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2016
10TH ANNUAL CONTEST

PRODUCT DIRECTORY

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A DECADE OF FLAVOR



The Flavor of Georgia Food Product Contest highlights innovative, market-ready or

commercially available food products, showcasing the diversity, trends and excellence of the state's vibrant food sector.

We truly appreciate the businesses that submitted 134 products this year, and the 33 finalists that were selected to go to the final round in Atlanta, Georgia, on March 14-15. Products are categorized, then judged by a panel of food industry professionals based on taste, consumer appeal, innovation, uniqueness and, of course, their representation of Georgia.

This directory features all entries and identifies the three finalists from each of the 11 categories, including contact information and product descriptions. We hope it can be used as a tool for promotion and networking in Georgia's dynamic food product industry. You may also find the directory online at flavorofga.com.

IT'S OUR DESIRE THAT THE FLAVOR OF GEORGIA CONTEST HELPS ENTREPRENEURS ENTER THE FOOD INDUSTRY OR EXPAND THEIR CURRENT BUSINESS, AND THAT THEY RECEIVE PUBLICITY AND EXPOSURE FOR THEIR PRODUCTS.

It's our desire that the Flavor of Georgia contest helps entrepreneurs enter the food industry or expand their current business, and that they receive publicity and exposure for their products. We also want the interaction between food processors, brokers, retailers and others involved in food marketing distribution channels in Georgia to sample the great products offered by these businesses and individuals.

The University of Georgia's 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

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

Kent Wolfe

Kent Wolfe
Director, UGA Center for Agribusiness
and Economic Development

TANGY OR SWEET, THICK OR THIN,
GEORGIA'S BARBECUE SAUCES
HAVE ALWAYS GOT YOU COVERED.

BARBECUE SAUCES

BIG CARL'S BARBEQUE SAUCE

Big Carl's Sauce Company
Carl Johnson
6230 Old Jesup Road,
Brunswick, GA 31525
912-269-0048
jtowing9@gmail.com

Big Carl's Barbecue Sauce is an all-purpose sauce that is very mild and sweet, has a robust flavor and is delicious on everything—like pork, chicken, beef, shrimp and even french fries!



CAUSEY'S ORIGINAL BBQ SAUCE

Causey Foods, Inc.
Wynn Causey Bakke
3674 Lee Street SE,
Smyrna, GA 30080
770-405-8407
www.causeyfoods.com
wynn.bakke@causeyfoods.com

Causey's Original is a smooth, vinegar-based barbecue sauce. Created in 1985 for barbecue competitions, this sauce clings to your meat and complements any meat, especially pork and chicken.



FLETCHER'S CAROLINA BARBECUE SAUCE

Fletcher's Provisions

Craig Sniadach
215 Laredo Drive, Suite 100,
Decatur, GA 30030
770-743-5161
www.fletchersprovisions.com
webadmin@fletchers-prov.com

Reminiscent of its namesake but crafted just north of Atlanta, Georgia, we took the basics and created a vinegar sauce that Lady Georgia would be proud to call her own.



FLETCHER'S ORIGINAL BARBECUE SAUCE

Fletcher's Provisions

Craig Sniadach
215 Laredo Drive, Suite 100,
Decatur, GA 30030
770-743-5161
www.fletchersprovisions.com
webadmin@fletchers-prov.com

Crafted in the heart of the South, this finishing sauce is a crowd-pleasing picnic favorite. It's sweetened with sun-dried raisins and applesauce, and spiced with a small zip of cayenne. Delicious, indeed!



FLETCHER'S RED BARBECUE SAUCE

Fletcher's Provisions

Craig Sniadach
215 Laredo Drive, Suite 100,
Decatur, GA 30030
770-743-5161
www.fletchersprovisions.com
webadmin@fletchers-prov.com

This sauce brings us all back to an earlier time, a time when natural, hand-crafted sauces flowed like honey on a hot Georgia summer day. It's sweet and delicious with the tiniest sting.



GEORGIA'S GOURMET BARBEQUE SAUCE

The Sauce Company, Inc.

Scott Galt
1169 Timberland Drive SW,
Lilburn, GA 30047
678-689-1496
www.georgiasauce.com
sgalt@georgiasauce.com

A Georgia-style 'home-made ketchup' barbecue sauce with a blend of 17 Eastern and Western spices and lime. This sauce is thick, rich and deep red in color with spices suspended throughout, layering flavors of sweet, sour, butter and smoke. Free of high fructose corn syrup, additives and preservatives.



GEORGIA'S VINEGAR HOT BARBEQUE SAUCE

The Sauce Company, Inc.

Scott Galt
1169 Timberland Drive SW,
Lilburn, GA 30047
678-689-1496
www.georgiasauce.com
sgalt@georgiasauce.com

A Georgia-style barbecue sauce that's vinegar-based with a perfect blend of Eastern and Western spices and the fresh zing of lime. This sauce has tanginess that vinegar lovers seek, yet it is lightly sweet and has a kick of heat. Free of high fructose corn syrup, additives and preservatives.



HABANERO BBQ SAUCE

Hillside Orchard Farms Inc.

Patsy Mitcham
105 Mitcham Circle,
Tiger, GA 30576
706-782-4995
www.hillsideorchard.com
patsy@hillsideorchard.com

This spicy, flavorful barbecue sauce, made with Georgia-grown habanero peppers, is a great addition to a Southern barbecue.



JOE KEMS BAR-B-QUE SAUCE

Joe Kems BBQ LLC
J. Lacey
P.O. Box 231,
Moultrie, GA 31776
229-985-2888
www.joekemsbbq.com
j@joekemsbbq.com

Joe Kems is made in small batches, the way it always has been. It's been featured in Southern Living magazine several different times, and also comes in a hot version. Give it a try, you may find it's even good on your finger!



MOUNTAIN STYLE HUNGRY HILLBILLYS TRADITIONAL BARBEQUE SAUCE

Hungry Hillbillys Grill & BBQ
Jeff Chanclore
340 Northview Drive,
Jesup, GA 31546
912-427-3330
www.hungryhillbillysbbq.com
hungryhillbillys@yahoo.com

A red, sweeter sauce, this traditional Southern barbecue sauce is good on all types of meat, like chicken, ribs, burgers and beef brisket. Our sauce ingredients contain no MSG or gluten.



RICHARD'S BBQ SAUCE "SOUTH GEORGIA STYLE"

Richard's Meats and Seafood
Gregory Calley
14 W. Plant Avenue,
Homerville, GA 31634
478-955-0178
gregory.calley@gmail.com

Richard's Barbecue Sauce is a spicy sauce with a small hint of sweetness and a very unique flavor.



SMOKIN' JERK BBQ SAUCE & MARINADE

Nature's Kitchen, LLC
Rory Mitchell
4651 Woodstock Road,
Suite 208-101,
Roswell, GA 30075
678-845-6897
rmitchell@natureskitchn.com

Our authentic, Jamaican, jerk-style barbecue sauce brings a combination of unique flavors from the islands and the East to the South.



SWEET & SMOKY BBQ SAUCE

Soggy Bottom Sauce Co.
Shawn Scott
233 Wild Rose Drive,
Guyton, GA 31312
912-658-4732
www.soggybottombbq.com
soggydood@gmail.com

Sweet and Smoky Barbecue Sauce is the perfect blend of savory and sweet that will make your barbecue taste just right. Our blend of flavors makes it all come together and makes it good.



SWEET GEORGIA HEAT – BBQ SAUCE

The Milk Cow BBQ
Sean Mann
3174 East Fairview Road,
McDonough, GA 30252
770-633-0519
www.milkcowbbq.com
milkcowbbq@gmail.com

Sweet. Hot. Made in Georgia. What's not to like? This modern version of the classic tomato-vinegar Georgia barbecue sauce has an upfront sweetness that fades into a spicy, red pepper finish.



SWEET HABANERO HOT BBQ SAUCE

Sugar Hill Smokehouse
Mary O'Rourke
310 Peachtree Industrial Boulevard,
Sugar Hill, GA 30518
770-945-1199
www.sugarhillsmokehouse.com
mike@sugarhillsmokehouse.com

Sugar Hill Smokehouse Sweet Habanero Barbecue Sauce has just the right amount of heat and spice along with the fruity flavor of habanero peppers. It's all-natural with pure cane sugar and molasses and without high fructose corn syrup.



WICKED QUE GEORGIA VINEGAR SAUCE

Neptune Industries, Inc.
Jeff Campbell
64 Morrison Street,
Watkinsville, GA 30677
706-769-1570
www.wickedque.net
jcneptune@gmail.com

A classic, Georgia-style barbecue sauce with a vinegar base. It's got enough ketchup and spices to give it just the right body and kick for the perfect pork sandwich.



