The Flavor of Georgia Food Product Contest highlights new and innovative Georgia food products and businesses using Georgia agricultural commodities. This year more than 100 products were submitted to be judged by a panel of food industry experts. The overall winner will be named on March 12, 2013, during Agricultural Awareness Day in Atlanta.

This directory features the 2013 food product entries and identifies the finalists from each category. Listed with each product is information on our contest participants. We hope that the Flavor of Georgia Food Product Contest directory can be used as a tool to promote Georgia’s dynamic food industry. You may also find the directory online at www.caed.uga.edu.

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

The University of Georgia College of Agricultural and Environmental Sciences Center for Agribusiness and Economic Development and the Department of Food Science and Technology are proud to sponsor the 2013 Flavor of Georgia Food Product Contest. We are especially grateful for the support the Center of Innovation for Agribusiness, the Office of Governor Nathan Deal, Walton EMC Natural Gas, the Georgia Department of Agriculture and the Georgia Agribusiness Council have provided to make this contest a success.

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

Drive. Kent Wolfe
Director
UGA Center for Agribusiness and Economic Development

2012 Flavor of Georgia winner
High Road Craft Ice Cream, Brown Butter Praline
BBQ & Hot Sauces

**BJ's Carolina-Style BBQ Sauce**
BJ's Barbecue, LLC - John Nishimuta
15 Little Beasley, Blairsville, GA 30512 - 706-897-8881
jnish8@yahoo.com
This is a vinegar-based BBQ sauce with a blend of spices developed primarily for pulled pork. However, customers are using it on everything, including salads, and sometimes mixed with a little mustard. It has become a very versatile sauce.

**BJ's Classic BBQ Sauce**
BJ's Barbecue, LLC - John Nishimuta
15 Little Beasley, Blairsville, GA 30512 - 706-897-8881
jnish8@yahoo.com
This BBQ sauce was developed to have a bit less kick and be sweeter than BJ's original sauce. Becoming a favorite among people as an overall versatile sauce, it can be used on all types of meats. The uniqueness of the sauce is in the spices used.

**BJ's Premium BBQ Rib Sauce**
BJ's Barbecue, LLC - John Nishimuta
15 Little Beasley, Blairsville, GA 30512 - 706-897-8881
jnish8@yahoo.com
This product, a family recipe of over 20 ingredients, was originally formulated for pork loin ribs. Served at company events in Augusta, GA, it was described as the best BBQ ever tasted, and they encouraged the makers to market it.

**Causey's BBQ Sauce - Bourbon**
Causey Foods, Inc. - Wynn Causey Bakke
3674 Lee Street SE, Smyrna, GA 30080 - 770-405-8407
wynn.bakke@causeyfoods.com - www.causeyfoods.com
This BBQ sauce is a mild, rich, tomato based sauce with a smooth, bourbon flavor and a finish of molasses and apple cider vinegar. It’s great for ribs, chicken, beef and seafood. Each batch has its own special taste.

**BBQ & Hot Sauces**

**Dirt Road Barbeque Sauce**
Dirt Road Sauce, LLC - Katie Terrell
P.O. Box 49577, Athens, GA 30604 - 706-338-7492
dirtroad@katie.com - www.dirtroadsauce.com
Even though this BBQ sauce is "pig squealin' good," it's not just for pork. The vinegar base balances heat with sweet notes, complementing all proteins: pork, lamb and fish alike. It's a versatile staple in the pantry; use it as an ingredient in stews, appetizers or cocktails.

**Fireman's Finest BBQ Sauce**
Fireman's Finest BBQ - Ed Bryant
365 Sturgess Run, Sharpsburg, GA 30277 - 770-317-6460
firemanebryant@yahoo.com - www.firemansfinest.com
Award winning, BBQ pitmaster Ed Bryant captures the balance of a sweet and spicy sauce that will complement your next family gathering.

**His Sauce Original Recipe**
His Sauce, LLC - Sheila Bowen
25 Johnson Road, Pitts, GA 31072 - 229-449-9229
sheilabowen7@gmail.com - www.hissauce.com
Sheila uses her brother's recipe, which tastes good on almost anything. It's just down right good.

**Hogwaller BBQ Sauce**
Serenity Farms - Kenny Dasher
3414 Lee Road, Hoboken, GA 31542 - 912-550-6721
kenny@hogwallerbbq.com - www.hogwallerbbq.com
This sauce originated in Savannah. It started out with a mustard base, but since the original recipe was passed to Kenny, he's added some flavors of the Statesboro, GA, area, where he was taught to BBQ. This is an all-original Georgia sauce at its best.
BBQ & Hot Sauces

Hotlanta Honey - Honey With A Sting!™
Atlanta Bee Company - Grant Giddens
1758 Beverly Woods Court, Atlanta, GA 30341 - 404-409-7852
grant@atlantabee.com - www.hotlantahoney.com, www.atlantabee.com

This is a special honey treat for those who like it hot. Use liberally on wings, ribs, seafood, steaks, chicken, pizza, meatloaf, hamburgers, vegetables or anything else.

Ole'-Time Bobby Joe's BBQ Sauce
Bobby Joe's BBQ Sauce - Bobby Joe Cason
P.O. Box 1852, Statesboro, GA 30459 - 912-601-2870
bobby@bobbyjoesbbq.com - www.bobbyjoesbbq.com

This sauce has been in the family for three generations. After Bobby Joe’s mom and dad died, him and his wife continued the tradition of making it and giving it away. It got so popular, they were making around 500+ bottles a year.

Ole'-Time Bobby Joe's BBQ Sauce Sugar Free
Bobby Joe's BBQ Sauce - Bobby Joe Cason
P.O. Box 1852, Statesboro, GA 30459 - 912-601-2870
bobby@bobbyjoesbbq.com - www.bobbyjoesbbq.com

For the health conscious consumer, Ole'-Time Bobby Joe's BBQ Sauce can still be enjoyed without the sugar. It tastes very similar to the original, but it uses natural sweeteners instead of sugar.

