



THIS IS AMERICA: ANNOUNCING THE 2017 GOOD FOOD AWARDS FINALISTS

San Francisco, CA (November 14, 2016) – The Good Food Awards could not be more proud to announce the 291 Finalists of 2017, representing not just the best of America’s growing food movement, but the best of America. At a time when the values our country stands for are in question, they exemplify all that is right from coast to coast: our proud immigrant history, stewardship of a rich and fertile agricultural landscape, a spirit of innovation and the daily choice to balance personal gain with the wellbeing of the commons.

Representing 14 categories and 38 states, all Finalists rose to the top in a blind tasting of the 2,059 entries from nearly every state *and* passed a rigorous vetting to confirm they met specific Good Food Awards standards around environmentally sound agriculture practices, good animal husbandry, sourcing transparency and responsible relationships throughout the supply chain. Amongst their ranks are Nadia Hubbi in California, a Muhammara crafter keeping her Syrian family’s tradition alive; Nacxiti Gaxiola in Brooklyn, whose company was created to honor the traditional salsas, moles, escabeche and adobes of Mexico; Paul Lieggi in Oregon working with the fishermen and women of the Nez Perce, Umatilla, Yakima and Warm Springs tribes to source hoop caught Chinook Salmon for his aromatic hardwood smoked salmon; and Ann and Dan Trudel, a husband and wife farmer and preserver growing and pickling organic brussels sprouts in the heart of rural Ohio. These 291 Finalists - and the hundreds of farmers, ranchers, fishermen and colleagues they collaborate with - are actively building the sort of world we want to live in.

The 200 Good Food Award Winners will be announced Friday, January 20, 2017, at a gala Awards Ceremony at the historic Herbst Theater in the San Francisco War Memorial, on the same stage where the United Nations charter was signed, and will be followed by two more days of celebration. Medals will be bestowed by renowned chef and activist Alice Waters and organics pioneer Nell Newman, tipping their hats to these exceptional food producers. A reception with the winning food and drink will follow the ceremony, offering both regional ‘tasting plates’ and small bites created by local chefs. A limited number of tickets are available to join the Winners and their families at the ceremony and reception ([\\$120 here](#)).

On Saturday, January 21 the beautiful Festival Pavilion at Fort Mason Center will transform into the **Good Food Mercantile**, a one-of-a-kind, intimate ‘un-trade show’ where both Winners and members of the Good Food Merchants Guild – 400 exemplary food crafters meeting the same sustainability criteria – exhibit their wares to 600 industry buyers and media ([\\$35 tickets](#), open only to the trade). The Good Food Awards Marketplace rounds out the weekend on Sunday, January 22 from 9 AM – 2 PM. Everyone from far and wide is invited to come meet the Winners, taste and buy their prize-worthy food and drink (including bottles of beer, cider and spirits not licensed for sale in California, but permitted for sale within the federally-owned historic landmark of Fort Mason Center). Proudly welcoming the Winners, and also selling to the public, will be the local farmers of the Fort Mason Center Farmers Market. Tickets to the Good Food Awards Marketplace are \$5 and will be available in December online at goodfoodawards.org as well as at the door, with a limited number of \$20 Early Access passes (with a welcome gift) for those keen to connect with the freshly minted Good Food Award Winners before the crowds arrive.

The Good Food Awards, organized by the Good Food Foundation 501 (c) 3, are proudly supported by the **Good Food Retailers Collaborative**, the Presenting Sponsor for three years running. Composed of 21 of the country’s top independently owned retailers from Austin to Oakland to Salt Lake City, they are committed to supporting America’s great food producers in their own communities and across the country and include: Antonelli’s Cheese Shop, Bi-Rite Market, The Brooklyn Kitchen, Canyon Market, Cooks of Crocus Hill, Cowgirl Creamery, Di Bruno Bros., Each Peach Market, Foragers Market, Glen’s Garden Market, The Greene Grape, Healdsburg SHED, JM Stock Provisions, Liberty Heights Fresh, Look’s Market, Market Hall Foods, Pastoral Artisan Cheese, Bread & Wine, TASTE, Washington’s Green Grocer, Woodstock Farmers’ Market, and Zingerman’s Family of Businesses. Joining them is a vibrant group of key supporters, including Premier Sponsors Williams-Sonoma, Bi-Rite Market and Fort Mason Center for Arts & Culture; and Lead Sponsors Dominic Phillips Event Marketing, Impact HUB Bay Area, Veritable Vegetable, Vermont Cheese Council, New Resource Bank and BCV Architects.

