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FLAVOR OF GEORGIA
is hosted and organized by
The University of Georgia
Center for Agribusiness & Economic Development

along with fellow sponsors:
OFFICE OF THE GEORGIA GOVERNOR
GEORGIA DEPARTMENT OF AGRICULTURE
CENTER OF INNOVATION FOR AGRIBUSINESS
WALTON EMC NATURAL GAS
GEORGIA AGRIBUSINESS COUNCIL

FOOD PRODUCT CONTEST 2015

DIRECTORY OF PARTICIPANTS & FINALISTS
The Flavor of Georgia Food Product Contest highlights new and innovative Georgia food products and businesses, showcasing the diversity and excellence of Georgia’s vibrant food sector. More than 100 products were submitted this year, and 30 finalists were selected. The overall winner will be named on March 10, 2015, during the Governor’s Ag Day in Atlanta.

This directory features the 2015 food product entries and identifies the finalists from each category. Information on contest participants is listed with each product. 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 caed.uga.edu.

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 is proud to sponsor the 2015 Flavor of Georgia Food Product Contest. We are especially grateful for the support that the Office of Governor Nathan Deal, the Georgia Department of Agriculture, the Center of Innovation for Agribusiness, Walton EMC Natural Gas, 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

To find out more, visit our website at caed.uga.edu or contact:
Center for Agribusiness and Economic Development
Lumpkin House
The University of Georgia
Athens, Georgia 30602-7509
Phone: (706) 542-2434

This catalog is provided as a listing of the 2015 Flavor of Georgia Food Product Contest entries.
Tim Young (center) receives the Flavor of Georgia grand prize for his Georgia Gold Clothbound Cheddar from Governor Nathan Deal (left) and Agriculture Commissioner Gary Black on March 18, 2014.
BUZZY’S SAVANNAH SLATHER
BARBECUE SAUCE
Christopher Myhre
463 Johnny Mercer Blvd., Suite B7, #193,
Savannah, GA 31410
buzzysbbqsauce@gmail.com • 912-856-4017
Barbecue is not just for breakfast anymore!

CAUSEY’S HOT BBQ SAUCE
Wynn Bakke
3674 Lee St. SE, Smyrna, GA 30080
wynn.bakke@causeyfoods.com • 770-405-8407
www.causeyfoods.com
Causey’s Hot BBQ Sauce has a deep vinegar flavor that is meant to complement any kind of meat and not overpower the taste with too much heat!

G’DADDY SOUTHERN MADE BBQ SAUCE
Jasper Blackburn
1879 Smith Road, Metter, GA 30439
gdaddysauce@outlook.com • 912-687-5988
G’Daddy Southern Made BBQ Sauce was created in 1959, and was kept a family secret for 55 years. It is time to share with others the sauce that makes everyone who tastes it come back for more.

MRS. GRIFFIN’S BARBECUE SAUCE
Roland Neel
P.O. Box 2323, Macon, GA 31203
roland@mrsgriffins.com • 478-475-0039
www.mrsgriffins.com
This traditional Georgia sauce is the oldest in the state, established in 1935. Savory mustard, tomato, spices and vinegar make a thin mop sauce that’s great on everything.

SLAP-U-BACK HOT BBQ SAUCE
Wayne Wittke
4139 Brasher Drive, Marietta, GA 30066
thankswayne@yahoo.com • 404-803-4555
www.thankswayne.com
This sauce has a great balance of flavors. It’s not too sweet or thick, but it’s perfectly hot.

SCORPION STING BBQ SAUCE
Jennifer Adams
2022 Bakers Mill Road, Dacula, GA 30019
Sales@Qsaucestore.com • 770-757-6103
www.Qsaucestore.com
Q Sauce combines our award-winning Classic BBQ Sauce with spicy ghost and scorpion peppers for a perfect combination.

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www.Qsaucestore.com
Q Sauce combines our award-winning Classic BBQ Sauce with spicy ghost and scorpion peppers for a perfect combination.
BARBECUE SAUCES

WILD PIG BBQ SAUCE
Tom Wood
591 Gordon Highway, Gordon, GA 30518
pinkpigbbqsauce@mail.com • 478-452-9195
www.sugarhillsmokehouse.com

This is a spicy, traditional, Georgia barbecue sauce, combining a hint of sweetness, a tangy taste and a spicy level of heat.

WILD WILD EAST: ASIAN BBQ & TERIYAKI GLAZE
Natalie Keng
2690 Cobb Parkway, Suite A5-252, Smyrna, GA 30080
info@chinesesouthernbelle.com • 404-494-0088
www.ChineseSouthernBelle.com

This is an authentic, Asian “recipe-in-a-bottle,” blending fresh ingredients, like pineapple, sesame and molasses; no MSG or cheap fillers.

SWEET & TANGY BBQ SAUCE
Michael D’Rouke
310 Peachtree Industrial Blvd., Sugar Hill, GA 30518
mike@sugarhillsmokehouse.com • 404-630-2419
www.sugarhillsmokehouse.com

This is an all-natural sauce with pure cane sugar and molasses for the sweet flavor and we added tangy tomatoes, mustard and vinegar; no high fructose corn syrup or preservatives.

THURMONT’S SECRET BBQ SAUCE
Bobby Duffy
P.O. Box 842, Forsyth, GA 31029
bobbyduffy@bellsouth.net • 478-9943182
www.thurmondssecretssauce.com

Thurmond’s Secret BBQ Sauce is the best way to take any meal from dull to delicious. It started as a family tradition more than 50 years ago.