BBQ & Hot Sauces

Q Sauce Classic BBQ Sauce
Q Sauce, LLC - Jennifer Adams
2022 Bakers Mill Road, Dacula, GA 30019 - 770-757-6103
sales@qsaucestore.com - www.qsaucestore.com

This BBQ sauce is a fantastic blend of herbs, spices and molasses in a tomato base. It isn’t too sweet or too bold and contains just a hint of smokiness to go along with a tangy depth.

Q Sauce Mustard BBQ Sauce
Q Sauce, LLC - Jennifer Adams
2022 Bakers Mill Road, Dacula, GA 30019 - 770-757-6103
sales@qsaucestore.com - www.qsaucestore.com

This Carolina-style mustard sauce explodes with tangy, slightly sweet notes and enough peppers to give it the ideal flavor but not enough to cause one to gasp for air. There are no tomatoes in this sauce, and the mustard base is an unbelievable compliment to any meat.

Q Sauce Vinegar BBQ Sauce
Q Sauce, LLC - Jennifer Adams
2022 Bakers Mill Road, Dacula, GA 30019 - 770-757-6103
sales@qsaucestore.com - www.qsaucestore.com

The sweet, tangy notes have just the right amount of pepper to make this one of the most unique additions to pulled pork you have ever tasted.

Slap Yo' Granny Barbeque Sauce Original
Edibelles - Madeline Warren
8 Old Barn Road, Savannah, GA 31419 - 912-596-4023
mw@edibellesonline.com - www.edibellesonline.com

A sassy, spicy, barbeque sauce that is so delicious it calls for a reality check. This sauce will taste great on all your favorite foods. Since it has a low sugar content, it is great for basting because it won’t burn.
Williamson Bros. Bar-B-Q Roasted Garlic B-B-Q Sauce
Williamson Bros. Bar-B-Q · Leslie Sneed
136 Dodd Street, Marietta, GA 30060 · 770-499-9797
leslie@williamsonbros.com · www.williamsonbros.com
This sauce combines the original BBQ sauce recipe with a strong hint of roasted garlic. It’s healthy and delicious.

Williamson Bros. Bar-B-Q Sauce
Williamson Bros. Bar-B-Q · Leslie Sneed
136 Dodd Street, Marietta, GA 30060 · 770-499-9797
leslie@williamsonbros.com · www.williamsonbros.com
This sauce is rich with 16 different spices uniquely blended. It’s loved by millions nationwide. Each bottle is made from scratch in the Williamson Bros.’ kitchen.

Williamson Bros. Bar-B-Q Classic Carolina Sauce
Williamson Bros. Bar-B-Q · Leslie Sneed
136 Dodd Street, Marietta, GA 30060 · 770-499-9797
leslie@williamsonbros.com · www.williamsonbros.com
This sauce combines the Southern-style BBQ sauce with Carolina-style mustard, giving it a rich mustard taste that is enjoyed by everyone.

Williamson Bros. Bar-B-Q Honey B-B-Q Sauce
Williamson Bros. Bar-B-Q · Leslie Sneed
136 Dodd Street, Marietta, GA 30060 · 770-499-9797
leslie@williamsonbros.com · www.williamsonbros.com
This is a rich, golden BBQ sauce that turns to a glaze as ribs are basted and slow smoked. It’s made with pure honey.

Williamson Bros. Hot Sauce
Williamson Bros. Bar-B-Q · Leslie Sneed
136 Dodd Street, Marietta, GA 30060 · 770-499-9797
leslie@williamsonbros.com · www.williamsonbros.com
This is a wonderfully blended sauce for every palate. Each bottle is made from scratch in the Williamson Bros.’ kitchen. They watch over every case bottled and totally guarantee it to your satisfaction.
**Williamson Bros. Steak Sauce**
Williamson Bros. Bar-B-Q · Leslie Sneed
136 Dodd Street, Marietta, GA 30060 · 770-499-9797
leslie@williamsonbros.com · www.williamsonbros.com

This is a superb steak sauce that makes grilling steaks even better. It’s also great on beef ribs. Each bottle is made from scratch in the Williamson Bros.’ kitchen. They watch over every case bottled and totally guarantee it to your satisfaction.

**Boo Bear’s Turtle Truffles**
Boo Bears Bakery · Peggy Williams
3139 Blue Ridge Drive, Blue Ridge, GA 30513 · 706-964-6554
dec393@gmail.com · www.boobearsbakery.com

These truffles are handmade in north Georgia using fresh Georgia pecans. The homemade, buttery caramel stays soft at room temperature, so it will not stick to your teeth.

**Chocolate South Georgia Peanut Bark**
Chocolate South · Amy Stankus
1050 Marietta Street NW, Suite C, Atlanta, GA 30318 · 404-815-8859
info@chocolatesouth.com · www.chocolatesouth.com

Organic peanut butter and premium milk chocolate are blended and topped with roasted and candied, Georgia peanuts. This bark is made right in the Chocolate South shop in west Midtown.

**2B Whole Lemon Bars**
2B Whole, LLC · Toula Argentis
1459 Hembree Station Drive, Marietta, GA 30062 · 770-595-691
toula@2bwhole.net · www.2bwhole.net

These have the unique flavor of lemons and coconut. They have an exquisite taste, yet are dairy, wheat and gluten free. 2B Whole uses the finest organic ingredients and local sources when possible.

**Chocolate South Peach Tea Bonbon**
Chocolate South · Amy Stankus
1050 Marietta Street NW, Suite C, Atlanta, GA 30318 · 404-815-8859
info@chocolatesouth.com · www.chocolatesouth.com

This treat blends the best dark chocolate with a unique product from Georgia’s “just add honey” tea company to produce a tasty sensation that is hard to describe: melt in your mouth chocolate with the flavor of peaches.

