The Flavor of Georgia Food Product Contest highlights new and innovative Georgia food products and businesses using Georgia agricultural commodities. This year 115 individuals and companies across the state have submitted products for judging by a panel of food industry experts. The overall winner will be named on March 13, 2012, during Agricultural Awareness Day in Atlanta.

This directory features the 2012 food product entries and identifies the finalists from each category. Listed with each product is information on our contest participants. We hope that the Flavor of Georgia Food Product Contest directory can be used as a tool to promote Georgia’s dynamic food industry. You may also find the directory online at www.caed.uga.edu.

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

The University of Georgia College of Agricultural and Environmental Sciences Center for Agribusiness and Economic Development and the Department of Food Science and Technology are proud to sponsor the 2012 Flavor of Georgia Food Product Contest. We are especially grateful for the support the Center of Innovation for Agribusiness, Office of Governor Nathan Deal, Walton EMC, the Georgia Department of Agriculture and the Georgia Agribusiness Council have provided to make this contest a success.

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

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

Amici’s Original Hot Wing Sauce
Chris Torino, Amici Italian Cafe
520 E. Avenue, Madison, GA 30605, 706-474-0151
torino@amici-cafe.com, www.amici-cafe.com

This hot wing sauce recipe has remained the same in Amici’s cafe’s for 20 years. Now you can enjoy this sauce made with a blend of secret spices at home!

Bobby Joe’s BBQ Sauce
Bobby Joe Cason, Southern Family Sauces
P.O. Box 1852, Statesboro, GA 30459, 912-852-5347
rjcgoathead@yahoo.com

Bobby Joe’s family recipe was passed down from his father and mother. Now he and his wife produce over 500 bottles a year.

Bobby Joe’s BBQ Sauce (Sugar Free)
Bobby Joe Cason, Southern Family Sauces
P.O. Box 1852, Statesboro, GA 30459, 912-852-5347
rjcgoathead@yahoo.com

Enjoy Bobby Joe’s sauce without the sugar. Instead, all-natural sweetener is used for that same great taste.

Braswell’s Apple Cinnamon BBQ Sauce
Chris McMahon, Braswell Food Company
226 N. Zetterower Avenue, Statesboro, GA 30458, 912-212-2932
chris@braswells.com, www.braswells.com

Braswell’s Apple Cinnamon BBQ Sauce is a sweet and aromatic South Georgia style sauce specially made to compliment chicken, turkey and pork. It is an amazing finishing sauce for pork loin or chops and adds a welcome flavor to turkey burgers. Kids love it as a dip for chicken fingers.

Chantico Pepper Sauce
Ralph Davia, Pangean Foods LLC
5285 Hunters Oaks Drive, Alpharetta, GA 30009, 770-355-8070
rdavia@chanticopeppersauce.com, www.chanticopeppersauce.com

Chantico Pepper Sauce is a unique combination of arbol peppers, spices and seeds that create a distinctive flavor.

Dirt Road Barbecue Sauce
Tom Davis, Just In Case
P.O. Box 211107, Augusta, GA 30917, 706-855-6380
katieterrell5@gmail.com, www.dirtroadbarbecuesauce.com

Coming out of a backyard test kitchen in Warthen, Ga., Tom Davis’ Dirt Road BBQ Sauce stands apart with a vinegar base and the right kick of spice. As an accompaniment to grilling or as an ingredient in appetizers, the ways to enjoy Dirt Road BBQ Sauce are endless.

Doc’s Barbecue Sauce (Light)
Jimmie Smith
107 Red Fox Run, Macon, GA 31210, 478-997-0400
jsmith2702@bellsouth.net

Doc’s Barbecue Sauce was created by a family physician keenly aware of the growing problem of diabetes, particularly among those in the South. Therefore, Doc’s Sauce (Light) is made without sugar. This sauce accents barbecue nicely and is a great option for people who do not handle sugar well.

Fireman’s Finest Original BBQ Sauce
Ed Bryant, Fireman’s Finest
365 Sturgess Run, Sharpsburg, GA 30277, 770-317-6460
firemanebryant@yahoo.com

As the perfect complement to your next family gathering, Fireman’s Finest Original BBQ Sauce is a skilled balance of sweet and spicy. Fireman’s Finest came about while its creator served 20 years in the fire service and as he competed in five years of BBQ competitions. He says it captures the best flavors that represent Georgia.
Southern Soul BBQ sauces are craft made on Saint Simons Island in Georgia. Red Swine Wine is a classic vinegar based BBQ sauce containing a bright, vine-ripe tomato nose and clean, sharp vinegar body. This is a competition quality cook sauce and condiment made from a family recipe.

Red Oak Manor Bar-B-Que Sauce
Renee Dean, Red Oak Manor LLC
410 N. Louisville Street, Harlem, GA 30814, 706-556-8222
renee@redoakmanor.com, www.redoakmanor.com

Red Oak Manor Bar-B-Que sauce is a perfect blend of southern flavors. Not too hot, but with plenty of spice, it lands on the bull’s eye between tomato, sweet, vinegar and heat. It is great on chicken, beef, fish, pork and even french fries!

Low Country Soul Tangy Mustard BBQ Sauce
Griffin Bufkin, Southern Soul Barbeque
2020 Demere Road, St. Simons Island, GA 31522, 912-638-7685
giffin333@gmail.com, www.southernsoulbbq.com

Low Country Soul is a subtly brown-sugar sweet, classic yellow mustard BBQ sauce with cracked black pepper and a squeeze of fresh lemon. This is a competition quality cook sauce and condiment made from a family recipe.

Hogwaller Rib Sauce
Kenny Dasher, Serenity Farms
3414 Lee Road, Hoboken, GA 31542, 912-550-6494
kenny@hogwallerbbq.com, www.hogwallerbbq.com

This recipe is based on the Old Savannah style. First, Georgia apples are cooked down to make an apple butter. Then the Hogwaller Original Sauce is added to the recipe to make a great grilling sauce for ribs and chicken. The Rib Sauce is great finish to your grilling.

Hot Georgia Soul Sweet & Fiery BBQ Sauce
Griffin Bufkin, Southern Soul Barbeque
2020 Demere Road, St. Simons Island, GA 31522, 912-638-7685
giffin333@gmail.com, www.southernsoulbbq.com

Southern Soul BBQ sauces are craft made on Saint Simons Island in Georgia. Hot Georgia Soul has the same brown-sugar sweet as Sweet Georgia Soul but contains a subtle cayenne kick and a hint of sriracha sauce heat. This is a competition quality cook sauce and condiment made from a family recipe.

Jim’s Smokin’ Que ‘Butt’ Sauce
Jim Guess, Jim’s Smokin’ Que
4971 Gainesville Hwy, Blairsville, GA 30512, 706-835-RIBS (7427)
jguess@windstream.net

The original ‘Butt’ Sauce is a blend of ingredients (fresh whenever possible) for a one-of-a-kind BBQ sauce that you will want to use on everything!
**BBQ & Hot Sauces**

**Sweet Georgia Soul BBQ Sauce**  
Griffin Bufkin, Southern Soul Barbeque  
2020 Demere Road, St. Simons Island, GA 31522, 912-638-7685  
griffin333@gmail.com, www.southernsoulbqq.com

Southern Soul BBQ sauces are made on Saint Simons Island in Georgia. Sweet Georgia Soul has a buttery, brown-sugar sweet, tomato base with a black-pepper kick. This is a competition quality cook sauce and condiment made from a family recipe.