DIABLO BLOODY MARY MIX
Lai Reed
618 McKay St., Decatur, GA 30030
rphillsauce@gmail.com • 404-441-7728

Our bloody mary mix uses Georgia-grown tomatoes, balsamic vinegar, horseradish and diablo peppers to create an amazing, garden-fresh flavor.

FRIENDSHIP COFFEE COMPANY SMOOTH AND BLACK COLD-BREWED COFFEE
Gay Fortson
205 Johnny Mercer Blvd., Suite I, Savannah, GA 31410
gay.fortson@friendshipcoffeecompany.com • 912-631-9544
www.FriendshipCoffeeCompany.com

Friendship Coffee Company’s bold, velvety-smooth coffee concentrate can be mixed with milk or water and served over ice, or steaming hot.

FRIENDSHIP COFFEE COMPANY MILK AND HONEY COLD-BREWED COFFEE
Libby Miller
205 Johnny Mercer Blvd., Suite I, Savannah, GA 31410
gay.fortson@friendshipcoffeecompany.com • 912-631-9544
www.FriendshipCoffeeCompany.com

Friendship Coffee Company’s cold-brewed coffee concentrate is brewed and bottled by hand in Savannah, Georgia.
LULU’S CHOCOLATE BAR
SIPPING CHOCOLATE SAUCE
Rebecca Radovich
7060 Hodgson Memorial Drive, Savannah, GA 31406
info@luluschocolatebar.net • 912-355-4960
www.luluschocolatebar.net

This thick, semi-sweet chocolate has been sipped at Lulu’s beloved Savannah restaurant for seven years.

OGEECHEE GOLD GINGER ALE
Chandler Case
2750 Peachtree Industrial Blvd., Suite E, Duluth, GA 30097
chandler@verdankitchen.com • 912-349-2958

Ogeechee Gold Ginger Ale contains ginger, turmeric and galangal, all grown off the coast of the Ogeechee River in Savannah, Georgia.

PAULK’S PRIDE
100% PURPLE MUSCADINE JUICE
Erin Boettger
1788 Satilla Road, Wray, GA 31798
erin@muscadineproductsco.com • 229-468-7873
www.paulkspride.com

Paulk’s Price 100% Purple Muscadine Juice captures the delicious flavor of 100-percent muscadine grapes, with no additives.

ABUNDANT LOVE GLUTEN-FREE CAKE MIXES FROM THE HEART
Shannon Aldridge
1029 Oak Way, Canton, GA 30114
algfcakes@yahoo.com • 678-880-6342
www.a bundtantlovegf cakes.com

Our cake mix produces a gluten-free cake like no other! Our product is not just edible, it’s incredible!

BELOVED BUTTER PECAN COOKIES
Madeleine Warren
8 Old Barn Road, Savannah, GA 31419
mw@edibellesonline.com • 855-334-2355
www.edibellesonline.com

Beloved Butter Pecan Cookies are a delicious treat made of sweet crystals of brown sugar, creamy butter and crunchy pecans!

OGEECHEE GOLD GINGER ALE
Myriam Shuler
7725 Paces Lane, Gainesville, GA 30505
RoyalRoseBakery@gmail.com • 678-513-3970
www.abundtantlovegf cakes.com

C’est Prêt! Peanut Provence Cookies come from a recipe from the Royal Rose Bakery owner’s mother. A Southern-French delicacy, this treat is handmade and dairy-free.

C’EST PRÊT!
PEANUT PROVENCE COOKIES
Myriam Shuler
8 Old Barn Road, Savannah, GA 31419
RoyalRoseBakery@gmail.com • 678-513-3970

C’est Prêt! Peanut Provence Cookies are handmade with the finest organic, natural ingredients.
CAKE BRÛLÉE
Saphir Grici
191 Water Oak St., Athens, GA 30601
holycrepefoodtruck@gmail.com • 706-765-7087

A traditional, French custard pastry created by nuns in 17th-century Bordeaux, Cake Brûlées are caramelized on the outside and succulent on the inside.

GEORGIA PEACH COOKIES
Katie Wells
6700 Waters Ave., Savannah, GA 31406
katie@byrdcookiecompany.com • 912-721-1566
www.byrdcookiecompany.com

Byrd Cookie Company has a host of famous flavors, but none capture the essence of our great state like the Georgia Peach Cookie.

RC’S GOLDEN FLAN
Roda Lopez
4920 Atlanta Highway #450, Alpharetta, GA 30040
rcsgoldenflan@yahoo.com • 973-873-0961
www.facebook.com/pages/RCs-Golden-Flan-LLC/74954051734588

RC’s Golden Flan specializes in homemade rich and creamy Golden Flan.

ROSEMARY COOKIES
Lindsey Payne
1238 Prince Ave. B, Athens, GA 30605
Jlp753@gmail.com • 706-353-0558
www.lindseysculinarymarket.com

Our Rosemary Cookies are LOVED by our customers. Sweet meets savory in this divine confection that teases your palate with home-grown rosemary.

JUDICAKES CREAM CHEESE POUNDCAKE, PEACH MELBA
Judith Chancey
6300 Powers Ferry Road, Suite 600, PMB 254,
Atlanta, GA 30339
Jud@judicakes.co • 404-290-4033
www.judicakes.co

JudiCakes pound cake pairs luscious Georgia peaches with hints of raspberry.

PECAN PRALINES
Azure Rountree
392 Indigo Hills Road, Pembroke, GA 31321
azurebailey@yahoo.com • 912-690-2730

Pecan Pralines sell out at our local farmers market and are currently being sold at the Paula Deen Retail Store in Savannah! Paula Deen said that this is the best pecan praline she has ever put in her mouth. I hope y'all agree!

