2011 Flavor of Georgia

Food Product Contest
DIRECTORY OF PARTICIPANTS & FINALISTS
The Flavor of Georgia Food Product Contest highlights 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 food industry experts. Finalists from each category are identified in this directory. The overall winner will be named on March 22, 2011, at Agricultural Awareness Day in Atlanta.

It is our desire that the Flavor of Georgia Food Product Contest help entrepreneurs in Georgia, who are seeking to enter the food processing industry or expand their current business, receive publicity and exposure for their products. We want the interaction between food processors, brokers, retailers and others involved in the food marketing distribution channels in Georgia to see the great products that these businesses and individuals have to offer and use the 2011 Flavor of Georgia Food Product Contest directory as a tool to promote Georgia’s dynamic food industry.

Throughout the following pages, you will find the 2011 Flavor of Georgia Food Product 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 College of Agricultural and Environmental Sciences Center for Agribusiness and Economic Development, Office of Governor Nathan Deal, Georgia Department of Agriculture, Georgia Agribusiness Council, Center of Innovation for Agribusiness, UGA Department of Food Science and Technology, and Walton EMC are proud to sponsor the 2011 Flavor of Georgia Food Product Contest.

Enjoy a taste of what Georgia has to offer.

Dr. Kent Wolfe
Director
UGA Center for Agribusiness and Economic Development
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BBQ & Hot Sauces

**Bayou Barq World Championship Mustard Sauce**
Kenneth Fakier, Bayou Barq  
7742 Spalding Drive Suite 365, Norcross GA, 770-409-1435  
scoop@bayoubarq.com, www.bayoubarq.com

Inspired by the culinary traditions of southern Louisiana, Bayou Barq World Championship Mustard Sauce is a sweet and spicy infusion of flavors. Perfect for dipping your favorite fish, marinating and basting meat for grilling or drizzling onto vegetables, this sauce turns every meal into a work of art.

**Bayou Barq World Championship Tomato Sauce**
Kenneth Fakier, Bayou Barq  
7742 Spalding Drive Suite 365, Norcross GA, 770-409-1435  
scoop@bayoubarq.com, www.bayoubarq.com

Inspired by culinary traditions of southern Louisiana, Bayou Barq World Championship Tomato Sauce perfectly complements beef and pork with its sweet and savory flavor. Jazz up baked beans, Brunswick stew, scrambled eggs or plain white rice. It makes everything from brisket to Bloody Mary's a reason for celebration.

**Better Than Sex Competition BBQ Sauce - Extra Tingly**
Wiley McCrary, Wiley's Championship BBQ  
4700 U.S. Highway 80 East, Suite N, Savannah GA, 912-201-3259  
janet@wileyschampionshipbbq.com, www.wileyschampionshipbbq.com

The ‘Extra Tingly’ version of Wiley's Championship BBQ Sauce has won numerous awards on the professional barbecue circuit, including first place in the American Royal held in Kansas City and the National Barbecue Association.

**Better Than Sex Competition BBQ Sauce - Original**
Wiley McCrary, Wiley's Championship BBQ  
4700 U.S. Highway 80 East Suite N, Savannah GA, 912-201-3259  
janet@wileyschampionshipbbq.com, www.wileyschampionshipbbq.com

Better Than Sex Competition BBQ Sauce has competed on the professional barbecue circuit for more than 12 years. It has won numerous awards and is now available to the public online.
Big Al’s Georgia Style BBQ Sauce
Todd Brown, National CoPack, LLC
6815 Shiloh Road East, Suite A-3, Alpharetta GA, 770-886-1751
nationalcopack@gmail.com, www.bigalsbbqsauce.com

Big Al’s Georgia Style BBQ Sauce has a tangy, sweet flavor that goes well with any meat or vegetable. The all-natural recipe is made with real chunks of caramelized Georgia peaches you can see and taste. The grilled peaches give the sauce a subtle crunch, making the sauce a unique creation in Georgia barbecue.

Buzzy’s Hot’Lanta Barbecue Sauce
Christopher Myhre, Buzzy’s Fine Foods
463 Johnny Mercer Boulevard, Suite B7, #193, Savannah GA, 912-856-4017
ctmispelon@hotmail.com

Buzzy’s Hot’Lanta Barbecue Sauce is Georgia-style barbecue sauce at its best.

Buzzy’s Savannah Slather Barbecue Sauce
Christopher Myhre, Buzzy’s Fine Foods
463 Johnny Mercer Boulevard, Suite B7, #193, Savannah GA, 912-856-4017
ctmispelon@hotmail.com

Buzzy’s Savannah Slather Barbecue Sauce is not just for breakfast anymore. This sauce is Georgia-style barbecue sauce at its best.

Causey’s Hot BBQ sauce
Wynn Bakke, Causey Foods, Inc.
3674 Lee Street SE, Smyrna GA, 770-405-8407
wynn.bakke@causeyfoods.com, www.causeyfoods.com

Causey’s Hot BBQ sauce is a kicked-up version of the original recipe. This vinegar- and ketchup-based sauce has smooth heat, which makes it good on anything, especially chicken wings.
BBQ & Hot sauces

**Causey’s Original BBQ Sauce**
Wynn Bakke, Causey Foods, Inc.
3674 Lee Street SE, Smyrna GA, 770-405-8407
wynn.bakke@causeyfoods.com, www.causeyfoods.com

Causey’s Original BBQ Sauce is a tangy southern-style vinegar- and ketchup-based sauce. This 25 year old recipe, originally created for barbecue competitions, is great on pork, chicken, beef and even fish.

