



FOR IMMEDIATE RELEASE

ANNOUNCING THE 2015 GOOD FOOD AWARDS FINALISTS

207 Finalists Hailing from 46 States

San Francisco, CA (October 22, 2014) - The Good Food Awards are proud to announce the 207 Finalists of 2015, representing the best from America's growing movement of talented and socially conscious food entrepreneurs. From Louisiana Swampflower Honey to Georgia Pecan Oil to Colorado Umeboshi, tasty, authentic and responsible food is being crafted in every part of the country. This year's 1,462 entries—the highest number yet—exemplify the country's diverse and deep-rooted food traditions. Chosen from amongst the 207 Finalists, 150 Good Food Award Winners will be announced January 8, 2015, at a gala in the Palace of Fine Arts in San Francisco (limited tickets available, \$120 [here](#)). The awards themselves will be bestowed on each winner by renowned chef and activist Alice Waters, who helped launch the Good Food Awards five years ago.

The Finalists emerged from a one-day marathon judging session September 7 in San Francisco at the Impact Hub San Francisco, when 180 chefs, retailers, food writers, farmers and food crafters sampled entries from the 11 categories of beer, charcuterie, cheese, chocolate, coffee, confections, honey, oils, preserves, pickles and spirits (including new subcategories for cider, kombucha, yogurt, cocktail modifiers and preserved fish). The top taste scorers were further vetted to confirm environmentally sound agriculture, good animal husbandry, transparency, and fair treatment at all stages of the supply chain. The record number and range of entries reflects the vitality of the Good Food Movement and demonstrates the power of ethical, sustainable food to sustain communities and support local economies.

"It was not easy to make it onto this list," says Sarah Weiner, co-founder and Executive Director of Seedling Projects, the 501 (c) 3 behind the Good Food Awards. "The quality of entries increases every year, and even amongst the highest scoring, nearly two dozen entries didn't quite meet the high bar we set for sustainability. The 2015 Finalists are truly the leaders in their fields, epitomizing taste, authenticity and responsible production."

The Good Food Awards are proud to announce a new Presenting Sponsor this year, the [Good Food Retailers Collaborative](#). Composed of ten of the country's top independent retailers from Brooklyn to Chicago to Philadelphia to Salt Lake City, they are united in their commitment to supporting America's great food producers both in their own communities and across the country. Joining them is a vibrant group of key supporters, including five-time Premier Sponsors Williams-Sonoma and Bi-Rite Market; and Lead Sponsors Dominic Phillips Event Marketing, CUESA, Impact HUB Bay Area, Veritable Vegetable and the San Francisco Ferry Building.

The Awards Ceremony on January 8 will be followed by the new [Good Food Mercantile](#) on January 9, a first-of-its-kind trade show where past and present winners and finalists will have the opportunity to exhibit their wares to an anticipated 350 industry buyers. The public Good Food Awards Marketplace (\$5 at the door, \$16 early access VIP [tickets here](#)) and Beer & Spirits Garden (\$16, [tickets here](#)) will be held on Saturday, January 10 at the city's historic San Francisco Ferry Building. There, the 150 winners will offer samples and sell their products alongside the hallmark CUESA farmers' market, the largest in San Francisco.

See the Awards Ceremony and the Good Food Awards Marketplace details [here](#).

Delicious Stories from Every Region

The Finalists offer a snapshot of how food makers are revitalizing old traditions and crafting new ones throughout the country. Highlights include:

- Our new honey category brought in a sticky rainbow of entries from flowers we didn't know bloom on our shores. Our judges' favorites included New York State Black Locust and Buckwheat Honey from Bees' Needs, Japanese Knotweed Honey from [Bedillion Honey Farm](#) in Pennsylvania, Sourwood Honey from [MtnHoney](#) in Georgia, Sonoran Desert Bloom Honey from [AZ Queen Bee](#) and North Dakota Wildflower Honey from Klotten Apiaries.
- Brewers are moving beyond fruits and herbs—it seems the latest trend for flavoring brews is native trees! Pennsylvania spruce tips and California manzanita lent flavor to top-scoring beers from Philadelphia's [Yards Brewing Company](#) and San Francisco's own [Fort Point Beer](#).
- A new subcategory of preserved fish this year brought in new charcutiers working with sustainably sourced, delicious fish, including troll-caught Wild Albacore from Washington's [Island Trollers](#) and Garlic and Olive Oil Preserved CA Anchovies from [FISH](#).
- Mixologists across the country rejoice! This year's tasting featured a bumper crop of seasonal, responsibly crafted cocktail modifiers, from North Carolina's rosemary-grapefruit-peppercorn [Crude Rizzo Bitters](#) to a Three Chile Syrup from [Royal Rose Syrups](#) in Maine to a Spiced Peach Shrub from [Republic of Jam](#) in Oregon.
- Spreadable meats are everywhere. Our judges loved [Formaggio Kitchen's](#) Tongue and Cheek Terrine from Cambridge, Mass., the House Pâté de Campagne from Virginia's [JM Stock Provisions](#), [Wooden Spoons'](#) Rabbit Rillettes from San Francisco and [Market Hall Foods'](#) Chicken Liver Mousse from Oakland.

About the Good Food Awards

The Good Food Awards celebrate the kind of food we all want to eat: tasty, authentic and responsible. Good Food Award Winners will be announced on January 8, 2015 in San Francisco. On January 10, 2015, Good Food Award-winning products will be showcased at a 15,000-person public marketplace in collaboration with the San Francisco Ferry Building and the CUESA farmers market. The Good Food Awards Seal, found on winning products, assures consumers they have found something exceptionally delicious that also supports sustainability and social good.

Seedling Projects 501 (c) 3 organizes the Awards in collaboration with a broad community of food producers, chefs, food writers and passionate food-lovers. It is led by Sarah Weiner and Dominic Phillips, who have united their diverse skills to support the Good 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.

[View the full list of 2015 Good Food Awards Finalists](#)

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2015 Good Food Awards Finalists

BEER

[Almanac Beer Co.](#), Farmer's Reserve Citrus, *California*
[Blackberry Farm](#), Classic Saison, *Tennessee*
[Bluejacket Brewery](#), Forbidden Planet & Rheinard de Vos, *District of Columbia*
[Blue Mountain Cider Company](#), Cherry Hard Apple Cider, *Oregon*
[Chetco Brewing Company](#), Summer Salmon Single Hop IPA, *Oregon*
[Drake's Brewing Company](#), Black Robusto Porter, *California*
[Eden Ice Cider](#), Heirloom Blend, *Vermont*
[Finnriver Farm & Cidery](#), Black Currant Cider, *Washington*
[Fort Point Beer Company](#), Manzanita, *California*
[Full Sail Brewing Company](#), Full Sail Amber Ale, *Oregon*
[High Water Brewing](#), Aphotic Imperial Porter, *California*
[Jester King Brewery](#), Atrial Rubicite & Montmorency vs. Balaton, *Texas*
[Lakefront Brewery, Inc.](#), Fuel Café Organic Coffee Stout & Organic Belgium White, *Wisconsin*
[Mystery Brewing Company](#), Evangeline Saison, *North Carolina*
[Ninkasi Brewing Company](#), Total Domination IPA & Vanilla Oatis, *Oregon*
[Pagosa Brewing Company](#), Peachy Peach, *Colorado*
[Port City Brewing Company](#), Optimal Wit, *Virginia*
[Shacksbury](#), The 1840, *Vermont*
[Societe Brewing Company](#), The Pupil, *California*
[Wandering Aengus Ciderworks](#), Bloom, *Oregon*
[Yards Brewing Company](#), Extra Special Ale & Poor Richard's Tavern Spruce Ale, *Pennsylvania*

