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

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PRODUCT DIRECTORY

2020 CONTEST



Savor

SWEET SUCCESS



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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.

We truly appreciate the businesses that submitted 117 products this year, as well as the 30 finalists selected to go to the final round in Athens on April 7.

This directory includes all contest entries, including contact information and product descriptions, and it highlights the three finalists from each of the 10 categories. We hope 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

Sharon P. Kane

Food Business Development Specialist and Economist, UGA Center for Agribusiness and Economic Development

Sam Pardue

Sam Pardue

Dean and Director, College of Agricultural and Environmental Sciences



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.

DOCS BBQ SAUCE

Docs BBQ
William Dent
P.O. Box 11
Ocilla, GA 31774
docsbbq2019@gmail.com
229-425-5885

Docs BBQ Sauce is a Southern style sauce that hits all the major taste profiles. Some say it's a mustard-based sauce, some a vinegar-based sauce and some a sweet sauce. We like to think of it as a little of each of these, so you taste what you like.



DUSTY BOOT COOKSHED BBQ SAUCE

D.B. Cookshed
Joey Davidson
1000 Sweetwater Circle
Lizella, GA 31052
jdtruck67@yahoo.com
478-973-3950

Dusty Boot Cookshed BBQ sauce is tasty on anything and everything: pork, chicken and beef. It can be used to cook with or as a dipping sauce. Dusty Boot Cookshed BBQ sauce is the best sauce on both sides of the Mississippi River from right here in Georgia.



EAST GEORGIA VINEGAR BBQ SAUCE

Sugar Hill Smokehouse
Mike O'Rourke
310 Peachtree Industrial Blvd.
Sugar Hill, GA 30518
mike@sugarhillsmokehouse.com
770-945-1199
www.sugarhillsmokehouse.com

For more than 200 years, East Georgia pitmasters have been using vinegar sauce for their BBQ. For our version of this regional classic, we have created a sauce with both white and apple cider vinegar.



EEZY SAUCE

Eezy Sauce
Charles Isaac
6705 Buckhurst Trail
College Park, GA 30349
Eezyfoodz@gmail.com
678-237-2101
www.EezySauce.com

Eezy sauce is bold, sweet and tangy with a little kick! It's a tomato-based condiment that pairs well with poultry, beef, pork, seafood and veggies. It can be utilized as a marinade and dipping sauce. The perfect food enhancer!



GRAPEVINE ROAD RED

Dolan's Bar-B-Que
Mary Beth Brown
335 Highway 25 S
Millen, GA
mb00088@gmail.com
478-982-4141

Dolan's Bar-B-Que was created by sisters, Mary Beth and Lazar, in 2015. Their line of sauces was created to accompany and enhance the flavor of pork, beef, chicken and fish. Girls can 'Que too!



SEVEN OAKS MUSTARD

Dolan's Bar-B-Que
Mary Beth Brown
335 Highway 25 S
Millen, GA
mb00088@gmail.com
478-982-4141

Dolan's Bar-B-Que was created by sisters, Mary Beth and Lazar, in 2015. Their line of sauces was created to accompany and enhance the flavor of pork, beef, chicken and fish. Girls can 'Que too!



SISTER'S WHITE SAUCE

Dolan's Bar-B-Que
Mary Beth Brown
335 Highway 25 S
Millen, GA
mb00088@gmail.com
478-982-4141

Dolan's Bar-B-Que was created by sisters, Mary Beth and Lazar, in 2015. Their line of sauces was created to accompany and enhance the flavor of pork, beef, chicken and fish. Girls can 'Que too!



SOUTHERN SWEET HEAT

Southbound Provisions
Chad Schmookler
1616 Climbing Rose Circle NW
Kennesaw, GA 30152
cschmookler@southboundque.com
404-661-8770
www.southboundque.com

Southern Sweet Heat is filled with notes of tomato, molasses, vinegar, pepper, gentle heat and rounded elements of savory. It perfectly strikes the balance between smoke, sweet and heat. Made with gluten-free ingredients and no high fructose corn syrup.



STRAWBERRY BALSAMIC & ROSEMARY BARBECUE SAUCE

AubSauce
Aubrey Lenyard
3435 Oregon Trail
Decatur, GA 30032
aubrey@aubsausage.com
678-637-5865
www.aubsausage.com

AubSauce is a line of small-batch, artisan barbecue sauces. Our collection of high-quality sauces is lovingly crafted in Decatur, Georgia, only with the best, locally sourced ingredients.



THE WHITE SAUCE

White Sauce
Anna Kempf
232 Walker Hollow Road
Flintstone, GA 30725
thewhitesauce@yahoo.com
706-248-8141
www.thewhitesauce.org

Traditional white sauce is pretty tart, but ours is the perfect blend of creamy and sweet! Although originally created as a sauce for smoked poultry, over the years The White Sauce has also been used on salads, dips, veggies, potatoes and more!





COSTA RICA TARRAZU COFFEE

Grassroots Coffee Roasters
Amanda Humphries
105 Hadley Drive
Thomasville, GA 31792
amanda@grassrootscoffee.com
229-236-3389
www.grassrootscoffee.com

Grassroots Coffee Roasters began roasting small-batch coffee in 2009. We pride ourselves on our quality sourcing of beans and thoughtfully crafted blends. We hope you will love every sip!

EMPEROR'S BROTH

Cafe West Express
Tammy Stokes
3792 Roswell Road
Atlanta, GA 30342
info@cafewestexpress.com
404-800-5379
www.cafewestexpress.com

A superior, plant-based wellness broth rooted in ancient wisdom. Made from ingredients deemed so valuable they were reserved for emperors. Deliciously crafted from medicinal mushrooms, herbs and spices.





GEORGIA GREY BLACK TEA

Thistle & Sprig Tea Company
Susannah Lee
369 Cherokee Place SE
Atlanta, GA 30312
info@thistleandsprig.com
404-666-3016
www.thistleandsprig.com

Georgia Grey offers a new spin on your traditional Earl Grey style tea. Full leaf Assam black tea is hand blended with organic rosemary and pure bergamot to deliver a full-bodied yet smooth black tea with hints of pine, malt and citrus.



Flavor of Georgia
FINALIST

GINGER'S BUNKHOUSE SPICY GINGER ALE

Bunkhouse Beverages
Joseph and Emily Tatum
185 Nacoochee Ave.
Athens, GA 30601
hello@bunkhousebeverages.com
706-207-5564
www.bunkhousebeverages.com

Ginger's Bunkhouse Spicy Ginger Ale is a creation from the Manhattan Cafe, a small neighborhood bar in Athens, Georgia. We use it as a delicious cocktail mixer and it can be enjoyed on its own. It is spicy!



Flavor of Georgia
FINALIST

HIBISCUS TEA

Pride Road
Najeeb Muhaimin
2526 Stone Mountain Street,
Suite S
Lithonia, GA 30058
info@prideroad.com
404-423-1775
www.PrideRoad.com

Hibiscus Tea flavored beverage fused with the home brewing traditions of the South.



