



FOR IMMEDIATE RELEASE

2014 GOOD FOOD AWARD WINNERS ANNOUNCED

Good Food Awards Weekend Celebrations Commenced with honorary hosts Alice Waters, Ruth Reichl, Zeke Emanuel

SAN FRANCISCO, CA (January 16, 2014) – Nearly 700 people assembled tonight to fete the 2014 Good Food Awards winners at the fourth annual Good Food Awards Ceremony at San Francisco’s historic Palace of Fine Arts. The evening honored this year’s 130 winning food and drink producers from 32 states with a shared a passion for delicious, mindfully produced food. Culinary luminaries Alice Waters, Ruth Reichl and Nell Newman honored the 2014 winners onstage. The Ceremony commenced with opening remarks from M.C. Dr. Zeke Emanuel, co-founder of the Farmers Market at the White House and advisor to President Obama on health care, who noted the integral link between health and the growth of sustainable food communities across the country.

Sarah Weiner, Director of Seedling Projects in her closing remarks, summed up the potential impact for small producers as she congratulated winners for their integrity and likened them to the cultural revolutionaries of the 60’s:

“We are living in a time of great shifts and uncertainty. People are tiring of the accumulation of things, faster, more information, more productivity, and seeking a different way to live. But they need someone to show them the way. A way to cut through the surface and reach human generosity, a

thoughtful way, a connected way, a joyful way to live. Food is the way, and you are the poet-revolutionaries to lead us there.”

The festivities continued with a gala reception where winning products were enjoyed in abundance. Alongside regional tasting plates of cheese, charcuterie, pickles, preserves, confections and chocolates, a handful of San Francisco chefs created unique dishes highlighting winning products, including Christopher Thompson of A16, Francis Hogan of Bluestem Brasserie, Parke Ulrich of Epic Roasthouse and Waterbar, Annie Somerville of Greens Restaurant, Robin Song of Hi Lo BBQ and Hog & Rocks, Liza Shaw of Merigan Sub Shop, Telmo Faria of Tacolicious, Evan Bloom & Leo Beckerman of Wise Sons, and Renee Diskowski and Jill Thomas of Whole Foods Market.

This year’s winners were selected from 1,450 entries from all 50 states in a Blind Tasting held in September. The 225 judges, experts in their various industries, flew to San Francisco for a full day of blind tasting. Those that rose to the top were subject to a rigorous vetting process to verify they met the sustainability and social responsibility [criteria](#) to win a Good Food Award. This year’s Good Food Award winners exemplify excellence in both taste and responsible production.

2014 Good Food Awards Winners Complete List

BEER

16 Mile Brewery, Tiller Brown Ale, *Delaware*

Almanac Beer Company, Farmer’s Reserve No. 3 & Dogpatch Sour,
California

Bear Republic Brewing Company, Café Racer 15, *California*

Brooklyn Brewery, Greenmarket Wheat, *New York*

Deschutes Brewery, Black Butte Porter, *Oregon*

Founders Brewing Company, All Day IPA, *Michigan*

Grand Teton Brewing Company, Sweetgrass APA, *Idaho*

Independence Brewing Company, Independence Ale, *Texas*

Jester King Brewery, Atrial Rubicite & RU-55 Barrel-Aged Sour Red, *Texas*

Jolly Pumpkin Artisan Ales, iO, *Michigan*

Lakefront Brewery, Inc., Wisconsinite Summer Weiss, *Wisconsin*

Ninkasi Brewing Company, Believer Double Red, *Oregon*

Port City Brewing Company, Optimal Wit, *Virginia*

Victory Brewing Company, Helios Ale, *Pennsylvania*

CHARCUTERIE

Charlito's Cocina, Cerveza Seca - Dry Cured Beer Salami, *New York*

Continental Sausage, Buffalo Pastrami, *Colorado*

Cypress, Culatello, *South Carolina*

Daniele, Inc., Mortadella with Pistachios & Del Duca Vlado's Riserva Prosciutto, *Rhode Island*