CHARCUTERIE

[Artisan Meat Share](#), 3 Beast Salami Autumn Harvest 2014, *South Carolina*
[Avalanche Cheese Company](#), Goat Chorizo & Goat Finocchiona, *Colorado*
[Charlito's Cocina](#), Salami Picante, *New York*
[Continental Sausage](#), Smoked Pheasant Sausage, *Colorado*
[Daniele, Inc.](#), Juniper Berry Salame & Whiskey Salame, *Rhode Island*
[EcoFriendly Foods](#), Iberico Americana Long Leg Ham 20 Month, *Virginia*
[el Salchichero](#), Doug Fir Salami, *California*
[FISH.](#), Garlic and Olive Oil Preserved California Anchovies, *California*
[Formaggio Kitchen](#), Summer Sausage & Tongue and Cheek Terrine, *Massachusetts*
[Fra' Mani Handcrafted Foods](#), Salame Nostrano, *California*
[Gary West Artisan Smoked Meats](#), Wood River Smoked Wagyu, *Oregon*
[Island Trollers](#), Original Troll Caught Albacore, *Washington*
[JM Stock Provisions & Supply](#), House Paté de Champagne, *Virginia*
[Market Hall Foods](#), Chicken Liver Mousse, *California*
[Olympic Provisions](#), Flaco Paco & Salami Etna, *Oregon*
[Smoking Goose](#), South Cider Salame, *Indiana*
[S. Wallace Edwards & Sons](#), Peanut Fed Surryano Ham, *Virginia*
[Tails & Trotters](#), Lonza, *Oregon*
[The French Bulldog](#), Borgogna Salami, *Nebraska*
[The Local Butcher Shop](#), Coppa di Testa, *California*
[Wooden Spoons](#), Pork Rillettes & Rabbit Rillettes, *California*

CHEESE

[Aleamar Cheese Company](#), Bent River Camembert, *Minnesota*
[Avalanche Cheese Company](#), Goat Cheddar & Midnight Blue, *Colorado*
[Bellwether Farms](#), Whole Jersey Milk Ricotta & Blackberry Sheeps Milk Yogurt, *California*
[Blackberry Farm](#), Singing Brook & Under the Pines, *Tennessee*
[Blue Hill Yogurt](#), Parsnip Yogurt, *New York*

[Briar Rose Creamery](#), Carena, *Oregon*
[Cowgirl Creamery](#), Inverness, *California*
[Garden Variety Cheese](#), Hollyhock, *California*
[Goldin Artisan Goat Cheese](#), Tomme de Sawtell, *Oregon*
[Jacobs and Brichford Farmstead Cheese](#), Ameribella, *Indiana*
[Jacobs Creamery](#), Bloomy, *Washington*
[LaClare Farms](#), Martone, *Wisconsin*
[Lark's Meadow Farms](#), Dulcinea 2 year reserve, *Idaho*
[Looking Glass Creamery](#), Connemara, *North Carolina*
[Marin French Cheese](#), Petite Breakfast, *California*
[Saint Benoit Creamery](#), Meyer Lemon Organic French Style Yogurt, *California*
[Sequatchie Cove Creamery](#), Shakerag Blue, *Tennessee*
[Sprout Creek Farm](#), Margie, *New York*
[The White Moustache](#), Greek Style Yogurt, *New York*
[Tomales Farmstead Creamery](#), Atika, *California*
[Vermont Creamery](#), Bonne Bouche, Coupole, & Cremont, *Vermont*
[von Trapp Farmstead](#), Mad River Blue & Mt. Alice, *Vermont*
[White Mountain Foods](#), Organic Bulgarian Yogurt, *Texas*
[Wisconsin Sheep Dairy Cooperative](#), Blue Hills Bleu, *Wisconsin*

CHOCOLATE

[Acalli Chocolate](#), El Platanal (Chulucanas, Peru) 70% Dark Chocolate, *Louisiana*
[Black Mountain Chocolate](#), Mountain Milk Bar, *North Carolina*
[Charm School Chocolate](#), Coconut Milk Chocolate, *Maryland*
[Dandelion Chocolate](#), Butuo, Liberia 70%, *California*
[Escazu Chocolates](#), 70% Tumbes, Peru, *North Carolina*
[French Broad Chocolates](#), 68% Nicaragua, *North Carolina*
[Guittard Chocolate Company](#), Collection Etienne 45% Cacao, *California*
[It's Chocolate](#), Belize 70%, *North Carolina*
[Just Good Chocolate](#), Madagascar 70%, *Michigan*
[Maverick Chocolate Co.](#), Fahrenheit 513, *Ohio*
[Nathan Miller Chocolate](#), Ghana 70%, *Pennsylvania*
[Patric Chocolate](#), 67% Madagascar, Black Licorice Bar, & PBJ OMG, *Missouri*
[To'ak Chocolate](#), Piedra de Plata – 2014 Rain Harvest, *Illinois*