**Boo Bear’s Ready to Heat S’more**
Boo Bears Bakery · Peggy Williams
3139 Blue Ridge Drive, Blue Ridge, GA 30513 · 706-964-6554
dec393@gmail.com · www.boobearsbakery.com

These s’mores are created with fresh-made marshmallows and are hand-cut. Just pop this premade s’more in the microwave and enjoy the gooeyness.

**Cup O’Cake Lizzy’s Spice Nut Cake**
Cup O’Cake · Janice Jackson
129 Woodland Heights Road, Dublin, GA 31021 · 478-998-9590
jimjan20@att.net

This recipe has been in the family for over four generations and is made with the finest Georgia pecans.
Heidi’s Heavenly Cookies Rock-A-Mallow
Heidi’s Heavenly Cookies, LLC · Heidi Nel
355 Curie Drive, Alpharetta, GA 30005 · 770-343-6551
heidi@heidishave sne nlyc ookie s.com · www.heidishav e sne nlyc ookie s.com
This is the perfect cookie because it’s actually two cookies in one. It’s filled
with double dark and semi sweet chocolates, soft, fluffy marshmallows and
roasted almonds. Then it’s completely immersed in white chocolate and topped
off with a dark chocolate drizzle. It’s sure to be love at first bite.

Heidi’s Heavenly Cookies Sea Salt Caramel Bars
Heidi’s Heavenly Cookies, LLC · Heidi Nel
355 Curie Drive, Alpharetta, GA 30005 · 770-343-6551
heidi@heidishave sne nlyc ookie s.com · www.heidishav e sne nlyc ookie s.com
These bars are loaded with luscious, melted caramel; dusted with exotic
Mediterranean Sea salt and roasted almonds; and nestled between decadent
chewy oatmeal layers. Not to mention, they are handmade using ingredients
and distributors from Georgia.

Heidi’s Heavenly Cookies Toffee Chocolate Chip Cookies
Heidi’s Heavenly Cookies, LLC · Heidi Nel
355 Curie Drive, Alpharetta, GA 30005 · 770-343-6551
heidi@heidishave sne nlyc ookie s.com · www.heidishav e sne nlyc ookie s.com
These cookies are made from scratch using ingredients and distributors from
Georgia. They are hand rolled and topped with English toffee candy. These
cookies have been featured in local news articles, the Atlanta Journal, Southern
Living Magazine and CBS Atlanta.

Lacey Grace Gourmet Goods Dark Chocolate Coffee
Toffee with Pecans
Lacey Grace Gourmet Goods, Inc · Milli Jordan
102 Clarks Bridge Road, Gainesville, GA 30501 · 770-361-4772
milli01@bellsouth.net · www.laceygrace.com
This toffee has the buttery crunch of brittle with a slightly more caramel
coffee flavor topped with dark chocolate and toasted, Georgia-grown pecans.

M Chocolat Flavors of the South
Chocolate-Covered Caramels
M Chocolat · Maritza Pichon
3960 Old Milton Parkway, Suite 200, Alpharetta, GA 30005 · 770-777-1780
maritza@mchocolat.com · www.mchocolat.com
This is a four-piece collection of caramels covered in chocolate, which
feature Georgia peanuts, apples, peaches and corn.

M Chocolat Kim’s Turtle Pretzel Pecan Nibblers
M Chocolat · Maritza Pichon
3960 Old Milton Parkway, Suite 200, Alpharetta, GA 30005 · 770-777-1780
maritza@mchocolat.com · www.mchocolat.com
This confection is a mini, crispy pretzel nugget, covered in specially made
caramel, then dipped in milk chocolate and rolled in toasted Georgia
pecans. It’s like a bite-sized turtle.

M Chocolat Peanut Butter Crisp Truffle
M Chocolat · Maritza Pichon
3960 Old Milton Parkway, Suite 200, Alpharetta, GA 30005 · 770-777-1780
maritza@mchocolat.com · www.mchocolat.com
These truffles are made with crunchy peanut butter, crispy rice cereal,
French crepes and real butter covered in milk chocolate. You’ll go peanuts
over this one.

M Chocolat Sea Salt Milk Chocolate Caramel Turtles
M Chocolat · Maritza Pichon
3960 Old Milton Parkway, Suite 200, Alpharetta, GA 30005 · 770-777-1780
maritza@mchocolat.com · www.mchocolat.com
These turtles are made with M Chocolat’s own, rich and creamy caramel, the
 freshest toasted Georgia pecans and a bath of milk chocolate.
Morsels & More! Peach Bites
Morsels & More · Genevieve Hampton
3052 Greyfield Place, Marietta, GA 30067 · 770-951-9435
tastegth@comcast.net · www.morselsandmore.com
These fruit-flavored, hard candies are individually wrapped and available in both three and nine ounce packages.

Olde Savannah Rum Balls
Olde Savannah Rum Cakes · Ricky Barrow
820 Abercorn Street, Savannah, GA 31401 · 912-349-5122
info@oldesavannahrumcakes.com · www.oldesavannahrumcakes.com
Olde Savannah Rum Cakes is pleased to introduce the latest delicacy on their cargo manifest, the Spiced Rum Ball. Handcrafted from the finest Caribbean rum, spiced rum cake and exotic chocolate blends.

Sweet Georgia Baking Co. Peanut Butter Crunch Cookies
Sweet Georgia Baking Co. · Lee Harris
142 South Lee Street, Americus, GA 31709 · 229-380-0072
sweetgabake@gmail.com
www.facebook.com/pages/Sweet-Georgia-Baking-Co/254277294592695
Peanuts and Georgia... what else needs to be said? These cookies are made from scratch and are then hand scooped. They make their own peanut brittle, smash it and then stir the brittle and extra peanuts into the cookie dough. If you like peanuts, then this is the cookie for you.