**Causey’s Rib Sauce**
Wynn Bakke, Causey Foods, Inc.
3674 Lee Street SE, Smyrna GA, 770-405-8407
wynn.bakke@causeyfoods.com, www.causeyfoods.com

Causey’s Rib Sauce is a southern-style sweet sauce with savory blends of brown sugar, molasses, spices and a hint of smoke. The sauce tastes amazing on ribs and chicken and is an excellent accompaniment to pork tenderloin.

**Hogwaller ‘Blue Heaven’ Blueberry Gourmet BBQ Sauce**
Kenneth Dasher, Hogwaller BBQ Sauce
3414 Lee Road, Hoboken GA, 912-550-6494
kenny@hogwallerbbq.com, hogwallerbbq.com

Hogwaller ‘Blue Heaven’ Blueberry Gourmet BBQ Sauce is good and good for you. The sauce adds Georgia-grown blueberries to the original Hogwaller BBQ Sauce recipe created using several recipes from the Savannah and Statesboro areas.

**Lauri Jo’s ‘Shaker Sauce’**
Lauri Jo Bennett, Lauri Jo’s Southern Style Canning, LLC
4332 U.S. Highway 319 North, Norman Park GA, 229-769-3391
laurijossouthernstylecanning@windstream.net, www.laurijossouthernstylecanning.com

Lauri Jo’s Shaker Sauce uses excess green tomato pickle juice and other special ingredients to create a mouth-watering sauce. It is a great and healthy product to put on meats, potatoes and other foods.
Papa Dicky's Perfect Blend ‘Award Winning’ Barbeque Sauce
Earl Kirkley, Papa Dicky's Bar-B-Que Sauce, LLC.
P.O. Box 512, Norman Park GA, 229-798-0941
dkirkley1@windstream.net

Papa Dicky's Perfect Blend Barbeque Sauce originated from an old family recipe that Papa Dicky tweaked to perfection. This sauce is unique with a hint of sweetness combined with a little kick. It is a great sauce to enhance the flavor of any meat, poultry or seafood.

Papa Dicky's Spicy Blend ‘Award Winning’ Barbeque Sauce
Earl Kirkley, Papa Dicky's Bar-B-Que Sauce, LLC.
P.O. Box 512, Norman Park GA, 229-798-0941
dkirkley1@windstream.net

Papa Dicky's Spicy Blend Barbeque Sauce is a unique blend of high-quality ingredients. This sauce is perfected to satisfy the palate of those who prefer a bold, spicy taste with a hint of sweetness on meats, poultry or seafood.

Papa Dicky's Sweet Blend ‘Award Winning’ Barbeque Sauce
Earl Kirkley, Papa Dicky's Bar-B-Que Sauce, LLC.
P.O. Box 512, Norman Park GA, 229-798-0941
dkirkley1@windstream.net

Papa Dicky's Sweet Blend Barbeque Sauce is sweeter than Papa Dickey's other sauces, but is still made using a blend of high-quality ingredients.

Southern Soul Barbeque's ‘Sweet Georgia Brown’ BBQ Sauce
Bufkin Griffin, Southern Soul Barbeque
P.O. Box 24195, 2020 Demere Road, St. Simons Island GA, 912-638-7685
griffinbufkin@yahoo.com, www.southernsoulbbq.com

Southern Soul Barbeque's “Sweet Georgia Brown” BBQ sauce is buttery, brown sugar sweet has a tangy tomato and mustard base and a black pepper kick, and is the perfect compliment for smoked or grilled meats.
**The Spotted Trotter - Georgia Smoked, Pork Belly BBQ Sauce**  
Kevin Ouzts, The Spotted Trotter  
227 Murray Hill Avenue NE, Atlanta GA, 706-351-0798  
kevin@thespottedtrotter.com, www.thespottedtrotter.com

Georgia Smoked, Pork Belly BBQ Sauce has smoked pork belly in the sauce. It is smoky and tangy with a balance of sweet and spice.

**Wiley’s Championship BBQ Pepper Sauce**  
Wiley McCrary, Wiley’s Championship BBQ  
4700 U.S. Highway 80 East, Suite N, Savannah GA, 912-201-3259  
janet@wileyschampionshipbbq.com, www.wileyschampionshipbbq.com

Wiley’s Championship BBQ Pepper Sauce is a great complement to Wiley’s Championship BBQ Sauces.

**Yo Mama’s BBQ sauce**  
Tony Williamson, Yo Mamas BBQ Sauce  
704 Donovan Street, Vidalia GA, 912-293-3106  
tony@yomamasbbqsauce.com

Made from a mother’s recipe, Yo Mama’s Sauce became a highly sought-after sauce for friends and relatives. The sauce is now available for the public.
Confections

Blueberry Syrup (Sugar-Free)
Richard Byne, Byne Blueberry Farms
547 Jones Avenue, Waynesboro GA, 706-554 6244
dick.byne@gmail.com

This blueberry syrup is rich and sugar-free. This product is great for customers who have to watch their sugar intake. The syrup is great on pancakes, waffles, French toast or as a fruit topping. The pulp in the syrup contains a healthy dose of antioxidants.

