



THE VOTES ARE IN: MEET THE GOOD FOOD AWARDS FINALISTS OF 2019

Inspiring us on Election Day, these 324 food & drink crafters from 40 states embody democratic values

San Francisco, CA (November 6, 2018) – On the historic day of the 2018 midterm elections, the Good Food Foundation is proud to announce the 324 companies in the running for a 2019 Good Food Award. With a demonstrated commitment to fostering land stewardship and cultivating social good, these outstanding food and drink crafters, many of them immigrants, represent the diversity of America and embody democratic values.

The 2019 Finalists recognized today are taking care of the commons for future generations, strengthening their communities through their decisions as small businesses, and building international relations with direct trade and above fair trade prices for cocoa, coffee and spices. Finalists from across the 16 categories embody what it means to be good global citizens, eschewing carbon-emitting fertilizers and pesticides, favoring practices that build soil health and sourcing local ingredients with low transportation-related carbon footprints.

The 401 products listed below from these 324 outstanding food and drink crafters first rose to the top in a blind tasting of 2,035 entries by 262 bakers, makers, farmers, journalists and chefs; then passed a rigorous vetting to confirm they meet Good Food Awards standards regarding supply chain transparency and environmentally sound agricultural practices. An additional 37 high scoring products were disqualified for not meeting the sustainability standards.

Amongst the Finalists are Ulrike Sitter of Ulli's Oil Mill of Long Island City, a native Austrian who transforms the press cake from her high scoring hemp seed oil into an upcycled protein powder; Mike Swanson of Far North Spirits, who grows the organic rye and corn for his Roknar Minnesota Rye Whiskey on his fourth generation family farm; and Julie Sullivan and Carolyn Cesario of Ground Up PDX, a not-just-for-profit nut butter business offering training programs for formerly homeless and trafficked women. All of the Finalists – including 137 companies (42%) that have never won before – partner with hundreds of farmers, ranchers and fishermen to actively build a better food system.

The Winners will be announced on Friday, January 11, 2019, at a 1,000 person gala in the historic San Francisco War Memorial & Performing Arts Center, followed by two days of celebration including the public Good Food Awards Marketplace (**Tickets:** \$5) and the industry-only Good Food Mercantile. A limited number of tickets are available to join the Winners and honorary host Alice at the Awards Ceremony (**Tickets:** \$235).

Organizers & Supporters:

The Good Food Awards are organized by the Good Food Foundation 501 (c) 3. The Presenting Sponsor is the Good Food Merchants Collaborative, comprised of 19 of the country's top independently-owned retailers from Ann Arbor to Oakland to Sioux Falls, all of whom are committed to supporting America's great food crafters. Joining them is a vibrant group of key supporters, including Premiere Sponsors Williams Sonoma, Bi-Rite Market, Vermont Cheese Council and Fort Mason Center for Arts & Culture. Lead Sponsors Dominic Phillips Event Marketing, Veritable Vegetable, Ten Speed Press, Gamut, and Impact HUB Bay Area also make the weekend possible.

Special thanks to the Good Food Merchants Collaborative Members:

Bi-Rite Market
Canyon Market
Cowgirl Creamery
Cured
Di Bruno Bros.
Each Peach Market
Foragers Market

Glen's Garden Market
Good Earth Natural Foods
Green Zebra Grocery
Healdsburg SHED
Look's Market
Market Hall Foods
Market of Choice

Palace Market
TASTE
Woodstock Farmers' Market
World Foods Portland
Zingerman's Family of Businesses

The full list of Finalists is [here](#), and tickets for the Good Food Awards weekend are [here](#).

