2008 Food Contest Directory
Dear Flavor of Georgia Food Contest Director User:

The Flavor of Georgia food contest is designed to highlight new and innovative Georgia food products and businesses using Georgia agricultural commodities. Individuals and companies across the state have submitted products for judging by a panel of experts in the food industry. Finalists from each of the eight categories are marked with a star by their product. The overall winner for the year will be named on March 18, 2008, at Ag Awareness Day in Atlanta.

It is our desire that the Flavor of Georgia contest helps entrepreneurs in Georgia seeking to either enter the food processing industry or expand receive publicity and exposure. 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 and use the 2008 Flavor of Georgia Food Contest Directory as a tool to promote Georgia’s dynamic food industry.

Throughout the follow pages, you will find the 2008 Flavor of Georgia Food Contest Directory. Listed with each product is information on our contest participants. You may also find the directory online at www.caed.uga.edu.

The University of Georgia Center for Agribusiness and Economic Development, UGA College of Agricultural and Environmental Sciences Department of Food Science and Technology, Governor Sonny Perdue’s Agricultural Advisory Commission and the Georgia Agribusiness Council are proud to sponsor the second Flavor of Georgia food contest.

We thank you for your participation. Enjoy a taste of what Georgia has to offer.

Dr. John C. McKissick
Director
UGA Center for Agribusiness and Economic Development

Dr. Rakesh Singh
Department head
UGA Department of Food Science and Technology
B. Merrell’s Caribbean Wing Sauce

Louanne Merrell  
B. Merrell’s  
P.O. Box 8213  
Columbus, GA 31908  
LouMerrell@bellsouth.net  
706-321-8250

B. Merrell’s Caribbean Wing Sauce has a sweet flavor with a wing sauce kick. Mix it with B. Merrell’s Original Wing Sauce and get Caribbean burn, a B. Merrell’s favorite.

B. Merrell’s Original Wing Sauce

Louanne Merrell  
B. Merrell’s  
P.O. Box 8213  
Columbus, GA 31908  
LouMerrell@bellsouth.net  
706-321-8250

B. Merrell’s is famous for their wings. We sell a “ton” of them each week.

Bentley’s Barbeque Brew Barbeque Sauce

Pamela Giles  
P.O. Box 891  
Newnan, GA 30263  
bentleybbq@numail.org; pgiles@numail.org  
770-251-0083

This barbeque sauce is made from an old Georgia recipe and is used on pork and chicken.

Best Butt in Georgia BBQ Sauce

Kem Lacey  
334 Old Albany Road  
Moultrie, GA 31768  
229-985-2888

It’s a little hotter than Joe Kem’s barbecue sauce — in more ways than one!
Big Ed’s Gourmet BBQ Sauce
Edward Thomas
Piquant Provisions, Inc.
P. O. Box 607
Conley, GA 30288
www.bigedschili.com; bigeds@mindspring.com
770-603-0042
It’s sweet and smoky with spicy bite on the end. Perfect on chicken, ribs, steaks and, heck, just about anything! We use Big Ed’s Gourmet Chili Sauce as the base. Comes mild or spicy.

Bob’s Barbeque
Bob Wolf
Wolfpack Seven, LLC
107 Doe Runn Lane
Dublin, GA 31021 www.wolfpackcatering.com
bob@wolfpackcatering.com
478-296-0903
We use genuine Vidalia onions with just the right amount of spice to create a sweet, thick sauce with bold flavors and a slight bite. Bob’s Barbeque has gone through a couple decades of development, being tested primarily on family and friends.

Brinson’s Bar-B-Que Sauce
Stacy Allen
Brinson’s Bar-B-Que
3924 West Old Savannah Road
Millen, GA 30442
allenandy@bellsouth.net
478-982-4570
This old family recipe is used in our family restaurant, which was opened in 1966 and is still in operation today.

Carolina Low Country BBQ Sauce
Melony & Wade Lipsey
Cooking With Bubba
P.O. Box 2514
Loganville, GA 30052
www.cookingwithbubba.com
sales@cookingwithbubba.com
770-554-4230
Inspired by the barbecue of coastal Georgia and South Carolina, this low country sauce has a modern twist. It’s great on chicken and pork or as a condiment on your favorite sandwich.
Dora Leigh’s Hot Pepper Sauce

Dora Leigh Hunt
Dora Leigh Inc.
150 Carrington Lane
P.O. Box 100
Brooks, GA 30205
www.doraleighs.com; doraleigh@bellsouth.net
770-460-0484
Your eggs, greens and even clam chowder will be jazzed up with this fabulous hot pepper sauce. Arbol peppers and many other spices come together to give you the ultimate hot sauce!

Five Pepper BBQ Sauce

Lynn McDaniel
Hillside Orchard Farms Inc.
105 Mitcham Circle
Tiger, GA 30576
www.hillsideorchard.com; lynnm@hillsideorchard.com
706-782-4995
Our family recipe from middle Georgia with hot peppers added makes a great addition to your favorite meat.

Foy’s Old Fashioned Hot Bar-B-Q Sauce

Marlene Dodelin
D&D Foods, Inc.
P.O. Box 4301
Columbus, GA 31914
ddfoods@aol.com
706-322-4507
We’re Georgia’s leading old-fashioned mustard-based hot barbecue sauce since 1934 and second place winner of the 2007 Great American BBQ contest.

Foy’s Old Fashioned Mild Bar-B-Q Sauce

Marlene Dodelin
D&D Foods, Inc.
PO Box 4301
Columbus, GA 31914
ddfoods@aol.com
706-322-4507
We’re Georgia’s leading old-fashioned mustard-based mild barbecue sauce since 1934. It placed in the top 10 in the 2007 Great American BBQ contest.
GW’s BBQ Sauce
G.W. Thomas
6820 Walnut Mill Landing
Cumming, GA 30040
gwthomas57@yahoo.com
404-392-2540
When G.W.’s wife told him he might be good on the grill, but the test of a real cook is in the kitchen, GW decided to show her. GW got some cookbooks, spice books and seasoning books and after lots of reading and tasting, he got pretty good in the kitchen. And he came up with GW’s BBQ Sauce while he was at it. Even the wife likes it.

Harmony: Melody
Nicole Hayes
Nothing But The Dishes, LLC
4345 Palisades Place Drive
Lithonia, GA 33308
harmonysauce@gmail.com
678-207-9730
Harmony: Melody is made in a three-part process with the finest ingredients to deliver a full-bodied, sweet, gourmet flavor.

Harmony: Sultry
Nicole Hayes
Nothing But The Dishes, LLC
4345 Palisades Place Drive
Lithonia, GA 33308
harmonysauce@gmail.com
678-207-9730
Harmony: Sultry is a gourmet barbecue and dipping sauce with a sweet beginning and a spicy ending, made with the finest ingredients.