WILLIAMSON BROS. BAR-B-Q CLASSIC CAROLINA

Williamson Bros. Bar-B-Q
Leslie Sneed
1160 Hayes Industrial Drive,
Marietta, GA 30062
770-499-9797
www.williamsonbros.com
leslie@williamsonbros.com

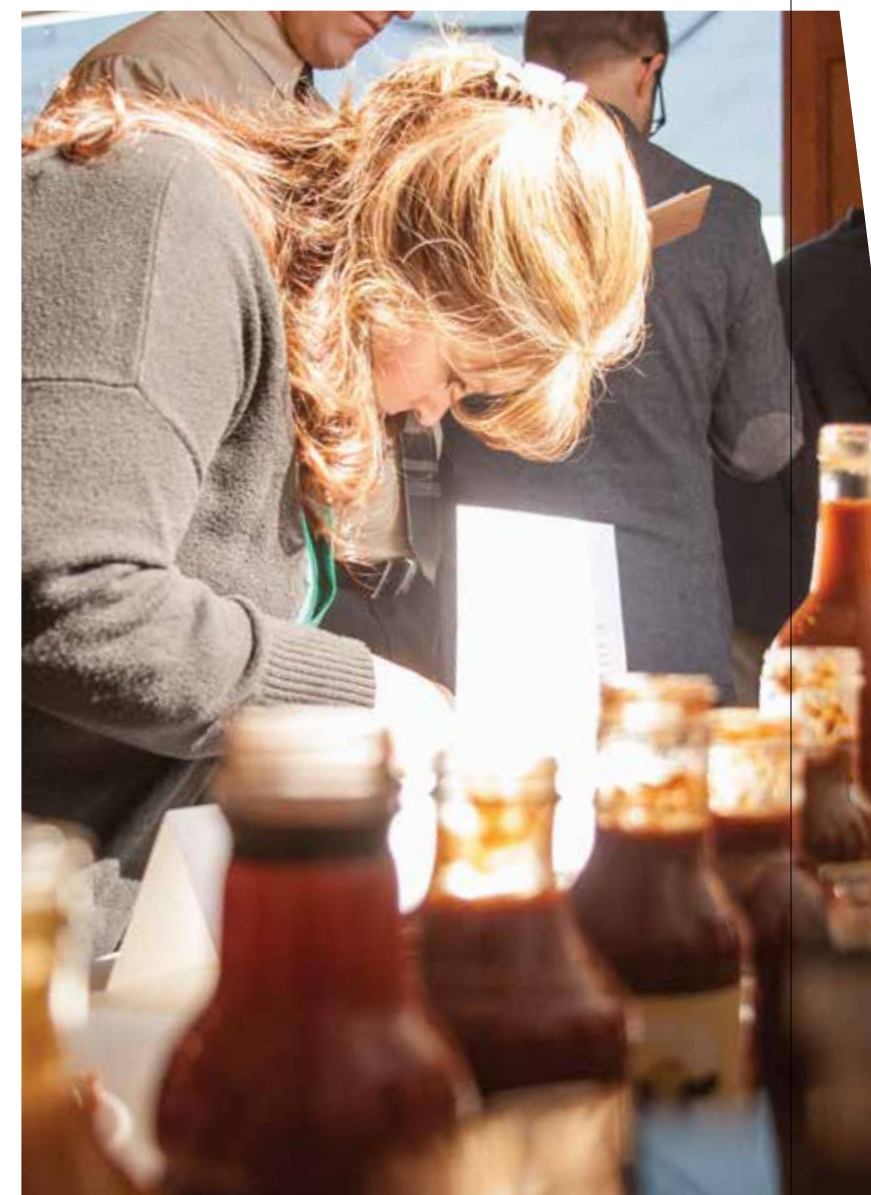
Williamson Bros. Classic Carolina is a premium barbecue sauce that is all-natural and filled with various spices. It has no high fructose corn syrup and is gluten- and allergen-free.



WILLIAMSON BROS. BAR-B-Q ORIGINAL SAUCE

Williamson Bros. Bar-B-Q
Leslie Sneed
1160 Hayes Industrial Drive,
Marietta, GA 30062
770-499-9797
www.williamsonbros.com
leslie@williamsonbros.com

Williamson Bros. Original Barbecue Sauce is a premium, all-natural sauce with 16 different spices. It has no high fructose corn syrup and is gluten- and allergen-free.



A judge makes notes during the preliminary judging round of the Barbecue Sauces category.



DRINKS SO
DELICIOUS
THEY REFRESH
THE PAGE.

BEVERAGES

ASI TEA – MUSCADINE

**Yaupon Tea Company
dba Asi Tea**
Lou Thomann
143b Telfair Road,
Savannah, GA 31415
912-596-1506
www.yaupontea.com
louthomann@drinkasi.com

Rediscovering our
nation's oldest brand.



CHUICE

Chauce
Pratik Shah
433 Bishop Street,
Atlanta, GA 30318
630-607-9929
www.chauce.com
pshah@chauce.com

Chauce is a chewable,
drinkable juice. Each
bottle is a blend of 35
fruits, vegetables, herbs,
nuts and seeds. Chauce is
packed with ingredients
that help with digestion,
provide natural energy,
stimulate the brain and
aid in muscle recovery.



GINGER TURMERIC GREEN TEA

Verdant Kitchen
Marina Simonet
2750 Peachtree Industrial Boulevard,
Suite E,
Duluth, GA 30097
912-349-2958
www.verdantkitchen.com
info@verdantkitchen.com

This combination is brimming with complex and beneficial antioxidants. The wellness benefits will have you trying this great product, but the deep, mellow flavor and aroma will have you start and end each day with your new favorite tea.



HARVEST SOUL ORGANIC PROBIOTIC JUICE – PRO BERRY

Harvest Soul
Rani Quirk
2089 Kinsmon Drive,
Marietta, GA 30062
678-915-2439
www.harvestsoul.com
rquirk@harvestsoul.com

Harvest Soul, Inc. creates nutritious fiber- and protein-packed U.S. Department of Agriculture organic juices.



HEAVEN'S FINEST LEMONADE (CHARLOTTE BELL CARIBBEAN BLEND)

Heaven's Finest Beverages LLC
James Bethel
3330 Cumberland Boulevard,
Suite 500,
Atlanta, GA 30339
678-701-7404
www.heavensfinestlemonade.com
jaybethel@hotmail.com

Heaven's Finest Lemonade quenches your thirst for health and wellness.



PAULK'S PRIDE WHITE MUSCADINE JUICE

Paulk's Pride
Erin Boettger
1788 Satilla Road,
Wray, GA 31798
229-468-7873
www.paulkspride.com
erin@paulkspride.com

Paulk's Pride White Muscadine Juice is an all-natural juice made from delicious, Georgia-grown muscadines. Made with no added sugars, it's perfect to drink and also makes a great sangria!



SPRINGTIME ARTESIAN WATER

Southern Beverage Packers
Angela Byrd
6361 Nature's Way,
Appling, GA 30802
706-541-9222
www.southernbev.com
angiebyrd@southernbev.com

Pure water the way nature intended. From our family farm in Appling, Georgia, we tap into a crystalline rock aquifer, a protected source 900 feet beneath the earth, to bring you Springtime Artesian—pristine water crafted by nature and captured by Springtime.



“AS A FOUR-TIME
WINNER, FLAVOR OF
GEORGIA HAS PUT
OUR PRODUCTS
ON THE MAP AND
OPENED THE DOOR
FOR MANY NEW
OPPORTUNITIES.”

Dick Byne,
Byne Blueberry Farms
Organic Blueberry Juice
2014 Winner, Beverages



CONFECTIONS

THESE SWEET SONGS
WILL KEEP GEORGIA
ON YOUR MIND.

ABUNDANT LOVE GLUTEN-FREE CAKE MIX

ABUNDANT LOVE, LLC
Shannon Aldridge
103 Chestnut Drive,
Canton, GA 30114
770-231-5746
www.abundantlovegfcakes.com
algfcakes@yahoo.com

We have the world's best cake mix that just happens to be gluten-free! It is very versatile and has no preservatives or artificial colors.

ARONIA BERRY OATMEAL COOKIES

Elange LLC
George Dobrin
100 Winterthur Court,
Fayetteville, GA 30214
678-817-1266
www.etsy.com/shop/thefarmacyschoppe
itka@bellsouth.net

Aronia Berry Oatmeal Cookies contain the U.S. Department of Agriculture highest-rated antioxidant berry as compared to any other berry. These cookies are delicious and nutritious for adults and children—a must for any family.



CARAMEL PECAN PIE

Southern Baked Pie Company
Amanda Wilbanks
748 Grove Street,
Gainesville, GA 30501
706-499-5234
www.buttermilkpieco.com
orderpienow@gmail.com

Our family's version of the perfect pecan pie, chock-full of roasted Georgia pecans, in our signature, all-butter crust.



COCO-NILLA

The Chocolate Box
Daisy Latimore
3030 Edwards Drive SE,
Conyers, GA 30013
770-679-5288
www.thechocolateboxconyers.com
thechocolateboxconyers@gmail.com

The CoCo-Nilla is a wonderful combination of coconut and caramel on top of a vanilla cookie and drenched in rich chocolate.



COFFEE WALNUT CUPCAKE

Harlow's Vegan Cupcakes
Lauren Oliva
1386 Penhurst Drive,
Lawrenceville, GA 30043
229-563-1549
www.harlowsvegancupcakes.com
info@harlowsvegancupcakes.com

Coffee Walnut by Harlow's Vegan Cupcakes is a coffee-infused cake with chopped walnuts topped with a delicious walnut butter frosting. We specialize in 100 percent vegan cupcakes sourced from quality, organic ingredients.



DARK AND MILK CHOCOLATE CARAMELS WITH SEA SALT

Blue Ridge Candy Company, LLC
Kim Williams
92 Notla Island Drive,
Blairsville, GA 30512
404-735-1764
www.BlueRidgeCandy.com
blueridgecandyco@gmail.com

Over 15 years of chocolate-making expertise go into every bite. Creams, nuts, ganache, toffee, brittles, caramels, crunchy, sweet and salty in creamy milk and decadent dark chocolate. We hope you taste the love we put into them.



FARMHOUSE POUNDCAKES – SALTED CARAMEL

FarmHouse PoundCakes
Ellen Dawe
1558 Ace McMillian Road,
Dacula, GA 30019
678-377-9322
www.farmhousepoundcakes.com
farmhousepoundcakes@gmail.com

FarmHouse PoundCakes is "Old Fashioned Southern Goodness." A member of Georgia Grown, our cakes are lovingly baked in small batches using simple, quality ingredients—local when possible—and include our farm-fresh, animal welfare-approved eggs!



