



FOR IMMEDIATE RELEASE

## **GOOD FOOD AWARDS 2013 FINALISTS ANNOUNCED**

[View the list of 2013 Good Food Awards Finalists here.](#)

**SAN FRANCISCO, CA (December 4, 2012)** – The Good Food Awards is proud to announce this year’s 185 Finalists from 33 states, chosen from among 1,366 entries in nine industries. This year’s Finalists represent the leaders of a growing movement of conscientious, talented food producers in every part of the country, from the producer of Jalapeño Mint Pickles created to reduce food waste at an Austin farmers market to the makers of Tarentaise cheese, who operate an educational farm in Vermont that hosts 700 children a year. The 100 winners will be announced in a 400-person black tie Ceremony at the San Francisco Ferry Building (\$95) on January 18, 2013, followed by a 15,000-person Good Food Awards Marketplace (\$5) on January 19. Winners will sample and sell their winning products at the public Marketplace, which takes place alongside the renowned CUESA Ferry Plaza Farmers Market. Tickets and details will be available at [www.goodfoodawards.org](http://www.goodfoodawards.org) in mid-December.

“With 40% more entries this year, being a Good Food Awards Finalist means more than ever before,” says Director Sarah Weiner. “We look forward to seeing some familiar faces in January, and are also excited to recognize dozens of new companies from parts of the country not always thought of as ‘hotbeds of food culture.’ From Utah distillers making some of the best whiskey in the country to a Vermont farmstead goat milk caramel producer to a Wisconsin brewery whose winning beer is made with barley, wheat, hops and even yeast 100% grown and processed in-state, this year’s Finalists are a diverse and talented group of innovators. Learning what each producer is doing in their part of the country to build a strong food culture for America has been truly inspiring, and I can’t wait to see them gather together in January.”

The desire to create a taste of place was mentioned as a driving force by many of the Finalists. As Tim Young, the producer of Nature’s Harmony Farm Fortsonia Gruyere explained: “It’s critical that our cows’ diet reflects our local terroir. That means they need access to a polyculture of grasses, weeds, forbs, herbs, legumes, etc. from which to choose ... this will result in subtle flavors that give the cheese a sense of time and place that cannot be replicated elsewhere. After all, if all dairies are feeding grain to their cows, and if all grain is essentially the same, then how unique can the cheeses really be?”

In geographic trends this year, Washington, D.C. is emerging as a hub of Good Food, with 14 Finalists hailing from its food shed of Virginia, West Virginia, Maryland and Pennsylvania. Colorado (10), Washington state (10), Wisconsin (9) and Texas (9) all had strong showings. California had the largest number of Finalists (43), followed by Oregon (21) and New York (17).

Finalists are those entrants that rise to the top in the Blind Tasting and are also able to clearly articulate how they fit the Good Food Awards industry-specific criteria of environmental and social responsibility. Finalists attested to responsible production by detailing their efforts to eliminate or reduce pesticides, herbicides and chemical fertilizers, source ingredients locally where possible, implement water and energy conservation, ensure traceability to the farm level, practice good animal husbandry and exercise fair and transparent treatment of workers and suppliers.

## **SPONSORS**

The Good Food Awards would not be possible without the generous support of its many partners. We would like to specially thank Whole Foods Market, who has provided critical support since the inception of the Good Food Awards, as well as Williams-Sonoma, Bi-Rite Market, the Wisconsin Milk Marketing Board, HUB Bay Area, CUESA, Dominic Phillips Event Marketing and Veritable Vegetable. Our thanks goes out to the iconic San Francisco Ferry Building for hosting the celebration once again this year, and to the Good Food Merchants Guild Founders Circle for enabling the Good Food Awards to come to life: Bon Appétit Management Company, Good Eggs, the National Association for the Specialty Food Trade, Inc. (NASFT), Whole Foods Market, Bi-Rite Market, Gamut, Noise 13, Good Food Jobs, Buyer's Best Friend and the Butcher's Guild.

## **ABOUT THE GOOD FOOD AWARDS**

The Good Food Awards celebrate the kind of food we all want to eat: tasty, authentic and responsibly produced. For a long time, certifications for responsible food production and awards for superior taste have remained distinct—one honors social and environmental responsibility, while the other celebrates flavor. The Good Food Awards recognize that *truly* good food—the kind that brings people together and builds strong, healthy communities—contains all of these ingredients.