Pearson Farm Southern Praline Pecans
Pearson Farm · Betty Hotchkiss
5575 Zenith Mill Road, Fort Valley, GA 31030 · 478-827-0750
betty@pearsonfarm.com · www.pearsonfarm.com
Pearson Farm uses all natural ingredients and cooks them in a copper candy kettle in small batches to make these Southern praline pecans.

Sweet Georgia Baking Co. Sweet Lemon Cookies
Sweet Georgia Baking Co. · Lee Harris
142 S. Lee Street, Americus, GA 31709 · 229-380-0072
sweetgabake@gmail.com
www.facebook.com/pages/Sweet-Georgia-Baking-Co/254277294592695
These cookies are made from scratch and are then hand scooped. They add lemon zest to the cookie dough and dip them in lemon sugar before baking. Enjoy a little taste of summer all year long.

Swedish Chocolate Delights
Swedish Traditions · LeAnne Panahi
P.O. Box 7547, Tifton, GA 31793 · 888-385-2870
customerservice@swedishtraditions.us · www.swedishtraditions.us
Chocolate delights (called Chocolate Balls in Sweden) are a favorite among all Swedes, both young and old. They are like a cross between a truffle and a no-bake cookie. Chocolate delights contain oatmeal, not flour, so they are gluten free.

Byne Blueberry Farms Blueberry Honey Butter
Byne Blueberry Farms · Richard Byne
537 Jones Avenue, Waynesboro, GA 30803 · 706-554-6244
dick.byne@gmail.com · www.byneblueberryfarms.com
This product is the result of two, Georgia farms coming together and using their resources wisely. This is a 100% Georgia grown product.
Dairy Products

Fagottini with ricotta and pecans
GRM Mozzarella (DBA Orobianco) · Maria Montanaro
2296 Henry Clower Boulevard Suite D, Snellville, GA 30078 · 404-769-3866
info@orobianco.us · www.orobianco.us
Fagottini are a unique, mozzarella creation handmade by Orbianco’s cheesemaker, Massimo. He uses the freshest mozzarella worked in sheets, cuts it into squares and fills them with creamy ricotta and Georgia pecans. The result is a combination of Italian and Georgia flavors, wonderfully tied in a perfect marriage.

CalyRoad Creamery Little Stone Mountain Aged Goat with Ash
CalyRoad Creamery · Robin Schick
227 Hilderbrand Drive NE, Sandy Springs, GA 30328 · 678-773-1629
sales@calyroadcreamery.com · www.calyroadcreamery.com
This is an in-house, aged, artisan, goat cheese with a bloomy rind combined with a dusting of ash. Its shape is reminiscent of Georgia’s Stone Mountain on the horizon, east of the CalyRoad creamery.

Capra Gia Tuscano Marinated Feta
The Capra Gia Cheese Company · Jenny O’Connor
3325 Shady Grove Road, Carrollton, GA 30116 · 740-412-0606
capragia@yahoo.com · www.capragia.com
This cheese is the perfect blend of handmade, goat Feta and Tuscano herbs in oil. The crumbly yet creamy Feta is aged for maximum fusion of a select blend of garlic, onions, sun dried tomatoes, herbs and spices that will put you in a Tuscan state of mind.

Flat Creek Lodge Georgia Red
Flat Creek Farm & Dairy · Ryan Burger
74 Brantley Loop, Swainsboro, GA 30401 · 478-237-0123
cheesemaker@flatcreeklodge.com · www.flatcreeklodge.com
This is an aged, washed, rind cheese. It has a smooth buttery richness that’s creamy to the tongue with tangy, citrus notes. The name is derived from the velvety red and white rind created by the brevi-linens bacteria.

Flat Creek Lodge Little Miss Piggy
Flat Creek Farm & Dairy · Ryan Burger
74 Brantley Loop, Swainsboro, GA 30401 · 478-237-0123
cheesemaker@flatcreeklodge.com · www.flatcreeklodge.com
This is a creamy, truffled, crescenza-style cheese. It’s produced from Flat Creek’s closed herd of Jersey cows in south Georgia.

Flat Creek Lodge Heavenly Blue
Flat Creek Farm & Dairy · Ryan Burger
74 Brantley Loop, Swainsboro, GA 30401 · 478-237-0123
cheesemaker@flatcreeklodge.com · www.flatcreeklodge.com
This is a wonderfully, well-rounded blue cheese with beautiful peppery notes and earthy undertones. It’s produced from Flat Creek’s closed herd of Jersey cows in south Georgia.

Flat Creek Lodge Georgia Red
Flat Creek Farm & Dairy · Ryan Burger
74 Brantley Loop, Swainsboro, GA 30401 · 478-237-0123
cheesemaker@flatcreeklodge.com · www.flatcreeklodge.com
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Flat Creek Lodge Little Stone Mountain Aged Goat with Ash
CalyRoad Creamery · Robin Schick
227 Hilderbrand Drive NE, Sandy Springs, GA 30328 · 678-773-1629
sales@calyroadcreamery.com · www.calyroadcreamery.com
This is an in-house, aged, artisan, goat cheese with a bloomy rind combined with a dusting of ash. Its shape is reminiscent of Georgia’s Stone Mountain on the horizon, east of the CalyRoad creamery.

CalyRoad Creamery WayPoint
CalyRoad Creamery · Robin Schick
227 Hilderbrand Drive NE, Sandy Springs, GA 30328 · 678-773-1629
sales@calyroadcreamery.com · www.calyroadcreamery.com
This is a delightfully soft and creamy cow’s milk cheese made entirely from local, Georgia milk. It has a delicate rind and creamy inside. It’s made in small batches at the CalyRoad creamery.

