THE FLAVOR OF GEORGIA FOOD PRODUCT CONTEST highlights innovative, market-ready or commercially available food products, showcasing the diversity, trends and excellence of the state’s vibrant food sector.

We truly appreciate the businesses that submitted 117 products this year, and the 33 finalists that were selected to go to the final round in Atlanta, on March 21. Products are categorized, then judged by a panel of food industry professionals based on taste, consumer appeal, innovation, uniqueness and, of course, their representation of Georgia.

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

It’s our desire that the Flavor of Georgia contest helps entrepreneurs enter the food industry or expand their current business, and that they receive publicity and exposure for their products.

We also want the interaction between food processors, brokers, retailers and others involved in food marketing distribution channels in Georgia to sample the great products offered by these businesses and individuals.

The University of Georgia College of Agricultural and Environmental Sciences is proud to host the Flavor of Georgia contest as a signature event each year. We hope you enjoy a taste of what Georgia has to offer.

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

Kent Wolfe
Director, UGA Center for Agribusiness and Economic Development
BARBECUE SAUCES

Dry Creek BBQ Sauce
Dry Creek Foods LLC
230 Dry Creek Road
Wrightsville, GA 31096
bruce.veal@yahoo.com
478-304-2213
www.drycreekfoods.net

Dry Creek BBQ Sauce has a hint of sweetness, and is a little tangy with a little heat. It is great on all meats, especially on chicken and pork. Give it a try.

Georgia’s Vinegar Hot Barbeque Sauce
The Sauce Company, Inc.
1169 Timberland Drive SW
Lilburn, GA 30047
sgalt@georgiasauce.com
678-689-1496
www.georgiasauce.com

A versatile, everyday Georgia-style hot barbecue sauce that’s vinegar based with a secret blend of Eastern and Western spices and the fresh zing of lime, this sauce is free of high fructose corn syrup, additives and preservatives.

Jalapeno Jacks
Jalapeno Jacks
4064 Sweetbriar Drive
Martinez, GA 30907
iknowjack@jalapenojacks.com
706-228-7252
www.jalapenojacks.com

Jacks Sauce is a unique blend of jalapeño and honey in a vinegar and tomato base. It has the perfect tang and spice with smoky notes from the chipotle peppers. It can be used as a wing sauce, marinade, condiment and barbecue sauce.
BARBECUE SAUCES

**OINK, CACKLE & MOO ORIGINAL BBQ SAUCE**
Oink, Cackle & Moo BBQ
P.O. Box 1604
Woodstock, GA 30188
oinkcacklemoo@gmail.com
770-820-4231
www.oinkcacklemoo.com

Developed in the early 1960s, this sauce has been a secret weapon at barbecue competitions. It is the perfect combination of sweet with a little kick. The sauce enhances the flavors of pork, poultry and beef, but its goodness isn’t limited to meat.

**SMOKIN’ TEMPTATIONS CHAMPIONSHIP BBQ SAUCE**
Smokin’ Temptations Catering
307 Old Albany Road
Moultrie, GA 31768
smokintemptations@mediacombb.net
229-740-0484
www.smokintemptations.com

After barbecue competition wins across the Southeast, the sauce was put in stores. Smokin Temptations Championship BBQ Sauce is Georgia grown, all natural and a palate pleaser.

**TANGY COFFEE BBQ SAUCINADA**
Natures Kitchen, LLC
4651 Woodstock Road
Suite 208-101
Roswell, GA 30075
rmitchell@natureskitchen.com
678-845-6897
www.natureskitchen.com

This Tangy Coffee BBQ Saucinade is the newest addition to a line of saucinades – a cooking sauce and marinade – inspired by our culinary experiences and Jamaican and Indian cultures.

**THE GRILLMAN BBQ COMPANY ORIGINAL BBQ SAUCE**
The Grillman BBQ Company
6865 Woodhaven Drive
Cumming, GA 30041
grillmanbbq@gmail.com
678-644-5850
www.the grillmanbbq company.com

This original BBQ sauce is a Grillman BBQ Company competition barbecue sauce.

**UNCLE RHETT’S BACK SLAPPIN’ BBQ SAUCE**
Uncle Rhett’s, LLC
1018 N. Irwin Ave.
Ocilla, GA 31774
rhett@unclerhetts.com
229-425-1733
www.unclerhetts.com

Uncle Rhett has been voted “Best Cook in the World” by six nieces and two nephews.

**WICKED QUE GEORGIA VINEGAR BBQ SAUCE**
Neptune Industries, Inc.
P.O. Box 41
Watkinsville, GA 30677
jcneptune@gmail.com
706 769 1570
www.wickedque.net

Wicked Que provides competition-quality barbecue seasonings and spices.
ALLORA’R BEVERAGES
- “CITRUS BLEND” TEA
AllOra’R Beverages, LLC
1227 Rockbridge Road
Suites 208-250
Stone Mountain, GA 30087
allorabeverages@gmail.com
678-472-1093
www.allorabeverages.com

Providing “A Taste From The Heart,” AllOra’R Beverages, LLC offers its natural, full-bodied Citrus Blend iced tea. It is one of several tea blends made in Georgia as a “Delica-Tea”! Citrus Blend is a healthy blend of wholesome flavors.

AROMA RIDGE
GEORGIA PECAN FLAVORED COFFEE
Aroma Ridge Inc.
1831 West Oak Parkway
Suite C
Marietta, GA 30062
wickedjacks@aromaridge.com
770-421-9600
www.aromaridge.com

Aroma Ridge includes coffee roasters and bakers of Jamaican rum cakes and biscotti.

GOLDA KOMBUCHA
Cultured South, LLC
P.O. Box 8612
Atlanta, GA 31106
melanie@culturedsouth.com
770-823-9568
www.goldakombucha.com

Started in Atlanta in 2013, Golda Kombucha is Georgia’s first and finest sparkling kombucha tea, a probiotic drink containing vitamins and live and active cultures to aid digestion, boost the immune system and energize the body while using local flavors.
GUATEMALAN COFFEE  
Three Tree Coffee Roasters  
442 S Main St. Suite 1A  
Statesboro, GA 30458  
klayman@3treecoffeeroasters.com  
912-681-8733  
www.threetreecoffee.com

Roasted locally in Statesboro, Georgia, this Guatemalan coffee was sourced from Maria in the Carmona region of Antigua. In partnership with Café Intencional, this region benefits from many initiatives, including clean water projects. This delicious coffee tastes nutty with a hint of Georgia peach!

HEAVEN’S FINEST LEMONADE – CHARLOTTE BELL CARIBBEAN BLEND  
Heaven’s Finest Beverages LLC  
2372 Sentinel Place, SW  
Marietta, GA 30064  
jaybethel@hotmail.com  
678-865-3742  
www.chefjay.org

Heaven’s Finest Lemonade is an all-natural drink mix. This healthy and delicious drink mix will quench the thirst.