COFFEE

[Bean Fruit Coffee Co.](#), Ethiopia Yirgacheffe Chele'lektu, *Mississippi*
[Blue Bottle Coffee](#), Ethiopia Sidama Homacho Waeno, *New York*
[Buddy Brew Coffee](#), Ethiopia Yirgacheffe Aylele, Florida, *Florida*
[Cafecito Organico](#), Nuevo Montecisto Huehuetenango, *California*
[Caffe Vita](#), Ethiopia Lelisa Hara, *Washington*
[Case Coffee Roasters](#), Kenya Muthonjo AA, *Oregon*
[Commonwealth Coffee](#), Ethiopia Yirgacheffe Konga, *Colorado*
[DOMA Coffee Roasting Company](#), Ethiopia Suke Quto, *Idaho*
[Four Barrel Coffee](#), Ethiopia Bulga, *California*
[Flying Goat Coffee](#), Ethiopia Kochere, *California*
[Gimme! Coffee](#), Honduras Las Penitas, *New York*
[Kaldi's Coffe Roasting Co.](#), Ethiopia Dama, *Missouri*
[Kuma Coffee](#), Panama Carmen Estate, *Washington*
[Madcap Coffee](#), Ethiopia Reko, *Michigan*
[Magpie Coffee Roasters](#), Kenya Gondo AB, *Nevada*
[Metric Coffee Co.](#), Ethiopia Yirgacheffe Grade 1 & Kenya Kayu AB, *Illinois*
[Metropolis Coffee Co.](#), Ethiopia Sidamo Suke Quto & Ethiopia Yirgacheffe Aylele, *Illinois*
[Montana Coffee Traders](#), Ethiopia Sidama Shilicho Red Cherry Project, *Montana*
[Noble Coffee Roasting](#), Ethiopian Shilcho, *Oregon*
[Onyx Coffee Lab](#), Julio's El Zapote Gesha, *Arkansas*
[Panther Coffee Roasters](#), Kenya Kirura, *Florida*
[ReAnimator Coffee](#), Ethiopia, Aramo, *Pennsylvania*
[Square One Coffee](#), Ethiopia Kore Kochore, *Pennsylvania*
[Verve Coffee Roasters](#), Elida Estate Green-Tip Geisha, *California*

CONFECTIONS

[Arrowhead Chocolates](#), Espresso Truffle, *Oregon*
[Askinosie](#), Dark Milk Chocolate + Black Licorice CollaBARation Bar, *Missouri*
[Big Picture Farm](#), Roasted Raspberry Rhubarb Goat Milk Caramel, *Vermont*
[Black Dinah Chocolatiers](#), Cassis de Resistance, *Maine*
[Cacao Art Chocolates](#), Panther Coffee Chocolate, *Florida*
[Charles Chocolates](#), Don't Make Me Snicker, *California*
[Chocolat by Adam Turoni](#), The Midnight Cherry Eclipse, *Georgia*
[Dear Coco Chocolate](#), Savannah Toffee Chocolate Bar, *Maryland*
[Escazu Artisan Chocolates](#), Dark Chocolate Basil Ganache, *North Carolina*
[Feve Artisan Chocolatier](#), Caramelized Chai Spiced Almonds, *California*
[Ici Ice Cream](#), Chocolate Almond Dragee, *California*
[Jeni's Splendid Ice Cream](#), Salty Caramel Sauce, *Ohio*
[Kakao Chocolate](#), Gazpacho Pates de Fruits & Turkish Coffee Truffle, *Missouri*
[Little Apple Granola](#), Apple Cider Caramels, *California*
[Patric Chocolate](#), Red Coconut Curry Bar, *Missouri*
[Red Kite Candy](#), Maple Caramels, *Vermont*
[Sapora della Vita](#), Caramel Sauce, *Florida*
[Serendipity Confections](#), Chocolate Covered Butter Caramels with Fleur de Sel, *Wyoming*
[Stacy's Sweet Spot](#), Bodacious Bacon Beer Brittle, *Virginia*
[St. Croix Chocolate Company](#), Peanut Butter and Wild Grape Jelly Bar, *Minnesota*
[SunnysideLOCAL Produce](#), Salted Orange Wheat Beer Caramels, *California*
[Videri Chocolate Factory](#), Strawberry Anise Ganache, *North Carolina*
[Xocolatl de David](#), Sourdough & Olive Oil Bar, *Oregon*
[Zoe's Chocolate Co.](#), Chestnut Honey Brandied Cherries & Yogurt Praline, *Pennsylvania*