CalyRoad Creamery WayPoint
CalyRoad Creamery · Robin Schick
227 Hilderbrand Drive NE, Sandy Springs, GA 30328 · 678-773-1629
sales@calyroadcreamery.com · www.calyroadcreamery.com
This is a delightfully soft and creamy cow’s milk cheese made entirely from local, Georgia milk. It has a delicate rind and creamy inside. It’s made in small batches at the CalyRoad creamery.

Flat Creek Lodge WayPoint
Flat Creek Farm & Dairy · Ryan Burger
74 Brantley Loop, Swainsboro, GA 30401 · 478-237-0123
cheesemaker@flatcreeklodge.com · www.flatcreeklodge.com
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Flat Creek Lodge Georgia Red
Flat Creek Farm & Dairy · Ryan Burger
74 Brantley Loop, Swainsboro, GA 30401 · 478-237-0123
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Flat Creek Lodge Heavenly Blue
Flat Creek Farm & Dairy · Ryan Burger
74 Brantley Loop, Swainsboro, GA 30401 · 478-237-0123
cheesemaker@flatcreeklodge.com · www.flatcreeklodge.com
This is a wonderfully, well-rounded blue cheese with beautiful peppery notes and earthy undertones. It’s produced from Flat Creek’s closed herd of Jersey cows in south Georgia.

Flat Creek Lodge Little Miss Piggy
Flat Creek Farm & Dairy · Ryan Burger
74 Brantley Loop, Swainsboro, GA 30401 · 478-237-0123
cheesemaker@flatcreeklodge.com · www.flatcreeklodge.com
This is a creamy, truffled, crescenza-style cheese. It’s produced from Flat Creek’s closed herd of Jersey cows in south Georgia.

Udderly Cool Dairy Aguzzo
Udderly Cool Dairy, LLC · Karen and Jeff Green
300 West Drive, Roopville, GA 30170 · 770-854-6300
udderlycooldairy@gmail.com · www.udderlycooldairy.com
This sharp, rich cheese (Aguzzo means “sharp” in Italian) begins as a natural rind wheel. It’s made from the rich, antibiotic and hormone free milk from Berry College’s cows. It’s then handcrafted from pasteurization to packaging.
Dairy Products

Udderly Cool Dairy Applewood Smoked Gouda
Udderly Cool Dairy, LLC · Karen and Jeff Green
300 West Drive, Roopville, GA 30170 · 770-854-6300
udderlycooldairy@gmail.com · www.udderlycoolcheese.com
Jeff and Karen take their original, rich and sweet Gouda, made from the milk of Berry College’s herd of Jersey cows, and age it for approximately 3 months. They then carefully cut the cheese into appropriate sized pieces and delicately smoke it to give it a great tasting bacon flavor.

Hillside Orchard Farms Apple Ginger Preserves
Hillside Orchard Farms · Patsy Mitcham
105 Mitcham Circle, Tiger, GA 30576 · 706-782-4995
patsy@hillsideorchard.com · www.hillsideorchard.com
This preserve blends the soft flavor of crisp, sweet, autumn apples (grown in the north Georgia mountains) with ginger to create a subtle flavor combination.

Braswell’s All Natural Pure Pear Preserves
Braswell Food Company · Chris McMahon
226 North Zetterower Avenue, Statesboro, GA 30459 · 912-212-2932
chris@braswells.com · www.braswells.com
Since 1946, these preserves have been made with pears grown in Bulloch County. These pears have a very firm texture, which makes for a preserve that is loaded with chunks of fruit and is different than any other on the market.

MidI Blueberry Farm Blueberry Peach Jam
MidI Blueberry Farm · Mike and Diane Stafford
P.O. Box 1538, Byron, GA 31008 · 478-956-1957
midiblueberryfarm@gmail.com
This jam was adapted from an online recipe provided by the National Center for Home Food Preservation. Instead of adding pectin, they use their own special spice flavoring, locally grown blueberries and Dickey peaches.

Georgia Jams Bourbon Fig Preserves
Georgia Jams, LLC · Lori Bean
106 North Hill Street, Griffin, GA 30223 · 770-828-5685
lori@georgiajams.com · www.georgiajams.com
The sultry, sweet flavor of fig is accentuated with bourbon, molasses and vanilla bean in this Southern-style preserve. These fig preserves are delicious served on breakfast breads, with cheese trays or as an accompaniment to roasted or grilled pork.

“Sweet Nanny” Cranberry Pepper Jelly
Sweet Nannie · Shirley Mathews
1657 Cane Mill Road, Doerun, GA 31744 · 229-881-9576
smathews@colonybank.com
This jelly has the distinct flavor of cranberries. The ingredients combine sweet and spicy flavors to create this product.
Meat Products

Leoci's Handcrafted Fresh Italian Sausage
Leoci's Trattoria · Roberto Leoci
606 Abercorn Street, Savannah, GA 31401 · 912-335-7027
roberto@leocis.com · www.leocis.com
Leoci's Italian sausage is the product of a local collaboration with Hunter Cattle Co., which supplies the farm-raised, pastured pork. Made one batch at a time, this product is true to Leoci's Italian culture.

Georgia Buffalo N.Y. Strip Steak
Georgia Buffalo, Inc. · Troy Bivens
11495 Highway 17, Townsend, GA 31313 · 1-855-2GA-BUFF
georgiabuffalo@gmail.com · www.georgiabuffalo.com
This N.Y. Strip is one of Georgia Buffalo's leanest steak selections, packed full of flavor. It's a richer version of beef, with just a hint of sweetness. Buffalo nutritional information, facts and recipes can be found at the company's website.

Leoci's Handcrafted Pancetta
Leoci's Trattoria · Roberto Leoci
606 Abercorn Street, Savannah, GA 31401 · 912-335-7027
roberto@leocis.com · www.leocis.com
Leoci's pancetta is the product of a local collaboration with Hunter Cattle Co., which supplies the farm-raised, pastured pork. Made one batch at a time, this product is salt-cured with herbs, spices and garlic, true to Italian culture.