SOFT SEA-SALTED ORGANIC CARAMELS WITH PECANS
Lyn Gossage
500 Stacia Drive, Covington, GA 30016
breadoflife6.35@hotmail.com • 404-488-7576

By adding sustainable packaging, organic Georgia pecans and all-natural sea salt, these melt-in-your-mouth, 1950’s caramels have been updated for 2015.

TASTY PRAYER -THE COOKIE BOX-
Lisa Vitale
101 Sandy Valley Drive, Warner Robins, GA 31088
tastyprayer@gmail.com • 478-461-2505
www.tastyprayer.com

Tasty Prayer has been a hobby of Lisa Vitale’s since 2005. Basically, she loves to bake and encourage others.
BOURBON PECAN GELATO
Wes Jones
781 Wheeler St. #10, Atlanta, GA 30318
wes@honesucklegelato.com • 404-228-7825
www.honesucklegelato.com

We layer our bourbon gelato with Georgia pecans and our signature, handmade caramel. It’s your after-dinner drink and dessert all in one.

BUTTERCUPS MAPLE PECAN BUTTER
Sandra Duncan
350 Industrial Park Road, Roberta, GA 31078
heartfoods@aol.com • 478-836-3333
www.buttercupsbutter.com

ButterCups Maple Pecan Butter is made with organic, wildflower honey from North Georgia. Fresh, pastured cream is layered with Georgia pecans and a small-batch, handmade caramel

CHEROKEE ROSE CHEESE
Tim Young
1978 Bakers Ferry Road, Elberton, GA 30635
cheese@naturesharmonyfarm.com
www.naturesharmonyfarm.com

Named for Georgia’s state flower, Cherokee Rose Cheese is the color of buttery sunshine and has a creamy texture, with flavors of fresh, sweet milk.

CINNAMON, CARDAMOM & GINGER CULTURED BUTTER
Andrew McBath
3731 Northcrest Road, Suite 3, Atlanta, GA 30340
info@bannerbutter.com • 404-401-3735
www.bannerbutter.com

This gelato features delicious black mission figs complemented by wildflower honey from North Georgia and a hint of cinnamon. The honey coupled with the figs creates a balanced flavor.

HONEY FIG GELATO
Wes Jones
781 Wheeler St. #10, Atlanta, GA 30318
wes@honesucklegelato.com • 404-228-7825
www.honesucklegelato.com

This gelato features delicious black mission figs complemented by wildflower honey from North Georgia and a hint of cinnamon. The honey coupled with the figs creates a balanced flavor.

PAN CASHEW CHEESE
Allison Wunderland
660 Irwin St., Atlanta, GA 30312
hello@pureabundancefood.com • 404-439-9886
www.pureabundancefood.com

Created by a Georgia native with a passion for innovative cuisine, our cultured and aged Pan Cashew Cheese is handmade in small batches from organic ingredients.

CLASSIC PIMENTO CHEESE
Deana Bibb
214 South Smith St., Sandersville, GA 31082
deanatannerbibb@bellsouth.net • 478-232-4021

Classic Pimento Cheese uses premium, naturally aged cheddar and a small-batch processing technique that yields roasted peppers in each bite. Add cottage, and this humble dish transforms into a rich, dairy product.

GET BACK JACK PIMENTO CHEESE
Deana Bibb
214 South Smith St., Sandersville, GA 31082
deanatannerbibb@bellsouth.net • 478-232-4021

Get Back Jack Pimento Cheese uses premium, naturally aged cheddar and a small-batch processing technique that yields roasted peppers in each bite. Don’t forget cousin cottage and the fiery jalapeños for a little spark!
DAIRY PRODUCTS

SALTED CARAMEL ICE CREAM
Jennifer Glover
6615 Cleveland Highway, Clermont, GA 30627
gcdairy@gmail.com • 706-353-0558
www.mountainfreshcreamery.com

Our ice cream is made with non-homogenized, low-temperature pasteurized milk and cream from our dairy, Glo-Crest Dairy, and processed at our creamery.

PIMENTO-LESS CHEESE
Lindsey Payne
1238 Prince Ave. B, Athens, GA 30606
Jlp753@gmail.com • 706-353-0558
www.lindseysculinarymarket.com

Pimento-less Cheese is an old, family recipe that Lindsey has been making since she was age 4. The Southern delicacy blended with savory Georgia pecans is a secret, family concoction.

ROASTED GARLIC, BASIL & PARSLEY CULTURED BUTTER
Andrew McBath
3731 Northcrest Road, Suite 3, Atlanta, GA 30340
info@bannerbutter.com • 404-401-3735
www.bannerbutter.com

Fresh, ripened cream from grass-fed, hormone-free, Georgia cows is used to make this Roasted Garlic, Basil & Parsley Cultured Butter.

SEA-SALTED CARAMEL GELATO
Wes Jones
781 Wheeler St. #10, Atlanta, GA 30318
wes@honeysucklegelato.com • 404-228-7825
www.honeysucklegelato.com

We layer, in ribbons, our own golden-brown, handmade, sea-salted caramel to each batch of our vanilla gelato for a perfectly smooth and slightly salty treat.

SNACKS ON A PLANE GELATO
Wes Jones
781 Wheeler St. #10, Atlanta, GA 30318
wes@honeysucklegelato.com • 404-228-7825
www.honeysucklegelato.com

We start off with a Biscoff gelato base and layer in pretzels, Georgia peanuts and our famous, handmade caramel for the perfect balance of sweet, salty and crunchy.