BEER

Brewery Vivant, Hop Field, *Michigan*
Calicraft Brewing Co., Barrel Project: Guava Sour, *California*
Cleophus Quealy Beer Company, Strawberry Rhubarb Sour, *California*
Fullsteam Brewery, Southern Basil Farmhouse Ale, *North Carolina*
Hopworks Urban Brewery, Fresh Hop Totally Chill Hazy IPA, *Oregon*
Little Beast Brewing Company, Fera, *Oregon*
Liquid Riot Bottling Co., Blushing Star Barrel-Aged Lager with Peaches, *Maine*
Patagonia Provisions brewed by Hopworks Urban Brewery, Long Root Ale, *California*
Perennial Artisan Ales, La Cosecha, *Missouri*
Pike Brewing Company, Pike IPA & Wood Aged Kilt Lifter, *Washington*
Port City Brewing Company, Essential Pale Ale, Monumental IPA & Integral IPA, *Virginia*
Reuben's Brews, Robust Porter & Pilsner, *Washington*
Rolling Meadows Brewery, Session IPA & Coffee Break, *Illinois*
Sick-N-Twisted Brewery, Aces and Eights, *South Dakota*
Ska Brewing, True Blond Ale, *Colorado*
Smog City Brewing Co., Kumquat Saison, *California*
Stoneman.Brewery, Tractor Ryed IPA & Dragon Beam Double IPA (Northeast Style), *Massachusetts*
ThirstyBear Organic Brewery, Shipwreck Strong Ale, *California*
Urban Artifact, Orbexillum, *Ohio*
Weeping Radish Farm Brewery, Yours Truli, *North Carolina*
West Kill Brewing, Dark Hollow, *New York*

CHARCUTERIE

Archway Farm, Chorizo Seco, *New Hampshire*
A Small Good, Cider Brined Coppa, *Maine*
Blackberry Farm, Basil Blossom Lomo & Bresaola, *Tennessee*
Black Pig Meat Co., Prosciutto, *California*
Brooklyn Cured, Bresaola with Porcini and Black Pepper, *New York*
Continental Sausage, Smoked Buffalo and Pork Jalapeno Cheddar Bratwurst, *Colorado*
Farmer's Daughter Market & Butcher, Krakowska & Black Garlic Ham, *West Virginia*
Fra'Mani Handcrafted Foods, Salametto, *California*
Hickory Nut Gap, Original Pork Stick, *North Carolina*
Il Porcellino Salumi, Pepperoni, *Colorado*
Incontro Cured, Jamon Mangalitsa & Coppa España, *California*
JACUTERIE, Soppressata, *New York*
Lady Edison, Pork Loin Pastrami, *North Carolina*
Lady Edison/San Giuseppe Salami Co., Hot Sopressata, *North Carolina*
Nduja Artisans, Bresaola & Nduja, *Illinois*
Olympia Provisions, Saucisson Sec, Saucisson Aux Noisettes de Oregon & Green Peppercorn Pate, *Oregon*
P.Balistreri Salumi, Little Heat Salami, *California*
Picnic, Chicken Liver Mousse, *California*
Smoking Goose Meatery, Coppa & Culatello di Dorman, *Indiana*
Tails & Trotters, Oregon Country Pate, *Oregon*
Thistle Meats, Pate de Cheutin, *California*
Underground Meats, Calabrian Salami, *Wisconsin*

CHEESE

Bellwether Farms, Whole Milk Basket Ricotta, *California*
Boxcarr Handmade Cheese, Rocket's Robiola, *North Carolina*
Briar Rose Creamery, Fromage Blanc, *Oregon*
Canal Junction Farmstead, Charloe, *Ohio*
Chapel Hill Creamery, Danziger & Calvander, *North Carolina*
Cascadia Creamery, Cloud Cap, *Washington*
Consider Bardwell Farm, Dorset, *Vermont*
Cowgirl Creamery, Wagon Wheel, *California*
Daniel's Artisan, Bonneville, *Washington*