GINGER LIME

Sweet Ginger Browne
Ebony Coleman
3040 Peachtree Road
Suite 215
Atlanta, GA 30305
info@sweetgingerbrowne.com
833-742-6497
www.sweetgingerbrowne.com

Sweet Ginger Browne mixers are all-natural and handmade in small batches using fine, organic ingredients. We extract maximum flavor from our organically grown ginger root. You will taste our pride and passion in every spicy sip!



MUSCADINE CIDER

Hillside Orchard Farms Inc.
Patsy Mitcham
105 Mitcham Circle
Tiger, GA 30576
patsy@hillsideorchard.com
706-782-4995
www.hillsideorchard.com

Muscadine Cider is great served cold or frozen. Great as a mixer with your favorite beverage



WARM SPICE

Sweet Ginger Browne
Ebony Coleman
3040 Peachtree Road
Suite 215
Atlanta, GA 30305
info@sweetgingerbrowne.com
833-742-6497
www.sweetgingerbrowne.com

Sweet Ginger Browne mixers are all-natural and handmade in small batches using fine, organic ingredients. We extract maximum flavor from our organically grown ginger root. You will taste our pride and passion in every spicy sip!





CONDIMENTS & SALSAS



AMICI HOT SAUCE

Amici Food Group
Chris Torino
176 W. Washington St.
Madison, GA 30650
ctorino@amici-cafe.com
706-752-0081
www.amici-cafe.com

Amici Hot sauce is a Buffalo style hot sauce with a unique twist. This original recipe has been served to our customers since 1993 for hot wings and other things! Good on poultry, fish, pork and just about anything you enjoy hot sauce with!



BOOTLIKKER HOT SAUCE

Bootlikker
Tommy Wood
1305 Highland Lake Drive
Lawrenceville, GA 30045
sales@bootlikker.com
470-285-B00T
www.bootlikker.com

Bootlikker Hot Sauce is an amazing amalgam of cayenne, pickled jalapeños and tequila.



CANDIED DILL CHIPS

Jake's Fresh Market & Cannery
Lisa Fowler
591 Knox Bridge Highway
White, GA 30184
lisa@jakesproduce.com
404-667-5121
www.jakesfreshmarket.com

This pickle is tart, sweet, crunchy and just plain delish! Pair these pickles with southern fried chicken. Chop up the pickle slices to use in place of relish in potato, chicken or tuna salad.





FRESNO CHILI SAUCE

Pulp Hot Sauce
Nicholas Gregory
1170 Sylvan Road SW
Atlanta, GA 30310
info@pulp.fyi
785-501-4235
www.pulp.fyi

Our version of Sriracha. This red jalapeno look-alike hails from Fresno California. The biggest difference that separates these two is the smoky, sweet quality. Hotter than a jalapeno, this beautiful chili makes our most complex and delicious sauce.



GARLIC KRAUT

Jensen Reserve
Laura Jensen
4091 Bullock Bridge Road
Loganville, GA 30052
laura@jensenreserve.com
770-363-4487
www.jensenreserve.com

Made with our own artisanal water from a deep water aquaphor (an underground river) on our farm. Our kraut is raw, or non-heat treated. Every product at Jensen Reserve is made the same. Simply with time-honored traditions.



GEORGIA PEACH BALSAMIC VINEGAR

A&A Alta Cucina Italia
Adriana Coppola
535 Edgehill Place
Johns Creek, GA 30022
info@altacucinaitalia.com
770-369-4231
www.altacucinaitalia.com

A&A Georgia Peach Balsamic is a wonderful balance of tart and sweet that will transform your green salads, fruit salads, ice creams and meats with its unique flavor. Great to add to your pork tenderloin, salmon and chicken breast and as a cheese pairing.



GRASSFED TALLOW BUTTER

White Oak Pastures
Jenni Harris
22775 Highway 27
Bluffton, GA 39824
jenni.harris@whiteoakpastures.com
229-641-2081
www.whiteoakpastures.com

Add flavor to any cut of meat or meal side with our nondairy tallow spread. It's perfect for all of our carnivore, paleo and keto keepers who are hungry for more fat in their diets.



HABANERO CARROT SAUCE

Pulp Hot Sauce
Nicholas Gregory
1170 Sylvan Road SW
Atlanta, GA 30310
info@pulp.fyi
785-501-4235
www.pulp.fyi

Habaneros have long been one of our favorite sauce-making peppers. Their beautiful, bright, fresh, citrus flavor blends perfectly with the sweet earthiness of another of our favorite ingredients: carrot juice. This sauce will make your taste buds sing!



HOT SAUCE

Cultured Traditions
Tatiana Batskikh
3075 Whittier Way
Cumming, GA 30040
tanya@culturedtraditions.com
678-205-6348
www.culturedtraditions.com

Hot sauce made with local, organically grown red jalapeño peppers.





HOT HONEY MUSTARD

Pine Street Market
Rusty Bowers
4 Pine St.
Unit A
Avondale Estates, GA 30002
info@pinestreetmarket.com
404-296-9672
www.pinestreetmarket.com

An English-style hot mustard slightly tamed with local Georgia honey for a subtle sweet flavor. A perfectly suitable deli mustard that pairs well with a variety of meats, especially sausage. Sold in a 6 oz jar.



HUNGARIAN WAX SAUCE

Pulp Hot Sauce
Nicholas Gregory
1170 Sylvan Road SW
Atlanta, GA 30310
info@pulp.fyi
785-501-4235
www.pulp.fyi

The common name for hot wax peppers is banana peppers. But this sauce is anything but common. Mild, but with a little heat, it's enough to make your mouth water. When we say this sauce goes on everything, we mean everything!



JACK HOT SAUCE

Bootlikker
Tommy Wood
1305 Highland Lake Drive
Lawrenceville, GA 30045
sales@bootlikker.com
470-285-B00T
www.bootlikker.com

Bootlikker JACK Hot Sauce is an amazing amalgam of cayenne, pickled jalapeños and whiskey.



KISS OF HEAT

Argentina Gold Foods
Alicia Fleck
2275 Marietta Blvd. NW
Suite 270-127
Atlanta, Georgia 30318
aliciafleck@argentinagoldfoods.com
1-800-484-6075
www.argentinagoldfoods.com

Kiss of Heat is the perfect balance of sweet and heat that inspires innovation for everyday cooks and chefs who create meals of every type of cuisine. Argentina Gold Foods in a woman-owned, veteran-owned, minority-owned family business.



ORIGINAL SUGARED JALAPEÑO PEPPERS

GG's Sugared Peppers
Gelana Goddard
P.O. Box 2682
Valdosta, GA 31605
ggspeppers@gmail.com
229-300-0155
www.ggspeppers.com

The peppers that are more sweet than heat! Famed for her sugared jalapeño peppers, Gelana Goddard and her sister, Maxine, have become local legends of sorts by selling their one-of-a-kind treat at fairs and festivals throughout South Georgia.