SEA SALT CULTURED BUTTER
Andrew McBath
3731 Northcrest Road, Suite 3, Atlanta, GA 30340
info@bannerbutter.com • 404-401-3735
www.bannerbutter.com

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SALTED CARAMEL ICE CREAM
Jennifer Glover
6615 Cleveland Highway, Clermont, GA 30627
gcdairy@gmail.com • 706-353-0558
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gcdairy@gmail.com • 706-353-0558
www.mountainfreshcreamery.com

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SALTED CARAMEL ICE CREAM
Jennifer Glover
6615 Cleveland Highway, Clermont, GA 30627
gcdairy@gmail.com • 706-353-0558
www.mountainfreshcreamery.com

Our ice cream is made with non-homogenized, low-temperature pasteurized milk and cream from our dairy, Glo-Crest Dairy, and processed at our creamery.
We use Chambourcin grapes sourced from a local winery on the Unicoi Wine Trail to make our unique, all-natural pepper jelly.

We use Chambourcin grapes sourced from a local winery on the Unicoi Wine Trail to make this unique, all-natural pepper jelly.

Our Georgia Apple Cider Pepper Spread is a taste of fall in the mountains.

We use Chambourcin grapes sourced from a local winery on the Unicoi Wine Trail to make this unique, all-natural pepper jelly.

We use Chambourcin grapes sourced from a local winery on the Unicoi Wine Trail to make our unique, all-natural pepper jelly.

This butter features persimmons, an underappreciated, delicious fruit that grows well in Georgia.

Georgia Vineyard Spread is a unique spread made from Chambourcin grapes grown on the Unicoi Wine Trail.

Our Georgia Apple Cider Pepper Spread is a taste of fall in the mountains.

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We use Chambourcin grapes sourced from a local winery on the Unicoi Wine Trail to make this unique, all-natural pepper jelly.

Jalapeño Lime Fiesta Jam features fresh spice and citrus flavors—it’s a fiesta with cream cheese and on grilled shrimp and chicken!

Moonshine Fruit Spread is made with real whiskey and local ingredients, one batch at a time.
STRAWBERRY LAVENDER JAM
Kim and John Conner
4545 Cochran Mill Road, Fairburn, GA 30213
fairywood2005@aol.com • 678-278-5460
www.fairywoodthicket.com
Strawberry Lavender Jam is a refreshing twist on strawberry jam. It’s truly homemade, with nothing artificial.

SWEET CARROT MARMALADE
Marc Widzowski
545 Goldfinch Way, Stockbridge, GA 30281
info@webbingtons.com • 678-565-1690
www.Webbingtons.com
Carrots, pineapple, pears, honey and a special spice blend combine to make this a unique treat.

WISHAM JELLIES’ BLAZING BLUEBERRY PEPPER JELLY
Eric Wisham
807 North Central Ave., Tifton, GA 31794
wishamjellies@gmail.com • 229-387-8444
www.wishamjellies.com
Our jelly is a delicious way to add spice to your pork, cheese or homemade vinaigrette.

WISHAM JELLIES’ CRANBERRY PEPPER JELLY
Eric Wisham
807 North Central Ave., Tifton, GA 31794
wishamjellies@gmail.com • 229-387-8444
www.wishamjellies.com
This jelly combines a unique blend of tart cranberries and spicy Georgia grown peppers.

UNION COUNTY APPLE BUTTER
Mickey Cummings
168 Old Smokey Road, Blairsville, GA 30512
farmersmarket@uniongov.com • 706-781-8802
www.UCFarmersMarket.com
The Union County Apple Butter recipe came from an elderly lady living in the Blue Ridge Mountains.

VIDALIA ONION CHUTNEY JAM
Kim and John Conner
4545 Cochran Mill Road, Fairburn, GA 30213
fairywood2005@aol.com • 678-278-5460
www.fairywoodthicket.com
Vidalia Onion Chutney Jam makes a spicy-and-sweet complement to a charcuterie board and can be used as a glaze on brisket and chicken.

WISHAM JELLIES’ PEACHY PEACH PEPPER JELLY
Eric Wisham
807 North Central Ave., Tifton, GA 31794
wishamjellies@gmail.com • 229-387-8444
www.wishamjellies.com
Georgia-grown peppers and sweet peaches collide in this jelly! It’s perfect for meats or cobbler.

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Kim and John Conner
4545 Cochran Mill Road, Fairburn, GA 30213
fairywood2005@aol.com • 678-278-5460
www.fairywoodthicket.com
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Eric Wisham
807 North Central Ave., Tifton, GA 31794
wishamjellies@gmail.com • 229-387-8444
www.wishamjellies.com
This jelly combines a unique blend of tart cranberries and spicy Georgia grown peppers.
MARINADES, SAUCES & RUBS

ALL ‘ROUND GOOD GRINDER BLEND
Carol and Dave Legasse
1370 U.S. Highway 80 East, Suite K, Pooler, GA 31322
owners@salttable.com • 912-988-1059
www.salttable.com

This is our first and best-selling blend. It is truly “all ‘round good!” on just about everything! Try it on steaks, as a rub, with olive oil, in hamburgers or on chicken.

BAKER’S BARK CRAFT BEER SAUCE
Chad Baker
P.O. Box 101, Griffin, GA 30224
bakersbark@gmail.com • 770-468-4494
www.bakersbark.com

This is an all-natural, vinegar-based sauce made with Georgia craft beer!

RIO VISTA SASSY SAUCE
Jonathan A. Brown, Sr.
1920 Chandler Road NE, Conyers, GA 30012
riovistafoods@gmail.com • 770-483-2446
www.riovistafoods.com

Rio Vista Sassy Sauce is a tantalizing alternative to cocktail sauce or ketchup. It’s tart, not hot, and kids love it!