Boo Bear’s Gourmet Cream Horns
Peggy Williams, Boo Bear Bake Shoppe
3139 Blue Ridge Drive, Blue Ridge GA, 706-964-6554
boobearbakeshoppe@gmail.com

These gourmet cream horns are plump and full of fluffy cream filling. They are available in six flavors: vanilla, peach, pecan, strawberry, chocolate and mocha. All it takes is one bite of heavenly bliss to hook you.

Cake Crumb Sundae
Wendy McGhee, Daisy’s Desserts
9965 Rivertown Road, Palmetto GA, 404-697-7772
wendy@daisysdesserts.com, www.daisysdesserts.com

A Cake Crumb Sundae is made using pieces of moist cake with assorted fillings, toppings and frosting. Unlike their cold cousin, Cake Crumb Sundaes are to be eaten at room temperature or slightly chilled, but never frozen.

Coffee Toffee
Beth Cleveland, Cleveland Organics
P.O. Box 1526, 124 East Main Street, Fort Valley GA, 478-825-3440
beth@naturalpecans.com, www.naturalpecans.com

Delicious Coffee Toffee is made with organic sugar, butter, vanilla and sea salt. It is then topped with a layer of organic chocolate and garnished with naturally-grown dry-roasted pecan pieces and roasted FTO coffee.
Confections

**Fig Newnan**
Kerry and Phyllis Graham, Let Them Eat Toffee!
18a N. Court Square, Newnan GA, 770 683-0137
kerrysfl@hotmail.com

Fig Newnans feature a delicious fig spread sandwiched between two graham crackers enrobed in dark chocolate. The treats are made fresh in a shop on the square in historic Newnan, Georgia.

**Rumtastic Gourmet Rum Cakes**
Lanelle Bowden Gourmet Rum Cakes
3235 Post Woods Drive #A, Atlanta GA, 404-488-5716
www.rumtastic.com

Rumtastic Gourmet Rum Cakes are 100 percent original gourmet rum cakes.

**Jenean’s Gourmet Chocolate Chip Cookies**
Jenean Douglas, Cookies D’Rol
824 Brookdale Drive SW, Atlanta GA, 404-734-4739
cookiesdrol@live.com

Jenean’s Gourmet Chocolate Chip Cookies are made with the finest ingredients. The recipe includes organic whole-wheat flour, organic ghee butter, organic flaxseed, organic whole cane sugar and no enriched white flour or refined sugar.

**Jenean’s Gourmet Oatmeal Raisin Cookies**
Jenean Douglas, Cookies D’Rol
824 Brookdale Drive SW, Atlanta GA, 404-734-4739
cookiesdrol@live.com

Jenean’s Gourmet Oatmeal Raisin Cookies are organically made. The finest ingredients, including grape seed oil, gourmet whole-wheat flour, raw honey, organic maple syrup and organic flaxseed make these cookies delicious. Cookies D’Rol never uses enriched white flour or refined sugar.
Lane’s Fresh All Natural Cinnamon Pecan Bread
Ricky Vining, Lane Southern Orchards
50 Lane Road, P.O. Box 716, Fort Valley GA, 478-825-2891
ricky@lanepacking.com, lanesouthernorchards.com

Lane’s Fresh All Natural Cinnamon Pecan Bread is handmade using pecans grown on a family farm in middle Georgia. It is an all-natural product containing no preservatives or additives with a 15-day shelf life. It can be used in other recipes such as french toast or bread pudding or enjoyed just as it is.

Lane’s Old Fashion Fried Peach Pie
Ricky Vining, Lane Southern Orchards
50 Lane Road, P.O. Box 716, Fort Valley GA, 478-825-2891
ricky@lanepacking.com, lanesouthernorchards.com

Lane’s Old Fashion Fried Peach Pies contain a delicious filling encased in a flaky crust utilizing Faye Elberta peaches grown in Peach County, Georgia. Enjoy as it is or with a scoop of ice cream.

Lane’s Old Fashion Fried Pecan Pie
Ricky Vining, Lane Southern Orchards
50 Lane Road, P.O. Box 716, Fort Valley GA, 478-825-2891
ricky@lanepacking.com, lanesouthernorchards.com

Lane’s Old Fashion Fried Pecan Pie contains a delicious filling encased in a flaky crust utilizing our pecans grown in Middle Georgia. Enjoy as it is or with a scoop of ice cream.

Nekkid Georgia Pecan Toffee
Kerry and Phyllis Graham, Let Them Eat Toffee!
18a N. Court Square, Newnan GA, 770 683-0137
kerrysfl@hotmail.com

Melt in your mouth toffee made with all-natural ingredients including only the finest Georgia pecans.
Pecan Brittle
Marie Watkins, Mmmm. . . Candies
3000 East Park Court, Albany GA, 229-436-2911
irmarie@bellsouth.net

Pecan Brittle is a divinely delicious confection that makes your mouth smile. It is locally-made pecan brittle using Georgia-grown pecans. Mmmm. . . Candies is the sound you hear with every chew.

