



GOOD FOOD AWARDS YEAR TWO FINALISTS ANNOUNCED

SAN FRANCISCO, CA (November 15, 2011) – The Good Food Awards represents America at its best. We are a nation built on the innovations of farmers, entrepreneurs and makers—small businesses that support and stimulate vibrant local economies. In the long term, The Good Food Awards has set out to change the way America feeds itself, and in the short term, to foster and fuel a craft food renaissance that is taking shape from coast to coast.

Today, at a press breakfast at Il Buco Alimentari e Vineria in New York City, this year's Good Food Award Finalists, coming from 25 different states, were announced in front of journalists, food producers and industry leaders. Emerging this year from 926 entered products, the Good Food Award Finalists are demonstrating that we no longer need to choose between great taste and good values: all of them are leaders in both sustainability and craftsmanship.

View the list of Good Food Award Finalists 2012

"The companies behind this year's 144 Good Food Awards finalists are incredibly diverse, from an 8 person goat cheese dairy in Harrisburg, Missouri to a 400 person brewery in Colorado," said Sarah Weiner, Director of Good Food Awards. "It is fascinating to see such different companies united in the values of sustainability and social responsibility, and producing incredibly delicious food. All around the country these small and medium size businesses are creating good jobs for their community and supporting other local businesses, from dairies to sustainable farmers to local graphic designers. Food manufacturing is one of the largest growth industries in the country, and 'good food' producers are creating both food and jobs that nourish our communities."

United by their ethics, the Good Food Awards was created by a thriving community of food leaders, from nationally recognized journalists to your local coffee guru, compelled to honor their food crafting peers. From this group of finalists, the winners will be chosen and announced at the Good Food Awards Ceremony at the San Francisco Ferry Building on January 13, 2012 based on excellence in taste. This celebration will be followed by a public Good Food Awards Marketplace on January 14, where the winners will have the chance to sample and sell their winning products in front of national buyers, independent grocery store owners, media, and the food-loving public.

In its second year, the Good Food Awards has built strong partnerships with like-minded companies and organizations, ready to promote winners for their distinguished taste, quality and sustainable practices. Real business benefits include dozens of Whole Foods Market stores featuring in-store signage and displays to promote the winners, Williams Sonoma stocking several winning products in special Good Food Awards displays in 20 stores around the country, and Gilt Taste creating a Good Food Awards e-store in 2012.

SPONSORS

The Good Food Awards would not have been possible without the generous support of its many partners. We would like to specially thank the Good Food Awards Presenting Sponsors Whole Foods and Gilt Taste, as well as Williams Sonoma, Bi-Rite Market and Foodzie.

KEY DATES

Winner Announcement: January 13, 2012

Good Food Awards Marketplace: January 14, 2012

KEY LINKS

Good Food Awards Finalists: <http://www.goodfoodawards.org/good-food-awards-finalists-2012/>

Good Food Awards website: www.goodfoodawards.org

Blind Tasting Gallery: <http://bit.ly/gfatastingphotos>

Blog: www.goodfoodawards.org/blog

ABOUT GOOD FOOD AWARDS

The Good Food Awards celebrate the kind of food we all want to eat: tasty, authentic, and responsible. Now, in its second year, awards will be given to winners in eight categories: beer, charcuterie, cheese, chocolate, coffee, pickles, preserves and spirits. The Good Food Awards Seal, found on winning products, assures consumers they have found something exceptionally delicious that also supports sustainability and social good. The Good Food Awards Gold Seal designates winning products as certified organic and sustainably produced.

Good Food Award winners will be announced on January 13, 2012, at a ceremony at San Francisco's iconic Ferry Building, which brings winners and their families together with the nation's leading chefs, buyers, food movement leaders, media, and food writers. On January 14, 2012, Good Food Award-winning products are showcased at a 15,000-person public marketplace in collaboration with the San Francisco Ferry Building's CUESA market.