Hell’s Fury
Maria Klouda
Pepper Ranch
P.O. Box 4186
Canton, GA 30114
www.pepperranch.com; sales@pepperranch.com
877-772-6240
Hell’s Fury is a true testament to full southern Georgia heat. From habaneros to garlic to onion, our sauce adds an excellent combination of heat and flavor to any meat.
Hot Squeeze
Sue Sullivan
1145 Oxford Road
Atlanta, GA 30306
www.thehotsqueeze.com
Info@thehotsqueeze.com; sfs721@aol.com
404-377-2987
A sweet heat chipotle sauce, Hot Squeeze can be used on and in everything. It’s a finishing glaze, marinade, condiment, dip and seasoner. It originated from my Atlanta-based catering company feeding crews and talent on commercial and film shoots. Pretty much every commercial filmed in the Atlanta area knows of Hot Squeeze!

Hot Taylor Chili Seasoning
Neil Taylor, II
Taylorganic Dba Split Cedar Farm
7095 GA Highway 155 North
Ellenwood, GA 30294
www.taylororganic.com; taylorganic@bellsouth.net
404-862-9394
Anyone who likes chili will fall in love with this combination of ripe peppers and tomatoes from a farm that practices organic production and growing methods with an emphasis on healthy soils.

Hot Vinegar Sauce
Maria Klouda
Pepper Ranch
P.O. Box 4186
Canton, GA 30114
www.pepperranch.com; sales@pepperranch.com
877-772-6240
It’s great on vegetables and slaw for a unique and wild flavor. Add a dash to a plate of your favorite southern greens, or use it as a dipping sauce. Our vinegar sauce will make you come back for more.

Hunter’s Pride Barbeque Sauce
Daniel Hunter
Hunter’s Pride, Inc.
P.O. Box 564
204 Magnolia Street
Guyton, GA 31312
huntersprideinc@yahoo.com; danielhunter2@us.army.mil
912-772-9234
This three-generation family recipe is an original barbeque sauce with no preservatives.
Jim’s Meat Sauce
Rhonda Oglesby
891 Lambs Bridge Road
Swainsboro, GA 30401
478-237-4751
My husband’s father started this recipe as a family favorite. He ran the business until he died. We took it over several years later when we were able. To us it is known as “BooBoo Sauce.”

Joe Kem’s Bar-B-Que Sauce
Kem Lacey
334 Old Albany Road
Moultrie, GA 31768
229-985-2888
Joe Kem’s is even good on your fingers. It has been featured in Southern Living magazine.

Miss Ann & Ollie’s Barbeque Sauce
Ollie Lindell
Lindell & Company
280 Little Creek Road
Jesup, GA 31546
www.missannandollie.com
olindell@jesup.net
(912) 427-7187
A southern Georgia barbeque sauce favorite, it’s good on anything you would use barbeque sauce on and other things too!

Papa Coot Hot Barbeque Sauce
M.E. “Coot” Wallace
14359 Farmington Road
Upatoi, GA 31829
papacoot@mchsi.net
706-570-9265
A tantalizing hot sauce with a wonderful aftertaste.

Papa Coot Mild Barbeque Sauce
M.E. “Coot” Wallace
14359 Farmington Road
Upatoi, GA 31829
papacoot@mchsi.net
706-570-9265
A full-bodied, tomato-based sauce with a little zing.
Pop’s Old Fashioned Hot Bar-B-Q Sauce
Marlene Dodelin
D&D Foods, Inc.
P.O. Box 4301
Columbus, GA 31914
ddfoods@aol.com
706-322-4507
Georgia’s leading old-fashioned tomato-based hot barbecue sauce, since 1948, placed in the top 10 in the 2007 Great American BBQ contest.

Pop’s Old Fashioned Mild Bar-B-Q Sauce
Marlene Dodelin
D&D Foods, Inc.
P.O. Box 4301
Columbus, GA 31914
ddfoods@aol.com
706-322-4507
Georgia’s leading old-fashioned tomato-based mild barbecue sauce, since 1948, placed in the top 10 in the 2007 Great American BBQ contest.

R.P. Hill Sloppy Q’ Sauce
Flavor #2: Mango Rum
Lai Reed
R.P. Hill Exotic Sauce Co.
1131 3rd Street
Stone Mountain, GA 30083
jreed6@emory.edu
770-465-2534
Our goal is to create a great-tasting product using fruit, Georgia-grown peppers, fresh vegetables and herbs without adding artificial preservatives. This sandwich sauce can be used with ground beef, turkey, bison or chicken to make a quick and fun sandwich.

Richard’s BBQ Sauce
Gregory Calley
Richard’s
14 W. Plant Ave
Homerville, GA 31634
gregory.calley@cox.net
912-487-5822
Richard’s BBQ Sauce is a spicy red barbecue sauce. It’s a south Georgia sauce with a great blend of ingredients.
Roger’s Bar-B-Que Classic Original Bar-B-Que Sauce

Randy Striblin
Roger’s Bar-B-Que
1863 East Main Street
Hogansville, GA 30230
www.rogersbarbque.com; restriblin@yahoo.com
706-637-4100

This classic sauce is the original mild mustard pork barbecue sauce used by Roger’s Bar-B-Que since 1945.

Roger’s Bar-B-Que Sweet & Tangy Bar-B-Que Sauce

Randy Striblin
Roger’s Bar-B-Que
1863 East Main Street
Hogansville, GA 30230
www.rogersbarbque.com; restriblin@yahoo.com
706-637-4100

This uniquely sweet but tangy sauce will have you wanting to eat it with a spoon. It has been complimenting baby back ribs at Roger’s Bar-B-Que for many years.

Sweet Georgia’s Gold Celebrity BBQ Sauce

Jarvis Talley
311 Hurt Rd.
Smyrna, GA 30082
mrtalley@gmail.com
314-800-8200

I wish I could’ve tasted one home cooked meal from my great-grandparents’ Southern home. This is the aroma and taste behind the No. 1 unique original flavor that put Georgia on the map at the 2007 National BBQ Cook-off in Las Vegas. The perfect combination of sweet spices represents all of the zestiness of the South.

Tastee-Hot Gourmet Hot Pepper Sauce

Sid Moorhead
Tastee-Hot Pepper Sauces, Inc.
3410 Cypress Mill Road, Suite 126
Brunswick, GA 31520
skm@tastee-hot.com
912-571-5298

A very flavorful sauce without the usual harsh vinegar taste, this unique combination provides a rounded pepper flavor that goes well with a variety of foods.
Taylor Select 9 Pepper Hot Sauce
Neil Taylor, II
Taylorganic Dba Split Cedar Farm
7095 GA Highway 155 North
Ellenwood, GA 30294
www.taylororganic.com; taylororganic@bellsouth.net
404-862-9394
Going the extra mile to grow a diverse selection of nine ripe peppers adds a lot of synergy to this product’s flavor.