**Tex Blair’s Everything Seasoning**  
Tex Blair, Joe’s Catering  
290 Martin Luther King, Jr. Drive SE, Bldg A14 Suite, Atlanta, GA 30312, 404-882-8028  
tex@thebbqrub.com, www.thebbqrub.com

Tex Blair’s Everything Seasoning can be used on everything that goes in your mouth! For great seasoned flavor add to beef, pork, chicken, seafood, vegetables or eggs.

**The Original Papa Johnny’s Barbeque Sauce**  
Johnny Mitchell, Papa Johnny’s Barbeque Sauce LLC  
489 Taylor Rowland Road, Dexter, GA 31019, 478-875-1747  
kmitchell@progressivetel.com, www.papajohnnysbbqsauce.com

This barbeque sauce was formulated for chopped pork barbeque. It enhances the flavor of the meat instead of covering it up. This sauce is also recommended on chicken and baked potatoes.

**Whitewater Creek BBQ Sauce**  
Jason Allmon, Whitewater Creek BBQ Sauce  
417 Southland Trail, Byron, GA 31008, 478-956-6001  
sauce@whitewatercreekbbq.com, www.whitewatercreekbbq.com

Whitewater Creek sauce is made in small batches to preserve the quality of this family recipe. It is a sweet and spicy sauce that is perfect on pork, chicken or ribs. It can be used for basting, mixing or just dipping. Try it and you’ll be back for more.

**Confections**

**72% Cacao Byne Blueberries**  
Richard Byne, Byne Blueberry Farms  
537 Jones Avenue, Waynesboro, GA 30830, 706-554-6244  
dick.byne@gmail.com

72% Cacao Chocolate Blueberries use a semi-sweet chocolate that is high in cacao for a reason. The higher the percentage of cacao, the more health benefits. Consumers can focus more on the benefits of what they eat with the antioxidants found in both ingredients.

**Boo Bear’s Gourmet Cream Horns**  
Peggy Williams, Boo Bear Bake Shoppe  
P.O. Box 99, 3139 Blue Ridge Drive, Epworth, GA 30541, 706-964-6554  
dec393@gmail.com

Gourmet Cream Horns are plump and filled with fluffy cream filling. One taste and you’ll be hooked!

**Caramel Chocolate Pretzels**  
Nikki Gribble, The Sweet Shoppe of Blue Ridge  
576 E. Main Street, Blue Ridge, GA 30513, 706-632-6886  
contact@sweetshoppeblueridge.com, www.sweetshoppeblueridge.com

This delectable snack is made by dipping salted pretzels into a rich, buttery caramel. The pretzels are drenched in milk chocolate for a sweet and salty treat.

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Peggy Williams, Boo Bear Bake Shoppe  
P.O. Box 99, 3139 Blue Ridge Drive, Epworth, GA 30541, 706-964-6554  
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Nikki Gribble, The Sweet Shoppe of Blue Ridge  
576 E. Main Street, Blue Ridge, GA 30513, 706-632-6886  
contact@sweetshoppeblueridge.com, www.sweetshoppeblueridge.com

This delectable snack is made by dipping salted pretzels into a rich, buttery caramel. The pretzels are drenched in milk chocolate for a sweet and salty treat.

**Cinnamon GODZ Candy**  
Denise Wilkin, Heavenly Confections Inc.  
139 Greenville Street, Newman, GA 30263, 770-251-9505  
godzcandy@bellsouth.net, www.godzcandy.com

Cinnamon Godz Candy is a delectable confectionary peanut candy. It combines the salty taste of Georgia grown peanuts, a sweet, creamy, vanilla coating and a delightful twist of cinnamon. It is deliciously different!
Confections

Dark Chocolate Byne Blueberries
Richard Byne, Byne Blueberry Farms
537 Jones Avenue, Waynesboro, GA 30830, 706-554-6244
dick.byne@gmail.com

Blueberries and chocolate are high in antioxidants and taste good. This product has just the right amount of sweetness for a tasty treat.

Milk Chocolate Toffee with Pecans
Mildred Jordan, Lacey Grace Gourmet Goods Inc.
102 Clarks Bridge Road, Gainesville, GA 30501, 770-361-4772
milli01@bellsouth.net, www.laceygrace.com

Prepared with only the freshest all-natural ingredients including real butter and Georgia grown pecans. The buttery crunch has a slightly more caramel flavor than other brittles. For a melt-in-your-mouth treat that is topped with Callebaut milk chocolate, choose this toffee.

Mercier Orchards Fried Apple Pie
Kay Kendall, Mercier Orchards
8660 Blue Ridge Drive, Blue Ridge, GA 30513, 706-632-3411
kay.kendall@mercier-orchards.com, www.mercier-orchards.com

Fried apple pies are a staple of the Southern dessert diet. This single serving of delicate pastry filled with fresh Mercier apples is fried and glazed to perfection. A Mercier Orchards Fried Apple Pie speaks for itself.

Morsels & More Peach Bites
Genevieve Hampton, Morsels & More
3052 Greyfield Place, Marietta, GA 30067, 866-922-9435
tastegth@comcast.net, www.morselsandmore.com

Peach Hard Candy Bites were specifically created to satisfy the sweet tooth of today's nostalgic consumer. These hard candies are produced from a 102-year-old recipe updated for modern palates. Peach Bites will make your mouth water with their silky smooth, fruity taste and are individually wrapped and ready for sharing.

Mercier Orchards Fried Dried Apple Pie
Kay Kendall, Mercier Orchards
8660 Blue Ridge Drive, Blue Ridge, GA 30513, 706-632-3411
kay.kendall@mercier-orchards.com, www.mercier-orchards.com

This is the traditional fried pie of Southern Appalachia. This single serving of a delicate pastry filled with dried North Georgia apples from Mercier Orchards is fried and glazed to perfection. It is best enjoyed with a side of ice cream.

Peach Melba Cream Cheese Poundcake
Judy Chancey, JudiCakes LLC
6300 Powers Ferry Road PMB 254, Atlanta, GA 30339, 404-851-1393
Judi@judicakes.co, www.judicakes.co

Inspired by Auguste Escoffier's classic Peach Melba dessert, this Georgia peach-infused cream cheese pound cake with fresh raspberry sauce swirled throughout creates a scrumptious new take on two old favorites.

Milk Chocolate Byne Blueberries
Richard Byne, Byne Blueberry Farms
537 Jones Avenue, Waynesboro, GA 30830, 706-554-6244
dick.byne@gmail.com

Blueberries and chocolate are high in antioxidants and taste delicious when put together. This sweet treat makes a great gift for chocolate lovers.

Dark Chocolate Byne Blueberries
Richard Byne, Byne Blueberry Farms
537 Jones Avenue, Waynesboro, GA 30830, 706-554-6244
dick.byne@gmail.com

Blueberries and chocolate are high in antioxidants and taste delicious when put together. This sweet treat makes a great gift for chocolate lovers.

Pecan Brittle
Marie Watkins, Mmmm... Candies
3000 E. Park Court, Albany, GA 31705, 229-436-2911
irmarie@bellsouth.net

It's brittle in a bag! A divinely delicious confection that vibrates your mouth with every bite. It is a locally made pecan brittle using Georgia-grown pecans. Mmmm... Candies, mighty tasty!

