



FOR IMMEDIATE RELEASE

2015 GOOD FOOD AWARD WINNERS ANNOUNCED

The 146 Winners feted by Alice Waters, Ruth Reichl, Nell Newman, Mark Bittman and 800 Guests

SAN FRANCISCO, CA (January 8, 2014) – Over 800 people gathered tonight to pay tribute to 146 Good Food Award Winners of 2015. Passing beneath the majestic Palace of Fine Arts Rotunda, the numerous farmers, chefs, journalists, and activists united to celebrate the exceptional food crafters included luminaries Alice Waters, Ruth Reichl, Nell Newman and keynote speaker Mark Bittman.

The winners harkened from 33 states, having risen to the top amongst 1,462 entries in a Blind Tasting with 182 judges held in September. The highest scoring entries were submitted 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 represent the forefront of American craft food, making products that are delicious, respectful of the environment, and connected to communities and cultural traditions. As Good Food Awards Founder Sarah Weiner noted in her closing remarks: "Wed to a vision of a better, more delicious world, all of you have chosen to be creators. Beyond the not trifling feat of making something utterly delicious, what you do and the way you do it creates tighter, stronger, more just societies."

About the Good Food Awards The Good Food Awards celebrates the kind of food we all want to eat: tasty, authentic and responsibly produced. We grant awards to outstanding American food producers and the farmers who provide their ingredients. Seedling Projects 501 (c) 3 organizes the Awards in collaboration with a broad community of food producers, food writers and passionate food-lovers. Find more information at: seedlingprojects.org and goodfoodawards.org.

Sponsors We would like to specially thank presenting sponsor the Good Food Retailers Collaborative, comprised of eleven exceptional independent retailers: Bi-Rite Market, The Brooklyn Kitchen, Canyon Market, Di Bruno Brothers, Glen's Garden Market, The Greene Grape, Liberty Heights Fresh, Market Hall Foods, Pastoral Artisan Cheese, Bread & Wine, SHED and Zingerman's. Our gratitude also goes to five-year premiere sponsors Williams-Sonoma and Bi-Rite Market, together with lead sponsor Dominic Philips Event Marketing, CUESA, Veritable Vegetable, New Resource Bank, Equity Offices, Organic Valley and Impact Hub Soma.

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ANNOUNCING THE 2015 GOOD FOOD AWARD WINNERS

BEER

Blackberry Farm, Classic Saison, *Tennessee*
Bluejacket Brewery, Forbidden Planet & Rheinard de Vos, *District of Columbia*
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., Organic Belgium White, *Wisconsin*
Ninkasi Brewing Company, Vanilla Oatis, *Oregon*
Port City Brewing Company, Optimal Wit, *Virginia*
Shacksbury, The 1840, *Vermont*
Societe Brewing Company, The Pupil, *California*
Yards Brewing Company, Extra Special Ale, *Pennsylvania*

CHARCUTERIE

Avalanche Cheese Company, Goat Chorizo & Goat Finocchiona, *Colorado*
Continental Sausage, Smoked Pheasant Sausage, *Colorado*
Daniele, Inc., Juniper Berry Salame, *Rhode Island*
EcoFriendly Foods, Iberico Americana Long Leg Ham 20 Month, *Virginia*
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 Campagne, *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*
The Local Butcher Shop, Coppa di Testa, *California*

CHEESE

Aleamar Cheese Company, Bent River Camembert, *Minnesota*
Avalanche Cheese Company, Goat Cheddar, *Colorado*
Bellwether Farms, Whole Jersey Milk Ricotta & Blackberry Sheeps Milk Yogurt, *California*
Blackberry Farm, Under the Pines, *Tennessee*
Blue Hill Yogurt, Parsnip Yogurt, *New York*
Goldin Artisan Goat Cheese, Tomme de Sawtell, *Oregon*
Jacobs and Brichford Farmstead Cheese, Ameribella, *Indiana*
Jacobs Creamery, Bloomy, *Washington*
LaClare Farms, Martone, *Wisconsin*
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*
Tomales Farmstead Creamery, Atika, *California*
Vermont Creamery, Bonne Bouche, Coupole, & Cremon, *Vermont*
von Trapp Farmstead, Mad River Blue, *Vermont*