Face Rock Creamery, Clothbound Cheddar, *Oregon*
Firefly Farms Creamery, Mountain Top, *Maryland*
Grafton Village Cheese, Bear Hill, *Vermont*
Green Dirt Farm, Dirt Lover, *Missouri*
Idyll Farms, Spreadable Idyll Pastures with Garlic and Herbs, *Michigan*
Jacobs and Brichford Farmstead, Everton Premium Reserve, *Indiana*
Lark's Meadow Farms, El Bosque, *Idaho*
Nicasio Valley Cheese, Foggy Morning, *California*
Point Reyes Farmstead, Original Blue & Gouda, *California*
Springbrook Farm, Reading, *Vermont*
St. Benoit Creamery, Plain Yogurt, *California*
Stepladder Creamery, Ragged Point, *California*
Sweetgrass Dairy, Griffin & Green Hill, *Georgia*
Tomales Farmstead Creamery, Kenne, *California*
Uplands Cheese, Pleasant Ridge Reserve, *Wisconsin*
Vermont Creamery, St. Albans, *Vermont*

CHOCOLATE

Askinosie Chocolate, 72% Zamora, Amazonia Dark Chocolate Bar & Coconut Milk Chocolate Bar, *Missouri*
BOHO Chocolate, Cacao Nib Crunch & Milk Chocolate Smoked Hickory Sea Salt, *New York*
Castronovo Chocolate, Signature Collection: Belize 70%, *Florida*
Creo Chocolate, Caramelized Milk, *Oregon*
Dandelion Chocolate, Tumaco, Colombia, *California*
Dark Forest Chocolate, Gimme Coffee & Dark Chocolate, *New York*
Five Mile Chocolate, 75% Tumaco, *Texas*
Fruition Chocolate, Madagascar 74%, *New York*
Gotham Chocolates, Costa Rica 'Hacienda Azul' 70% & Dominican Republic 'Oko-Caribe' 70%, *New York*
Guittard Chocolate, Collection Etienne Eureka Works 150th Anniversary – 62% Cacao, *California*
Madre Chocolate, Coconut Milk and Caramelized Ginger, *Hawaii*
Markham & Fitz Chocolate, Ooh La Lavender, *Arkansas*
Maverick Chocolate Company, 70% Belize, *Ohio*
Patric Chocolate, 75% Madagascar & Blood Orange 66, *Missouri*
Raphio Chocolate, 72% Meyer Lemon Olive Oil Chocolate, *California*
Stone Grindz, Ginger & Coconut Milk 55%, *Arizona*
Videri Chocolate Factory, 70% Classic Dark Chocolate, *North Carolina*
Xocolatl Small Batch Chocolate, Ripple Effect, *Georgia*

CIDER

Argus Cidery, Ozark Brut, *Texas*
Big B's, Somerset, *Colorado*
Big Fish Cider Co., Highland Scrumpy, *Virginia*
Blue Bee Cider, Hewe's Crab & Harrison, *Virginia*
Dragon's Head, Kingston Black Cider, *Washington*
Fable Farm & Fermentory, Emanation, *Vermont*
Far West Cider Co., OB Amarillo Californian Cider with Hops, *California*
Finnriver Farm & Cidery, Golden Russet & Pommeau, *Washington*
KC Ciderworks, Reserve Series, Crossroads Apfel & Hibiscus Orange Apfel, *Missouri*
Lassen Traditional Cider, Farmhouse Dry Cider, *California*
Liberty Ciderworks, McIntosh SV, *Washington*
Origins Fruit, Portersfield Cider Ridlon 16/2, *Maine*
Santa Cruz Cider Company, Strawberry Cider, *California*
Shacksbury, Rosé Cider, *Vermont*
Soquel Cider, Laura's Orchard & Flagship, *California*
Stormalong Cider, Red Skies at Night, *Massachusetts*
Sundström Cider, Cider/Cider (2017), *New York*
Urban Tree, Vintage Gala, *Georgia*
WildCraft Cider Works, Elderberry Perry, *Oregon*
Wrangletown, Feisty Dog, *California*