Peanut Brittle
Marie Watkins, Mmmm... Candies
3000 E. Park Court, Albany, GA 31705, 229-436-2911
irmarie@bellsouth.net

It's brittle in a bag! A divinely delicious confection that vibrates your mouth with every bite. It is a locally made pecan brittle using Georgia-grown pecans. Mmmm... Candies, mighty tasty!

Milk Chocolate Byne Blueberries
Richard Byne, Byne Blueberry Farms
537 Jones Avenue, Waynesboro, GA 30830, 706-554-6244
dick.byne@gmail.com

Blueberries and chocolate are high in antioxidants and taste delicious when put together. This sweet treat makes a great gift for chocolate lovers.
Confections

Pecan Coconut Brittle
Beth Cleveland, Cleveland Natural Products
P.O. Box 1526, 124 E. Main Street, Fort Valley, GA 31030, 478-825-3440
beth@naturalpecans.com, www.naturalpecans.com

Made with organic ingredients and Certified Naturally Grown pecans. Our decadent chocolate and coffee wafer is topped with Cleveland Natural ‘Pecan Chips,’ chocolate, sea salt, handmade caramel and our fresh roasted coffee for an explosion of flavor.

Dairy Products

Brown Butter Praline Ice Cream
Nicki Schroeder, High Road Craft Ice Cream
2241 Perimeter Park Drive Suite 7, Atlanta, GA 30341, 678-756-3341
nicki@highroadcraft.com, www.highroadcraft.com

Brown sugar, a kiss of sorghum syrup and gently toasted, Georgia sweet cream butter envelop plenty of Georgia-grown pecans in this unique ice cream. But the best part is the brown-butter caramel ribboned throughout for a sophisticated Southern heritage offering.

Caramel Pecan Butter
Tatiana Batskikh, Butter Sensations
3075 Whittier Way, Cumming, GA 30040, 678-205-6348
tanya732@gmail.com, www.buttersensations.com

Uniquely flavored butter that is locally made with all-natural ingredients purchased in Georgia. This wholesome and delicious treat balances creamy goodness with a touch of sweetness.

Sweet Georgia Chocolates
Maritza Pichon, M Chocolat
3960 Old Milton Parkway Suite 200, Alpharetta, GA 30022, 770-777-1780
maritza.pichon@gmail.com, www.mchocolat.com

Sweet Georgia Chocolates is a four-pack sampler box of chocolates made with Georgia grown products. It includes the following fillings: Peach Balsamic Cardamom, Peanut Butter Crisp, Pecan Chai Maple and Blueberry Pomegranate.

The Georgia Pecan Ooh La La
Debra Cohan, Chocolate Ooh La La’s
4087 River Cliff Chase, Marietta, GA 30067, 770-850-8666
oohlalachoco@aol.com, www.chocolateoohlalas.com

Chocolate Ooh La La’s are salty, sweet, decadent treats handmade in Georgia with a French twist! The Georgia Pecan Ooh La La has a taste of Georgia sprinkled on top and is shipped all over the country. With her passion for gifting and decorating, Debbie packages each order of Ooh La La’s inside custom gift boxes adorned with festive ribbons and bows.

Chocolate Milk
Jennifer Glover, Mountain Fresh Creamery/Glo-Crest Dairy
7118 Britt Gailey Road, Clermont, GA 30527, 770-983-1666
gcdairy@gmail.com, www.mountainfreshcreamery.com

This all-natural chocolate milk is made with non-homogenized milk fresh from Glo-Crest dairy farm. The milk only travels 7 miles from the dairy to the processing plant and is sold locally. At Glo-Crest Dairy, the cows are treated like family for the best tasting milk possible.

Covenant Valley Farm’s Georgia Pecan HoneyButter
Nolan & Annie Kennedy, Covenant Valley Farm & Gifts LLC
1752 Crawford Smithonia Road, Colbert, GA 30628, 706-206-7105
covenantvalleyfarm@gmail.com, www.covenantvalleyfarmandgifts.com

Georgia Pecan HoneyButter is made with delicious Certified Naturally Grown honey, Johnston’s Dairy butter, Georgia pecans and a touch of spice. It exemplifies many of Georgia’s agricultural commodities through one incredible tasting food product.
Braswell’s Select Balsamic Sweet Onion Jam
Chris McMahon, Braswell Food Company
226 N. Zetterower Avenue, Statesboro, GA 30458, 912-212-2932
chris@braswells.com, www.braswells.com

Braswell’s Balsamic Sweet Onion Jam is made with Vidalia onions, imported balsamic vinegar and both pure cane and brown sugars. This all-natural jam is sweet and tangy and is used as a surprise layer of flavor on everything from Brie, burgers or even as a finishing glaze for roasted pork loin.

Fortsonia Cheese by Nature’s Harmony Farm
Tim Young, Nature’s Harmony Farm
1978 Bakers Ferry Road, Elberton, GA 30635, 706-436-1852
tim@naturesharmonyfarm.com, www.naturesharmonyfarm.com

This organic, raw-milk cheese is hand washed and turned during 12 months of aging. It is made from grass-fed jersey cows and produced in small batches. Its texture is smooth and firm, and it has hints of sweet, nutty and grassy flavors. Named after the local community where it is made, Fortsonia cheese is available at Georgia’s finer restaurants and retailers.

Georgia Peach Chevre
Jenny O’Connor, The Capra Gia Cheese Company
3325 Shady Grove Road, Carrollton, GA 30116, 770-712-8465
capragia@yahoo.com, www.capragia.com

A true, locally made product, this cheese is a delightful blend of Georgia peaches and Capra Gia’s chevre. Georgia Peach Chevre is a perfect Georgian dessert cheese. It is a whipped, fresh goat cheese made with the milk of their dairy goatherd.

Hot ‘Lanta Peach Piesicle
Jill Shoop, SDG Inc.
1280 Latham Drive, Watkinsville, GA 30677, 706-769-0116
jillshoop@aol.com, www.coolpies.com

Georgians know how to cool off with a fresh, juicy peach. The Hot ‘Lanta Peach Piesicles takes that idea one step further. This frozen pie on a stick is bursting with all of the cool, sweet, succulent flavor you would expect. This is followed by a rush of heat that lingers on your tongue just long enough to remind you why Georgia stays on your mind.

Q’Bella Cheddar & Ale Pub Cheese Spread
Lorie Quillin-Bell, Q’Bella LLC
P.O. Box 1233, Alpharetta, GA 30009, 770-676-7926
info@qbella.net, www.qbella.net

Sharp Cheddar and robust amber Georgia ale are combined with onions and shallots to create a flavorful cheese spread that is a British take on a Southern favorite-- pimento cheese. This spread is perfect with crackers or used as a topping for burgers.

Peaches-n-Cream Ice Cream
Jennifer Glover, Mountain Fresh Creamery/Glo-Crest Dairy
7118 Britt Gailey Road, Clermont, GA 30527, 770-983-1666
gcdairy@gmail.com, www.mountainfreshcreamery.com

This all-natural ice cream is made with milk and cream fresh from their farm. At Glo-Crest Dairy, the cows are treated like family for the best tasting ice cream possible. They take nothing away or add anything to it, so that it is 100 percent of what the cow has to give you.