PERKY MOOSE CARAMEL APPLE CIDER  
Perky Moose  
3211 Grant Road  
Atlanta, GA 30316  
info@perkymoose.com  
404-622-3242  
www.perkymoose.com

The Perky Moose beverage company is located in Conley, Georgia, and develops and packages small batch instant drink mixes. The company’s signature flavor is Caramel Apple Cider.

RUBY HIBISCUS TEA  
Sabor Provisions  
P.O. Box 907692  
Gainesville, GA 30501  
info@saborprovisions.com  
404-433-5106

Ruby Hibiscus Tea is a refreshing drink made from the calyx of hibiscus flowers that is naturally caffeine-free and high in antioxidants. Serve it hot or cold with a slice of lime for extra pizzazz.

TAPROOT COLD BREWED COFFEE  
Three Tree Coffee Roasters  
441 S Main St. Suite 1A  
Statesboro, GA 30458  
klayman@3treecoffeeroasters.com  
912-681-8733  
www.threetreecoffee.com

To celebrate three years of operation, Three Tree Coffee Roasters unveils its new Taproot Cold Brewed Coffee, named after its foundation mission. This rich and creamy beverage is flavored with homemade pecan milk from local, Georgia pecans!

WORRYFREE TEA  
Biron Herbal Teas  
430 Pine Vista Drive  
Macon, GA 31204  
andi@bironteas.com  
770-322-4001  
www.bironteas.com

This fragrant jasmine and lavender blend contains a hint of honey and traditional herbs. Each herb was carefully selected, creating the perfect blend for harmony and relaxation. Breathe in the delightful aroma and let go of the worry and angst.
BOLD BREAD AND BUTTER PICKLES
Punky’s Pickles
115 Summer Creek Cove
Dallas, GA 30157
dmanharth@punkyspickles.com
770-572-5510
www.punkyspickles.com

Handmade in small batches, Bold Bread and Butter Pickles are one of the most popular pickles. The pickle starts as sweet and savory, then the warmth of the mild jalapeños follow. This is not the pickle you expected. They are distinctively different.

CASHIN’S HOUSE DRESSING
Cashin Chukkar Farm DBA Cashin’s Salad Dressing
1005 Little River Way
Alpharetta, GA 30004
wrightsusan277@gmail.com
678-899-0509
www.chukkarfarmpoloclub.com

Cashin’s House Dressing is an unique, tangy, savory, zesty, pleasantly different kind of dressing and marinade.

CHERRY BOOM SHAKALAKA SAUCE
Cornerstone Fruit Sauce 3:9, LLC
517 Mark Ave.
Marietta, GA 30066
cornerstonefruit39@gmail.com
404-376-7738
www.cornerstonefruitsauce39.com

This is a multipurpose, premium sauce made with cherries, cherry juice and smoky hot spices that can be used on meats, cheeses, seafood, vegetables and desserts. Grill, dip, baste, drizzle or spread it to make any dish “Shakalaka”! It’s sweet, spicy, tart and sassy!
EEZY SAUCE
Eezy Foodz
1048 Flat Shoals Road, Apt. 205
Atlanta, GA 30344
eezyfoodz@gmail.com
678-237-2101
www.eezyfoodz.wix.com/eezy-sauce

This bold, sweet and tangy signature sauce with the right kick goes on everything! Eezy Sauce is a tomato-based condiment made with choice seasonings and spices that is the perfect addition to any meal. It’s sure to satisfy!

GINGER BREAD AND BUTTER PICKLES
Punky’s Pickles
115 Summer Creek Cove
Dallas, GA 30157
dmanharth@punkypickles.com
770-855-4989
www.punkypickles.com

Asian inspired, these Ginger Bread and Butter Pickles are handmade in small batches. There is a lot of detail packed into this jar for a uniquely delicious experience. They are distinctly different.

GREEN TOMATO PICKLES
Osage Farms
309 Tatum Lane
Rabun Gap, GA 30568
bbqjane@windstream.net
706-746-2690
www.tomlinbbq.com

These Georgia-grown green tomatoes, picked and pickled locally in Rabun Gap, Georgia, are great on their own. They also make an ordinary sandwich into an awesome sandwich.

GEORGIA’S GOURMET TOMATO KETCHUP
The Sauce Company, Inc.
1169 Timberland Drive SW
Lilburn, GA 30047
dmanharth@punkypickles.com
770-855-4989
www.georgiasauce.com

This pure tomato ketchup is 100 percent natural, crafted with the finest ingredients, and its thick, tangy and sweet. It is made with tomato paste from ripe, red tomatoes, and uses light brown sugar for a sweetener and a unique blend of spices.

JAKE’S REAPER PEPPER RELISH
Jake’s Produce & Cannery
591 Knox Bridge Highway
White, GA 30184
lisa@jakesproduce.com
404-667-5121
www.jakesfreshmarket

Spice up salads, hot dogs or dips by adding Jake’s Reaper Pepper Relish for a “controlled heat”. Each bite begins with a sweet pepper flavor that leads to a quick burst of heat.

LAURI JO’S GEORGIA PEACH SALSA
Lauri Jo’s Southern Style Canning
4428 U.S. Highway 319 N
P.O. Box 248
Norman Park, GA 31771
lauri@laurijos.com
229-769-3391
www.laurijos.com

Georgia is known as the “Peach State,” and Lauri Jo’s Georgia Peach Salsa is an all-time favorite. With each bite, experience all the flavors of traditional salsa with a sweet burst of juicy Georgia peaches. Enjoy this product straight out of the jar.
**Midland Ghost White Pepper Sauce**

Midland Ghost White Pepper Sauce is crafted from ghost peppers that were Georgia grown and harvested by family in Midland, Ga., then barrel aged to create a unique sauce to complement almost anything.

**Mojo Villajos**

Limoges Fine Products, LLC
930 Riverhaven Drive
Suwanee, GA 30024
dan@limogesfineproducts.com
404-394-4190
www.limogesfineproducts.com

Mojo Villajos, pronounced “moho viyahos” is an all-purpose Canary Island condiment made of olive oil, garlic, chili peppers and a combination of smoky Mediterranean spices. It’s the perfect accompaniment to use in spicing up week night dinners or weekend cookouts!

**LeAnn’s Gourmet Zucchini Relish**

LeAnn’s Gourmet Foods
1 Cherry Street
Hampton, GA 30228
leannsgourmetfoods@gmail.com
770-560-5980
www.leannsgourmetfoods.com

LeAnn’s Gourmet Foods was inspired by an old, family recipe that includes traditional Southern flavors. LeAnn’s Gourmet Zucchini Relish is a sweet blend of zucchini, onions, peppers and spices. Only the freshest ingredients are used in this all-natural product.