Details of all events and tickets can be found [here](#), and the full list of finalists [here](#).



2017 Good Food Awards Finalists

BEER

Blackberry Farm Brewery, Native Series Tennessee Cream Ale, *Tennessee*
Bluejacket Brewery, Fields of Friendly Strife-Apricots, *District of Columbia*
Brewery Vivant, Bon Papa, *Michigan*
Deschutes Brewery, Black Butte Porter, *Oregon*
Eel River Brewing Company, Organic Amber Ale, *California*
Firestone Walker Brewing Company, Feral One, *California*
Fort Point Beer Company, Moon Phase, *California*
Full Sail Brewing Company, Hop Pursuit IPA, *Oregon*
Headlands Brewing Company, Groupe G, *California*
Hops & Grain Brewing, The One They Call Zoe & A Pale Mosaic, *Texas*
Lakefront Brewery, Fuel Café & Whiskey Barrel-Aged Organic Beer Line, *Wisconsin*
Mt Tabor Brewing, Lamp Post Lager, *Oregon*
Perennial Artisan Ales, Glitter and Gold, *Missouri*
Port City Brewing Company, Porter, *Virginia*
Reuben's Brews, Crikey IPA & Robust Porter, *Washington*
Rogue Ales & Spirits, Pumpkin Patch Ale & Fresh Roast, *Oregon*
Rolling Meadows Brewery, RMB Coffee Break, *Illinois*
Sufferfest Beer Company, Epic Pilsner, *California*
ThirstyBear Organic Brewery, Black Bear Lager, *California*
Urban Artifact, Calliope, *Ohio*

CHARCUTERIE

1732 Meats, Lamb Prosciutto, *Pennsylvania*
Avalanche Cheese, Coppa, *Colorado*
Black Pig Meat Co., Prosciutto, *California*
Blackberry Farm, Guanciale, *Tennessee*
Clove and Hoof, Bologna, *California*
Creminelli Fine Meats, Calabrese Italian Salami, *Utah*
Dickson's Farmstand Meats, Head Cheese, *New York*
Farmer's Daughter Market & Butcher, Sweet Capicola & Paté Campagne, *West Virginia*
Fra' Mani Handcrafted Foods, Salame Gentile, *California*
Hudson & Charles, Chicken Liver Pate, *New York*
il Porcellino Salumi, Smoked Head Cheese & Coppa, *Colorado*
JM Stock Provisions, Beef Tongue Pastrami, *Virginia*
La Divisa Meats, House Pate, *Pennsylvania*
La Quercia, Prosciutto Piccante, *Iowa*
Lady Edison, Extra Fancy Country Ham, *North Carolina*
Olympia Provisions, Landrauchschinken & Salami Capri, *Oregon*
Red Table Meat Co., Speck & Boldog, *Minnesota*

Tails and Trotters, Prosciutto Pacifico, *Oregon*
The Butcher & Larder, Large Black Lonza, *Illinois*
The Local Butcher Shop, Pork Liver Mousse, *California*
The Spotted Trotter, Bresaola, *Georgia*
Thistle Meats, Duck Liver Mousse, *California*
Timbercreek Market, Timbercreek Farm Duck Rillettes, *Virginia*