HONEY

[Ames Farm](#), Locust Honey, *Minnesota*
[Apoidea Apiary](#), Rosemary Infused Dark Knotweed Honey, *Pennsylvania*
[AZ Queen Bee](#), Pure Raw Honeycomb, *Arizona*
[Ballard Bee Company](#), Dark Cream Honey, *Washington*
[Bedillion Honey Farm](#), Japanese Knotweed Honey, *Pennsylvania*
[Bees' Needs Honey](#), Black Locust, Black Locust & Blackberry, & Black Locust & Buckwheat, *New York*
[Blackberry Farm](#), Blackberry Farm Honey, *Tennessee*
[Bloom Honey](#), White Clover Honey, *California*
[Cloister Honey](#), Bourbon Infused Honey, *North Carolina*
[Honey Ridge Farms](#), Clover Creamed Honey, *Washington*
[Kloten Apiaries](#), Raw Honey, *North Dakota*
[MarElla Honey Bees](#), Local Raw Honey from the Bay Area, *California*
[Mikolich Family Honey](#), Coastal Wildflower Honey, *California*
[MtnHoney](#), Sourwood Honey, *Georgia*
[My Favorite Honey/Beeline Apiary](#), Louisiana Swampflower Honey, *Louisiana*
[Simmons Family Honey](#), Wildflower Honey, *Georgia*
[To Bee Young Apiaries](#), Arden Hills Gold, *California*
[Westwind Orchard](#), Raw Unpasteurized Honey, *New York*

OILS

[Calivirgin](#), Premium Extra Virgin Olive Oil, *California*
[Clif Family Winery](#), Gary & Kit's Napa Valley Extra Virgin Olive Oil, *California*
[Cloud 9 Orchard](#), Italian Varietal Extra Virgin Olive Oil, *California*
[Collina di Mela](#), Collina di Mela Tuscan Blend, *California*
[La Tourangelle](#), Roasted Pistachio Oil & Roasted Walnut Oil, *California*
[Lone Oak Olive Oil](#), Estate Grown, Tuscan Olives, Extra Virgin Olive Oil, *California*
[Long Meadow Ranch](#), Napa Valley Select Extra Virgin Olive Oil, *California*
[MoonShadow Grove](#), Miscela, *California*
[Olivas de Oro](#), Meyer Lemon Olive Oil & Mission Reserve Extra Virgin Olive Oil, *California*
[Oliver Oil Co.](#), Pecan Oil, *Georgia*
[Stonehouse California Olive Oil](#), Basil Oil, *California*
[The Olive Press](#), Sevillano Extra Virgin Olive Oil, *California*

PICKLES

[Akka's](#), Eggplant Relish, *California*
[Ann's Raspberry Farm](#), Pickled Brussel Sprouts & Savory Brussel Sprout Relish, *Ohio*
[American Spoon + The Brinery](#), Ramp Kimchi, *Michigan*
[Ceceilia's Gardens](#), Peach Kimchi & Spicy Cardamom Pickles, *California*
[Choi's Kimchi Co.](#), Napa Kimchi, *Oregon*
['Chups](#), Mango Ketchup, *District of Columbia*
[Farmer's Daughter](#), Sweet Corn & Pepper Relish, *North Carolina*
[Firefly Kitchens](#), Classic Kraut, *Washington*
[Gordy's Pickle Jar](#), Hot Chili Spears, *District of Columbia*
[Hosta Hill](#), Kimchi, *Massachusetts*
[Kombucha Brooklyn](#), Watermelon-Basil Kombucha, *New York*
[Kombucha Wonder Drink](#), Asian Pear & Ginger Kombucha, *Oregon*
[Lev's Probiotics](#), Black Currant Kombucha, *California*
[Market Hall Foods](#), Pickled Mixed Vegetables, *California*
[Olykraut](#), Smoke & Kale, *Washington*
[Ozuke](#), Cheriboshi: Salted Paonia Cherries & Umeboshi: Salted Paonia Plums, *Colorado*
[Pacific Pickle Works](#), Jalabeanos, *California*
[Pogue Mahone Pickles](#), Texas Sweet Heat Pickles, *Texas*
[Real Pickles](#), Organic Beet Kvass, *Massachusetts*
[Republic of Jam](#), Pickled Blueberries, *Oregon*
[Southport Grocery & Cafe](#), Bread & Butter Pickles, *Illinois*
[Sweet Farm Sauerkraut](#), Old Bay Kraut & Spicy Garlic Pickle Relish, *Maryland*
[Two Chicks Farm](#), Kimchi, *North Carolina*

