Flavor of Georgia is hosted and organized by

Center for Agribusiness and Economic Development
College of Agricultural & Environmental Sciences
UNIVERSITY OF GEORGIA

Along with founding sponsors:
Office of the Georgia Governor,
Georgia Department of Agriculture,
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THE FLAVOR OF GEORGIA FOOD PRODUCT CONTEST highlights innovative, market-ready or commercially available food products that showcase the diversity, trends and excellence of the state’s vibrant food sector.

After products are categorized, a panel of food industry professionals judges them on taste, consumer appeal, innovation, uniqueness and their representation of Georgia. We truly appreciate the businesses that submitted 125 products this year, and the 33 finalists selected to go to the final round in Atlanta on March 20.

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

We hope that the Flavor of Georgia contest helps entrepreneurs enter the food industry or expand their current business, and that they gain publicity and exposure for their products.

We also want to connect food processors, brokers, retailers and others involved in food marketing distribution channels in Georgia so they can 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

CHICKEN LADY BBQ SAUCE
Chicken Lady LLC
104 8th St.
Columbus, GA 31901
daddybill@chickenlady.shop
706-366-4443
www.chickenlady.shop

This sauce is straight from a line of restaurants in Columbus, Georgia, where three generations of women have been cooking award-winning food for over 30 years. Minnie’s is a landmark in Columbus and is known the world over thanks to word-of-mouth from our great heroes at Fort Benning.

JAMAICAN’ ME SWEAT SOPPIN’ SAUCE
Two Fat Chile Cats
281 Cushing Drive
Savannah, GA 31406
chilemama4@gmail.com
239-784-2144
www.twofatchilecats.com

Twist the cap and sweet Jamaica! It’s a sauce with the perfect balance of sweet and heat!

LANE’S BBQ SORTA WHITE BBQ SAUCE
Lane’s BBQ
70 Star St. W
Bethlehem, GA 30620
ryan@lanesbbq.com
770-833-0145
www.lanesbbq.com

Lane’s BBQ is a barbecue seasoning/sauce and catering business. Located in Bethlehem, Georgia, Lane’s BBQ has been in business since 2014. We specialize in handcrafted rubs, sauces and the best brisket in town!
OL’ GEECHEE’S SWEET BLUE BBQ SAUCE
Serenity Farms
3414 Lee Road
Hoboken, GA 31542
kenny@hogwallerbbq.com
912-550-6494
www.hogwallerbbq.com

I have four sauces on the retail market now. I have always tried to improve with a new, different style of sauce, and with Sweet Blue, I have done this. With a low production cost and all-natural ingredients, including Georgia-grown blueberries, Sweet Blue is great!

ORIGINAL BBQ SAUCE
The GrillMan BBQ Company
6865 Woodhaven Drive
CUMMING, GA 30041
michaelholland00@gmail.com
678-644-5850
www.thegrimlambbbqcompany.com

GrillMan BBQ creates competition barbecue sauces and rubs.

PA BILL’S ORIGINAL BARBEQUE SAUCE
Pa Bill’s BBQ LLC
123 Dunaway Drive
Albany, GA 31721
pabillssaue@gmail.com
229-881-5092

Our family barbecue sauce was created by my grandfather, Bill “Pa Bill” Fussell, over 75 years ago. Pa Bill enjoyed making this sauce for his family and friends, and we know you will love serving it to yours.

SOUTHERN THUNDER BBQ SAUCE
Southern Thunder Sauces LLC
597 Cleveland Road
FITZGERALD, GA 31750
southernthundersauces@gmail.com
229-325-4059
www.facebook.com/southernthundersauces

This traditionally Southern sauce blends tasteful amounts of sweetness with the right amount of heat.

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

Our Sweet & Tangy BBQ sauce starts with real tomatoes, pure cane sugar and molasses for the sweet flavor, then we add vinegar and a touch of mustard for the tangy flavor. We don’t use high-fructose corn syrup or artificial preservatives in any of our products.

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

Uncle Rhett is the proud uncle of six nieces and two nephews who call him “The Best Cook in The World.”
This tea is a fusion of red rooibos, black tea and Georgia peaches and is sweetened with a blend of agave and stevia.
Ginger’s Bunkhouse Spicy Ginger Ale

Bunkhouse Beverages
165 Nacochee Ave.
Athens, GA 30601
joey@bunkhousebeverages.com
706-207-5564
www.bunkhousebeverages.com

Ginger’s Bunkhouse Spicy Ginger Ale is a soda with a kick! Enjoy its heat as a cocktail mixer or over ice.

Greens With Benefits

Nature’s Garden Express
4950 S. Royal Atlanta Drive
Suite E
Tucker, GA 30084
mgnt@naturesgardenexpress.com
770-441-9976
www.naturesgardenexpress.com

Georgia honey, apples and ginger balance kale and spinach in this nutritious, cold-pressed juice. Greens With Benefits is made with 100-percent organic produce so fresh that it could only come from Nature’s Garden.

Magnolia Darjeeling Green Tea Blend

Biron Herbal Teas
5962 Zebulon Road
#180
Macon, GA 31210
Andi@bironteas.com
770-322-4001
www.bironteas.com

Magnolia Darjeeling Green Tea Blend is a full-leaf, floral green tea blend.

Montane Sparkling Spring Water, Cucumber Lime

Montane
3120 Highway 116
Hamilton, GA 31811
hollis@montanespring.com
706-662-4900
www.montanespring.com

Montane Sparkling Spring Water is sourced from Blue Spring, near Pine Mountain, Georgia, and comes in four varieties.

Olympus Greek Mountain Blueberry Citrus Tea

Olympus Greek Mountain Teas
1432 Cherokee Trail
Lawrenceville, GA 30043
info@olympusgreekteas.com
678-531-5267
www.olympusgreekteas.com

Move over peaches, Georgia’s got blueberries! Be ahead of the 2018 tea trend with Georgia-grown Olympus Greek Mountain Blueberry Citrus Tea. It’s certified organic, with Southern flair and lots of love!

Olympus Greek Mountain Daily Detox Tea

Olympus Greek Mountain Teas
1432 Cherokee Trail
Lawrenceville, GA 30043
info@olympusgreekteas.com
678-531-5267
www.olympusgreekteas.com

Be ahead of the 2018 tea trend with Georgia-grown Olympus Greek Mountain all-natural, decaffeinated tea beverages. They’re certified organic and made locally in Atlanta from Greek tea leaves, with Southern flair and lots of love!
**CONDIMENTS & SALSAS**

**A SOUTHERN FAIRYTALE: CHESTNUT PECAN PRALINE COMPOTE**
Fairywood Thicket Farm
4545 Cochran Mill Road
Fairburn, GA 30213
fairywood2005@aol.com
678-278-5460
www.fairywoodthicket.com

Fire-roasted chestnuts, Georgia pecans and a coffee-infused, praline-style syrup make up this amazing compote. A Southern Fairytales can be poured over waffles, French toast, pumpkin pie and even fried chicken!

