



2014

food product contest

DIRECTORY OF
PARTICIPANTS
& FINALISTS





2013 Flavor of Georgia winner
Chocolate South, Peach Tea Bonbon



The Flavor of Georgia Food Product Contest

highlights new and innovative Georgia food products and businesses using Georgia's agricultural commodities.

This year more than 100 products were submitted to be judged by a panel of food industry experts. The overall winner will be named on March 18, 2014, during Agricultural Awareness Day in Atlanta.

This directory features the 2014 food product entries and identifies the finalists from each category. Listed with each product is information on our contest participants. We hope that the Flavor of Georgia Food Product Contest directory can be used as a tool to promote Georgia's dynamic food industry. You may also find the directory online at [**www.caed.uga.edu**](http://www.caed.uga.edu).

It is our desire that the Flavor of Georgia Food Product Contest helps entrepreneurs in Georgia seeking to enter the food processing industry or expand their current business, and receive publicity and exposure for their products. We want the interaction between food processors, brokers, retailers and others involved in the food marketing distribution channels in Georgia to see the great products that these businesses and individuals have to offer.

The University of Georgia College of Agricultural and Environmental Sciences Center for Agribusiness and Economic Development and the Department of Food Science and Technology are proud to sponsor the 2014 Flavor of Georgia Food Product Contest. We are especially grateful for the support the Center of Innovation for Agribusiness, the Office of Governor Nathan Deal, Walton EMC Natural Gas, the Georgia Department of Agriculture and the Georgia Agribusiness Council have provided to make this contest a success.

We hope you enjoy a taste of what Georgia has to offer.

Dr. Kent Wolfe

Director

UGA Center for Agribusiness and Economic Development

Adult Beverages



Richland Rum

Richland Distilling Company · Karin Vonk
333 Broad St., Richland, GA 31825 · 229-887-3537
richlandrum@att.net · www.richlandrum.com

Richland Rum is meticulously crafted in small batches with natural sugar cane syrup—not molasses—and pure water from the Georgia aquifer. Time honored techniques, copper pot stills and artisan craftsmanship stand guard for rare quality. From cultivating sugar cane, syrup fermentation and distilling to aging in American oak barrels and bottling, Richland Rum is a true field-to-glass Georgia product.



Terrapin Golden Ale

Terrapin Beer Co. · Erin Appel
265 Newton Bridge Rd., Athens, GA 30607 · 706-549-3377
info@terrapinbeer.com · www.terrapinbeer.com

Golden Ale was introduced in 2003 and was the second brew offered by Athens-based brewery Terrapin Beer Co. Besides being brewed with local water from Athens' municipal sources, Golden Ale is distributed and available for sale only in our home state of Georgia.



Terrapin Wake-n-Bake Coffee Oatmeal Imperial Stout

Terrapin Beer Co. · Erin Appel
265 Newton Bridge Rd., Athens, GA 30607 · 706-549-3377
info@terrapinbeer.com · www.terrapinbeer.com

Wake-n-Bake Coffee Oatmeal Imperial Stout is brewed with local water from Athens' municipal sources. By using Athens' coffee roaster Jittery Joe's coffee beans in this brew, we really turn up the local flavor.

Barbecue Sauces

Annie's Bar-B-Q Sauce

Jeffrey Reddick

499 Reddick Rd., Portal, GA 30450 · 912-531-0235

mreddick22@gmail.com

The Annie's Bar-B-Q Sauce recipe belonged to my grandmother. She made it for many years before I convinced her to write it down. Together, we spent many hours perfecting the recipe into what it is today. You will want to eat it on everything, except cake. It is made in memory of my Papa, who loved good Southern Bar-B-Q and Sauce.



Bulluck's Best Bar-B-Q Vinegar Based Sauce

Bulluck's Best Bar-B-Q · Rosetta Bulluck

4594 Highway 42, Conley, GA 30288 · 678-800-6737

bulluckrosetta47@gmail.com

This sauce is made with natural spices and organic apple cider vinegar. It is gluten free and uses locally grown tomatoes.



Bulluck's Best Bar-B-Q Vinegar Based Sauce – Spicy

Bulluck's Best Bar-B-Q · Rosetta Bulluck

4594 Highway 42, Conley, GA 30288 · 678-800-6737

bulluckrosetta47@gmail.com

Our spicy sauce is made with all-natural apple cider vinegar and spices. The kick comes from cayenne pepper and hot sauce. This Eastern Carolina Style sauce uses locally grown tomatoes.



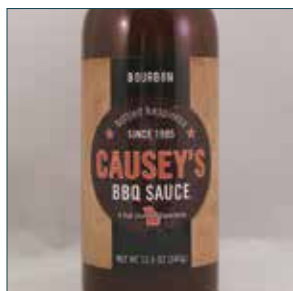
Causey's Bourbon BBQ Sauce

Causey Foods, Inc. · Wynn Causey Bakke

3674 Lee St. SE, Smyrna, GA 30080 · 770-405-8407

info@causeyfoods.com · www.causeyfoods.com

Causey's Bourbon BBQ sauce is made in small batches to preserve and enhance the flavor of bourbon, one of the main ingredients. Causey's Bourbon BBQ sauce is a great glaze on salmon, white fish, poultry, ribs, pork or hamburgers, and it can be used as a dipping sauce for just about anything. This award winning recipe, originally created in 1991, was slightly changed in 2013 in order to eliminate high fructose corn syrup.



Barbecue Sauces



Causey's Sweet'N Smoky BBQ Sauce

Causey Foods, Inc. · Wynn Causey Bakke
3674 Lee St. SE, Smyrna, GA 30080 · 770-405-8407
info@causeyfoods.com · www.causeyfoods.com

After competing in the 1988 Memphis in May World Championship Barbecue Cooking Contest, John Causey realized he needed to create a Memphis style BBQ sauce that was thicker and sweeter. His solution was the Sweet'N Smoky sauce, which is still used today in his restaurant in Vienna, Ga. The Sweet'N Smoky's original recipe has recently been updated to remove the high fructose corn syrup, additives and preservatives.



DANG IT! Skitts Mountain Recipe Barbecue and Basting Sauce

Phil Satterfield
637 New Bridge Rd., Cleveland, GA 30528 · 706-865-6363
philsatterfield@windstream.net

This is a vinegar based sauce made with a unique blend of honey (not corn syrup) and pepper, which makes for a sauce full of hot and sweet flavor.



DAVIS' 1929

Davis Sauces, LLC · Donna Shelton
322 Evian Way, Peachtree City, GA 30269 · 770-486-0871
mmmshelton@att.net

Georgia native, William B. Davis created this special family BBQ sauce for church barbecues. As family and friends raved about the sauce and continued to comment on how great the sauce tasted, the recipe became something more.



Dirt Road Barbeque Sauce

Dirt Road Sauce · Katie Terrell
P.O. Box 49577, Athens, GA 30604 · 706-424-0687
katie@dirtyroadsauce.com · www.dirtyroadsauce.com

Dirt Road Sauce is truly a Georgia grown recipe. The recipe was created and refined on the farmlands of Washington County, in the late fall days of meat curing. Dirt Road Barbeque Sauce has become a regional favorite, used by vegetarians, vegans and meat lovers alike.

Barbecue Sauces

Foy's Apple Bourbon Barbecue Sauce

D&D Foods - Nelda Hix
3715 4th Ave., Columbus, GA 31904 · 706-322-4507
nhix@ddfoods.net · www.foysbbq.com

This sauce is a sweet tomato-based sauce spiked with bourbon and flavored with a hint of apple.



Georgia Sweet BBQ Sauce

Sid Phillips Enterprises, LLC - Sidney E. Phillips
100 Harlan Ct., Sugar Hill, GA 30518 · 770-576-0601
suwaneesid@yahoo.com

My Georgia Sweet Barbecue Sauce is truly a taste of Georgia. It is made with pure sorghum syrup from the Georgia highlands, blended with my homemade brown sugar in addition to vinegars and spices. It is a perfect glazing for chicken, ribs or any other barbecued meat.



Hogwaller Hot Honey Heat BBQ Sauce

Serenity Farms - Kenny Dasher
3414 Lee Rd., Hoboken, GA 31542 · 912-550-6494
kenny@hogwallerbbq.com · hogwallerbbq.com

This sauce was derived from our original Savannah-style recipe. I learned the base recipe from Dasher Produce Co. and the farmers market of the '40s and '50s in Garden City, Ga. We've added Georgia grown honey and red peppers. It has a hot and sweet flavor that will linger on your taste buds for a while. This sauce will be every hot sauce lovers' favorite at the next BBQ or tailgate party.



Kenny's Sauces - Barbecue

Kenny's Sauces, LLC - Angela Hall
P.O. Box 73, Concord, GA 30206 · 770-468-2741
info@kennyssauces.com · www.kennyssauces.com

Based in Pike County, Ga., we use a local co-packer. In the past, you could only find Kenny's Sauces at his family table. Now we bring Kenny's Sauces from our table to your home. Our barbecue sauce is sweet and spicy at the same time. It's like an old fashioned Southern-style barbecue sauce.



