



GOOD  
FOOD  
awards



## GOOD FOOD AWARDS ANNOUNCES 71 WINNERS FROM 26 STATES AT INAUGURAL CEREMONY

*Alice Waters, Bruce Aidells, Sandor Katz speak to a growing coast-to-coast food movement*

**San Francisco, CA (January 20, 2011)** – The first-ever Good Food Awards announced the names of its 71 inaugural winning products from across the nation to a crowded house of over 450 attendees on January 14, 2011 at the historic San Francisco Ferry Building. Of the winning producers, 47 flew in from out of state, many with their farmers and partners, representing every major region of the United States—a true testament to a not-so-quiet artisan foods renaissance happening nationwide. From Salty Sweet Cashew Bars to Sweet Potato Liverwurst, the winning artisan products were awarded a Good Food Awards Seal, recognizing their contributions toward creating a more tasty, authentic and responsible food system in urban and rural communities throughout the nation.

“By publicly celebrating the achievements of artisans across the country we are sharing the good news about food,” said **Alice Waters**. “The Good Food Awards are the County Fair of our times and like those fairs that brought our communities together in a positive way, these new awards have the potential to strengthen our communities and rebuild our food culture.”

Honors were presented by a host of food innovators in each Good Food Awards category including **Caleb Zigas** (Director of La Cocina Community Kitchen), **Peter Giuliano** (President of the Specialty Coffee Association of America), **Bruce Aidells** (author of “Bruce Aidells’s Complete Book of Pork”), **June Taylor** (June Taylor Preserves), **Sandor Katz** (author of “Wild Fermentation”), **Matt Jennings** (owner of Farmstead, RI), **Greg Engert** (Food & Wine’s Beer Sommelier of the Year 2009), as well as **Brett Beach** (co-founder of Madécasse) and **Shahin Cassam Chenai** (chocolate production partner for Madécasse) who flew in from Madagascar for the event.

“The Good Food Awards,” said Charcuterie Presenter **Bruce Aidells**, “proves we have emerged from the low-fat dark ages of the 80’s and 90’s, into a culture looking for real food, made with responsible ingredients, that is all about great taste.”

Thousands of people attended the Saturday Good Food Awards Marketplace—amidst the iconic CUESA Farmers Market at the San Francisco Ferry Plaza—to taste and buy award-winning foods, leaving many of the Good Food Award winners sold-out. “The experience was thrilling for us,” said Ann and Dan Trudel, of Ann’s Raspberry Farm in Fredericktown, Ohio. “Given our small-scale operation and limited exposure, we are very appreciative for the recognition of our sustainable farming practices and authenticity of our products. It was a true honor and a great sense of accomplishment. We hope that the Good Food Awards will be the catalyst for other producers around the country to provide the hope and encouragement to continue their craft.”

On the heels of the jubilant weekend, the Good Food Awards continues the momentum through hundreds of Good Food Month events ([www.goodfoodmonth.org](http://www.goodfoodmonth.org)), and into the future by connecting award-winning producers to new retail opportunities and laying plans to recognize the next group of food craft trailblazers in even more categories in 2012.

“It was thrilling to bring these exceptional food producers out from behind the scenes for a night and show our gratitude for their tireless efforts,” said **Sarah Weiner**, Director of Seedling Projects. “This past weekend there was a tangible feeling that a new community was taking shape—a spirit of connection, support and empowerment. It’s exciting to know that good food is being brought to life across the nation.”

### KEY LINKS

Good Food Month website: [www.goodfoodmonth.org](http://www.goodfoodmonth.org)

Winner List and Profiles: <http://www.goodfoodawards.org/the-awards/winners/>

Photo Gallery: <http://bit.ly/dRtdqO>

### SPONSORS

The Good Food Awards 2011 would not have been possible without the generous support of its many partners. We would like to specially thank the Good Food Awards Presenting Marketplace Sponsor Whole Foods, as well as Williams Sonoma, Medlock Ames Winery, Bi-Rite Market, Foodzie, the San Francisco Ferry Building, CUESA, and Paula LeDuc Fine Catering.

### ABOUT GOOD FOOD AWARDS

The Good Food Awards is a project that celebrates the kind of food we all want to eat: tasty, authentic, and responsible. In its inaugural year, awards were given to winners in seven categories: beer, charcuterie, cheese, chocolate, coffee, pickles and preserves. The Good Food Awards Seal, found on winning products, assures consumers they have found something exceptionally delicious that also supports sustainability and social good. Find more information at: [www.goodfoodawards.org](http://www.goodfoodawards.org).

### ABOUT SEEDLING PROJECTS

The Good Food Awards is organized by Seedling Projects in collaboration with a broad community of food producers, chefs, food writers and passionate food-lovers. Seedling Projects is a social enterprise company 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 they engage the public in finding better ways to feed our communities. This collaborative approach draws upon the wealth of talent and creativity of colleagues and community organizations in the food movement. Find more information at: [www.seedlingprojects.org](http://www.seedlingprojects.org)

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## 2011 GOOD FOOD AWARDS WINNERS (sorted alphabetically by category)

### BEER:

**Bison Brewing** – Organic Gingerbread Ale (Berkeley, CA)  
**Drake's Brewing** - Denoggenizer (San Leandro, CA)  
**Grand Teton Brewing Co.** – Sweetgrass American APA (Victor, ID)  
**Marin Brewing Company** – ESChi (Larkspur, CA)  
**North Coast Brewing Company** – Pranqster (Ft. Bragg, CA)  
**Pike Brewing Company** – Dry Wit (Seattle, WA)  
**Smuttynose Brewing Company** – Robust Porter (Portsmouth, NH)  
**The Bruery** – Trade Winds Tripel (Placentia, CA)  
**Victory Brewing** – Hop Devil IPA (Downingtown, PA)