**ADAGIO CLASSIC CARAMELIZED SWEET ONION KETCHUP**
Adagio Classic Foods Inc.
P.O. Box 13755
Macon, GA 31208
robert.fisher@adagioclassicfoods.com
478-320-0709
www.adagioclassic.com

Adagio Classic is a line of culinary ketchups made with simple ingredients and all-natural flavors. We believe ketchup should taste like history meant it to: tomatoes and love.

**ADAGIO CLASSIC TOMATO KETCHUP**
Adagio Classic Foods Inc.
P.O. Box 13755
Macon, GA 31208
robert.fisher@adagioclassicfoods.com
478-320-0709
www.adagioclassic.com

Adagio Classic is a line of culinary ketchups made with simple ingredients and all-natural flavors. We believe ketchup should taste like history meant it to: tomatoes and love.

**DRANE’S SAUCE**
Drane LLC
291 W. Midland Ave.
Winder, GA 30688
dranedw@gmail.com
770-307-8205

It is simply good on everything. Drane’s Sauce is a very versatile sauce that can be paired with fruits, vegetables and meats.
GEORGIA CHOW CHOW
Jake’s Produce & Cannery
591 Knox Bridge Highway
White, GA 30184
lisa@jakesproduce.com
404-667-5121
www.jakesfreshmarket.com

Jake’s Georgia Chow Chow is a new twist on an old, traditional favorite relish. Our chow chow is a Southern sweet relish with a bite and bread-and-butter brine. It can go beyond the beans and greens to the hot dogs and salads.

GEORGIA’S GOURMET TOMATO KETCHUP
The Sauce Company Inc.
1169 Timberland Drive SW
Lilburn, GA 30047-4237
sauce@georgiasauce.com
678-689-3496
www.georgiasauce.com

This pure–tomato ketchup is all–natural. Crafted with the finest ingredients, it is thick, tangy and sweet. We use tomato paste from ripe, red tomatoes, light brown sugar for a sweetener, and a unique blend of spices. It’s free of high–fructose corn syrup, additives and preservatives.

JALAPEÑ-YO BUSINESS CANDIED JALAPEÑOS
Fairywood Thicket Farm
4545 Cochran Mill Road
Fairburn, GA 30213
fairywood2005@aol.com
678-278-5460
www.fairywoodthicket.com

Sweet, spicy and incredibly addictive, we use the peppers as a condiment, an appetizer or a garnish on chicken salad. The spicy simple syrup is great as a cocktail rimmer or drizzled over cornbread, greens, hoppin’ john and even pancakes!

SOURWOOD (HONEY) BALSAMIC VINEGAR
Built By Bees
2900 Chamblee Tucker Road
Building 12, Suite 200
Atlanta, GA 30341
sales@builtbybees.com
770-454-9400
www.builtbybees.com

Sourwood (Honey) Balsamic Vinegar is an extraordinary, bold twist on traditional balsamic vinegar. Produced entirely from honey mead, this vinegar has a delicate, spicy bite perfected through the wonderful taste of Georgia sourwood honey.

VIDALIA ONION & BALSAMIC VINEGAR JAM
A&A Alta Cucina Italia
535 Edgehill Place
Johns Creek, GA 30022
info@altacucinaitalia.com
www.altacucinaitalia.com

The contrast between the sweetness of the Vidalia onion and the tartness of the balsamic vinegar creates a flavor so unique, it makes this jam a luscious, Southern, exquisite accompaniment.
ARTISANAL VEGAN CREAM POP, SALTED CARAMEL APPLE
Perennial Pop Co.
3996 Pleasantdale Road, Suite 203, Atlanta, GA 30340
info@perennialpopco.com
404-915-4460
www.perennialpopco.com

Perennial Pop Co. produces delicious, quality vegan desserts. Our pops are lovingly handcrafted in Atlanta from locally grown, natural, organic, fair-trade ingredients and never include harmful preservatives or animal products.

BOURBON PECAN CHEESECAKE
Honey Catering LLC
650 Millen Bypass, 741 Highway 25 N, Millen, GA 30442
info@honeycatering.com
478-982-8086
www.honeycatering.com

A sweeter, Southern take on a favorite dessert, Honey’s Cheesecake is loaded with local, Georgia-grown pecans and Thirteenth Colony Georgia-distilled bourbon.

BROWN BUTTER CRUNCH GELATO
Honeysuckle Gelato
1024 White St. SW, Atlanta, GA 30310
sales@honeysucklegelato.com
404-228-7825
www.honeysucklegelato.com

Honeysuckle Gelato’s Brown Butter Crunch Gelato is the perfect blend of salty, sweet, smooth and crunchy. Made with fresh local butter provided by Banner Butter, this is one flavor that is hard to resist!
**DRUNK ON A PEACH CHEESECAKE**

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

Jessicakes is known for fresh, delicious, made-from-scratch desserts. Our favorite smooth, creamy cheesecake is topped with our signature homemade Drunk on a Peach preserves and candied pecans to make this a one-of-a-kind dessert that you will love!

---

**FRESH MINT CHIP BROWNIE SANDWICH**

Honeysuckle Gelato  
1024 White St. SW, Atlanta, GA 30310  
sales@honeysucklegelato.com  
404-228-7825  
www.honeysucklegelato.com

Honeysuckle Gelato’s Fresh Mint Chip Brownie Sandwich is one irresistible treat. The crisp notes of the fresh mint with the bittersweet crunch of the chocolate chips sandwiched between decadent brownie wafers is one sweet combo!

---

**GEORGIA PECAN BAR**

Bread and Butter Bakery  
1124 Monticello St. SW, Covington, GA 30014  
zjbreadandbutter@gmail.com  
470-444-1330  
www.breadandbuttercovington.com

At Bread and Butter Bakery, we only use ingredients that you can pronounce. This Georgia Pecan Bar has a sweet, confection-like filling on a rich, shortbread crust.

---

**GEORGIA PECAN TEA COOKIE**

Bread and Butter Bakery  
1124 Monticello St. SW, Covington, GA 30014  
zjbreadandbutter@gmail.com  
470-444-1330  
www.breadandbuttercovington.com

At Bread and Butter Bakery, we only use ingredients that you can pronounce. This Georgia Pecan Tea Cookies is a buttery, delicate crumb cookie flavored with pecans and coated in powdered sugar.

---

**GEORGIA FRIED PEANUT CLUSTER, VANILLA**

Georgia Fried Peanut Company  
19219 Hartford St., P.O. Box 744, Edison, GA 39846  
jwest@gafriedpeanutco.com  
229-366-3023

Fried peanuts are a Georgia favorite, so why not cover them in chocolate? These small-batch, handcrafted confections are made with Georgia-grown peanuts in the heart of southwestern Georgia.