SAVANNAH LIVE OAK LIME & PEPPER BLEND
Carol and Dave Legasse
1370 U.S. Highway 80 East, Suite K, Pooler, GA 31322
owners@salttable.com • 912-988-1059
www.salttable.com

We’re asked, “What do you recommend for fish and chicken?” So, we created Savannah Live Oak Lime & Pepper Blend, a best seller!

SAVANNAH GRILLIN’ BLEND
Carol and Dave Legasse
1370 U.S. Highway 80 East, Suite K, Pooler, GA 31322
owners@salttable.com • 912-988-1059
www.salttable.com

This blend yells out “Georgia Good!” Just rub it into your favorite cuts of beef or pork before grilling for a perfect finish. It has a sweet and perfect heat.

CEGREENS ALL NATURAL SEASONING
Aninkora Dennis
2774 N. Cobb Parkway, Suite 109-273, Kennesaw, GA 30152
daninkora@cegreens.com • 678-480-6171
www.cegreens.com

Offering the highest quality and value, our seasoning is made with fresh ingredients and complements any style of cooking.

BODDY BUZZ RUB
Michael McCord
480 Carolwood Lane NE, Atlanta, GA 30342
mm@firebudbrands.com • 888-288-1141
www.firebudbrands.com

Body Buzz Rub is an all-natural, all-purpose, sweet heat seasoning.

SAVANNAH GRILLIN’ BLEND
Carol and Dave Legasse
1370 U.S. Highway 80 East, Suite K, Pooler, GA 31322
owners@salttable.com • 912-988-1059
www.salttable.com

This blend yells out “Georgia Good!” Just rub it into your favorite cuts of beef or pork before grilling for a perfect finish. It has a sweet and perfect heat.
Sinclair’s Special Sauce
Austin Johnson
7302 Wood Hollow Way, Stone Mountain, GA 30087
austinsinclair92@yahoo.com • 678-485-5182
Sinclair’s Special Sauce has an ineffable flavor: It’s a taste that you can’t put your finger on, and can’t keep your hands off.

Crankin’ Spice Rubs Steak Rub
Connor Rankin
418 Palmetto St., St. Simons Island, GA 31522
rankchef@yahoo.com • 912-580-8786
This hand-crafted spice blend is ground locally in St. Simons Island, with no MSG, anti-caking agents or other fillers of any kind. Whole spices used in the making of Steak Rub.

Veracruz Seafood Sauce
Martha McMillin
1170 Howell Mill Road, Suite P10b, Atlanta, GA 30318
info@preservingplace.com • 404-815-JAMS (5267)
www.preservingplace.com
A radically different and delicious seafood sauce, Veracruz Seafood Sauce is bold with a hot flavor and good on all foods.

The Original Maryland Fried Chicken Hot Hot Sauce
Richard Heavilon
P.O. Box 366, Blackshear, GA 31516
omfc7@att.net • 912-337-3360
This is a warm, spicy hot sauce to complement any dish. The difference is delicious.

Tybee Island Coastal Blend
Carol and Dave Legasse
1370 U.S. Highway 80 East, Suite K, Pooler, GA 31322
owners@salttable.com • 912-988-1059
www.salttable.com
This blend of salt and spices, inspired by the Georgia coastal island of Tybee, adds a savory, Southern flavor to your boiled, steamed and fried seafood favorites.

Crankin’ Spice Rubs Cajun Dust
Connor Rankin
418 Palmetto St., St. Simons Island, GA 31522
rankchef@yahoo.com • 912-580-8786
This hand-crafted spice blend is ground locally in St. Simons Island, with no MSG, anti-caking agents or other fillers of any kind. Whole spices used in the making of Cajun Dust.

You Saucy Thing Stir Fry, Marinade & Braising Sauce with Georgia Vidalia Sweet Onion
Margaret Keng
2690 Cobb Parkway, Suite A5-252, Smyrna, GA 30080
info@chinesesouthernbelle.com • 404-494-0088
www.ChineseSouthernBelle.com
This blend of 12-plus ingredients makes a “60-second stir fry.” It’s all natural.
**GRASS-FED NEW YORK STRIP STEAK**  
Del Ferguson  
934 Driggers Road, Brooklet, GA 30415  
del@huntercattle.com • 912-823-2333  
www.huntercattle.com

Born and raised in the pastures of South Georgia and processed on our family farm, our beef has no added hormones or antibiotics.

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**STRIPLING’S JALAPEÑO AND CHEESE SMOKED SAUSAGE**  
Ashley Goss  
1401 West Blvd., Moultrie, GA 31768  
ashley@striplings.com • 229-985-4226  
www.striplings.com

Jalapeños are often served with cheese on top or stuffed inside, so we took our much-loved link sausage and gave it even more heat.

---

**TUSCAN STYLE SALMON**  
Jolene Dingler  
1988 Highway 54 W, Fayetteville, GA 30214  
kelly@gourmetstation.com • 888-944-9794  
www.gourmetstation.com

This delicious, wild, Keta salmon fillet combines with unique toppings for an old-world European flavor.

---

**STRIPLING’S PAN SAUSAGE (MILD)**  
Ashley Goss  
1401 West Blvd., Moultrie, GA 31768  
ashley@striplings.com • 229-985-4226  
www.striplings.com

Stripling’s Pan Sausage (Mild) is a classic, Southern favorite, enjoyed in your favorite dishes.

---

**TURKEY SAUSAGE WITH DRIED CRANBERRIES**  
Reid Harrison  
22775 U.S. Highway 27, Bluffton, GA 39824  
Reid.Harrison@whiteoakpastures.com • 229-641-2081  
www.WhiteOakPastures.com

This sausage features our humanely raised, pastured turkey.