El Salchichero, Coppa, *California*

Formaggio Kitchen, Pickled Beef Tongue & Pate de Campagne, *Massachusetts*

Fra' Mani Handcrafted Foods, Salame Calabrese, *California*

Gary West Artisan Smoked Meats, Silver Fork Natural - Traditional, *Oregon*

Guglhupf Bakery, Restaurant and Cafe, Smoked Hog Head Cheese, *North Carolina*

Mountain Roots, Sea Salt Beef Jerky, *Wyoming*

Olympic Provisions, Salami Cotto, *Oregon*

P. Balistreri Salumi, Salami Point Loma "Rosemary and Garlic", *California*

Tails & Trotters, LLC, Applewood Smoked Ham, *Oregon*

The French Bulldog, Hungarian Salami, *Nebraska*

Underground Meats, Soppressata, *Wisconsin*

Wheat and Sons, Pickled Beef Tongue, *California*

CHEESE

Ancient Heritage Dairy, Hannah, *Oregon*

Bellwether Farms, Whole Milk Ricotta & Carmody, *California*

Blackberry Farm, Downer Brown, *Tennessee*

Canal Junction Farmstead Cheese, Charloe, *Ohio*

Caves of Faribault, Jeff's Select & St. Pete's Select Blue Cheese, *Minnesota*

Farms for City Kids Foundation, Tarentaise, *Vermont*

Glendale Shepherd, Island Brebis, *Washington*

Jacobs and Brichford Farmstead Cheese, Everton, *Indiana*

Nature's Harmony Farm, Georgia Gold Clothbound Cheddar, *Georgia*

Point Reyes Farmstead Cheese Company, Toma, *California*

Sequatchie Cove Creamery, Dancing Fern, *Tennessee*

Sprout Creek Farm, Madeleine, *New York*

Uplands Cheese, Pleasant Ridge, *Wisconsin*

von Trapp Farmstead, Mt. Alice, *Vermont*

CHOCOLATE

Askinosie Chocolate, 62% Dark Milk Chocolate, Fleur de Sel, *Missouri*

Blue Bandana Chocolate Maker, Madagascar Wild Pepper 70% Dark & Madagascar 70% Dark, *Vermont*

Dick Taylor Craft Chocolate, 72% Belize, Toledo, *California*

Fruition Chocolate, Dominican 70%, *New York*

Guittard Chocolate Company, Collection Etienne Eureka Works Meritage Blend #27 | 100%, *California*

Madre Chocolate, Triple Cacao, *Hawaii*

Patric Chocolate, Signature 70% Blend & Mocha OMG, *Missouri*

Rogue Chocolatier, Silvestre, Hispaniola, Balao, *Massachusetts*

Videri Chocolate Factory, 90% Dark Chocolate Ecuador Camino Verde, *North Carolina*

COFFEE

1000 Faces Coffee, Suke Quto, *Georgia*

De La Paz Coffee, Kenya Gichathaini & Peel Sessions, *California*

Flying Goat Coffee, Ethiopia Wote Konga, *California*

Intelligentsia Coffee, Organic Shegole Ethiopia, *California*

Kickapoo Coffee Roasters, Organic Ethiopian Yirgacheffe Idido, *Wisconsin*

Kuma Coffee, Kenya Kiamabara AA, *Washington*

Metropolis Coffee Company, Ethiopia Yirgacheffe Aylele, *Illinois*

Olympia Coffee Roasting Co., Ethiopia Konga, *Washington*
Panther Coffee, Ethiopia Chelba & Nicaragua *Kailash, Florida*
ReAnimator Coffee Roasters, Ethiopia Sota, *Pennsylvania*
Roast House, Batzchocola Guatemalan, *Washington*
Sightglass Coffee Roasters, Ethiopia Guji Yetatebe, *California*
Square One Coffee, Guatemala Acatenango, *Pennsylvania*
Tandem Coffee Roasters, Aylele Yirgacheffe Ethiopia, *Maine*