---

**HOLLINGSWORTH’S BUTTER PECAN TART**

Meal-Mates LLC  
219 Woodmill Way SW, Atlanta, GA 30331  
mealmatesllc@gmail.com  
404-344-9280

The best of the best, our French-inspired Butter Pecan Tart brings a bit of Paris to Georgia. A rich, buttery tart shell surrounds premium Georgia pecans for a treat that is beyond compare.
**CONFECTIONS 2018 FOOD PRODUCT CONTEST**

**Flavor of Georgia**

1918

**CONFECTIONS FLAVOR OF GEORGIA FOOD PRODUCT CONTEST**

**JUDICAKES CREAM CHEESE POUND CAKE, LEMON WITH A HINT OF ROSEMARY**

JudiCakes LLC  
150 Lake Reserve Way, Canton, GA 30115  
info@judicakes.co  
404-290-4033  
www.judicakes.co

JudiCakes’ cream cheese pound cakes evoke memories of the cakes that Grandma used to bake. Lemon with a hint of rosemary add an originally light and refreshing twist to an old favorite.

**PEACHES AND CREAM CAKE POP**

Kaylee Cake Pops and More  
4879 Ruby Pines Court, Stone Mountain, GA 30083  
kayleecakepop@gmail.com  
678-636-9770  
www.kayleecakepopsandmore.com

Our Peaches and Cream Cake Pops add a Southern touch to any gathering or celebration. We fill these light, fluffy treats on a stick with real peaches and spices.

**PECAN SANDIE**

Watanut  
3604 Verandah Drive, Suite A, Augusta, GA 30909  
info@watanut.com  
706-533-9293  
www.watanut.com

Made from scratch, Watanut buttery shortbread cookies are loaded with Georgia pecans and simply melt in your mouth. The freshest ingredients and a dusting of demerara sugar make Watanut Pecan Sandies unbelievably light, delicate and crisp.

**RUM CRUNCH CAKE**

Sunnyland Farms Inc.  
2314 Wilson Road, Albany, GA 31705  
swillson@sunnylandfarms.net  
229-352-4069  
www.sunnylandfarms.net

Sunnyland Farms is a 1,760-acre farm nestled in the heart of pecan country, Albany, Georgia. Since 1948, we have been the premier provider of gourmet Georgia pecans, nuts, chocolates, dried fruits, candies and gift assortments for all occasions.

**SOUTHERN PRALINE MINI SWEET POTATO PIE**

Kaylee Cake Pops and More  
4879 Ruby Pines Court, Stone Mountain, GA 30083  
kayleecakepop@gmail.com  
678-636-9770  
www.kayleecakepopsandmore.com

A double treat that’s the perfect addition to any gathering or celebration, these mini pies definitely put the “South” in Southern.

**SWEET POTATO-PECAN CHEESECAKE**

The Cheesecake Boutique  
1572 Highway 85 N, Suite 312, Fayetteville, GA 30214  
cheesecakeboutique@bellsouth.net  
404-725-4898  
www.thecheesecakeboutique.com

Our from-scratch Sweet Potato and Pecan Cheesecake boasts a gingersnap crust, fresh sweet potato, spices and pure vanilla, finished with a praline pecan topping. It’s perfect for entertaining, gifting or simply indulging.
THE SOUTHERN LADY POUND CAKE
FarmHouse PoundCakes
1558 Ace McMillian Road, Dacula, GA 30019
farmhousepoundcakes@gmail.com
352-208-8941
www.farmhousepoundcakes.com

At the FarmHouse Kitchen at DaweWood Farm, our cakes, including our popular Southern Lady Pound Cake, are lovingly baked in small batches, from our seasonal favorites that source local ingredients to our amazing, gluten-free cakes made with ancient grains.

TREE HOUSE MACARONS
Tree House Macarons
229 Furys Ferry Road, Suite 113, Augusta, GA 30907
hello@treehousemacarons.com
470-232-8960
www.treehousemacarons.com

Tree House Macarons is a Southern micropâtisserie producing 80–plus flavors of macarons throughout the year. Our macarons are available through our Georgia storefronts, U.S. retailers and on our website for U.S. delivery.

WHOOPSIE PIE, PEANUT BUTTER & BLACKBERRY JAM
LisaMae Cakes
P.O. Box 1485, 101 W.E. Green Parkway, Byron, GA 31008
lisamaecakes@yahoo.com
478-654-6161
www.lisamaecakes.com

Whoopsie Pie is made of two dense, chewy cookies filled with a silk buttercream and, best of all, it’s gluten–free! We currently offer eight flavors. Our Peanut Butter & Blackberry Jam Whoopsie Pie uses two additional Georgia–grown products.
BLACKROCK
CalyRoad Creamery
225 Hilderbrand Drive NE, Sandy Springs, GA 30328
orders@calyroadcreamery.com
678-773-0843
www.calyroadcreamery.com

CalyRoad Creamery is metro Atlanta’s only artisan cheesemaker crafting fresh milk into semifresh and aged cheeses. BlackRock is a bloomy rind, aged goat cheese with crushed black pepper in the rind. It is named after Black Rock Mountain State Park in Rabun County, Georgia.

FETA
Bootleg Farm LLC
477 Egypt Ardmore Road, Springfield, GA 31329
richard@bootlegfarm.net
912-667-0807
www.bootlegfarm.net

This authentic, Mediterranean feta is made in the old-world craft tradition from the artisans at Bootleg Farm. Truly a feta that is smooth, yet crumbly, it can be served alone or included in your favorite recipes.

NEW WORLD CHOCOLATE MILK
Rock House Creamery
2451 Broughton Road, Newborn, GA 30056
haleygilleland@kellyreg.com
706-947-3474
www.rockhousecreamery.com

This milk is not just for kids. We use only the highest quality ingredients for a truly unique taste experience. This milk’s rich, complex flavor comes from West African cocoa beans. We use a recipe that pays homage to master chocolatiers of the past.
GOURMET VANILLA-INFUSED HONEY POT
Built By Bees Inc.
2900 Chamblee Tucker Road
Building 12, Suite 200
Atlanta, GA 30341
sales@builtbybees.com
770-454-9400
www.builtbybees.com

Fresh Madagascar vanilla beans are steeped with vanilla-infused raw honey to create this super-smooth texture with an intoxicatingly rich aroma and flavor.

H.L. FRANKLIN’S HEALTHY HONEY, CREAMED HONEY
H.L. Franklin’s Healthy Honey
127 North Main St.
Suite 101
Statesboro, GA 30458
info@franklinfoodsllc.com
800-260-4995
www.franklinfoodsllc.com

Our H.L. Franklin’s Healthy Honey is a family-owned and -operated business based in Georgia. In H.L. Franklin’s Healthy Honey, you will find only 100-percent pure, raw, unfiltered honey. It is full of enzymes, antioxidants, pollens, vitamins and minerals!

SOUTHERN SRIRACHA SPICY HONEY
Bear Hug Honey Company
170 College Ave.
Athens, GA 30601
workerbee@bearhughoney.com
706-521-5855
www.bearhughoney.com

For this sweet, smoky, spicy honey, we infused Southern-grown chiles, a dash of vinegar, and a light, sweet honey to create a spinoff of Sriracha sauce with a delightful Southern flavor and depth. It’s perfect for topping grilled salmon, stir-fry, grilled peaches and cheeses.
**2018 FOOD PRODUCT CONTEST**

**FLAVOR OF GEORGIA**

**JAMS & JELLIES**

**FLAVOR OF GEORGIA FOOD PRODUCT CONTEST**

**ABBY J'S**
**BLACKHAWK FIELD**
**TO SPOON GEORGIA**
**PEACH HABANERO PRESERVES**

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

These Georgia Peach Habanero Preserves get their sweet–heat taste from Georgia-grown peaches and peppers.