Now in its third year, Good Food Awards will be given to winners in nine categories: beer, charcuterie, cheese, chocolate, coffee, confections, 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 marks the products of winners who have also obtained certified organic status while also leading in taste and social responsibility.

## **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](http://www.seedlingprojects.org)

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## GOOD FOOD AWARDS FINALISTS 2013

### BEER

[Ballast Point Brewing Company](#), Winter San Salvador Black Lager, *San Diego CA*  
[Bear Republic Brewery](#), Racer 5 IPA & Tartare, *Cloverdale CA*  
[Deschutes Brewery](#), Obsidian Stout, *Portland OR*  
[Elm City Brewing Company](#), Monadnock Mountain Pale Ale, *Keene NH*  
[Full Sail Brewing Co.](#), Ltd6, *Hood River OR*  
[Fullsteam Brewery](#), First Frost, *Durham NC*  
[Hops and Grain Brewery](#), Alteration, *Austin TX*  
[Hopworks Urban Brewery](#), Deluxe Organic Ale & Hub Organic Lager, *Portland OR*  
[Independence Brewing Co.](#), Convict Hill Stout & Stash IPA, *Austin TX*  
[Jester King Craft Brewery](#), Boxer's Revenge, *Austin TX*  
[Lakefront Brewery](#), My Turn: Luther & Wisconsinite, *Milwaukee WI*  
[Mill Valley Beerworks](#), Four Brothers, *Mill Valley CA*  
[Pagosa Brewing Company](#), Chili Verde, *Pagosa Springs CO*  
[Rolling Meadows Brewery](#), Abe's Ale, *Cantrall IL*  
[Speakeasy Ales & Lagers](#), Payback Porter, *San Francisco CA*  
[The Pike Brewing Company](#), Harlot's Harvest, *Seattle WA*

### CHARCUTERIE

[CHOP Butchery & Charcuterie](#), Chicken Liver Bourbon Mousse, *Portland OR*  
[Columbus Foods](#), Finocchiona, *Hayward CA*  
[Crested Duck Charcuterie](#), Moroccan Lamb Coppa, *Pittsburgh PA*  
[Cypress](#), Picante Salami, *Charleston SC*  
[EcoFriendly Foods](#), Iberico Americana Long Leg Ham 20 Month, *Moneta VA*  
[Fatted Calf Charcuterie](#), Duck Pate with Pistachio and Stone Fruit, *Napa CA*  
[Fra' Mani Handcrafted Foods](#), Salame Toscano, *Berkeley CA*  
[Kings County Jerky Co.](#), Sichuan Ginger Jerky, *Brooklyn NY*  
[La Quercia](#), Borsellino Dry Sausage & Tamworth Prosciutto, *Norwalk IA*  
[Olympic Provisions](#), Lomo Di Parma & Mortadella, *Portland OR*  
[Red Apron Butchery](#), Pastrami Schmeer, *Arlington VA*  
[S. Wallace Edwards & Sons](#), Surry Farms Surryano Ham, *Surry VA*  
[Tender Greens](#), P. Balistreri Salumi - Salami Point Loma "Rosemary & Garlic," *San Diego CA*  
[The Linkery](#), Country Ham, *San Diego CA*  
[The Meat Hook](#), House Ham, *Brooklyn NY*  
[The Meat Market](#), Chicken Liver Mousse, *Great Barrington MA*  
[Trace at W Austin](#), Lamb Sweetbread Terrine, *Austin TX*  
[Transatlantic Foods/Aux Delices des Bois](#), Chorizo, *New York City NY*  
[Underground Meats](#), Coppa & Goat Salami, *Madison WI*