PEPPER SAUCE

Midland Ghost
David Lemieux
5310 Veterans Parkway
Columbus, GA 31904
4sauce@midlandghost.com
706-984-1034
www.midlandghost.com

The original MG pepper sauce! Georgia-grown, harvested and aged to represent the heart and soul of food, fellowship and family.





POBLANO SERRANO JALAPEÑO SAUCE

Pulp Hot Sauce
Nicholas Gregory
1170 Sylvan Road SW
Atlanta, GA 30310
info@pulp.fyi
785-501-4235
www.pulp.fyi

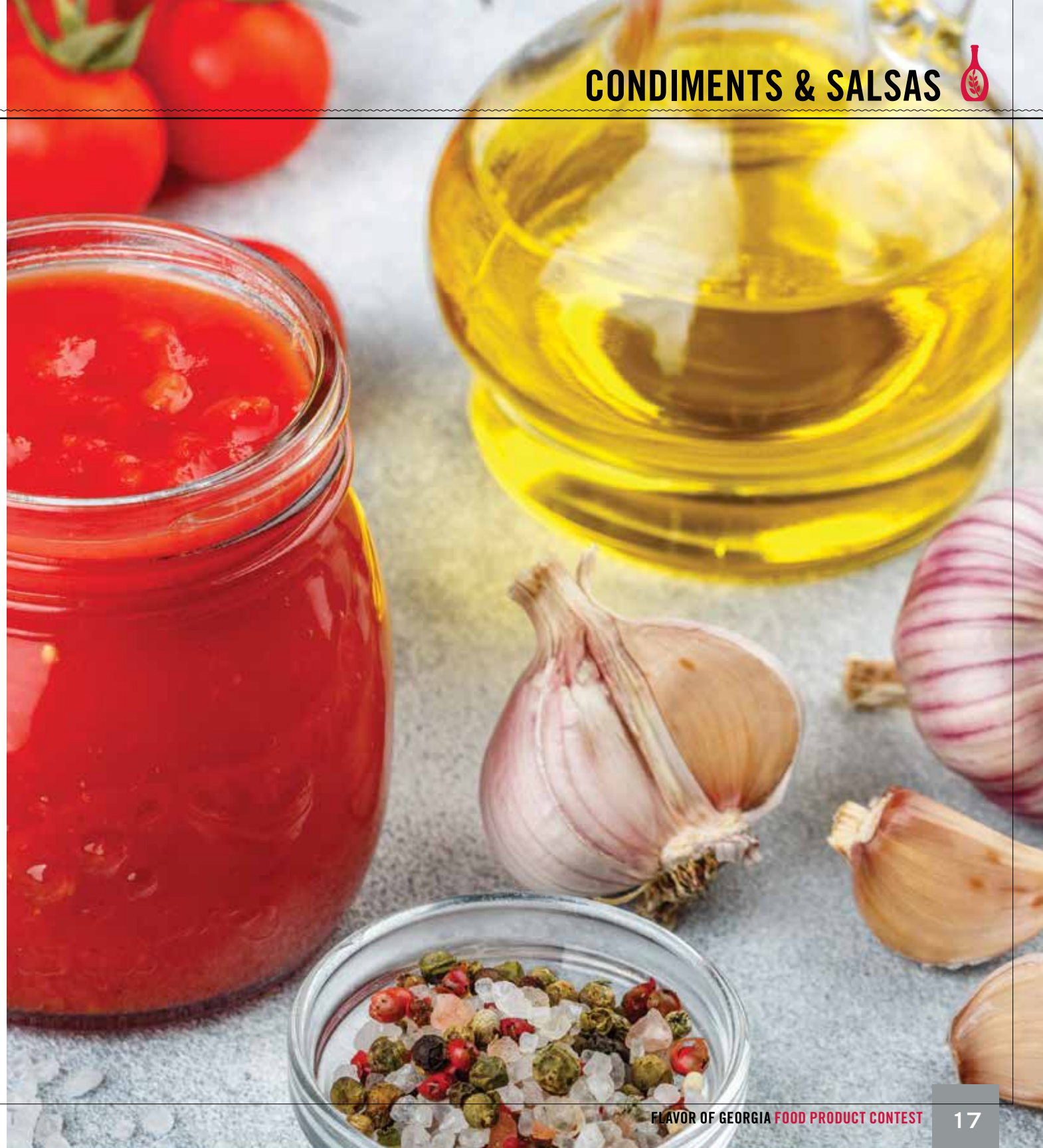
We combine the smoky earthiness of poblano peppers with the delicious heat of serrano peppers and the bright, fresh, green flavor of jalapeno peppers to make the most delicious green hot sauce you have ever tasted.



WILDFLOWER HONEY VINEGAR WITH SMOKY SERRANO

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

A sweet, tangy Georgia honey vinegar accented with savory and smoky mild-hot serrano.



CONDIMENTS & SALSAS





ALMOND BANANA BREAD

Paryani Foods
Sonia Paryani
4603 Gann Crossing SW, Smyrna, GA 30082
Bestcoconutbonbons@gmail.com
678-779-4960
www.Paryanifoods.com

Almond flour banana bread that is gluten-free, grain-free, dairy-free and refined sugar-free.



BLUEBERRY LEMON SHORTBREAD

Byrd Cookie Company
Geoffrey Repella
6700 Waters Ave., Savannah, GA 31406
geoff@byrdcookiecompany.com
912-355-1716
www.byrdcookiecompany.com

This little cookie will make you want to get out of bed in the morning. We take our buttery lemon shortbread and pair it with delicious Georgia blueberries to make a treat that can't be beat



BROWN BUTTER SNICKERDODDLE COOKIE SANDWICH

Jimella's Bakery
Emily Holden
3300 Marjan Drive #1, Atlanta, GA 30340
info@jimellasbakery.com
404-290-8725
www.jimellasbakery.com

Jimella's Bakery specializes in cookie sandwiches that are made in small batches using high-quality ingredients. Our signature flavor, Brown Butter Snickerdoodle, consists of two snickerdoodle cookies with rich dulce de leche buttercream filling.





CARROT CAKE CUPCAKES

RoHo Bakery
Ronald Hollis Jr.
1876 Cindy Drive, Decatur, GA 30032
rohobakery@gmail.com
404-643-5575
www.instagram.com/rohobakery

Carrot cake has never tasted this good! Alluring spices to delight and a cream cheese frosting to soothe and sweeten your palate. The undertones in this pleasure are perfect year-round.