**BLACK & BLUE WITH WHISKEY TOO PEPPER JELLY**

Fairywood Thicket Farm
4545 Cochran Mill Road
Fairburn, GA 30213
fairywood2005@aol.com
678-278-5460
www.fairywoodthicket.com

This one–of-a–kind pepper jelly is created with fresh, Georgia-grown berries and infused with Kentucky bourbon. The tropical orange essence of the Grand Marnier elevates the blueberries to perfection. This jelly pairs well with breakfast and dessert foods.

**BLUEBERRY WITH GRAND MARNIER JELLY**

Spread ‘em Fruit Spreads
148 Eagle Way
Stockbridge, GA 30281
jazz9598@yahoo.com
678-877-6885
www.spreademin.com

This one–of-a–kind pepper jelly is created with fresh, Georgia-grown berries and infused with Kentucky bourbon. The tropical orange essence of the Grand Marnier elevates the blueberries to perfection. This jelly pairs well with breakfast and dessert foods.

**CLEARLY WINE & STRAWBERRY JELLY**

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

Clearly Wine & Strawberry Jelly was one of the first wine jellies for Jake’s in 2017. The jelly captures the crisp citrus flavor of local white wine, paired with a small amount of strawberries and candied lemon peel. This jelly pairs well with breakfast and dessert foods.

**EMILY G’S DATIL PEACH MARMALADE**

Emily G’s
4514 Chamblee Dunwoody Road, #138
Dunwoody, GA 30338
jennifer@emilygs.com
770-457-8531
www.emilygs.com

Spread some delicious Georgia heat with this combination of peaches, tangerines, ginger and hot datil peppers. This marmalade pairs perfectly with cheddar, or you can use it as a glaze over meat and fish. Spread the love with Emily G’s!

**GG’S SUGARED PEPPERS**

GG’S Sugared Peppers
P.O. Box 2682
Valdosta, GA 31604
regalg@gmail.com
229-300-0155

This sweet flavor with a little kick at the end is a delicious surprise for your taste buds. GG’s Sugared Peppers pair well with Ritz crackers and cream cheese.

**BLUEBERRY WITH GRAND MARNIER JELLY**

Spread ‘em Fruit Spreads
148 Eagle Way
Stockbridge, GA 30281
jazz9598@yahoo.com
678-877-6885
www.spreademin.com

This one–of-a–kind pepper jelly is created with fresh, Georgia-grown berries and infused with Kentucky bourbon. The tropical orange essence of the Grand Marnier elevates the blueberries to perfection. This jelly pairs well with breakfast and dessert foods.

**CLEARLY WINE & STRAWBERRY JELLY**

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

Clearly Wine & Strawberry Jelly was one of the first wine jellies for Jake’s in 2017. The jelly captures the crisp citrus flavor of local white wine, paired with a small amount of strawberries and candied lemon peel. This jelly pairs well with breakfast and dessert foods.

**EMILY G’S DATIL PEACH MARMALADE**

Emily G’s
4514 Chamblee Dunwoody Road, #138
Dunwoody, GA 30338
jennifer@emilygs.com
770-457-8531
www.emilygs.com

Spread some delicious Georgia heat with this combination of peaches, tangerines, ginger and hot datil peppers. This marmalade pairs perfectly with cheddar, or you can use it as a glaze over meat and fish. Spread the love with Emily G’s!

**GG’S SUGARED PEPPERS**

GG’S Sugared Peppers
P.O. Box 2682
Valdosta, GA 31604
regalg@gmail.com
229-300-0155

This sweet flavor with a little kick at the end is a delicious surprise for your taste buds. GG’s Sugared Peppers pair well with Ritz crackers and cream cheese.
GINGER YELLOW PEPPER SPREAD

Two Fat Chile Cats
281 Cushing Drive
Savannah, GA 31406
chilemama4@gmail.com
239-784-2144
www.twofatchilecats.com

Ginger Yellow Pepper Spread is a unique pepper spread with an Asian flare.

HABANERO PEPPER SPREAD

Two Fat Chile Cats
281 Cushing Drive
Savannah, GA 31406
chilemama4@gmail.com
239-784-2144
www.twofatchilecats.com

Heat meets sweet in this distinctive, spicy Habanero Pepper Spread.

HEIRLOOM PEAR JAM WITH CARDAMOM AND VANILLA

Fairywood Thicket Farm
4545 Cochran Mill Road
Fairburn, GA 30213-1838
fairywood2005@aol.com
678-278-5460
www.fairywoodthicket.com

This beautiful amber jam has lovely flecks of hand-ground vanilla and cardamom. Created from family pear trees over 40-years-old, it’s a showstopper over baked pork chops, on oatmeal or toast.

HIBISCUS JELLY

Pride Road LLC
4480 South Cobb Drive
Suite H129
Smyrna, GA 30080
info@prideroad.com
404-423-1775
www.prideroad.com

Pride Road LLC is a family-owned and operated food manufacturing company that produces all-natural, locally grown, hibiscus-based products. We produce products of the “Very Best Quality, Where It Really Matters.”

MARY’S KITCHEN PEACH PEPPER JELLY

Pearson Farm
5575 Zenith Mill Road
Fort Valley, GA 31030
angela@pearsonfarm.com
478-827-0750
www.pearsonfarm.com

Pearson Farm has kicked it up a notch with our new peach pepper jelly. Spooned over cream cheese or drizzled over vanilla ice cream, this flavorful combination will leave your taste buds wanting more.

PEACH COBBLER JAM

Spread ‘em Fruit Spreads
148 Eagle Way
Stockbridge, GA 30281
jawz9698@yahoo.com
678-877-6885

Georgia-grown peaches, Madagascar vanilla beans and cinnamon unite in each bite to evoke warmth and comfort. This true Southern, classic taste of Georgia pairs perfectly with desserts and breakfast foods.
PEACH HABANERO JAM
Spread ‘em Fruit Spreads
148 Eagle Way
Stockbridge, GA 30281
jawz9698@yahoo.com
678-877-6885

Some like it hot! In this jam with a satisfying, but not overpowering, heat, Georgia-grown peaches keep things sweet while habanero peppers create a slow-burning heat. It’s perfect for cream cheese and crackers, grilled chicken, pork chops and ham.

PUNKY GOAT’S PEACHY CINNAMON JAM
Lazy Goat Produce
597 Mark Dodd Road
Jefferson, GA 30549
lazygoatproduce@hotmail.com
706-599-2075
www.lazygoatproduce.com

“Want sum? Need sum? Get you sum!”