### CHEESE

[Avalanche Cheese Company](#), Goat Cheddar, *Basalt CO*  
[Barinaga Ranch](#), Txiki, *Marshall CA*  
[Belle Chevre](#), Pimento Chevre, *Elkmont AL*  
[Bellwether Farms](#), Whole Milk Ricotta, *Petaluma CA*  
[Briar Rose Creamery](#), Briar Rose Chevre, *Dundee OR*  
[Carr Valley Cheese Company](#), Cave Aged Marisa, *LaValle WI*  
[Cobb Hill Cheese](#), Ascutney Mountain, *Hartland VT*  
[Crave Brothers Farmstead Cheese](#), Petit Frere, *Waterloo WI*  
[CROPP Cooperative/Organic Valley](#), CROPP Blue, *LaFarge WI*  
[Gina's Homemade](#), Gina's Ricotta, *Scottsdale AZ*  
[Nature's Harmony Farm](#), Fortsonia Gruyere, *Elberton GA*  
[Point Reyes Farmstead Cheese Co.](#), Bay Blue, *Point Reyes CA*

[Spring Brook Farm](#), Tarentaise, *Reading VT*  
[Uplands Cheese Company](#), Pleasant Ridge Reserve, *Dodgeville WI*  
[Weirauch Farm & Creamery](#), Saint Rose, *Petaluma CA*

## CHOCOLATE

[Amano Artisan Chocolate](#), Chuao 70% Dark Chocolate, *Orem UT*  
[Askinosie Chocolate](#), Dark Milk Chocolate Bar + Fleur de Sel, *Springfield MO*  
[BAR AU CHOCOLAT](#), Chiapas, Mexico 70, *Torrance CA*  
[Blue Bandana Chocolate Maker](#), Madagascar Wild Pepper, *Burlington VT*  
[Dandelion Chocolate](#), Dominican Republic 70% & Madagascar 70% & Venezuela 70%, *San Francisco CA*  
[Fresco Chocolate](#), PNG 220 Peru: 223, *Lynden WA*  
[Fruition Chocolate Inc.](#), Dark Milk with Fleur de Sel, *Shokan NY*  
[Madre Chocolate](#), Coconut Milk and Caramelized Ginger & Triple Cacao, *Honolulu HI*  
[Mindo Chocolate Makers](#), 100% Pure Baking Disks (Baking Button), *Dexter MI*  
[Patric Chocolate](#), 67% Madagascar Bar & 75% Madagascar Bar & In-NIB-itable Bar, *Columbia MO*  
[Potomac Chocolate](#), Upala 70% Nib and Salt, *Woodbridge VA*  
[Raaka Chocolate](#), Bourbon Cask Aged Bolivia, *Brooklyn NY*  
[Ritual Chocolate](#), Costa Rica & Madagascar, *Boulder CO*  
[Rogue Chocolatier](#), Hispaniola & Rio Caribe & Sambirano, *Three Rivers MA*

## COFFEE

[1000 Faces Coffee](#), Ethiopia - Shikaso Mora Mora, *Athens GA*  
[Cafe Grumpy](#), Honduras - Las Flores El Cielito, Santa Barbara, *Brooklyn NY*  
[Case Coffee Roasters](#), Kenya - Nyeri Gaturiri Co-Op-Peaberry, *Ashland OR*  
[Cuvee Coffee](#), El Salvador - El Molino Witness Project, *Spicewood TX*  
[Evans Brothers Coffee](#), Ethiopia - Yirgacheffe Birhanu, *Sandpoint ID*  
[Flying Goat Coffee](#), Ethiopia - Wottuna Boltuma, *Healdsburg CA*  
[Four Barrel Coffee](#), Ethiopia - Wollega Wato, *San Francisco CA*  
[Gimme! Coffee](#), Colombia - Finca San Luis La Gloria, *Ithaca NY*  
[Heart Roasters](#), Ethiopia - Yukro & Kenya - Ndumberi, *Portland OR*  
[Intelligentsia Coffee & Tea](#), Kenya - Gichathaini & Kenya - Kangocho, *Chicago IL & Los Angeles/San Francisco CA*  
[Joe Bean Coffee Roasters](#), Nicaragua - Pachi, *Rochester NY*  
[Joe](#), Ethiopia - Camp, *New York City NY*  
[Kaldi's Coffee Roasting Co.](#), Panama - Lerida Estate, *St. Louis MO*  
[Kickapoo Coffee](#), Ethiopia - Organic Yirgacheffe Haru Cooperative, *Viroqua WI*  
[MADCAP Coffee](#), Guatemala - Las Aguas Altas, *Grand Rapids MI*  
[Noble Coffee Roasting](#), Kenya - Kia Ora, *Ashland OR*  
[Panther Coffee](#), Colombia - Finca El Ventilador, *Miami FL*  
[Portland Roasting Coffee](#), Ethiopia - Sidamo, *Portland OR*  
[PT's Coffee Roasting Co.](#), Kenya - Thiriku & Ethiopia - Nanno Challa Heirloom, *Topeka KS*  
[Sightglass Coffee](#), Ethiopia - Yukro Gera, *San Francisco CA*  
[Square One Coffee](#), Kenya - Nyeri Gatomboya, *Lancaster PA*  
[Verve Coffee Roasters](#), Panama - Elida Estate Gesha & Ethiopia - Birhanu, *Santa Cruz CA*