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*
Maverick Chocolate Co., Fahrenheit 513, *Ohio*

Nathan Miller Chocolate, Ghana 70%, *Pennsylvania*
Patric Chocolate, 67% Madagascar, *Missouri*

COFFEE

Bean Fruit Coffee Co., Ethiopia Yirgacheffe Chele'lektu, *Mississippi*
Blue Bottle Coffee, Ethiopia Sidama Homacho Waeno, *New York*
Case Coffee Roasters, Kenya Muthonjo AA, *Oregon*
Four Barrel Coffee, Ethiopia Bulga, *California*
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., Kenya Kayu AB, *Illinois*
Metropolis Coffee Co., Ethiopia Sidamo Suke Quto & Ethiopia Yirgacheffe Aylele, *Illinois*
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 Gesha, *California*

CONFECTIONS

Arrowhead Chocolates, Espresso Truffle, *Oregon*
Big Picture Farm, Roasted Raspberry Rhubarb Goat Milk Caramel, *Vermont*
Black Dinah Chocolatiers, Cassis de Resistance, *Maine*
Cacao Art Chocolates, Panther Coffee Chocolate, *Florida*
Feve Artisan Chocolatier, Caramelized Chai Spiced Almonds, *California*
Jeni's Splendid Ice Cream, Salty Caramel Sauce, *Ohio*
Kakao Chocolate, Turkish Coffee Truffle, *Missouri*
Little Apple Granola, Apple Cider Caramels, *California*
Patric Chocolate, Black Licorice Bar, PBJ OMG, and Red Coconut Curry Bar, *Missouri*
Sapore della Vita, Caramel Sauce, *Florida*
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., Yogurt Praline, *Pennsylvania*

HONEY

Apoidea Apiary, Rosemary Infused Dark Knotweed Honey, *Pennsylvania*
AZ Queen Bee, Pure Raw Honeycomb, *Arizona*
Ballard Bee Company, Dark Cream Honey, *Washington*
Bees' Needs Honey, Black Locust & Blackberry, *New York*
Blackberry Farm, Blackberry Farm Honey, *Tennessee*
Bloom Honey, White Clover Honey, *California*
Honey Ridge Farms, Clover Creamed Honey, *Washington*
Kloten Apiaries, Raw Honey, *North Dakota*
Mikolich Family Honey, Coastal Wildflower Honey, *California*
MtnHoney, Sourwood Honey, *Georgia*
Simmons Family Honey, Wildflower Honey, *Georgia*
Westwind Orchard, Raw Unpasteurized Honey, *New York*

OILS

Cloud 9 Orchard, Italian Varietal Extra Virgin Olive Oil, *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*
Olivas de Oro, 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*
American Spoon + The Brinery, Ramp Kimchi, *Michigan*
Ceceilia's Gardens, 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*
Hosta Hill, Kimchi, *Massachusetts*
Lev's Probiotics, Black Currant Kombucha, *California*
Market Hall Foods, Pickled Mixed Vegetables, *California*
Olykraut, Smoke & Kale, *Washington*
Ozuké, 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, Save the Bay Kraut, *Maryland*
Two Chicks Farm, Kimchi, *North Carolina*

PRESERVES

American Spoon, Wild Thimbleberry Jam & Wild Blueberry Compote, *Michigan*
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, Late Harvest Viognier Honey Vinegar & Late Harvest Zinfandel Vinegar, *California*
Lemon Bird Preserves, Greengage Plum Jam, *California*
Little Apple Vinegar, Apple Cider Vinegar with Anise Hyssop and Tarragon, *California*
Plum Tree Jam, Tayberry Jam, *Oregon*
The Royal Gourmet Co., Mango Marmalade, *Florida*

SPIRITS

Bloomery Plantation Distillery, Pumpkin Spice Shine, *West Virginia*
Crude Bitters, Rizzo Bitters, *North Carolina*
Delaware Distilling Company, Premium Gin, *Delaware*
Hanson of Sonoma, Hanson of Sonoma Organic Vodka - Original, *California*
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*
Swallowtail Farm, Blackcurrant Syrup, *Michigan*
Venus Spirits, Gin Blend No. 1, *California*
Wine Forest Ltd., Wild Elderberry Shrub, *California*