CONSUELO'S CARROT DELIGHT PASTRY

Inspirational Sweets to Our Soul
Consuelo Walker
9244 Charlton Place, Douglasville, GA 30135
desselb7@yahoo.com
678-462-8654
www.inspirationalsweetstoooursoul.com

Consuelo's carrot delight pastry is a scrumptious, healthier dessert for individuals to enjoy eating every day, so they can indulge their sweet tooth while eating healthier at the same time, savoring the moment.



CHOCOLATE CHIP TOFFEE PECAN BARK

Lucille's Confections
Rhonda Hunt
225 Williams Drive, Suite 500, Marietta, GA 30066
lucillesconfections@gmail.com
404-590-7580
www.etsy.com/shop/LucillesConfections

A layer of chocolate on top of made-from-scratch buttery toffee, nestled in a graham cracker and toasted pecan crust with toasted pecans on top to finish. So insanely good, you can't eat just one!

COOKIE BUTTER PECAN ICE CREAM

DaddyO's Ice Cream
Lori O'Brien
5910 Suwanee Dam Road, Suite 400, Sugar Hill, GA 30518
lori@daddysicecream.com
678-765-9633
www.daddysicecream.com

A unique new concept, Daddy O'Brien's Irish Ice Cream Pub is a quaint Irish pub, restaurant and ice cream parlor featuring national award-winning adult and family ice cream creations and delicious homemade Irish fare.



CHOCOLATE PEANUT BUTTER PETITE PIE

Revolution Gelato
Jared Olkin
1357 Glenwood Ave. SE, Atlanta, GA
smile@revolutiongelato.com
919-714-9994
www.revolutiongelato.com

A first-to-market frozen novelty, our Petite Pies are handmade with a rich chocolate crust and peanut butter gelato filling, topped with roasted peanuts — all organic and plant-based in a perfect portion.

GEORGIA FRIED PEANUT CLUSTER – VANILLA

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

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 Southwest Georgia.





GEORGIA PEACH PIE – VEGAN CAKE BALLS

Kaylee Cake Pops and More
Amber Tellis

4879 Ruby Pines Circle, Stone Mountain, GA 30083
1KayleeCakePop@gmail.com
678-636-9770
www.KayleeCakePopsandMore.com

Our vegan Georgia Peach Pie cake balls are the perfect on-the-go treats. Small, with a blast of fresh southern flavors. A moist cake ball made with fresh organic peaches and spices, coated with a creamy nondairy vanilla chocolate.



LEMONBERRY – VEGAN CAKE BALLS

Kaylee Cake Pops and More
Amber Tellis

4879 Ruby Pines Circle, Stone Mountain, GA 30083
1KayleeCakePop@gmail.com
678-636-9770
www.KayleeCakePopsandMore.com

Our vegan LemonBerry cake balls are the perfect on-the-go treats. Small, with a blast of fresh flavors. A moist cake ball made with fresh blueberries and lemons, coated with a creamy nondairy vanilla chocolate.



ORIGINAL PECAN SHORTBREAD

Lucille's Confections
Rhonda Hunt

225 Williams Drive, Suite 500, Marietta, GA 30066
lucillesconfections@gmail.com
404-590-7580
www.etsy.com/shop/LucillesConfections

A crispy, airy, buttery pecan shortbread cookie dusted in confectioners' sugar. The perfect balance of salty and sweet!

RED VELVET CUPCAKES

RoHo Bakery
Ronald Hollis Jr.

1876 Cindy Drive, Decatur, GA 30032
rohobakery@gmail.com
404-643-5575
www.instagram.com/rohobakery

This sweet and savory treat is a true representation of the comforting southern hospitality experience. Prepare for rich textures and creamy frosting, perfectly balanced for vibrant flavors.



SORGHUM PECAN ICE CREAM

Rock House Creamery
Haley Crane

2471 Broughton Road, Covington, GA 30056
haley@kellyreg.com
678-729-1459
www.rockhousecreamery.com

Made from our cream line whole milk, this classically southern, delectably sweet treat pairs two of our favorite ingredients produced here in our home state!



VAPPLE PIE

VTasteCakes
Jasmyn Reddicks

5006 Druid Hills Reserve Drive, Atlanta, GA 30329
yummy@vtastecakes.com
678-964-5402
www.vtastecakes.com

Inspired by childhood memories in the South mixed with a modern-day vegan twist. This delicious spice cake is filled with caramelized Granny Smith apples, infused with hints of almond and topped with decadent vanilla frosting, dusted in cookie crumble.



ANISE & GINGER HEALING HONEY INFUSION

Biron Herbal Teas

Andi Biron

5962 Zebulon Road
Suite 180
Macon, GA 31210
info@birontea.com
770-322-4001
www.birontea.com

Raw honey infused in the sun with organic anise and ginger.



EXPRESSO WHIPPED HONEY

Built By Bees

Tim Haratine

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

Georgia whipped, creamy clover honey with espresso.



FIG & WALNUT DESSERT TOPPING

MarRay Foods

Diane Curtis

2451 Cumberland Parkway SE
Suite 3302
Atlanta, GA 30339
chef@marrayfoods.com
404-886-6588
www.marrayfoods.com

Made in small batches with organic dried figs and raw local honey, this topping is perfect for ice cream, pound cake, custard, toast or pancakes and pairs beautifully with a sharp cheddar or smoked Gouda.



WILDFLOWER HONEY

White Oak Pastures

Jenni Harris

22775 Highway 27
Bluffton, GA 39824
jenni.harris@whiteoakpastures.com
229-641-2081
www.whiteoakpastures.com

Bees play a vital role in agriculture, and they certainly have an important job on our farm. The best compliment we've gotten to date is "our honey is as pure as our land."





APPLE FIG PEPPER JELLY

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

A Georgia-grown taste of fall is in this jar! Our apple fig pepper jelly is great on pork, turkey, dressing, cheese and toast.

BLESS YOUR HEART STRAWBERRY VANILLA JAM

Just Right Ranch
Debb Carr
3765 Union Hill Road
Alpharetta, GA 30004
JustRightRanch@gmail.com
678-522-6621
www.JustRightRanch.com

Fresh Georgia strawberries combined with vanilla and our favorite honey make this jam a special treat.

CARROT ORANGE MARMALADE

Jake's Fresh Market & Cannery
Lisa Fowler
591 Knox Bridge Highway
White, GA 30184
lisa@jakesproduce.com
404-667-5121
www.jakesfreshmarket.com

Jake's Carrot Orange Marmalade can not only be used as a sweet spread over toast, but also as the main ingredient in breads and desserts and as a complementary topping for meat, poultry and vegetables.



CHERRY JALAPEÑO SPREAD

Unicoi Preserves
Clark Neal Jr.
126 Starlight Drive
Sautee Nacoochee, GA 30571
clark@unicoipreserves.com
706-219-2461
www.unicoipreserves.com

Tart cherry juice infused with spicy jalapeños is a delicious complement to cheese and charcuterie.