**Sweet Jasper Heat Eudora Chow Chow**

Harrison Family Farm
P.O. Box 11
Monticello, GA 31064
roger@harrisonfamily.farm
404-987-4111
www.harrisonfamily.farm

Harrison Family Farm’s Sweet Jasper Heat Eudora Chow Chow is a 200-plus-year old family recipe and has quickly gained a loyal following as the largest small-batch/artisan chow chow in Georgia.

**Tropical Island Saucinade**

Nature’s Kitchen, LLC
4651 Woodstock Road
Suite 208-101
Roswell, GA 30075
rmitchell@natureskitchen.com
678-845-6897
www.natureskitchen.com

Can’t make it to the islands? Treat the tastebuds to a taste of the islands instead with Tropical Island Saucinade. A great addition to the kitchen, it’s even better with chicken, seafood, and vegetables.

**Uncle Rhett’s Tailgate Honey Mustard**

Uncle Rhett’s, LLC
1018 N. Irwin Ave.
Ocilla, GA 31774
rhett@unclerhetts.com
229-425-1733
www.unclerhetts.com

No matter who is being cheered for, everyone is sure to win with this one! Tailgate Honey Mustard is great on fried chicken, ham sandwiches, pigs in a blanket, and more. Enjoy the sweet taste of victory before, during and after the game!
BLUEBERRY MACARONS
Royal Rose Bakery, Inc.
7725 Paces Lane, Gainesville, GA 30506
royalrosebakery@gmail.com
678-513-3970
www.royalrosebakery.com

Artisan-made in Georgia, this delicate French confection is an almond-based meringue cookie, with a delectable blueberry filling that just melts in the mouth. These macarons are perfect for an elegant dessert, at parties, as gifts or just in a sweet tooth moment.

CHAKLAVA
Chaklava
1320 Northview Ave. NE, Atlanta, GA 30306
info@chaklava.com
404-217-9294
www.chaklava.com

This newly created product, Chaklava, is delicious, authentic, homemade baklava with a hint of chocolate. Created by a Mediterranean mother and daughter team who proudly use Georgia pecans and quality bittersweet chocolate.

CHOCOLATE COVERED FRIED PEANUT CLUSTER
West Foods Inc.
19199 Hartford St.
P.O. Box 396, Edison, GA 39846
jwest@westfoodsinc.com
229-835-2234
www.westfoodsinc.com

Fried peanuts have been around for years. Here is a new, great, sweet- and-salty snack. Try these soon-to-be-famous Chocolate Covered Fried Peanut Clusters.
**DOUBLE CHOCOLATE CANDIED PECAN CAKE POP**

Kaylee Cake Pops and More  
4879 Ruby Pines Court, Stone Mountain, GA 30083  
1KayleeCakePop@gmail.com  
770-896-3875

These Double Chocolate Candied Pecan Cake Pops are light and fluffy cake balls on a decorative stick. They make the perfect addition to any celebration and are great on the go.

**FARMHOUSE POUNDCAKES – BRANDIED PEACH PECAN**

FarmHouse PoundCakes, LLC  
1558 Ace McMillian Road, Dacula, GA 30019  
farmhousepoundcakes@gmail.com  
352-208-8291  
www.farmhousepoundcakes.com

These “Nearly Famous Southern PoundCakes” are made from a treasured family recipe with the finest ingredients, using local ingredients when possible, and absolutely no preservatives or artificial ingredients.

**FRUIT CAKE AGED WITH BRANDY & SHERRY**

Marilyn’s Gluten Free  
1007 Mansell Road, Suite D, Roswell, GA 30076  
marilyn@marilynsglutenfree.com  
404-304-9255  
www.marilynsglutenfree.com

It’s not fruit cake because it’s so much better! Rich, velvety and flavorful, aged with brandy and sherry and punctuated with crunchy nuts, this fruit cake will easily become a holiday favorite. It is perfect for gifting to friends and family, and it’s gluten free!

**HONEY CHEESECAKES**

Honey Cafe and Catering  
650 Millen Bypass, Millen, GA 30442  
info@honeycatering.com  
478-982-8086  
www.honeycatering.com

The Honey Girls from Millen, Georgia are crafting the best cheesecakes in the South! These cheesecakes are known for their fluffy texture and slightly sweeter taste. Everything is sweeter in the South!

**I GOTCHA! PRALINE CHEESECAKE**

Jessicakes Bakery, LLC  
10271 Industrial Blvd., Covington, GA 30014  
jessicakesinfo@gmail.com  
770-286-0344  
www.jessicakesga.com

This smooth and creamy cheesecake is filled with delicious, Southern pecan pralines that have a kick. Try it to see how satisfying it really is!

**GEORGIA PEACH DESSERT JAR**

Kaylee Cake Pops and More  
4879 Ruby Pines Court, Stone Mountain, GA 30083  
1kayleecakepop@gmail.com  
770-896-3875

This Georgia Peach Dessert Jar features delicious layers of rich flavors: a fluffy, moist peach cake topped with a cinnamon-vanilla mousse and crushed candied pecans to add that Southern touch.
KEY LIME PIE COOKIES
Kay’s Kookies
3260 Mt. Olive Road, East Point, GA 30344
kkookieco@gmail.com
404-808-9608
www.kayskookies.com

These handcrafted, gourmet Key Lime Pie cookies are fresh and locally made with quality ingredients.

LAVENDER, LEMONGRASS AND VANILLA TRUFFLES
Butler Chocolates
2833 Talimore Court, Marietta, GA 30066
butterchocolates@yahoo.com
404-545-5977
www.facebook.com/butlerchocolates13

Made by a small-batch chocolatier, these truffles feature a smooth, creamy white chocolate ganache of lavender, lemongrass, and real Madagascar vanilla beans encased in real Belgian chocolate.

NUMMY BUNS
5010 Oxford Road, Macon, GA 31210
nummybuns@gmail.com
615-424-3056
www.nummybuns.com

Nummy Buns are artisan pecan rolls made in Macon, Georgia, featuring organic dairy, unbleached flour, Georgia pecans and never anything artificial. These are the best cinnamon rolls you’ll ever taste!

NUTTY CO-CO ROUNDS
The Chocolate Box
3030 Edwards Drive, Suite H, Conyers, GA 30013
thechocolateboxconyers@gmail.com
770-679-5288
www.thechocolateboxconyers.com

The Nutty Co-Co Round is a smooth combination of coconut, caramel and walnuts, that is drenched in rich dark, smooth milk or white chocolate confection.

PECAN BISCOTTI
Aroma Ridge, Inc.
1831 West Oak Parkway, Suite C, Marietta, GA 30062
wickedjacks@aromaridge.com
770-421-9600
www.aromaridge.com

Aroma Ridge includes coffee roasters and bakers of Jamaican rum cakes and biscotti.