GOAT CHEESE AND CHOCOLATE WINE TRUFFLES

CalyRoad Creamery
Robin Schick
227 Hilderbrand Drive,
Sandy Springs, GA 30328
678-773-0843
www.calyroadcreamery.com
sales@calyroadcreamery.com

The perfect food combination of cheese and chocolate. Add a nice red wine and you have a match made in heaven.



HOMETOWN HONEY PECAN TOFFEE SPRINKLED WITH SEA SALT

Emily's Treats, LLC
Benjamin Greer
215 Laredo Drive, Suite 100,
Decatur, GA 30030
770-301-5698
www.handmadetoffee.com
bengreer1438@gmail.com

Hometown Honey Pecan Toffee is made by Emily's Treats using locally farmed honey. We cook the toffee in small batches using only sea salt, so as not to compromise the crunchy and crumbly texture, then grind a sea salt finish.



MAPLE PECAN PIE

Crave Pie Studio
Briana Carson
3107 Main Street, Suite B,
Duluth, GA 30096
678-485-7198
www.CravePie.com
briana@cravepie.com

Pure, New England maple syrup, infused with orange, and toasted Georgia pecans are combined to create a modern variation of the traditional Southern pecan pie.



MAPLE WALNUT ENGLISH TOFFEE SPRINKLED WITH SEA SALT

Emily's Treats, LLC
Benjamin Greer
215 Laredo Drive, Suite 100,
Decatur, GA 30030
770-301-5698
www.handmadetoffee.com
bengreer1438@gmail.com

Maple Walnut English Toffee has become our top seller, even over our Chocolate Almond! We only craft this toffee in small batches using real maple syrup, sea salt and walnut halves.



PISTACHIO BROWNIES

The Toasted Nut
Sherryl Oliver
3990 Inverness Crossing,
Roswell, GA 30075
404-435-0535
www.thetoastednut.com
soliver@thetoastednut.com

A deep, dark chocolate flavor studded with pistachios, this brownie pairs well with red wine. The unique packaging makes this item a wonderful and inexpensive gift.



RED VELVET JOCIJAR

JociCakes
Joci Smith
3300 Marjan Drive,
Atlanta, GA 30088
404-587-3059
www.jocicakes.com
joci.smith@jocicakes.com

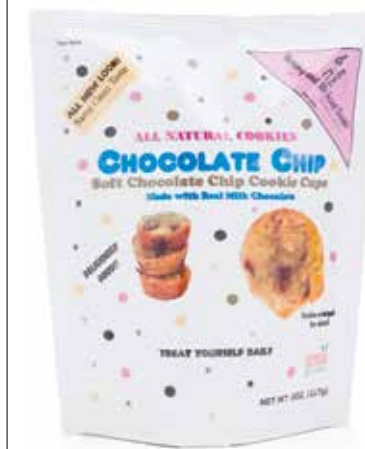
A ready-to-eat, personal serving of Homemade JociCakes® Red Velvet Cake with cream cheese and buttercream icing, layered in a Mason jar. It's just enough cake to sweeten up your day and leave a lasting impression!



SOFT CHOCOLATE CHIP COOKIE CUPS

Mommy and Me Sweet Treats
Dajanine Coffee
3300 Marjan Drive,
Atlanta, GA 30340
404-422-4449
www.mommyandmetreats.com
mommyandmesweettreats@gmail.com

Soft, delicious, all-natural chocolate chip cookie cups made with a home-baked taste.



SPICED PECAN BROWNIES

Southern Scratch
Kathryn Filipiak
22 West Square,
Washington, GA 30673
706-505-0698
www.southernscratch.com
scratchbaking@gmail.com

Brownies combining the flavors of traditional, Southern spiced pecans with rich dark chocolate. We use locally pastured eggs, organic sugar, organic butter, unbleached flours, dark chocolate and Georgia pecans.



SWEET TEA CARAMELS

home.made
Mary Maumus
1072 Baxter Street,
Athens, GA 30606
706-206-9216
www.homemadeathens.com
info@homemadeathens.com

Traditional rich, buttery caramel with delicious tones of orange pekoe and Earl Grey.

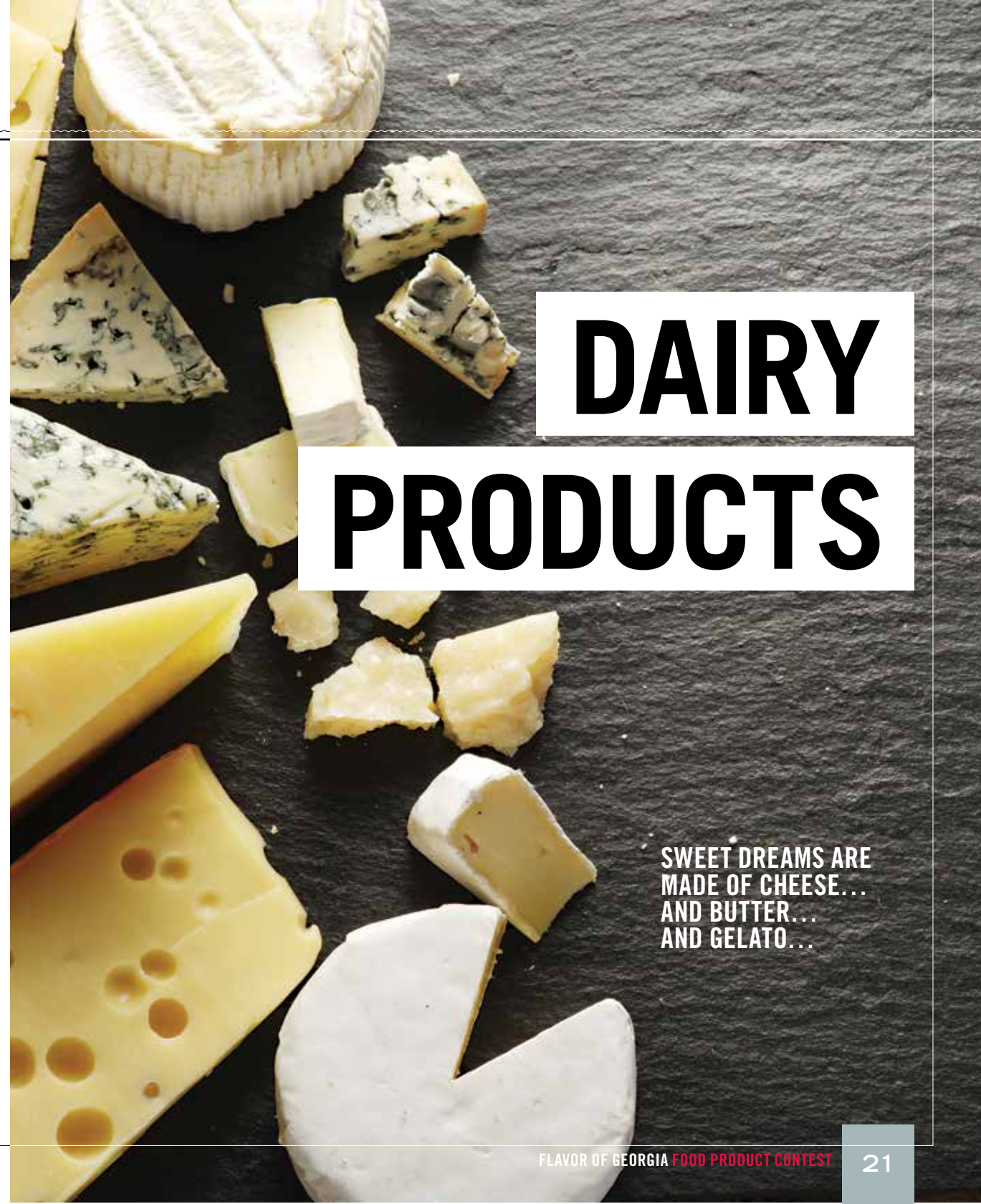


“THROUGH
A FLAVOR OF
GEORGIA CONTACT,
MY PRODUCT
IS NOW IN A
GROCERY STORE.
THE NETWORKING
EXPERIENCE WAS
JUST AS VALUABLE
AS THE NEW
CUSTOMERS WE
GAINED!”

Shannon Aldridge,
ABUNDANT LOVE, LLC
Gluten-Free Cake Mix
2015 Finalist, Confections

DAIRY PRODUCTS

SWEET DREAMS ARE
MADE OF CHEESE...
AND BUTTER...
AND GELATO...



BALSAMIC FIG AND CARAMELIZED ONION CULTURED BUTTER

A Good Churn LLC
Andrew McBath
3731 Northcrest Road,
Doraville, GA 30340
404-500-6738
www.bannerbutter.com
info@bannerbutter.com

We slowly cook red onions until they are tender and caramelized. Then, we simmer figs in aged balsamic vinegar and a touch of sugar and salt before whirling into our lovely cultured butter. Our Balsamic Fig and Carmelized Onion butter is fantastic as a base for sauteed kale, on grilled pork chops or melted atop a backyard burger.



BIT O' BLUE

CalyRoad Creamery
Robin Schick
227 Hilderbrand Drive,
Sandy Springs, GA 30328
678-773-0843
www.calyroadcreamery.com
sales@calyroadcreamery.com

CalyRoad produces fine cheeses from local milk. Bit o' Blue, our longest aged cheese, represents a year of tinkering with a recipe to produce a blue cheese that shows off the creaminess of Georgia milk combined with a hint of *roqueforti* culture.