The Original Papa Johnny’s Barbeque Sauce
Johnny & Kristy Mitchell
The Original Papa Johnny’s Barbeque Sauce, LLC
489 Taylor Rowland Road
Dexter, GA 31019
www.papajohnnysbbqsauce.com
kmitchell@progressivetel.com
478-875-1747
This vinegar-based barbeque sauce was originally mixed to use with chipped pork barbeque but is great on almost everything.

TJ’s Secret Wing Sauce
Tony Jewell
TJ’s Secret
2673 Newton Crest Circle
Snellville, GA 30078
tony_jewell@att.blackberry.net
404-547-9894
Since Georgia is the poultry capital of the world, and we consume more chicken than ever, we needed a better way to eat chicken. That’s when I discovered TJ’s Secret Wing Sauce. It’s low in cholesterol and a treasure for the health conscientious consumer.

Vidalia Onion Slow Burn Peach Hot Sauce
Doug Horn
Vidalia Valley
4320 GA Hwy 178
Lyons, GA 30436
www.VidaliaValley.com: doug@vidaliavalley.com
912-565-9700
Vidalia Valley Vidalia Onion Slow Burn Peach Hot Sauce combines two of Georgia’s best crops into a fantastic, sweet heat taste sensation. It’s made using only fresh Vidalias! Use this versatile sauce on sandwiches, burgers, pizza and all fried foods.
Whipplejack’s BBQ Sauce
Roger Womack
Whipplejack’s BBQ Sauce
P.O. Box 297
Chula, GA 31733
rwomackb4@yahoo.com; lwwomack@yahoo.com
229-388-9680
Whether you choose to dip, sip or sop, be prepared to experience our sauce, made with south Georgia cane syrup. Whipplejack’s label represents south Georgia at its finest: a man relaxing on his front porch after a hard day’s work, an American flag in the background and a bloodhound telling you “We Got Ya’ Sauce!”

Whistleville ‘Que Sauce kissed with muscadine wine
Mike Williams
Whistleville Barbeque
180 Williams Road
Auburn, GA 30011
www.whistlevillebarbeque.com
mike@whistlevillebarbeque.com
678-343-1610

Willie John’s Famous Old Savannah BBQ Sauce
W. John Mitchell, Jr.
Willie John’s Famous Old Savannah BBQ Sauce
632 East Anderson Street
Savannah, GA 31401
butchyboy82@msn.com
912-272-7543

Yo Mama’s BBQ Sauce
Tony Williamson
P.O. Box 1855
Vidalia, GA 30475
www.youmamasbbqsauce.com
tony@yomamasbbqsauce.com
912-538-4758
This is a high-end barbecue sauce that my mother made for 40 years. People would always ask me if I had any of my Mama’s sauce.
Brittle Peanut Brittle
Susan Dickerson
Commons Park Enterprises, LLC
P.O. Box 1014
Statham, GA 30666
www.brittleperiod.com
susan@brittleperiod.com
770-601-6679
The peanut brittle is made with primarily Georgia nut products.

Brittle Pecan Brittle
Susan Dickerson
Commons Park Enterprises, LLC
P.O. Box 1014
Statham, GA 30666
www.brittleperiod.com
susan@brittleperiod.com
770-601-6679
The pecan brittle is made with primarily Georgia nut products.

Buttermint Coquilles
Dale Potts
Sugar Marsh Cottage Specialty Confections
P.O. Box 13467
Atlanta, GA 30324
www.sugarmarshcottage.com
dsp@sugarmarshcottage.com
404-228-0068
These artisan shortbread cookies, inspired by the seashells of the Georgia coast, are an adaptation of Sugar Marsh Cottage’s signature Shortbread Coquille. This shortbread paired with white chocolate buttermint is a luxurious combination.
Candy Clay Dough – cherry and chocolate cherry
Laura Darnall
Candy Craft Creations, LLC
202 Westminster Road
Savannah, GA 31406
ETFun.org; cinnamon756@comcast.net
912-925-5090
Candy Clay Dough is a very versatile confection. You can roll it, mold it, cut it and eat it. Bakers can use it for decorating cakes and children can use it as a learning tool craft or just for fun.

Candy Clay Dough – lemon, orange and berry
Laura Darnall
Candy Craft Creations, LLC
202 Westminster Road
Savannah, GA 31406
ETFun.org; cinnamon756@comcast.net
912-925-5090

Chocolate Dipped Coquilles
Dale Potts
Sugar Marsh Cottage Specialty Confections
P.O. Box 13467
Atlanta, GA 30324
www.sugarmarshcottage.com
dsp@sugarmarshcottage.com
404-228-0068
Richly indulgent, these artisan shortbread cookies are truly scrumptious with the addition of a dark chocolate coating.

Coastal Select Pecan Toffee
Dale Potts
Sugar Marsh Cottage Specialty Confections
P.O. Box 13467
Atlanta, GA 30324
www.sugarmarshcottage.com
dsp@sugarmarshcottage.com
404-228-0068
This buttery rich artisan toffee is sure to please the palate. It is topped with premium dark chocolate and toasted sweet pecans from Georgia’s coastal plain for a classic Southern finish.
Godz Candy
Wilkin Denise
Heavenly Confections, Inc.
138 R Greenville Street
Newnan, GA 30263
www.godzcandy.com; godzcandy@bellsouth.net
770-251-0505
Godz Candy is a unique blend of salty and sweet, creamy and crunchy. It combines the flavor of Georgia-grown peanuts with a wonderful vanilla flavor.

Peach Melve
Melvene Day
1200 Charlottesville Road
Uvalda, GA 30473
nancylynnday@alltel.net
912-594-6589
Peach Melve is a peach-shaped miniature cookie complete with seed (edible) inside. It’s the original seed peach cookie.

Peaches and Cream Cookies
Tammy Burke
Custom Confections Bakery LLC
100 Houston Lake Road, Suite L
Centerville, GA 31028
www.custom-confections.com
tammy@custom-confections.com
478-953-8378
The cookies look like small peaches, complete with edible leaves and stem, and have a peach-flavored cream filling.