CHEESE

Andante Dairy, Figaro, *California*
Avalanche Cheese, Cabra Blanca, *Colorado*
Blackberry Farm, Hawkins Haze, *Tennessee*
Boxcarr Handmade Cheese, Cottonseed, *North Carolina*
Branched Oak Farm, Prairie Bloom Camembert, *Nebraska*
Briar Rose Creamery, Classic Chevre, *Oregon*
Caputo Brothers Creamery, Ricotta Salata, *Pennsylvania*
Dutch Girl Creamery, Rosa Maria, *Nebraska*
Face Rock Creamery, Extra Aged Cheddar, *Oregon*
Farms For City Kids, Reading, *Vermont*
Grafton Village Cheese, Bear Hill & Queen of Quality Clothbound Cheddar, *Vermont*
Lark's Meadow Farms, Alto Valle, *Idaho*
Laura Chenel's, Ash-rinded Buchette, *California*
Laurel's Crown, Bebé, *Washington*
Nicasio Valley Cheese Company, Foggy Morning, *California*
Parish Hill Creamery, Kashar, *Vermont*
Pennyroyal Farm, Vintage Boont Corners, *California*
Point Reyes Farmstead Cheese Company, Original Blue, *California*
Rogue Creamery, Organic Tolman Blue, *Oregon*
Sequatchie Cove Creamery, Coppinger, *Tennessee*
Shelburne Farms, Clothbound Cheddar, *Vermont*
Split Creek Farm, Feta Marinated in Oil, *South Carolina*
Sweet Grass Dairy, Thomasville Tomme, *Georgia*
Tulip Tree Creamery, Trillium, *Indiana*
Uplands Cheese, Pleasant Ridge Reserve, *Wisconsin*
Vermont Creamery, Bonne Bouche, *Vermont*

CHOCOLATE

Areté Fine Chocolate, Gianduja Bar, *California*
Castronovo Chocolate, Dominican Republic Dark Milk 50%, *Florida*
Charm School Chocolate, 70% Dark Belize, *Maryland*
Creo Chocolate, Minty Dark 73%, *Oregon*
Cultura Craft Chocolate, 70% Haiti, *Colorado*
Dandelion Chocolate, Mantuano, Venezuela 70%, *California*
Dick Taylor Craft Chocolate, 78% Vietnam Tiên Giang, *California*
Fresh Coast Chocolate Co., Belize 70% & Tanzania 70%, *Michigan*
Fruition Chocolate, Marañón Canyon Dark Milk 68% & Hudson Valley Bourbon Dark Milk 61%,
New York
LetterPress Chocolate, Costa Esmeraldas, Ecuador 70%, *California*
Lonohana Estate Chocolate, Milk and Ginger & Lonohana Estate 73%, *Hawaii*
Olive & Sinclair Chocolate Co., Mexican-Style Cinnamon Chili Chocolate Bar, *Tennessee*
Parliament Chocolate, Tanzania: Kilombero Valley, *California*
Patric Chocolate, Sweet and Sassy & Piura Dark Milk & 58% Dark Milk Chocolate, *Missouri*

Stone Grindz Chocolate, Wild Bolivia 70%, *Arizona*

CIDER

Bad Seed Hard Cider, IPC, *New York*

Big B's, Grizzly Brand & Chester Hoppearcot & Bourbon Barrel Pommeau, *Colorado*

Blue Bee Cider, Harvest Ration, *Virginia*

Castle Hill Cider, 1764 & Levity, *Virginia*

Eve's Cidery, 2015 Darling Creek, *New York*

Far West Cider Co., Orchard Blend #1 & Pink Cascade & San Joaquin Sparkler, *California*

Finger Lakes Cider House, Goodlife Barrel Rye, *New York*

Finnriver Farm & Cidery, Oak and Apple Cider & Apple Blueberry, *Washington*

Humboldt Cider Company, McIntosh & 3 Amigos, *California*

L. Mawby, Bright & Century, *Michigan*

Orchard Hill Cider Mill, Ten66 Pommeau, *New York*

Scar of the Sea, Hopped Cider & California Hard Cider & Newtown Pippin Hard Cider, *California*

Slyboro Cider House, La Sainte Terre, *New York*

Snowdrift Cider Co., Reserve Perry & Pommeau, *Washington*

Whitewood Cider Co., Gibb's Farm Single Farm & Newtown Pippin Single Varietal, *Washington*

Wrangletown Cider Company, Feisty Dog Orchard, *California*

COFFEE

Anchorhead Coffee, Guatemala Huehuetenango - Codech, *Washington*

Bard Coffee, Hambela Estate, *Maine*

BeanFruit Coffee Company, Ethiopia Adame Gorbota Cooperative, *Mississippi*

Bird Rock Coffee Roasters, Panama - Hacienda La Esmeralda Noria Lot, *California*