Q’Bella Cheddar & Ale Pub Cheese Spread
Lorie Quillin-Bell, Q’Bella LLC
P.O. Box 1233, Alpharetta, GA 30009, 770-676-7926
info@qbella.net, www.qbella.net

Sharp Cheddar and robust amber Georgia ale are combined with onions and shallots to create a flavorful cheese spread that is a British take on a Southern favorite-- pimento cheese. This spread is perfect with crackers or used as a topping for burgers.

Balsamic Vinegar Jelly with Vidalia Onions
Kathy Senft, One Screw Loose
467 Mays Road, Stockbridge, GA 30281, 678-428-5752
kathy@onescrewloose.com, www.onescrewloose.com

One Screw Loose takes pride in continuing the tradition of making use of everything that they grow, pick or purchase from other local growers. This jelly is a mix of sweet Vidalia onions and savory balsamic vinegar. It can be used as a rub on a variety of meats.

Jams, Jellies & Sauces
Jams, Jellies & Sauces

Braswell's Select Fig Preserves
Chris McMahon, Braswell Food Company
226 N. Zetterower Avenue, Statesboro, GA 30458, 912-212-2932
chris@braswells.com, www.braswells.com
Since 1946 Braswell's has been making its signature, hand-stirred fig preserve. Braswell's Select Fig Preserves are all-natural and made from Kadota figs that are specially grown for Braswell. This product has a smooth, rich, honey-like texture and homemade flavor. The preserves are packaged in beautiful, reusable European drinking glasses.

Braswell's Select Smoky Chipotle Mustard
Chris McMahon, Braswell Food Company
226 N. Zetterower Avenue, Statesboro, GA 30458, 912-212-2932
chris@braswells.com, www.braswells.com
The Smoky Chipotle Mustard is a blend of top shelf mustard, sharp horseradish and smoky chipotle peppers. Braswell's Select Smoky Chipotle Mustard is the perfect complement for everything from ballpark franks to elegant, low-country crab cakes. This mustard comes packaged in a reusable European drinking glass.

Caramel
Nikki Gribble, The Sweet Shoppe of Blue Ridge
576 E. Main Street, Blue Ridge, GA 30513, 706-632-6886
contact@sweetshoppeblueridge.com, www.sweetshoppeblueridge.com
This is a rich, dark, buttery, homemade caramel sauce perfect for dipping and topping. So good, it's tempting to eat the whole thing by itself!

Frank's Pepperlicious Jelly
Frank Furcron, Philfur Productions Inc.
4380 Danforth Road, Atlanta, GA 30331, 404-914-6809
philfur@bellsouth.net
Made from Georgia grown banana peppers and apples, Pepperlicious Jelly has a sweet, but tangy peppery flavor. It's not too hot, not too mild, but just right. Enjoy on biscuits and toast.

Fresh Fig Conserve
Trina Sylvester, Maxwell Farms
275 Maxwell Road, Dallas, GA 30157, 770-827-3207
theoffice@maxwellfarms.com
Maxwell Farms Fresh Fig Conserve is made with homegrown figs. Each bite is a delightful blend of figs, pineapple, lemons and pecans.

Honey Peach Jam
Lori Bean, Georgia Jams
135 Ken Circle, Fayetteville, GA 30214, 770-828-5685
Lori@georgiajams.com, www.georgiajams.com
Honey Peach Jam is made with Georgia peaches, local wildflower honey and a touch of cinnamon and vanilla bean, so it tastes like home. This jam was commissioned as a companion for the book “Minny Marvelous and her Roaming Recipe Scrapbook” by Leighanne Schneider, a Georgia born artist and writer.

Island Mango Dipping Sauce
Brad Jeffcoat, Vidalia Valley
4320 Ga. Hwy. 178 E., Lyons, GA 30436, 800-673-6338
brad@vidaliavalley.com, www.vidaliavalley.com
A combination of tropical sweetness and earthy kick, this sauce lends itself to a variety of uses, such as a dip, stir-fry sauce and more.

Jacked-Up Peach Pecan Jelly Rub
Kathy Sentf, One Screw Loose
467 Mays Road, Stockbridge, GA 30281, 678-428-5752
kathy@onescrewwloose.com, www.onescrewwloose.com
This jelly rub is made with the ripest peaches from Middle Georgia and pecans from local growers. One Screw Loose follows the traditions of Southern jelly makers by using only local ingredients in order to make the most unique jelly. All three of its jelly makers are lifelong Georgians.
Jams, Jellies & Sauces

Lauri Jo’s Muscadine Pepper Jelly
Lauri Jo Bennett, Lauri Jo’s Southern Style Canning LLC
4428 US Hwy 319 N., Norman Park, GA 31771, 229-769-3391
laurijo@laurijos.com, www.laurijos.com
Lori Jo’s Muscadine Pepper Jelly is the only pepper jelly on the market made with muscadines. This sweet and spicy jelly uses local, all-natural muscadines, which are full of antioxidant, anti-inflammatory and anti-cancer compounds.

Noemi’s Gourmet Chile Ancho Sauce
Noemi Espinoza, Noemi’s Cocina
1720 N. Roberts Road, Kennesaw, GA 30144, 678-581-9638
Noemistamales@yahoo.com, www.noemistamales.com
This Chile Ancho Sauce is a healthy blend of fresh ingredients including Chile Ancho Peppers, tomatoes, onions, garlic and more. It is a delicious compliment to your favorite tamale or enchilada.

Noemi’s Salsa Verde
Noemi Espinoza, Noemi’s Cocina
1720 N. Roberts Road, Kennesaw, GA 30144, 678-581-9638
Noemistamales@yahoo.com, www.noemistamales.com
Fabulously delicious, 100 percent all-natural, no additives or preservatives. They only use the freshest of ingredients to make this full-bodied salsa verde.

Orange Ginger Zing
Sue Sullivan, Hot Squeeze
1145 Oxford Road, Atlanta, GA 30306, 404-377-2987
sue@thehotsqueeze.com, www.thehotsqueeze.com
Orange Ginger Zing is an all-natural, fat-free, low-sodium sauce that can be used in a multitude of ways, either as a sauce, marinade, salad dressing or dip for spring rolls. It tastes good on everything from fish and meat, to vegetables and fruit. Best of all, it requires no refrigeration after opening!

Jams, Jellies & Sauces

Parisa’s Garlic & Basil Sauce
Deborah Parisa, Parisa’s Marinara Sauce Inc.
51 Frederica Oaks Lane, St. Simons Island, GA 31522, 912-634-6485
Sales@parisassauce.com, www.parisassauce.com
This sauce was made for garlic lovers. An extra helping of savory garlic and fresh, sweet basil has been added into our original Marinara in order to create a more flavorful sauce. Parisa’s Garlic & Basil Sauce adds rich flavor to an endless menu of easy meals.

Q’Bella Tangerine & Roasted Coriander Salad Dressing
Lorie Quillin-Bell, Q’Bella LLC
P.O. Box 1233, Alpharetta, GA 30009, 770-676-7926
info@qbella.net, www.qbella.net
This delicate flavored, dairy-free, citrus dressing and marinade incorporates fresh tangerine juice, roasted coriander, shallots and a splash of walnut oil. Local Georgia honey adds just the right amount of sweetness. Serve Tangerine & Roasted Coriander Salad Dressing with peppery greens such as arugula, spinach or a spring mix.