Barbecue Sauces



Q Sauce Classic GA-Q

Q Sauce, LLC · Jennifer Adams

2022 Bakers Mill Rd, Dacula, GA 30019 · 770-757-6103

sales@qsaucestore.com · www.qsaucestore.com

The state of Georgia has a unique kind of BBQ sauce that includes tomatoes, vinegar and spices. This sauce embodies all of those flavors in a way that blends the BBQ styles from around the state into one classic BBQ sauce.



Q Sauce GA Scorpion Sting

Q Sauce, LLC · Jennifer Adams

2022 Bakers Mill Rd., Dacula, GA 30019 · 770-757-6103

sales@qsaucestore.com · www.qsaucestore.com

This spicy family recipe—from right here in Georgia—blends the flavors of Georgia BBQ with the hottest pepper in the world, the scorpion pepper. The taste is all Georgia and the “sting” hurts so good. Perfect for those who like a sweet and tangy sauce.



Q Sauce Sweet Georgia Brown

Q Sauce, LLC · Jennifer Adams

2022 Bakers Mill Rd., Dacula, GA 30019 · 770-757-6103

sales@qsaucestore.com · www.qsaucestore.com

This sauce blends just the right amount of sweet and the right amount of heat flavors that exude Georgia BBQ: tomatoes, molasses, vinegar and peppers, which come from our old family recipes right here in Georgia.



Richard's BBQ Sauce (Mustard)

Richard's · Gregory Calley

14 W Plant Ave., Homerville, GA 31634 · 912-487-5822

gregory.calley@gmail.com

Our mustard based BBQ sauce has been available for over 20 years. It is great with chicken and sausage.

Barbecue Sauces

Richard's BBQ Sauce (Regular)

Richard's · Gregory Calley
14 W Plant Ave., Homerville, GA 31634 · 912-487-5822
gregory.calley@gmail.com

This is a family BBQ sauce recipe that we have been producing for over 30 years. It is sold in our family store and used in our catering business. Even though we are working to get the sauce market ready, we have already been selling the sauce throughout Georgia.



Slap Yo Granny Barbeque Sauce - Jawja Peach

Edibelles, LLC · Madeleine Warren
8 Old Barn Rd., Savannah, GA 31419 · 855-334-2355 ext. 1
mw@edibellesonline.com · www.edibellesonline.com

Slap Yo Granny Jawja Peach Barbeque Sauce is a sweet and tangy sauce that is fabulous on most meats, but especially chicken and pork. Made with peaches from Peach County, Ga., people find our sauce irresistible. This sauce also makes a great peach vinaigrette dressing.



Williamson Bros. Chipotle BBQ Sauce

Williamson Bros. BBQ · Leslie Sneed
136 Dodd St., Marietta, GA 30060 · 770-499-9797
leslie@williamsonbros.com · www.williamsonbros.com

We kicked up our original sauce with chipotle spices for those who like a little more spice in their lives!



Williamson Bros. Classic Carolina Style BBQ Sauce

Williamson Bros. BBQ · Leslie Sneed
136 Dodd St., Marietta, GA 30060 · 770-499-9797
leslie@williamsonbros.com · www.williamsonbros.com

This sauce combines Southern style BBQ sauce with Carolina style mustard, giving it a rich mustard taste that is enjoyed by everyone.



Barbecue Sauces



Williamson Bros. Honey BBQ Sauce

Williamson Bros. BBQ · Leslie Sneed
136 Dodd St., Marietta, GA 30060 · 770-499-9797
leslie@williamsonbros.com · www.williamsonbros.com

This is a rich, golden BBQ sauce that turns to a glaze as ribs are basted and slow smoked. Made with pure honey.



Williamson Bros. Original BBQ Sauce

Williamson Bros. BBQ · Leslie Sneed
136 Dodd St., Marietta, GA 30060 · 770-499-9797
leslie@williamsonbros.com · www.williamsonbros.com

Our original, homemade Southern-style BBQ sauce is rich in flavor with 16 different spices uniquely blended and loved by millions nationwide.



Williamson Bros. Roasted Garlic BBQ Sauce

Williamson Bros. BBQ · Leslie Sneed
136 Dodd St., Marietta, GA 30060 · 770-499-9797
leslie@williamsonbros.com · www.williamsonbros.com

This sauce combines our Original BBQ Sauce with a strong hint of roasted garlic. It's healthy and delicious.

Beverages

Asi

Yaupon Tea Company · Lou Thomann
347 Abercorn St., Savannah, GA 31401 · 912-596-1506
l.thomann@comcast.net · www.drinkasi.com

This anti-oxidant rich, naturally caffeinated beverage dates back to Georgia's Native Americans. They called it "Asi," the purifier, and "Big Medicine." It was also enjoyed by English settlers. In fact, Tomochichi served it to James Oglethorpe when they first met. This all-American beverage is made with the "cousin" plant used in South American's yerba mate and guayusa.



Byne Blueberry Farms 100% Organic Blueberry Juice

Byne Blueberry Farms · Richard Byne
537 Jones Ave, Waynesboro, GA 30830 · 706-554-6244
dick.byne@gmail.com · byneblueberryfarms.net

Our product is 100 percent blueberry juice. Blueberries are an excellent source of antioxidants, polyphenols and phytochemicals. All are very much needed in our diet. Consumers are becoming more conscious of products that are healthy for them, especially in a concentrated juice. This product has a long shelf life since there is no added water and sugar.



Just Add Honey Southern Sweet Black Tea

Just Add Honey Tea Company · Brandi Shelton
4760 Hammermill Rd. Ste. 209, Tucker, GA 30084 · 404-725-5286
info@justaddhoney.net · www.justaddhoney.net

Just Add Honey Tea Company has teas that are a sophisticated twist on the southern tea tradition. Known as the "champagne of the South," iced tea is a popular beverage in Georgia. We have created a flavorful blend that any Southern palate would enjoy.



White Hills Farm Lavender Calamint Rooibos Tisane

White Hills Farm · Lisa Kessler
1419 Fort Creek Rd., Dearing, GA 30808 · 706-595-5081
whitehillsfarms@gmail.com · whitehillsherbs.com

This White Hills Farm organic tisane combines the warm, sweet base notes of organic rooibos herbs with our calming, English lavender and Georgia native calamint. Our herbs are grown locally, small-batch processed and air-dried to retain phytochemical value, color and flavor. This combination is both bright and complex—brewed hot or cold, and has no added oils, fragrances or preservatives.



Confections



Cheese Louise! Lemon Zest Shortbread Cookies

Cheese Louise! · Peggy Haddock

8855 Appling Ridge, Cumming, GA 30041 · 678-687-4613

peggy.haddock@gmail.com

Cheese Louise! Lemon Zest Shortbread Cookies are made fresh, sliced into wafers, and then frozen. To eat, take out as many wafers you'd like to serve, no thawing necessary, and bake them for approximately 10 minutes. The lemon zest shortbread wafers are wonderful served with coffee or tea. This product is available for purchase at Whole Foods Markets.



Chocolate South Richland Rum Ball

Chocolate South · Amy Stankus

1050 Marietta St. NW Ste. C, Atlanta, GA 30318 · 404-815-8859

info@chocolatesouth.com · www.chocolatesouth.com

Georgia's own Richland Rum is the star ingredient in this elegant Rum Ball. Locally grown Hudson Pecans and crunchy ginger snaps from The Cookie Studio in Atlanta complement our local ingredients. Then we mix in premium bittersweet chocolate and roll each one in Demerara sugar for a Southern treat that is hard to resist!



Gourmet Brittle Creations Peanut Butter Brittle

Gourmet Brittle Creations · Rena Green

124 Scenic Hwy. #245, Lawrenceville, GA 30024 · 678-448-8424

rgr@gourmetbrittlecreations.com · www.gourmetbrittlecreations.com

My peanut butter brittle is created with the finest ingredients, including vanilla, sweet butter, sea salt and peanuts, all cooked down to make a sweet and crunchy nut brittle that will be a delight to your taste buds. So go ahead, try that sweet, nutty goodness and see if it doesn't become addictive!



Granny Pearl's Chocolate Chip Cookie Mix

Shackelford Fine Foods · Traci DeForge

221 Business Center Dr., Saint Simons Island, GA 31522 · 912-634-0924

bake@grannypearlskitchen.com · www.grannypearlskitchen.com

Acclaimed Georgia architect and designer John P. Shackelford, Jr. is the founder of Shackelford Fine Foods. He exudes a passion for all things artistic—from the creation of classic spaces to culinary delights. Each recipe is an old family heirloom. Each package is a manifestation of his architectural design experience. Products are manufactured in Georgia and distributed on Saint Simons Island, Ga.