Rick & Susie’s Scrumptious Little Gourmet Ricotta Cookies
Rick and Susie Berta, Good N Gracious
8 Roscoe Road, Newnan GA, 770-253-3418
info@goodngracious.com, www.goodngracious.com

Rick & Susie’s signature cookies are delectable little gourmet wonders: Small like cookies, moist and light like heavenly tea cakes and handmade and iced in small batches with love. High-quality ingredients including sweet cream butter, eggs, real vanilla and whole ricotta cheese give these cookies a fresh flavor. The cookies are preservative-free. Gracious, they’re good!

Southern Pecan Sandies
Melissa Carden, VeryVera
3113 Washington Road, Augusta GA, 706-860-3492
melissa@veryvera.com, www.veryvera.com

VeryVera’s Southern Pecan Sandies are a melt-in-your-mouth toasted pecan surprise. Handmade in Georgia using local pecans.
Dickey Peach Ice Cream
Cynde Dickey, Dickey Farms, Inc.
3440 Old Highway 341 N, P.O. Box 10, Musella GA, 478-836-4362
cdickey@dickeyfarms.com, www.dickeyfarms.com

Dickey Peach Ice Cream is made from tree-ripened Georgia peaches picked at the family farm. The Dickey family has been growing and packing Georgia peaches for more than 100 years.

Dreaming Cow Honey Pear Yogurt
Kyle Wehner, Dreaming Cow
940 Magnolia Church Road, Pavo GA, 229-859-2677
kyle@dreamingcow.com, www.dreamingcow.com

Tupelo Honey from the Savannah Bee Company and sweet pear juice combine to offer the illusion of a clean and refreshing sauvignon blanc in this Dreaming Cow yogurt. The tartness of the yogurt enhances the floral bouquet during the initial flavor profile and yields to delicate fruit notes.

Dreaming Cow Maple Ginger Yogurt
Kyle Wehner, Dreaming Cow
940 Magnolia Church Road, Pavo GA, 229-859-2677
kyle@dreamingcow.com, www.dreamingcow.com

Dreaming Cow’s Maple Ginger Yogurt combines the bold flavor of organic maple syrup with the metabolic heat sensation of pure ginger root. This crowd pleaser is immaculately balanced and rests beneath a golden cream top layer.

Dreaming Cow Strawberry Pomegranate Yogurt
Kyle Wehner, Dreaming Cow
940 Magnolia Church Road, Pavo GA, 229-859-2677
kyle@dreamingcow.com, www.dreamingcow.com

Organic pomegranate and strawberry juices dominate the flavor profile of Dreaming Cow’s newest yogurt, Strawberry Pomegranate. The natural tartness of pomegranate is tempered by the unique sweetness of organic amber agave nectar to finish off this delicately fruity cup of yogurt.
Elberton Blue Cheese
Tim Young, Nature’s Harmony Farm
1978 Bakers Ferry Road, Elberton GA, 706-436-1852
tim@naturesharmonyfarm.com, www.naturesharmonyfarm.com

Made in the old European style of the world’s greatest blue cheeses, Elberton Blue is handcrafted using raw milk from 100 percent grass-fed cows. The taste of our cheese reflects the diverse pastures, clean water and soil minerals that we carefully cultivate for our cows at Nature’s Harmony Farm.

Georgia Gold Clothbound Cheddar Cheese
Tim Young, Nature’s Harmony Farm
1978 Bakers Ferry Road, Elberton GA, 706-436-1852
tim@naturesharmonyfarm.com, www.naturesharmonyfarm.com

Made in the old European style of the world’s greatest cheddar cheeses, Georgia Gold is handcrafted using raw milk from 100 percent grass-fed cows at Nature’s Harmony Farm. The cheese is wrapped in cheesecloth, smeared with lard from an Ossabaw Island pig, aged and hand nurtured for 6 to 18 months.

High Road Craft Ice Cream & Sorbet
Nicki Schroeder, High Road Craft Ice Cream & Sorbet
2241 Perimeter Park Drive Suite 7, Atlanta GA, 678-701.7623
nicki@highroadcraft.com, highroadcraft.com

High Road Craft Ice Cream & Sorbet is a chef-driven company that makes its own ice cream mix. We studied with both Gelato masters and notable U.S.-based ice cream technologists.

Jalapeno Pimento Cheese
Leah Gordon, Cuisine On The Run
3024 Oaktree Landing, Marietta GA, 678-665-4134
leah@cuisineontherun.com, www.cuisineontherun.com

Jalapeno Pimento Cheese is a delicious blend of cheeses and pimentos with a kick of jalapeños making this spicy product a winner. Cuisine on the Run products are made and marketed to local farmer’s markets.
Savory Pimento Cheese
Melissa Carden, VeryVera
3113 Washington Road, Augusta GA, 706-860-3492
melissa@veryvera.com, www.veryvera.com

VeryVera’s Savory Pimento Cheese is made with sharp cheddar, roasted peppers and cracked black pepper with a signature sauce.