SMITH’S SWEET LEMON STRAWS
Marsh Cabin Bakery DBA Kim’s Cheese Straws
105 Deer Crossing Road, Statesboro, GA 30461
kim@kimscheesestraws.com
912-682-2638
www.kimscheesestraws.com

Zesty lemon is blended with cream cheese and butter, then covered in powdered sugar for a Southern homemade, sensational sweet cookie straw.
STOUT BEER PECAN BRITTLE
Dahlonega Fudge Factory
8 North Park St., Dahlonega, GA 30533
tony@dahlonegafudgefactory.com
706-864-3988
www.dahlonegafudgefactory.com

Stout Beer Pecan Brittle is a light and airy brittle made from Georgia-grown pecans and locally brewed craft beer. The toasted flavor of the pecans with the coffee and chocolate notes of the beer create a taste that will make everyone a brittle lover!

WHITE CHOCOLATE COVERED FRIED PEANUT CLUSTER
West Foods Inc.
19200 Hartford St.
P.O. Box 396, Edison, GA 39846
jwest@westfoodinc.com
229-835-2234
www.westfoodsinc.com

Fried peanuts have been around for years. Here is a new, great, sweet and salty snack. Try these soon-to-be-famous White Chocolate Covered Fried Peanut Clusters.

WICKED JACK’S TAVERN JAMAICAN RUM CAKE – RED VELVET
Aroma Ridge, Inc.
1831 West Oak Parkway, Suite C, Marietta, GA 30062
wickedjacks@aromaridge.com
770-421-9600
www.aromaridge.com

Aroma Ridge includes coffee roasters and bakers of Jamaican rum cakes and biscotti.
DREAMING COW LUSH GRASS-FED YOGURT DRINK: STRAWBERRY, RASPBERRY, PURPLE CARROT AND BEET

Dreaming Cow
940 Magnolia Church Road, Pavo, GA 31778
kyle@dreamingcow.com
229-221-5335
www.dreamingcow.com

Dreaming Cow LUSH is a nutrient-dense, grass-fed yogurt drink that blends delicious fruits with one full serving of vegetables and over 20 billion clinically proven probiotics for wellness on the go.

HOME GROWN CLASSIC PIMENTO CHEESE

Home Grown GA
968 Memorial Dr. SE, Atlanta, GA 30316
homegrownga@yahoo.com
404-222-0455
www.homegrownga.com

After their pimento cheese won the Meltdown at the Atlanta Cheese Fest three years in a row, Kevin Clark and Lisa Spooner have decided to package and sell their tasty spread in grocery stores near you.

HOME GROWN JALAPEÑO PIMENTO CHEESE

Home Grown GA
968 Memorial Dr. SE, Atlanta, GA 30316
homegrownga@yahoo.com
404-222-0455
www.homegrownga.com

After their pimento cheese won the Meltdown at the Atlanta Cheese Fest three years in a row, Kevin Clark and Lisa Spooner have decided to package and sell their tasty spread in grocery stores near you.

REVOLUTION GELATO CHOCOLATE FANTASY

Revolution Gelatos LLC
1357 Glenwood Ave., SE, Atlanta, GA 30316
smile@revolutiongelato.com
919-714-9994
www.revolutiongelato.com

This luxurious, dairy-free gelato lets customers have it all — a delicious, healthier, planet-friendly dessert.

SALTED CARAMEL ICE CREAM

Mountain Fresh Creamery
7118 Britt Gailey Road, Clermont, GA 30527
gcdairy@gmail.com
770-983-1666
www.mountainfreshcreamery.com

Scott and Jennifer Glover started Mountain Fresh Creamery in 2011 to offer their farm’s fresh dairy products to customers. They bottle unhomogenized, low-temperature pasteurized dairy products and make their own ice cream and butter.

THOMASVILLE TOMME

Sweet Grass Dairy
19635 U.S. Highway 19 N, Thomasville, GA 31792
jean@sweetgrassdairy.com
229-227-0752
www.sweetgrassdairy.com

Thomasville Tomme is a table cheese that is made in the style of a French Pyrenees mountain farmhouse tomme. This natural rinded, semi-soft cheese is aged for 60 to 90 days for a subtle, yet complex, earthy flavor and creamy texture.
HONEY & RELATED PRODUCTS

BLOOD ORANGE WHIPPED HONEY

Built By Bees, Inc.
2900 Chamblee Tucker Road
Building 12-200
Atlanta, GA 30341
sales@builtbybees.com
770-454-9400
www.builtbybees.com

Kosher-made small-batch Blood Orange Whipped Honey is created with 100 percent pure clover honey and fresh, hand-selected blood oranges.

H.L. FRANKLIN’S HEALTHY HONEY – CREAMED HONEY WITH PECANS

H.L. Franklin’s Healthy Honey
127 N. Main St.
Suite 101
Statesboro, GA 30458
info@franklinfoodsllc.com
800-260-4996
www.franklinfoodsllc.com

Our Creamed Honey with Pecans includes premium Georgia grown pecans from Pearson Farms and is whipped to perfection for a superior smooth, sweet taste and creamy texture. It is made with 100 percent pure, raw and unfiltered honey.
H.L. FRANKLIN’S HEALTHY HONEY – WILDFLOWER

H.L. Franklin’s Healthy Honey
127 N. Main St., Suite 101
Statesboro, GA 30458
info@franklinfoodsllc.com
800-260-4995
www.franklinfoodsllc.com

H.L. Franklin’s Healthy Honey Wildflower floral variation comes from hives located in Screven and Effingham counties. This dark, amber honey has a mild flavor with floral overtones and makes an excellent addition to baked goods, fruits and vegetable dressings.

HONEY PECAN CRUNCH

Hahira Honey House
14 Honey House Road
Stockton, GA 31649
dana@zeiglerhoney.com
229-24-1726
www.hahirahoneyhouse.com

A Hahira Honey House favorite is the Honey Pecan Crunch, a combination of Georgia salted pecans and pure, raw, unfiltered honey. Drizzle this delectable combination over desserts, waffles, pancakes or biscuits. A spoonful also makes a great snack!

PRALINE PECAN HONEY BUTTER

Built By Bees, Inc.
2900 Chamblee Tucker Road
Building 12-200
Atlanta, GA 30341
sales@builtbybees.com
770-454-9400
www.builtbybees.com

The praline recipe of caramelized, milled pecans originated from French settlers, and the addictive taste says it all. Enjoy these incredibly fresh, sweet-tasting praline pecans and honey, overflowing in a smooth, creamy and buttery texture.

JAMS & JELLIES
BLUEBERRY & MEYER LEMON MARMALADE
Kitchen Witch Foods LLC
215 Laredo Drive, Suite 100
Decatur, GA 30030
kitchenwitchfoodsllc@gmail.com
404-594-8242
www.kitchenwitchfoods.com

This all-natural small-batch marmalade is made with ripe Georgia blueberries and fragrant Meyer Lemons. It is a jewel-like preserve with an intense indigo color and a fresh, tart, yet sweet, flavor.