COONHOUND HOLLOW

Coonhound Hollow Mercantile
Julie Spielman
102 Danbury Circle
Braselton, GA 30517
julie@coonhoundhollow.com
678-478-4581
www.coonhoundhollow.com

Strawberry margarita jam. Not your grandma's jam. Not just for bread.



DARK CHOCOLATE STRAWBERRY MERLOT JAM

Elusive Jams
Jason Wynn
565 Old Muse Road
Carrollton, GA 30116
elusivejams@gmail.com
678-664-2030
www.elusivejams.com

Dark Chocolate Strawberry Merlot Jam started with our love of chocolate-dipped strawberries. This ambrosial jam is crafted with the sweetest Georgia strawberries soaked in our favorite wine. Then we add melted dark chocolate for a delicious combination.



FIRE! PEPPER JELLY

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

Georgia-grown peppers with a kick! Try mixing a tablespoon with your ketchup and Dijon mustard to heat up your blue cheese burger or tossing your wings with a few scoops. We recommend eating it straight out of the jar with cream cheese and crackers!



GOLDEN MUSCADINE PEPPER JELLY

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

Golden muscadines with a hint of jalapeños to create a sweet and spicy taste. Use with meats or with cream cheese and crackers.



MOM'S LOVE BLUEBERRY LEMON JAM

Just Right Ranch
Debb Carr
3765 Union Hill Road
Alpharetta, GA 30004
JustRightRanch@gmail.com
678-522-6621
www.JustRightRanch.com

Deep, dark – almost mysterious – fresh Georgia blueberries with a lingering lemon finish.



ORANGE MEYER LEMON FRUIT SPREAD

Regina's Farm Kitchen
Regina Nekola Hild
4723 Holly Oak Place
Atlanta, GA 30338
reginasfarmkitchen@gmail.com
404-918-5501
www.reginasfarmkitchen.com

Regina's Farm Kitchen Orange Meyer Lemon Artisan Fruit Spread is made with delicious Satsuma Mandarins and Meyer lemons grown by Franklin's Citrus Farm in Statesboro, Georgia. Our artisan, small-batch jams are made from scratch, the old-fashioned way.



ORGANIC PEPPER JELLY

White Oak Pastures
Jenni Harris
22775 Highway 27
Bluffton, GA 39824
jenni.harris@whiteoakpastures.com
229-641-2081
www.whiteoakpastures.com

The art of canning is one not lost at White Oak Pastures. Using the vegetables we grow on our farm, we have made several delicious jellies and jams, this one being our favorite.



ORIGINAL MEDIUM PEPPER JELLY

Grumps Pepper Jelly
Curt and Deane Boughner
1907 Sumner Road
Moultrie, GA 31768
Grumpspepperjelly@gmail.com
407-227-9132
www.grumpspepperjelly.com

Crafted in small batches from fresh peppers grown in Moultrie, Georgia, and other fine ingredients. Our Scotch Bonnet pepper jelly is sweet and hot at the same time, with a complex flavor that can't be beat. This pepper jelly is a delicious complement to any dish.



SMOKED STRAWBERRY JAM

Elusive Jams
Jason Wynn
565 Old Muse Road
Carrollton, GA 30116
elusivejams@gmail.com
678-664-2030
www.elusivejams.com

Our Smoked Strawberry Jam is crafted from our love of smoked foods. We start with fresh Georgia strawberries, slowly smoked over cherry wood chips and red wine. This pairs well with ribs, chicken, pork chops or ham biscuits.



SPICED BLACKBERRY PIE MOONSHINE JAM

Appalachian Gourmet Kitchen
Janice Walters-Taylor
255 Beasley St.
Blairsville, GA 30512
janice@appalachiankitchens.com
706-745-8660
www.appalachiankitchens.com

Appalachian Gourmet Kitchen specializes in small-batch, handcrafted, spirit infused jams and jellies.



SUZETTE'S BALSAMIC HOT PEPPER JELLY – SICILIAN LEMON

Oli + Ve
Suzanne Davidson
1003 Canton St.
Roswell, GA 30075
oliandve@att.net
770-587-4244
www.oliandve.com

Building off lemon balsamic as one of the key ingredients, this hot pepper jelly is a wonderful combination of citrus and hot peppers. Makes a perfect topping for toasted breads, cheese, ice cream, a glaze for meats or whisked into a salad dressing.





920 PORK SAUSAGE

920 Cattle & Co.
Rebecca Creasy
846 S. Gray St., Millen, GA 30442
meats@920cattle.com
478-982-5715
www.920store.com

920 Pork Sausage is handcrafted with the 70-plus-year-old recipe of the Fries family, the namesake of our USDA-inspected abattoir.



BABYLINK SHEEP CASING SMOKED SAUSAGE

Sunset Farm Foods
Frank Underwood
1201 Madison Highway, Valdosta, GA 31601
t.carroll@sunsetfarmfoods.com
229-242-2952
www.sunsetfarmfoods.com

A tender, sheep casing, smoked Sausage. No MSG and gluten-free product. When grilled, a perfect snack! It's an original recipe.



BRESAOLA

Pine Street Market
Rusty Bowers
4 Pine St., Unit A, Avondale Estates, GA 30002
info@pinestreetmarket.com
404-296-9672
www.pinestreetmarket.com

Bresaola is dry-cured eye of round beef, rubbed with rosemary, sage, thyme and nutmeg. It is placed in our curing cave to age for three months. The meat is a beautiful dark, velvety-red color – a perfect addition to your next antipasto platter!





BUCKBOARD BACON

Carroll's Sausage and Country Store
Hugh Hardy
315 Whittle Circle, Ashburn, GA 31714
carrollssausage@gmail.com
229-567-2355
www.carrollssausage.com

Fresh Boston butt seasoned with Carroll's own special blend of spices. It's cured, slow-smoked and sliced in-house for a leaner, more flavorful alternative to bacon.

SMOKED CHICKEN SAUSAGE

Pine Street Market
Rusty Bowers
4 Pine St., Unit A, Avondale Estates, GA 30002
info@pinestreetmarket.com
404-296-9672
www.pinestreetmarket.com

Pine Street Market Smoked Chicken Sausage is handmade using Springer Mountain Farms Chicken, no pork-seasoned with sage, black pepper and chilies, stuffed into natural lamb casings, twisted into 2-inch links and lightly smoked over Applewood.



COUNTRY SMOKED SAUSAGE

Sunset Farm Foods
Frank Underwood
1201 Madison Highway, Valdosta, GA 31601
t.carroll@sunsetfarmfoods.com
229-242-2952
www.sunsetfarmfoods.com

A robust, country-style, skinless, split smoked sausage. Great biscuit application, already split and fully cooked.

SMOKED PORK CHOPS

Thompson Farms
Bayly Thompson
2538 Dixie Road, Dixie, GA 31629
tfsmokehouse@thompsonfarms.com
229-305-5272
www.thompsonfarms.com

Thompson Farms Smoked Pork Chops are smoked in our smokehouse using local peach wood for a subtle added flavor. The thick chops are both tender and savory. One bite is sure to give you a wave of nostalgia back to a simpler time in your grandma's kitchen.