---

**UNCURED SMOKED BLACKSTRAP BACON**  
Del Ferguson  
934 Driggers Road, Brooklet, GA 30415  
del@huntercattle.com • 912-823-2333  
www.huntercattle.com

Our handcrafted Blackstrap Molasses Bacon is the perfect mixture of crispy saltiness and a hint of sweet, crunchy edges.
BLOODY MARY HIMALAYAN PINK SALT
Julie Feagin
2870 Peachtree Road #278, Atlanta, GA 30305
julie@backtoorganic.com • 678-576-1435
www.backtoorganic.com
Meals and cocktails become gourmet in a pinch with this small-batch, organic seasoning salt.

GEORGIA WILDFLOWER HONEY WITH COMB, 16 OZ.
Robert Edmondson
14 Honey House Road, Stockton, GA 31649
bob@zeiglerhoney.com • 229-242-1726
www.zeiglerhoney.com
This combines two of Georgia’s finest products – strained honey and honeycomb. Both are pure, raw, unfiltered and unadulterated.

BLUEBERRY VINAIGRETTE
Richard Byne
537 Jones Ave., Waynesboro, GA 30830
dick.byne@gmail.com • 706-554-6244
www.ByneBlueberries.com
Blueberry Vinaigrette makes a salad more colorful and healthier. Good Day Cafe and Byne Blueberry Farms collaborate on this.

BLOODY MARY HIMALAYAN PINK SALT
Julie Feagin
2870 Peachtree Road #278, Atlanta, GA 30305
julie@backtoorganic.com • 678-576-1435
www.backtoorganic.com
Meals and cocktails become gourmet in a pinch with this small-batch, organic seasoning salt.

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14 Honey House Road, Stockton, GA 31649
bob@zeiglerhoney.com • 229-242-1726
www.zeiglerhoney.com
This combines two of Georgia’s finest products – strained honey and honeycomb. Both are pure, raw, unfiltered and unadulterated.

BALSAMICO AL MIRTILLO
Adriana Coppola
3635 Burnette Parkway Drive, Suite 300, Suwanee, GA 30022
info@altacucinaitalia.com • 770-369-4231
www.altacucinaitalia.com
Handcrafted in small batches, Balsamico al Mirtillo is a white balsamic reduction with local blueberries. It’s 100 percent natural.

COUNTRY CHOW CHOW (MILD)
Teresa Smallwood
516 Smallwood Hill Drive, Commerce, GA 30530
dick.byne@gmail.com • 706-554-6244
www.ByneBlueberries.com
Blueberry Vinaigrette makes a salad more colorful and healthier. Good Day Cafe and Byne Blueberry Farms collaborate on this.

OLIVER FARM INFUSED SUNFLOWER OIL
Clay Oliver
802 Watson Road, Pitts, GA 31072
ifarameat@hotmail.com • 229-406-9906
www.oliverfarm.com
Sunflowers were the first oil seeds grown and pressed into oil on the farm. The idea and recipe to infuse the oil came from time spent with family and friends around the table.

COUNTRY CHOW CHOW (MILD)
Teresa Smallwood
516 Smallwood Hill Drive, Commerce, GA 30530
mtnheritagcanning@yahoo.com • 706-207-4780
Country Chow Chow (Mild) is ol’ time chow chow made using only local ingredients, one batch at a time.

SALSA, CHUTNEYS & CONDIMENTS

SALSA, CHUTNEYS & CONDIMENTS
DOUX SOUTH
SWEET GEORGIA RED RELISH
Debbie Hungarland
1579 Monroe Drive NE #426, Atlanta, GA 30324
info@douxsouth.com • 847-651-2430
www.douxsouth.com
Sweet Georgia Red is a sweet pepper relish with red peppers, carmelized onions and toasted garlic. It’s perfect for all occasions.

GEORGIA HEAT SAUCE
BALSAMIC BLUEBERRY
Griffin Bufkin
2020 Demere Road, St. Simons Island, GA 31522
griffin@southernsoulbbq.com • 912-638-SOUL
www.southernsoulbbq.com
This sauce, made with Georgia blueberries with a splash of balsamic vinegar, gets its heat from ripe, fiery Red Savina Habanero peppers.

TULLA’S RED BLUE CHEESE
Tulla and Britt White
129 Main St., LaGrange, GA 30240
tulla@tullawhite.com • 706-845-8888
www.tullawhite.com
Tulla’s Red Blue Cheese is a one-of-a-kind product that you can’t forget.

RIO VISTA SALAD DRESSING
Jonathan A. Brown, Sr.
1920 Chandler Road NE, Conyers, GA 30012
riovistafoods@gmail.com • 770-483-2446
www.riovistafoods.com
For a gourmet salad, all you need is Rio Vista Salad Dressing and lettuce for “A River of Good Taste.” There’s a single in each bite.

SPICY TOMATO CHUTNEY
Diane Reik
1182 Brookhaven Glen NE, Atlanta, GA 30319
GBC@goldenbaychutney.com • 404-800-5322
www.goldenbaychutney.com
This all-natural tomato chutney has a unique flavor with a little kick and adds spice to any dish.

TULLA’S WHITE BALSAMIC VINAIGRETTE
Tulla and Britt White
129 Main St., LaGrange, GA 30240
tulla@tullawhite.com • 706-845-8888
www.tullawhite.com
Tulla’s White Balsamic Vinaigrette was created two days before my restaurant opened 12 years ago and has been popular among the locals ever since.