RED JALAPEÑO PEPPER SPREAD
Two Fat Chile Cats
281 Cushing Drive
Savannah, GA 31406
chilemama4@gmail.com
239-784-2144
www.twofatchilecats.com

Red Jalepeño Pepper Spread is cooked the old-fashioned way to create a spicy spread with sweet undertones.

RED PEPPER HORSEY SPREAD
Two Fat Chile Cats
281 Cushing Drive
Savannah, GA 31406
chilemama4@gmail.com
239-784-2144
www.twofatchilecats.com

Red bell peppers and horseradish blend to create this distinctively zippy spread.

STRAWBERRY- BLUEBERRY- JALAPEÑO JAM
Regina’s Farm Kitchen LLC
2090 Dunwoody Club Drive
Suite 106-177
Atlanta, GA 30350
reginasfarmkitchen@gmail.com
404-918-5501
www.reginasfarmkitchen.com

Made from scratch by a farm-raised chef, Strawberry Blueberry Jalapeño Jam won in the preserves category at the prestigious 2018 Good Food Awards in San Francisco.

STRAWBERRY JALAPEÑO PEPPER SPREAD
Two Fat Chile Cats
281 Cushing Drive
Savannah, GA 31406
chilemama4@gmail.com
239-784-2144
www.twofatchilecats.com

Strawberry Jalapeño Pepper Spread is a distinctively sweet, yet surprisingly spicy pepper spread.
THE PEACHTREE JAM
Fairywood Thicket Farm
4545 Cochran Mill Road
Fairburn, GA 30213-1838
fairywoodtogo@aol.com
678-278-5460
www.fairywoodthicket.com

This fresh take on traditional peach jam has a dash of peach schnapps. Made with fresh peaches, this jam is inspired by Sunday brunches with my mother and brings to mind cherished family traditions.

TROPICAL HEAT WAVE JAM
Hillside Orchard Farms
105 Mitcham Circle
Tiger, GA 30576
patsy@hillsideorchard.com
706-782-4995
www.hillsideorchard.com

A new twist on pepper jelly, this kiwi-and-pineapple jam has a tropical taste with a wave of ghost pepper to finish.

WILD ELDERBERRY PEPPER JELLY
Fairywood Thicket Farm
4545 Cochran Mill Road
Fairburn, GA 30213-1838
fairywoodtogo@aol.com
678-278-5460
www.fairywoodthicket.com

Our original Wild Elderberry Jelly evolved into a one-of-a-kind pepper jelly. This amazing combination is both beautiful and delicious. It pairs well with baked Brie or duck cutlets.

WISHAM JELLIES BLACKBERRY PEPPER JELLY
Wisham Jellies
807 N. Central Ave.
Tifton, GA 31979
wishamjellies@gmail.com
229-392-3888
www.wishamjellies.com

A Southern staple, the Georgia-grown blackberries and peppers make this jelly legendary! Serve it on biscuits or cornbread. Try it as a glaze on ham, lamb chops, or pork tenderloin. #getyourglazeon
Pine Street Market produces and sells handmade charcuterie, including sausage, salami and bacon, using only all-natural, humanely raised meat.

Carroll’s Beef, Red Pepper & Onion Smoked Sausage has a delicious, fresh-from-the-farm flavor that starts with locally sourced, Georgia-grown, grass-fed Angus beef. This sausage is made with all-natural seasonings and no preservatives.

Dixie Dandy Fresh Market Country Smoked Pork Sausage is a Southern-style, hickory-smoked, pure pork sausage made from an old, family recipe.
GRASSFED BEECON GRIND
White Oak Pastures
22775 Highway 27, Bluffton, GA 39824
ban.stewart@whiteoakpastures.com
229-641-2081
www.whiteoakpastures.com

This is a burger blend of our lean, ground, grass-fed beef and naturally cured Iberico bacon from our prized Iberico pigs. One family, one farm, five generations, 150 years: A full-circle return to sustainable land stewardship and humane animal stockmanship.

KAY’S FAMOUS CHICKEN SALAD
Kay’s Vintage Pantry
48 E. Public Square, Jefferson, GA 30549
kaysvintagepantry@yahoo.com
706-387-0326
www.kayhardyevents.com

Kay’s Famous Chicken Salad includes five scrumptious chicken salad flavors that are sweet, savory or spicy.

KAY’S FAMOUS CHICKEN SALAD, SOUTHERN GIRL
Kay’s Vintage Pantry
48 E. Public Square, Jefferson, GA 30549
kaysvintagepantry@yahoo.com
706-387-0326
www.kayhardyevents.com

Kay’s Famous Chicken Salad includes five scrumptious chicken salad flavors that are sweet, savory or spicy.

LEANN’S GOURMET CHICKEN SALAD
LeAnn’s Gourmet Foods
1 Cherry St., Hampton, GA 30228
leanngourmetfoods@gmail.com
770-560-5980
www.leanngourmetfoods.com

LeAnn’s Gourmet Chicken Salad includes a tasty combination of sweet pineapple and walnuts.

MIKE’S RED PEPPER AND ONION SMOKED SAUSAGE
Mike’s Country Store
1629 Philema Road, Albany, GA 31701
lavonnevoorhees1629@yahoo.com
229-483-0444

Mike’s Red Pepper and Onion Smoked Sausage has just the right amount of kick for that yum-yum feeling.

MIKE’S SKILLET SMOKED SAUSAGE
Mike’s Country Store
1629 Philema Road, Albany, GA 31701
lavonnevoorhees1629@yahoo.com
229-483-0444

Mike’s Skillet Smoked Sausage is the best for breakfast. It’s everything you would want in your sausage.
PISTACHIO CHICKEN SALAD
Bread & Butter Bakery
1124 Monticello St. SW, Covington, GA 30014
zbreadandbutter@gmail.com
470-444-1330
www.breadandbuttercovington.com
At Bread & Butter Bakery, we only use ingredients you can pronounce. Our chicken salad uses all-natural chicken with a Greek yogurt base and house-pickled celery. The chicken is broken down in house with toasted pistachios.

POPPY SEED CHICKEN AND PASTA
Call It Yours Casseroles
5156 River Road, Suite F, Columbus, GA 31906
callityourscasseroles@callityourscasseroles.com
706-322-2075
www.callityourscasseroles.com
Our menu consists of Southern food made simply, like we make it in our Southern homes. Our casseroles, including all of the sauces, are prepared by hand and made fresh in our kitchen. They are frozen and intended for you to “Take It, Bake It and Call It Yours!”

THE GEORGIA PIE
Pouch Pies
151 E. Broad St., Athens, GA 30601
charmaine@pouchpies.com
770-380-8949
www.pouchpies.com
The Georgia Pie pays tribute to Athens, Georgia, the home of Pouch Pies, with slow-cooked barbecue that’s encased in a flaky puff pastry with incorporated local flavors of peach whiskey and tupelo honey.
BROWNIE HOMEMADE BAKING MIX
Back to the Basics 101
149 Butts Road
Cochran, GA 31014
ginger@backtothebasics101.com
478-697-1027
www.backtothebasics101.com

Our Brownie Homemade Baking Mix takes “homemade” to another level. The secret ingredient is freshness because we mill the wheat we grow into flour. Simply add a few ingredients to this baking mix and, 30 minutes later, you’ll experience decadent brownies like you’ve never had before.