CHEROKEE ROSE

Nature's Harmony
Julie Schoen
1203 Zimmer Drive NE,
Atlanta, GA 30306
404-735-0574
www.naturesharmonyfarm.com
julie@naturesharmonyfarm.com

Named after the state flower, Cherokee Rose has a creamy texture and tangy finish. While it is handmade from an original recipe, it is often compared to a taleggio or raclette.



BANNER BUTTER PHOTOS BY ERIK MEADOWS PHOTOGRAPHY

NEKKID ESPRESSO DAIRY-FREE GELATO

Revolution Gelato
Jared Olkin
734 N. Highland Avenue NE 7,
Atlanta, GA 30306
919-714-9994
www.revolutiongelato.com
jared@revolutiongelato.com

We make this gelato from coffee roasted by an Atlanta, Georgia, couple who get it straight from their family's farm—one of the most sustainable in the world.



ORANGE DREAM DAIRY-FREE GELATO

Revolution Gelato
Jared Olkin
734 N. Highland Avenue NE 7,
Atlanta, GA 30306
919-714-9994
www.revolutiongelato.com
jared@revolutiongelato.com

Georgia is a state of tradition and innovation. We took an American classic and upgraded it for today's discerning consumer. It's orange and vanilla perfection.



SEA SALT CULTURED BUTTER

A Good Churn LLC
Andrew McBath
3731 Northcrest Road,
Doraville, GA 30340
404-500-6738
www.bannerbutter.com
info@bannerbutter.com

In a process that takes up to 20 times longer than mass-production methods, cream from grass-fed, Georgia cows is carefully cultured and churned to produce a butter with superior flavor and creaminess. Hand-harvested sea salt is then delicately folded in to create layers of flavor and delicious undertones in this time-honored classic.



THESE
HONEYS ARE
HOME IN
GEORGIA.

HONEY

ARONIA BERRY HONEY

Elange LLC
George Dobrin
100 Winterthur Court,
Fayetteville, GA 30214
678-817-1266
[www.etsy.com/shop/
thefarmacysshoppe](http://www.etsy.com/shop/thefarmacysshoppe)
itka@bellsouth.net

Organic star thistle
honey, combined with
aronia berries, the U.S.
Department of Agricul-
ture-classified leading
antioxidant, is both
nutritious and delicious.

ARONIA CINNAMON HONEY

Elange LLC
George Dobrin
100 Winterthur Court,
Fayetteville, GA 30214
678-817-1266
[www.etsy.com/shop/
thefarmacysshoppe](http://www.etsy.com/shop/thefarmacysshoppe)
itka@bellsouth.net

Pure, organic star
thistle honey, combined
with ground Saigon
cinnamon, produces
a new and exciting
adventure for gourmet
palates.



H.L. FRANKLIN'S HEALTHY HONEY – COTTON

Franklin Foods LLC
Laura Franklin
127 N. Main Street, Suite 101,
Statesboro, GA 30458
1-800-260-4995
www.franklinfoodsllc.com
info@franklinfoodsllc.com

H.L. Franklin's pure, raw and all-natural cotton honey is one of the leading sources of honey in the southern U.S. This light, amber honey is quicker to crystallize, making it great as a spreadable topping or glaze. Full of enzymes, antioxidants, pollens, vitamins and minerals, this is one of nature's healthiest treasures.



H.L. FRANKLIN'S HEALTHY HONEY – WILDFLOWER

Franklin Foods LLC
Laura Franklin
127 N. Main Street, Suite 101,
Statesboro, GA 30458
1-800-260-4995
www.franklinfoodsllc.com
info@franklinfoodsllc.com

H.L. Franklin's pure, raw and all-natural wildflower honey is an excellent addition to baked goods, fruits and vegetable dressings. Harvested from a mixture of floral sources, it is considered helpful in relieving seasonal allergies. Full of enzymes, antioxidants, pollens, vitamins and minerals, this is one of nature's healthiest treasures.



PAPA'S PRIVATE SELECTION HONEY 100% PURE, RAW, UNFILTERED

**Bruce's Nut N Honey Farm/
The Honey Shack**
Ben Bruce
2797 Fargo Highway,
Homerville, GA 31634
912-487-5001
www.brucehoneyshack.com
benbruce@brucesnutnhoney.com

Only a few drums make the cut at Bruce's Honey Shack. Made from a few remote locations deep in the heart of Clinch County, Georgia, this honey is pure, liquid gold at its finest!



SOURWOOD HONEY

Bee Wild
John Wright
4067 Coopers Hill Drive,
Smyrna, GA 30080
678-294-0896
www.beewild.buzz
john@beewild.buz

The most sought-after honey in the southern U.S., the extra-light golden color and distinctively delicate flavor cannot be mistaken. The sourwood tree, also called the "lily of the valley tree," blooms midsummer in the mountains of north Georgia.



SWEET GEORGIA PEACH HONEY

**Native Honey-Native American
Indian Honey Company**
Chief Gees-Due 00-Neh-Gah Usti
& Kathryn Pressley
P.O. Box 192,
Homer, GA 30547
704-467-0677
number1nativehoney@gmail.com

Nothing says Georgia better than Sweet Georgia Peach Honey Delight. It's an all-natural, Georgia-grown, raw honey and peach nectar infusion—a pure Southern tradition of native honey.



TURMERIC INFUSED HONEY

Verdant Kitchen
Marina Simonet
2750 Peachtree Industrial Boulevard,
Suite E,
Duluth, GA 30097
912-349-2958
www.verdantkitchen.com
info@verdantkitchen.com

We take our local wildflower honey and slowly infuse it with our local and U.S. Department of Agriculture organic-certified turmeric rhizomes to produce a golden, delicious and healthful delight. We lift the rhizomes and carefully wash, slice and dehydrate them.





THESE ENTRIES
PRESERVE THEIR
REPUTATION AS
TOAST OF THE
TOWN.

JAMS

& JELLIES



APPLE PEPPER JAM

Jake's Produce & Cannery
Lisa Fowler
591 Knox Bridge Highway,
White, GA 30184
404-667-5121
www.jakesfreshmarket.com
Lisa@Jakesproduce.com

Apples paired with our
own blend of peppers
make a sweet-heat jam
for a taste of two flavors
in one!

ARONIA BERRY LIME GINGER JAM

Elange LLC
George Dobrin
100 Winterthur Court,
Fayetteville, GA 30214
678-817-1266
[www.etsy.com/shop/
thefarmacyshoppe](http://www.etsy.com/shop/thefarmacyshoppe)
itka@bellsouth.net

Aronia Berry Lime
Ginger Jam contains the
highest antioxidant value
of any berry, according
to the U.S. Department
of Agriculture, and has
a unique and mature,
mouth-watering flavor.



ARONIA BERRY ORANGE GINGER JAM

Elange LLC
George Dobrin
100 Winterthur Court,
Fayetteville, GA 30214
678-817-1266
www.etsy.com/shop/
thefarmacyshoppe
itka@bellsouth.net

Both delicious and nutritious, aronia berries have the highest U.S. Department of Agriculture antioxidant rating of all berries.



BALSAMIC VINEGAR JELLY WITH FIGS

One Screw Loose
Kathy Senft
467 Mays Road,
Stockbridge, GA 30281
678-428-5752
www.onescrewloose.com
kathy@onescrewloose.com

It's the robust flavor of balsamic vinegar paired with sweet brown turkey figs. At One Screw Loose, we Southernized this classic Italian flavor.



BYNE BLUEBERRY LEMON TOPPING

Byne Blueberry Farms
Richard Byne
537 Jones Avenue,
Waynesboro, GA 30830
706-554-6244
www.byneorganicblueberries.com
richard@byneorganicblueberries.com

Our Byne Blueberry Lemon Topping brightens the taste of ordinary biscuits, pancakes, cheesecakes, pound cakes and ice cream. The tangy sauce is great to have on hand to top that last-minute dessert. Simple but elegant, Byne Blueberry Lemon Topping brings a taste of summer to any season!



CONFETTURA DI FICHI ALL'ACETO BALSAMICO (FIG HONEY BALSAMIC JAM)

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

Our Confettura di Fichi all'Aceto Balsamico is a sensational, well-balanced blend of sweet and savory! The harmony of flavors is derived from sweet figs, balsamic reduction, locally sourced honey and a sprinkle of freshly cracked black pepper. Pair with pork, chicken or your favorite artisan cheese.



GEORGIA APPLE PIE JAM

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

Just like a Southern apple pie in a jar, this classic jam contains crisp apples and rich spices, and is finished with golden raisins. It's perfect for peanut butter and jelly sandwiches or as a glaze for pork chops. It's all-natural and packaged on our family farm.



GRUMPS PEPPER JELLY

Curt and Deane Boughner
1907 Sumner Road,
Moultrie, GA 31768
407-227-9132
www.GrumpsPepperJelly.com
deeboughner@gmail.com

This small-batch pepper jelly with an attitude is made in Moultrie, Georgia, with authentic scotch bonnet peppers that were originally from Jamaica and are now grown in Georgia.



MUSCADINE AND BLUEBERRY JAM

Betty Jean's Farm, LLC
Betty Paige
141 Meadows Drive,
Davisboro, GA 31018
478-247-3681
www.bettyjeansfarm.com
bjf@bettyjeansfarm.com

A unique combination of Georgia-grown blueberries and muscadine grapes are blended to produce an antioxidant-filled jam that will delight your taste buds.



PAULK'S PRIDE MUSCADINE SAUCE

Paulk's Pride
Erin Boettger
1788 Satilla Road,
Wray, GA 31798
229-468-7873
www.paulkspride.com
erin@paulkspride.com

Paulk's Pride Muscadine Sauce is a unique and versatile twist on traditional preserves. Our wonderfully spiced family recipe complements your favorite meats, bread and pastries. For a treat that's sure to please, try it today!