Rockingham Truffles
James & Bertha Carter
Rockingham Pecans, LLC
167 Dedge Farm Road
Alma, GA 31510
www.rockinghampecans.com
rockingham@accessatc.net
912-632-1101
This candy is distinguished from others by containing a taste of delicious Georgia pecans in every bite. These pecans surround an Oreo-like cookie center.
Shortbread Coquilles
Dale Potts
Sugar Marsh Cottage Specialty Confections
P.O. Box 13467
Atlanta, GA 30324
www.sugarmarshcottage.com; dsp@sugarmarshcottage.com
404-228-0068
Echoing the natural beauty resplendent in Georgia’s marshes and barrier islands, this melt-in-your-mouth shortbread has the same inviting curves of a scallop shell. They are light and delicate and graciously Southern.

Stewart Old Fashion Pure Sugar Soft Peach Candy
Sam Stewart
Stewart Peppermint Candy
600 Haines Ave.
Waycross, GA 31501
www.stewartcandy.com; sams@stewartcandy.com
912-283-1970
Our 160-count tubs of soft peach candies are light orange with a dark orange stripe and have a wonderful melt-in-your-mouth peach flavor.

Stewart Old Fashion Pure Sugar Soft Peppermint Candy
Sam Stewart
Stewart Peppermint Candy
600 Haines Ave.
Waycross, GA 31501
www.stewartcandy.com; sams@stewartcandy.com
912-283-1970
Our peppermint candy is made with real peppermint oil for the best tasting peppermint around.

White Chocolate Mint Angel Wings
Dale Potts
Sugar Marsh Cottage Specialty Confections
P.O. Box 13467
Atlanta, GA 30324
www.sugarmarshcottage.com; dsp@sugarmarshcottage.com
404-228-0068
Echoing the natural beauty resplendent in Georgia’s marshes and barrier islands, these candies are in the shape of airy angel wing shells. They are distinctively cool and entirely dreamy.
Dairy Products

Johnston Family Farm
Russell And Holly Johnston
Johnston Family Farm
2471 Broughton Road
Newborn, GA 30056
www.johnstondairyfarm.com; admin@johnstondairyfarm.com
706-247-5023
We are a fourth-generation farm and recently built our own bottling plant. We look forward to supplying Georgians with a healthy, all-natural milk.

Sparkman’s Cream Valley
Kelvin Spurlock
Sparkman’s Cream Valley
1263 Rossman Dairy Road
Moultrie, GA 31768
www.sparkmanscreamvalley.com
special-k-2006@hotmail.com
sparkvalley@windstream.net
229-941-4082

Jams, Jellies And Sauces

Byne Blueberry Pecan
Richard Byne
Byne Blueberry Farms
537 Jones Ave.
Waynesboro, GA 30830
www.byneblueberries.com; dick.byne@gmail.com
706-554-6244
We are using three Georgia products: blueberries from Byne Blueberry Farms in Waynesboro, pecans from Hopkins Pecan Farm in Waynesboro and sugar from Dixie Crystals in Savannah.
Dr. Pete’s Praline Mustard Glaze
Jan Coffee
Dr. Pete’s
P.O. Box 24089
Savannah, GA 31403
www.dr-petes.com; jan-drpetes@comcast.net
912-233-3035
We have successfully mingled brown sugar, pecans, mustard and spices to create a sauce as unique as our state. Whether you glaze a ham or pour over a block of cream cheese, Praline Mustard Glaze is always a treat.

F.R.O.G. Jam
Lynn McDaniel
Hillside Orchard Farms Inc.
105 Mitcham Circle
Tiger, GA 30576
www.hillsideorchard.com; lynnm@hillsideorchard.com
706-782-4995
Frogs are found in Georgia in our ponds and in a jar. F.R.O.G. is a great combination of figs, raspberries, oranges and ginger.

Peach Chocolate Jelly
Betty Lambert
Fern Valley Cottage
P.O. Box 962
5627 Spring Street
Warm Springs, GA 31830
www.chocolatejelly.net; cjf@chocolatejelly.net
706-655-3634
You can taste the rich dark chocolate first and then the peaches. This is a result of three recipes put together. It is rich and not loaded with sugar.

Pkaybee Pumpkin Syrup and Flavor Sauce
Elaine Nathan Tullis
Pkaybee Pumpkin Products, LLC
455 Archer Grove School Road
Athens, GA 30607
www.pkaybee.com; pkaybee@bellsouth.net; pkaybee_elaine@yahoo.com
706-548-0697
The pumpkin syrup’s sweet-tart flavor compliments meats, vegetables, barbecue, breakfast foods and desserts and can be blended as a mixer or iced tea drink.
Big Ed’s Gourmet Chili
Edward Thomas
Piquant Provisions, Inc.
P.O. Box 607
Conley, GA 30288
www.bigedschili.com; bigeds@mindspring.com
770-603-0042
This scrumptious medley of lean ground beef, tomatoes, garden fresh vegetables and spices will leave your mouth begging for more.

Chicken Pie
Ify Azih
La Specialite Snakzs
4494 Acworth Industrial Drive, Suite 105
Atlanta, GA 30010
770-529-6225
All La Specialite Snakzs products are made from scratch under the USDA guidelines and regulations. There are no artificial additions.

Chin Chin
Ify Azih
La Specialite Snakzs
4494 Acworth Industrial Drive, Suite 105
Atlanta, GA 30010
770-529-6225

EstaMo Catfish Burger
Godwin Onohwosa
EstaMo Catfish Burger
400 Winermere Circle
Newnan, GA 30265
godwinonohwosa@msn.com
678-451-2855
Our mission is to provide high quality nutritional fish products to meet the health conscious needs of today’s consumers.
Fire & Flavor Turkey Perfect Brine Mix
Gena Knox
Fire & Flavor
375 B Commerce Blvd.
Bogart, GA 30622
www.fireandflavor.com; kitchen@fireandflavor.com
706-369-9466
Fire & Flavor takes brining a step further by adding delicious herbs and seasonings, making your turkey perfect every time.

Fresh Chicken Salad
Leah Gordon
Cuisine On The Run
2300 Holcomb Bridge Rd. Suite 404
Roswell, GA 30076
www.cuisineontherun.com; leahwgordon@comcast.net
678-665-4134
Hand-shredded chicken is blended with just the right combination of grapes, Georgia pecans and seasonings.

Nadine’s Chicken Salad made with Georgia Grown Antibiotics Free Chicken
Nadine Wardenga
Wardenga Enterprises, Inc.
174 Old Clarkesville Road
Cleveland, GA 30528
manners4u@windstream.net
706-865-9021
Known for it’s outstanding taste, Nadine’s Chicken Salad is made from Georgia-grown, 100 percent natural, 99 percent fat free boneless chicken breasts that have no antibiotics, growth hormones or chemical methods administrated.