PRESERVES

[American Spoon](#), Wild Thimbleberry Jam, Wild Blueberry Compote, & Cherry Tomato Chutney, *Michigan*
[Bathtub Gin](#), Limoncello Strawberry, *Tennessee*
[Black Radish Creamery](#), King B, *Ohio*
[Blake Hill Preserves](#), Cranberry & Orange Chutney, *Vermont*
[Ceceilia's Gardens](#), Curried Pumpkin Butter, *California*
[Confituras](#), Wild Plum Jam, *Texas*
[Crosstown Sweets](#), Blueberry Apricot Jam, *New York*
[Farmer's Daughter](#), Strawberry-Honeysuckle Jam, *North Carolina*
[Green Jam Man](#), Black Currant Jam, *Vermont*
[Heath Glen's Farm & Kitchen](#), Pear Champagne & Rosemary Jelly, *Minnesota*
[Honey Ridge Farms](#), Balsamic Honey Vinegar, *Washington*
[INNA Jam](#), Black Mission Fig, *California*
[Johnson Berry Farm](#), Tayberry Jam, *Washington*
[KATZ](#), Laroda Plum Preserves, Late Harvest Viognier Honey Vinegar, & Late Harvest Zinfandel Vinegar, *California*
[Lemon Bird Preserves](#), Greengage Plum Jam, *California*
[Little Apple Vinegar](#), Apple Cider Vinegar & Apple Cider Vinegar with Anise Hyssop and Tarragon, *California*
[McEvoy Ranch](#), Lisbon Lavender Jelly, *California*
[Plum Tree Jam](#), Tayberry Jam, *Oregon*
[Potlicker Kitchen](#), Oatmeal Stout Beer Jelly, *Vermont*
[Southport Grocery & Cafe](#), Red Pepper Jelly, *Illinois*
[The Royal Gourmet Co.](#), Mango Marmalade, *Florida*
[Two Chicks Farm](#), Spicy Pepper Jelly, *North Carolina*
[Westwind Orchard](#), Raspberry Jam, *New York*

SPIRITS

[Bloomery Plantation Distillery](#), Pumpkin Spice Shine, *West Virginia*
[Crude Bitters](#), Rizzo Bitters, *North Carolina*
[Delaware Distilling Company](#), Premium Gin, *Delaware*
[Elixir, Inc.](#), Iris, *Oregon*
[Hanson of Sonoma](#), Hanson of Sonoma Organic Vodka - Original, *California*
[Heath Glen's Farm & Kitchen](#), Ginger Lime Syrup, *Minnesota*

[**INNA Shrub**](#), Quince Shrub, *California*
[**Long Meadow Ranch**](#), Grappa, *California*
[**Peak Spirits Farm Distillery**](#), CapRock Organic Pear Brandy, *Colorado*
[**RAFT Botanical Cocktail & Soda Syrups**](#), Lemon Ginger Syrup & Hibiscus Lavender
Syrup, *Oregon*
[**Republic of Jam**](#), Spiced Peach Shrub, *Oregon*
[**Royal Rose Syrups**](#), Three Chiles Syrup, *Maine*
[**Ship to Shore**](#), Hot Buttered Rum, *Illinois*
[**Smooth Ambler Spirits**](#), Barrel Aged Gin, *West Virginia*
[**Sonoma Syrup Co**](#), Pure Olive Juice, *California*
[**Spirit Works Distillery**](#), Vodka, *California*
[**Swallowtail Farm**](#), Blackcurrant Syrup, *Michigan*
[**Venus Spirits**](#), Gin Blend No. 1, *California*
[**Wine Forest Ltd.**](#), Wild Elderberry Shrub, *California*
[**Yum Yum Tonics**](#), Blackberry & Thyme Drinking Vinegar, *California*