## CONFECTIONS

[Barbary Brix](#), The Salty Dog, *San Francisco CA*  
[Bees & Beans](#), Mint Bar, *Portland OR*  
[Big Picture Farm LLC](#), Goat Milk Chai Caramels, *Townshend VT*  
[Chocolats Latour](#), Honey Basil Chocolate, *Cincinnati OH*  
[Escazú Artisan Chocolates](#), Dark Chocolate, Basil Ganache, *Raleigh NC*  
[Fat Toad Farm](#), Salted Bourbon Goat's Milk Caramel Sauce, *Brookfield VT*  
[Fevé Artisan Chocolatier](#), Pistachio Rosemary, *San Francisco CA*  
[Her Coconess Confections](#), Vanilla Bean Salted Caramels, *Belmont CA*  
[Hot Cakes Molten Chocolate Cakery](#), Pacific Coast Sea Salt Caramel Sauce, *Seattle WA*

[Lillie Belle Farms](#), The Most Awesome Chocolate Bar EVER, *Central Point OR*  
[Looking Glass Creamery](#), Carmelita, *Fairview NC*  
[Serendipity Confections](#), Fleur de Sel Caramels, *Denver CO*  
[Sweetdragon Baking Company](#), Black Sesame Brittle, *San Jose CA*  
[Zoë's Chocolate Co.](#), Sesame Tahini Crunch in Dark Chocolate, *Waynesboro PA*  
[Arrowhead Chocolates](#), Huckleberry Truffle, *Joseph OR*

## PICKLES

[Aunt Nita's Homestyle Foods](#), Sweet Jalapeño Relish, *Leander TX*  
[Bi-Rite Market](#), Bi-Rite Market PUBLIC Label Kohlrabi Kraut, *San Francisco CA*  
[Blessed Earth Farm](#), Summer Squash Curry Relish, *Graham NC*  
[Central Bottle Wine + Provisions](#), Pickled Garlic Scapes, *Cambridge MA*  
[Coldwater Canyon Provisions](#), Tarragon Cherries, *North Hollywood CA*  
[Crock & Jar](#), Ramp Kraut, *Brooklyn NY*  
[Cultured Pickle Shop](#), Japanese Cucumber and Arame Kimchee & Kasu-Zuke Jalapeños, *Berkeley CA*  
[Divine Brine Foods](#), Beet Caviar, *Huntington Station NY*  
[Emmy's Pickles and Jams](#), Bread n Butter, *Oakland CA*  
[Firefly Kitchens](#), Ruby Red Kraut, *Seattle WA*  
[Gordy's Pickle Jar](#), Sweet Chips & Thai Basil Jalapeños, *Washington, D.C.*  
[Jarred SF Brine](#), Pickled Oven Roasted Golden Beets and Shaved Shallots, *San Francisco CA*  
[Midori Farm](#), Organic Horseradish Leek Sauerkraut & Organic Kimchi & Organic Savory Kraut, *Port Townsend WA*  
[Pogue Mahone Pickles](#), Jalapeño Mint, *Austin TX*  
[Sour Puss Pickles](#), Plum Shrub (Drinking Vinegar), *Brooklyn NY*  
[Southport Grocery & Cafe](#), Dilly Beans, *Chicago IL*  
[Unbound Pickling](#), French Quarter Pickled Beans, Aromatic Cajun Spice, *Portland OR*