Red Oak Manor Pepper Jelly
Renee Dean, Red Oak Manor
410 N. Louisville Street, Harlem, GA 30814, 706-556-8222
renee@redoakmanor.com, www.redoakmanor.com
The perfect blend of spicy and sweet, Red Oak Manor pepper jelly is best served over cream cheese and crackers. It also gives a super, flavor kick when added to any entree or appetizer.

Spiced Pear Wine Jam
Susan Hinshaw, Sweet Tooth Catering
P.O. Box 243, Mansfield, GA 30055, 678-227-4947
susanhinshaw@peoplepc.com
The key to this jam is that the pears are first poached, then roasted and allowed to absorb the flavor of the wine syrup for two days prior to preparation of the jam.
Jams, Jellies & Sauces

Spiced Pear Wine Jelly
Susan Hinshaw, Sweet Tooth Catering
P.O. Box 243, Mansfield, GA 30055, 678-828-5685
susanhinshaw@peoplepc.com

The key to this jelly is that the pears are first poached, then roasted and allowed to absorb the flavor of the wine syrup for two days prior to preparation of the jelly.

Summer Berries and Wine Jam
Lori Bean, Georgia Jams
135 Ken Circle, Fayetteville, GA 30214, 770-828-5685
Lori@georgiajams.com, www.georgiajams.com

Summer Berries and Wine Jam features the best Georgia sun-ripened strawberries, luscious blueberries and pure Georgia Blackberry Wine from Boutier Winery in Dainelsville, Georgia. This seasonal jam is so berry delicious you’ll wish it was summer year-round!

Meat Products

Em’s Kitchen Brunswick Stew
Emily Ulrich, Em’s Kitchen At Hawthorne Drugs
975 Hawthorne Avenue Suite B, Athens, GA 30606, 706-206-9322
emkitchenhawthorne@gmail.com, www.emskitchenathawthorne.com

This Brunswick stew contains the perfect meat trio of chuck roast, pork loin and chicken. This homemade recipe is best enjoyed with corn bread muffins. Made with corn, onions, tomatoes and a secret seasoning, this stew will comfort any Southerner’s soul.

Five Points Deli Premium Chicken Salad
Richard Lane, Five Points Deli
P.O. Box 48583, Athens, GA 30606, 706-207-5758
richard@fivepointsdeli.com, www.fivepointsdeli.com

This chicken salad has a higher concentration of protein than most. It uses a simple recipe and all-white meat that is great in sandwiches.

GeeChee Girl Foods Seafood Gumbo
Debra McFadden-Bryant, The JelSa Group Inc.
2800 Old Dawson Road Suite 2-262, Albany, GA 31707, 800-918-3468
customerservice@jelsagroup.com; djmbno@aol.com, www.geecheegirlfoods.com

Savor the flavor of this seafood gumbo that has evolved from the cooking styles found along the Coastal regions of Georgia and the Carolinas. Locally grown vegetables, just right seasoning and three types of seafood are the basis for this hearty, one-dish meal.

Three Generations of Georgia Chicken Log
Cindy Fulghum, Three Generations Of Georgia
1600 Nickville Road, Dewy Rose, GA 30634, 706-436-7560
meriwether@bellsouth.net

The Chicken Log will be at home at any table, as it quickly becomes a family favorite. This meat version of a cheese log is perfect for any occasion, no matter how fancy or informal. The outside coating gives the chicken a nutty flavor that keeps you coming back for more.

Chicken Pot Pie
Dolores Svensson, SimplyFresh
255 Village Parkway Suite 760, Marietta, GA 30067, 770-952-9010
simplyfreshsalads@gmail.com, www.simplyfreshmkt.com

This homemade, southern chicken potpie is made with all-white meat, loaded with fresh garden vegetables and topped with a delicate crust. It is a throwback dish to a bygone era of traditional, home-cooked meals.
Other Products

Spiced Rum Cake Musketball
Ricky Barrow, Olde Savannah Rum Cake LLC
820 Abercorn Street, Savannah, GA 31401, 912-349-5122
info@oldesavannahrumcakes.com, www.oldesavannahrumcakes.com

Made of only the finest ingredients and top quality spiced rum, Olde Savannah Rum Cakes is proud to introduce the Musketball. Handmade and hand glazed in the heart of Savannah, this little treasure is a treat the whole crew will enjoy.

Boo Bear’s Southern Fried Okra
Peggy Williams, Boo Bear Bake Shoppe
P.O. Box 99, 3139 Blue Ridge Drive, Epworth, GA 30541, 706-964-6554
dec393@gmail.com

Boo Bear’s Southern Fried Okra is prepared so that it can be stored in the refrigerator or freezer for easy preparation. The okra remains fresh and crispy with a great taste after heating. All the goodness of Southern comfort food, without the mess.

Caramel Chocolate Apple
Nikki Gribble, The Sweet Shoppe of Blue Ridge
576 E. Main Street, Blue Ridge, GA 30513, 706-632-6886
contact@sweetshoppeblueridge.com, www.sweetshoppeblueridge.com

This jumbo Granny Smith apple is hand selected and covered in rich, buttery caramel. Its second dip is a layer of sweet, white chocolate finished with a milk chocolate drizzle. This crisp, apple treat is a must for all chocolate lovers. Makes a great but simple gift!

Cegreens Seasoning
Dennis Aninkora, Cegreens Seasoning LLC
2774 N. Cobb Parkway Suite 109-318, Kennesaw, GA 30152, 678-480-6171
daninkora@cegreens.com, www.cegreens.com

Cegreens Seasoning brings the exotic taste of African Cuisine to your home by combining a variety of fresh, natural ingredients that will make your cooking experience fun and effortless. It is low in carbs and sodium and is cholesterol free. This seasoning is recommended on fish, beef or lamb.

Infused Garlic Basil Oil
James Dault, Sweeva Corporation Inc.
P.O. Box 5435, Canton, GA 30114, 404-992-0199
james@sweetwatergrowers.com, www.sweetwatergrowers.com

The Infused Garlic Basil oil uses the freshest herbs to enhance the flavor of your foods. Great on pasta, bruschetta or vegetables. Herbs and greens are grown using hydroponics (water instead of soil) for the best quality.

Georgia On My Mind (Wine)
Tara Taymore, Georgia Winery
6469 Battlefield Parkway, Ringgold, GA 30736, 706-937-2177
tara@georgiawines.com, www.georgiawines.com

This sweet wine has a heavenly blend of two of Georgia’s finest fruits: juicy muscadines and velvety peaches. Nurtured by the Georgia sun and handpicked with Southern pride, this irresistibly enchanting wine is celebrated as Georgia Winery’s most awarded wine.

Frali Gourmet’s Melanzane Sott’Olio (Eggplant in Oil)
Franco Marra, Frali Gourmet LLC
2700 Gregoire Street Suite 180, Savannah, GA 31404, 912-234-4644
franco@fraligourmet.com, www.fraligourmet.com

This is sliced and marinated Georgia eggplant in extra virgin oil, vinegar, garlic and bay laurel leaves. You can eat them right out of the jar, as a tasty snack with crusty bread, an appetizer before your main course or over pasta. Mangia y’all!