CONFECTIONS

Alma Chocolate, Sea Salt Hazelnut Crunch Bar, *Oregon*
Cacao Art Chocolates, Tupelo Honey and Cardamom, *Florida*
Chocolats Latour LLC, Rosemary Almond Brittle, *Ohio*
Coco Delice, Beer Bon Bon, *California*
Feve Artisan Chocolatier, Hazelnut Crunch Bar, *California*
Fruition Chocolate, Brown Butter Bourbon Caramels, *New York*
Kakao Chocolate, Lavender Truffle, *Missouri*
Nosh This, Almond Toffee, *California*
Nutty Steph's, Inc., Salted Caramel Bar, *Vermont*
Patric Chocolate, Mint CRUNCH Chocolate Bar, *Missouri*
Sapores della Vita, Caramel Sauce, *Florida*
Serendipity Confections, Chocolate Covered Butter Caramels with Fleur de Sel, *Colorado*
Trini Treats, LLC, Coconut Fudge, *New York*
WR Chocolatier, Mocha, *North Carolina*
Xocolatl de David, Raleigh Bar & Brown Butter Bar, *Oregon*

OILS

Berkeley Olive Grove, California Mission Blood Orange Olive Oil, *California*
Fattoria Muia, Fattoria Muia Extra Virgin Olive Oil, *California*
Frantoio Grove, Frantoio Grove Extra Virgin Olive Oil, *California*
Glashoff Farms, Roasted Walnut Oil, *California*
Hammons Black Walnuts, Black Walnut Oil, *Missouri*

Jovia Groves Olive Oil, Arbequina, *California*

MoonShadow Grove, Ascolano, *California*

Stony Brook WholeHeartedFoods, Delicata Squash Seed Oil & Butternut Squash Seed Oil, *New York*

Tallgrass Ranch, Tallgrass Ranch Estate Blend, *California*

Tiber Canyon Ranch, Tiber Canyon Ranch California Extra Virgin Olive Oil, *California*

PICKLES

Baba's Cooking School, Lala Sauce, *Washington DC*

Confituras, Pickled Blueberries, *Texas*

Firefly Kitchens, Firefly Kimchi, *Washington*

Gordy's Pickle Jar, Sweet Pepper Relish, *Washington DC*

Happy Pantry, Power Krautage, *California*

Jarred SF Brine, Sweet Spiced Pickled Cherries, *California*

Marcia's Munchies, Bread & Butter, *Michigan*

Oly Kraut, Sea Vegetable & Curry Kraut, *Washington*

Pogue Mahone Pickles, Dill & Garlic Pickles, *Texas*

Rick's Picks, Smokra, *New York*

SouthPort Grocery, Onion Marmalade, *Illinois*

The Brinery, Sea Stag, *Michigan*

Two Chicks Farm, Dill Kraut + Pickles, *North Carolina*

Wine Forest, Pickled Sea Beans, *California*

PRESERVES

Bathtub Gin, Limoncello Strawberry, *Tennessee*

Black Radish Creamery, Mr. Atwood's Jelly, *Ohio*

Blake Hill Preserves, Plum & Fennel Chutney, *Vermont*

Central Bottle Wine + Provisions, Juliet Tomato Jam with Hand Harvested Fennel Pollen, *Massachusetts*

Crosstown Sweets, Plum & Star Anise Jam, *New York*

Garden Dreams Houston, Peaches and Dream, *Texas*

Kelly's Jelly, Kelly's Habañero Pepper Jelly, *Oregon*
Kuaiwi Farm, Papaya, Apple Banana, Rangpur Lime Fruit Leather, *Hawaii*
Lilli-Pilli Patisserie, Mirabelle Plum, *Washington*
Mimi's Confitures, Onion Jam, *California*
Plumline, Santa Rosa Plum Jam, *California*
Quince & Apple, Tart Cherry Grenadine, *Wisconsin*
Republic of Jam, Marionberry Espresso, *Oregon*
Swallowtail Farm, Rhubarb Syrup, *Michigan*
The Jelly Queens, Blood Orange Marmalade, *Texas*

SPIRITS

Clear Creek Distillery, Pear Eau de Vie, Mirabelle Plum Eau de Vie & Cranberry Liqueur, *Oregon*
Delaware Phoenix Distillery, Delaware Phoenix Rye, *New York*
Essential Spirits, Sgt. Classick Gold Hawaiian Rum, *California*
Falcon Spirits LLC, Botanica Spirits, *California*
Organic Nation, Organic Nation Gin & Old Field Rye Whiskey, *Oregon*
Osocalis, Inc., Apple Brandy & Rare Alambic Brandy, *California*
Rogue Ales & Spirits, Oregon Single Malt Vodka, *Oregon*