PEACH PECAN JAM WITH JACK DANIEL'S WINTER BLEND

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

Georgia peaches and pecans are combined with Jack Daniel's Winter Blend and spices to create a one-of-a-kind jam that's perfect for peanut butter and jelly sandwiches or as a glaze for fried chicken, but is also complex enough to stand alone. It's all-natural and packaged by our family farm.



RASPBERRY MARNIER JAM

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

Organic raspberries with fresh mandarin oranges and a hint of Grand Marnier® make an elevated jam, rich in fruity flavors and enhanced by citrus, that's great for peanut butter and jelly sandwiches, desserts or a salad dressing. It's all-natural and packaged on our family farm.



ROSEMARY PEPPER AND PECAN JAM

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

A twist on our classic pepper jelly, with rosemary and pecans. Great with charcuterie, cheeses or as glaze over fried chicken. This jam is also great with the classic cream cheese and crackers. It's all-natural, locally grown and made on our family farm.



SALTED CARAMEL PEACH SPREAD

Unicoi Preserves, LLC
Clark Neal
126 Starlight Drive,
Santee, GA 30571
706-219-2461
www.unicoipreserves.com
clark@unicoipreserves.com

Containing sweet Georgia peaches with notes of caramel and a hint of salt, this new recipe was created from Lane Orchard Ruby Prince peaches purchased at the Georgia Grown Showcase in the Macon State Farmers Market. Rich and decadent, this spread pairs well with soft cheeses or just a spoon!



SPICED GRAPES

Preserving Place

Martha McMillin
1170 Howell Mill Road, Suite P10b,
Atlanta, GA 30318
404-815-JAMS
www.preservingplace.com
info@preservingplace.com

An updated version of an old Southern recipe, Spiced Grapes pop with flavor. Made with Georgia scuppernongs and muscadines, they were a holiday tradition with game. Today they are also wonderful year-round with cheese, in desserts and as a sauce for meats.



SWEET TEA JELLY WITH GINGER PEACH

One Screw Loose

Kathy Senft
467 Mays Road,
Stockbridge, GA 30281
678-428-5752
www.onescrewloose.com
kathy@onescrewloose.com

A subtle flavor of sweet tea, Georgia peaches and a little bite of Savannah-grown ginger pairs perfectly with pork or salmon, complements many cheeses and makes a tasty glaze for roasted vegetables.



WISHAM JELLIES ORANGE GINGER PEPPER JELLY

Wisham Jellies

Eric Wisham
807 North Central Avenue,
Tifton, GA 31794
229-387-8444
www.wishamjellies.com
wishamjellies@gmail.com

A delectable blend of oranges, fresh ginger and peppers is what you'll find in each bite! Use a scoop to heat up wings on the grill, add a spicy kick to a cocktail or add zesty warmth to your seafood dish.



WISHAM JELLIES STRAWLAPÉÑO PEPPER JELLY

Wisham Jellies

Eric Wisham
807 North Central Avenue,
Tifton, GA 31794
229-387-8444
www.wishamjellies.com
wishamjellies@gmail.com

A feisty blend of jalapeños and strawberries is what you'll find packed in this jar. Try it on your next grilled peanut butter and jelly sandwich or try whisking with it vinegar and fresh basil to make a strawlapeño vinaigrette.



WISHAM JELLIES WILD MAYHAW PEPPER JELLY

Wisham Jellies

Eric Wisham
807 North Central Avenue,
Tifton, GA 31794
229-387-8444
www.wishamjellies.com
wishamjellies@gmail.com

Wild Mayhaw Pepper Jelly is a true Southern delicacy! Found in the swamps of the South, a mayhaw's tart flavor is a rarity that can't be overlooked. This pepper jelly is perfect on a toasted pimento cheese- and bacon sandwich or with smoked ham.



"WE GAINED NEW ACCOUNTS BECAUSE OF THE CONTACTS WE MADE AT THE COMPETITION. ALSO, THE PERCEIVED QUALITY OF OUR PRODUCT HAS INCREASED BECAUSE WE WERE A FINALIST."

Clark Neal,
Unicoi Preserves
Georgia Apple Cider Pepper Spread
2015 Finalist, Jams and Jellies



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Chris Torino
520 East Avenue,
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www.amici-cafe.com
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Created by and served
in our seven Georgia
restaurants for 22 years and
still unchanged. Awarded
“Best Of” and “People’s
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this sauce can be used for
poultry, pork, beef, chili
and just about anything on
which you like hot sauce!
Now, by popular demand,
it’s bottled and available for
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Kellie Ali
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Marietta, GA 30008
404-428-9232
www.anissasecretsspices.com
anisas_secrets@yahoo.com

One hundred percent
natural and gluten-free
seasoning blend. The
robust lemon and
rosemary flavors add a
kick of heat and go great
on just about everything.



BIRD BATH TURKEY BRINE

Beautiful Briny Sea
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Atlanta, GA 30312
803-727-0587
www.beautifulbrinysea.com
info@beautifulbrinysea.com

A delightful brine for your fish, fowl or swine. This brine makes a stupendous dry rub for your chicken, ribs, tofu, grilled vegetables, shellfish and even popcorn!



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Cegreens Seasoning
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2774 N. Cobb Parkway,
Suite 109-273,
Kennesaw, GA 30152
678-480-6171
www.cegreens.com
daninkora@cegreens.com

Offering the highest quality and value, our seasoning is made with fresh ingredients for any style of cooking or marinade, with less than 2 percent sodium. Just add salt to your taste.



CRAW CRUSH

Swamp Dust, LLC
Kenneth Teal
119 Ridley Avenue, Suite 300,
LaGrange, GA 30240
706-505-2002
www.swampdust.com
info@swampdust.com

Craw Crush is a premium-grade seafood boil introduced in 2015 by Swamp Dust, LLC. With no MSG or soluble crab spice, this boil can be used for crawfish, low country boil, Cajun-style boiled peanuts and Cajun-fried peanuts.



DRANE'S SAUCE

Drane Wilbanks
291 W. Midland Avenue,
Winder, GA 30680
770-307-8205
dranedw@gmail.com

Drane's Sauce is by far the most versatile sauce on the market. A perfect complement to any meat or fish, Drane's Sauce also makes a delectable dip for fruits, vegetables and cheese. It also makes a great salad dressing. It's simply good on everything!



FLAMIN FANNY'S SECRET SOUTHERN SAUCE

Collins Sauce Co., LLC
Karen Collins
P.O. Box 361,
Stillmore, GA 30464
478-455-9343
www.flaminfannys.com
karen@flaminfannys.com

Flamin Fanny's Secret Southern Sauce is tomato-based with jalapeños, onions and spices. The unique flavor complements a variety of meats, vegetables and seafood. Our sauce is just a little sweet, with a hint of heat.



GAMETIME HERB & SPICE SEASONING

Camon Enterprises
Angela Camon
P.O. Box 851,
Ray City, GA 31645
229-455-2708
cacacc@windstream.net

GameTime Herb and Spice Seasoning is definitely a game changer. This low-sodium, flavor-packed seasoning enhances the natural flavor of meats and vegetables. GameTime Herb and Spice Seasoning is the missing link between a good dish and a great dish.



GEORGIA BOY STEAK

CRANKIN Spice Rubs
Connor Rankin
418 Palmetto Street,
St. Simons Island, GA 31522
912-580-8786
www.crankin Spicerubs.com
crankin Spicerubs@gmail.com

A robust blend of herbs and spices that will have everyone proclaiming you the master of the flame! It's great on grilled or pan-seared steaks, beef stews and prime rib roasts.



GEORGIA RED BLACKENING SPICE

CRANKIN Spice Rubs
Connor Rankin
418 Palmetto Street,
St. Simons Island, GA 31522
912-580-8786
www.crankin Spicerubs.com
crankin Spicerubs@gmail.com

Our signature blackening seasoning is great on fish, shrimp, chicken and pork chops. Use a shake or two to jazz up fried foods, too!



HALLE AND SAVANNAH SEASONING BLEND

The Salt Table
Dave and Carol Legasse
1370 U.S. Highway 80 East, Suite K,
Pooler, GA 31322
912-988-1059
www.salttable.com
owners@salttable.com

Inspired by sister cities, Savannah, Georgia, and Halle, Germany, this flavorful seasoning blend is made in Savannah from Halle-produced salt and sold in both the U.S. and Germany.



HOT STEVE'S SERIOUSLY SPICY CHILE SALT

Beautiful Briny Sea
Suzi Sheffield
408 Woodward Avenue,
Atlanta, GA 30312
803-727-0587
www.beautifulbrinysea.com
info@beautifulbrinysea.com

A seriously spicy chile salt. Great for margaritas, bloody marys, soups, chili, Mexican fare or anything you want to spice up. Temperatures are sure to rise when Hot Steve's is in town. Burn it up!



JAMMIN' JERK MARINADE

Nature's Kitchen, LLC
Rory Mitchell
4651 Woodstock Road, Suite 208-101,
Roswell, GA 30075
678-845-6897
www.natureskitchn.com
rmitchell@natureskitchn.com

Our authentic, Jamaican, jerk-style marinade brings a combination of unique flavors from the islands and the East to the South.



LEEK, CHIVE AND ONION SEASONING AND DIP BLEND

The Salt Table
Dave and Carol Legasse
1370 U.S. Highway 80 East, Suite K,
Pooler, GA 31322
912-988-1059
www.salttable.com
owners@salttable.com

So versatile! Originally made as a dip mix, it's even more amazing as a seasoning for roasted or mashed potatoes, casseroles, quiches, poultry stuffing, soups and even infusing oils.