Case Coffee Roasters, Ethiopia, Hunkute, *Oregon*

Craft & Mason Roasting Co., Ethiopia Hunkute, *Michigan*

Crimson Cup Coffee & Tea, Ethiopia Kossa Kebena, *Ohio*

Equator Coffees & Teas, Panama Esmeralda Mario - Carnaval, *California*

Giv Coffee, Panama - Boquete - Kotowa Geisha Natural, *Connecticut*

Higher Grounds Trading Co., Yirgacheffe Idido, *Michigan*

Intelligentsia Coffee, Ethiopia Kurimi - Angelino Profile, *California*

Intelligentsia Coffee, Ethiopia Kurimi - Chicago Profile, *Illinois*

Kickapoo Coffee Roasters, Organic Ethiopia Yirgacheffe Charbanta Natural Process, *Wisconsin*

Klatch Coffee, FTO Ethiopia Gedeb, *California*

La Colombe Coffee Roasters, Hacienda La Esmeralda Geisha, *Pennsylvania*

Lineage Roasting, Kenya - Kagumoini (Kamacharia Coop) & Ethiopia - Bokasso, *Florida*

Mr. Espresso, Ethiopia FTO Worka Natural, *California*

Noble Coffee Roasting, Ethiopian Adisu Kidane & Ethiopian Shilcho, *Oregon*

Novel Coffee Roasters, Ethiopia Bokasso, *Texas*

Olympia Coffee Roasting Co., Ethiopia Konga, *Washington*

Onyx Coffee Lab, Ethiopia - Hambela Buku, *Arkansas*

OQ Coffee Co., Kayon Mountatin Farm, Ethiopia, *New Jersey*

Red Rooster Coffee Roaster, Ethiopia - Washed Hambela, *Virginia*

Speckled Ax Wood Roasted Coffee, Ethiopia Bekele Dukale, *Maine*

Spyhouse Coffee Roasting Co., Ethiopia - Kayon Mountain, *Minnesota*

CONFECTIONS

Alma Chocolate, Chocolate Pistachio Toffee, *Oregon*

Askinosie Chocolate, Dark Milk Chocolate + Black Licorice CollaBARation™ Bar, *Missouri*

Batch PDX, Candy Cap Mushroom Truffle & Ghost Pepper Truffle, *Oregon*

Bee Ranch, Honey Salted Caramel, *Colorado*
Big Picture Farm, Farmstead Chocolate Covered Caramels & Farmstead Caramels, *Vermont*
Cacao Art Chocolates, Tupelo Honey and Cardamom, *Florida*
Dear Coco Chocolate, Savannah Toffee Chocolate Bar, *Maryland*
Fat Toad Farm, Vanilla Bean Goat's Milk Caramel Sauce & Spicy Dark Chocolate Goat's Milk Caramel Sauce, *Vermont*
Fran's Chocolates, Almond Gold Bar, *Washington*
French Broad Chocolates, Sorghum Caramel, *North Carolina*
Fruition Chocolate, Brown Butter Bourbon Caramels, *New York*
GerDan Chocolates, Gingerbread Caramels, *North Carolina*
Hawaiian Nougat Company, Lilikoi Nougat, *Hawaii*
Kakao Chocolate, Chai Tea Truffle & Norton Pâtés du Vin, *Missouri*
Little Apple Treats, Apple Pie Spice Caramels, *California*
Mayana Chocolate, The Space Bar & Coconut Dream Bar, *Wisconsin*
NeoCocoa, Black Sesame Seed Toffee Brittle, *California*
Nosh This, Macadamia Crack en Fuego & Lavender Fleur de Sel Caramel, *California*
Patric Chocolate, Oatmeal Cookie Bar, *Missouri*
Seersucker Candy Co., Muzzle Loaders, *Tennessee*
The Chocolate Maker's Studio, Fennel Pollen Caramel Bar, *Oregon*
Theo Chocolate, Walla Walla Sweet Onion Caramel, *Washington*
Tonewood Maple, Maple Cream, *Vermont*
Valenza Chocolatier, Barolo Bonbon, *California*
Vermont Amber Organic Toffee, Fennel Seed Toffee, *Vermont*
Videri Chocolate Factory, Rosemary Honey Chocolate Caramel, *North Carolina*
Zak's Chocolate, Cacao Nib Caramel, *Arizona*