BYNE BLUEBERRY FARMS BLUEBERRY VANILLA JAM
Byne Blueberry Farms
537 Jones Ave.
Waynesboro, GA 30830
richard@byneblueberries.com
706-554-6244
www.byneblueberries.com

Made with scrumptious organic blueberries, this jam can be paired with a biscuit as a sweet treat or with a savory cheese on a cracker. Vanilla and a tiny bit of port is added to create a complex flavor profile that bursts on the tongue.

DEVILISHLY GOOD JALAPEÑO PEACH JAM
Harrison Family Farm
P.O. Box 11
Monticello, GA 31064
roger@harrisonfamily.farm
404-987-4111
www.harrisonfamily.farm

Like all Harrison Family Farms recipes, this one comes from a family cookbook. The family grew peaches and had a few jalapeños that nobody ate. They put them together, and wow!

ELDERBERRY JELLY
Fairywood Thicket Farm
4545 Cochran Mill Road
Fairburn, GA 30213
fairywood2005@aol.com
678-849-7921
www.fairywoodthicketfarm.com

Elderberry is a simple, sustainable, wild harvest fruit often referred to as “nature’s medicine chest.” Elderberry is the original product of Fairywood Thicket Farm and where business began.

GRUMPS PEPPER JELLY
Grumps Pepper Jelly
1907 Sumner Road
Moultrie, GA 31768
grumpspepperjelly@gmail.com
407-227-9132
www.grumpspepperjelly.com

This is a unique small-batch pepper jelly with attitude. The Scotch bonnet peppers and blueberries are Georgia grown. The taste is complicated, with just the right amount of sweet and heat.

DEVILISHLY GOOD JALAPEÑO PEACH JAM
Harrison Family Farm
P.O. Box 11
Monticello, GA 31064
roger@harrisonfamily.farm
404-987-4111
www.harrisonfamily.farm

Like all Harrison Family Farms recipes, this one comes from a family cookbook. The family grew peaches and had a few jalapeños that nobody ate. They put them together, and wow!

JAKE’S BLUEBERRY MOJITO JAM
Jake’s Produce & Cannery
591 Knox Bridge Highway
White, GA 30184
lisa@jakesproduce.com
404-667-5121
www.jakesfreshmarket.com

Locally grown blueberries provide the background for this delicious match of blueberries, lime and mottled mint. Jake’s Blueberry Mojito Jam pairs well with bagels and cream cheese or a warm, buttered biscuit.
LAURI JO’S SOUTHERN PECAN JALAPEÑO PEPPER JELLY
Lauri Jo’s Southern Style Canning
4428 U.S. Highway 319 N
P.O. Box 248
Norman Park, GA 31771
laurijo@laurijos.com
229-769-3391
www.laurijos.com

Georgia is a top producer of pecans and this Southern Pecan Jalapeño Pepper Jelly tastes as Southern as its name sounds. Pecans are always a good addition to any recipe because of their nice, buttery flavor, and they are heart healthy, too.

ROSEMARY PEPPER PECAN JELLY
Fairywood Thicket Farm
4545 Cochran Mill Road
Fairburn, GA 30213
fairywoodthicket@aol.com
678-849-7921
www.fairywoodthicket.com

This is an exciting combination of Georgia-grown pecans, rosemary and peppers, with a hint of spice. Serve it over cream cheese or elevate a charcuterie board, it’s simply a showstopper at any gathering!

SALTED CARAMEL PEACH SPREAD
Unicoi Preserves, LLC
P.O. Box 2358
Cleveland, GA 30528
clark@unicoipreserves.com
706-219-2461
www.unicoipreserves.com

Born from delicious Georgia peaches and married with flavors of caramel and a hint of salt, try it with charcuterie platter, soft cheeses such as brie or ricotta, mixed into Greek yogurt or over vanilla bean ice cream.

SATSUMA MARMALADE WITH BOURBON & CANDIED GINGER
Kitchen Witch Foods LLC
215 Laredo Drive, Suite 100
Decatur, GA 30030
magic@kitchenwitchfoods.com
404-594-8242
www.kitchenwitchfoods.com

This is an all-natural, small-batch marmalade made with coastal satsuma oranges. It is vibrant in both color and flavor with chunks of tender peel and candied ginger suspended in a jelly flavored with citrus and bourbon.

SATSUMA ORANGE PEPPER MARMALADE
Fairywood Thicket Farm
4545 Cochran Mill Road
Fairburn, GA 30213
fairywoodthicket@aol.com
678-849-7921
www.fairywoodthicket.com

Georgia-grown satsuma oranges make this zingy, citrus pepper marmalade. It’s fantastic over chicken, as a brunch highlight or over cheeses. It’s crisp and fresh, with just the right bite.

SALTED CARAMEL PEACH SPREAD
Unicoi Preserves, LLC
P.O. Box 2358
Cleveland, GA 30528
clark@unicoipreserves.com
706-219-2461
www.unicoipreserves.com

This is an interpretation of a childhood favorite, with sun-kissed strawberries with a hint of warm vanilla. This spread pairs well with aged white cheddar cheese or your breakfast ham biscuit.

STRAWBERRY VANILLA SPREAD
Unicoi Preserves, LLC
P.O. Box 2358
Cleveland, GA 30528
clark@unicoipreserves.com
706-219-2461
www.unicoipreserves.com

This is an interpretation of a childhood favorite, with sun-kissed strawberries with a hint of warm vanilla. This spread pairs well with aged white cheddar cheese or your breakfast ham biscuit.
**SWAY TOMATO JAM**

Hyatt Regency Atlanta
265 Peachtree St. NE
Atlanta, GA 30303
sara.hernandez@hyatt.com
404-577-1234
www.atlanta.regency.hyatt.com

Crafted by the Hyatt Regency Atlanta culinary team, produced by local partners at Doux South and loved by guests, every meal deserves a little of this sweet- and-savory tomato jam.

---

**SWEET POTATO MARMALADE**

Sweet Potato Café
5377 Manor Drive
Stone Mountain, GA 30083
sweetpotatocafe@gmail.com
770-559-9030
www.thesweetpotatocafe.net

The sweet potato commands the flavor of this all-natural product, enhanced with the freshness of lemons, oranges, carrots and pineapple.

---

**VANILLA BEAN PEACH PRESERVES**

Kitchen Witch Foods LLC
215 Laredo Drive, Suite 100
Decatur, GA 30030
kitchenwitchfoodsllc@gmail.com
404-594-8242
www.kitchenwitchfoods.com

These small-batch, all-natural preserves are made with sweet Georgia peaches, vanilla bean and a splash of Tuaca vanilla-citrus brandy from Italy. This is the taste of a Southern summer!

---

**WISHAM JELLIES BLAZING BLUEBERRY PEPPER JELLY**

Wisham Jellies
807 N. Central Ave.
Tifton, GA 31794
wishamjellies@gmail.com
229-392-3888
www.wishamjellies.com

Georgia-grown blueberries and peppers bursting with flavor make this jelly a staple for grilling and cooking! Add a few scoops as a last-minute glaze on pork and beef. Try serving it up plain on baked Brie cheese with crackers and apple slices.