MIDLAND GHOST PEPPER SAUCE

4 Saucers, LLC
David and Jaime Lemieux
5310 Veterans Parkway,
Columbus, GA 31904
706-324-7368
www.midlandghost.com
midlandghost@gmail.com

Crafted from ghost peppers homegrown and harvested by our family, Midland Ghost Red Pepper Sauce is a vibrant blend of flavor and heat. Aged in oak barrels prior to bottling, our unique sauce is sure to complement almost anything.



MIDLAND GHOST WHITE PEPPER SAUCE

4 Saucers, LLC
David and Jaime Lemieux
5310 Veterans Parkway,
Columbus, GA 31904
706-324-7368
www.midlandghost.com
midlandghost@gmail.com

Crafted from homegrown ghost peppers, this savory white sauce delivers just enough heat to be good on everything. Soak, drizzle or mix it up from breakfast to dinner!



SAINT SIMONS SEAFOOD SHAKE

CRANKIN Spice Rubs
Connor Rankin
418 Palmetto Street,
St. Simons Island, GA 31522
912-580-8786
www.crankin Spicerubs.com
crankin Spicerubs@gmail.com

A brighter spice blend for your fresh seafood! Fresh-ground bay leaf and celery seed make this a wonderful addition to crab cakes, seafood boils and stews.



SINCLAIR'S SAUCE

Sinclair's, Inc.
Austin Johnson
3522 Ashford Dunwoody, NE,
Atlanta, GA 30319
678-485-5182
www.eatsinclair.com
austinsinclair92@yahoo.com

An all-purpose condiment.



ZOMBIE HOT SAUCE

Hillside Orchard Farms
Patsy Mitcham
105 Mitcham Circle,
Tiger, GA 30576
706-782-4995
patsy@hillsideorchard.com

Featuring an applesauce base with capsaicin, this hot sauce is sure to light up the dullest of brains.



**“OUR COMPANY
HAS GAINED A LOT
OF SHELF SPACE
BECAUSE WE GO
INTO A STORE AND
WE CAN SAY WE
WON THE FLAVOR OF
GEORGIA CONTEST
AND THEY'RE LIKE
“OH, WELL LET ME
TASTE IT!”**

Jennifer and Chris Adams,
Q Sauce, LLC
Georgia Mustard Marinade
2014 Winner,
Marinades and Sauces



**SURF TO TURF,
THESE GEORGIA
MEATS ARE WELL
DONE AND SECOND
TO NONE.**

MEAT & SEAFOOD

CHORIZO SAUSAGE

White Oak Pastures
Reid Harrison
22775 U.S. Highway 27,
Bluffton, GA 39824
229-641-2081
www.whiteoakpastures.com
Reid.Harrison@
whiteoakpastures.com

This smoky and mildly spicy chorizo sausage features White Oak Pastures humanely, pasture-raised pork and has been handcrafted in our on-site kitchen.



HOT GEORGIA NIGHT SAUSAGE

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

If you like a little heat, here's our Hunter Cattle pastured pork, all-natural sausage, made on our farm in Georgia. It's hotter than normal, but not so hot it isn't bearable ... like a hot Georgia night.



MEDIUM SMOKED LINK SAUSAGE

Carroll's Sausage & Meats, Inc.
Hugh Hardy
315 Whittle Circle,
Ashburn, GA 31714
229-567-2355
www.carrollssausageandmeats.com
carrollssausage@gmail.com

Our sausage is made with only the finest meats and seasonings that are carefully blended to satisfy your taste. Our staff has several years of combined experience and carefully monitors each step of the process to ensure the highest quality.



SKYE BURGER

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

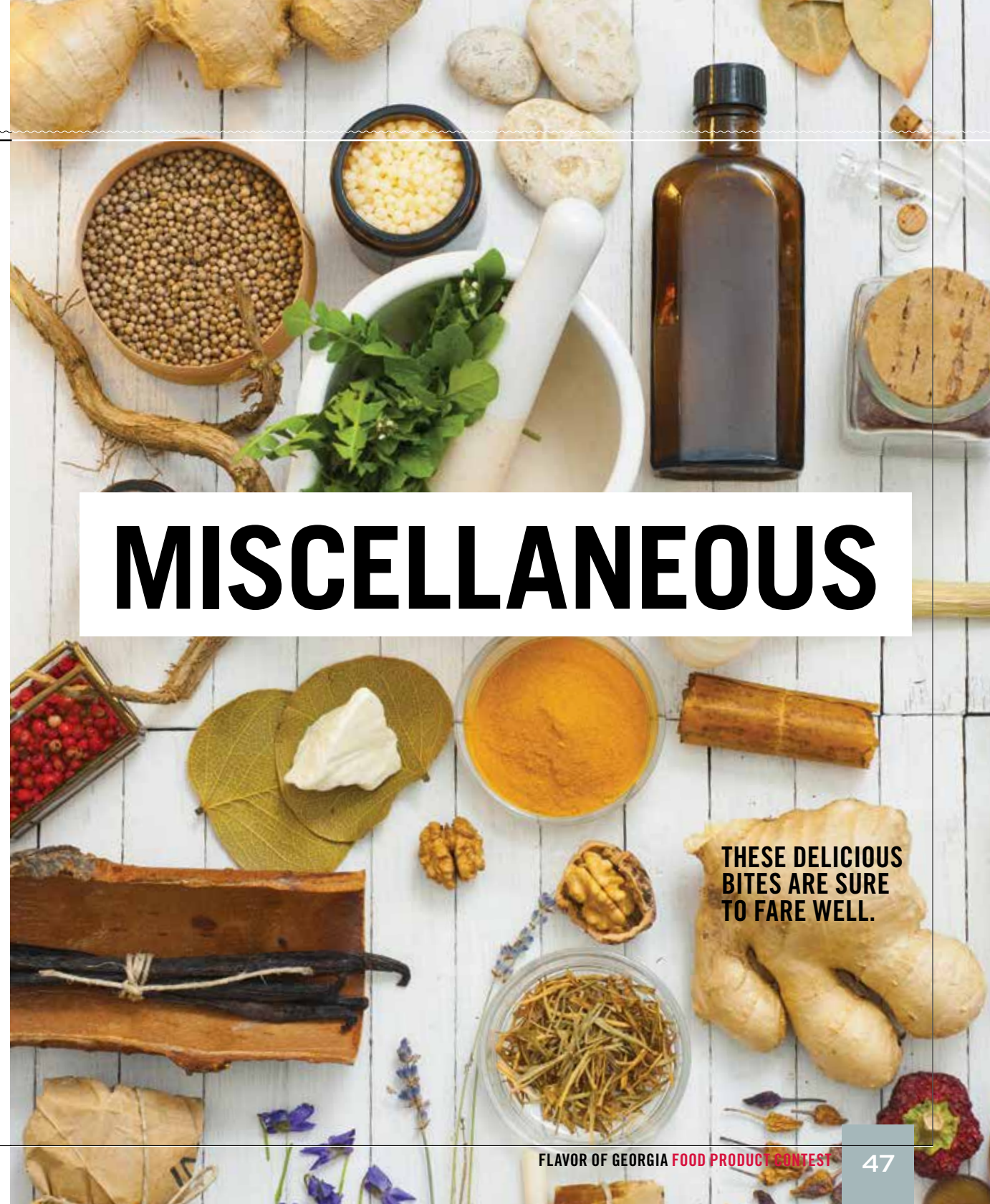
Skye Burger is an original vegetarian burger unlike any other on the market. Accompanied by a sauce created specially for it called "Leaf Sauce," the combination is a taste experience for which the world has been waiting.



SOUTHBOUND BEER BRATS

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

Made with beer from Savannah, Georgia's Southbound Brewing Company, this flavorful bratwurst pairs Hunter Cattle pastured pork with a finely crafted witte brew.



MISCELLANEOUS

THESE DELICIOUS
BITES ARE SURE
TO FARE WELL.



ARONIA BERRY CINNAMON BLUE BREAD

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George Dobrin
100 Winterthur Court,
Fayetteville, GA 30214
678-817-1266
www.etsy.com/shop/
thefarmacyshoppe
itka@bellsouth.net

Original Aronia Berry Blue Bread is actually blue and derived from the richness and potency of aronia berries, which are rated the highest antioxidant berry in the world by the U.S. Department of Agriculture.

BANANA BREAD

Back to the BASICS 101
Ginger Butts
149 Butts Road,
Cochran, GA 31014
478-697-1027
www.backtothebasics101.com
gingerb@backtothebasics101.com

Our Homemade Baking Mix is made from 100 percent stone-ground flour produced from wheat grown on our family farm. The pure, unaltered, whole-wheat flour is our secret ingredient. Add a few ingredients to the mix for banana bread that is set apart from the rest.



BYNE BLUEBERRY POWDER

Byne Blueberry Farms
Richard Byne
537 Jones Avenue,
Waynesboro, GA 30830
706-554-6244
www.byneorganicblueberries.com
richard@byneorganicblueberries.com

Our all-natural, raw Byne 100 percent Blueberry Powder is loaded with antioxidants, vitamins and nutrients. Use in smoothies, beverages, yogurt, baking or any food or beverage. Made from our Byne blueberries, this powder provides the health benefits of fresh blueberries any time of the year.



CREAMY PECAN BUTTER

Goodson Pecans
The Pecan Butter Store
David Goodson
227-D Walnut Avenue S.,
Leesburg, GA 31763
229-759-4008
www.goodsonpecans.com
david@goodsonpecans.com

Handcrafted at our store in Leesburg, Georgia, the perfect Georgia pecan varieties are toasted and ground to make a nut butter that tastes like no other. It is excellent spread on bread, added to recipes or simply eaten by the spoonful.