FISH

Anna Maria Fish Company, Cortez Bottarga, *Florida*
Bemis And James Gourmet, Bottarga, *Florida*
Blue Moon Fish Co., Smoked Bluefish, *New York*
Bon Appetit Management Group, Hardwood Smoked Salmon, *Oregon*
Boston Smoked Fish Co., Smoked Bluefish Pâté, *Massachusetts*
Deckhand Seafoods/Sea Creatures, Canned Smoked Herring, *Washington*
Deckhand Seafoods, Canned Smoked Columbia River Shad, *Washington*
Ekone Oyster Company, Smoked Albacore Tuna with Lemon Slice, *Washington*
Fishing Vessel St. Jude, Solid White Albacore Tuna: Mediterranean, *Washington*
Lox, Box & Barrel, Celtic Seafare, Hot Roasted Honey Salmon, *Texas*
Real Good Fish, Carmel Canyon Smoked Black Cod Rillettes, *California*
Regalis Foods, Regalis Ikura Shoyu Zuke Caviar, *New York*
South Bay Wild, Smoked Black Cod, *California*
Tsar Nicoulai Caviar, Estate Smoked Sturgeon, *California*
Wooden Spoons, Salmon Rillettes, *California*

HONEY

Akaka Falls Farm, Lehua Honey, *Hawaii*
Ann's Raspberry Farm/Voracious Honey, Raspberry Blossom, *Ohio*
Apoidea Apiary, Allegheny Spring Blossom Honey, *Pennsylvania*
Bear Creek Organic Farm, Boyne Honey, *Michigan*
Bee Wild, 100% Pure and Raw Sourwood Honey, *Georgia*
Bee's Needs, Marvelous May, *New York*
Bloom Honey, Avocado Honey & Sage Honey, *California*

C&C Orchards, Wildflower Honey, *Massachusetts*
Crusher Honey, Crusher Honey, *Illinois*
Gold Star Honeybees, Gold Star Honeycomb, *Maine*
Hall's Honey, Raw Extracted Honey, *Nevada*
Highland Honey, Fermented Turmeric In Creamed Honey, *Colorado*
Island Bee Company, Clethra Honey, *Massachusetts*
Mad Urban Bees, Urban Honey, *Wisconsin*
Miss Bee Haven Honey, Honey Comb, *California*
MtnHoney, Spring Wildflower, *Georgia*
Old Blue Natural Resources, Harlan: Bigleaf Maple & Harlan: Wild Blackberry, *Oregon*
Olympic Wilderness Apiary, Fireweed Honey, *Washington*
Playflight Honey, Kelsey Creek Spring Raw Honey, *California*
San Francisco Bee-Cause, Bee Farm Honey, *California*
Sequim Bee Farm, Lavender Honey & Saffron Spun Honey & Blackberry Honey, *Washington*
Simmons Family Honey, Wildflower Honey, *Georgia*
Tewksbury Honey, Spring Harvest, *Massachusetts*
Two Hives Honey, Zilker Comb, *Texas*
Williams Honey Farm, Wildflower Honey, *Tennessee*

OILS

Calivirgin, Bountiful Basil Olive Oil, *California*
Clif Family Kitchen, Organic Estate Extra Virgin Olive Oil, *California*
Enzo Olive Oil, Organic Clementine Crush, *California*
Grumpy Goats Farm, Picual Olive Oil, *California*
Oliver Farm, Benne Oil & Sunflower Oil, *Georgia*
Organic Roots Olive Oil, Organic Arbosana Extra Virgin Olive Oil, *California*
Round Pond Estate, Spanish Varietal Extra Virgin Olive Oil, *California*
Small House Farm, Hemp Seed Oil, *Michigan*
Stony Brook WholeHeartedFoods, Organic Sunflower Seed Oil, *New York*
The Groves On 41, Greek Koroneiki, *California*
The Olive Press, Jalapeno Olive Oil, *California*
Yates Pecan Company, Extra Virgin Pecan Oil, *Texas*