TULLA’S TRI-COLOR PEPPERCORN RANCH
Tulla and Britt White
129 Main St., LaGrange, GA 30240
tulla@tullawhite.com • 706-845-8888
www.tullawhite.com
Tulla’s Tri-Color Peppercorn Ranch is a favorite and one of the most highly requested dressings at our restaurant.
ALL ABUNDT CAKE GOURMET POPCORN
Kimberly Powell
2702 Farmstead Road, Smyrna, GA 30080
info@allabundtcake.com • 678-810-0214
www.allabundtcake.com

All Abundt Cake’s Chocolate Georgia Peach Popcorn is lightly salted and drizzled with creamy chocolate, infused with organic peach-flavor oil. It’s your choice, share it or not.

CARIBBEAN JERK BEEF JERKY
Daniel Douglass
318 South 4th St., Tennille, GA 31089
deeptwodsbsj@gmail.com • 478-357-0429

Caribbean Jerk started in the fall of 2014; while working in law enforcement, I wanted a snack that I could carry with me and enjoy throughout the day.

GEORGIA GRINDERS PEANUT BUTTER
Jaime Foster
3400 West Hospital Ave., Suite 103, Chamblee, GA 30341
jfoster@hfprovisions.com • 666-327-9301
www.georgiagrinders.com

Georgia Grinders Peanut Butter is Georgia’s first handcrafted, premium peanut butter, sourcing non-GMO peanuts from Georgia.

HOT BEEF JERKY
Daniel Douglass
318 South 4th St., Tennille, GA 31089
deeptwodsbsj@gmail.com • 478-357-0429

Hot started in the fall of 2014; while working in law enforcement, I wanted a snack that I could carry with me and enjoy throughout the day.

KIM’S GOURMET CHEESE STRAWS
Kim Kaiser
105 Deer Crossing Road, Statesboro, GA 30461
kkaiser@bulloch.net • 912-682-2638
www.kimscheesestraws.com

Using my grandmother’s recipe and my own instincts, I set out to create my own. These are our most popular cheese straws. They are super-cheesy with a kick of spice.

GLUTEN- & SOY-FREE DUCK JERKY
Reid Harrison
22775 U.S. Highway 27, Bluffton, GA 39824
Reid.Harrison@whiteoakpastures.com • 229-641-2081
www.WhiteOakPastures.com

This jerky, featuring humanely raised, pastured duck, is processed from start to finish on White Oak Pastures’ fifth-generation farm.

GRITS BITS “SWEET GEORGIA BROWNIE”
Diane Pfeifer
P.O. Box 52404, Atlanta, GA 30355-0404
Diane@GritsBits.com • 404-261-2197
www.GritsBits.com

Grits lend a crunch to our dark chocolate cookies, Sweet Georgia Brownies!
SNACK FOODS

LUPA’S KITCHEN MORNING GLORY CEREAL
Lupa Irie, ND
5918 New Peachtree Road B-1, Doraville, GA 30340
info@lupaskitchen.com • 404-664-4209
www.lupaskitchen.com

Lupa’s Kitchen Morning Glory Cereal is a gluten-free cereal with a unique blend of sprouted buckwheat.

SAVANNAH SNAPS
Chandler Case
2750 Peachtree Industrial Blvd., Suite E, Duluth, GA 30097
chandler@verdantkitchen.com • 912-349-2958
www.verdantkitchen.com

These delectable ginger snaps contain flavorful, Georgia-grown ginger.

PEPPER JELLY PECANS
Mimi Maumus
1072 Baxter St., Suite A, Athens, GA 30606
cateringbyhomemade@gmail.com • 706-206-9216
www.homemade-catering.com

These are toasted Georgia pecans candied in a pepper jelly glaze, using the base of pepper jelly that was made for years by my grandmother.

SHORT STRAWS, ORIGINAL FLAVOR
Margaret Amos
3601 Hilton Ave., Suite 230, Columbus, GA 31904
margaret@southernstraws.com • 706-507-1531
www.southernstraws.com

Southern Straws short straws are made from scratch, old-fashioned cheese straws. They’re all-natural with a spicy kick!

TERIYAKI
Daniel Douglass
318 South 4th St., Tennille, GA 31089
deeppwoodsbj@gmail.com • 478-357-0429
www.striplings.com

Stripling’s Beef Jerky is hand-trimmed by our butchers. Each cut of beef is sliced into strips and coated with a heavy pepper dry rub.

VIDALIA ONION CRACKERS
Katie Wells
6700 Waters Ave., Savannah, GA 31406
katie@byrdcookiecompany.com • 912-721-1566
www.byrdcookiecompany.com

Byrd Cookie Company introduces the Vidalia Onion Cracker, a savory snack that features Georgia’s sweet onions.

STRIPLING’S ORIGINAL BEEF JERKY
Ashley Goss
1401 West Blvd., Moultrie, GA 31768
ashley@striplings.com • 229-985-4226
www.striplings.com

Stripling’s Original Beef Jerky is made from whole cuts of pork loin, cut into strips. Each piece is coated in Stripling’s pork rub, giving the jerky plenty of spicy flavor.