COFFEE

Bard Coffee, Organic Costa Rica La Mirella, *Maine*
Bird Rock Coffee Roasters, Geisha XO & KIUNYU Coffee Factory - Peaberry, *California*
Broadsheet Coffee Roasters, Special Prep Ethiopia Natural Bombe, Bensa Sidama, *Massachusetts*
Caffe Ladro, Ethiopia Limu Organic, *Washington*
Catalyst Coffee Consulting, Ethiopia Keramo, *Oregon*
Commonwealth Coffee Roasters, Carmen Estate Washed Geisha, *Colorado*
Crimson Cup Coffee & Tea, Kossa Kebena, *Ohio*
Drink Coffee Do Stuff, Ethiopia Guji Hambela Wamena, *California*
Elixir Coffee, El Injerto Pacamara, *Pennsylvania*
Equator Coffees & Teas, Ethiopia Gedeb 1 Organic Gotiti Lot 143, *California*
Folly Coffee Roasters, House Bean – Ethiopia Guji, *Minnesota*
Intelligentsia, Organic Ethiopia Kurimi, *Illinois*
Linea, Ethiopia Suke Quto, *California*
Noble Coffee Roasting, Ethiopian ‘Buku Sayisa’, *Oregon*
Noble Coyote Coffee Roasters, Guji Highlands, Ethiopia – Natural Process, Organic, *Texas*
Oak Cliff Coffee Roasters, Girma Eshetu, *Texas*
Onyx Coffee Lab, Colombia Granja La Esperanza, *Arkansas*
PERC Coffee Roasters, Ethiopia Kayon Mountain, *Georgia*
Red Rooster Coffee Roaster, Kayon Mountain, *Virginia*
Royal Mile Coffee Roasters, Ethiopia Kayon Mountain Taaroo & Kenya Ichamama Peaberry Washed, *New Jersey*
Spyhouse Coffee Roasting Co, Duromina/Ethiopia, *Minnesota*
Still Vibrato, Ethiopia Shantawene, *Oregon*
Thanksgiving Coffee Company, Upsetter Espresso, *California*
Vashon Coffee Company, Organic Ethiopia Sidamo Guji Hambela Buku, *Washington*
Vibrant Coffee Roasters, Ethiopia Idido Washed, *Pennsylvania*

CONFECTIONS

Batch PDX, Garden Mint & Habanero, *Oregon*
Bee Ranch, Honey Salted Caramel, *Colorado*
Big Picture Farm, Maple Milk Caramels, *Vermont*
BLOOM Caramel, Vanilla Coconut Caramel Sauce, *Oregon*
COCOPOD, Coffee Cocoa Chocolate Hazelnut, *North Carolina*
Coddle & Cosset, Bittersweet Birch, *Alaska*
Creo Chocolate, Black Lava Salted Caramel, *Oregon*
Escazu Artisan Chocolates, Rosemary-Lemon Ganache, *North Carolina*
Fat Toad Farm, Vanilla Bean Goat’s Milk Caramel Sauce, *Vermont*
Feve Artisan Chocolatier, Cherry Vanilla Dark Truffle, *California*
Fran’s Chocolates, Raspberry Sauce, *Washington*
French Broad Chocolates, Peanut IPA Caramel, *North Carolina*
Garcia Nevett Chocolatier de Miami, Cafe de Hacienda, *Florida*
Goodnow Farms Chocolate, Esmeraldas with Putnam Rye Whiskey Bar & El Carmen with Coffee Bar, *Massachusetts*
JARDI Chocolates, Raspberry Macadamia Nuts, *Georgia*
Kakao Chocolate, Raspberry Goat Cheese Truffle, *Missouri*
LetterPress Chocolate, Trinidad Mint, *California*
Madison Chocolate Company, Ghost Pepper Caramel, *Wisconsin*
Michael’s Chocolates, Pistachio Cardamom Bonbon, *California*
Mojo Bakes! SF, The Spicy Vegan: Pumpkin Seed Brittle, *California*
Nutty Steph’s, Maple Toffee, *Vermont*
OH Fuudge, Oh Shots, *Ohio*
Patric Chocolate, Triple Ginger, *Missouri*
Puur Chocolat, Eucalyptus Lemon, *California*
Roots Chocolates, Carmato – Heirloom Tomato Caramel, *Wisconsin*
SWEET55, Swiss Chocolate Bar with Hazelnuts, Caramel and Dacquoise, *California*
Vermont Amber Organic Toffee, Salted Sesame Toffee & Percolator Toffee, *Vermont*