Nadine’s Chicken Salad made with Georgia Grown Chicken
Nadine Wardenga
Wardenga Enterprises, Inc.
174 Old Clarkesville Road
Cleveland, GA 30528
manners4u@windstream.net
706-865-9021
Since its introduction to the public through Cleveland IGA in the 1990s, Nadine’s Chicken Salad has enjoyed growing success, both from a local following and statewide, as its reputation grows.
Paul’s Legendary Brunswick Stew
James Wood
Wood Foods
170 Woods Road
Juliette, GA 31046
pwood1@hughes.net
478-992-8304
I have served my Brunswick stew to special organizations, fundraisings and events with great response. My recipe has been said to be the greatest that is to be had.

Spicy Beef Suya
Ify Azih
La Specialite Snakzs
4494 Acworth Industrial Drive, Suite 105
Atlanta, GA 30101
770-529-6225

Spicy Georgia Shrimp Spread
Dianne Drawdy
Di’s Catering Services
204 Borrell Blvd.
St. Mary’s, GA 31558
mapadrawdy@tds.net
912-882-4081
A spicy yet savory spread that’s good on your favorite cracker.

Spicy Meat Pie
Ify Azih
La Specialite Snakzs
4494 Acworth Industrial Drive, Suite 105
Atlanta, GA 30101
770-529-6225

Stripling’s Apple Cinnamon Barbeque
Ashley Goss
Stripling’s General Store
1401 West Blvd.
Moultrie, GA 31768
www.striplings.com; info@striplings.com
229-985-4226
Made with fresh hams that are slowly smoked overnight to develop a richer smoke flavor, our barbeque is then shredded and mixed with a sweet, thick, apple cinnamon barbeque sauce.
**Stripling’s Beef Jerky**

_Ashley Goss_
Stripling’s General Store
1401 West Blvd.
Moultrie, GA 31768

www.striplings.com; info@striplings.com
229-985-4226

Premium cuts of 100 percent beef. Each strip is coated with a spicy southwest dry rub before heading to the smoker. It is then slowly dried with hickory. Food & Wine magazine listed Stripling’s Jerky as one of the “Top Ten Best Kitchen Discoveries.”

**Stripling’s Brunswick Stew**

_Ashley Goss_
Stripling’s General Store
1401 West Blvd.
Moultrie, GA 31768

www.striplings.com; info@striplings.com
229-985-4226

Straight from the family kitchen, our Brunswick stew is stocked full of smoked ham, roasted chicken, corn, tomatoes, onions and a whole lot of seasonings. It’s earthy and thick — ready for the table.

**Stripling’s Fresh Link Sausage**

_Ashley Goss_
Stripling’s General Store
1401 West Blvd.
Moultrie, GA 31768

www.striplings.com; info@striplings.com
229-985-4226

Our whole hog country sausage is made the same way it was over 40 years ago, stuffed in natural hog castings.

**Stripling’s Original Barbeque**

_Ashley Goss_
Stripling’s General Store
1401 West Blvd.
Moultrie, GA 31768

www.striplings.com; info@striplings.com
229-985-4226

Our barbeque is made with fresh hams that are slowly smoked overnight to develop a richer smoke flavor. It is then shredded and mixed with a slightly spicy vinegar-based sauce.
Stripling’s Pan Sausage
Ashley Goss
Stripling’s General Store
1401 West Blvd.
Moultrie, GA 31768
www.striplings.com; info@striplings.com
229-985-4226
Our whole hog country pan sausage is made the same way it was over 40 years ago. It’s available in mild, medium, and hot.

Stripling’s Smoked Sausage
Ashley Goss
Stripling’s General Store
1401 West Blvd.
Moultrie, GA 31768
www.striplings.com; info@striplings.com
229-985-4226
Our whole hog country smoked sausage is made the same way as it was over 40 years ago – stuffed in natural casings and hickory smoked.

White Oak Grassfed Beef Ribeye
Will Harris
White Oak Pastures Grassfed Beef
P.O. Box 98
Bluffton, GA 39824
www.whiteoakpastures.com;
willharris@whiteoakpastures.com
229-641-2081
White Oak Pastures works in cooperation with nature to produce premium quality beef that is healthy, nutritious and good to eat.

Natural And Organic
100% Pure Artisanal Holly Honeycomb
Eleanor Rhangos
The Savannah Bee Company
P.O. Box 10914
Savannah, GA 31412
www.savannahbee.com; info@savannahbee.com
eleanor@savannahbee.com
912-234-0688
This product hales from the Okefenokee National Wildlife Refuge, one of the oldest and most well-preserved freshwater areas in America. This honeycomb delights the taste buds.
100% Pure Artisanal Sourwood Honeycomb

Eleanor Rhangos
The Savannah Bee Company
P.O. Box 10914
Savannah, GA 31412
www.savannahbee.com; info@savannahbee.com; eleanor@savannahbee.com
912-234-0688

The deep color and earthy flavor of this rare delicacy from the north Georgia mountains offers an exceptional culinary experience. When you see our sourwood honeycomb you think dreams can come true. When you spread it on a hot piece of buttered toast, you know they have!

All Y’alls Organics Southern Style Sweet Tea

Robin Shaw
All Y’alls Organics
404 Corder Road, Suite 300
Warner Robins, GA 31088
robinshaw@allyallorganics.com
478-550-7857

Healthy and earth-friendly alternative to the South’s favorite refreshing, uplifting beverage: sweet tea.

Big Ed’s Nutty Oatmeal Seduction Cookies

Edward Thomas
Piquant Provisions, Inc.
P.O. Box 607
Conley, GA 30288
www.bigedschili.com; bigeds@mindspring.com
770-603-0042

An all-natural and delectable combination of Georgia pecans, whole grain oats, brown sugar and just a hint of cinnamon. This cookie is an irresistible taste treat.
Dr. Pete’s Lemon Pear Dressing

Jan Coffee

Dr. Pete’s
P.O. Box 24089
Savannah, GA 31403

www.dr-petes.com; jan-drpetes@comcast.net
912-233-3035

Two ingredients known for their fresh taste — lemon and pear — make a stunning combination for dressing a salad or finishing poultry or fish. This all-natural product melds tart lemon and sweet pear together for just the right balance.

Fire & Flavor Cedar Grilling Papers

Gena Knox

Fire & Flavor
375 B Commerce Blvd.
Bogart, GA 30622

www.fireandflavor.com; kitchen@fireandflavor.com
706-369-9466

Wrap your favorite seafood, vegetables, fruit and even cheese in Fire & Flavor’s Cedar Grilling Papers. Place in oven or over hot grill grates and steam your dish to perfection — infused with a subtle smoky flavor.

Fire & Flavor Gourmet Cedar Grilling Planks

Gena Knox

Fire & Flavor
375 B Commerce Blvd.
Bogart, GA 30622

www.fireandflavor.com; kitchen@fireandflavor.com
706-369-9466

Plank grilling imparts subtle smoky flavors into meats, seafood and other grilled items. The technique results in foods that are moist, healthy and full of flavor.

