blend combines 19 herbs and spices for a perfect foundation and an overall flavor without the sodium. It’s great on chicken, meat, fish, pasta, eggs, vegetables, salads and marinades. It is non-GMO, gluten-free and dairy-free.

ORIGINAL PORK RUB
The GrillMan BBQ Company
Mike Holland
6865 Woodhaven Drive
Cumming, GA 30041
mikeholland00@gmail.com
678-644-5850
www.thegrillmanbbqcompany.com

Our Original Pork Rub is a competition rub that enhances pork and gives a great-tasting bark on pork shoulders.

PORK PANKO
Bacon’s Heir
Brett Goodson
5317 Peachtree Boulevard
Chamblee, GA 30341
info@baconsheir.com
334-354-2916
www.baconsheir.com

Pork Panko is a finely ground panko bread crumb made from pork rinds, otherwise known as chicharrones. No seasoning is added other than rock salt to allow a blank palette for your high-protein, low-carb recipes.

WISHAM’S ALL PURPOSE RUB
Wisham Jellies & Gourmet Products
Eric Wisham
807 North Central Ave.
Tifton, GA 31794
wishamjellies@gmail.com
229-392-3888
www.wishamjellies.com

Wisham’s All Purpose Rub is a combination of sweet and heat! This rub is great on pork, poultry, beef and veggies. We recommend getting your glaze on with Wisham Jellies while grilling and cooking with this rub!

YOU SAUCY THING SOY GINGER VIDALIA STIR FRY SAUCE & MARINADE
Chinese Southern Belle
Natalie Keng
2690 Cobb Parkway
Suite A5-252
Smyrna, GA 30080
info@chinesesouthernbelle.com
404-494-0088
www.chinesesouthernbelle.com

Grandma’s home recipe boasts a unique, complex blend of 10+ fresh, savory ingredients, naturally brewed soy sauce and a Southern twist — Georgia Vidalia sweet onion! It’s an authentic scratch-cooking base with more flavor and low sodium.
SNACK FOODS

Flavor of Georgia 2019 Food Product Contest

**BOOTLIKKER ORIGINAL BEEF JERKY**
Bootlikker
Tommy Wood
1305 Highland Lake Dr.
Lawrenceville, GA 30045
sales@bootlikker.com
404-281-1174
www.bootlikker.com

Bootlikker Beef Jerky is a tender and delicious treat that starts sweet and ends with heat.

**CHEDDAR COCKTAIL COOKIE**
Watanut
Brian Kyzer
3604 Verandah Drive
Augusta, GA 30909
brian@watanut.com
706-533-9293
www.watanut.com

Watanut’s Cheddar Cocktail Cookies are made with all-natural, extra sharp New York cheddar, real butter and fresh Georgia pecans. These crisp, savory cookies have a big cheddar flavor with a pinch of cayenne. Perfect for parties or snacking anytime.

**CHOCOLATE CASHEWS**
High Cotton Company LLC
Lisa Kirkpatrick
227 Sandy Springs Place
Suite D #167
Sandy Springs, GA 30328
lisa@highcottoncashews.com
404-394-1994
www.highcottoncashews.com

One bite of these cashews and your taste buds will work overtime to unlock why they are so darn good! A special blend of spices, a rich dark chocolate coating and a unique stovetop cooking method come together to make our Chocolate Cashews irresistible.
CIN-AMEN
The Religious Nuts Company
Ryan Swanson
2897 North Druid Hills Road
Atlanta, GA 30329
ryan@religious-nuts.com
888-992-6887
www.religious-nuts.com
We hope you enjoy Religious Nuts. Snack religiously!

CORK’S CARAMEL CORN
Cork’s Kettle Corn
David Cork
113 Hunters Way
Statesboro, GA 30461
david@corkskettlecorn.com
912-690-5587
www.corkskettlecorn.com
Cork’s Caramel Corn is the best caramel corn you will ever eat, made right in the heart of south Georgia!

CORK’S KETTLE CORN
Cork’s Kettle Corn
David Cork
113 Hunters Way
Statesboro, GA 30461
david@corkskettlecorn.com
912-690-5587
www.corkskettlecorn.com
Cork’s offers the best kettle corn made in the heart of south Georgia.

CRUSHED BLACK PEPPER PARTY PEANUTS
Hardy’s Peanuts Inc.
Brad Hardy
318 Industrial Boulevard
Hawkinsville, GA 31036
brad@hardyfarmspeanuts.com
478-783-0040
www.hardyfarmspeanuts.com
Pepper on peanuts? This unlikely fusion of Georgia-grown peanuts, black pepper and salt will have you coming back for more. The best nuts ever!

DELICIOUS DILL PICKLE PARTY PEANUTS
Hardy’s Peanuts Inc.
Brad Hardy
318 Industrial Boulevard
Hawkinsville, GA 31036
brad@hardyfarmspeanuts.com
478-783-0040
www.hardyfarmspeanuts.com
Do you love the taste of a fresh dill pickle? Delicious Dill Pickle Party Peanuts are made with fresh Georgia-grown peanuts, oil roasted and tossed with a special blend of spices. You will be screaming that these are the best nuts ever!

