



GOOD FOOD AWARDS WINNERS 2012 ANNOUNCED

SAN FRANCISCO, CA (January 18, 2012) – The second annual Good Food Awards recognized 99 tasty, authentic and responsible craft food products from 26 states in an awards ceremony on January 13, 2012 at the San Francisco Ferry Building. The crafters, their food communities, judges and media attended the standing room only, 400-person gathering. The evening was a celebration of regional diversity and momentum, energy and collaboration surrounding a maturing artisan food movement. American food producers were honored for enhancing the country's agricultural landscape by strengthening their own local food communities, and creating food and drink that epitomize American craftsmanship.

"Back in the 80's, I never could have dreamed how huge the change was going to be," said keynote speaker Ruth Reichl, Editorial Consultant for Gilt Taste. "We now live in a country that has the best produce in the world; we are reclaiming our edible heritage. This is our chance to thank the tireless efforts of artisan producers for giving us the America we once dreamed we could have."

View the Good Food Awards Winners 2012

Organic Farmer Casey Havre of Lagier Ranch gave the opening remarks about the economic power of craft food producers to support farms. In each category, the winners chose one of their own to accept the award on their behalf and the theme of solidarity with their peers rang true in each speech, culminating in an announcement of a new Good Food Guild by awards Founder Sarah Weiner:

"You are nearly 100 strong, but you represent many more: nearly 1000 entrants pledged to the Good Food Awards criteria this year...With an eye towards supporting and moving the entire food system forward, with all of you leading the way, I am thrilled to announce tonight the formalization of a movement to unite, share, mentor, distinguish and support each other as good food businesses."

The following day, many thousands more took part in the celebration of America's food artisans by attending the Good Food Awards Marketplace and new Beer & Spirits Garden. There, they met the winners, tasted and bought 54 of the award winning foods and drinks, leaving many of the award winners sold out. Whole Foods Market of Northern California handed out a list of the nearly two dozen winning products that can be found in their stores, and Gilt Taste debuted a new Good Food Awards section of their online marketplace.

"This is the best tasting we have ever done," commented Caitlin McCarthy-Garcia of the winning roaster Equator Coffee & Teas. "People are so interested in hearing all about the coffee, rather than just tasting and moving on."

The second annual Good Food Awards offers a platform for producers to take their craft to the next level, providing real business benefits and a network of like-minded peers in the form of the Good Food Guild. For many, the recognition of their craft and philosophy is long overdue. The movement is growing as retailers and the industry recognize and support the Good Food Award winners.

SPONSORS

The Good Food Awards would not have been possible without the generous support of its many partners. We would like to specially thank the Good Food Awards Presenting Sponsors Whole Foods and Gilt Taste, as well as Williams Sonoma, Bi-Rite Market, Foodzie, DPEM, the San Francisco Ferry Building and CUESA.

KEY LINKS

Good Food Awards Winners: <http://bit.ly/GFAwinners2012>

Good Food Awards website: www.goodfoodawards.org

Ceremony and Marketplace Gallery: <http://bit.ly/gfaphotos2012>

ABOUT GOOD FOOD AWARDS

The Good Food Awards celebrate the kind of food we all want to eat: tasty, authentic, and responsible. Now, in its second year, awards are given to winners in eight categories: beer, charcuterie, cheese, chocolate, coffee, 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. It also connects producers to a network of national buyers who seek out foods that meet the holistic Good Food Awards criteria.

www.goodfoodawards.org

ABOUT SEEDLING PROJECTS

The Good Food Awards is a not for profit project organized by Seedling Projects in collaboration with a broad community of food producers, chefs, food writers and passionate food-lovers. Seedling Projects 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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Good Food Awards Winners 2012 (Sorted Alphabetically by Category)

BEER

Alaskan Brewing Company, Smoked Porter *Alaska*
The Bruery, Oude Tart *California*
COAST Brewing Company, 32/50 Kolsch & HopArt IPA *South Carolina*
Drake's Brewing Co., Drakonic Imperial Stout *California*
Hopworks Urban Brewery, Abominable Winter Ale & Hopworks IPA *Oregon*
Independence Brewing Co., Convict Hill Stout *Texas*
Lagunitas Brewing Company, a lil' Sumpin' Sumpin' *California*
New Belgium Brewing, Mothership Wit *Colorado*
Odell Brewing Company, 90 Shilling *Colorado*
Pagosa Brewing Company, Coconut Porter *Colorado*
Smuttynose Brewing, Robust Porter *New Hampshire*
Victory Brewing Company, Helios Ale & HopDevil Ale *Pennsylvania*

CHARCUTERIE

5 Knives, Vermont Smoke and Cure, Cob and Maple Smoked Ham *Vermont*
Adesso, Speck *California*
Creminelli Fine Meats, Bresaola Piccolo & Finnochiona Salami *Utah*
Cypress, Soppressata *South Carolina*
Fatted Calf, Pork, Rabbit, and Duck Terrine *California*
Formaggio Kitchen, Rabbit Pate *Massachusetts*
Gary West Smoked Meats, Elk Strips *Oregon*
La Quercia, Country Cured Bacon *Iowa*
Olympic Provisions, Chorizo Navarre *Oregon*
Red Apron Butchery, Crème de Cochon *Virginia*
S. Wallace Edwards and Sons, Surryano Ham *Virginia*
Tails and Trotters Charcuterie, Liver Pate & Pork Pastrami *Oregon*