Hunter Pork Co. Pork Sausage
Hunter Cattle Co. · Del Ferguson
934 Driggers Road, Brooklet, GA 30415 · 912-823-2333
glassfed@huntercattle.com · www.huntercattle.com
This sausage is made with pork that's raised naturally on the Hunter Cattle Co. family farm. Produced in their farm store, they blend in natural ingredients for the taste of an original, old-time sausage flavor.

Jams & Jellies

Webbington's Taste the Fruit Peach Habanero Preserves
Webbington's · Marc Widowski
545 Goldfinch Way, Stockbridge, GA 30281 · 678-565-1690
marcwidz@gmail.com · www.webbingtons.com
If you like a little spice with your peaches, this is the jam for you. Use it as a toast topping or to add a zing to meats and other dishes. It can also be used as a glaze for meats, a snappy ice cream topping or to create your own special dishes.

Webbington's Taste the Fruit Blueberry Preserves
Webbington's · Marc Widowski
545 Goldfinch Way, Stockbridge, GA 30281 · 678-565-1690
marcwidz@gmail.com · www.webbingtons.com
Plump, juicy blueberries are simmered and combined with orange blossom and wildflower honey and a touch of sugar to create these preserves.

Twangy Twelly Pepper Jelly
Philfur, Inc. · Bertha Furcron
4380 Danforth Road, Atlanta, GA 30331 · 404-914-6809
philfur@bellsouth.net
Georgia grown banana peppers are the main ingredient for this delicious, slightly twangy, peppery jelly. It's an extraordinary blend of apple juice, banana pepper juice and pectin.

Webbington's Taste the Fruit Hot Pepper Jelly
Webbington's · Marc Widowski
545 Goldfinch Way, Stockbridge, GA 30281 · 678-565-1690
marcwidz@gmail.com · www.webbingtons.com
Sweet and hot peppers are prepared to give a jolt of sweet and spicy. This jelly has an initial burst of sweetness, followed by a 'chili head worthy' heat build and finished by a sweet and calm follow through.

Webbington's Taste the Fruit Peach Habanero Preserves
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545 Goldfinch Way, Stockbridge, GA 30281 · 678-565-1690
marcwidz@gmail.com · www.webbingtons.com
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Hunter Pork Co. Pork Sausage
Hunter Cattle Co. · Del Ferguson
934 Driggers Road, Brooklet, GA 30415 · 912-823-2333
glassfed@huntercattle.com · www.huntercattle.com
This sausage is made with pork that's raised naturally on the Hunter Cattle Co. family farm. Produced in their farm store, they blend in natural ingredients for the taste of an original, old-time sausage flavor.

Leoci's Handcrafted Fresh Italian Sausage
Leoci's Trattoria · Roberto Leoci
606 Abercorn Street, Savannah, GA 31401 · 912-335-7027
roberto@leocis.com · www.leocis.com
Leoci's Italian sausage is the product of a local collaboration with Hunter Cattle Co., which supplies the farm-raised, pastured pork. Made one batch at a time, this product is true to Leoci's Italian culture.

Leoci's Handcrafted Pancetta
Leoci's Trattoria · Roberto Leoci
606 Abercorn Street, Savannah, GA 31401 · 912-335-7027
roberto@leocis.com · www.leocis.com
Leoci's pancetta is the product of a local collaboration with Hunter Cattle Co., which supplies the farm-raised, pastured pork. Made one batch at a time, this product is salt-cured with herbs, spices and garlic, true to Italian culture.

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Webbington's · Marc Widowski
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Meat Products

Sunset Farm Brand All Natural Bell Pepper & Onion Sausage
Sunset Farm Foods, Inc. · Thomas Carroll
1201 Madison Highway, Valdosta, GA 31601 · 229-242-2952
t.carroll@sunsetfarmfoods.com · www.sunsetfarmfoods.com
This sausage has the same flavor of sizzling bell peppers and onions at the state fair sausage stand. Sunset Farms is a fourth generation, family business that is proud to offer a quality product.

Sunset Farm Brand Premium Cracked Pepper Smoked Sausage
Sunset Farm Foods, Inc. · Thomas Carroll
1201 Madison Highway, Valdosta, GA 31601 · 229-242-2952
t.carroll@sunsetfarmfoods.com · www.sunsetfarmfoods.com
This smoked sausage has just the right amount of pepper flavor, making it one of Sunset Farm’s favorites.

Three Generations of Georgia Chicken Log
Three Generations Of Georgia · Cindy Fulghum
1600 Nickville Road, Dewy Rose, GA 30634 · 706-436-7560
meriwether@bellsouth.net · www.threegenerationsofgeorgia.com
The one and only chicken log is a welcome addition at any table. It’s like a cheese ball, only made with meat. This family recipe has people hooked once they taste it.

Other Products

A&A Alta Cucina Balsamico Mele e Miele
A&A Alta Cucina · Adriana Coppola
520 Crossbridge Alley, Alpharetta, GA 30022 · 770-369-4231
info@altacucinaitalia.com · www.altacucinaitalia.com
This rich and wonderful balance of tart and sweet dressing uses the freshest ingredients available to bring together the flavors of Italian and Georgian cultures: Balsamic vinegar from Italy and sweet, juicy peaches from Georgia.

Fuoco di Napoli “Seriously Authentic Pizza”
Fuoco Di Napoli, LLC · Lori G McDowell
213 Cranston, Carrollton, GA 30117 · 404-473-3290
lori@fuocodinapoli.com · www.fuocodinapoli.com
A few Southern guys and gals stirred up the “fire of Naples” in their own Georgia kitchen to create a thin-crust, crisp-edged, rugged, all-natural frozen pizza full of flavor.