CRUSHED BLACK PEPPER PARTY PEANUTS
Hardy’s Peanuts Inc.
Brad Hardy
318 Industrial Boulevard
Hawkinsville, GA 31036
brad@hardyfarmspeanuts.com
478-783-0040
www.hardyfarmspeanuts.com
Pepper on peanuts? This unlikely fusion of Georgia-grown peanuts, black pepper and salt will have you coming back for more. The best nuts ever!

GEORGIA FRIED PEANUTS
Georgia Fried Peanut Company
John West
19219 Hartford St.
P.O. Box 396
Edison, GA 39846
sales@gafriedpeanutco.com
229-366-3023
www.gafriedpeanutco.com
These peanuts are a true Georgia-grown treat. They’re grown in Georgia, fried in Georgia and packaged in Georgia. Georgia Fried Peanuts are fried in small batches to ensure freshness and quality.
Sunnyland Farms is a multigenerational Georgia pecan farm and gifting company offering only the best nut mixes and handmade confections since 1948.

We’ve adjusted our original cheese straw recipe to remove the wheat and instead use Athens, Georgia’s own non-GMO corn flour from DaySpring Farms. They are free of gluten!

Kim’s Cheese Straws in original cheddar are our most popular cheese straws — but not your typical cheddar cheese straws. They are extra cheesy with a little kick of spice, highly addictive and made from scratch by hand daily using Kim’s grandmother’s recipe.

Mama Geraldine’s Gluten-Free Aged Cheddar Cheese Straws
Bodacious Food Company
Cathy Cunningham
339 Gennett Drive
Jasper, GA 30143
cherry@geraldines.com
706-253-1153
www.mamageraldines.com

Mama Geraldine’s Pimento Cheese Straws
Bodacious Food Company
Cathy Cunningham
339 Gennett Drive
Jasper, GA 30143
cherry@geraldines.com
706-253-1153
www.mamageraldines.com

Mama Geraldine’s Pimento Cheese Straws are an artisan-crafted savory baked with real olives, smoked paprika and 12-month-aged cheddar cheese. They’re on-trend snacking cheese straws with 6 grams of protein and sugars.

Simply Divine Pecans are delectable creations of lightly coated Georgia-grown pecans that are great for snacks, corporate gifts, party favors and novelty items.
**NICOLE’S GRANOLA REVOLUTION: DARK CHOCOLATE ISLAND COCONUT**

Just Good Clean Cookin Inc.
Nicole Young
1270 Caroline St. NE
Suite 120-347
Atlanta, GA 30307
niclyoung67@gmail.com
404-438-7044
www.justgoodcleancookin.com

Our Dark Chocolate Island Coconut granola is a rich blend of organic rolled oats, all-natural flavorings, honey and Ghirardelli dark chocolate. Remember, at Just Good Clean Cookin’ we only use one sweetener in any of our granola — honey!

**PRALINE PECANS**

Nonna’s Nuts
EJ Waldron
3006 Perimeter Circle
Buford, GA 30519
info@nonnasnuts.com
770-213-5166
www.nonnasnuts.com

Nonna’s Nuts are light and crisp praline pecans — not that break-your-teeth carnival candy.

**SAVORY PECANS**

Epting Events
Keith Roberson
1430 N Chase St.
Athens, GA 30601
keith@eptingevents.com
706-353-1913
www.eptingevents.com

Tossed with a special spice blend, our pecans are made in handcrafted batches, toasted to perfection for a snack that is full of flavor with a kick of heat.

**SEA SALT CRACKERS**

Georgia Sourdough Co.
Tracy Gribbon
1825 Remington Road
Atlanta, GA 30341
tracy@georgiasourdoughco.com
917-587-1802
www.georgiasourdoughco.com

Our crackers are made with organic ingredients in the great state of Georgia! We use a traditional sourdough starter that was made right on my counter in Chamblee, Georgia, five years ago. Our crackers have health benefits that come from the starter, and they taste great too!

**SWEET PECANS**

Epting Events
Keith Roberson
1430 N Chase St.
Athens, GA 30601
keith@eptingevents.com
706-353-1913
www.eptingevents.com

Toasted with our cinnamon–sugar blend, our handcrafted pecans give the perfect blend of sweet and nutty flavors to satisfy any midafternoon sweet tooth.

**SWEET SOUTHERN SRIRACHA PARTY PEANUTS**

Hardy’s Peanuts Inc.
Brad Hardy
318 Industrial Boulevard
Hawkinsville, GA 31036
brad@hardyfarmspeanuts.com
478-783-0040
www.hardyfarmspeanuts.com

It starts sweet and ends with a nice Southern burn. This will surely wake up the taste buds. We use fresh, Georgia–grown peanuts that are oil–roasted and tossed with a special blend of spices. They’ll have you screaming that these are the best nuts ever! Snack on, y’all!

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MORE THAN A CONTEST

UGA’S CAED IS A VALUABLE RESOURCE FOR GEORGIA AGRIBUSINESSES.