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**WISHAM JELLIES FIRE! PEPPER JELLY**

Wisham Jellies
807 N. Central Ave.
Tifton, GA 31794
wishamjellies@gmail.com
229-392-3888
www.wishamjellies.com

Georgia-grown Jalapeños and habaneros give this jelly a kick! Try mixing a tablespoon with ketchup to heat up your hamburger, toss grilled chicken wings with a few scoops or eat it straight out of the jar with cheese and crackers!
BACON & CHEDDAR BEEF PATTIES
Hunter Cattle Company
934 Driggers Road, Brooklet, GA 30415
grassfed@huntercattle.com
912-823-2333
www.huntercattle.com

Hunter Cattle’s 100 percent grass-fed beef, blended with the company’s Smoked Blackstrap Bacon, the right blend of spices and cheddar cheese make an unbelievably awesome burger. It’s so good, condiments are unnecessary.

CARROLL’S VIDALIA ONION AND CHEESE SMOKED SAUSAGE
Carroll’s Sausage & Meats, Inc.
315 Whittle Circle, Ashburn, GA 31714
carrollssausage@gmail.com
229-567-2355
www.carrollssausage.com

This sausage is made with the finest meats and blended with secret recipe seasonings to ensure a consistently great flavor. New Vidalia Onion and Cheese Smoked Sausage blends two great flavors that will entice every sausage lover.
GEORGIA BOY SMOKED SAUSAGE WITH VIDALIA ONIONS

D.L. Lee & Sons, Inc.
P. O. Box 206, Alma, GA 31510
curtis.taylor@dllee.com
912-632-4406
www.dllee.com

The Lee Family has been smoking delicious meat products for over 85 years. Georgia Boy Smoked Sausage with Vidalia Onions is made with a proprietary blend of spices and real Vidalia onions.

MIKE’S HOMEMADE 100% BOSTON BUTT HOT DOGS

Mike’s Country Store
1629 Philema Road S, Albany, GA 31701
mikes@gmail.com
229-483-0444
www.mikesmeats.com

At Mike’s, the hot dogs are made from 100 percent Boston butt. They are excellent on the grill.

MIKE’S SMOKED COUNTRY SAUSAGE

Mike’s Country Store
1629 Philema Road S, Albany, GA 31701
Mikes@gmail.com
229-483-0444
www.mikesmeats.com

At Mike’s “It’s All About the Meat”. Mikes has been in business for 20 years and takes pride in their products. Meeting customers expectations is Mike’s No. 1 priority, and Mikes is known for excellent customer service.

PORK SAUSAGE BROWN SUGAR AND MAPLE

White Oak Pastures
22775 Highway 27, Bluffton, GA 39824
jenniharris@whiteoakpastures.com
229-641-2081
www.whiteoakpastures.com

White Oak Pastures’ sausages are made on the farm using pasture-raised and hand-butchered meats and poultry.

SLOW SMOKED BRISKET, JALAPEÑO & BLUE CHEESE BEEF PATTIES

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

These beef patties start with slow smoked brisket from our 100 percent grass-fed beef. Adding a touch of spice, Jalapenos and blending in blue cheese, this unique burger from Hunter Cattle will be the hit of the tailgate party.
BASIL PESTO
Sabor Provisions
P.O. Box 907692
Gainesville, GA 30501
info@saborprovisions.com
404-433-5106
www.saborprovisions.com

Our Basil Pesto is handcrafted from only the finest basil, which is grown using natural methods. It is delicious on pasta, pizza, breads or spread on top of fresh mozzarella and tomatoes plucked straight off the vine. Enjoy!

BUTTERMILK BISCUITS
Marilyn’s Gluten Free
1007 Mansell Road
Suite D
Roswell, GA 30076
marilyn@marilynsglutenfree.com
770-587-5874
www.marilynsglutenfree.com

Marilyn’s Biscuits are as Southern as a front-porch rocking chair waiting on a welcomed friend. These gluten-free buttermilk rounds of golden soul are ready to bake, with no mixing and no preservatives.
**MISCELLANEOUS**

**CHICKEN POT PIE**
Southern Baked Pie Company
748 Grove St.
Gainesville, GA 30501
info@southernbakedpie.com
404-263-0656
www.southernbakedpie.com

Comfort food at its finest, this Chicken Pot Pie is full of juicy chunks of Springer Mountain Farms chicken (no antibiotics, hormones or steroids), carrots, and peas in a made-from-scratch gravy and topped off with our signature, all-butter crust.

**GEORGIA GRINDERS PECAN BUTTER**
Georgia Grinders
Premium Nut Butters
3400 West Hospital Ave.
Suite 103
Chamblee, GA 30341
jfoster@hfprovisions.com
404-693-4610
www.georgiagrinders.com

Georgia Grinders handcrafts premium Pecan Butter, sourcing Elliott Pecans from Ft. Valley, Georgia. This nut butter is rich, smooth & buttery with a natural sweetness.

**GRANDMA’S GOURMET QUICK & EASY CORNBREAD**
A’Zoe Enterprises, LLC
705 S. Gordon Road, 110-B
Mableton, GA 30126
sjbatchelor@yahoo.com
770-241-6555
www.grandmasgourmetcornbread.com

Grandma’s Gourmet Quick & Easy cornbread batter is completely frozen; all the customer has to do is thaw, shake, pour and bake. It is made from scratch with no preservatives added.

**MATCHACHOCOLATE ORGANIC GREEN TEA FLAVORED CHOCOLATE SPREAD**
Teas Unique
6273 Bell Drive
Flowery Branch, GA 30542
sales@teasunique.com
678-358-8275
www.teasunique.com

Teas Unique’s Matchachocolate Organic Green Tea Flavored Chocolate Spread is an all-natural breakfast and dessert spread with wonderfully strong green tea flavors. Enjoy it with bread, cookies, fruit slices or ice cream.

**PECAN RIDGE PLANTATION PECAN OIL**
Pecan Ridge Plantation
P.O. Box 1736
Bainbridge, GA 39818
pecanridgeplantation@gmail.com
229-254-7107
www.pecanridgeplantation.com

Pecan Ridge Plantation Pecan Oil is a healthy, Southern gourmet oil with a light, buttery, nutty flavor. It is cold pressed, low in saturated fat, high in vitamin E and boasts a high smoke point of 470 degrees Fahrenheit, making it ideal to use in any way.