CHEESE

Avalanche Cheese Company, Cabra Blanca *Colorado*
Bellwether Farms, Carmody & Whole Milk Ricotta *California*
Canal Junction Farmstead Cheese, Charloe *Ohio*
Cellars at Jasper Hill (Scholten Farms), Weybridge *Vermont*
Garden Variety Cheese, Black Eyed Susan & Hollyhock *California*
Goldin Artisan Goat Cheese, Certoux *Oregon*
Mozzarella Company, Hoja Santa Goat Cheese *Texas*
Old Chatham Shepherding Co., Kinderhook Creek *New York*
Rainbeau Ridge, Meredian & MontVivant *New York*
Rivers Edge Chevre, Sunset Bay & Valsetz *Oregon*
Saint Benoit Yogurt, Organic Yogurt Cheese *California*
Uplands Cheese, Pleasant Ridge Reserve *Wisconsin*

CHOCOLATE

Amano Artisan Chocolate, Guayas *Utah*
Dandelion Chocolate, 70% Costa Rica *California*
Escazu Artisan Chocolate, 60% Goat's Milk & 65% Costa Rica *North Carolina*
Fresco Chocolate, 214 Madagascar 74% *Washington*
Lillie Belle Farms, Perfect Illusion 65 *Oregon*
Patric Chocolate, Signature 70% Blend *Missouri*
Rogue Chocolatier, Sambirano *Massachusetts*
Theo Chocolate, Theo and Jane Goodall 70% Dark Chocolate *Washington*

COFFEE

Broadway Café and Roasting Company, Ethiopian Yirgacheffe *Missouri*
Counter Culture Coffee, Buna Ababa - Haru *North Carolina*
Equator Coffees & Teas, Ethiopia Watadera FTO *California*
Gimme! Coffee, Colombia Finca San Luis *New York*
Kickapoo Coffee, Organic Ethiopian Yirgacheffe *Wisconsin*
Klatch Coffee Inc., Ethiopia Worka *California*
Noble Coffee Roasting, Columbia Finca San Luis *Oregon*

PICKLES

Ann's Raspberry Farm and Specialty Crops, Savory Brussel Sprout Relish *Ohio*
Cuisine en Locale, Pickled Peaches *Massachusetts*
Emmy's Pickles and Jams, Turmeric Cauliflower *California*
Farmhouse Culture, Smoked Jalapeno Sauerkraut *California*
Firefly Kitchens, Cortido Sauerkraut *Washington*
Let's Be Frank, Devil Sauce *California*
Miss Jenny's Pickles, Habanero Bread and Butter Pickles *North Carolina*
OlyKraut LLC, Eastern European Sauerkraut *Washington*
Real Pickles, Organic Garlic Dill Pickles *Massachusetts*
Sour Puss Pickles, Ramps *New York*
Spirit Creek Farm, Curtido *Wisconsin*

PRESERVES

American Spoon, Wild Thimbleberry Jam *Michigan*
Ann's Raspberry Farm and Specialty Crops, Red Raspberry Gourmet Jam *Ohio*
Artisan Preserves, Orange Honey Marmalade *California*
Chez Pim, Blueberry and Golden Raspberry Jam *California*
Confituras, Bourbon Brown Sugar Peach Preserves *Texas*
Dagstani and Sons, Pear Vanilla Preserves *Colorado*
Farmer's Daughter Brand, Strawberry Honeysuckle Jam *North Carolina*
Half-Pint Preserves, Rhubarb Strawberry Rose Petal Jam *New York*
HeathGlen Organic Farm & Kitchen, Blueberry Lavender Merlot Jam *Minnesota*
P&H Soda Co., Hibiscus Soda Syrup *New York*
Sweet Creek Foods, Organic Raspberry Fruit Spread *Oregon*
Sweet Deliverance, Concord Grape Jelly *New York*
The Orchard at Flathead Lake, Organic Blushing Tart Cherry Jam *Montana*
Wine Forest Wild Foods, Wild Elderberry Syrup *California*

SPIRITS

Balcones Distilling, LLC, Rumble Cask Reserve *Texas*
Ballast Point Brewing Company, Aged Three Sheets Rum *California*
Cascade Peak Spirits, Inc., Organic Nation Vodka *Oregon*
Clear Creek Distillery, Poire William Eau de Vie *Oregon*
Death's Door Spirits, White Whiskey *Wisconsin*
Finger Lakes Distilling, Cherry Liqueur & McKenzie Rye Whiskey *New York*
Leopold Bros, Maraschino Liqueur & Tart Cherry Liqueur *Colorado*
Marian Farms, Ltd., California Pisco *California*
Peak Spirits, CapRock Gin & CapRock Vodka *Colorado*
Square One Organic Spirits, Basil Vodka & Organic Vodka *Idaho*
Wylie Howell Spirits, LLC, Whiskey *California*