CRACKED PEPPER SMOKED SAUSAGE

Sunset Farm Foods
Frank Underwood
1201 Madison Highway, Valdosta, GA 31601
t.carroll@sunsetfarmfoods.com
229-242-2952
www.sunsetfarmfoods.com

Recipe was created around 1983. A robust, flavorful cracked-pepper smoked sausage. Fully cooked pure pork product.

SMOKED SYRUP AND CHEESE SAUSAGE

Carroll's Sausage and Country Store
Hugh Hardy
315 Whittle Circle, Ashburn, GA 31714
carrollssausage@gmail.com
229-567-2355
www.carrollssausage.com

Our sausage is handmade with fresh ground pork, Georgia-grown cane syrup, cheese and a secret blend of herbs and spices stuffed in a pork casing and smoked to perfection.





SUMMER SAUSAGE

Thompson Farms
Bayly Thompson
2538 Dixie Road, Dixie, GA 31629
tfsmokehouse@thompsonfarms.com
229-305-5272
www.thompsonfarms.com

Thompson Farms Summer Sausage is made with our pasture-raised pork and carefully sourced spices. It's fully cooked and free of nitrites, making it a healthy snack to fuel your day or as a delicious addition to any cheeseboard.



WILD GEORGIA SHRIMP

Anchored Shrimp Co.
Aaron Wallace
107 Speedy Tostensen Blvd., Brunswick, GA 31520
mail@anchoredshrimp.com
912-264-5340
www.anchoredshrimp.com

Our certified Wild Georgia Shrimp individually quick frozen (IQF) is a local favorite! We use a freezing tunnel to freeze each shrimp separately, making it a whole lot easier to thaw and manage.

MISCELLANEOUS



CHOCOLATE BOURBON PECAN BUTTER

Georgia Grinders
Jaime Foster
3400 West Hospital Ave.
Suite 103
Atlanta, GA 30342
jfoster@hfprovisions.com
404-693-4610
www.georgiagrinders.com

Georgia Grinders captured the flavors of our founder's famous pie into a jar without the sugar and guilt! It is a true taste of Southern comfort and is the perfectly delectable addition to your home during the holiday season – great gift item!





CULTURED VEGETABLES

Harp and Bowl La Bistro
Charlotte Ethridge
520 Mulberry St.
Macon, GA 31210
penuel1422@Att.net
478-743-8682
www.harpandbowlbistro.com

Try an innovative, pickled probiotic salad with a delicious, tangy taste. The newly created salad is a wonderful blend of shredded red cabbage, carrots, beets, ginger, kale, green apples, bell peppers and black peppercorns, with other herbs and spices such as turmeric, cumin, curry and cinnamon. Friendly bacteria naturally found in vegetables is added as a starter culture to convert the natural sugars and starches in vegetables and fruit to lactic acid during fermentation.



FIVE OTTERS OLIVE OIL

Five Otters
Sharon Cobb Flanagan
558 Golf Course Road
Eastman, GA 31023
fiveotters@att.net
619-322-4505

Five Otters Olive Orchard, where "There's Good in Every Olive"™ offers an extra special taste that only the heart of middle Georgia offers.



GARLIC-FLAVORED AMERICAN EXTRA VIRGIN OLIVE OIL

Olive Orchards of Georgia
Debbie Hobdy
14625 Valdosta Highway
Quitman, GA 31643
contact@oliveorchardsofgeorgia.com
1-800-996-4136
www.oliveorchardsofgeorgia.com

Olive Orchards of Georgia Garlic Flavored Extra Virgin Olive Oil (250 ml/ 8.5 fl oz) – Our Garlic Flavored Olive Oil is made from our arbequina extra virgin olive oil and blended with the spicy yet slightly sweet flavor of crushed garlic.



GINGER CUCUMBER VINEGAR

Biger Creek Farm
Jenny Scifres
P.O. Box 301
Colbert, GA 30628
colbcon@outlook.com
678-614-4785
www.bigercreek.com

At Biger Creek Farm, we specialize in a variety of flavored vinegar made from scratch. We flavor the vinegar with products we grow on our farm. If we don't grow the product ourselves, we buy from local and organic sources.



LEMON CREAM CHEESE

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

Bootleg Farm's Lemon Cream Cheese is a smooth, creamy cheese that provides a fresh taste of the farm. Smooth and creamy. From a cracker to your favorite recipe, Bootleg Farm's Lemon Cream Cheese adds the perfect touch of farm freshness.



MACARONI & CHEESE

Kitchen of Dana Inc.
Dana Berry
545 Helen Highway
Suite B
Cleveland, GA 30528
information@kitchenofdana.com
706-348-1535
www.kitchenofdana.com

Kitchen of Dana Macaroni & Cheese is created with the highest-quality ingredients ensuring its gourmet flavor and texture. Shredded cheese and our process is the only family secret. Freezer to oven to table. Quality on demand.





ORIGINAL SOUTHERN HICKORY SYRUP

**Sutton Mill Creek Syrup Co.
Beth Palmer**
150 Cobblers Knob Drive
Clarksville, GA 30523
suttonmillcreek@yahoo.com
706-244-2863
www.suttonmillcreek.com

Our Original Southern Hickory Syrup is a thick, amber-colored syrup. It has a smoky, nutty flavor. It is less sweet than maple and more complex. Use on any breakfast foods, meat glazes, salmon, BBQ, baked goods, etc.



PECAN HICKORY SYRUP

**Sutton Mill Creek Syrup Co.
Beth Palmer**
150 Cobblers Knob Drive
Clarksville, GA 30523
suttonmillcreek@yahoo.com
706-244-2863
www.suttonmillcreek.com

Our Pecan Hickory Syrup is a thick, amber-colored syrup. It has wonderful pecan pie flavor and is a little smoky. It is less sweet than maple and more complex. Use on any breakfast foods, desserts, baked goods, etc.



PIMENTO CHEESE DRESSING MIX

**Dr. Pete's Gourmet Foods
Joel Coffee**
121 SW Railroad Sreet
Ailey, GA 30410
info@dr-petes.com
912-233-3035
www.dr-petes.com

Our desire to capture the flavor of pimento cheese in a salad dressing was the impetus for this product. Our all-natural Pimento Cheese Dressing is delicious on salads, burgers, fried green tomatoes or when used instead of a remoulade sauce.



T. DEAN COCKTAIL CHERRIES

**T. Dean Cocktail Provisions
Sean Fagan**
890 Jones Road
Roswell, GA 30075
sean@thecocktailhourshop.com
678-522-8403
www.thecocktailhourshop.com

T Dean Cocktail Cherries are handmade in small batches in a special recipe of raw sugar, vanilla paste, spices and a bit of cherry liqueur. Perfect for cocktails or your favorite desserts.