Confections

Granny Pearl's Cookie Mix

Shackelford Fine Foods · Traci DeForge

221 Business Center Dr., Saint Simons Island, GA 31522 · 912-634-0924

bake@grannypearlskitchen.com · www.grannypearlskitchen.com

Acclaimed Georgia architect and designer John P. Shackelford, Jr. is the founder of Shackelford Fine Foods. He exudes a passion for all things artistic—from the creation of classic spaces to culinary delights. Each recipe is an old family heirloom. Each package is a manifestation of his architectural design experience. Products are manufactured in Georgia and distributed on Saint Simons Island, Ga.



J and L Farm and Stables Lavender Lemonade Pie Bars

J and L Farm and Stables · Laurie Ritchie

2938 Hwy. 88, Hephzibah, GA 30815 · 706-751-0377

lgritchie57@gmail.com

The lavender infused in our fresh squeezed lemon juice is field grown and a product of White Hills Farm in Dearing, Ga. The flour used in the crust is milled by Freeman's Mill in Statesboro, Ga. The recipe also incorporates organic butter and sugar.



Jimella's Peanut Butter Hall and Oatmeal Cookie Sandwich

Jimella's · Emily Holden

155 Coventry Rd., Decatur, GA 30030 · 404-290-8725

info@jimellasbakery.com · www.jimellasbakery.com

The Peanut Butter Hall and Oatmeal Cookie Sandwich will blow your taste buds away! This individual dessert pays homage to the beloved Georgia peanut. The treat consists of two chewy old-fashioned oatmeal cookies chock-full of peanut butter chips sandwiching a generous amount of drool-worthy peanut butter cream filling. Jimella's bakes all treats from scratch in small batches using traditional baking methods.



JudiCakes Cream Cheese Poundcake Caramel Sea Salt

JudiCakes, LLC · Judy Chancey

210 Aldridge Place SE, Smyrna, GA 30082 · 404-851-1393

judi@judicakes.co · www.judicakes.co

JudiCakes Caramel Sea Salt Cream Cheese Poundcake is an original recipe with a unique homemade quality by Atlanta resident Judy Chancey, whose family roots originated in Valdosta, Ga. This all-natural, preservative-free dessert evokes cherished memories of old-fashioned Southern poundcake—like grandma baked decades ago.



Confections



Lindsey's Culinary Market Rosemary Cookies

Lindsey's Culinary Market · Lindsey Payne
1238 B Prince Ave., Athens, GA 30606 · 706-353-0558
jlp753@gmail.com · www.lindseyculinarymarket.com

With just the right amount of sweet and the right amount of savory, our rosemary cookies are addictive! It is common to see our customers leaving with a bag full—snacking on a few on the way to their car. The star ingredient, rosemary, is grown right in our very own herb garden.



LuLu's People Chow - Dark Chocolate

LuLu's Eats · Lucy Kerman
1357 Westminster Walk, Atlanta, GA 30327 · 404-797-1390
luluseats123@gmail.com

LuLu's People Chow is a delectable and freshly concocted confection made from a secret family recipe using peanuts grown in south Georgia. Lulu slowly and carefully roasts the Georgia grown peanuts and then combines them with other tasty ingredients to create this irresistible People Chow. A portion of the proceeds from the sale of every pouch of People Chow is donated to the Atlanta Humane Society.



LuLu's People's Chow - White Chocolate

LuLu's Eats · Lucy Kerman
1357 Westminster Walk, Atlanta, GA 30327 · 404-797-1390
luluseats123@gmail.com

LuLu's People Chow is a delectable and freshly concocted confection made from a secret family recipe using peanuts grown in south Georgia. Lulu slowly and carefully roasts the Georgia grown peanuts and then combines them with other tasty ingredients to create this irresistible People Chow. A portion of the proceeds from the sale of every pouch of People Chow is donated to the Atlanta Humane Society.



M Chocolat Georgia Peanut Caramel Crisp Bar

M Chocolat · Maritza Pichon
3960 Old Milton Pkwy. Ste. 200, Alpharetta, GA 30005 · 770-777-1780
maritza@mchocolat.com · www.mchocolat.com

Our Georgia Peanut Caramel Crisp Bar showcases Georgia's long history of local peanut production. Our homemade caramel and unique gourmet ingredients combined with locally sourced, roasted peanuts from south Georgia to make this peanut chocolate bar truly special.

Confections

Maison de Macarons Bourbon Pecan French Macaron

Maison de Macarons · Amy Shippy and Laura Hale
1100 Eisenhower Dr. Ste. 28, Savannah, GA 31406 · 912-665-9894
maisondemacarons@gmail.com · www.maisondemacarons.com

The thin, crisp shell of this almond and pecan, meringue-based cookie gives way to a chewy cream, pecan and caramel-filled center. The subtle flavor of American bourbon is complimented by a Georgia-grown pecan, proudly positioned top and center.



Maison de Macarons Tybee Turtle French Macaron

Maison de Macarons · Amy Shippy and Laura Hale
1100 Eisenhower Dr. Ste. 28, Savannah, GA 31406 · 912-665-9894
maisondemacarons@gmail.com · www.maisondemacarons.com

Crushed Georgia-grown pecans and chocolate adorn the edge of this two-sided, meringue-based cookie. The center is filled with cream, Georgia pecans and caramel and gives the perfect finish to this Tybee Island inspired treat.



Peachy Keen Pecan Praline

Loose Sugar · Lindsey Beckworth
58 Davis St., Harrison, GA 31035 · 478-232-9793
lindsey@loosesugarbakery.com · www.loosesugarbakery.com

The classic Southern candy is made even sweeter with bits of fresh Georgia peaches from local growers. We gather the pecans from the trees right outside our kitchen.



Ramblin' Roost'r Georgia Pecan Whipped Brittle

RDV Ventures, Inc. · Tedd Vaughan
P.O. Box 7, Watkinsville, GA 30677 · 706-310-9900
ceo@ramblinroostr.com · www.eaglemartclub.com

You'll love the taste of pecans trapped within golden whipped candy that "crunch-melts" in your mouth. This secret recipe was handed down from a family friend to make sure this special delicacy would not be lost. Anyone who tastes our recipe will be putting their hand in the candy jar for more. It just can't be helped!



Confections



Savannah Coffee Roasters Chocolate Chews

Savannah Coffee Roasters - Roastery Café · Lori Collins
215 W Liberty St., Savannah, GA 31401 · 912-352-2994
lori@savannahcoffee.com · www.savannahcoffee.com

Georgia pecans and chocolate combine for a crunchy, chewy and simply delicious cookie. You can't stop at one—they are simply so easy to eat.



Savannah Coffee Roasters Melting Moments

Savannah Coffee Roasters - Roastery Café · Lori Collins
215 W Liberty St., Savannah, GA 31401 · 912-352-2994
lori@savannahcoffee.com · www.savannahcoffee.com

This light shortbread simply melts around the creamy filling. Its taste will surprise you with its smooth and seducing flavor that will leave you wanting more.



Silly Lily's Chocolate Chip Cookies

Boo Bears Bakery · Peggy Williams
P.O. Box 323, Epworth, GA 30541 · 706-964-6554
dec393@gmail.com · www.boobearsbakery.com

These soft cookies have nearly 3 grams of fiber and only 122 calories each. Our ingredients label is easy to read with no surprises about the ingredients. All you taste is chocolate, chocolate and more chocolate.

Dairy Products

Honeysuckle Bourbon Pecan Gelato

Honeysuckle Gelato · Wes Jones

781 Wheeler St. #10, Atlanta, GA 30318 · 404-228-7825
wes@honeysucklegelato.com · www.honeysucklegelato.com

Our Southern inspired gelato is as Southern as it gets. We use our specialized dairy mix to create our bourbon gelato, which we layer with Georgia pecans and our own handmade caramel. All of our dairy comes from the all-natural Georgia dairy farm Southern Swiss Dairy.



Honeysuckle Sea-Salted Caramel Gelato

Honeysuckle Gelato · Wes Jones

781 Wheeler Street #10, Atlanta, GA 30318 · 404-228-7825
wes@honeysucklegelato.com · www.honeysucklegelato.com

Ribbons of our own handmade, golden-brown caramel are layered into our vanilla gelato, making every spoonful smooth and slightly salty. Our unique twist on sea-salted caramel is one you won't forget. All of our dairy comes from the all-natural Georgia dairy farm, Southern Swiss Dairy.



Lindsey's Culinary Market Pimento-less Cheese

Lindsey's Culinary Market · Lindsey Payne

1238B Prince Ave., Athens, GA 30606 · 706-353-0558
jlp753@gmail.com · www.lindseysculinarymarket.com

Pimento-less cheese started when I was just 4 years old. My mother and I weren't fans of pimentos, so between her work on the recipe and my taste testing, this was our tasty alternative. An absolute favorite of our customers, this cheesy concoction has tangy dill pickles, red onion and toasted Georgia pecans.