Hab-A-Honey

Mark Bradley

Hot Tar, Inc.
P.O. Box 786
Cairo, GA 39828

www.hottar.com; sales@hottar.com
www.hottarsauce@syrupcity.net
229-377-8507

Tupelo honey slowly fused with brown habanero pulp provides a heat sweet treat for all to enjoy!
Muscaberry Blue
Neil Taylor, II
Taylorganic Dba Split Cedar Farm
7095 GA Highway 155 North
Ellenwood, GA 30294
www.taylororganic.com; taylorganic@bellsouth.net
404-862-9394
The natural juices from two of Georgia’s native fruits combine for a nutrient-dense juice that has a high count of antioxidants.

Pkaybee “Instant” Pumpkin Pie Mix
Elaine Natha Tullis
Pkaybee Pumpkin Products, LLC
455 Archer Grove School Road
Athens, GA 30607
www.pkaybee.com; pkaybee@bellsouth.net
pkaybee_elaine@yahoo.com
706-548-0697
A new alternative to using canned pumpkin, Pkaybee offers a carefully dried pure whole pumpkin product that when mixed with hot water, milk and eggs makes a deliciously textured and nutritious pumpkin pie.

Siempre Rico Tamalitos
Alberto Bazan
Alos Cuisine, LLC
301 Fairmont Street
Norcross, GA 30071
www.aloscuisine.com; albazan@aloscuisine.com
678-421-0119
Alos Cuisine is a USDA-inspected food processing company created to supply genuine, all natural, no preservatives, Mexican-style food in six delicious flavors.

Stewart All Natural Old Fashion Pure Sugar Candies (assorted)
Sam Stewart
Stewart Peppermint Candy
600 Haines Ave.
Waycross, GA 31501
www.stewartcandy.com
sams@stewartcandy.com
912-283-1970
Our all-natural line comes in five melt-in-your-mouth flavors: peppermint, lemon, cherry, orange and honey.
Big Ed’s Gourmet Chili Sauce
Edward Thomas
Piquant Provisions, Inc.
P.O. Box 607
Conley, GA 30288
www.bigedschili.com; bigeds@mindspring.com
770-603-0042
Big Ed’s Gourmet Chili Sauce uses ancho chili blended with tomato paste and savory spices to create a one-of-a-kind mouthwatering experience. Make the perfect pot of chili every time.

Dora Leigh’s Black Bean and Corn Salsa
Dora Leigh Hunt
Dora Leigh Inc.
150 Carrington Lane, P.O. Box 100
Brooks, GA 30205
www.doraleighs.com; doraleigh@bellsouth.net
770-460-0484
A delicious medley of corn, black beans, tomatoes and spices makes this salsa a meal in itself and a great chili starter.

Dora Leigh’s Black Eyed Pea Salsa
Dora Leigh Hunt
Dora Leigh Inc.
150 Carrington Lane, P.O. Box 100
Brooks, GA 30205
www.doraleighs.com; doraleigh@bellsouth.net
770-460-0484
This salsa has just the right degree of heat to let you know it’s salsa and the black-eyed peas will let you know it’s from the South.

Dora Leigh’s Medium Salsa
Dora Leigh Hunt
Dora Leigh Inc.
150 Carrington Lane, P.O. Box 100
Brooks, GA 30205
www.doraleighs.com; doraleigh@bellsouth.net
770-460-0484
This salsa will make everyone happy! Not too mild and not too hot, it’s just the right degree of heat for everyone.
Dora Leigh’s Peach Salsa
Dora Leigh Hunt
Dora Leigh Inc.
150 Carrington Lane, P.O. Box 100
Brooks, GA 30205
www.doraleighs.com; doraleigh@bellsouth.net
770-460-0484
A special blend of peaches and tomatoes makes this salsa a true Southern staple. It’s sweet and smooth with just enough spice to add a little bit of kick in every bite.

Dressed in Style Asian Ginger Plum
Marlene Dodelin
D&D Foods, Inc.
P.O. Box 4301
Columbus, GA 31914
ddfoods@aol.com
706-322-4507
Dressed in Style dressings are distinctively unique in high flavor with the finest, freshest ingredients and very versatile to use.

Dressed in Style Caesar
Marlene Dodelin
D&D Foods, Inc.
P.O. Box 4301
Columbus, GA 31914
ddfoods@aol.com
706-322-4507

Dressed in Style Greek
Marlene Dodelin
D&D Foods, Inc.
P.O. Box 4301
Columbus, GA 31914
ddfoods@aol.com
706-322-4507
**Dressed in Style Red Raspberry**

Marlene Dodelin  
D&D Foods, Inc.  
P.O. Box 4301  
Columbus, GA 31914  
ddfoods@aol.com  
706-322-4507

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**Dressed in Style Roasted Bell Pepper**

Marlene Dodelin  
D&D Foods, Inc.  
P.O. Box 4301  
Columbus, GA 31914  
ddfoods@aol.com  
706-322-4507

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**Dressed in Style Tomato Balsamic Vinaigrette**

Marlene Dodelin  
D&D Foods, Inc.  
P.O. Box 4301  
Columbus, GA 31914  
ddfoods@aol.com  
706-322-4507

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**Dressed to Grill Asian Marinade**

Marlene Dodelin  
D&D Foods, Inc.  
P.O. Box 4301  
Columbus, GA 31914  
ddfoods@aol.com  
706-322-4507  

Dressed to Grill marinades are made with exciting, rich, global flavors and are easy to use.

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**Dressed to Grill Cuban Marinade**

Marlene Dodelin  
D&D Foods, Inc.  
P.O. Box 4301  
Columbus, GA 31914  
ddfoods@aol.com  
706-322-4507
Dressed to Grill French Marinade
Marlene Dodelin
D&D Foods, Inc.
P.O. Box 4301
Columbus, GA 31914
ddfoods@aol.com
706-322-4507

Dressed to Grill Italian Marinade
Marlene Dodelin
D&D Foods, Inc.
P.O. Box 4301
Columbus, GA 31914
ddfoods@aol.com
706-322-4507

Elliott’s Excellent Salsa
Darrell Holder
DK Distributors
P.O. Box 26734
Macon, GA 31221
www.dkdsauces.com; darrell_dkd@yahoo.com
salsa@dkdsauces.com
478-714-9889
Elliott’s Excellent Salsa is a quality salsa for customers who enjoy homemade taste. It contains no added fillers or preservatives and is low in sodium. With just one taste, you’ll see why our salsa is referred to as “A Little Taste of Heaven.”