THREE IN ONE HOMEMADE TOMATO BISQUE SOUP

**Olive Affairs
Laurence Eisenberg**
1190 Chapel Crossing Road
Brunswick, GA 31525
oliveaffairs@aol.com
912-580-7495
www.oliveaffairs.com

Serve cold as gazpacho, serve warm as soup or reduce slightly on stove for marinara sauce.



YOUNG GREEN COCONUT KEFIR

**Harp and Bowl La Bistro
Charlotte Ethridge**
520 Mulberry St.
Macon, GA 31210
penue1422@Att.net
478-743-8682
www.harpandbowlabistro.com

Fermented, cultured Young Green Coconut Milk Kefir. This novel product is tart and fizzy, lactose-free and loaded with minerals such as potassium, sodium, calcium, and magnesium along with natural fruit sugars. The carefully selected microflora used to produce the kefir from coconut milk consumes sugar during fermentation to produce a healthy, great-tasting, nondairy beverage loaded with the same probiotics found in yogurt.



HABEEB'S HONEY MUSTARD SAUCE

Kay's Cookery
Khadijah Muhammad
245 Scenic Highway
Lawrenceville, GA 30046
gourmet@habeebssauce.com
404-808-9608
www.Habeebssauce.com

Sweet and tangy sauce handcrafted with local ingredients. Including chef-made mustard and mayo, as well as Georgia-grown honey.



HOT SALT

Bootlikker
Tommy Wood
1305 Highland Lake Drive
Lawrenceville, GA 30045
sales@bootlikker.com
470-285-B00T
www.bootlikker.com

Bootlikker Hot Salt adds a dash of savory heat to your favorite foods.



MAGIC DUST RUB

Lane's BBQ
Ryan Lane
70 W. Star St.
Bethlehem, GA 30620
ryan@lanesbbq.com
770-954-6651
www.lanesbbq.com

What started as an experiment, Magic Dust quickly enchanted the pitmasters at Lane's BBQ. Legend has it that this rub, combined with fire and smoke, over time transforms meats into magical meals.



MOO MOO MEAT MAGIC

Southbound Provisions
Chad Schmookler
1616 Climbing Rose Circle NW
Kennesaw, GA 30152
cschmookler@southboundque.com
404-661-8770
www.southboundque.com

Moo Moo Meat Magic is filled with notes of salt, pepper, coffee, garlic and aromatics. Use it on brisket, steaks, burgers and wild game. Made with gluten-free ingredients and no MSG.



NONNA ROSINA'S RED WINE PASTA SAUCE

Appalachian Gourmet Kitchen
Janice Walters-Taylor
255 Beasley St.
Blairsville, GA 30512
janice@appalachiankitchens.com
706-745-8660
www.appalachiankitchens.com

Appalachian Gourmet Kitchens specializes in small-batch, handcrafted, jams, jellies and sauces.



ONE LEGGED CHICKEN BUFFALO SAUCE

Lane's BBQ
Ryan Lane
70 W. Star St.
Bethlehem, GA 30620
ryan@lanesbbq.com
770-954-6651
www.lanesbbq.com

Lane's BBQ One Legged Chicken buffalo sauce is an explosion of smoky and spicy flavors perfect for wings and all things chicken. Keep a glass of water handy because you're gonna need it!



PRIMO PIG POWDER

Southbound Provisions
Chad Schmookler
1616 Climbing Rose Circle NW
Kennesaw, GA 30152
cschmookler@southboundque.com
404-661-8770
www.southboundque.com

Primo Pig Powder is filled with notes of salt, sugar, balanced heat and rounded elements of savory. Add to white meat proteins, sides and simple dishes like scrambled eggs. Made with gluten-free ingredients and no MSG.



SUMMER SPICE

Pine Street Market
Rusty Bowers
4 Pine St.
Unit A
Avondale Estates, GA 30002
info@pinestreetmarket.com
404-296-9672
www.pinestreetmarket.com

Made in partnership with Beautiful Briny Sea, brighten every dish with the flavors of sage, thyme, rosemary, pepper blend, sea salt, shallots and fennel. Perfect with pork, beef and poultry. Add to vegetables when roasting or to finish a soup or vinaigrette.



YARD BIRD SHAKE

Southbound Provisions
Chad Schmookler
1616 Climbing Rose Circle NW
Kennesaw, GA 30152
cschmookler@southboundque.com
404-661-8770
www.southboundque.com

Yard Bird Shake is filled with notes of salt, sugar, spice and citrus. Use it to turbocharge your poultry, seafood and veggies. Made with gluten-free ingredients and no MSG.



YOU SAUCY THING SOY GINGER VIDALIA

Chinese Southern Belle
Natalie Keng
2690 Cobb Parkway
Suite A5-252
Smyrna, GA 30080
info@chinesesouthernbelle.com
413-531-1358
www.chinesesouthernbelle.com

A unique sauté blend and marinade, with a complex blend of 10-plus fresh, savory ingredients, naturally brewed soy sauce and a southern twist — Georgia Vidalia Onion. No MSG, vegetarian, gluten-free.





AWAKEN PECANS

The Religious Nuts Company
Ryan Swanson
2897 North Druid Hills Road
Suite 295
Atlanta, GA 30329
info@religious-nuts.com
1-888-992-6887
www.religious-nuts.com

A delicious blend of buttery pecans, white chocolate and coffee. They're like a pecan mocha with a crunchy twist.



BOURBON BAKED PECAN MIX

Nodder Snacks
Dan Popovic
4475 Peachtree Lake Drive
Berkley, GA 30096
social@noddersnacks.com
678-686-0599
www.noddersnacks.com

Nodder Snacks is a nut and seed-based snack line. We offer six distinct mixes based on regional flavors around the world!



CHEDDAR ROUNDS

Charleston & Church
Jennifer Simmons
2708 Mill Court
Atlanta, GA 30360
charlestonandchurch@gmail.com
404-312-9697
www.charlestonandchurch.com

Cheddar Rounds are a versatile snack, but we must warn you, they are addictive! They keep perfect company with a beer while watching a game or with wine while catching up, and they will quickly disappear as hors d'oeuvres at dinner parties and events!





CHIPOTLE WHISKEY BEEF JERKY

Dahlonge Jerky Co.
(Outlaw Jerky)
Lauren Hallock
19-A E. Main St.
Dahlonge, GA 30533
info@outlawjerky.com
770-380-0020
www.OutlawJerky.com

Inspired by the farm-to-table experience, we use locally brewed spirits in our jerky marinade. Chipotle Whiskey Beef Jerky starts with the taste of smoked top round in a mild teriyaki, then the mellow taste of Corn Whiskey and a Chipotle pepper finish.