Gayla’s Grits
Gayla’s Grits · Sara Ray
P.O. Box 106, Lakeland, GA 31635 · 229-546-5424
gaylasgrits@gmail.com · www.gaylasgrits.com
The 100% natural, stone-ground, gluten-free, white corn grits are produced from corn grown on the Shaw family farm. Their customers rave about the unique taste.

Hillside Orchard Farms Hell-Fire Pickles
Hillside Orchard Farms · Patsy Mitcham
105 Mitcham Circle, Tiger, GA 30576 · 706-782-4995
patsy@hillsideorchard.com · www.hillsideorchard.com
Locally grown cucumbers are the key to this new, habanero infused, sliced pickle, which offers a new twist on ‘hot’ pickles. Perfect to eat with a Southern meal, be it lunch, dinner or at your favorite summer picnic or barbecue.
just add honey georgia peaches black tea
just add honey · Brandi Shelton
P.O. Box 170393, Atlanta, GA 30317 · 404-433-0469
info@justaddhoney.net · www.justaddhoney.net
This loose-leaf tea is a fruity and aromatic blend of brisk Ceylon and Darjeeling black tea paired with freshly hand-ground ginger, sweet dried peaches and a touch of cinnamon and clove. It’s a sophisticated twist on a Southern tea tradition.

King Louie Collard Green Seasoning
King Louie Special Blends · Joe Edwards
217 Douglas Highway, Fitzgerald, GA 31750 · 229-423-4919
royaltree1@aol.com · www.kinglouiespecialblends.com
This seasoning can be used on all greens, peas, beans, cabbage, corn, omelettes and more. Your children will love their vegetables, and your food will have a great taste without needing to use pork.

NaturAlmond All Natural Almond Butter
Hinsdale & Foster Provisions, LLC · Jaime Foster
3400 West Hospital Avenue, Suite 103, Chamblee, GA 30341 · 404-693-4610
jfoster@hfprovisions.com · www.naturalmond.com
NaturAlmond is slow-roasted almond butter that is handcrafted in a peanut and gluten free kitchen near Atlanta, GA. Containing two simple ingredients – roasted almonds and a touch of sea salt – this fourth generation recipe is produced in small batches to ensure quality, freshness and flavor.

Robert’s Cheese Grits
Grits Smith · Robert Pasmanick
4560 Amberly Court South, Dunwoody, GA 30360 · 678-777-5075
robert@pasmanick.com · www.jackssandwichshop.com
The taste and texture of Robert’s Cheese Grits distinguishes it from all other grits. They destroy the stereotype of bland, not-fully cooked, gritty grits. Upon eating, Northerners become converts and southerners spread the gospel.

Annie Lee’s Hot Gourmet Chow-Chow Relish
Cruzon, LLC · Erwin Cruz
5015 Skylark Creek Court, Cumming, GA 30028 · 770-241-4312
cruzerooni@aol.com
This relish is made from Erwin’s garden vegetables that are left over at the end of summer to be used as a condiment throughout the year. The market-ready prototype is his grandmother’s recipe. It’s great on beans, hot dogs, hamburgers or any other meat sandwich.

King Louie Apple Pie Mix
King Louie Special Blends · Joe Edwards
217 Douglas Highway, Fitzgerald, GA 31750 · 229-423-4919
royaltree1@aol.com · www.kinglouiespecialblends.com
This apple pie mix is simple, easy and quick to use. Mix it with apples and pour it onto a premade crust. Then add butter on top of the apples, put the top crust on, slit the top and bake. It will taste just like grandma’s.

Annie Lee’s Mild Gourmet Chow-Chow Relish
Cruzon, LLC · Erwin Cruz
5015 Skylark Creek Court, Cumming, GA 30028 · 770-241-4312
cruzerooni@aol.com
This relish is made from Erwin’s garden vegetables that are left over at the end of summer to be used as a condiment throughout the year. The market-ready prototype is more mild than the original. It’s great on beans, hot dogs, hamburgers or any other meat sandwich.
**Chinese Southern Belle Asian Home Chef Series: My Sweet Hottie (Mild)**
Chinese Southern Belle, LLC · Natalie Keng
2690 Cobb Parkway, Suite A5-252, Smyrna, GA 30080 · 404-494-0088
info@chinesesouthernbelle.com · www.chinesesouthernbelle.com

This product uses a real family recipe that is authentically Asian and uniquely Southern with fresh, locally grown ingredients. It’s low in sodium, uses no artificial coloring and has no MSG.

**Savannah Bee Company Wildflower Honey**
Savannah Bee Company · Haley Bowers
211 Johnny Mercer Boulevard, Savannah, GA 31410 · 912-503-2962
haley@savannahbee.com · www.savannahbee.com

This wildflower honey from coastal Georgia has a mild and subtle flavor that reflects upon the season, weather and flowering plants of the area. It’s the perfect all-purpose honey and is great for sweetening beverages, glazing over veggies on the grill or for cooking desserts.

**Q’ Bella Blueberry Basil & White Balsamic Dressing**
Q’ Bella Gourmet Foods · Lorie Quillin-Bell
P.O. Box 1233, Alpharetta, GA 30009 · 770-676-7926
info@qbella.net · www.qbella.net

This summery, dairy free dressing incorporates blueberries, white balsamic vinegar, fresh basil, honey and sweet onion. Try it with spinach or a spring mix topped with berries and goat cheese.

**Q’ Bella Jezebella Sweet & Spicy Sauce**
Q’ Bella Gourmet Foods · Lorie Quillin-Bell
P.O. Box 1233, Alpharetta, GA 30009 · 770-676-7926
info@qbella.net · www.qbella.net

This is the Georgia version of the popular Louisiana Jezebel sauce. It’s sweet flavors are made up of peach, apple, apricot and pineapple, but it gets a kick from fresh horseradish, pepper and dry mustard. Jezebella is great over cream cheese or as a dipping sauce for shrimp and chicken.