BYNE BLUEBERRY FARMS BLUEBERRY SUGAR
Byne Blueberry Farms
537 Jones Ave.
Waynesboro, GA 30830
dick.byne@gmail.com
706-554-6244
www.byneblueberries.com

Tantalize your taste buds by adding our sweet, blueberry infused cane sugar to your favorite hot beverage.

CHICKEN POPPY SEED CASSEROLE
Honey Catering LLC
650 Millen Bypass
Millen, GA 30442
info@honeycatering.com
478-982-8086
www.honeycatering.com

A Chicken Poppy Seed Casserole like your grandmother used to make, our Southern classic is made with Springer Mountain Farms chicken breasts. This is the most popular of our casserole selections.

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

This blend of sea salt and locally sourced, granulated honey is great on popcorn, sweet potatoes, lemon chicken, spinach salad, carrots, ice cream, fancy drinks and more!

HONEY CINNAMON PECAN BUTTER
Goodson Pecans
227 Walnut Ave. S
Unit E
Leesburg, GA 31763
david@goodsonpecans.com
229-759-4008
www.goodsonpecans.com

Goodson Pecans takes their Georgia-grown pecans and creates delicious, gourmet, flavored pecan treats and all-natural pecan butters. From our Goodson family orchards to your family’s table, enjoy!

HONEY CRANBERRY PECAN EZEKIEL BREAD
Sweetly, Shealy
19 S. Scott St.
Camilla, GA 31730
sweetlyshealy@gmail.com
229-328-7964
www.facebook.com/sweetlyshealy

Sweetly, Shealy’s Honey Cranberry Pecan Ezekiel Bread is a nutritious bread made with home-milled wheat, spelt, barley, millet, beans and lentils. It showcases southwest Georgia pecans and Camilla, Georgia honey.
KING LOUIE
APPLE PIE MIX
King Louie Special Blend Seasoning
217 Douglas Highway
Fitzgerald, GA 31750
royaltree1@aol.com
229-423-4919
www.kinglouiespecialblend.com

King Louie Apple Pie Mix is the fastest way to make an apple pie and will save you a large amount of time in the kitchen. Your family will love it. The mix is very versatile. You could use it to make peach or pear pies. Use Georgia apples; they have great flavor.

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

This is a full-flavored sea salt with a variety of locally sourced herbs and spices. It’s great for deviled eggs, tomato sandwiches, steamed vegetables, roasted chicken, grilled corn, pasta, tofu, vinaigrettes and more!

LAYNEE’S WALNUT BUTTER
LWB LLC
7250 Wyngate Drive
Cumming, GA 30040
layneewalnutbutter@gmail.com
470-522-7595
www.layneeswalnutbutter.com

Yes, walnut butter is a thing. It’s healthy, but it’s rich and buttery, and it’s kissed with a subtle sweetness that will make you smile. Each bite you take of Laynee’s Walnut Butter is like giving yourself an edible hug.

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

It’s healthy, but it’s rich and buttery, and it’s kissed with a subtle sweetness that will make you smile. Organic cane sugar, orange and clementine peels, and chili. Use it with fancy drinks, dark chocolate cupcakes, grilled shellfish, vinaigrettes, marinades, poached pears, pancakes or roasted salmon.

PARRISH’S PREMIUM CANE SYRUP
Parrish Cane Syrup
730 Lake Church Road
P.O. Box 254
Statesboro, GA 30459
info@parrishcanesyrup.com
912-536-2200
www.parrishcanesyrup.com

We produce rea, pure cane syrup the way it’s been done in the South for hundreds of years.

PECAN TRUFFLE OIL
Pecan Ridge Plantation
144 Rutherford St.
Brinson, GA 39825
pecanridgeplantation@gmail.com
229-254-7107
www.pecanridgeplantation.com

A family-owned business with experience growing pecans for over twenty years, Pecan Ridge Plantation specializes in producing 100% natural pecan oil and pecan truffle oil, a variety of dipping oil seasonings, and fresh pecan truffles.
ROSEMARY SEA SALT
Beautiful Briny Sea
408 Woodward Ave.
Atlanta, GA 30312
info@beautifulbrinysea.com
800-287-1774
www.beautifulbrinysea.com

Infinitely versatile, this batch of sea salt is made with rosemary grown and gathered just a few blocks from the Beautiful Briny Sea studio. Its woody, herbal flavor is a perfect match for grilled meats, roasted vegetables, hearty braises and sauces.

SAVORY PIMENTO CHEESE CHEESECAKE WITH PECAN SHORTBREAD CRUST AND WISHAM’S JELLIES’ WILD MAYHAW PEPPER JELLY
Honey Catering LLC
650 Millen Bypass
Millen, GA 30442
info@honeycatering.com
478-982-8086
www.honeycatering.com

A savory take on a sweet confection, our pimento cheese cheesecake is the perfect appetizer for any party. It’s prepared with our house-made pimento cheese and a shortbread crust with locally grown pecans. It is best topped with our favorite, Wisham’s Jellies’ Wild Mayhaw Pepper Jelly.
**CAJETA**

Bootleg Farm LLC
477 Egypt Ardmore Road
Springfield, GA 31329
richard@bootlegfarm.net
912-667-0807
www.bootlegfarm.net

Bootleg Farm’s Cajeta is a smooth, rich caramel sauce that is cooked on site with the farm’s fresh milk. Cajeta pairs with fresh fruit, cakes or hot biscuits. A spoonful in your coffee or served over vanilla ice cream takes it over the top.

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**GAME TIME HERB & SPICE SEASONING, WORLD BLEND**

Camon Enterprises Inc., DBA GameTime Herb & Spice Seasoning
247 Miller Street
P.O. Box 840
Ray City, GA 31645
cacacc@windstream.net
229-237-1222
www.gametimeseasoning.com

GameTime Herb & Spice Seasoning, World Blend, gives you a taste of the world in your own kitchen. It is a unique blend of herbs and spices that transforms a good dish into a great dish!

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**GRANDMA’S SHEBANG DIPPING SAUCE**

2404 Bellehaven Drive
Augusta, GA 30906
mwilliams1601@gmail.com
706-755-0444

Grandma’s Shebang Dipping Sauce is special and unique. A Georgia and South Carolina award-winning sauce, it’s great on meats, vegetables, pork rinds, cracklings and some fruits.

---

**GROOVY GREEK**

Far Out Foodz LLC
215 Laredo Drive
Decatur, GA 30030
sales@faroutfoodz.com
770-835-5221
www.faroutfoodz.com

Take a trip to the Mediterranean with this pure, aromatic blend of herbs, spices and lemon peel. It makes everything delicious! Use it on chicken, fish, pork, vegetables, potato dishes, sandwiches and as an incredible Greek dressing for salads and marinades.