**PECAN RIDGE PLANTATION PECAN TRUFFLE OIL**
Pecan Ridge Plantation
P.O. Box 1736
Bainbridge, GA 39818
pecanridgeplantation@gmail.com
229-254-7107
www.pecanridgeplantation.com

Pecan Ridge Plantation Pecan Truffle Oil consists of our signature pecan oil infused with a proprietary blend of black winter truffle extract, resulting in a unique, earthy flavor with rich, creamy, nutty notes. This is the first, and only, pecan truffle oil.
SAUSAGE CHEESE BALLS
Back to the Basics 101
149 Butts Road
Cochran, GA 31014
gingerb@backtothebasics101.com
478-697-1027
www.backtothebasics101.com

One hundred percent stone-ground wheat grown on the Back to the Basics 101 farm is what sets this homemade baking mix apart from the others. The pure, unaltered, whole wheat flour is the secret ingredient. Add sausage and cheese and in minutes, experience the best Sausage Cheese Balls ever.

SOUTHERN CORNBREAD DRESSING
Kendrick’s Home Baking, LLC, DBA Kendrick Farms
3429 Georgia Highway 83
Good Hope, GA 30641
kendrick@kendrickshb.com
706-564-5906
www.kendrickshb.com

Southern Cornbread Dressing casserole can accompany any meal, regardless of how it is cooked.

STRAWBERRY CRISP HOMEMADE BAKING MIX
Back to the Basics 101
149 Butts Road
Cochran, GA 31014
gingerb@backtothebasics101.com
478-697-1027
www.backtothebasics101.com

That are a lot of quick baking mixes out there, but this homemade baking mix comes from Georgia-Grown wheat that Back to the Basics 101 grows, mills, and packages. Simply add a couple of ingredients to the mix and have a delicious, healthy dessert within minutes.

TRU TRUFFLE OIL
Tru Truffle
3300 Marjan Drive
Atlanta, GA 30340
info@trutruffleoil.com
706-593-6261
www.trutruffleoil.com

Tru Truffle Oil uses first cold-press Arbequina olive oil from Georgia Olive Farms. Each 4 ounce glass bottle is infused by hand here in Georgia, producing a robust oil with a delicate flavor. We love to share our passion with chefs and home cooks.
SAUCES & SEASONINGS

**Abby J’s Blackhawk Jalapeño Mustard Gourmet Sauce**

Abby J’s Gourmet
P.O. Box 2525
Clarkesville, GA 30523
abbyj@windstream.net
706-947-3474
www.abbyjsgourmet.com

Abby J’s Blackhawk Jalapeño Mustard Gourmet Sauce is full of Georgia spicy flavor with the perfect balance of heat to complement any kind of meat.

**Bootlikker Hot Sauce**

Terebinth Tree, Inc.
1305 Highland Lake Drive
Lawrenceville, GA 30045
t@terebinthtree.com
404-281-1174
www.bootlikker.com

Infused with tequila, pickled jalapeños and garlic, Bootlikker Hot Sauce is a cayenne-based hot sauce that is the perfect balance of flavor and heat.
SAUCES & SEASONINGS

CAMPFIRE SALT
Beautiful Briny Sea
408 Woodward Ave.
Atlanta, GA 30312
info@beautifulbrinysea.com
800-287-1774
www.beautifulbrinysea.com

Beautiful Briny Sea is an artisan dry goods company located in Atlanta, that makes its products using locally grown ingredients and organic spices sourced from purveyors guided by methods of sustainability. From start to finish Beautiful Briny Sea products are 100 percent handmade.

CREAMY CILANTRO SAUCE
Sabor Provisions
P.O. Box 907692
Gainesville, GA 30501
info@saborprovisions.com
404-435-9563
www.saborprovisions.com

This is a versatile, small-batch sauce made with only the finest ingredients to jazz up your culinary creations. Try it with mashed potatoes, pork, fish, coleslaw, salads and vegetables.

FRENCH PICNIC SALT
Beautiful Briny Sea
408 Woodward Ave.
Atlanta, GA 30312
info@beautifulbrinysea.com
800-287-1774
www.beautifulbrinysea.com

Beautiful Briny Sea is an artisan dry goods company located in Atlanta, that makes its products using locally grown ingredients and organic spices sourced from purveyors guided by methods of sustainability. From start to finish Beautiful Briny Sea products are 100 percent handmade.

JAMMIN’ JERK MARINADE
Nature’s Kitchen, LLC
4651 Woodstock Road
Suite 208-101
Roswell, GA 30075
rmitchell@natureskitchn.com
678-845-6897
www.natureskitchn.com

Experience the flavor of jerk-style cuisine that is celebrated in Jamaica and enjoyed in other parts of the world in this Jammin’ Jerk Marinade.

OINK, CACKLE & MOO BBQ SPICE RUB
Oink, Cackle & Moo BBQ
P.O. Box 1604
Woodstock, GA 30188
oinkcacklemoo@gmail.com
770-820-4232
www.oinkcacklemoo.com

This dry rub is a unique blend of spices that will add flavor to just about anything! It is perfect on pork, poultry, beef and seafood, but it also adds a special kick to vegetables, macaroni and cheese, deviled eggs, etc. The possibilities are endless!

ORANGE CHILI SUGAR
Beautiful Briny Sea
408 Woodward Ave.
 Atlanta, GA 30312
 info@beautifulbrinysea.com
 800-287-1774
 www.beautifulbrinysea.com

Beautiful Briny Sea is an artisan dry goods company located in Atlanta, that makes its products using locally grown ingredients and organic spices sourced from purveyors guided by methods of sustainability. From start to finish Beautiful Briny Sea products are 100 percent handmade.
SAUCES & SEASONINGS

RICH COCOA RUB
Nature’s Kitchen, LLC
4652 Woodstock Road
Suite 208-102
Roswell, GA 30075
rmitchell@natureskitchn.com
404-234-1911
www.natureskitchn.com

This Cocoa Rub contains a blend of roasted and ground spices that are naturally gluten-free ingredients and fits perfectly within the imagination.

SUGAR HILL SMOKEHOUSE SWEET BBQ RUB
Sugar Hill Smokehouse
310 Peachtree Industrial Blvd.
Sugar Hill, GA 30518
mike@peachstateaudio.com
770-945-1199
www.peachstateaudio.com

Sugar Hill Smokehouse
Sweet BBQ Rub starts with light brown sugar and eight other spices to bring out the best flavor possible for meat and seafood. It is an all-natural product and contains no artificial preservatives or MSG.

SWEET JASPER HEAT SOUTHERN SEASONING
Harrison Family Farm
P.O. Box 11
Monticello, GA 31064
roger@harrisonfamily.farm
404-987-4111
www.harrisonfamily.farm

One of the highest quality seasonings on the market, Sweet Jasper Heat Southern Seasoning has become Harrison family Farm’s best-selling product in less than six months of its creation.

UNCLE RHETT’S JACKPOT 777 WING SAUCE
Uncle Rhett’s, LLC
1018 N. Irwin Ave.
Ocilla, GA 31774
rhett@unclerhetts.com
229-425-1733
www.unclerhetts.com

Uncle Rhett’s used a melting pot to combine favorite flavors, and the result was an instant hit. Shake up wings, dip chicken fingers and salute the United States of America!