**Braswell’s All Natural Vidalia Onion Peppercorn Dressing**
Braswell Food Company · Chris McMahon
226 North Zetterower Avenue, Statesboro, GA 30459 · 912-212-2932
chris@braswells.com · www.braswells.com

Made with locally grown Vidalia onions, this product serves as an amazing dressing, marinade or dip that adds pizzazz to any table. It is distinctively packaged in a reusable, glass serving carafe.

**Hot Chow Chow**
Belly Good Jellies · Yuteva Mashburn
401 Woodfield Lane, Rising Fawn, GA 30738 · 706-398-0776
goteljelly@bellygoodjellies.com · www.bellygoodjellies.com

This is old-fashioned, Southern-style, sweet chow chow with a blend of hotness.

**Q’ Bella Jezebella Sweet & Spicy Sauce**

This steak sauce is naturally sweetened from the Vidalia onions. It’s perfectly balanced with savory mustard, Worcestershire sauce and a terrific blend of spices. Use it as a dipping sauce for your steak or as a secret ingredient for hamburgers.

**Sauces**

**Sauces**

**Lazy Ray’s Ketchup & Mustard**
Lazy Ray’s, LLC · Ray Joyner
1915 Habersham Gate Drive, Cumming, GA 30041 · 678-844-8401
lazyrays@gmail.com · www.lazyrays.com

Use ketchup and mustard the lazy way. You won’t have to deal with the hassle of separate bottles. Lazy Ray’s consists of the perfect blend of ingredients, making every bite the perfect mix of ketchup and mustard.
2B Whole Greek Spinach Pie
2B Whole, LLC  ·  Toula Argentis
1459 Hembree Station Drive, Marietta, GA 30062  ·  770-595-6915
toula@2bwhole.net  ·  www.2bwhole.net
This pie pastry is gluten free, wheat free and vegan. It's a unique product that uses organic, baby spinach as well as goat cheese and sheep feta for the filling. 2B Wholes tries to use locally sourced spinach, herbs and vegetables when they are in season.

M Chocolat Chocolate Drizzle Caramel Peanut Popcorn
M Chocolat  ·  Maritza Pichon
3960 Old Milton Parkway, Suite 200, Alpharetta, GA 30005  ·  770-777-1780
maritza@mchocolat.com  ·  www.mchocolat.com
First, rich and buttery caramel, slow-cooked with brown sugar and peanuts, is folded into bowls of freshly popped popcorn. Then they add a smooth, bittersweet Belgian chocolate drizzle for a crunchy, sweet-and-salty, delectable treat.

Edibelles Savannah Fare Southern Praline Snackin' Mix
Edibelles  ·  Madeleine Warren
8 Old Barn Road, Savannah, GA 31419  ·  855-334-2355 Ext. 1
mw@edibellesonline.com  ·  www.edibellesonline.com
A delicious and unique, sweet snack mix that combines crispy squares smothered with brown sugar and Georgia pecans.

Byne Blueberry Farms Energy Bar
Byne Blueberry Farms  ·  Richard Byne
537 Jones Avenue, Waynesboro, GA 30830  ·  706-554-6244
dick.byne@gmail.com  ·  www.byneblueberryfarms.com
Byne Blueberry Farms tries to use their blueberries with as many other Georgia products as possible. Therefore, this product has three Georgia grown ingredients: pecans, blueberries and soybeans.

Morsels & More! The Original Snackmor Cracker Seasoning
Morsels & More  ·  Genevieve Hampton
3052 Greyfield Place, Marietta, GA 30067  ·  770-951-9435
tastegth@comcast.net  ·  www.morselsandmore.com
This product is a seasoning mix that enhances the taste of ordinary crackers with spices. No MSG, added salt, artificial coloring or flavors.

Abby J's Blackhawk Farm to Table Bean & Jalapeno Salsa
Abby J's Gourmet  ·  Abby Jackson
P.O. Box 2525, Clarkesville, GA 30523  ·  706-947-3474
abbyj@windstream.net  ·  www.abbysgourmet.com
This mouth watering, tongue tingling salsa uses Georgia grown ingredients. It has a robust flavor, yet is low in fat, sugar and carbohydrates. One bite and you'll be hooked.

Byne Blueberry Farms Burke Bar
Byne Blueberry Farms  ·  Richard Byne
537 Jones Avenue, Waynesboro, GA 30830  ·  706-554-6244
dick.byne@gmail.com  ·  www.byneblueberryfarms.com
The six ingredients in this bar are all produced by Georgia farmers: blueberries, pecans, peanuts, honey, soybeans and oats. It tastes good and is good for you.

Morsels & More! The Original Snackmor Cracker Seasoning
Morsels & More  ·  Genevieve Hampton
3052 Greyfield Place, Marietta, GA 30067  ·  770-951-9435
tastegth@comcast.net  ·  www.morselsandmore.com
This product is a seasoning mix that enhances the taste of ordinary crackers with spices. No MSG, added salt, artificial coloring or flavors.

Just season and enjoy.
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The Center for Agribusiness and Economic Development
is a unit of the University of Georgia College of Agricultural and Environmental Sciences that combines the missions of research and extension.

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

To find out more, visit our website at www.caed.uga.edu or contact:
Center for Agribusiness and Economic Development
Lumpkin House
The University of Georgia
Athens, Georgia 30602-7509
Phone: (706) 542-1861

This catalog is provided as a listing of the 2013 Flavor of Georgia Food Product Contest entries.

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Georgia Agribusiness Council · UGA Department of Food Science and Technology

Georgia Grown is proud to support the Flavor of Georgia. Finalists will receive Silver Membership for one year and the overall winner will receive Gold Membership for one year.