Southern Swiss Dairy Chocolate Milk
Jimmy Franks, Southern Swiss Dairy
279 Rosier Road, Waynesboro GA, 706-437-0527
southernswissdairy@yahoo.com, www.southernswissdairy.com

Southern Swiss Dairy Chocolate Milk is made from non-homogenized whole milk from Southern Swiss Dairy's Brown Swiss cows and real vanilla. The milk is pasteurized using a low-temperature vat. Described by many as a ‘liquid milk shake.’

Southern Swiss Dairy Honey Butter
Jimmy Franks, Southern Swiss Dairy
279 Rosier Road, Waynesboro GA, 706-437-0527
southernswissdairy@yahoo.com, www.southernswissdairy.com

Southern Swiss Dairy Honey Butter is a homemade butter made from the cream of Brown Swiss cattle, flavored with local wildflower honey.

Vidalia Onion & Smoked Black Pepper Cheese Spread
Lorie Quillin-Bell, Q’ Bella, LLC.
P.O. Box 1233, Alpharetta GA, 770-676-7926
qbellagourmet@yahoo.com

Vidalia Onion & Smoked Black Pepper Cheese Spread is made with smoked black pepper, sweet roasted Vidalia onions and three kinds of cheese including sheep’s milk Manouri. This flavorful spread is great on crackers or pita. It also makes a great topping for a burger.
Dairy Products

Wicked Pimina Cheese
Brian Lanham, Harvest Moon Cafe
234 Broad Street, Rome GA, 770-722-1809
brian@myharvestmooncafe.com, www.myharvestmooncafe.com

Wicked Pimina Cheese is a spicy southern pimento cheese made with shredded sharp cheddar cheese which gives it a fantastic homemade texture. Serve it with chips, crackers or melted on a grilled burger.

Jams, Jellies & Sauces

Apple Pecan Butter
Marvin Peachey, Peachey’s Fine Foods LLC
578 Highway 56 N, Waynesboro GA, 706-726-0397
marvin@peacheysfinefoods.com, www.peacheysfinefoods.com

Old-fashioned apple butter combined with pecans, in a ‘North meets South’ flavored sauce.

‘Citizen Cajun’ Mango-Habanero Salsa - Hot
Jason Clabaugh, Big Orson’s Sauce And Salsa Factory, Inc.
3917 Rivaridge Court, Marietta GA, 404-867-7329
boss@bigorson.com, www.bigorson.com

‘Citizen Cajun’ brand mango-habanero salsa is an all-natural, fruit-based product made in Georgia with native Vidalia onions. ‘Citizen Cajun’ has won 16 national awards. The product is available in select retail locations as well as online at www.bigorson.com.
Jams, Jellies & Sauces

‘Citizen Cajun’ Mango-Habanero Salsa - Mild
Jason Clabaugh, Big Orson’s Sauce And Salsa Factory, Inc.
3917 Rivaridge Court, Marietta GA, 404-867-7329
boss@bigorson.com, www.bigorson.com

‘Citizen Cajun’ brand mango-habanero salsa is an all-natural, fruit-based product made in Georgia with native Vidalia onions. ‘Citizen Cajun’ has won 16 national awards. The product is available in select retail locations as well as online at www.bigorson.com.

Emily G’s Jam of Love: Pear Honey Jam
Emily Myers, Emily G’s
5588 Chamblee Dunwoody Road #164, Dunwoody GA, 770-712-5298
emily@emilygs.com, www.emilygs.com

Pear Honey Jam is made from Bartlett pears grown in Good Hope, Georgia. It is all-natural and made by hand.

Jalapeno Vidalia Onion Relish
Marvin Peachey, Peachey’s Fine Foods LLC
578 Highway 56 N, Waynesboro GA, 706-726-0397
marvin@peacheysfinefoods.com, www.peacheysfinefoods.com

Jalapeno Vidalia Onion Relish has a wonderful sweet onion flavor combined with a kick of jalapeño.

Lauri Jo’s Blueberry Pepper Jelly
Lauri Jo Bennett, Lauri Jo’s Southern Style Canning, LLC
4332 U.S. Highway 319 North, Norman Park GA, 229-769-3391
laurijossouthernstylecanning@windstream.net, www.laurijossouthernstylecanning.com

Lauri Jo’s Blueberry Pepper Jelly makes a delicious snack served over cream cheese as well as a great ingredient to cook with that is high in antioxidants. This product is made using Georgia-grown blueberries from ‘The Rock Ranch.’
Lauri Jo’s Peach Salsa
Lauri Jo Bennett, Lauri Jo’s Southern Style Canning, LLC
4332 U.S. Highway 319 North, Norman Park GA, 229-769-3391
laurijossouthernstylecanning@windstream.net, www.laurijossouthernstylecanning.com

Using Georgia peaches, Lauri Jo’s Peach Salsa offers a twist on regular salsa. This is sweet, yet spicy, causing your taste buds to dance while eating.