Honey Pecan Vinaigrette
Brad Jeffcoat, Vidalia Valley
4320 Ga. Hwy. 178 E., Lyons, GA 30436, 800-673-6338
brad@vidaliavalley.com, www.vidaliavalley.com

A nice blend of sweet and nutty with just a hint of mustardy tang, this dressing goes well with any type of salad. Try it as a dipping sauce to add a new dimension of flavor to your favorite finger foods.

Mangia y’all!
Cegreens Seasoning
Dennis Aninkora, Cegreens Seasoning LLC
2774 N. Cobb Parkway Suite 109-318, Kennesaw, GA 30152, 678-480-6171
daninkora@cegreens.com, www.cegreens.com

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Spiced Rum Cake Musketball
Ricky Barrow, Olde Savannah Rum Cake LLC
820 Abercorn Street, Savannah, GA 31401, 912-349-5122
info@oldesavannahrumcakes.com, www.oldesavannahrumcakes.com

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P.O. Box 99, 3139 Blue Ridge Drive, Epworth, GA 30541, 706-964-6554
dec393@gmail.com

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Caramel Chocolate Apple
Nikki Gribble, The Sweet Shoppe of Blue Ridge
576 E. Main Street, Blue Ridge, GA 30513, 706-632-6886
contact@sweetshoppeblueridge.com, www.sweetshoppeblueridge.com

This jumbo Granny Smith apple is hand selected and covered in rich, buttery caramel. Its second dip is a layer of sweet, white chocolate finished with a milk chocolate drizzle. This crisp, apple treat is a must for all chocolate lovers. Makes a great but simple gift!

Cegreens Seasoning
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James Dault, Sweeva Corporation Inc.
P.O. Box 5435, Canton, GA 30114, 404-992-0199
james@sweetwatergrowers.com, www.sweetwatergrowers.com

The Infused Garlic Basil oil uses the freshest herbs to enhance the flavor of your foods. Great on pasta, bruschetta or vegetables. Herbs and greens are grown using hydroponics (water instead of soil) for the best quality.
Mercier Orchards Apple Cider
Kay Kendall, Mercier Orchards
8660 Blue Ridge Drive, Blue Ridge, GA 30513, 706-632-3411
kay.kendall@mercier-orchards.com, www.mercier-orchards.com

Lauri Jo’s Southern Spice Cucumber Pickles
Lauri Jo Bennett, Lauri Jo’s Southern Style Canning LLC
4428 US Hwy 319 N., Norman Park, GA 31771, 229-769-3391
laurijo@laurijos.com, www.laurijos.com

Lola’s Zazeeki (Cucumber Dressing)
Tracy Roberson, Lola’s
3841 Donaldson Drive, Chamblee, GA 30341, 678-592-8328
sales@yummylolas.com, www.yummylolas.com

Infused Garlic Red Pepper Oil
James Dault, Sweeva Corporation Inc.
P. O. Box 5435, Canton, GA 30114, 404-992-0199
james@sweetwatergrowers.com, www.sweetwatergrowers.com

Jamaican Hots Gourmet Honey Hot Pickles
Hollie Green, Jamaican Hots LLC
2329 Cascade Road SW Suite B, Atlanta, GA 30311, 770-875-0166
hollie@jamaicanhots.com, www.jamaicanhots.com

Man Cook Southern Grilling Seasoning/Rub
Coy Nichols, Man Cook LLC
3801 River Road, Columbus, GA 31904, 706-570-3851
coy@colormac.com, www.mancookstore.com

With the grilling man in mind, this product works well on just about anything you cook. Searing heat caramelizes the sugar in this seasoning to seal in the succulent juices. It will enhance the flavor of fish, beef, pork, chicken and veggies.

Mercier Orchards Sparkling Apple Cider
Kay Kendall, Mercier Orchards
8660 Blue Ridge Drive, Blue Ridge, GA 30513, 706-632-3411
kay.kendall@mercier-orchards.com, www.mercier-orchards.com

Mercier Orchards Apple Cider comes from the Fannin County hillsides. The apples are hand picked, precisely blended and pressed directly into the bottle. Mercier Orchards Apple Cider speaks for itself.

Man Cook White Wine and Ginger Marinade
Coy Nichols, Man Cook LLC
3801 River Road, Columbus, GA 31904, 706-570-3851
coy@colormac.com, www.mancookstore.com

It took two years to perfect the White Wine and Ginger Marinade recipe. This marinade makes meats tender and mouth-wateringly delicious and is perfect for the man who wants to enhance his cooking experience. Marinade beef or wild game like buffalo for 24 hours, poultry for 2 hours and fish or seafood for 30 minutes.

Mercier Orchards Apple Cider
Kay Kendall, Mercier Orchards
8660 Blue Ridge Drive, Blue Ridge, GA 30513, 706-632-3411
kay.kendall@mercier-orchards.com, www.mercier-orchards.com

Lauri Jo is proud to say she grows the cucumbers she uses in her pickling. Cucumbers are rich in potassium and magnesium that help to lower blood pressure. Combined with the apple-cider vinegar and peppers, these pickles are a hearty and healthy additive for snacks or table condiments.

Jamaican Hots Gourmet Honey Hot Pickles
Hollie Green, Jamaican Hots LLC
2329 Cascade Road SW Suite B, Atlanta, GA 30311, 770-875-0166
hollie@jamaicanhots.com, www.jamaicanhots.com

Gourmet Honey Hot Pickles are sweet with just the right amount of heat. The resulting flavor is like ‘having a party in your mouth.’ Cucumbers are handpicked for each jar, and all processes are done in small batches to ensure consistency and product quality.

Infused Garlic Red Pepper Oil
James Dault, Sweeva Corporation Inc.
P. O. Box 5435, Canton, GA 30114, 404-992-0199
james@sweetwatergrowers.com, www.sweetwatergrowers.com

Infused Garlic Red Pepper Oil has a great, fresh, garlic flavor followed by a little peppery heat. It’s great for adding fresh flavor to any dish. Herbs and greens are grown using hydroponics (water instead of soil) for the best quality.

Man Cook Southern Grilling Seasoning/Rub
Coy Nichols, Man Cook LLC
3801 River Road, Columbus, GA 31904, 706-570-3851
coy@colormac.com, www.mancookstore.com

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Mercier Orchards Sparkling Apple Cider
Kay Kendall, Mercier Orchards
8660 Blue Ridge Drive, Blue Ridge, GA 30513, 706-632-3411
kay.kendall@mercier-orchards.com, www.mercier-orchards.com

Mercier Orchards Apple Cider comes from the Fannin County hillsides. The apples are hand picked, precisely blended and pressed. Then bubbles are added to create an apple cider that dances on your tongue.

Man Cook White Wine and Ginger Marinade
Coy Nichols, Man Cook LLC
3801 River Road, Columbus, GA 31904, 706-570-3851
coy@colormac.com, www.mancookstore.com

It took two years to perfect the White Wine and Ginger Marinade recipe. This marinade makes meats tender and mouth-wateringly delicious and is perfect for the man who wants to enhance his cooking experience. Marinade beef or wild game like buffalo for 24 hours, poultry for 2 hours and fish or seafood for 30 minutes.