UNCLE RHETT’S STEAK & FRENCH FRY SEASONING
Uncle Rhett’s, LLC
1018 N. Irwin Ave.
Ocilla, GA 31774
rhett@unclerhetts.com
229-425-1733
www.unclerhetts.com

This seasoning is great on the grill, in the oven, on the stove or hot out of the fryer. This all-purpose seasoning is a must-have for any kitchen. Shake it. Fry it. Grill it. Bake it. Eat it. Love it!
CHOCOLATE & THE FARMER GOURMET POPCORN
Chocolate & The Farmer
2702 Farmstead Road, SE
Smyrna, GA 30080
info@chocolateandthefarmer.com
678-810-0214
www.chocolateandthefarmer.com

This gourmet Popcorn has a social, economic and environmentally conscious edge.

FRONT PORCH PECANS HABANERO BBQ
Front Porch Pecans
140 Anderson Road
Hawkinsville, GA 31036
rg@lamarpecan.com
478-230-8065
www.frontporchpecans.com

Habanero BBQ Front Porch Pecans are a delicious, naturally flavored, non-GMO roasted pecan snack direct from the family farm that grew them! These pecans are nutritious nuts with subtle, smoky barbecue flavor.

GATA BARS
Three Tree Coffee Roasters
441 S. Main St., Suite 1A
Statesboro, GA 30458
klayman@3treecoffeeroasters.com
912-681-8733
www.threetreecoffee.com

Originally coined by famous Georgia Southern University football coach Erk Russell, “GATA” is an acronym that now represents “Get After Those Academics.” This natural energy bar is perfect for students or professionals looking for an extra boost!
**PARMESAN CHEESE STRAWS**
Marsh Cabin Bakery DBA Kim’s Cheese Straws
105 Deer Crossing Road
Statesboro, GA 30461
kim@kimscheesestraws.com
912-682-2638
www.kimscheesestraws.com

These unique Parmesan cheese straws are always a huge hit with their nutty, buttery flavor, and are Kim’s personal favorite. They are made from scratch by hand using a family recipe, are extra crunchy and have just the right amount of spice.

**SEA SALT CRACKERS**
Georgia Sourdough Co.
1825 Remington Road
Atlanta, GA 30341
tracy@georgiasourdoughco.com
917-587-1802
www.georgiasourdoughco.com

These sourdough Sea Salt Crackers are made with a four-year-old Georgia sourdough starter. Organic flour, and butter from the milk of grass-fed cows and a long fermentation process bring to life the most healthy and delicious cracker ever.

**TOASTED SRIRACHA PECANS**
Goodson Pecans, LLC
227-E. Walnut Ave. S
Leesburg, GA 31763
david@goodsonpecans.com
229-759-4008
www.goodsonpecans.com

Goodson Pecans, enjoys taking nuts from their orchards and creating delicious, gourmet-flavored pecans and all-natural pecan butters. In addition to personal snacks, Goodson Pecans also make tasty and memorable gifts.

---

**SAVOR THE STATE**

Since 2007, the University of Georgia Center for Agribusiness and Economic Development has celebrated 1,177 Georgia food products in Flavor of Georgia contests.

**FORMER GRAND PRIZE WINNERS**

2007
Low Country Pastry
Bradley Creek Seafood
Savannah, Georgia

2008
Grass-fed Beef Ribeye
White Oak Pastures
Bluffton, Georgia

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

2010
Grill Honey
Savannah Bee Company
Savannah, Georgia

2011
Emily G’s Pear Honey Jam
Emily Meyers and Gina Bedell
Dunwoody, Georgia

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

2013
Peach Tea Bonbons
Chocolate South
Atlanta, Georgia

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

2015
Balsamico Al Mirtillo
A&A Alta Cucina Italia
Johns Creek, Georgia

2016
Caramel Pecan Pie
Southern Baked Pie Company
Gainesville, Georgia

**ON AVERAGE, PARTICIPATION IN THE FLAVOR OF GEORGIA CONTEST INCREASED THE SALES/REVENUES OF FINALISTS BY ABOUT 11 PERCENT.**

**BY THE NUMBERS**

1,177 Georgia food products in Flavor of Georgia contests


Since 2007, the University of Georgia Center for Agribusiness and Economic Development has celebrated 1,177 Georgia food products in Flavor of Georgia contests.

**ON AVERAGE, PARTICIPATION IN THE FLAVOR OF GEORGIA CONTEST INCREASED THE SALES/REVENUES OF FINALISTS BY ABOUT 11 PERCENT.**


Since 2007, the University of Georgia Center for Agribusiness and Economic Development has celebrated 1,177 Georgia food products in Flavor of Georgia contests.

**ON AVERAGE, PARTICIPATION IN THE FLAVOR OF GEORGIA CONTEST INCREASED THE SALES/REVENUES OF FINALISTS BY ABOUT 11 PERCENT.**
ABOUT CAED

THE UNIVERSITY OF GEORGIA CENTER FOR AGRIBUSINESS AND ECONOMIC DEVELOPMENT

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

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

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

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

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

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

UGA’S CAED IS A VALUABLE RESOURCE FOR GEORGIA BUSINESSES.

GEORGIA AG FORECAST
Our agricultural economists provide the coming year’s economic outlook every January. Through these annual meetings, participants network with local producers, stakeholders and UGA Cooperative Extension agents. The “Georgia Ag Forecast Situation and Outlook Reports” book provides a detailed analysis of each major commodity produced in the state.

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 outlines the top commodities and provides producers with helpful infographics and maps.

CUSTOMIZED ECONOMIC STUDIES AND FEASIBILITY ANALYSIS
CAED can provide valuable insight to anyone thinking of launching a food or fiber business in Georgia.

GEORGIA COUNTY GUIDE
Produced in partnership with UGA’s Carl Vinson Institute of Government, the “Georgia 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, fresh and more flavorful foods to the average consumer.

FLAVOR OF GEORGIA FOOD PRODUCT CONTEST

ABOUT FLAVOR OF GEORGIA FOOD PRODUCT CONTEST

About the contest, UGA’s Flavor of Georgia Food Product Contest.

Awards from the contest are given to those who produce, market or prepare food products from Georgia agricultural resources. Categories, winners, judges and entry details are provided. Held every year, the contest is open to all food producers who meet the eligibility criteria.

Flavor of Georgia Food Product Contest:
- Categories include: Baked Goods, Beverages, Canned Goods, Dairy, Fresh Produce, Granola, Honey, Meats/Poultry, Sauces, Seafood, Snacks, Spices, Vegetables
- Judges: Industry professionals, experts in their field
- Applicants: Must be Georgia-based companies or individuals
- Eligibility: Products must be made with at least 51% Georgia agricultural ingredients
- Entry Fee: $40 per entry
- Location: UGA’s Athens campus
- Date: Annual, usually in mid-October

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