STRIPLING’S PORK JERKY
Ashley Goss
1401 West Blvd., Moultrie, GA 31768
ashley@striplings.com • 229-985-4226
www.striplings.com

Stripling’s Pork Jerky is made from whole cuts of pork loin, cut into strips. Each piece is coated in Stripling’s pork rub, giving the jerky plenty of spicy flavor.
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<tr>
<td>All ‘Round Good Grinder Blend</td>
<td>18</td>
</tr>
<tr>
<td>Savannah Griller’ Blend</td>
<td>19</td>
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<tr>
<td>Savannah Live Oak Lime &amp; Pepper Blend</td>
<td>19</td>
</tr>
<tr>
<td>Tybee Island Coastal Blend</td>
<td>20</td>
</tr>
<tr>
<td>Sinclair’s Sauce</td>
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</tr>
<tr>
<td>BBQ</td>
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<tr>
<td>Special</td>
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<tr>
<td>Slap-U-Back Hot BBQ Sauce</td>
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<tr>
<td>Southern Soul BBQ Georgia Heat Sauce</td>
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<tr>
<td>Balsamic Blueberry</td>
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<tr>
<td>Southern Straw Short Straws, Original Flavor</td>
<td>30</td>
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<tr>
<td>Stripings’</td>
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<tr>
<td>Jalapeno and Cheese Smoked Sausage</td>
<td>22</td>
</tr>
<tr>
<td>Original Beef Jerky</td>
<td>31</td>
</tr>
<tr>
<td>Pan Sausage (Mild)</td>
<td>22</td>
</tr>
<tr>
<td>Pork Jerky</td>
<td>31</td>
</tr>
<tr>
<td>Sugarhill Smokehouse Sweet &amp; Tangy BBQ Sauce</td>
<td>4</td>
</tr>
<tr>
<td>Grits Bits Sweet Georgia Brownie</td>
<td>29</td>
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<tr>
<td>Tasty Prayer Cookie Box</td>
<td>9</td>
</tr>
<tr>
<td>The Original Maryland Fried Chicken Hot Hot Sauce</td>
<td>20</td>
</tr>
<tr>
<td>Tulla’s</td>
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</tr>
<tr>
<td>Red Blue Cheese</td>
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<tr>
<td>Tri-Color Peppercorn Ranch</td>
<td>27</td>
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<tr>
<td>White Balsamic Vinaigrette</td>
<td>27</td>
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<tr>
<td>Uncilo Preserves</td>
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<tr>
<td>Georgia Apple Cider Pepper Spread</td>
<td>14</td>
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<tr>
<td>Georgia Vineyard Fire Spread</td>
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<tr>
<td>Georgia Vineyard Fire Spread</td>
<td>14</td>
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<tr>
<td>Union County Apple Butter</td>
<td>16</td>
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<tr>
<td>Verdant Kitchen Savannah Snaps</td>
<td>30</td>
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<tr>
<td>Webbonning’s Sweet Carrot Marmalade</td>
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</tr>
<tr>
<td>White Oak Pastures</td>
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<tr>
<td>Gluten- &amp; Soy-Free Duck Jerky</td>
<td>29</td>
</tr>
<tr>
<td>Turkey Sausage with Dried Cranberries</td>
<td>22</td>
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<tr>
<td>Wholly Pops Pumpkin Pie</td>
<td>32</td>
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<tr>
<td>Wild Pig BBQ Sauce</td>
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<tr>
<td>Wisham Jellies</td>
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</tr>
<tr>
<td>Blazing Blueberry Pepper Jelly</td>
<td>17</td>
</tr>
<tr>
<td>Cranberry Pepper Jelly</td>
<td>17</td>
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<tr>
<td>Peachy Peach Pepper Jelly</td>
<td>17</td>
</tr>
<tr>
<td>Ziegler’s</td>
<td></td>
</tr>
<tr>
<td>Georgia Wildflower Honey with Comb, 16 oz</td>
<td>24</td>
</tr>
<tr>
<td>Georgia Wildflower Honeycomb, 12 oz</td>
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</tr>
</tbody>
</table>
More than just a contest...

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

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

IMPACT ANALYSIS
We serve Georgia’s communities by examining the economic potential of proposed projects or events. Impact analysis provides a means to estimate the effects of economic activity.

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

POLICY ANALYSIS
We provide key decision-makers with research on emerging issues relevant to the well-being of Georgia’s economy. By providing objective data through investigative research, policymakers have easy access to valuable information.

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

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

ADDITIONAL CAED RESOURCES, PUBLICATIONS AND PROJECTS

Ag Forecast – Our agricultural economists will give the economic outlook for agriculture for the coming year. Through annual meetings and publications, participants network with local producers, stakeholders and UGA Extension agents. The Ag Forecast book provides a detailed analysis of each major commodity produced in the state.

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

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

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

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

Our bakery co-packer started a night shift in order to keep up with my orders and we’ve even been placed in the Emmy® gift bags. The ongoing possibilities resulting from the contest have been phenomenal.”

2014 Finalist Judy Chancey, JudiCakes LLC, Caramel Sea Salt Cream Cheese Poundcake

Contestant Resources

FoodPIC
caes.uga.edu/center/foodpic

Georgia Department of Agriculture
agr.georgia.gov

Small Business Development Center Network
georgiasbdc.org

Sterling Risk Advisors
sterlingriskadvisors.com

Walk Georgia
walkgeorgia.org

Past Grand Prize Winners

From Atlanta to Zebulon, Georgia is rife with fresh ingredients and talented tastemakers. The Flavor of Georgia contest was created in 2007 by the University of Georgia Center for Agribusiness and Economic Development. Every year the contest celebrates Georgia’s agricultural resources and innovative food commodity producers.

2007
White Oak Grassfed Beef Ribeye
White Oak Pastures, Bluffton

2008
Low Country Pastry
Bradley Creek Seafood, Savannah

2009
Flat Creek Lodge Aztec Cheddar
Flat Creek Lodge Dairy, Swainsboro

2010
Grill Honey
Savannah Bee Company, Savannah

2011
Emily G’s Pear Honey Jam
Jam of Love, Dunwoody

2012
Brown Butter Praline Ice Cream
High Road Craft Ice Cream, Atlanta

2013
Georgia Peach Tea Bonbons
Chocolate South, Atlanta

2014
Georgia Gold Clothbound Cheddar Cheese
Nature’s Harmony Farm, Elberton