GEORGIA AG FORECAST
The center’s agricultural economists provide the coming year’s economic outlook every January. At these annual meetings, participants network with local producers, stakeholders and UGA Cooperative Extension agents. The “Georgia Ag Forecast Situation and Outlook Reports” book provides a detailed analysis of each major commodity produced in the state.

FARM GATE VALUE REPORT
This report provides annual, county-level information about the value of all food and fiber commodities grown in Georgia. The center’s “Ag Snapshots” guide outlines the top commodities and provides producers with helpful infographics and maps.

CUSTOMIZED ECONOMIC STUDIES AND FEASIBILITY ANALYSES
CAED can provide valuable insight to anyone thinking of launching a food or fiber business in Georgia.

GEORGIA COUNTY GUIDE
Produced in partnership with UGA’s Carl Vinson Institute of Government, the “Georgia County Guide” is the premier demographic resource for Georgia counties.

GEORGIA MARKETMAKER
This national network connects farmers and fishermen to food retailers, grocery stores, processors, caterers, chefs and consumers by state. A growing partnership of land-grant universities, departments of agriculture, and food and agricultural organizations has invested in this coordinated effort to build a virtual infrastructure in order to bring healthy, fresh, flavorful foods to the average consumer.

ABOUT CAED

The Center for Agribusiness and Economic Development (CAED) combines the missions of research and extension in order to serve producers, agribusinesses and communities. These are the center’s services:

MARKET RESEARCH
The center conducts market assessments and other short-term studies for new, expanding or emerging food and fiber businesses. CAED provides feasibility analyses, promotion evaluations, needs assessments, consumer surveys and taste tests.

DATA AND INFORMATION
The center collects and distributes agricultural, natural resource and demographic data for private and public decision-makers.

POLICY ANALYSIS
The center provides key decision-makers with research on emerging issues relevant to the well-being of Georgia’s economy. By providing objective data through investigative research, policymakers have easy access to valuable information.

IMPACT ANALYSIS
The center serves Georgia’s communities by examining the economic potential of proposed projects or events. Impact analysis provides a means to estimate the effects of economic activity.

EDUCATIONAL WORKSHOPS
The center educates farmers and aspiring entrepreneurs through workshops covering topics like food business development, direct marketing, agritourism business management and technological tools to foster their success.

Visit www.caed.uga.edu for more information on resources and services offered by the Center for Agribusiness and Economic Development.
SAVOR THE STATE

Since 2007, the University of Georgia Center for Agribusiness and Economic Development has celebrated over 1,400 Georgia food products in Flavor of Georgia contests. On average, participation in the Flavor of Georgia Contest increased the sales/revenues of finalists by about 11 percent.

FORMER GRAND PRIZE WINNERS

2007
Low Country Pastry
Bradley Creek Seafood
Savannah, Georgia

2008
Grass-fed Beef Ribeye
White Oak Pastures
Bluffton, Georgia

2009
Flat Creek Lodge Aztec Cheddar
Flat Creek Lodge Dairy
Swainsboro, Georgia

2010
Grill Honey
Savannah Bee Company
Savannah, Georgia

2011
Emily O’s Pear Honey Jam
Emily Meyers and Gina Bodell
Dunwoody, Georgia

2012
Brown Butter Praline Ice Cream
High Road Craft Ice Cream
Atlanta, Georgia

2013
Peach Tea Bubbons
Chocolate South
Atlanta, Georgia

2014
Georgia Gold Clothbound Cheddar Cheese
Nature’s Harmony Farm
Elberton, Georgia

2015
Balsamico Al Mirtillo
A&A Alta Cucina Italia
Johns Creek, Georgia

2016
Caramel Pecan Pie
Southern Baked Pie Company
Gainesville, Georgia

2017
Georgia Grinders
Premium Nut Butters
Chamblee, Georgia

2018
Honey Cinnamon Pecan Butter
Goodson Peacans
Leesburg, Georgia

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Low Country Pastry
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Savannah, Georgia

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Grass-fed Beef Ribeye
White Oak Pastures
Bluffton, Georgia

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Flat Creek Lodge Aztec Cheddar
Flat Creek Lodge Dairy
Swainsboro, Georgia

2010
Grill Honey
Savannah Bee Company
Savannah, Georgia

2011
Emily O’s Pear Honey Jam
Emily Meyers and Gina Bodell
Dunwoody, Georgia

2012
Brown Butter Praline Ice Cream
High Road Craft Ice Cream
Atlanta, Georgia

2013
Peach Tea Bubbons
Chocolate South
Atlanta, Georgia

2014
Georgia Gold Clothbound Cheddar Cheese
Nature’s Harmony Farm
Elberton, Georgia

2015
Balsamico Al Mirtillo
A&A Alta Cucina Italia
Johns Creek, Georgia

2016
Caramel Pecan Pie
Southern Baked Pie Company
Gainesville, Georgia

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Chamblee, Georgia

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BY THE NUMBERS

ON AVERAGE, PARTICIPATION IN THE FLAVOR OF GEORGIA CONTEST INCREASED THE SALES/REVENUES OF FINALISTS BY ABOUT 11 PERCENT.