Winners also receive a Good Food Awards seal to place on their product and connections to a network of national buyers who seek out foods that meet the holistic Good Food Awards criteria. Find more information at: www.goodfoodawards.org

ABOUT SEEDLING PROJECTS

The Good Food Awards is a not for profit project organized by Seedling Projects in collaboration with a broad community of food producers, chefs, food writers and passionate food-lovers. Seedling Projects is led by Sarah Weiner and Dominic Phillips, who have united their diverse skills to support the sustainable food movement. Through focused events and strategic models it engages the public in finding better ways to feed our communities. Find more information at: www.seedlingprojects.org

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Good Food Awards Finalists 2012 (Sorted Alphabetically by Category)

BEER

Alaskan Brewing Company, Smoked Porter *Alaska*
Almanac Beer, Summer 2010 Vintage Blackberry Ale *California*
Ballast Point Brewing Company, Sculpin India Pale Ale *California*
Brooklyn Brewery, Local 2 *New York*
The Bruery, Oude Tart *California*
COAST Brewing Company, 32/50 Kolsch & HopArt IPA *South Carolina*
Drake's Brewing Co., Drakonic Imperial Stout & Drake's 1500 Pale Ale *California*
Fish Brewing Company, IPA & Winterfish Seasonal Ale *Washington*
Goose Island Beer Company, Pepe Nero *Illinois*
Hopworks Urban Brewery, Abominable Winter Ale & Hopworks IPA *Oregon*
Independence Brewing Co., Convict Hill Stout *Texas*
Lagunitas Brewing Company, a lil' Sumpin' Sumpin' *California*
New Belgium Brewing, Mothership Wit *Colorado*
Odell Brewing Company, 90 Shilling & Odell IPA *Colorado*
Pagosa Brewing Company, Coconut Porter *Colorado*
Pike Brewing Company, Pike Naughty Nellie Golden Style Ale *Washington*
Smuttnose Brewing, Robust Porter *New Hampshire*
Victory Brewing Company, Helios Ale & HopDevil Ale *Pennsylvania*

CHARCUTERIE

Adesso, Speck *California*
Café Rouge, Duck Pate *California*
CHOP Butchery and Charcuterie, Herbs de Provence Salami *Oregon*
Columbus Foods, Finnochiona *California*
Cremellini Fine Meats, Bresaola Piccolo & Finnochiona Salami *Utah*
Cypress, Soppressata *South Carolina*
Fatted Calf, Pork, Rabbit, and Duck Terrine *California*
Formaggio Kitchen, Rabbit Pate *Massachusetts*
Gary West Smoked Meats, Elk Strips *Oregon*
La Quercia, Country Cured Bacon *Iowa*
Letelier Food Co., Chicken Liver Pate *Texas*
Marche, Duck Liver and Apple Mousse *Oregon*
Olympic Provisions, Chorizo Navarre *Oregon*
Pine Street Market, Coppa *Georgia*
Red Apron Butchery, Crème de Cochon *Virginia*
S. Wallace Edwards and Sons, Surryano Ham *Virginia*
Tails and Trotters Charcuterie, Liver Pate & Pork Pastrami *Oregon*
Vermont Smoke and Cure, Cob and Maple Smoked Bacon *Vermont*

CHEESE

Achadinha Cheese Company, Capricious *California*
Avalanche Cheese Company, Cabra Blanca, Hand Bandaged Goat Cheddar & Lamborn Bloomers *Colorado*
Bellwether Farms, Carmody & Whole Milk Ricotta *California*
Canal Junction Farmstead Cheese, Charloe *Ohio*
Cellars at Jasper Hill (Scholten Farms), Weybridge *Vermont*
Cherry Grove Farm, Toma *New Jersey*
Cypress Grove Chevre, PsycheDillic *California*
Garden Variety Cheese, Black Eyed Susan & Hollyhock *California*
Goatsbeard Farm, Goatsbeard Fresh Cheese *Missouri*
Goldin Artisan Goat Cheese, Certoux *Oregon*
Hidden Springs Creamery, Driftless *Wisconsin*
Mozzarella Company, Hoja Santa Goat Cheese *Texas*
Old Chatham Sheepherding Co., Kinderhook Creek *New York*
Rainbeau Ridge, Meredian & MontVivant *New York*
Rivers Edge Chevre, Sunset Bay & Valsetz *Oregon*
Saint Benoit Yogurt, Organic Yogurt Cheese *California*
Uplands Cheese, Pleasant Ridge Reserve *Wisconsin*

CHOCOLATE

Amano Artisan Chocolate, Guayas *Utah*
Bittersweet, Rich Milk *California*
Dandelion Chocolate, 70% Costa Rica *California*
Escazu Artisan Chocolate, 60% Goat's Milk & 65% Costa Rica *North Carolina*
Fresco Chocolate, 214 Madagascar 74% & 217 Chuao 70% *Washington*
Lillie Belle Farms, Perfect Illusion 65 *Oregon*
Patric Chocolate, PBJ OMG & Signature 70% Blend *Missouri*
Rogue Chocolatier, Hispaniola & Sambirano *Massachusetts*
Theo Chocolate, Theo and Jane Goodall 70% Dark Chocolate *Washington*