## PRESERVES

[Alpenfire Orchards LLC](#), Orleans Vinegar, *Port Townsend WA*  
[American Spoon](#), Wild Thimbleberry Jam, *Petoskey MI*  
[Ann's Raspberry Farm & Specialty Crops](#), Artisan Red Raspberry Jam, *Fredericktown OH*  
[Atwater's](#), Pear and Star Anise & Plum and Vanilla Bean, *Catonsville MD*  
[Bathtub Gin LLC](#), Peaches and Cream Preserves, *Antioch TN*  
[Chez Pim](#), Flavor King Pluot, *Santa Cruz CA*  
[Ellelle Kitchen Jams](#), Backyard Grapefruit Marmalade with Campari, *South Pasadena CA*  
[Farmer's Daughter](#), Rosey Strawberry Rhubarb Preserves, *Hillsborough NC*  
[Half-Pint Preserves](#), Apple Plum Jelly, *Ulster Park NY*  
[HeathGlen Organic Farm and Kitchen](#), Raspberry Chambord, *Forest Lake MN*  
[Hoskins Berry Farm](#), Blackberry Vinegar, *Philomath OR*  
[INNA Jam](#), Pretty Spicy Fresno Chili Jam, *Emeryville CA*  
[Johnson Berry Farm LLC](#), Raspberry Habanero Jam & Tayberry Jam, *Olympia WA*  
[Josephine's Feast!](#), Hand Foraged Wild Beach Plum Preserve, *New York City NY*  
[Plumline](#), Damson Plum Jam, *Los Gatos CA*  
[Rinkon Farm's Flume Creek Preserves](#), Raspberry Preserves, *Austin TX*  
[Sosu LLC](#), Srirachup, *San Francisco CA*  
[Sweet Deliverance](#), Ground Cherry, *Brooklyn NY*  
[Winding Drive Jams & Jellies](#), Wild Elderberry Jelly, *Woodbury CT*

## SPIRITS

[Bittermens Spirits](#), Commonwealth, *Brooklyn NY*  
[Cascade Peak Spirits](#), ORGANIC NATION Gin & ORGANIC NATION Vodka, *Ashland OR*  
[Catoctin Creek Distilling Company](#), Roundstone Rye, *Purcellville VA*  
[Charbay Winery & Distillery](#), Charbay R5 Whiskey Aged, *Saint Helena CA*  
[Clear Creek Distillery](#), Eau de Vie of Pear, *Portland OR*  
[Dancing Pines Distillery](#), Bourbon Whiskey & Rum, *Loveland CO*

[\*\*Dancing Tree Distillery\*\*](#), Dancing Tree Distillery Spicebush Gin, *Shade OH*  
[\*\*High West Distillery\*\*](#), High West Vodka 7000' Peach & High West Whiskey OMG Pure Rye, *Salt Lake City UT*  
[\*\*Journeyman Distillery\*\*](#), Silver Cross Whiskey, *Three Oaks MI*  
[\*\*Koval Distillery\*\*](#), Ginger Liqueur, *Chicago IL*  
[\*\*Leopold Bros.\*\*](#), Leopold's Navy Strength Gin, *Denver CO*  
[\*\*Mountain Laurel Spirits\*\*](#), Dad's Hat Pennsylvania Rye Whiskey, *Bristol PA*  
[\*\*Pennsylvania Pure Distilleries\*\*](#), Boyd and Blair Potato Vodka, *Glenshaw PA*  
[\*\*Smooth Ambler Spirits\*\*](#), Smooth Ambler Greenbrier Gin, *Maxwelton WV*  
[\*\*St. George Spirits\*\*](#), Agua Libre California Agricole Rum & Aqua Perfecta Poire Eau de Vie, *Alameda CA*  
[\*\*Syntax Spirits\*\*](#), Big Cat White Whiskey & Powder White Rum, *Greeley CO*  
[\*\*Tuthilltown Spirits\*\*](#), Hudson Manhattan Rye Whiskey, *Gardiner NY*  
[\*\*Ventura Limoncello Company\*\*](#), Ventura Limoncello Originale, *Ventura CA*