Nature's Harmony Georgia Gold Clothbound Cheddar Cheese

Nature's Harmony Farm · Tim Young

1978 Bakers Ferry Rd., Elberton, GA 30635 · 706-436-6258
tim@naturesharmonyfarm.com · www.naturesharmonyfarm.com

Georgia Gold Clothbound Cheddar is an award-winning, handmade cheese produced from the milk of our pasture-raised Jersey cows. It is aged for 6-12 months in our climate controlled cheese "cave." We make cheese by hand in small batches honoring old-world traditions. The name "Georgia Gold" is a tribute to our state's rich history.



Dairy Products



Udderly Cool Dairy Applewood Smoked Gouda

Udderly Cool Dairy, LLC · Karen and Jeff Green

300 West Dr., Roopville, GA 30117 · 770-854-6300

udderlycooldairy@gmail.com · www.udderlycoolcheese.com

This is our award winning Gouda, smoked here at the creamery, with genuine Georgia-cut applewood chips. It is smooth, creamy and has a very distinct smoky apple flavor. It's enjoyed by restaurant diners in Georgia and by customers from around the country.



Udderly Cool Dairy Gouda Gold

Udderly Cool Dairy, LLC · Karen and Jeff Green

300 West Dr., Roopville, GA 30117 · 770-854-6300

udderlycooldairy@gmail.com · www.udderlycoolcheese.com

This is our original award winning Gouda aged with the addition of colorful and delicious, sweet and spicy peppers from a local Georgia farm. Slightly smoky, lightly spicy, creamy goodness with a one-of-a-kind Georgia flavor.



Udderly Cool Dairy Jack and Dill

Udderly Cool Dairy, LLC · Karen and Jeff Green

300 West Dr., Roopville, GA 30117 · 770-854-6300

udderlycooldairy@gmail.com · www.udderlycoolcheese.com

Our gold medal winning Jack curds are hand tossed with a finely chopped dill, which permeates the body of the cheese and creates a visually stunning galaxy of herbs, once gently aged and then sliced. A striking display on a serving platter or melted on rye, our Jack and Dill has an exquisite, one-of-a-kind character and flavor.

Jams & Jellies

The European Wine Table Gourmet Wine Gelee - Bordeaux Rouge Jelly

TEWT Gourmet, LLC · Jacqueline Chambliss
6705 Ridgefield Dr., Alpharetta, GA 30005 · 770-573-1007
tewtgourmet@gmail.com · www.theeuropeanwinetable.com

Our Bordeaux Rouge Gourmet Wine Gelee is a delicious gourmet wine spread for breads, cheeses and meats.



Leoci's Raspberry Jalapeno Jam

Leoci's · Roberto Leoci
606 Abercorn St., Savannah, GA 31401 · 912-335-7027
roberto@leocis.com · www.leocis.com

Leoci's Raspberry Jalapeno Jam is our most used product. Great on cheese boards, desserts and for salad dressing (with a touch of extra virgin olive oil). Very versatile! Gluten free, low sodium and all natural.



Lindsey's Culinary Market Bacon Onion Jam

Lindsey's Culinary Market · Lindsey Payne
1238B Prince Ave., Athens, GA 30606 · 706-353-0558
jlp753@gmail.com · www.lindseysculinarymarket.com

Sweet Georgia Vidalia onions lend themselves perfectly to blend with bacon and maple syrup to create a truly delectable jam. Pairing our Bacon Onion Jam with an array of fine cheeses and fruits takes a traditional cheese platter to a whole new sensational level—one known to make our customers lose their heads.



Mountain Heritage Canning Kitchen Moonshine Butter

Mountain Heritage Canning Kitchen · Teresa Smallwood
516 Smallwood Hill Dr., Commerce, GA 30530 · 706-207-4780
tlcfriends55@yahoo.com

This product uses a mountain ingredient, hence the name. My products are home or locally grown and handpicked, when in season and available. The recipes were handed down from my family. Making one batch at a time, I bring you my heritage from the mountains.



Jams & Jellies



Preserving Place Apple Butter

Preserving Place · Martha McMillin

1170 Howell Mill Rd. Ste. P10b, Atlanta, GA 30318 · 404-815-5267

info@preservingplace.com · www.preservingplace.com

Our Apple Butter is made in season with Pink Lady, Arkansas Black, Cripps Pink, Mutsu and Fuji apples from Georgia's Mercier Orchards. With such superlative apples, we let their flavor shine as the predominant ingredient. It is an artisanal, small batch product, made by hand in our onsite kitchen. One taste and our Apple Butter will have you craving a hot biscuit to go with it!



Spiked Jellies Cream Peach Wine Jelly

Spiked Jellies, Inc. · Allison Barnett

3575 Fricks Rd., Marietta, GA 30062 · 770-231-3892

info@spikedjellies.com · www.spikedjellies.com

Spiked Jellies' Cream Peach Wine Jellies are created with our home state in mind. Georgia is known for peaches, so we decided to create our Cream Peach Wine Jelly as a tribute to the place where our jellies began. Spiked Jellies buys all of our ingredients and packaging from local retailers and we are proud to manufacture it here, as well.



Webbington's Harvest Spiced Peach Preserves

Webbington's · Marc Widzowski

545 Goldfinch Way, Stockbridge, GA 30281 · 678-565-1690

lindawidz@gmail.com · www.webbingtons.com

Inspired by the North Georgia Mountain fall harvest time, our Harvest Spiced Peach Preserves are a sweet treat you can use on toast or biscuits, as an ice cream topping or as a sweet glaze for meats. Indulge yourself with a relaxing cuppa and an English muffin spread with this preserve for a smooth start to the day or a relaxing interlude.



Webbington's Peach Habanero Jam

Webbington's · Marc Widzowski

545 Goldfinch Way, Stockbridge, GA 30281 · 678-565-1690

lindawidz@gmail.com · www.webbingtons.com

This jam is a tasty blend of ripe Georgia peaches and fresh habanero peppers mixed with Georgia wildflower honey, orange blossom honey and pure cane sugar. It provides a zesty topping for toast, a sweet and spicy glaze for meats, a treat with cream cheese on crackers, or an addition to recipes and dishes for extra zip.

Jams & Jellies

Webbington's Raspberry Chipotle Jam

Webbington's · Marc Widzowski

545 Goldfinch Way, Stockbridge, GA 30281 · 678-565-1690

lindawidz@gmail.com · www.webbingtons.com

This jam uses red raspberries mixed with chipotle peppers, Georgia wildflower honey, orange blossom honey and pure cane sugar. A quick burst of smoky heat from the chipotle peppers counterbalances the sweet raspberries. Try it at breakfast for a quick wake-up or as a glaze for meats. Or mix it with your favorite vinegar for a zesty salad dressing.



Webbington's Strawberry Rhubarb Jam

Webbington's · Marc Widzowski

545 Goldfinch Way, Stockbridge, GA 30281 · 678-565-1690

lindawidz@gmail.com · www.webbingtons.com

This jam is a meeting of North and South. The sweetness of Southern strawberries contrasts with the tart flavor of Northern rhubarb to make a jam that stands out with flavor. We most often hear, "My grandmother used to make pies like this." Ingredients include strawberries, rhubarb, wildflower and orange blossom honey, and pure cane sugar. Enjoy on toast or a peanut butter sandwich.



Weeks Cinnamon Honey Spread

Weeks Honey Farm · Ray Crosby

900 Crosland-Scooterville Rd., Omega, GA 31775 · 229-769-3293

ray@weekshoneyfarm.com · www.weekshoneyfarm.com

For 54 years, the Weeks Honey Farm family has produced and packed pure raw honey. In 2012, Weeks Honey Farm introduced Cinnamon Honey Spread, combining the health benefits of cinnamon and raw honey. It is fast becoming the Weeks Honey Farm top seller.



Meats & Seafoods



Brush Creek Farm Ribeye

Brush Creek Farm - David Whitehead

1459 Johnny McElroy Rd., Colbert, GA 30628 · 706-788-3797

bcfarmga@windstream.net · www.brushcreekfarm.net

Brush Creek Farm beef is born and finished on our farm located in Colbert, Ga. Our cattle are fed a corn based diet without using steroids or growth hormones. The result is a healthy, lean beef without compromising flavor, tenderness or juices.



Bulluck's Best Bar-B-Q Chopped Eastern Carolina BBQ

Bulluck's Best Bar-B-Q · Rosetta Bulluck

4594 Highway 42, Conley, GA 30288 · 678-800-6737

bulluckrosetta47@gmail.com

This barbecue features red pepper and is vinegar-based and slow cooked for 12-16 hours. The meat is seasoned with Bulluck's blend of dry rub during the cooking process.



Diana's Specialties Applewood Smoked GA Mountain Trout

Diana's Specialties - Diana Fitzgerald

2997 Leafwood Dr., Marietta, GA 30067 · 678-429-1409

diana@dianasspecialties.com · www.dianasspecialties.com

Fresh trout is brined and smoked using my special tried and true recipe that results in a moist, mild and delectable flavor. The applewood that I get from my dad's apple trees lends a light, sweet touch of smoke that does not overpower the fresh, delicious taste of the fish.