Sound bites from the Winners

"I chose to stay in an environment of farmers and cooks that wanted to build and maintain a culture of food that benefitted our community. We realized a chance to re-establish a 'back-to-basics' way of looking at food. How it was grown, raised, cooked, how it was eaten - but most importantly - how our individual connection with food was shared amongst all of us as farmers, cooks and customers" - Bryce Coulton, **The French Bulldog** (Omaha, Nebraska)

"We are the small, good guys (and gals)...in this biz because we care about the people and the stories behind what we do. Being successful and doing the right thing don't have to be mutually exclusive. Luckily, organizations like Seedling Projects, the engine behind the Good Food Merchant's Guild and Good Food

Awards...elevate the industry by increasing public demand for better quality food, and [are] able to help put hidden treasures on the national map.” - Dahlia Graham, **Fruition Chocolate** (Shokan, New York)

“All of us not only believe that social responsibility and sustainability are as important as incredible taste, but that they create incredible taste.” – Sean Askinosie, **Askinosie Chocolate** (Springfield, Missouri)

“I choose to operate my business ethically and sustainably with my eyes wide open to the effect it has on my community, the farmers whose product I represent, and our fragile environment. It’s the deliciously right thing to do.” – Deborah Di Bernardo, **Roast House** (Spokane, Washington)

“There is a tendency towards novelty for novelties sake or, worse yet, the reinvention of a square wheel that was long known to be inferior to a circular one. Yet, as people like Julia [Child] and Alice [Waters] have shown, there is always fertile ground to be sown even in the well-worn furrow.” – Daniel Farber, **Osocalis** (Soquel, California)

“Most of us here practice crafts that require a deep level of intimacy with our own materials and processes, and I’ve found that this often leads us to tunnel vision, and to missing the forest for the trees... But meeting with people from other disciplines, who are asking the same types of questions with a different set of nouns, can shift our thinking and unlock new ideas.” – Andy Hatch, **Uplands Cheese** (Dodgeville, Wisconsin)

Good Food Awards Weekend Continues

This year’s winners shifted the conversation from financial return to community growth, acknowledging a positive impact on human and environmental health as a corollary. This discussion will continue on Friday, January 17 as Good Food Award Winners and Good Food Merchants Guild members assemble for a [panel discussion](#) on the intersection of food and technology co-hosted by the Impact Hub Bay Area, Social Capital Markets (SOCAP) and Whole Foods Market.

On Saturday, January 18, an estimated 15,000 locals and visitors alike will support the growth of this community at the Good Food Awards Winners Marketplace, as winners sample and sell their products (many not available in the Bay Area) alongside the Ferry Plaza Farmers Market. Tickets are \$5 at the door. The first hour is reserved for [Early Access tickets \(\\$15\)](#) and offers press a chance to meet the producers before the crowds. All early birds will take home an exclusive Good Food Awards goody bag filled with tasty, authentic and responsibly made products from our Good Food Merchants Guild members.

The annual Beer & Spirits Garden also returns Saturday, with the 2014 Good Food Awards-winning brewers and distillers in town from all over the country at 18 Reasons. From 1-4pm to sample their brews and spirits - many not normally available in California - in their pure states and in reinvented classic cocktails from Rye on the Road. [Tickets](#) (\$15) allow guests to taste everything and are available in limited quantity.

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SPONSORS

The Good Food Awards would not be possible without the generous support of its many partners. We would like to specially thank Premiere Sponsor Williams Sonoma, Founding Partner Whole Foods Market, as well as Good Food Awards Lead Sponsors Bi-Rite Market, the San Francisco Ferry Building and CUESA. The generous support of Dominic Phillips Event Marketing, Veritable Vegetable, Wente Vineyards, Market Hall Foods, New Resource Bank and the Impact Hub Bay Area are also critical to the success of the Good Food Awards.

ABOUT SEEDLING PROJECTS

Seedling Projects, a California public benefit corporation, 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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