Videri Chocolate Factory, Lavender Black Pepper Caramel, *North Carolina*

ELIXIRS

11th Orchard Bitters, Red Clover Bitters, *Illinois*
Apoidea Apiary, Damiana Rose Elixir, *Pennsylvania*
Blank Slate Kitchen, Palm Sugar Rich Simple Syrup, *New York*
Bow Hill Blueberries, Cold Pressed Organic Blueberry Juice, *Oregon*
Cocktailpunk, Oak Aromatic Bitters, *Colorado*
Crude Bitters and Sodas, “Pooter” Smoke and Salt Bitters, *North Carolina*
DRAM Apothecary, Palo Santo Bitters, *Colorado*
El Guapo Bitters, Sweet Potato Simple Syrup & Tricentennial Bitters, *Louisiana*
Gida’s Kitchen Pantry, POG Soda Syrup & Cocktail Mixer, *Hawaii*
Girl Meets Dirt, Lemon Lavender Shrub & Shiro Plum Bitters, *Washington*
Golden Bear Bitters, California Aromatic Bitters, *California*
Hudson & Lee, Ginger Spice Honey Simple Syrup, *North Carolina*
ImmuneSchein, Ginger Elixir Turmeric, *New York*
MOTHER Shrub, Grapefruit Drinking Vinegar, *Virginia*
Navy Hill, Club Soda, *Virginia*
Old Friends Farm, Turmeric Honey & Ginger Honey, *Massachusetts*
Purely Drinks, Chai Spice Pear Shrub, *California*
Reverend Al’s Bona Fide Potents, The Purple One, *Washington*
Shire City Herbals, Fire Cider, *Massachusetts*
Sightglass Coffee and Shrub & Co., Coffee Cascara Shrub, *California*
Strongwater, Old Fashioned Cocktail Syrup, *Colorado*
Superior Switchel Company, Honey Cinnamon Kick, *Minnesota*
Workhorse Rye, Salted Cacao Bitters, *California*

FISH

Acme Smoked Fish Corp, Blue Hill Bay Smoked Wild Alaskan Coho, Blue Hill Bay Smoked Black Cod (Sable) & Blue Hill Bay Smoked Wild Alaskan Sockeye, *New York*
Bon Appetit Management Group, Alderwood Smoked Baby Steelhead, *Oregon*
EPIC Provisions, Smoked Salmon Strips & Maple Glazed and Smoked Tender Salmon Bites, *Texas*
FISH, Oyster Chicharrones with Horseradish Salt, *California*
Fishpeople Seafood, Ready, Set, Salmon!, *Oregon*
Louisiana Caviar Company, Spicy Cajun Caviar, *Louisiana*
SHED, Trout Rillette & Smoked Sturgeon, *California*
Sterling Caviar, Supreme Grade White Sturgeon Caviar, *California*
St. Jude Tuna, Tuna with Jalapeno & Smoked Albacore, *Washington*
Tsar Nicoulai Caviar, Smoked Sturgeon & Luxury Tasting Experience – Classic Malossol, *California*