Hunter Cattle Co. Bratwurst Sausage

Hunter Cattle Company · Del Ferguson

934 Driggers Rd., Brooklet, GA 30415 · 912-823-2333

grassfed@huntercattle.com · www.huntercattle.com

Hunter Cattle Co.'s handcrafted bratwurst sausage is made with all-natural ingredients and pastured pork raised on the company's south Georgia farm.

Meats & Seafoods

Hunter Cattle Co. Hot Georgia Night Pork Sausage

Hunter Cattle Company · Del Ferguson
934 Driggers Rd., Brooklet, GA 30415 · 912-823-2333
grassfed@huntercattle.com · www.huntercattle.com

This sausage is hand crafted with the heat of a hot Georgia night (hot but bearable). It is made with all-natural ingredients and pastured pork from the company's south Georgia farm.



Leoci's Handcrafted Lamb Sausage

Leoci's · Roberto Leoci
606 Abercorn St., Savannah, GA 31401 · 912-335-7027
roberto@leocis.com · www.leocis.com

Leoci's Handcrafted Lamb Sausage is an old-world-style Leoci family recipe. Made from 100 percent Hunter Cattle Co. raised lamb, it's handcrafted and seasoned with fennel and other spices.



Leoci's Handcrafted Smoked Duck Breast Prosciutto

Leoci's · Roberto Leoci
606 Abercorn St., Savannah, GA 31401 · 912-335-7027
roberto@leocis.com · www.leocis.com

Leoci's duck breast prosciutto is made in same style as pork prosciutto—cured then dried. This duck prosciutto can be enjoyed the same way and is a great alternative to pork. We think it's even better than your traditional prosciutto. Pair it with olives, melons or cheese.



Leoci's Handcrafted Smoked Lonza

Leoci's · Roberto Leoci
606 Abercorn St., Savannah, GA 31401 · 912-335-7027
roberto@leocis.com · www.leocis.com

Leoci's Handcrafted Lonza is made from 100 percent Hunter Cattle Co. pastured pork. The leanest-cut is dry cured and aged over 3 months to perfection, then it's naturally smoked to enhance flavor. It's outta this world!



Meats & Seafoods



Leoci's Handcrafted Smoked Pancetta

Leoci's · Roberto Leoci

606 Abercorn St., Savannah, GA 31401 · 912-335-7027

roberto@leocis.com · www.leocis.com

Leoci's Handcrafted Pancetta is made from 100 percent Hunter Cattle Co. pastured pork. Pancetta is the same cut used to make bacon, however, it is not smoked and no sugar is added—just garlic, salt and spices. It's great alone or used to add flavor to any dish.



Ogeechee Meat Market Vidalia Onion Sausage

Ogeechee Meat Market · Matthew McClune

6021 Ogeechee Rd., Savannah, GA 313419 · 912-961-5223

ogeecheemeats@hotmail.com · www.ogeecheemeatmarket.com

The Vidalia Onion Sausage was made and created by the Ogeechee Meat Market family in order to capture the culture of Georgia. This sausage is made with fresh spices and meats that accent and enhance the great flavor of the Vidalia onion. The onion cuts the salty spices to make a wonderfully mild flavored sausage that is great for breakfast, lunch or dinner. It is great for the grill, oven or skillet.



White Oak Pastures Gluten and Soy Free Beef Jerky

White Oak Pastures · Reid Harrison

22775 US Hwy. 27, Bluffton, GA 39824 · 229-641-2081

reid.harrison@whiteoakpastures.com · www.whiteoakpastures.com

This Jerky is made with 100 percent Georgia raised grass-fed cattle from White Oak Pastures and is marinated in a gluten and soy free marinade that uses coconut aminos and coconut nectar with added spices. This is a great, healthy alternative to traditionally manufactured jerky. Plus it tastes delicious!

Miscellaneous Products

A&A Alta Cucina Italia Capperi E Olive Tomato Sauce

A&A Alta Cucina Italia · Adriana Coppola
535 Edgehill Pl., Johns Creek, GA 30022 · 770-369-4231
info@altacucinaitalia.com · www.altacucinaitalia.com

The perfect balance of capers, black olives and parsley has been added to our ripest tomatoes for that authentic sapore napolitano (neapolitan flavor) and then slowly simmered for several hours to create a tasty tomato sauce with incredible texture and flavor. Just add to your favorite pasta and enjoy. All our products are handmade and produced in small batches at a licensed kitchen in Suwanee, Ga.



Abby's Easy and Delicious Tuna Salad Mix

Abby's Easy and Delicious Tuna Salad Mix, LLC · Mike Kelly
6044 Golf View Xing, Locust Grove, GA 30248 · 770-842-2206
info@tunasaladmix.com

This product is an 8 oz. glass jar of the "fixings" needed to prepare chicken or tuna salad quickly and easily. Just add chicken or tuna and mayo.



Fire & Flavor Classic Seasoning Rub

Fire & Flavor · William Wickey
375 #B Commerce Blvd., Bogart, GA 30622 · 866-728-8332
info@fireandflavor.com · www.fireandflavor.com

Fire & Flavor's all-natural Classic Seasoning Rub is a gluten-free blend of garlic, chilies and spices that compliment the natural flavors of poultry, pork and seafood. Apply before or after cooking and season as desired. Founded by husband-and-wife team Davis and Gena Knox in 2003, Fire & Flavor products can be found in over 16,000 retail locations in all 50 U.S. states and Canada.



Fire & Flavor Espresso and Chili Beef Brine

Fire & Flavor · William Wickey
375 #B Commerce Blvd., Bogart, GA 30622 · 866-728-8332
info@fireandflavor.com · www.fireandflavor.com

Fire & Flavor's Espresso and Chili Beef Brine is a simple way to lock-in moisture, tenderize and season meat all the way through. Perfect for flank steak, brisket or other cuts of beef, the earthy flavors of espresso and chilies are also delicious on pork, salmon and trout. Founded by husband-and-wife team Davis and Gena Knox in 2003, Fire & Flavor products can be found in over 16,000 retail locations in all 50 U.S. states and Canada.



Miscellaneous Products



Fire & Flavor Garlic and Herb Chicken Brine

Fire & Flavor · William Wickey

375 #B Commerce Blvd., Bogart, GA 30622 · 866-728-8332

info@fireandflavor.com • www.fireandflavor.com

Fire & Flavor's Garlic and Herb Chicken Brine is simple way to lock-in moisture, tenderize and season meat. Perfect for chicken breasts, the fresh garlic, herbs, mustard and a hint of onion also add delicious flavor to pork chops and fish. Founded by husband-and-wife team Davis and Gena Knox in 2003, Fire & Flavor products can be found in over 16,000 retail locations.



Fire & Flavor Lemon and Sweet Tea Pork Brine

Fire & Flavor · William Wickey

375 #B Commerce Blvd., Bogart, GA 30622 · 866-728-8332

info@fireandflavor.com • www.fireandflavor.com

Fire & Flavor's Lemon and Sweet Tea Pork Brine is simple way to lock-in moisture, tenderize and season meat all the way through. Perfect for pork chops, the subtle flavor of sweet tea is also delicious on chicken and seafood. Founded by husband-and-wife team Davis and Gena Knox in 2003, Fire & Flavor products can be found in over 16,000 retail locations.



Hardy Farms Peanuts Backyard Bar-B-Que Boiled Peanut Rub

Hardy Peanuts, Inc. · Robert Fisher

1659 Eastman Hwy., Hawkinsville, GA 31036 · 478-320-0709

robert.fisher@hardyfarmspanuts.com · www.hardyfarmspanuts.com

Hardy Peanuts, Inc., has been working with Georgia Spice Co. to develop spice rubs for Hardy Boiled Peanuts. Backyard Bar-B-Que Rub brings the memories of those summer barbecue dinners into your kitchen everyday. The sweet Southern flavor includes a hint of spice. Add Hardy Peanuts Backyard Bar-B-Que Rub to your boiled peanuts after they've drained or rub it on Chicken, Pork, or Beef.



Hardy Farms Peanuts Lemon-Lime Pepper Boiled Peanut Rub

Hardy Peanuts, Inc. · Robert Fisher

1659 Eastman Hwy., Hawkinsville, GA 31036 · 478-320-0709

robert.fisher@hardyfarmspanuts.com · www.hardyfarmspanuts.com

Hardy Peanuts, Inc., has been working with Georgia Spice Co. to develop spice rubs for Hardy Boiled Peanuts. Lemon-Lime Pepper Rub delivers a tangy citrus pinch with the a little pepper flavor. This heavy grind rub is great to add to your boiled peanuts after they're drained. Or add it to your oil roasted cocktail peanuts, cashews or anything else that you cook at home.