Lemon Basil Banana Pepper
Tracy Allen, Sensatiables
421 Oriole Drive, Marietta GA, 404-376-0690
info@sensatiables.com, www.sensatiables.com

Lemon Basil Banana Pepper has a unique flavor that has a sweet, fresh taste, but with a little kick. Drizzle over your fried green tomato, serve with soft cheeses like brie or goat cheese, dip your chicken tenders, marinate your pork or lamb. This is not your grandma’s jam.

Olive Affairs Sweet Olive Preserve
Vicki Waddell-Forton, Olive Affairs, Inc.
106 Broad Street, P.O. Box 576, Darien GA, 407-399-0118
oliveaffairs@aol.com, www.oliveaffairs.com

Olive Affairs Sweet Olive Preserve is a sweet savory preserve balancing green olive saltiness with pineapple sweetness. This can be used as a pork glaze, unique topping for Brie cheese, or everyday as a spread.

Peach Salsa
Marvin Peachey, Peachey’s Fine Foods LLC
578 Highway 56 N, Waynesboro GA, 706-726-0397
marvin@peacheysfinefoods.com, www.peacheysfinefoods.com

The sweetness of this Peach Salsa is paired with just the right amount of heat to have you coming back for more.
SALSA ROJA
Marco Martinez, 100% salsas - Zocalo
3157 Windsor Lake Drive, Atlanta GA, 678-907-2397
marco@zocalocreativemex.com, www.100percentsalsas.com

Salsas-Zocalo is a local company founded in 1995. All products are made daily using fresh produce and natural ingredients, never with preservatives or additives. It is the freshest you can get.

Strawberry Peach Preserves
Patsy Mitcham, Hillside Orchard Farms, Inc.
105 Mitcham Circle, Tiger GA, 706-782-4995
patsy@hillsideorchard.com, hillsideorchard.com

Strawberry Peach Preserves is a sweet blend of Georgia strawberries and peaches that tastes great on a hot biscuit or toast.

Sweet Caramelized Onion Jam
Tracy Allen, Sensatiables
421 Oriole Drive, Marietta GA, 404-376-0690
info@sensatiables.com, www.sensatiables.com

Sweet Caramelized Onion Jam has a sweet, bold taste that has versatility for savory dishes. Spread on burgers, grilled cheese, breakfast meats and breads, marinate your pork, or add white wine or cream to make a delicious sauce.
**Happy Hog™ Canadian Bacon**  
Welton Bettis, Double Hill Farms  
P.O. Box 325, Gay GA, 706-538-0205  
welton@hughes.net

Happy Hog™ Canadian Bacon is one of the many hand-raised, Georgia-grown, premium pork products for the discerning consumer seeking locally grown food sources offered from Double Bridges Farms.

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**Happy Hog™ Canadian Ham Medallions**  
Welton Bettis, Double Hill Farms  
P.O. Box 325, Gay GA, 706-538-0205  
welton@hughes.net

Happy Hog™ Canadian Ham Medallions is one of the many hand-raised, Georgia-grown, premium pork products for the discerning consumer seeking locally grown food sources offered from Double Bridges Farms.

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**Happy Hog™ Cubed Canadian Ham**  
Welton Bettis, Double Hill Farms  
P.O. Box 325, Gay GA, 706-538-0205  
welton@hughes.net

Happy Hog™ Cubed Canadian Ham is one of the many hand-raised, Georgia-grown, premium pork products for the discerning consumer seeking locally grown food sources offered from Double Bridges Farms.

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**Sweet Savannah Shrimp Cakes**  
Linda Whiddon, Dubberly’s Seafood  
214 Vernonburg Avenue, Savannah GA, 912-925-6433  
lindawhiddon@bellsouth.net, www.sweetsavannahshrimp.com

Sweet Savannah Shrimp Cakes are all-natural shrimp cakes made from 100 percent wild-caught shrimp and other fresh, local ingredients. Sauté, grill, steam or bake. Serve with favorite dipping sauces, sweet and sour sauce, dill mayo, tartar or cocktail sauce. These cakes are a convenient, high-protein treat perfect for appetizers, after school snacks or a light meal.
Sweet Savannah Shrimp Salad
Linda Whiddon, Dubberly's Seafood
214 Vernonburg Avenue, Savannah GA, 912-925-6433
lindawhiddon@bellsouth.net, www.sweetsavannahshrimp.com

Sweet Savannah Shrimp Salad is a preservative-free, all-natural shrimp salad featuring wild Georgia shrimp harvested by the company's shrimp boats. Additional Georgia-grown ingredients such as sweet pickles and bell peppers impart sweet and savory flavors.

The Spotted Trotter - Georgia Guanciale
Kevin Ouzts, The Spotted Trotter
227 Murray Hill Avenue NE, Atlanta GA, 706-351-0798
kevin@thespottedtrotter.com, www.thespottedtrotter.com

Georgia Guanciale is made with the finest southern pasture raised pork cheeks, dry-cured with a blend of citrus, Georgia-grown garlic and spices. It is then air-dried for a minimum of 30 days. The product is a seasoning meat, that should be toasted golden brown and served in pasta, salads, sauces and entrees.