CREAMY PECAN BUTTER WITH HONEY

Goodson Pecans
The Pecan Butter Store
David Goodson
227-D Walnut Avenue S.,
Leesburg, GA 31763
229-759-4008
www.goodsonpecans.com
david@goodsonpecans.com

Handcrafted at our store in Leesburg, Georgia, the perfect Georgia pecan varieties are toasted and ground to make a nut butter that tastes like no other. It is excellent spread on bread, added to recipes or simply eaten by the spoonful.



DINNER TONIGHT WHITE BEAN CHILI SEASONING

Backyard Safari Company
Clyde Hutchison
303 Campbell Road,
Covington, GA 30014
770-385-3273
www.backyardsafarico.com
support@backyardsafarico.com

Backyard Safari Company's White Bean Chili Seasoning is packed with flavor, not heat! Just add a few pantry ingredients and, in about 30 minutes, you have a meal the whole family will love! Gluten-free and all-natural. Serves eight.





OLIVER FARM GREEN PEANUT OIL

Oliver Farm
Clay Oliver
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Pitts, GA 31072
229-406-0906
www.oliverfarm.com
ifarmueat@hotmail.com

All-natural, cold-pressed oil tastes like fresh green peanuts and is unrefined, non-GMO and healthy.



OLIVER FARM PECAN FLOUR

Oliver Farm
Clay Oliver
802 Watson Road,
Pitts, GA 31072
229-406-0906
www.oliverfarm.com
ifarmueat@hotmail.com

Amazing, gluten-free pecan flour makes the good stuff better. Use alone or with regular flour to enhance flavor and add health benefits.



PECAN RIDGE PLANTATION PECAN OIL

Pecan Ridge Plantation
Mollie Cohen
P.O. Box 1736,
Bainbridge, GA 39818
229-254-7107
www.PecanRidgePlantation.com
PecanRidgePlantation@gmail.com

Pecan Ridge Plantation Pecan Oil is cold-pressed and 100 percent natural. This light, healthy, Southern, gourmet oil has a clean, buttery and nutty flavor. It also boasts a flash point of 470 degrees Fahrenheit.



PECAN RIDGE PLANTATION PECAN TRUFFLE OIL

Pecan Ridge Plantation
Mollie Cohen
P.O. Box 1736,
Bainbridge, GA 39818
229-254-7107
www.PecanRidgePlantation.com
PecanRidgePlantation@gmail.com

Pecan Ridge Plantation Pecan Oil is infused with a proprietary blend of black winter truffle extract, resulting in a delectable, earthy flavor with rich, creamy and nutty notes.



POCKETFUL OF STARLIGHT VANILLA SUGAR

Beautiful Briny Sea
Suzi Sheffield
408 Woodward Avenue,
Atlanta, GA 30312
803-727-0587
www.beautifulbrinysea.com
info@beautifulbrinysea.com

Pocketful of Starlight is made from the finest Madagascar vanilla beans and cane sugar. Stir into tea and coffee or use for desserts like cakes, pie crusts and brownies. You can also add in anywhere that needs a sprinkle of sweet vanilla stars. Includes wooden scoop.



PURE KNEAD FOOD SERVICE PACKAGED HAMBURGER BUN

Pure Knead Inc.
Deborah Shaw
186 Rio Circle,
Decatur, GA 30030
404-377-5567
www.pureknead.com
info@pureknead.com

Pure Knead breads are "free from all of the top eight allergens," is vegan, non-GMO, and gluten- and preservative-free. Moist, delicious breads are made in a local American Institute of Baking facility.





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Abby Jackson
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706-947-3474
www.abbyjsgourmet.com
abbyj@windstream.net

Abby J's Field to Fork Sweet Fire Pickles have the perfect blend of gourmet spices for a fresh, Georgia-grown, crisp flavor that's sure to please.



ADICTOS A LA SALSA

KelRaeMar LLC
Kellie Mariani
P.O. Box 184,
Sharpsburg, GA 30277
770-354-0737
www.kelraemar.com
kellie@kelraemar.com

Adictos a la Salsa is a prescription for your salsa addiction. Made with locally grown vegetables, herbs and spices, our salsa has an irresistible, naturally fresh and zesty blend and flavor. Perfect for your favorite Southern recipes and always on a chip.



COMPOSTA DI CIPOLLE DOLCE DI GEORGIA AL BALSAMICO (BALSAMIC GEORGIAN SWEET ONION CHUTNEY)

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

The unique blend of sweet Georgia onions, tomatoes and tangy balsamic sets this apart from any other chutney you have experienced. Dress up your roasted chicken, spread over fresh goat cheese or simply enjoy on an artisan cracker. Our delightful chutney will dance across your tongue and leave you longing for more.



GEORGIA STYLE GOURMET TOMATO KETCHUP

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

This pure, ol' fashioned tomato ketchup is all natural and crafted with the finest ingredients to be thick, tangy and sweet. We use tomato paste from ripe, red tomatoes, light brown sugar and a unique blend of spices. It's free of high fructose corn syrup, additives and preservatives.



HELEN CASHIN'S HOUSE DRESSING

Cashin Chukkar Farm
Susan Wright
1005 Little River Way,
Alpharetta, GA 30004
678-899-0509
www.chukkarfarmpoloclub.com
wrightsusan277@gmail.com

A unique, tangy, savory, zesty and pleasantly different kind of salad dressing and marinade.



HOT DILL PICKLES

The Real Deal Dill Pickles
James Alexander
4022 University Avenue, Unit 12,
Columbus, GA 31907
706-888-6725
www.trddp.com
jalexanderjr71@gmail.com

A spicy spin on our classic, these hot dill pickles are for those who like a little kick. But be careful! Once they have been opened, the heat will start to increase! It's a spicy, refreshing and healthy pickle that is naturally low in sodium, with only six flavor ingredients and no preservatives, artificial colors or flavors.



KENNY'S SAUCES – RESTAURANT STYLE SALSA

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

Our salsa looks and tastes just like what you get at Mexican restaurants. So scrumptious that you can eat the whole jar alone before even realizing it.



KETCHUP CALABRESE

Leoci, Inc.
Roberto Leoci
P.O. Box 10540,
Savannah, GA 31401
912-677-7200
www.leoci.com
Info@leoci.com

Ketchup Calabrese ...
Finally a real Italian ketchup in Georgia!



KYVAN® HONEY APPLE SALSA, HOT

82's, LLC
Reggie Kelly
1475 Buford Drive, Suite 403-227,
Lawrenceville, GA 30043
770-402-2226
www.kyvan82.com
contact@kyvan82.com

KYVAN® Foods is a line of specialty products created by former NFL player Reggie Kelly. Our products are unique, full of flavor and made with love. "One taste and you will appreciate the goodness!"



LEANN'S GOURMET ZUCCHINI RELISH

LeAnn's Gourmet Foods
Tracy North
132 Rendition Drive,
McDonough, GA 30253
678-641-4493
www.leannsgourmetfoods.com
leannsgourmetfoods@gmail.com

LeAnn's Gourmet Zucchini Relish is a sweet blend of zucchini, onions, peppers and spices. We use only the freshest ingredients for this all-natural, gluten-free relish to add a burst of flavor to any recipe.



MILD DILL PICKLES

The Real Deal Dill Pickles
James Alexander
4022 University Avenue, Unit 12,
Columbus, GA 31907
706-888-6725
www.trddp.com
jalexanderjr71@gmail.com

Made for everyone, these mild dill pickles can be enjoyed by the young and mature. They are refreshing and healthy because they're naturally low in sodium. Having developed a way to make a truly homemade pickle with only six flavor ingredients, there are no preservatives, artificial colors or flavorings.



VIDALIA ONION® GOURMET BALSAMIC VINAIGRETTE

Harrison Family Farm
Roger Harrison
2936 County Line Road,
Covington, GA 30014
404-987-4111
www.harrisonfamily.farm
roger@harrisonfamily.farm

At Harrison Family Farm, we put an emphasis on quality throughout the growing, production and packaging processes. When a product leaves our farm, we are sending it from our family to yours.



The first round of judging in the 2016 Flavor of Georgia contest was extremely competitive, with 134 entries from across the state.



**CRUNCH,
MUNCH,
OR LUNCH,
THESE ARE
SURE TO
SATISFY.**

SNACK

FOODS

AMY'S BURMESE PEANUTS

Amy's Gourmet
Amy Mashburn
63 Mill Gap Lane,
Tiger, GA 30576
706-490-3837
chuckandamym@windstream.net

Amy's Burmese Peanuts are a unique family recipe from Burma. Georgia peanuts are deep-fried with thinly sliced garlic and ginger and then seasoned with salt to create a delicious new snack.



CANDIED GINGER PECANS

Verdant Kitchen
Marina Simonet
2750 Peachtree Industrial Boulevard,
Suite E,
Duluth, GA 30097
912-349-2958
www.verdantkitchen.com
info@verdantkitchen.com

Georgia pecans spiced and candied with mature and early-season ginger. These delicious Candied Ginger Pecans will make a perfect addition to your salads, pies and stuffings. A perfect gift or a treat for yourself!



CINNAMON ROASTED PECANS

Pearson Farm
Lawton Pearson
5575 Zenith Mill Road,
Fort Valley, GA 31030
478-825-7504 or 888-423-7374
www.pearsonfarm.com
angela@pearsonfarm.com

Coated with cinnamon and sugar, our premium pecans go through a three-stage process, resulting in a fantastic flavor. With just the right amount of flavor, these cinnamon pecans are sure to please. No gimmicks found here, just pure enjoyment!



