

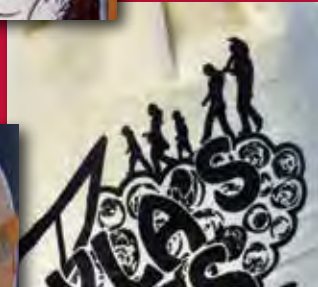
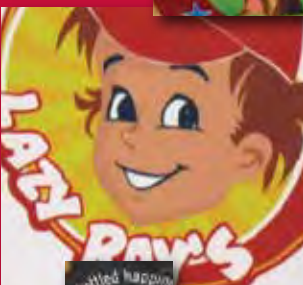


# Food Product Contest



2013

DIRECTORY OF  
PARTICIPANTS  
& FINALISTS





## **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](http://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, Blairesville, 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, Blairesville, 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, Blairesville, 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 it's 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  
katie@dirtroadsauce.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-origina 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](mailto:grant@atlantabee.com) · [www.hotlantahoney.com](http://www.hotlantahoney.com), [www.atlantabee.com](http://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.



## Okefenokee Gourmet Sauce

OBS Manufacturing, LLC · Ross Logan  
 103 Rosewood Drive, Sylvester, GA 31791 · 229-821-6828  
[rologan@bellsouth.net](mailto:rologan@bellsouth.net)  
[www.facebook.com/pages/Okefenokee-BBQ-Sauce/148250381867307](http://www.facebook.com/pages/Okefenokee-BBQ-Sauce/148250381867307)  
 This recipe is special because it was handed down from Ross' grandmother. It is unique in that it has a quality blend of ingredients.



## 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](mailto:bobby@bobbyjoesbbq.com) · [www.bobbyjoesbbq.com](http://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](mailto:bobby@bobbyjoesbbq.com) · [www.bobbyjoesbbq.com](http://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](mailto:sales@qsaucestore.com) · [www.qsaucestore.com](http://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](mailto:sales@qsaucestore.com) · [www.qsaucestore.com](http://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](mailto:sales@qsaucestore.com) · [www.qsaucestore.com](http://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 · Madeleine Warren  
 8 Old Barn Road, Savannah, GA 31419 · 912-596-4023  
[mw@edibellesonline.com](mailto:mw@edibellesonline.com) · [www.edibellesonline.com](http://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.

# BBQ & Hot Sauces



## Tomlin's Barbeque Vinegar BBQ Sauce

Tomlin Barbeque & Catering · Stephen Tomlin  
309 Tatum Lane, P.O. Box 53, Dillard, GA 30537 · 706-746-2690  
bbqjane@windstream.net · www.tomlinbbq.com

This BBQ sauce is a classic, Georgia-based sauce with a tomato and vinegar combination. It's both tasty and tangy.



## Williamson Bros. Bar-B-Q Barbeque Rub

Williamson Bros. Bar-B-Q · Leslie Sneed  
136 Dodd Street, Marietta, GA 30060 · 770-499-9797  
leslie@williamsonbros.com · www.williamsonbros.com

This sauce was created to make all BBQ taste just right. 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. 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.

# BBQ & Hot Sauces

## 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 Spicy Chipotle 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 adds a kick of chipotle spices to the Williamson Bros.' original sauce for those who like a little more spice in their lives.



## 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.



# BBQ & Hot Sauces



## 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.

# Confections

## 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.



# Confections



## 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@heidisheavenlycookies.com · www.heidisheavenlycookies.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@heidisheavenlycookies.com · www.heidisheavenlycookies.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@heidisheavenlycookies.com · www.heidisheavenlycookies.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.



# Confections



## 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.



## 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.



## 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.

# Confections

## 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](http://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.



## 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](http://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.



# Dairy Products

## Byne Blueberry Farms Blueberry Honey Butter

Byne Blueberry Farms · Richard Byne  
537 Jones Avenue, Waynesboro, GA 30830 · 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



## 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.



## 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.



## 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.



## 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 Orobianco'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.

# Dairy Products



## 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 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.udderlycoolcheese.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.

# Jams & Jellies



## 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.

# Jams & Jellies



## 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.



## Hillside Orchard Farms Peach Fig Jam

Hillside Orchard Farms · Patsy Mitcham  
 105 Mitcham Circle, Tiger, GA 30576 · 706-782-4995  
 patsy@hillsideorchard.com · www.hillsideorchard.com  
 Sweet, Georgia peaches are blended with Black Mission figs (also grown in Georgia) to create a new and exciting flavor combination.

## 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@georgijams.com · www.georgijams.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.



# Jams & Jellies



## 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 Blueberry Preserves

Webbington's · Marc Widzowski  
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.



## Webbington's Taste the Fruit Hot Pepper Jelly

Webbington's · Marc Widzowski  
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

Webbington's · Marc Widzowski  
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.

# Meat Products

## Georgia Buffalo N.Y. Strip Steak

Georgia Buffalo, Inc. · Troy Bivens  
11495 Highway 17, Townsend, GA 31331 · 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.



## Hunter Pork Co. Pork Sausage

Hunter Cattle Co. · Del Ferguson  
934 Driggers Road, Brooklet, GA 30415 · 912-823-2333  
grassfed@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.





# 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.



# Other Products



## 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 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.



## 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.

# Other Products

## Robert's Cheese Grits

Grits Smith · Robert Pasmanick  
4560 Amberly Court South, Dunwoody, GA 30360 · 678-777-5075  
robert@pasmanick.com · www.jacksandwichshop.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.



# Sauces

## 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.



## 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.





## Braswell's All Natural Gourmet Sauces Vidalia Onion Steak Sauce

Braswell Food Company · Chris McMahon  
226 North Zetterower Avenue, Statesboro, GA 30459 · 912-212-2932  
chris@braswells.com · www.braswells.com

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.



## 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.



## 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.



## Hot Chow Chow

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

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

## Lazy Ray's Ketchup & Mustard

Lazy Ray's, LLC · Ray Joyner  
1915 Habersham Gate Drive, Cumming, GA 30041 · 678-644-8401  
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.



## 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.



## 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.





# Snack Foods



## 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.



## 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.abbyjsgourmet.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.



## 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.

# Snack Foods

## 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.



## 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.



## 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.



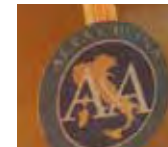
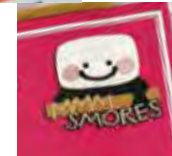
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## The Center for Agribusiness and Economic Development

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](http://www.caed.uga.edu) or contact:

Center for Agribusiness and Economic Development

Lumpkin House

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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.