Fire & Flavor Plantation Roast Coffee Rub
Gena Knox
Fire & Flavor
375 B Commerce Blvd.
Bogart, GA 30622
www.fireandflavor.com
kitchen@fireandflavor.com
706-369-9466
Robust coffee and unique chili peppers create the perfect compliment for beef, pork or duck. This versatile product can also be used as a foundation for many recipes to add an extra dimension to your favorite dishes and desserts.
Georgia Buddies
Cathy Beecher
Cathy’s Sweets Inc.
1017 Altamaha Road
Hazlehurt, GA 31539
www.cathyssweets.com; sweets@altamaha.net
912-375-9263
This candy contains four Georgia’s products — peaches, peanuts, pecans and blueberries — in one bite.

Heat Factor
Mark Bradley
Hot Tar, Inc.
P.O. Box 786
Cairo, GA 39828
www.hottar.com; sales@hottar.com
www.hottarsauce@syrupcity.net
229-377-8507
“Pepper Patch in a Jar” Hot Tar carefully blends brown habanero with special seasonings and vinegar to provide an exquisite, unique flavor of heat. It compliments recipes and sauces from south Georgia fig preserves to barbeque sauces.

Heirloom Green Tomato Relish
Neil Taylor, II
Taylorganic Dba Split Cedar Farm
7095 GA Highway 155 North
Ellenwood, GA 30294
www.taylororganic.com; taylororganic@bellsouth.net
404-862-9394
Hard-to-find heirloom tomatoes are grown in natural soil to get a tasty, nutrient-dense final product.

Hope’s Gardens Basil Pesto
David and Leslie Lennox
Hope’s Gardens
1640 West Wesley Road
Atlanta, Ga 30327
www.hopesgardens.com
hopesgardens@mindspring.com
404-367-1440
Hope’s Gardens fresh basil pesto is created within hours of harvesting basil from our garden in Atlanta. We blend our basil with the finest ingredients — parmigiano reggiano cheese, pine nuts, garlic, olive oil, salt and pepper.
Hot and Salty Pickles by Curry and Echols
David Curry
Curry And Echol’s
500 Turner Dr.
McDonough, GA 30252
getpickles@bellsouth.net
678-758-6018
We combine dill and habanero to produce a delicious, unique flavor. It is a pickle with a kick! We call it the hot and salty.

Hot Puppies
Mark Bradley
Hot Tar, Inc.
P.O. Box 786
Cairo, GA 39828
www.hottar.com; sales@hottar.com
www.hottarsauce@syrupcity.net
229-377-8507
By combining fresh freeze-dried ingredients and dehydrated Heat Factor with meal and flour, hot puppies provide the best hush puppies on the market!

Hot Tail Sauce
Mark Bradley
Hot Tar, Inc.
P.O. Box 786
Cairo, GA 39828
www.hottar.com; sales@hottar.com
www.hottarsauce@syrupcity.net
229-377-8507
Our brown habanero in a blend of fresh pureed ingredients compliments oysters on the half shell and any seafood platter!

Hot Tar Sauce
Mark Bradley
Hot Tar, Inc.
P.O. Box 786
Cairo, GA 39828
www.hottar.com; sales@hottar.com
www.hottarsauce@syrupcity.net
229-377-8507
Our hot habanero tartar sauce is not only great on seafood, but it can be used anywhere in place of mayonnaise.
Infused Roasted Garlic Basil Oil
James Dault
Sweetwater Growers, Inc.
4060 Knox Bridge Highway
Canton, GA 30114
www.sweetwatergrowers.com; james@sweetwatergrowers.com
404-992-0199
Infused oils are great for dipping or to add to foods to enhance the existing flavor.

Infused Roasted Garlic Red Pepper Oil
James Dault
Sweetwater Growers, Inc.
4060 Knox Bridge Highway
Canton, GA 30114
www.sweetwatergrowers.com; james@sweetwatergrowers.com
404-992-0199

Microwave Pralines
Nancy Wagner
Rogers Farms
14 Latimer Street
Hazlehurst, GA 31539
nancywagner@bellsouth.net
912 375 3993
These pralines never fail. They’re very quick to make yet are creamy and hold their shape.

mr Salsa Man
Kelly Brown
mr Salsa Man
6755 Darrell Ct.
Morrow, GA 30260
www.mrsalsaman.com; freshsalsa@mrsalsaman.com
404-272-4056
My salsa is all fresh.
Bittersweet Hot Fudge
Phyllis Spaulding
Mrs. Spaulding Food Products, LLC
153 Ponderosa Lane #2119
Waleska, GA 30183
phyllisannspaulding@yahoo.com
770-720-8452
We're a gourmet food product with exceptional flavor. “Once you
taste it, you’ll want to drink it.”

Milk Chocolate Hot Fudge
Phyllis Spaulding
Mrs. Spaulding Food Products, LLC
153 Ponderosa Lane #2119
Waleska, GA 30183
phyllisannspaulding@yahoo.com
770-720-8452

R.P. Hill Sloppy ‘Q Sauce
Flavor #1: Brandy Mandarin-Orange
Lai Reed
RP Hill Exotic Sauce Co.
1131 Third Street
Stone Mountain, GA 30083
jreed6@emory.edu
770-465-2534
Our goal is to create a great-tasting, locally-made product using real
fruit, Georgia-grown peppers, fresh vegetables and herbs without
adding artificial preservatives. R.P. Hill Sloppy ‘Q Sauce is truly
amazing and by using all natural ingredients, it stands out among its
competitors.

Raspberry Pepper Glaze
Lynn McDaniel
Hillside Orchard Farms Inc.
05 Mitcham Circle
Tiger, GA 30576
www.hillsideorchard.com; lynn@hillsideorchard.com
706-782-4995
New for 2008, tasty raspberries with added hot peppers make this
Georgia product a great addition to your meat or seafood.
Tex Blair’s Everything Seasoning
Tex Blair
Joe’s Catering
290 Martin Luther King Jr. Drive, SE, Building A-14 Suite 9
Atlanta, GA 30312
www.joescatering.com; tex@joescatering.com
404-881-8028
This all-purpose seasoning is great on all foods.

Vidalia Onion Black Bean Salsa
Doug Horn
Vidalia Valley
4320 GA Hwy. 178
Lyons, GA 30436
www.VidaliaValley.com; doug@vidaliavalley.com
912-565-9700
Vidalia Valley Vidalia Onion Black Bean Salsa is made with 45 percent fresh Vidalias, the highest percentage of Vidalias used in any salsa available at retail.