COFFEE

Broadway Café and Roasting Company, Ethiopian Yirgacheffe *Missouri*
Counter Culture Coffee, Buna Ababa *North Carolina*
Equator Coffees & Teas, Ethiopia Watadera FTO *California*
Flying Goat Coffee, Ethiopia Sidamo Moredocofe *California*
George Howell Coffee Company, Konga Yirgacheffe *Massachusetts*
Gimme! Coffee, Colombia Finca San Luis *New York*
Kaldi's Coffee Roasting Co., Organic Ethiopia Koke *Missouri*
Kickapoo Coffee, Organic Ethiopian Yirgacheffe *Wisconsin*
Klatch Coffee Inc., Ethiopia Worka *California*
Noble Coffee Roasting, Columbia Finca San Luis *Oregon*
Sightglass Coffee, Ethiopia Shakiso *California*

PICKLES

Ann's Raspberry Farm and Specialty Crops, Savory Brussel Sprout Relish *Ohio*
CHOP Butchery and Charcuterie, Our Bread and Butter *Oregon*
Coldwater Canyon Provisions, Spiced Crabapples *California*
Cuisine en Locale, Pickled Peaches *Massachusetts*
Datil B Good Products, Datil Pear Relish *Florida*
Emmy's Pickles and Jams, Turmeric Cauliflower *California*
Farmhouse Culture, Smoked Jalapeno Sauerkraut *California*
Firefly Kitchens, Cortido Sauerkraut *Washington*
Let's Be Frank, Devil Sauce *California*
McClure's Pickles, McClure's Garlic Pickles *Michigan*
Miss Jenny's Pickles, Habanero Bread and Butter Pickles *North Carolina*
OlyKraut LLC, Eastern European Sauerkraut *Washington*
Real Pickles, Organic Garlic Dill Pickles & Organic Red Cabbage *Massachusetts*
Sour Puss Pickles, Ramps *New York*
Spirit Creek Farm, Curtido *Wisconsin*

Preserves

American Spoon, Heirloom Tomato Preserve & Wild Thimbleberry Jam *Michigan*
Ann's Raspberry Farm and Specialty Crops, Jalapeno Raspberry Gourmet Jam & Red Raspberry Gourmet Jam *Ohio*
Artisan Preserves, Orange Honey Marmalade *California*
Chez Pim, Blueberry and Golden Raspberry Jam *California*
Confituras, Bourbon Brown Sugar Peach Preserves *Texas*
Dagstani and Sons, Pear Vanilla Preserves *Colorado*
Deluxe Foods, Jeweled Strawberry Preserves *Washington*
Ellele Kitchen, Fig Walnut with Backyard Orange *California*
Farmer's Daughter Brand, Strawberry Honeysuckle Jam *North Carolina*
Half-Pint Preserves, Rhubarb Strawberry Rose Petal Jam *New York*
HeathGlen Organic Farm & Kitchen, Blueberry Lavender Merlot Jam *Minnesota*
P&H Soda Co., Hibiscus Soda Syrup *New York*
Plumline, Raspberry Jam *California*
Sweet Creek Foods, Organic Raspberry Fruit Spread *Oregon*
Sweet Deliverance, Concord Grape Jelly *New York*
The Orchard at Flathead Lake, Organic Blushing Tart Cherry Jam *Montana*
Wine Forest Wild Foods, Wild Elderberry Syrup *California*

SPIRITS

1512 Spirits, Barbershop Rye *California*
Balcones Distilling, LLC, Rumble Cask Reserve *Texas*
Ballast Point Brewing Company, Aged Three Sheets Rum *California*
Cascade Peak Spirits, Inc., Organic Nation Vodka *Oregon*
Clear Creek Distillery, Poire William Eau de Vie *Oregon*
Death's Door Spirits, White Whiskey *Wisconsin*
Downslope Distilling, Wine Barrel Aged Rum *Colorado*
Finger Lakes Distilling, Cherry Liqueur & McKenzie Rye Whiskey *New York*
Leopold Bros, Maraschino Liqueur & Tart Cherry Liqueur *Colorado*
Marian Farms, Ltd., California Pisco *California*
Peak Spirits, CapRock Gin & CapRock Vodka *Colorado*
RoughStock Montana Whiskey, Montana Whiskey *Montana*
Square One Organic Spirits, Basil Vodka & Organic Vodka *California*
Wylie Howell Spirits, LLC, Whiskey *California*



GOOD FOOD AWARDS FINALIST PROFILES

BEER New Belgium Brewery, Mothership Wit
Central Region: Fort Collins, CO; Employs: 400 people

Starting in 1991, this Belgian-inspired Brewery in Fort Collins, Colorado was the first wind-powered brewery in the United States. Being environmental stewards is the core value shared by owners Kim Jordan and Jeff Lebesch. In following, they hold a number of events, which strengthen community ties and commitment to sustainability. The most popular is an annual thirteen-city bike fundraiser called Tour de Fat that has raised nearly \$2 million for bike advocacy since its inception just four years ago.