Miscellaneous Products

Hardy Farms Peanuts Southern Sriracha Boiled Peanut Rub

Hardy Peanuts, Inc. · Robert Fisher
1659 Eastman Hwy., Hawkinsville, GA 31036 · 478-320-0709
robert.fisher@hardyfarmspanuts.com · www.hardyfarmspanuts.com

Hardy Peanuts, Inc., has been working with Georgia Spice Co. to develop spice rubs for Hardy Boiled Peanuts. Southern Sriracha Rub adds the heat that you expect from sriracha with a hint of sweet Southern memories. Add Southern Sriracha to your drained boiled peanuts, sprinkle it on your oil roasted cocktail peanuts, or add it to anything that you think needs some good heat.



King Louie Boiled Peanut Blend Seasoning

King Louie Special Blend Seasoning · Joe Edwards
217 Douglas Hwy., Fitzgerald, GA 31750 · 229-423-4919
royaltree1@aol.com · www.kinglouiespecialblend.com

Our Boil Peanut Blend Seasoning will improve the taste of your boiled peanut. Our seasoning can be used on cooked peanuts—out of the can or after you have cooked some raw peanuts. We want the consumer to purchase Georgia peanuts and enjoy eating them.



King Louie Collard Green Seasoning

King Louie Special Blend Seasoning · Joe Edwards
217 Douglas Hwy., Fitzgerald, GA 31750 · 229-423-4919
royaltree1@aol.com · www.kinglouiespecialblend.com

This seasoning is not limited to collards. It can be used on a variety of vegetables. It's low in sodium, low in carbs and has no fat. We want consumers to purchase more vegetables for better health.



King Louie Corn Medley Seasoning

King Louie Special Blend Seasoning · Joe Edwards
217 Douglas Hwy., Fitzgerald, GA 31750 · 229-423-4919
royaltree1@aol.com · www.kinglouiespecialblend.com

Our Corn Medley Seasoning will greatly improve the flavor of your corn dishes. This seasoning can also be used on other vegetables.



Miscellaneous Products



NaturAlmond Maple-Caramel Almond Butter

Hindsale & Foster Provisions, LLC · Jaime Foster

3400 West Hospital Ave. Ste. 103, Chamblee, GA 30341 · 404-693-4610

jfoster@hfprovisions.com · www.naturalmond.com

Based on a family recipe from the 1970s, NaturAlmond almond butter is hand-crafted in a peanut-free and gluten-free commercial kitchen that we own and operate. Using simple, all-natural ingredients, NaturAlmond is full of flavor and numerous health benefits, with the ideal texture and consistency. Our new flavor, Maple-Caramel, was launched July 2013 and is one of our top sellers!



Oliver Farm Artisan Oils Pecan Oil

Oliver Oil Co. · Clay Oliver

802 Watson Rd., Pitts, GA 31072 · 229-406-0906

ifarmueat@hotmail.com · www.oliverfarm.com

Oliver Farm Pecan Oil is a pure, unrefined, non-GMO and cold-pressed oil. It's great for dressings, dips, sautéing and frying. Made with Georgia pecans, it retains all of the natural flavors, colors and nutritional benefits that make pecans so delicious and healthy. Oliver Farm has been in the same family for over 100 years.



Q'Bella Teague and Blacket - Hereford Steak Rub

Q'Bella · Lori Quillin-Bell

P.O. Box 1233, Alpharetta, GA 30009 · 770-676-7926

info@qbella.net · www.qbella.net

Teague and Blacket's Hereford Steak Rub is a bold blend of spices, herbs, cracked pepper and sea salt with a tantalizing hint of smokiness. Hereford is hand blended with only the finest ingredients to ensure that a sprinkle on any cut of meat will give you a great steak house flavor.



Quintessential Foods French Onion

Quintessential Foods · Tony Mikels

2010 Forest Glen Dr., Braselton, GA 30517 · 404-367-8782

tmikels811@gmail.com

When preparing our products, the recipes we use are from past generations. Our products are as close to a classical preparation as we can make them. You will taste history in every bite.

Miscellaneous Products

Quintessential Foods Spicy Southwestern Black Bean

Quintessential Foods · Tony Mikels
2010 Forest Glen Dr., Braselton, GA 30517 · 404-367-8782
tmikels811@gmail.com

When preparing our products, the recipes we use are from past generations. Our products are as close to a classical preparation as we can make them. You will taste history in every bite.



Quintessential Foods Tuscan White Bean with Pancetta

Quintessential Foods · Tony Mikels
2010 Forest Glen Dr., Braselton, GA 30517 · 404-367-8782
tmikels811@gmail.com

When preparing our products, the recipes we use are from past generations. Our products are as close to a classical preparation as we can make them. You will taste history in every bite.



Salsas, Chutneys, Condiments

Abby J's Blackhawk Farm to Table Chipotle Peach Salsa

Abby J's Gourmet · Abby Jackson
P.O. Box 2525, 9410 Hwy. 197 N, Clarkesville, GA 30523 · 706-947-3474
abbyj@windstream.net · www.abbyjsgourmet.com

Abby J's Chipotle Peach Salsa is a “party” in your mouth. A super combination of Georgia grown peaches and peppers with the right amount of spice gives this salsa a unique flavor. One bite and you're hooked!



Salsas, Chutneys, Condiments



The Bulloch House Restaurant House Recipe Stewed Tomatoes

The Bulloch House Restaurant · Sandy Lampert

47 Bulloch St., P.O. Box 230, Warm Springs, GA 31830 · 706-655-9068
thebullochhouse@windstream.net · www.bullochhouse.com

This old family recipe was placed on our Southern Buffet to go with vegetables and fried green tomatoes. Since the demand for this delicious, sweet tomato sauce became so great, we had it professionally bottled here in Georgia.



Diana's Specialties Herb Aioli

Diana's Specialties, LLC · Diana Fitzgerald

2997 Leafwood Dr., Marietta, GA 30067 · 678-429-1409
diana@dianasspecialties.com · www.dianasspecialties.com

The fresh lemon juice lends a tartness that blends perfectly with the spiciness of the fresh chopped garlic and the fresh herbs. The combination of flavors and texture compliments the flavor of the smoked fish.



Georgia Pecan and Blueberry Sauce

Carol Daniel

2919 Sandtown Rd., Washington, GA 30673

My product can be made into a pie or used as a topping for cheesecake, ice cream, pork or chicken. The pecans, blueberries and rosemary truly give it Georgia flavor.



Hot Rod's Smoked Salsa

Hot Rod Enterprises, LLC · Rodney Howard

1634 Boulder Walk Dr. SE, Atlanta, GA 30316 · 678-243-0321
rhoward@hotrodtxasbbq.com · www.ilovesmokedalsalsa.com

Nobody can ever get enough of this delicious, hand crafted salsa. All natural and smoke flavored, it tastes like no other salsa. This stuff ain't just for chip dipping. Top off your eggs, burritos, burgers and more. Use it as a marinade, or mix it up in your favorite dishes to give them a fresh-tasting, naturally smoked flavor.

Salsas, Chutneys, Condiments

Kenny's Sauces - Salsa Restaurant Style

Kenny's Sauces, LLC · Angela Hall
P.O. Box 73, Concord, GA 30206 · 770-468-2741
info@kennyssauces.com · www.kennyssauces.com

Based in Pike County, Ga., we use a local co-packer. In the past, you could only find Kenny's Sauces at his family table. Now we bring Kenny's Sauces from our table to your home.



Mama Druce's Green Tomato Chow-Chow Mild

David Baetzel
355 Moreland Heights Dr., Hartwell, GA 30643 · 706-376-1525
dbaetzel@hotmail.com

This chow-chow uses green tomatoes and less cabbage. For over 70 years friends and relatives have coveted jars of Mama Druce's Chow-Chow. Since her measuring was never precise, I used my food technology background to preserve a recipe that could be passed down. Now I carry on the tradition of canning chow-chow, and my goal is to honor her memory with a commercial product.



Miss Camille's All Purpose Seasoning

Miss Camille's Enterprises, LLC · Camille Toppin
610 City Park Dr., McDonough, GA 30252 · 678-335-5208
misscamilles@outlook.com · www.gofundme.com/misscamillesisgood

Love to cook but don't feel like chopping onions? You'll never have to chop another onion or press another garlic clove again. Based on a traditional family seasoning blend, Miss Camille's provides a blend of fresh green herbs and spices whenever you need it. Great for meat, fish, poultry and even veggies. Miss Camille's saves you time while adding a flavor so robust it makes you want to cook.



Preserving Place Sweet Onion Confit

Preserving Place · Martha McMillin
1170 Howell Mill Rd. Ste. P10b, Atlanta, GA 30318 · 404-815-5267
info@preservingplace.com · www.preservingplace.com

Sweet Onion Confit dances on your taste buds, delivering the flavor punch of caramelized onions in red wine vinegar with pops of mustard seeds. This condiment enlivens meats, cheese, casseroles, soups and vegetables. Sweet Onion Confit is proudly artisanal—made by hand in small batches and cooked slowly so that the brown sugar caramelizes the onions until they are cooked down into translucent ribbons.