Mercier Orchards Sparkling Apple Cider
Kay Kendall, Mercier Orchards
8660 Blue Ridge Drive, Blue Ridge, GA 30513, 706-632-3411
kay.kendall@mercier-orchards.com, www.mercier-orchards.com

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Coy Nichols, Man Cook LLC
3801 River Road, Columbus, GA 31904, 706-570-3851
coy@colormac.com, www.mancookstore.com

With the grilling man in mind, this product works well on just about anything you cook. Searing heat caramelizes the sugar in this seasoning to seal in the succulent juices. It will enhance the flavor of fish, beef, pork, chicken and veggies.
Other Products

Mo’Spices Low Sodium Adobo Seasonings
Monique Jennings, Mo’Spices & Seasonings
P.O. Box 3351, Marietta, GA 30061, 678-338-0641
monique@mospices.com, www.mospices.com

Mo’Spices & Seasonings offers a delicious variety of great-tasting, low-sodium, heart-healthy products. Adobo is the perfect blend of Latin spices and seasonings and a great transformer of food for delicious dishes. These well-balanced seasonings go great on everything from soups to steaks to give you an exotic twist.

Noemi’s Bean and Cheese Tamale with Gourmet Chile Ancho Sauce
Noemi Espinoza, Noemi’s Cocina
1720 N. Roberts Road, Kennesaw, GA 30144, 678-581-9638
Noemistamales@yahoo.com, www.noemistamales.com

This healthy, made-from-scratch, vegetarian tamale is covered with Noemi’s own Gourmet Chile Ancho Sauce. It is just right for the tamale connoisseur: not too mild and not too hot.

Noemi’s Mexican Rice, Cheese and Jalapeño Tamale
Noemi Espinoza, Noemi’s Cocina
1720 N. Roberts Road, Kennesaw, GA 30144, 678-581-9638
Noemistamales@yahoo.com, www.noemistamales.com

Completely handmade, this tamale’s flavor is a blend of cumin, tomatoes and jalapeños, which compliments the taste of the Mexican Rice. This is a market ready product for customers seeking great vegetarian tamales.

Olive Affairs Three-in-One Tomato Bisque Soup
Laurence Eisenberg, Olive Affairs Inc.
P.O. Box 576, 106 Broad St, Darien, GA 31305, 407-399-0118
OliveFoods@aol.com, www.oliveaffairs.com

This is a unique product that can be enjoyed three different ways: 1. Chill for cold gazpacho soup, 2. Eat hot as a comfort soup or 3. Thicken by reducing heat on the stove to create an amazing marinara sauce.

Q’Bella Olive & Goat Cheese Tapenade
Lorie Quillin-Bell, Q’Bella LLC
P.O. Box 1233, Alpharetta, GA 30009, 770-676-7926
info@qbella.net, www.qbella.net

This is a simple relish made up of several kinds of Greek and Mediterranean olives, fresh garlic, sun-dried tomatoes, crumbly goat cheese and olive oil. It is great on rustic French bread or as a topping for grilled fish or chicken.

Savannah Honey
Haley Bowers, Savannah Bee Company
211 Johnny Mercer Boulevard, Savannah, GA 31410, 912-234-0688
haley@savannahbee.com, www.savannahbee.com

Savannah Honey is a wildflower blend from the beautiful Savannah area and Coastal region. The taste of Savannah Honey varies as seasons change and different plants come into bloom; it’s unique to coastal Georgia. A Savannah artist illustrated the label.

Seasonest Original Spice Blend
Crystal Peterson, Seasonest LLC
300 Colonial Center Parkway Suite 100, Roswell, GA 30076, 678-353-3377
crystal.peterson@seasonest.com, www.seasonest.com

Seasonest Original Spice Blend is a handmade, all-purpose seasoning made with gray sea salt from France and all-natural ingredients. It is a savory blend of spices that goes great with most meats, vegetables, soups and other dishes.

Turning Creek Raw Mountain Sourwood Honey
Robert Grant, Turning Creek Artisans
77 Wilson Bridge Lane, Clayton, GA 30525, 706-212-0023
rivercg@aol.com

All of Turning Creek’s honey is raw—no heat is used during the extraction and bottling processes in order to preserve the natural enzymes and health benefits. In addition, the honey is only single filtered so as to leave in the local Georgia mountain pollens.
Other Products

Snack Foods

Vidalia Onion Burgundy Poppyseed Dressing
Brad Jeffcoat, Vidalia Valley
4320 Ga., Hwy. 178 E., Lyons, GA 30436, 800-673-6338
brad@vidaliavalley.com, www.vidaliavalley.com

This specialty dressing contains specially grown, hand-harvested Vidalia onions mixed in harmony with fine Burgundy wine and delicate poppy seeds. This is a gourmet twist on Georgia's beloved vegetable.

Weeks Honey Farm Pure Raw 100% U.S. Honey ‘Wildflower’
Ray Crosby, Weeks Honey Farm Inc.
900 Crosland-Scooterville Road, Omega, GA 31775, 1-800-898-8846
ray@weekshoneyfarm.com, www.weekshoneyfarm.com

Wildflower is a delightful blend of nectars from various spring and summer flowers, trees and shrubs. It has a hearty, rich flavor and can be used in cooking, baking and allergy relief. This Georgia honey is unfiltered and unpasteurized.

Frali Gourmet’s Roasted Pepper Salsa
Franco Marra, Frali Gourmet LLC
2700 Gregory Street Suite 180, Savannah, GA 31404, 912-234-4644
franco@fraligourmet.com, www.fraligourmet.com

The flavors of Italy are combined with Georgia peppers to create this classic artisan salsa. This Savannah made salsa reminds Southerners of their favorite pimento cheese. For a tasty dish, toss with Frali pasta and top with Parmesan cheese, then mangia y’all!

Circle R Beef Jerky’s Caribbean Flavor
Michelle Raulerson, Circle R Beef Jerky
628 Santa Fe Road, Nahuna, GA 31553, 912-614-7466
circlerbeefjerky@yahoo.com

This beef jerky is handcrafted from premium meat and has been marinated and spiced for a sweet yet spicy flavor. Their hands-on approach makes the difference, just taste and see.

Banana Gorilla Granola
Jon Morgan, Pure Bliss Organics
1165 Allgood Road Suite 14, Marietta, GA 30062, 770-579-7665
info@pureblissorganics.com, www.pureblissorganics.com

Authentic flavor comes straight from the source. Only ripe, fresh-peeled organic bananas—no chips, extracts or flavorings—are mixed into every batch of this granola. Made with whole cashews, sunflower seeds and a hint of cinnamon, it’s good enough to munch straight from the bag!

Grits Bits Vidalia Onion Cheese Biscuits
Diane Pfeifer, Strawberry Patch/Grits Bits
273 Eureka Drive NE, Atlanta, GA 30305, 404-261-2197
DiPfeifer@aol.com, www.gritsbits.com

Put some South in your mouth with Grits Bits Vidalia Onion Cheese. These bite-size biscuits are baked with grits into a crispy, cheesy snack. With ingredients like grits and Vidalia onions, these are the ultimate Georgian snack!