---

**JOE KEMS BBQ RUB**

Joe Kems BBQ
P.O. Box 231
Moultrie, GA 31776
j@joekemsbbq.com
229-985-2888
www.joekemsbbq.com

Joe Kems BBQ is a family-operated catering business. We also make and sell a Barbecue sauce that previously won at the Flavor of Georgia Food Product Contest. Several years ago we added a dry rub to our product line. Joe Kems BBQ Rub is great on all meats and veggies!

---

**LANE’S BBQ ANCHO ESPRESSO RUB**

Lane’s BBQ
70 Star St. W
Bethlehem, GA 30620
ryan@lanesbbq.com
770-833-0145
www.lanesbbq.com

Lane’s BBQ is a barbecue seasoning/sauce and catering business. Located in Bethlehem, Georgia, Lane’s BBQ has been in business since 2014. We specialize in handcrafted rubs, sauces and the best brisket in town!
LANE'S BBQ
BRISKET RUB
Lane's BBQ
70 Star St. W
Bethlehem, GA 30620
ryan@lanesbbq.com
770-833-0145
www.lanesbbq.com
Lane's BBQ is a barbecue seasoning/sauce and catering business. Located in Bethlehem, Georgia, Lane's BBQ has been in business since 2014. We specialize in handcrafted rubs, sauces and the best brisket in town!

LEANN'S GOURMET
ASIAGO & ROASTED GARLIC
SPICE BLEND
LeAnn's Gourmet Foods
1 Cherry St.
Hampton, GA 30228
leannsgourmetfoods@gmail.com
770-560-5980
www.leannsgourmetfoods.com
LeAnn's Gourmet Asiago & Roasted Garlic Spice Blend can be used as a dip mix or as a spread. The smooth, cheesy garlic flavor is a great addition to any sandwich or sauce.

ONEBITE SPICES, MASTER BLEND
OneBite ATL
4544 Leonora Drive
Tucker, GA 30084
laurel@onebiteatl.com
678-644-1399
www.onebiteatl.com
Make room in your spice cabinet for the only spice blend that you will ever need. This versatile blend was created with incredible flavor profiles in mind, made from the most pure ingredients and sourced from the most reputable purveyors.

TANGY GINGER
PEACH GLAZE
Doc and Artie's LLC
P.O. Box 2883
Peachtree City, GA 30269
admin@docandarties.com
404-665-3473
www.docandarties.com
Doc and Artie's offers teas, spice blends, rubs and sauces blended by hand using organic, natural ingredients to enable others to prepare wholesome, delicious meals for their family and friends.

RIGHTeous RANCH
Far Out Foodz LLC
215 Laredo Drive
Decatur, GA 30030
sales@faroutfoodz.com
770-835-5221
www.faroutfoodz.com
Righteous Ranch comes from a family recipe from our family's fried chicken restaurant in Baton Rouge, Louisiana, in the early 1980s. This perfect blend of sea salt and spices goes great on chicken, beef, pork, eggs, soups, sauces, vegetables or anything fried.
SNACK FOODS

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

Bootlikker Hot Sauce’s Beef Jerky starts sweet and ends with heat!

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

Sourdough ain’t just for San Francisco! Our starter was made in the owner’s Atlanta kitchen five years ago. She followed her baking bliss, which resulted in a growing company! These cheese crackers bring to mind the classic Southern cheese straw.

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

Fresh garlic roasting on the farmhouse kitchen stove means something special is coming. Hunter Cattle’s dry-aged beef snack is made from 100-percent grass-fed beef. It’s rubbed by hand with all-natural spices and air-dried to peak tenderness.
FORMULA 3
TEA CAKE
Stokely Select Limited Inc.
18607 Garlington Drive
Cypress, TX 77433
osteen13@gmail.com
832-455-4979
A Southern tradition, these tea cakes are covered in dark chocolate and have a safe amount of caffeine. We just improved the wake-up cookie bar.

GEORGIA FRIED PEANUTS
Georgia Fried Peanut Company
19219 Hartford St.
P.O. Box 744
Edison, GA 39846
jwest@westfoodsin.com
229-366-3023
These peanuts are a true Georgia-grown product. They’re grown in Georgia, fried in Georgia and packaged in Georgia. They’re fried in small batches to ensure quality and freshness.

HERB N’ NUTS CASHEWS
High Cotton Company
227 Sandy Springs Place
Suite D #167
Sandy Springs, GA 30328
lisa@highcottoncashews.com
404-394-1994
www.highcottoncashews.com
The unlikely pairing of sweet and savory creates a delicious sensation like no other. We use only aromatic herbs, and we blend in small batches for superior, artisanal quality. Herb n’ Nuts Cashews are naturally gluten-free. Treat your taste buds to something special!

HONEY-KISSED PECANS
Sunnyland Farms Inc.
2314 Wilson Road
Albany, GA 31705
swillson@sunnylandfarms.net
615-545-9333
www.sunnylandfarms.net
Sunnyland Farms is a 1,760-acre farm nestled in the heart of pecan country, Albany, Georgia. Since 1948, we have been the premier provider of gourmet Georgia pecans, nuts, chocolates, dried fruits, candies and assortments of gifts for all occasions.

KIMBLE’S OLE SCHOOL CORN FLAKE CHEWY
Kimble’s Food By Design
607 Hines St.
LaGrange, GA 30240
shannahk@kimblesfood.com
706-298-6520
www.cornflakecandy.com
Kimble’s Ole School Corn Flake Chewy is made from creamy peanut butter and natural cornflakes. Every delicious batch is handmade. This tasty treat will take you back to simpler times and will keep you coming back for more.

MAPLE FRONT PORCH PECANS
Front Porch Pecans
140 Anderson Road
Hawkinsville, GA 31036
rg@lamarpecan.com
478-783-3182
www.frontporchpecans.com
Maple Front Porch Pecans are a delicious, naturally flavored, non-GMO, roasted pecan snack that comes directly from the family farm where they were grown! They’re nutritious nuts with a crunchy maple, subtly spiced coating.
MOOMA’S ORIGINAL DRY AGED BEEF
Hunter Cattle Company
934 Driggers Road
Brooklet, GA 30415
grassfed@huntercattle.com
912-823-2333
www.huntercattle.com

On our family farm, MooMa is an inspiration to us all. The flavor and tenderness of MooMa’s Original Dry Aged Beef will inspire you as well. Hunter Cattle’s dry-aged beef snack is made from 100-percent grass-fed beef. It’s rubbed by hand with all-natural spices and air-dried to peak tenderness.

PA’S PEPPERCORN DRY AGED BEEF
Hunter Cattle Company
934 Driggers Road
Brooklet, GA 30415
grassfed@huntercattle.com
912-823-2333
www.huntercattle.com

This incredible, dry-aged beef snack features freshly cracked peppercorns. Just like Pa, it’s peppy and a little spicy! Hunter Cattle’s dry-aged beef snack is made from 100-percent grass-fed beef. It’s rubbed by hand with all-natural spices and air-dried to peak tenderness.