GLUTEN & SOY FREE BEEF JERKY

White Oak Pastures
Reid Harrison
22775 U.S. Highway 27,
Bluffton, GA 39824
229-641-2081
www.whiteoakpastures.com
reid.harrison@
whiteoakpastures.com

Thin-sliced White Oak Pastures eye of round is marinated in our special gluten- and soy-free jerky blend and smoked to tender and delicious jerky perfection.



GRITS BITS PIMENTO CHEESE

Strawberry Patch
Diane Pfeifer
P.O. Box 52404,
Atlanta, GA 30355
404-261-2197
www.GritsBits.com
Diane@GritsBits.com

We've taken two Georgia favorites—pimento cheese and grits—and baked them into crispy, cheesy snack biscuits! Grits Bits are fun for snacking or to send to those Yankee friends and family to show 'em what they're missing.



KIM'S CHEESE STRAWS – PECAN CHEDDAR

Marsh Cabin Bakery
Kim Kaiser
105 Deer Crossing Road,
Statesboro, GA 30461
912-682-2638
www.kimscheesestraws.com
kkaiser@bulloch.net

By adding the good ol' Georgia pecan to my most popular small-batch, homemade cheese straw flavor, I introduce my newest flavor—Pecan Cheddar.



MAPLE CRUMBLES

Pearson Farm
Lawton Pearson
5575 Zenith Mill Road,
Fort Valley, GA 31030
478-825-7054 or 888-423-7374
www.pearsonfarm.com
angela@pearsonfarm.com

We bake our plump pecan pieces in pure maple syrup and sea salt until crunchy and delicious. Once you've experienced our scrumptious crumbles on a salad, ice cream or cereal, you'll never be without them!



PEPPER JELLY CANDIED PECANS

home.made
Mary Maumus
1072 Baxter Street,
Athens, GA 30606
706-206-9216
www.homemadeathens.com
info@homemadeathens.com

Inspired by classic, candied Southern pecans, our pepper jelly pecans add a depth of flavor beyond the ordinary with earthy, buttery toasted pecans glazed in sweet and tangy pepper jelly with a mild hint of cayenne.



PIMENTO CHEESE POPCORN

CaJa Popcorn
Kevin Peak
2333 Peachtree Road NE, Suite F,
Atlanta, GA 30305
404-846-2156
www.cajapopcorn.com
kevin@cajapopcorn.com

Not settling for a generic "cheese" popcorn, CaJa Popcorn makes its pimento cheese flavor of popcorn in small batches each day by using a combination of cheese blends and a heaping scoop of pimentos.



SAND DOLLARS (CHEESE COOKIES)

The Toasted Nut
Sherryl Oliver
3990 Inverness Crossing,
Roswell, GA 30075
404-435-0535
www.thetoastednut.com
soliver@thetoastednut.com

These savory shortbread cookies are loaded with sharp cheddar cheese and pair well with white wine, making them a perfect hosting gift. The fairy tale on the back of the package is actually the true story of The Toasted Nut business.



SHORT STRAWS – GALLBERRY HONEY FLAVOR

Southern Straws Cheese Straws
Margaret Amos
3601 Hilton Avenue, Suite 119,
Columbus, GA 31904
706-326-6014
www.southernstraws.com
margaret@southernstraws.com

Southern Straws Gallberry Honey Cheese Straws are made with pure Georgia honey. Pairing honey and cheese together provides the perfect combination of sweet and savory for a taste experience like no other!



SHORT STRAWS – SPICY FLAVOR

Southern Straws Cheese Straws
Margaret Amos
3601 Hilton Avenue, Suite 119,
Columbus, GA 31904
706-326-6014
www.southernstraws.com
margaret@southernstraws.com

Southern Straws Spicy Cheese Straws contain a unique blend of the finest spices to deliver extra flavor along with a great, spicy kick!



BY THE NUMBERS

SAVOR THE STATE

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 G'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 Bonbons
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

1,060

Since 2007, the Center for Agribusiness and Economic Development has celebrated **1,060 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.

ABOUT

CAED

**THE UNIVERSITY OF
GEORGIA CENTER
FOR AGRIBUSINESS
AND ECONOMIC
DEVELOPMENT**

The Center for Agribusiness and Economic Development combines the missions of research and extension in order to serve producers, agribusinesses and communities. Our services include:

MARKET RESEARCH

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

IMPACT ANALYSIS

We serve 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.

DATA AND INFORMATION

We collect and distribute agricultural, natural resource and demographic data for private and public decision-makers.

POLICY ANALYSIS

We provide 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.

EDUCATIONAL WORKSHOPS

We educate farmers and aspiring entrepreneurs on how to be successful through workshops covering topics such as food business development, direct marketing, managing an agritourism business and using technological tools.



CAED IS A VALUABLE RESOURCE FOR GEORGIA BUSINESSES

Georgia Ag Forecast – Our agricultural economists provide the coming year's economic outlook. Through annual meetings and publications, 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.

Customized Economic Studies and Feasibility Analysis – CAED can provide valuable insight to anyone thinking of launching a food or fiber business in Georgia.

Farm Gate Value Report – This report provides annual, county-level information for the value of all food and fiber commodities grown in Georgia. Our **Ag Snapshots** guide visualizes the top commodities and provides producers with helpful infographics and maps.

Georgia County Guide – Produced in partnership with UGA's Carl Vinson Institute of Government, the County Guide is the premier demographic resource for Georgia counties.

Georgia MarketMaker – This national network of states connects farmers and fishermen with food retailers, grocery stores, processors, caterers, chefs and consumers. It is an ever-growing partnership of land-grant universities, Departments of Agriculture and food and agricultural organizations investing in a coordinated effort to build a virtual infrastructure that brings healthier, fresher and more flavorful foods to the average consumer.



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

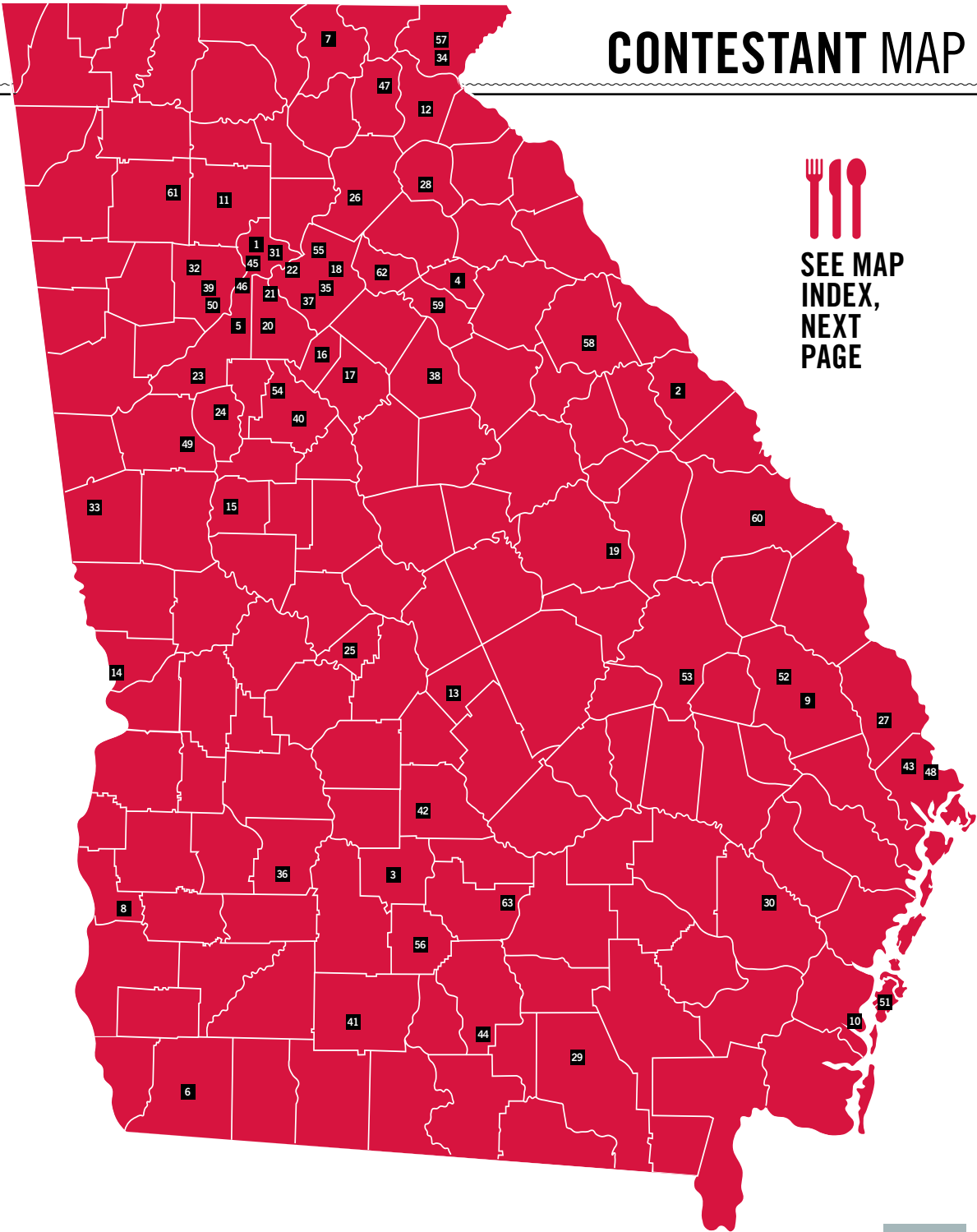
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