HONEY

Akaka Falls Farm, Melalaucea, *Hawaii*
Beverly Bees, Raw Massachusetts Wildflower Honey (Danvers) & Massachusetts Wildflower Honey Comb, *Massachusetts*
Bloom Honey, California Sage Honey & Organic Turmeric Infused Orange Blossom Honey, *California*
Cascade Girl, Honey, *Oregon*
C & C Orchards, New York Wildflower Honey, *Massachusetts*
Circe’s Run, Upland Wildflower Honey, *Virginia*
Dances with Bees, Sumac Honey, *Georgia*
Hippie Chick Apiary, Culpeper Golden Wildflower, *Virginia*
Honey Bean Farm, Buck Moon Honey, *Massachusetts*
Kitchen Culture, KK Honey, *Missouri*
MtnHoney, Sourwood Honey, *Georgia*
Sequim Bee Farm, Wildflower Spun Honey, Olympic Mountain Wildflower & Dungeness Valley Lavender, *Washington*
Sola Bee Farms, Wild Blackberry Honey & Sacramento Valley Wildflower, *California*
Tewksbury Honey, Spring Harvest 2018, *Massachusetts*
To Bee Young Apiaries, Solstice & Arden Hills Gold, *California*
Williams Honey Farm, Southall Farms Wildflower Honey, *Tennessee*

OILS

Bi-Rite Market/Cloud 9 Orchard, Artisan Blend, *California*
Bondolio, Mandarin Orange Olive Oil, *California*
Calivirgin, Jalapeno Garlic Olive Oil, *California*
Cloud 9 Orchard, Classic Blend, *California*
Fat Gold, Field Blend EVOO, *California*
Grumpy Goats, Coratina, *California*
Jack Rabbit, Frantoio Variety, *California*
Long Meadow Ranch, Napa Valley Select Extra Virgin Olive Oil, *California*
Mangini Ranch, Ranch Blend, *California*
Organic Roots Olive Oil Co., Organic Arbequina Extra Virgin Olive Oil, *California*
Seka Hills, Estate Arbequina Extra Virgin Olive Oil, *California*
The Art of Pecan, Pure Pecan Oil, *Texas*
The Olive Press, Jalapeño Olive Oil, *California*
Ulli's Oil Mill, Stamp Pressed Organic Hemp Oil, *New York*

PANTRY

Acme Organics, Triple Crown Organic BBQ Sauce Black Garlic, *Minnesota*
Akka's Handcrafted Foods, Tomato Chutney, *California*
Bourbon Barrel Foods, Imperial Double Fermented Soy Sauce, *Kentucky*
ChiliCali, Sambal Red Hot Chili Simmer Sauce, *California*
Date Lady, California Date Syrup, *Missouri*
Farmtrue, Cashew Coconut Ghee-Nut Butter, *Connecticut*
Food for Thought, Organic and Wild Harvest Wild Leek Marinara, *Michigan*
Forward Roots, Fermented Vegan Kimchi Sauce, *New York*
Goodson Pecans, Honey Cinnamon Pecan Butter, *Georgia*
Ground Up PDX, Coconut Cardamom Almond-Cashew Butter, *Oregon*
Hot Mama Salsa, Smoky Coffee Chili Oil, *Oregon*
Lindera Farms, Apple Cider Vinegar, *Virginia*
Little Apple Treats, Original Apple Cider Vinegar, *California*
Marshall's Haute Sauce, Hatch Sesame Balsamic, *Oregon*
Pappy & Company, Barrel Aged Pepper Sauce, *Kentucky*
River Wave Foods, My Thai Vinaigrette, *Washington*
SanoBe Superfoods, Hearty Hemp Peanut Butter, *Rhode Island*
Seattle Canning Company, Uncle Winston's Tomato Relish, *Washington*
Seven Caves Spirits, Barrel Aged Maple Syrup, *California*
Southport Grocery & Café, Smoked Chile Jam, *Illinois*
Sun Basket, Barbacoa Sauce, *California*
Taste Elevated, Piercin' Piquillo Hijole Pepper Sauce, *Texas*
The PB Love Company, Salty Peanut, *Colorado*
Tonewood Maple, Amber Rich Maple Syrup, *Vermont*
Wozz! Kitchen Creations, Grapefruit Juniper and Honey Vinegar, *New Hampshire*