All Natural Caramel Gourmet Popcorn
Andy Moore
Aussie Crunch Gourmet Popcorn
1105 Cobb Parkway South
Marietta, GA 30060
www.aussiecrunch.com; andy@aussiecrunch.com
404-767-2676

Cornish Pasty
Graham Elliott
The Georgia Pasty Company
6431 Ocean Pond Ave.
Lake Park, GA 31636
www.cornishpastys.com
giorgiapasty@bellsouth.net
229-559-3771
Our authentic Cornish pasty contains onions, potatoes, rutabaga, beef, seasoning, all wrapped raw in a pastry crust and baked. Served hot or cold, they are equally delicious.

Snack Foods
Hand Made Cheese Straws
Connie Childs
Marthasville Products, LLC
3100 Marthasville Court
Gainesville, GA 30506
www.marthasvilleproducts.com
sales@marthasvilleproducts.com
conniec@marthasvilleproducts.com
678-617-1690

Low Country Cheddar Biscuits
Benny Curl
Byrd Cookie Company
6700 Waters Ave.
Savannah, GA 31406
www.byrdcookiecompany.com
benny@byrdcookiecompany.com
912-355-1716
Byrd Cookie Company developed our own blend of spices to jazz up our famous award winning Cheddar Biscuits, which feature Georgia pecans as one of the main ingredients. Our blend of spices adds both flavor and heat to our delicious savory cheese snacks.

Old Fashioned Pimento Cheese
Leah Gordon
Cuisine On The Run
2300 Holcomb Bridge Rd. Suite 404
Roswell, GA 30076
www.cuisineontherun.com; leahwgordon@comcast.net
678-665-4134
Cuisine on the Run’s Old Fashioned Pimento Cheese is blended with four types of cheeses and mild pimentos to make it a creamy snack spread.

Orange Roasted Mitera Granola
Kathy Werner
Mitera Granola, Inc.
P.O. Box 516
Hahira, GA 31632
www.miteragranola.org; k_miteragranola@yahoo.com
303-888-3565
This is love at first taste! A spicy combination of orange and cinnamon makes it hard to put the bag down. This is great by the campfire, on the trail, in the office, on the go or anywhere you need a healthy break.
Pecan Brittle
Brad Holloway
Anthony Farms
838 Anthony Road
Macon, GA 31204
bradfordholloway@yahoo.com
478-745-5311
Our brittle is made with our farm-grown pecans. The recipe was handed down from a great aunt who substituted pecans for peanuts.

Roasted Festive Peanuts
Connie Childs
Marthasville Products, LLC
3100 Marthasville Court
Gainesville, GA 30506
www.marthasvilleproducts.com
sales@marthasvilleproducts.com
conniec@marthasvilleproducts.com
678-617-1690

Rockingham Fried Pecans
James & Bertha Carter
Rockingham Pecans, LLC
167 Dedge Farm Road
Alma, GA 31510
rockingham@accessatc.net
912-632-1101
These pecans are grown in our own southeast Georgia orchard. Our fried pecans are crunchy sweet and salty and still have that nutty taste. They make a delicious snack for any occasion.

Dixie Divine
Patty Prouty
Georgia Wines, Inc.
6469 Battlefield Parkway
Ringgold, GA 30736
www.georgiawines.com; pprouty@gmail.com
706-937-2177
This is red muscadine wine at its finest. Dixie Divine is sweet, smooth and delicious. Enjoy the full-bodied muscadine flavor and taste in this magnificent expression of the unique Southern grape.
Georgia On My Mind
Patty Prouty
Georgia Wines, Inc.
6469 Battlefield Parkway
Ringgold, GA 30736
www.georgiawines.com; pprouty@gmail.com
706-937-2177
It’s a sensational blend of two of Georgia’s finest fruits, muscadines and peaches, that have been nurtured by the Georgia sun and handpicked with Southern pride. It’s truly a bottled treasure.

Hopeulikit Red
Ken Meinhardt
Meinhardt Vineyards
305 Kennedy Pond Rd.
Statesboro, GA 30458
www.meinhardtvineyards.com; winery@meinhardtvineyards.com
912-839-2458
Named after a small community near our winery, Hopeulikit, GA, was once known for its dance hall. It was the place to be on Friday and Saturday night. Hopeulikit Red is sweet, just the wine for food and fun.

Muscadine Supreme
Patty Prouty
Georgia Wines, Inc.
6469 Battlefield Parkway
Ringgold, GA 30736
www.georgiawines.com; pprouty@gmail.com
706-937-2177
Ah! The muscadine! This “cream of the crop” muscadine wine has intense muscadine flavor and aroma. What a Southern treasure! It tastes just like eating fresh muscadines right off the vine.

Persimmon Creek Vineyards Seyval Blanc 2006
Mary Ann Hardman
Persimmon Creek Vineyards
81 Vineyard Lane
Clayton, GA 30525
www.persimmoncreekwine.com
hardmanathns@aol.com
706-212-7380
The Persimmon Creek Seyval Blanc is estate grown and bottled in the north Georgia mountains.
**Pesca**
Ken Meinhardt  
Meinhardt Vineyards  
305 Kennedy Pond Rd.  
Statesboro, GA 30458  
www.meinhardtvineyards.com; winery@meinhardtvineyards.com  
912-839-2458

Our pesca explodes with the flavors of the South. This peach-flavored wine is so overwhelming with flavor, many have said “I can feel the fuzz.”

---

**Plum Southern**
Ken Meinhardt  
Meinhardt Vineyards  
305 Kennedy Pond Rd.  
Statesboro, GA 30458  
www.meinhardtvineyards.com; winery@meinhardtvineyards.com  
912-839-2458

Delightful and smooth plum-flavored wine.

---

**Southern Eagle**
Ken Meinhardt  
Meinhardt Vineyards  
305 Kennedy Pond Rd.  
Statesboro, GA 30458  
www.meinhardtvineyards.com; winery@meinhardtvineyards.com  
912-839-2458

Southern Eagle is a one-of-a-kind red muscadine wine that defies traditional taste. Southern Eagle is semi sweet.

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**Sweet Peach Wine**
Bill Utter  
Butterducks Winery  
3332 Blue Jay Road  
Guyton, GA 31312  
www.butterduckswinery.com; butterduckswinery@yahoo.com  
912-728-9463

This wine brings visions of summer with its smell of fresh, ripe peaches. The taste is sweet, light and well balanced.
The Center for Agribusiness and Economic Development

The Center for Agribusiness and Economic Development is a unit of the College of Agricultural and Environmental Sciences of the University of Georgia, combining the missions of research and extension. The Center has among its objectives:

- To provide feasibility and other short term studies for current of 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 Web site at: www.caed.uga.edu or contact:

John McKissick, Director
Center for Agribusiness and Economic Development
Lumpkin House
The University of Georgia
Athens, Georgia 30602-7509
Phone: (706) 542-0760
caed@ugecon.uga.edu

This catalog is provided as a listing of the 2008 Flavor of Georgia contest entries.

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