Jalopy Jelly
Glendy Martin, Jalopy Foods Inc.
1970 Stafford Place, Marietta, GA 30062, 678-779-4806
glendy@jalopyfoods.com, www.jalopyfoods.com

These candied jalapeños in sweet syrup are best eaten with cream cheese and crackers. You can also use them as a condiment on hotdogs or hamburgers. They can be added to a wide variety of food such as meat loafs, baked beans, ice cream, eggs and even margaritas for a unique taste!
Snack Foods

**Kickin’ Mule’s Olde South Salsa**
Andy Mezzano, Kickin Mule
165 Scenic Ridge Road, Blairsville, GA 30512, 706-745-7162
andyamezzano4re.net, www.kickinmule.net

This best seller contains black-eyed peas, black beans, extra virgin olive oil and other delicious ingredients that let you have the flavor of the South in your kitchen. This product is currently available in seven Atlanta area Whole Foods stores and will soon be available throughout the Southeast region.

**Naughty But Nice BITES**
Jon Morgan, Pure Bliss Organics
1165 Allgood Road Suite 14, Marietta, GA 30062, 770-579-7665
info@pureblissorganics.com, www.pureblissorganics.com

Attack chocolate cravings and hunger pangs with these chewy, flavor-rich BITES. Made with all organic ingredients like dark chocolate, fresh-ground peanut butter, sunflower seeds and flax. Best of all it is sweetened with brown rice syrup and agave, not cane sugar.

**PBthins**
James Bell, Bell Plantation
1017 N. Central Avenue, Tifton, GA 31794, 229-387-7238
kathryn@bellplantation.com, www.bellplantation.com

This is an all-natural, no-additive peanut butter cracker. They are packaged in snack-sized portions to make them easy to take on-the-go. Each 22 gram serving only has 100 calories!

**Pecan Chips**
Beth Cleveland, Cleveland Natural Products
P.O. Box 1526, 124 E. Main Street, Fort Valley, GA 31030, 478-825-3440
beth@naturalpecans.com, www.naturalpecans.com

These toasted pecans are prepared with sea salt and cooked to the perfect crunch. So good you’ll eat them like chips!

**Sewanee Bites**
Mimi Maumus, Home.Made From Scratch
1072 Baxter Street Suite A, Athens, GA 30606, 706-201-1202
cateringbyhomemade@gmail.com, www.homemade-catering.com

Named for an old, Southern expression that declares excited amazement, Sewanee Bites are cheese straws sandwiched with pimiento cheese, rolled in chopped pecans. These bite size snacks are perfect for parties.

**Sweet & Salty Pecans**
Lee Ann Meyer, Lucky Lady Pecans, Gifts and More
110 North Hicks Street, Harlem, GA 30814, 706-556-6216
luckylady@tracy-luckey.com, www.luckyladypecans.com

Our Sweet & Salty Pecans are a wonderful blend of two very Southern flavors: sugar and salt. Some flavor combinations are just meant to be. That’s how these delightful pecans are...the perfect combination of a salty and sweet snack.

**Sweet Georgia Grains Mighty Nut Quartet Granola**
Diane Peck, Sweet Georgia Grains
370 Watkins Road, Tallapoosa, GA 30176, 770-301-0616
dbpeck@yahoo.com

This granola is a mighty blend of four nuts: almonds, hazelnuts, cashews and Georgia-grown pecans. Sweetened with grade A amber maple syrup, this delicious granola works well for breakfast or as a life-saving, mid-afternoon snack.

**Sweet Georgia Grains True Blue Granola**
Diane Peck, Sweet Georgia Grains
370 Watkins Road, Tallapoosa, GA 30176, 770-301-0616
dbpeck@yahoo.com

This breakfast granola is an addictive blend of whole grains, sunflower seeds, sesame seeds and sliced almonds. Lightly sweetened with Georgia wildflower honey and dried blueberries, this granola is guaranteed to get you out of bed in the morning.
Snack Foods

‘Sweet Georgia Heat’ Pecan Halves
Lee Ann Meyer, Lucky Lady Pecans, Gifts and More
110 North Hicks Street, Harlem, GA 30814, 706-556-6216
luckylady@tracy-luckey.com, www.luckyladypecans.com

These flavorful snacks will wake up your taste buds with a hot, spicy kick, but then end up slightly sweet. It’s the perfect flavor combination to keep you coming back for more; they’re addictive!

Sweet Savory Rosemary Granola
Diane Peck, Sweet Georgia Grains
370 Watkins Road, Tallapoosa, GA 30176, 770-301-0616
dbpeck@yahoo.com

A delicious blend of the Old World meets the New South. Sweet Savory Rosemary Granola is a nutrient packed combination of organic oats, seeds and nuts. Locally grown ingredients include Georgia pecans, raw honey, dried rosemary, cayenne and olive oil infused with garlic.

The Orchards Gourmet Cheecans
Sue-anna Dowdy Mealy, The Orchards Gourmet Nuts, Candies, and Gifts LLC
P.O. Box 444, 707 S. Main Street, Wrens, GA 30833, 706-547-2220
sdowdymealy@theorchardsgourmet.com, www.theorchardsgourmet.com

A splendidly Southern, superbly soulful bite of cheese and pecans. Cheecans are part pecan, part cheese straw. This is the perfect snack for any occasion! Made with Cheddar and Parmesan cheeses and pecan meal, Cheecans are sharp with a slightly delayed dash of pepper. They are a joy to the true epicurean!

Vidalia Onion Biscuit
Stephanie Lindley, Byrd Cookie Company
6700 Waters Avenue, Savannah, GA 31406, 912-355-1716
natalie@byrdcookiecompany.com, www.byrdcookiecompany.com

Vidalia Onion Biscuits are a savory cheese snack. Despite its itty-bitty size, it is bursting with that sweet onion flavor only found in delicious Vidalia onions. They’re the perfect buttery snack with a glass of sweet tea or Bloody Mary.

BBQ & Hot Sauces
Amici’s Original Hot Wing Sauce ..........2
Bobby Joe’s BBQ Sauce ...2
Bobby Joe’s BBQ Sauce (Sugar Free) ....2
Brasswell’s Apple Cinnamon BBQ Sauce ...2
Chantilly Pepper Sauce ........3
Dirt Road Barbecue Sauce ........3
Doc’s Barbecue Sauce (Light) ........3
Fireman’s Finest Original BBQ Sauce ..3
‘His Sauce’ ..................................4
Cayuse’s Rib Sauce .....................4
Hogwaller Rib Sauce .................4
Hot Georgia Soul Sweet & Fiery BBQ Sauce .4
Jim’s Smokin’ Que ‘Butt’ Sauce ....4
Louise’s Shack Attack Premium BBQ Sauce ...5
Low Country Soul Tangy Mustard BBQ Sauce ........5
Red Oak Manor Bar-B-Que Sauce ......5
Red Swine Wine Big Venigear-Popper BBQ Sauce .5
Sweet Georgia Soul BBQ Sauce ........6
Tex Blair’s Everything Seasoning ....6
The Original Papa Johnny’s Barbecue Sauce .6
Whitewater Creek BBQ Sauce ........6

Confections
72% Cacao Lyne Blueberries ............7
Boo Bear’s Gourmet Cream Horns ....7
Caramel Chocolate Prettzels ........7
Cinnamon GODZ Candy ............7
Dark Chocolate Lyne Blueberries ....8
Mercier Orchards Fried Apple Pie ....8
Mercier Orchards Fried Dried Apple Pie ..8
Milky Chocolate Lyne Blueberries ...8
Milky Chocolate Toffee with Pecans 9
Morsels & More Peach Bites ....9
Peach Melba Cream Cheese Pound Cake ...9
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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 that combines the missions of research and extension.

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

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