PANTRY

Aedan, Country Miso, *California*
Apex Food Company, PIAZ, *North Carolina*
Atwater's, Green Goddess Salad Dressing, *Maryland*
Beau Bien Fine Foods, Herbed Red Onion Marmalade, *Michigan*
Bourbon Barrel Foods, Hot and Spicy Kentuckyki Sauce, *Kentucky*
Bronx Hot Sauce/Small Axe Peppers, Bronx Hot Sauce, *New York*
Bunches & Bunches, Smoked: Oaxacan Mole Sauce, *Oregon*
Burma Love Natural Foods Co., Laphet (Fermented Tea Leaves), *California*
Carr's Ciderhouse, Cider Syrup, *Massachusetts*
Chaparral Gardens, Blackberry Balsamic Vinegar, *California*
Coldwater Canyon Provisions, Tomato Jam, *California*
Farmer's Daughter, Sweet Potato Habanero Hot Sauce, *North Carolina*
Hot Winter Hot Sauce, Original Hot Sauce, *Oregon*
Jem Nut Butters, Cinnamon Red Maca Almond Butter, *Oregon*
Johnson Berry Farm, Strawberry Habanero XXX Sauce, *Washington*
Kitchens of Africa, Zanzibar: Curry Simmer Sauce, *North Carolina*
Lindera Farms, Black Locust Vinegar, *Virginia*

Marcia's Munchies, Pickled Corn Relish, *Michigan*
Middle West Spirits, Bourbon Barrel-Aged Ohio Maple Syrup, *Ohio*
Mimi's Confitures, Onion Jam, *California*
Pike Brewing Company, Pike Stout Mustard, *Washington*
RedCamper, Cherry Fig Mostarda, *Colorado*
ROOTZ Sauce, Hot Mustard, *California*
Sweet Pillar, Muhammara, *California*
Taste Elevated, Boozy Cran-Cherry Chutney, *Texas*
Texas Black Gold Garlic, Black Garlic Puree, *Texas*
The Kitchen Garden, Kitchen Garden Farm Sriracha, *Massachusetts*
XILLI, Salsa Macha, *New York*

PICKLES

Ann's Raspberry Farm, Petite Brussel Sprouts, *Ohio*
Blackberry Farm, Tomato Brined Pickled Okra, *Tennessee*
Blue Bus Cultured Foods, Lemon Garlic Dill Kraut, *Washington*
Bow Hill Blueberries, Heirloom Pickled Blueberries, *Washington*
Choi's Kimchi Co., Radish Kimchi, *Oregon*
Coldwater Canyon Provisions, Tarragon Cherries, *California*
Fab Ferments, Ginger Raw Cultured Beet Kvass, *Ohio*
Food and Ferments, Sea King Sauerkraut, *New York*
Gordy's Pickle Jar, Sweet Pepper Relish & Sweet Chips, *District of Columbia*
Grandma's Gourmets, Spicy Maple Bread and Butter Pickles & Bloody Pickles, *Minnesota*
Hex Ferments, Miso Kimchi & Glow Kraut, *Maryland*
Holy Schmitt's, Original Horseradish, *New York*
Indiana Pickle Company, Indiana Style Beer Pickle Chips, *Indiana*
Kansas City Canning Co., Pickled Ground Cherries, *Missouri*
Krazy Kraut, The Original Dill, *Ohio*
Lev's Original Kombucha, Black Currant Kombucha, *California*
McVicker Pickles, Curried Cauliflower, *California*
Roots Kitchen and Cannery, Curried Carrot Pickles, *Montana*
Town Farm Gardens, Pickled Asparagus, *Massachusetts*
True Family Foods, Habanero Turmeric Kimchi, *California*
Wild West Ferments, Moroccan Beets, *California*

PRESERVES

Agraria Edibles, Black Berries Jam, *Massachusetts*
American Spoon, Rhubarb-Hibiscus Conserve, *Michigan*
Atwater's, Red Berry Rose Jam, *Maryland*
Bi-Rite Market, Shak's Royal Blenheim Apricot Jam, *California*
Blake Hill Preserves, Gooseberry and Elderflower, *Vermont*
Doves & Figs, Never Bee Blue: Fruit and Honey Sauce, *Massachusetts*
Eutopos Farm and Gardens, Eutopos Red Huckleberry Jelly, *Washington*
Farmer's Daughter, Strawberry Preserves, *North Carolina*
Fiddlehead Farm, Blueberry Hibiscus Jam, *North Carolina*
Food For Thought, Blueberry Lavender Organic Preserves & Michigan Pear Organic Preserves, *Michigan*
Green Jam Man, Honey Sage Pear Jam, *Vermont*
Gus & Grey, Gus Gus Goose (Gooseberry Jam), *Michigan*
HeathGlen Farm and Kitchen, Blueberry Pomegranate Jelly, *Minnesota*
Home Ec. Preserves, Pawpaw Jam, *Indiana*