Salsas, Chutneys, Condiments



Q'Bella Teague and Blacket - Bell's Bloody Hot English Mustard

Q'Bella - Lori Quillin-Bell

P.O. Box 1233, Alpharetta, GA 30009 · 770-676-7926

info@qbella.net · www.qbella.net

Not for the faint hearted, Bell's Bloody Hot English Mustard is a traditional style English mustard. It has a robust flavor and a heat that kicks hard, but doesn't linger. Bell's is the perfect accompaniment to Georgia's beef, sausages and artisan cheeses!



Souvei Savory Apple Chutney

Souvei, LLC - Sona (Sushma) Sukumaran

3481 Lakeside Dr. NE 2601, Atlanta, GA 30326 · 301-466-4838

info@souvei.com · www.souvei.com

The Souvei apple chutney is handmade in small batches with local produce and is all natural. It stands out from other apple condiments with its complex flavors: sweet, nutty, savory and warm spices. It is crafted to enliven sandwiches, grilled meats like chicken, turkey and pork, and is simply delectable on crackers and cheese.



Souvei Sweet and Tangy Tomato Chutney

Souvei, LLC - Sona (Sushma) Sukumaran

3481 Lakeside Dr. NE 2601, Atlanta, GA 30326 · 301-466-4838

info@souvei.com · www.souvei.com

The Souvei tomato chutney is based on a century old recipe handed down to me by my great grandmother. It is handmade in small batches and is all natural. It stands out from other tomato condiments with its robust flavors: sweet, tangy and a warmth of spice in its aftertaste. It is crafted to enliven sandwiches, grilled meats like chicken, steak or fish, and is simply delectable on crackers and cheese.

Sauces & Marinades

A&A Alta Cucina Italia Balsamico Alle Ciliegie

A&A Alta Cucina Italia · Adriana Coppola
535 Edgehill Pl., Johns Creek, GA 30022 · 770-369-4231
info@altacucinaitalia.com · www.altacucinaitalia.com

A&A Cherry Balsamic is sweet, fruity and tangy, made with fresh local cherries and white balsamic vinegar of Modena. It is exquisite when used as a dressing over fresh salads; as a glaze over your fruity sorbets and ice creams; as a pairing over your goat or aged cheeses; or as a marinade to your meats. At A&A Alta Cucina, our products are handmade in small batches using our traditional Italian recipes.



Abby J's Blackhawk "Smokin Hot" Gourmet Sauce

Abby J's Gourmet · Abby Jackson
P.O. Box 2525, 9410 Hwy. 197 N, Clarkesville, GA 30523 · 706-947-3474
abbyj@windstream.net · www.abbyjsgourmet.com

Abby J's "Smokin Hot" Sauce is a true Southern hot sauce inspired by Georgia grown Vidalia onions. One bite and you're hooked!



Foy's Whiskey Marinade

706-322-4507
nhix@ddfoods.net · foyssbbq.com

This marinade is a sophisticated blend of whiskey and a premium balsamic vinegar with a splash of garlic.



Kenny's Sauces - Wing

Kenny's Sauces, LLC · Angela Hall
P.O. Box 73, Concord, GA 30206 · 770-468-2741
info@kennyssauces.com · www.kennyssauces.com

Based in Pike County, Ga., we use a local co-packer. In the past, you could only find Kenny's Sauces at his family table. Now we bring Kenny's Sauces from our table to your home.



Sauces & Marinades



Leoci's Ketchup Calabrese

Leoci's · Roberto Leoci

606 Abercorn St., Savannah, GA 31401 · 912-335-7027

roberto@leocis.com · www.leocis.com

Calabrese is a region of southern Italy where the Leoci family and the wonderful Calabrese peppers are from. They add a kick of heat and flavor to ketchup. Leoci's Ketchup Calabrese is great on hamburgers, chicken, french fries, fish and much more.



Maga and Pop's Country Syrup

Mickey's Farm, Inc. · Judy Morris

317 N Main St., P.O. Box 250, Odum, GA 31555-0250 · 912-586-2241

micmorris@windstream.net · www.mickeysfarminc.com

Maga and Pop's Country Syrup is a product of family tradition, made from locally grown sugar cane that is harvested, crushed for juice and evaporated into cane syrup. The cane syrup is then blended with corn syrup to create the great tasting Maga and Pop's Country Syrup. Each winter, Maga and Pop have a cane grinding and syrup boiling on the Friday after Thanksgiving with their family.



The One Sauce

The One Sauce · Al Dodds

3564 River Chase Dr., Valdosta, GA 31602 · 229-300-6420

allendodds@gmail.com · www.theonesauce.com

The One Sauce is a heavy-bodied finishing sauce with a layered flavor that is enjoyed by all, regardless of gender or age group. No thinning ingredients like water, vinegar or corn syrup are added. The sauce enhances the flavor and enjoyment of virtually any meat and is often used as a condiment. This product was developed by a Georgia native and U.S. veteran.



Q Sauce GA Mustard Marinade

Q Sauce, LLC · Jennifer Adams

2022 Bakers Mill Rd., Dacula, GA 30019 · 770-757-6103

sales@qsaucestore.com · www.qsaucestore.com

Early settlers in Georgia were fond of the mustard plant's ability to flavor and preserve meats such as pork, beef and chicken. Our marinade comes from an old Georgia family recipe and will add zip and zing to your oven or cookout.

Sauces & Marinades

Q Sauce Vidalia Vinegar Marinade

Q Sauce, LLC · Jennifer Adams
2022 Bakers Mill Rd., Dacula, GA 30019 · 770-757-6103
sales@qsaucestore.com · www.qsaucestore.com

Early settlers in Georgia knew to flavor and preserve meats with vinegar. Later, farmers found that the best onions in the world grew right here in our state. This marinade blends those flavors using an old Georgia family recipe.



Vennebroeck Farms Almost Rum

Vennebroeck Farms · Karin Vonk
333 Broad St., Richland, GA 31825 · 229-887-3537
info@richlandalmostrum.com · www.richlandalmostrum.com

Almost Rum is condensed 100 percent fresh sugar cane syrup and is the key ingredient of artisan Richland Rum, handcrafted in Richland, Ga. It is made with sugar cane grown at Vennebroeck Farms. Today, many enthusiasts, including prominent chefs, turn to Almost Rum for pastries, marinades, glazes or when replacing refined sugar. Almost Rum has no additives, no preservatives and no color agents.



Williamson Bros. Hot Sauce

Williamson Bros. BBQ · Leslie Sneed
136 Dodd St., Marietta, GA 30060 · 770-499-9797
leslie@williamsonbros.com · www.williamsonbros.com

A wonderfully blended sauce for every palate.



Williamson Bros. Steak Sauce

Williamson Bros. BBQ · Leslie Sneed
136 Dodd St., Marietta, GA 30060 · 770-499-9797
leslie@williamsonbros.com · www.williamsonbros.com

A superb steak sauce that makes grilling steaks even better. Also great on beef ribs.



Sauces & Marinades



You Saucy Thing Marinade, Stir Fry and Braising Sauce

Chinese Southern Belle · Natalie Keng

2690 Cobb Pkwy. Ste. A5-252, Smyrna, GA 30080 · 404-494-0088

info@chinesesouthernbelle.com · www.chinesesouthernbelle.com

You Saucy Thing Marinade, Stir Fry and Braising Sauce is a premium, handcrafted soy ginger sauce blended with Georgia Vidalia onions. Using an Asian authentic recipe, it is all natural with no MSG.

Snack Foods



Cheese Louise! Jo's Original Cheddar Pecan Wafers

Cheese Louise! · Peggy Haddock

8855 Appling Ridge, Cumming, GA 30041 · 678-687-4613

peggy.haddock@gmail.com

Cheese Louise! Take and Bake products are unique because they are made fresh, pre-sliced and frozen—ready to be baked at home. Jo's Original Cheddar Pecan wafers are similar to a cheese straw and have an 8 month shelf life in the freezer. No thawing is necessary. Just take out as many wafers as you want and bake for 12-14 minutes.



Cheese Louise! White Sharp Cheddar Rosemary Wafers

Cheese Louise! · Peggy Haddock

8855 Appling Ridge, Cumming, GA 30041 · 678-687-4613

peggy.haddock@gmail.com

Cheese Louise! White Sharp Cheddar Rosemary is a cheese cracker (similar to a cheese straw). It's made with fresh rosemary, white sharp cheddar cheese and sea salt then pre-sliced into a wafer, frozen and kept in the freezer until ready to bake. This product is currently available for purchase at Whole Foods Market.

Snack Foods

Earth Biscuit Foods Spent Grain with Rosemary Vegan Spelt Crackers

Earth Biscuit Foods · Leslie Walton
215 Laredo Dr. Ste. 100, Decatur, GA 30030 · 404-621-6465
earthbiscuitfoods@gmail.com · www.earthbiscuitfoods.com

These crackers are made locally from organic and all-natural ingredients with no added preservatives. Spent grain from Monday Night Brewing is used as a flavoring agent to give them depth of flavor while reusing grain that would go to waste otherwise. When available, local sorghum syrup from Sequatchie Cove Farm is used as a sweetener.