The Spotted Trotter - Sorghum Syrup Cured Pork Belly
Kevin Ouzts, The Spotted Trotter
227 Murray Hill Avenue NE, Atlanta GA, 706-351-0798
kevin@thespottedtrotter.com, www.thespottedtrotter.com

Sorghum Syrup Cured Pork Belly is made with southern pasture raised pork belly, cured with Georgia sorghum syrup, toasted black pepper, other spices and finished with Georgia pecan smoke for 4 hours. It is then sliced thick, the way bacon should be. To prepare, cook on low and slow heat, turning frequently, until golden brown.
Other Products

Alexander’s Hot Seafood Dip
Michelle Alexander, Your Chef To Go, Inc.
98 Werz Industrial Boulevard, Newnan GA, 678-873-9297
yourcheftogoinc@yahoo.com, www.yourcheftogoinc.com

Alexander’s Hot Seafood Dip highlights beautiful Georgia shrimp, surimi and crab in a distinctive blend of cheeses that will tempt and delight your taste buds.

Alexander’s Tapenade
Michelle Alexander, Your Chef To Go, Inc.
98 Werz Industrial Boulevard, Newnan GA, 678-873-9297
yourcheftogoinc@yahoo.com, www.yourcheftogoinc.com

Alexander’s Tapenade is a unique mix of artichokes and olives blended with premium olive oil. This spread is delicious on crackers, crusty bread, or as a topping on baked chicken or fish.

Bayou Barq Signature Dry Rub
Kenneth Fakier, Bayou Barq
7742 Spalding Drive Suite 365, Norcross GA, 770-409-1435
scoop@bayoubarq.com, www.bayoubarq.com

Bayou Barq Signature Dry Rub features a blend of versatile ingredients that enhance, not overpower, the flavor of your favorite meats and vegetables. The product is gluten-free and MSG-free; made from the finest ingredients available. It’s an infusion of creole flavor that’s great on everything from pork to popcorn.

Blueberry Fruit and Dessert Topping
Richard Byne, Byne Blueberry Farms
547 Jones Avenue, Waynesboro GA, 706-554-6244
dick.byne@gmail.com

Blueberry Fruit and Dessert Topping is very flexible. It could be used with any dessert as a topping. The pulp has been left in the sauce for a healthy boost of antioxidants.
**Chimichurri Sauce**

Robert Schwartz, Samba Flavor Inc.
3635 Burnette Park Drive, Suite 300, Suwanee GA, 404-910-2151
sambaflavor@sambaflavor.com, www.sambaflavor.com

Samba Flavor Chimichurri Sauce is made with fresh herbs and gourmet ingredients for a nice blend with a kick. The beauty of this chimichurri is its ability to elevate even the simplest cuts of meat.

**Farro & Arugula Salad**

Dolores Svensson, SimplyFresh
1300 Heards Ferry Road NW, Sandy Springs GA, 706-207-8936
simplyfreshsalads@gmail.com

Farro & Arugula Salad is a whole-grain salad made using organic and natural ingredients. Farro, arugula, fresh herbs, sun-dried tomatoes, garbanzo beans, extra-virgin olive oil and kosher sea salt make this salad delicious. It is high in protein and fiber, low in sodium and fat, and big on flavor. Healthy never tasted this good!

**GeeChee Girl Foods - Carolina Seafood Gumbo**

Debra McFadden-Bryant, The JelSa Group, LLC
2800 Old Dawson Road, Suite 2-262, Albany GA, 229-291-5730
djmbno@aol.com

Carolina Seafood Gumbo is heavily influenced by a rich food heritage from the coastal regions of the South. Utilizing fresh produce and quality shellfish, it has matured into an authentic and delicious blend of African and American cuisine. ‘Savor the flavor.’

**GeeChee Girl Foods - Cin-a-Rub**

Debra McFadden-Bryant, The JelSa Group, LLC
2800 Old Dawson Road, Suite 2-262, Albany GA, 229-291-5730
djmbno@aol.com

Cin-a-Rub is heavily influenced by a rich food heritage from the South as well as travels around the world. Utilizing quality herbs and aromatics, it has matured into an authentic blend of African and American cuisine. It makes meats taste ‘sinfully delicious.’
Other Products

**Georgia Peach Wine**
Victor Boutier, Boutier Winery
4506 Hudson River Church Road, Danielsville GA,
info@boutierwinery.com

Georgia Peach Wine is award-winning wine made from the finest Georgia peaches that creates a surprisingly light and elegant fruit wine.

**Honey Bacon Vinaigrette**
Kathryn Bullington, Oak Leaf At Belmont Specialty Foods, LLC
P.O. Box 44, Pine Mountain GA, 706-302-9596
kathryn_bullington@yahoo.com, www.oakleafatbelmont.com

Honey Bacon Vinaigrette is a delicious blend of Georgia-made honey, bacon and select herbs and spices. A marriage of flavors that evoke memories of southern home cooking at its finest. This vinaigrette is delicious both as a salad dressing and as a marinade for chicken, pork or turkey.

**Jalapeño Tamales**
Marco Martinez, 100% Artisan Foods LLC
3157 Windsor Lake Drive, Atlanta GA, 678-907-2397
marco@zocalocreativemex.com, www.100centsalsas.com

Jalapeño Tamales are prepared every morning using fresh produce and natural ingredients at Zocalo Restaurants. They are preservative- and additive-free. They are 100 percent handmade and natural. They are the freshest you can get.