CHARCUTERIE S Letelier Food Co, Chicken Liver Pate with Lavender and Honey; South Region: Austin, TX; Employs: 4 people

Letelier Food Co. sources its chickens from Dewberry Hills Farms—a farm that raises its poultry on rotational pastures to build the fertility of the land. The chicken liver pâté with lavender and honey finalist is not to be missed. Using traditional Texan ingredients like pecans, lavender, and honey, owner Jackie Letelier creates both preserves and pâtés, available to local Austin residents at select farmers' markets and grocery stores, as well as to order online.

CHEESE Goatsbeard Farm, Goatsbeard Fresh Cheese
Central Region: Harrisburg, MO; Employs: 6 people

Nestled in the rolling hills of Central Missouri, Goatsbeard Farm is a small family farm that specializes in the production of goat cheese. Dedicated to creating a sustainable livelihood from the land, husband and wife Ken and Jenn feed the goats with a management-intensive grazing system, heat their home and dairy with hot water from a wood-burning furnace, and use whey (a cheese-making by-product) to fertilize their fields. Goatsbeard Farm has been developing their herd since 1995 and has never used hormones or sub-therapeutic antibiotics on its goats, which are fondly regarded as part of the family.

CHOCOLATE Theo Chocolate, Theo & Jane Goodall Bar
North Region: Seattle, WA; Employs: 55 people

Seattle's Theo Chocolate is the first and only organic and Fair Trade chocolate factory in the country. Founder Joe Whinney worked with cacao growers in the tropics of Central America and Africa for many years before deciding to import organic cacao beans into North America and bring his long-term vision to life in 2006. All ingredients are carefully screened in accordance with their standards for social and environmental responsibility. Appropriately, their motto is: "Theo Chocolate—Because Chocolate Grows on Trees."

COFFEE Gimme! Coffee, Finca San Luis
East Region: Ithaca, NY; Employs: 65 people

This year's leaders of the Good Food Awards New York City Roadshow Taste Workshop event, Gimme Coffee is paving the way for high-quality taste and sustainability in coffee production. With respect to their facilities, they use clean energy for 100% of their electricity fueling their roastery and espresso bars, composting all of their coffee grounds, and implement all green building practices, including radiant floor heat and soy-based insulation. Gimme! Coffee maintains strong relationships with the growers in Central and South America, helping support sustainable agriculture practices in the country of origin.

PICKLES Miss Jenny's Pickles, Habanero Bread and Butter Pickles
South Region: Kernersville, NC; Employs: 8-10 people

After working in the financial industry for years, co-owners Ashlee and Jenny decided to pursue their real passion and become experts in the pickle and cucumber business by visiting nearly every farm and pickling company in North Carolina. Now a year into the business, Miss Jenny's boasts four variations of distinctive pickles, using family recipes passed down from Miss Jenny's grandmother, MawMaw. Their ingredients are handpicked, hand-cut, and hand-packed.

PRESERVES Wine Forest Wild Foods, Wild Elderberry Shrub Syrup
West Region: Napa, CA; Employs: 8 people

Located in Napa, CA, Wine Forest Wild Foods specializes in foraging wild chanterelle mushrooms, handpicked by owner Connie Green. Wine Forest has been supplying mushrooms to Napa's finest restaurants since 1981, and has since braved the field of preserves making. Their wild elderberry shrub syrup is intense in its flavor and versatile in its use, ranging from cocktail mix to salad dressing base.

SPIRITS Peak Spirits, CapRock Organic Gin & CapRock Organic Vodka; Central Region: Hotchkiss, CO; Employs: 5 people

Peak Spirits works in partnership with five local farms, including Jack Rabbit Hill Biodynamic Farm, to grow, ferment, and distill their products. Owners Lance and Annie Hanson uniquely put as much emphasis on growing as distilling because they believe quality starts from the ground up. Even the water they use for distilling is the highest caliber, sourced locally from CapRock formation 20 miles away. They are pioneering a campaign with Colorado congressmen and senators to pass a law allowing spirits to be stored in kegs—an environmentally conscious alternative to 1.75 L bottles.