PEANUT BUTTER PEACH WRYCE BAR
Wryce Bars
1867 D Youville Lane
Atlanta, GA 30341
sn@wrycebars.com
607-379-3929
www.wrycebars.com

Wryce Bars are gluten-free, organic, vegan, taste-forward bars. They’re made for your child, you and the healthy version of you that you’re making a reality one Wryce Bar at a time. This sweetness won’t bite back! Try Wryce Bars!

PEARSON FARM SIGNATURE CHAMPAGNE PECANS
Pearson Farm
5575 Zenith Mill Road
Fort Valley, GA 31030
angela@pearsonfarm.com
478-827-0750
www.pearsonfarm.com

Our Signature Champagne Pecans begin with the best ‘Elliot’ pecan halves harvested on our family farm. They are roasted and coated in real Champagne, which makes these all-natural, crunchy, sweet pecans a perfectly decadent treat.

PECAN PEACH COCOA WRYCE BAR
Wryce Bars
1867 D Youville Lane
Atlanta, GA 30341
sn@wrycebars.com
607-379-3929
www.wrycebars.com

Wryce Bars are gluten-free, organic, vegan, taste-forward bars. They’re made for your child, you and the healthy version of you that you’re making a reality one Wryce Bar at a time. This sweetness won’t bite back! Try Wryce Bars!

SUGAR AND SPICE CASHEWS
High Cotton Company
227 Sandy Springs Place
Suite D #167
Sandy Springs, GA 30328
lisa@highcottoncashews.com
404-394-1994
www.highcottoncashews.com

We make our famous Sugar-and-Spice coated cashews with a unique combination of ingredients for a delicious taste twist. The taste starts with sweetness and is followed by a whisper of heat. Our customers can’t resist them. See for yourself!
ABOUT CAED

THE UNIVERSITY OF GEORGIA CENTER FOR AGRIBUSINESS AND ECONOMIC DEVELOPMENT

The Center for Agribusiness and Economic Development (CAED) combines the missions of research and extension in order to serve producers, agribusinesses and communities. These are the center’s services:

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

IMPACT ANALYSIS
The center serves 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
The center collects and distributes agricultural, natural resource and demographic data for private and public decision-makers.

POLICY ANALYSIS
The center provides 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
The center educates farmers and aspiring entrepreneurs through workshops covering topics like food business development, direct marketing, agritourism business management and technological tools to foster their success.

Visit [www.caed.uga.edu](http://www.caed.uga.edu) for more information on resources and services offered by the Center for Agribusiness and Economic Development.

MORE THAN A CONTEST

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

GEORGIA AG FORECAST
The center’s agricultural economists provide the coming year’s economic outlook every January. At 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 about the value of all food and fiber commodities grown in Georgia. The center’s “Ag Snapshots” guide outlines the top commodities and provides producers with helpful infographics and maps.

CUSTOMIZED ECONOMIC STUDIES AND FEASIBILITY ANALYSES
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 connects farmers and fishermen to food retailers, grocery stores, processors, caterers, chefs and consumers by state. A growing partnership of land-grant universities, departments of agriculture, and food and agricultural organizations has invested in this coordinated effort to build a virtual infrastructure in order to bring healthy, fresh, flavorful foods to the average consumer.
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Jamaican ‘Me Sweat Sopin’ Sauce 3
Joe Kems BBQ Rub 47
JudiCakes Cream Cheese Pound Cake, Lemon with a Hint of Rosemary 18
Kay’s Famous Chicken Salad 36
Kay’s Famous Chicken Salad, Southern Girl 36
Kimble’s Old-School Corn Flake Chewy 53
Kings Love Apple Pie Mix 42
Ladybug Picnic Sea Salt 42
Lane’s BBQ Ancho Espresso Rub 47
Lane’s BBQ Brisket Rub 48
Lane’s BBQ Q-N-Mix Rub 48
Lane’s BBQ Sorra White BBQ Sauce 3
Layney’s Walnut Butter 42
LeAnn’s Gourmet Asian 6 Roasted Garlic Spice Blend 48
LeAnn’s Gourmet Chicken Salad 37
Magonia Darjeeling Green Tea Blend 8
Maple Front Porch Pancans 53
Mary’s Kitchen Peach Pepper Jelly 29
Mike’s Red Pepper and Onion Smoked Sausage 37
Mike’s Skillet Smoked Sausage 37
Montane Sparkling Spring Water, Cucumber Lime 9
Moon’s Original Dry Aged Beef 54
New World Chocolate Milk 22
O’Geechee’s Sweet Blue BBQ Sauce 4
Olympus Greek Mountain Blueberry Citrus Tea 9
Olympus Greek Mountain Daily Detox Tea 9
One Bite Spices, Master Blend 49
Orange Chili Sugar 43
Original BBQ Sauce 4
Pa Bill’s Original Barbeque Sauce 4
Pa’s Peppercorn Dry Aged Beef 54
Parrish’s Premium Can Syrup 43
Peach Cobbler Jam 29
Peach Habanero Jam 30
Peaches and Cream Cake Pop 18
Peanut Butter Peach Wryce Bar 55
Pearson Farm Signature Champagne Pecans 55
Pecan Peach Cocoa Wryce Bar 55
Pecan Sandie 18
Pecan Truffle Oil 43
Pistachio Chicken Salad 38
Pomegranate and Golden Beet Salad 38
Pomegranate and Mandarin Orange 38
Pompeian’s Balsamic Vinegar 13
Southern Praline Mini Sweet Potato Pie 19
Southern Sriracha Spicy Honey 24
Southern Thunder BBQ Sauce 5
Strawberry-Blueberry-Jalapeno Jam 31
Strawberry Jalapeno Pepper Spread 30
Red Pepper Horsey Spread 31
Righteous Ranch 49
Rosemary Sea Salt 44
Rum Crunch Cake 19
Savory Pimento Cheese Cheese cake with ‘Pecan Shortbread Crust and Wisham’s Jellies’ Wild Mayhaw Pepper Jelly 44
Sourwood (Honey) Balsamic Vinegar 13
Southern Praline Mini Sweet Potato Pie 19
Southern Sriracha Spicy Honey 24
Southern Thunder BBQ Sauce 5
Strawberry-Blueberry-Jalapeno Jam 31
Strawberry Jalapeno Pepper Spread 30
Sugar and Spice Cashews 55
Sugar Hill Smokeyhouse Sweet & Tangy BBQ Sauce 5
Sweet Potato-Pecan Cheese cake 19
Tangy Ginger Peach Glaze 49
The Georgia Pie 38
The Peachtree Jam 32
The Southern Lady Pound Cake 20
Tree House Macarons 20
Tropical Heat Wave Jam 32
Uncle Rheft’s Back Slappin’ BBQ Sauce 5
Vidalia Onion & Balsamic Vinegar Jam 13
Wooahie Pie, Peanut Butter & Blackberry Jam 20
Wild Elderberry Pepper Jelly 32
Wisham Jellies Blackberry Pepper Jelly 33

Since 2007, the University of Georgia Center for Agribusiness and Economic Development has celebrated over 1,300 Georgia food products in Flavor of Georgia contests.

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