**100% Muscadine Juice**
Patsy Mitcham, Hillside Orchard Farms Inc.
105 Mitcham Circle, Tiger GA, 706-782-4995
patsy@hillsideorchard.com, www.hillsideorchard.com

100% Muscadine Juice is a refreshing juice made from fresh Georgia muscadines. Enjoy cold or hot.
Ramblin’ Roosr’ Hushpuppies
Tedd Vaughan, RDV Ventures, Inc.
P.O. Box 1251, Watkinsville GA, 706-310-9900
ceo@ramblinroost.com, www.ramblinroost.com

Ramblin’ Roosr’ Hushpuppies are pre-made, pre-browned and full of Georgia onions. In 2010 these hushpuppies became available for the first time throughout Europe for our military. Crispy outside and fluffy inside whether baked or fried.

Regenerate 100% Blueberry Juice
Francis Spellman, Southern Press And Packing, Inc.
1865 Peacock Dairy Road, Blackshear GA, 912-807-0422
southernpp@accessatc.net, www.southernpressandpacking.com

Regenerate is 100 percent blueberry juice with no added sugar and never from concentrate. It takes one pound of blueberries to make one 10-ounce bottle of juice. The juice tastes great and is an excellent source of antioxidants.

Spillman’s Margarita Mix
David Spillman, Drs Square Enterprises
P.O. Box 686, Statesboro GA, 912-690-1758
drsdrs2@yahoo.com

Tart key lime is blended perfectly with pure cane sugar to create Spillman’s Margarita Mix. A unique natural sweetener and a hint of special spice is added to please the palate and finish perfectly.

Teague & Blacket Sweet Magnolia’s Mustard
Lorie Quillin-Bell, Q’ Bella, LLC
P.O. Box 1233, Alpharetta GA, 770-676-7926
qbellagourmet@yahoo.com

Like fresh horseradish, mustard made from fresh seeds is strong and robust with a hot flavor that doesn’t linger. Made with peach, orange, rosemary and sweet wine, Sweet Magnolia’s Mustard is the perfect accompaniment to chicken, pork, mild sausages and cheese.
Tex Blair’s Everything Seasoning
Tex Blair, Tex Blair’s Everything Seasoning
2723 Hunting Hill Lane, Decatur GA, 678-362-7183
tex@mindspring.com, www.thebbqrub.com

Based on overwhelming demand from his loyal customer base at Joe’s Catering, Tex has decided to share the Everything Seasoning so folks everywhere can enjoy a little bit of Joe’s Catering at home. Originally intended as a dry rub, but you can use on everything. Available for sale online at www.thebbqrub.com.

Handful-of-Nuts
Beth Cleveland, Cleveland Organics
P.O. Box 1526, 124 East Main Street, Fort Valley GA, 478-825-3440
beth@naturalpecans.com, www.naturalpecans.com

Handful-of-Nuts are naturally grown Elliot pecans offered in a handy, one-ounce portion. This healthy snack food is ready for your purse, lunch box or pocket.

Jaxn’s Twice-Baked Potato Stix
David Hays, Bodacious Food Company
339 Gennett Drive, Jasper GA, 706-253-1153
david@bodaciousfoods.com, www.bodaciousfoods.com

Jaxn’s Twice-Baked Potato Stix is a unique snack, gluten-free and made with all-natural ingredients.
Old Mill Kettle Corn
Jim Hornady, Old Mill Kettle Corn
110 Gordon Street, Chickamauga GA, 706-375-8888
orders@oldmillkc.com, www.oldmillkettlecorn.com

Old Mill Kettle Corn original recipe is an all-natural product. It is a healthy snack alternative with only 140 calories in a 2 ½ cup serving size. This product is GMO free, gluten-free, with zero trans fats.

Twisted Pecans
Beth Cleveland, Cleveland Organics
P.O. Box 1526, 124 East Main Street, Fort Valley GA, 478-825-3440
beth@naturalpecans.com, www.naturalpecans.com

Twisted Pecans are made using naturally grown Elliot pecans, which will be USDA Certified Organic in 2012. The nuts are dry roasted with sea salt and organic ingredients. Sugar, cinnamon, nutmeg, and a dash of red pepper flakes give them an unexpected twist.

What Girls Are Made Of...
Beth Cleveland, Cleveland Organics
P.O. Box 1526, 124 East Main Street, Fort Valley GA, 478-825-3440
beth@naturalpecans.com, www.naturalpecans.com

What Girls Are Made Of… is made with naturally grown Elliot pecans. The nuts are dry roasted with all organic ingredients. Sugar, cinnamon and cloves give these pecans that ‘everything nice’ flavor.
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 or potential Georgia agribusiness firms and/or emerging food and fiber industries.

· To provide agricultural, natural resource and demographic data for private and public decision-makers.

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

Center for Agribusiness and Economic Development
Lumpkin House
The University of Georgia
Athens, Georgia 30602-7509
Phone: (706) 542-1861

This catalog is provided as a listing of the 2011 Flavor of Georgia Food Product Contest entries.

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