### CHARCUTERIE:

**Alexian Pate** – Duck Mousse With Cognac (Neptune, NJ)  
**Café Rouge** – Smoked Beef Tongue (Berkeley, CA)  
**Col. Bill Newsoms Aged Hams** – Free Range Aged Ham (Princeton, KY)  
**Creminelli Fine Meats** – Barolo Handcrafted Italian Salami (Salt Lake City, UT)  
**Cypress** – Cypressata (Charleston, SC)  
**La Quercia** – Green Label Organic Prosciutto (Norwalk, IA)  
**Olympic Provisions** – Loukanika (Portland, OR)  
**Olympic Provisions** – Saucisson d'Arles (Portland, OR)  
**Olympic Provisions Restaurant** – Pork Liver Mousse (Portland, OR)  
**Pine Street Market** – Dry Cured Coppa (Atlanta, GA)  
**S Wallace Edwards & Sons** – Surryano Ham (Surry, VA)  
**The Chameleon Café** – Free Range Chicken Liver Pate (Baltimore, MD)  
**The Girl and the Fig** – Coppa (Sonoma, CA)  
**Vande Rose Farms** – Applewood Smoked Artisan Cured Ham (Oskaloosa, IA)  
**Weeping Radish Farm Brewery** – Sweet Potato Liverwurst (Grandy, NC)

### CHEESE:

**Ancient Heritage Dairy** – Hannah Bridge (Scio, OR)  
**Cellars at Jasper Hill** – Cabot Clothbound Cheddar (Greensboro, VT)  
**Cowgirl Creamery** – Red Hawk (Petaluma, CA)  
**Nicasio Valley Cheese Company** – Nicasio Square (Nicasio, CA)  
**Rivers Edge Chevre** – Siltcoos (Logsdon, OR)  
**Rivers Edge Chevre** – Mayor of Nye Beach (Logsdon, OR)  
**Uplands Cheese** – Extra Aged Pleasant Ridge Reserve (Dodgeville, WI)  
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### CHOCOLATE:

**Charles Chocolates** – Salty Sweet Cashew Bar (San Francisco, CA)  
**Chuao Chocolatier** – Ltd. Ed. Origins 77% Cacao de Chuao (Carlsbad, CA)  
**Madécasse** – Milk Chocolate (Brooklyn, NY)  
**Patric Chocolate** – In-NIB-itable Bar (Columbia, MO)  
**Rogue Chocolatier** – Sambirano (Minneapolis, MN)  
**Theo Chocolate** – Theo & Jane Goodall 70% Dark Chocolate Bar (Seattle, WA)  
**Xocolatl de David** – Salted Caramel (Portland, OR)

### COFFEE:

**Barrington Coffee Roasting Company** – Ethiopia Nekisse (Lee, MA)  
**Blue Bottle Coffee** – Kemgin (Oakland, CA)  
**Carrboro Coffee Company** – El Aguacate (Carrboro, NC)  
**Counter Culture Coffee** – Finca Kilimanjaro (Durham, NC)  
**George Howell Coffee Company** – Konga Ethiopia (Acton, MA)  
**Gimme! Coffee** – Finca San Luis (Ithaca, NY)  
**Madcap Coffee** – Los Lobos Costa Rica (Grand Rapids, MI)  
**Montana Coffee Traders** – Ethiopian Peaberry (Whitefish, MT)  
**Noble Coffee Roasting** – Kenyan Kiaora (Ashland, OR)  
**Public Domain** – Kona Cloud Forest (Portland, OR)

### PICKLES:

**Ann's Raspberry Farm** – Savory Brussels Sprout Relish (Fredericktown, OH)  
**Artisanal Soy** – Edamame Kimchee (Washington DC)  
**Ceres Community Project** – Arame & Ginger Sauerkraut Salad (Sebastopol, CA)  
**Cultured** – Spicy Oregano Purple Carrots (Berkeley, CA)  
**Farmer's Daughter** – Spicy Green Tomato (Carrboro, NC)  
**Firefly Kitchens** – Yin Yang Carrots (Seattle, WA)  
**McClure's Pickles** – McClure's Brine (Detroit, MI)  
**Olympic Provisions** – Pickled Corno di Toro Peppers (Portland, OR)  
**Real Pickles** – Organic Garlic Dill Pickles (Greenfield, MA)  
**Sour Puss Pickles** – Peppered Okra (Brooklyn, NY)  
**Spirit Creek Farm** – Purple Sauerkraut (Bayfield, WI)  
**Tender Greens** – Spiced Baby Carrots (San Diego, CA)

### PRESERVES:

**Ann's Raspberry Farm** – Jalapeno Raspberry Jam (Fredericktown, OH)  
**Confituras** – Texas Fig Preserves (Austin, TX)  
**Deluxe Foods** – Gingered Rhubarb Jam (Seattle, WA)  
**Ellelle Kitchen** – Central Coast Raspberry (Pasadena, CA)  
**Farmer's Daughter Brand** – Bourbon'd Figs (Carrboro, NC)  
**Happy Girl Kitchen** – Apricot Chili Jam (Monterey, CA)  
**Middleton Farm** – Raspberry (Healdsburg, CA)  
**Plumline** – Dansom Plum (Santa Cruz, CA)  
**Queener Fruit Farm** – Blackcurrant Jam (Scio, OR)  
**Sweet Deliverance NYC** – Ground Cherry Jam (New York, NY)