CINAMEN PECANS

The Religious Nuts Company
Ryan Swanson
2897 North Druid Hills Road
Suite 295
Atlanta, GA 30329
info@religious-nuts.com
1-888-992-6887
www.religious-nuts.com

The buttery taste of toasted pecans with just enough white chocolate to give a lightly sweet, cinnamon finish. A handful will bring to mind the simple joys of your childhood Saturday morning breakfast treats.



EVERYTHING CHEDDAR BISCUITS

Byrd Cookie Company
Geoffrey Repella
6700 Waters Ave.
Savannah, GA 31406
geoff@byrdcookiecompany.com
912-355-1716
www.byrdcookiecompany.com

These little cheddar biscuits pack huge flavor in a tiny taste! Made with aged sharp cheddar and a blend of sesame seeds (white and black), poppy seeds, sea salt flakes, dried garlic and dried onions, this will become your new favorite crave.



GEORGIA FRIED PEANUTS

Georgia Fried Peanut Company
John West
19219 Hartford St.
Edison, GA 39846
sales@gafriedpeanutco.com
229-366-3023
www.gafriedpeanutco.com

If you are from Georgia, you almost have to love peanuts. These Georgia-grown fried peanuts are fried to perfection with just the right amount of salt, it's hard to eat just a few. Small-batch fried for a consistent taste batch after batch.



MOONSHINE PORK JERKY

Dahlonge Jerky Co.
(Outlaw Jerky)
Lauren Hallock
19-A E. Main St.
Dahlonge, GA 30533
info@outlawjerky.com
770-380-0020
www.OutlawJerky.com

Inspired by the farm-to-table experience, we use locally brewed spirits in our jerky marinade. Moonshine Pork Jerky starts with the taste of smoked pork tenderloin, a light maple glaze, then the subtle heat of White Lightning and a hint of cracked pepper.



ROSEMARY THREE BERRY SAVORY BISCOTTI CRISPS

Sweet Georgia Grains
Diane Peck
370 Watkins Road
Tallapoosa, GA 30176
dbpeck@yahoo.com
770-301-0616
www.sweetgeorgiagrains.com

Artfully handcrafted in small batches with a hint of rosemary, these pecan and berry twice-baked biscotti crisps are a delicious addition to your cheese board and are destined to become your favorite 3 p.m. snack.





SPICY PORK SNACK STICK

White Oak Pastures
Jenni Harris
22775 Highway 27
Bluffton, GA 39824
jenni.harris@whiteoakpastures.
com
229-641-2081
www.whiteoakpastures.com

Now you can enjoy humane, regenerative meat in a convenient, ready-to-eat snack stick! With a hint of smoke, the flavor of our sticks is unlike anything you've tried before.



SPICY RANCH PECANS

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

With a simple, clean blend of all-natural ingredients, these Georgia-grown pecans provide a special combination of ranch flavor with a kick of cayenne. They make a great addition to salads or as a munchie for that spicy connoisseur in your life.



SWEET ORANGE PECANS

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

These Georgia-grown pecans are a delicious combination of sweet oranges and toasted pecans, creating a flavorful balance of citrus and sweet paired with a great pecan taste.



VANILLA ESPRESSO PECANS

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

Need a quick afternoon or late morning pick-me-up snack? With a combination of smooth and mellow coffee, real vanilla, raw sugar and fresh pecans, these delicious Georgia-grown pecans should do the trick.



MORE THAN A CONTEST.

A RESOURCE.

THE UNIVERSITY OF GEORGIA Center for Agribusiness & Economic Development

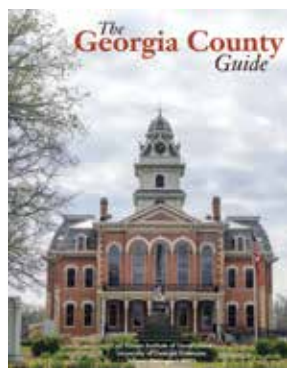
The Center for Agribusiness and Economic Development (CAED) combines the missions of research and Extension in order to serve producers, agribusinesses and communities.

The CAED has three major objectives.

- Provide feasibility and marketing services.
- Provide agricultural and demographic data for private and public decision makers.
- Conduct analysis related to policy issues in Georgia agriculture and provide that information to relevant decision makers.

SERVICES

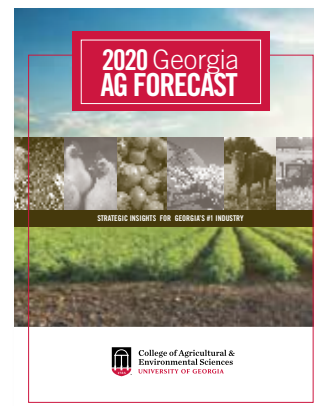
- Feasibility studies
- Market research
- Economic impact analysis
- Data and information
- Policy analysis
- Educational workshops
- Resources and publications



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.

UGA'S CAED IS A VALUABLE RESOURCE FOR GEORGIA AGRIBUSINESSES.

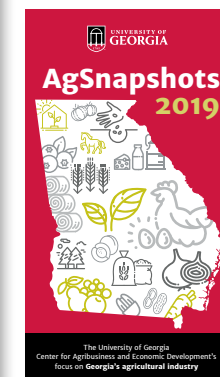


GEORGIA AG FORECAST

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 & AG SNAPSHOTS

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.



CONTACT US: 706-542-0762 | caed.uga.edu

*For a complete list of all our studies and products,
visit caed.uga.edu.*



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

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Red indicates a finalist.

BY THE NUMBERS



SAVOR

THE STATE

FORMER GRAND PRIZE WINNERS

2007

Low Country Pastry
 Bradley Creek Seafood
 Savannah, Georgia

2008

Grass-fed Beef Ribeye
 White Oak Pastures
 Bluffton, Georgia

2009

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

2010

Grill Honey
 Savannah Bee Company
 Savannah, Georgia

2011

Emily G's Pear Honey Jam
 Emily Meyers and Gina Bodell
 Dunwoody, Georgia

2012

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

2013

Peach Tea Bonbons
 Chocolate South
 Atlanta, Georgia

2014

Georgia Gold Clothbound
 Cheddar Cheese
 Nature's Harmony Farm
 Elberton, Georgia

2015

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

2016

Caramel Pecan Pie
 Southern Baked Pie Company
 Gainesville, Georgia

2017

Georgia Grinders
 Premium Nut Butters
 Chamblee, Georgia

2018

Honey Cinnamon Pecan Butter
 Goodson Pecans
 Leesburg, Georgia

2019

Gun Powder Finishing Salt
 Beautiful Briny Sea
 Atlanta, Georgia

1,500

Since 2007, the University of Georgia Center for Agribusiness and Economic Development has celebrated over **1,500 Georgia food products** in Flavor of Georgia contests.

ON AVERAGE, PARTICIPATION IN THE FLAVOR OF GEORGIA CONTEST **INCREASED THE SALES/REVENUES OF FINALISTS BY ABOUT 21%.**

NOTES

[illegible]