M Chocolat Georgia Blues Blueberry and Pecan Bar

M Chocolat · Maritza Pichon
3960 Old Milton Pkwy. Ste. 200, Alpharetta, GA 30005 · 770-777-1780
maritza@mchocolat.com · www.mchocolat.com

Our Georgia Blues snack bar showcases Georgia's diverse agricultural production. Our locally sourced blueberries and pecans make this innovative snack bar healthy and unique.



Alphabetical Index of Products

A&A Alta Cucina Italia Balsamico Alle Ciliegie	31
A&A Alta Cucina Italia Capperi E Olive Tomato Sauce	23
Abby J's Blackhawk "Smokin Hot" Gourmet Sauce	31
Abby J's Blackhawk Farm to Table Chipotle Peach Salsa	27
Abby's Easy and Delicious Tuna Salad Mix	23
Annie's Bar-B-Q Sauce	3
Asi	9
Brush Creek Farm Ribeye.....	20
The Bulloch House Restaurant House Recipe Stewed Tomatoes	28
Bulluck's Best Bar-B-Q Chopped Eastern Carolina BBQ.....	20
Bulluck's Best Bar-B-Q Vinegar Based Sauce	3
Bulluck's Best Bar-B-Q Vinegar Based Sauce – Spicy.....	3
Byne Blueberry Farms 100% Organic Blueberry Juice.....	9
Causey's Bourbon BBQ Sauce.....	3
Causey's Sweet'N Smoky BBQ Sauce.....	4
Cheese Louise! Jo's Original Cheddar Pecan Wafers	34
Cheese Louise! Lemon Zest Shortbread Cookies	10
Cheese Louise! White Sharp Cheddar Rosemary Wafers	34
Chocolate South Richland Rum Ball	10
DANG IT! Skitts Mountain Recipe Barbecue and Basting Sauce.....	4
DAVIS' 1929	4
Diana's Specialties Applewood Smoked GA Mountain Trout	20
Diana's Specialties Herb Aioli.....	28
Dirt Road Barbeque Sauce.....	4

Earth Biscuit Foods Spent Grain with Rosemary Vegan Spelt Crackers	35
The European Wine Table Gourmet Wine Gelee - Bordeaux Rouge Jelly	17
Fire & Flavor Classic Seasoning Rub	23
Fire & Flavor Espresso and Chili Beef Brine	23
Fire & Flavor Garlic and Herb Chicken Brine.....	24
Fire & Flavor Lemon and Sweet Tea Pork Brine.....	24
Foy's Apple Bourbon Barbecue Sauce	5
Foy's Whiskey Marinade	31
Georgia Pecan and Blueberry Sauce	28
Georgia Sweet BBQ Sauce.....	5
Gourmet Brittle Creations Peanut Butter Brittle	10
Granny Pearl's Chocolate Chip Cookie Mix.....	10
Granny Pearl's Cookie Mix.....	11
Hardy Farms Peanuts Backyard Bar-B-Que Boiled Peanut Rub.....	24
Hardy Farms Peanuts Lemon-Lime Pepper Boiled Peanut Rub.....	24
Hardy Farms Peanuts Southern Sriracha Boiled Peanut Rub.....	25
Hogwaller Hot Honey Heat BBQ Sauce	5
Honeysuckle Bourbon Pecan Gelato	15
Honeysuckle Sea-Salted Caramel Gelato	15
Hot Rod's Smoked Salsa.....	28
Hunter Cattle Co. Bratwurst Sausage.....	20
Hunter Cattle Co. Hot Georgia Night Pork Sausage	21

J and L Farm and Stables Lavender Lemonade Pie Bars.....	11
Jimella's Peanut Butter Ball and Oatmeal Cookie Sandwich.....	11
JudiCakes Cream Cheese Poundcake Caramel Sea Salt ...	11
Just Add Honey Southern Sweet Black Tea.....	9
Kenny's Sauces - Barbecue	5
Kenny's Sauces - Salsa Restaurant Style.....	29
Kenny's Sauces - Wing	31
King Louie Boiled Peanut Blend Seasoning	25
King Louie Collard Green Seasoning	25
King Louie Corn Medley Seasoning	25
Leoci's Handcrafted Lamb Sausage	21
Leoci's Handcrafted Smoked Duck Breast Prosciutto.....	21
Leoci's Handcrafted Smoked Lonza	21
Leoci's Handcrafted Smoked Pancetta	22
Leoci's Ketchup Calabrese.....	32
Leoci's Raspberry Jalapeno Jam	17
Lindsey's Culinary Market Bacon Onion Jam.....	17
Lindsey's Culinary Market Pimento-less Cheese	15
Lindsey's Culinary Market Rosemary Cookies	12
LuLu's People Chow - Dark Chocolate.....	12
LuLu's People's Chow - White Chocolate	12
M Chocolat Georgia Blues Blueberry and Pecan Bar.....	35
M Chocolat Georgia Peanut Caramel Crisp Bar.....	12

Maga and Pop's Country Syrup...	32
Maison de Macarons Bourbon Pecan French Macaron.....	13
Maison de Macarons Tybee Turtle French Macaron.....	13
Mama Druce's Green Tomato Chow-Chow Mild	29
Miss Camille's All Purpose Seasoning	29
Mountain Heritage Canning Kitchen Moonshine Butter	17
NaturAlmond Maple-Caramel Almond Butter	26
Nature's Harmony Georgia Gold Clothbound Cheddar Cheese	15
Ogeechee Meat Market Vidalia Onion Sausage.....	22
Oliver Farm Artisan Oils Pecan Oil	26
The One Sauce.....	32
Peachy Keen Pecan Praline.....	13
Preserving Place Apple Butter	18
Preserving Place Sweet Onion Confit	29
Q Sauce Classic GA-Q	6
Q Sauce GA Mustard Marinade..	32
Q Sauce GA Scorpion Sting.....	6
Q Sauce Sweet Georgia Brown.....	6
Q Sauce Vidalia Vinegar Marinade.....	33
Q'Bella Teague and Blacket - Bell's Bloody Hot English Mustard	30
Q'Bella Teague and Blacket - Hereford Steak Rub	26
Quintessential Foods French Onion	26
Quintessential Foods Spicy Southwestern Black Bean.....	27
Quintessential Foods Tuscan White Bean with Pancetta	27

Ramblin' Rostr' Georgia Pecan Whipped Brittle	13
Richard's BBQ Sauce (Mustard)..	6
Richard's BBQ Sauce (Regular)....	7
Richland Rum	2
Savannah Coffee Roasters Chocolate Chews.....	14
Savannah Coffee Roasters Melting Moments.....	14
Silly Lily's Chocolate Chip Cookies.....	14
Slap Yo Granny Barbeque Sauce - Jawja Peach	7
Souvei Savory Apple Chutney.....	30
Souvei Sweet and Tangy Tomato Chutney	30
Spiked Jellies Cream Peach Wine Jelly.....	18
Terrapin Golden Ale	2
Terrapin Wake-n-Bake Coffee Oatmeal Imperial Stout.....	2
Udderly Cool Dairy Applewood Smoked Gouda	16
Udderly Cool Dairy Gouda Gold...	16
Udderly Cool Dairy Jack and Dill .	16
Vennebroeck Farms Almost Rum.....	33
Webbington's Harvest Spiced Peach Preserves	18
Webbington's Peach Habanero Jam	18
Webbington's Raspberry Chipotle Jam	19
Webbington's Strawberry Rhubarb Jam.....	19
Weeks Cinnamon Honey Spread	19
White Hills Farm Lavender Calamint Rooibos Tisane.....	9
White Oak Pastures Gluten and Soy Free Beef Jerky	22

Williamson Bros. Chipotle BBQ Sauce	7
Williamson Bros. Classic Carolina Style BBQ Sauce.....	7
Williamson Bros. Honey BBQ Sauce	8
Williamson Bros. Hot Sauce.....	33
Williamson Bros. Original BBQ Sauce	8
Williamson Bros. Roasted Garlic BBQ Sauce	8
Williamson Bros. Steak Sauce....	33
You Saucy Thing Marinade, Stir Fry and Braising Sauce.....	34

Note: Products in BOLD are 2014 finalists.

The Center for Agribusiness and Economic Development

is a unit of the University of Georgia College of Agricultural and Environmental Sciences that combines the missions of research and extension.

The center has among its objectives:

- To provide feasibility and other short-term studies for current or potential Georgia agribusiness firms and/or emerging food and fiber industries.
- To provide agricultural, natural resource and demographic data for private and public decision-makers.

To find out more, visit our website at www.caed.uga.edu or contact:

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This catalog is provided as a listing of the 2014 Flavor of Georgia Food Product Contest entries.

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Georgia Grown is proud to support the Flavor of Georgia. Finalists will receive Silver Membership for one year and the overall winner will receive Gold Membership for one year.