Johnson Berry Farm, Raspberry Habanero Jam & Little Wild Jake Jam & Tayberry Jam, *Washington*

Lemon Bird Preserves, Blenheim Apricot, *California*

Matthiasson, Howard's Miracle Plum Jam, *California*

McEvoy Ranch, Meyer Lemon Marmalade, *California*

Mt. Hope Farms, Raspberry-Marionberry Fruit Spread & Columbia Star-Aronia Fruit Spread, *Oregon*

Quince & Apple, Tart Cherry and White Tea, *Wisconsin*

Red Hen Cannery, Heirloom Tomato Spice Jam, *California*

Serious Jam, Cranberry Butter, *Minnesota*

The Jelly Queens, Lemon Lavender Curd, *Texas*

SPIRITS

Breuckelen Distilling, 77 Whiskey: Local Rye and Corn, *New York*

Crude Bitters And Sodas, "Apothecary Number 15" Spruce and Birch Bitters, *North Carolina*

Golden Bear Botanical, Tonic Syrup: Spring Botanicals, *California*

High Wire Distilling Co., New Southern Revival Brand Bourbon Whiskey (Four Grain), *South Carolina*

Kansas City Canning Co., Beet Tarragon Shrub, *Missouri*

Las Californias Shrub Company, Pineapple Cilantro Habanero Shrub, *Kansas*

Martin Ryan Distilling, Aria Portland Dry Gin, *Oregon*

Nahmias et Fils, Legs Diamond Rye Whiskey, *New York*

Nostrum, Strawberry Hibiscus Jalapeno Shrub, *California*

RAFT, Citrus Rosemary Syrup & Essentials Vanilla Syrup, *Oregon*

Rogue Ales & Spirits, Single Malt Whiskey, *Oregon*

Sonoma County Distilling Company, Cherrywood Rye Whiskey, *California*

Stonecutter Spirits, Single Barrel Gin, *Vermont*

Sumptuous Syrups Of Vermont, Sumptuous Tart Cherry Syrup, *Vermont*

Syntax Spirits, Perky Pepper Green Chili Flavored Vodka, *Colorado*

Texas Beach, Texas Beach Bloody Mary Mix, *Virginia*

The Hudson Standard, Catskill Masala Bitters, *New York*

Top Of The Hill Distillery, Organic Vodka, *North Carolina*

Venus Spirits, Aquavit & Wayward Whiskey Rye, *California*

Vikre Distillery, Boreal Juniper Gin, *Minnesota*

Vivacity Spirits, Turkish Coffee Liqueur, *Oregon*

Wine Forest, Wild Huckleberry Shrub, *California*

ABOUT THE GOOD FOOD AWARDS

The Good Food Awards celebrate the kind of food we all want to eat: tasty, authentic and responsible. Now in its seventh year, awards will be given to winners in 14 categories: beer, charcuterie, cheese, chocolate, cider, coffee, confections, fish, honey, oils, pantry, 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.

Good Food Award Winners will be announced mid-January in San Francisco at a ceremony that brings Winners and their families together with the nation's leading chefs, buyers, food movement leaders and media. The following day, the industry-only Good Food Mercantile, an "un-trade show" for tasty, authentic and responsible food, will be held, followed by the public Good Food Awards Marketplace to wrap up the weekend. More information is available at goodfoodawards.org.

ABOUT THE GOOD FOOD FOUNDATION

The Good Food Awards is organized by the Good Food Foundation, a 501 (c) 3 formerly known as Seedling Projects, in collaboration with a broad community of food producers, chefs, food writers and passionate food-lovers. A California non-profit, the Good Food Foundation is the organizing force behind the Good Food Merchants Guild, Good Food Mercantile and Good Food Retailers Collaborative.