PICKLES

Atina Foods, Green Tomato Pickle with Ginger Garlic Brine, *New York*
Barrel Creek Provisions, Cucumbers, *Texas*
Blackberry Farm, Pickled Baby Carrots, *Tennessee*
Blue Bus Cultured Foods, Local Kraut-chi & Local Cortido, *Washington*
Bow Hill Blueberries, Pickled Heirloom Blueberries, *Washington*
Civil Ferments, Ethiopian Sauerkraut & Cabbeetage Sauerkraut, *Michigan*
Coldwater Canyon Provisions, Tarragon Cherries, *California*
Food And Ferments, Traditional Kimchi, *New York*
Gold Mine Natural Food Company, Organic Probiotic Golden Kraut, *California*
Harvest Roots, Kimchi, *Alabama*
HEX Ferments, Sauerkraut, *Maryland*
Napili Fresh Local Organic (FLO) Farm, Farm Kimchi, *Hawaii*
New Road Brinery, Local Lime Tarragon Pickles, *Pennsylvania*
OlyKraut, Local Spicy Garlic Sauerkraut, *Washington*

Oregon Brineworks, Spicy Pickles, *Oregon*
Pacific Culture, Kabu Chimayo Turnips, *California*
Pacific Pickle Works, Unbeetables – Pickled Beets, *California*
Phat Beets Produce/Phat Beetz Youth Pickle Co., GingerBeetDown Kraut, *California*
Real Pickles, Organic Garlic Dill Pickles & Organic Garlic Kraut, *Massachusetts*
Roots Kitchen and Cannery, Smoky Dilly Beans, *Montana*
Southport Grocery & Café, Pickled Green Tomatoes, *Illinois*
St. Pete Ferments, Jackfruit Kimchi, *Florida*
The Juice Hive, Curried Pickled Red Okra, *South Carolina*
Tomato Bliss, Roasted Heirloom Tomatoes, *Michigan*
Whitethorne, Hawthorne Valley Original Sauerkraut, *New York*

PRESERVES

Akaka Falls Farm, Passion Fruit Hawaiian Pepper Smoked Pineapple, *Hawaii*
All AmeriCAN Canning Co., Apricot Rosemary, *Michigan*
American Spoon, Wild Blueberry Compote, *Michigan*
Bionda, Early Girl Tomato Jam, *California*
Blake Hill Preserves, Wild Bergamot-Infused Raspberry Jam & Spicy Jalapeno and Cucumber Jam, *Vermont*
Brushfire Farms, Hill Country Heat, *Texas*
Coldwater Canyon Provisions, Daybreak Apricot Jam, *California*
Doves and Figs, Flower Power Peach Conserve, *Massachusetts*
Girl Meets Dirt, Shiro Plum with Mint Spoon Preserves & Rhubarb Lavender Spoon Preserves, *Washington*
Grandma's Gourmets, Strawberry + Balsamic + Black Pepper Jam, *Minnesota*
Jamnation, Plum and Get It, Razzle Bazzle & Apricot RedHanded, *California*
Larder & Cupboard, Raspberry Elderflower Jam, *Missouri*
Mt. Hope Farms, Spiced Marionberry Fruit Spread, *Oregon*
Mrs. Ruth's Jams, Local Ginger Peach Jam, *North Carolina*
Plum Tree Jam, Tayberry Jam, *Oregon*
Roots Kitchen and Cannery, Sour Plum and Sage, *Montana*
SHED, Raspberry Rose Preserves, *California*
Small Batch Kitchen, Cardamom Rhubarb Fruit Spread, *Pennsylvania*
Southport Grocery & Café, Apricot Preserves, *Illinois*
The Juice Hive, Berry Bluffton Fruit Leather, *South Carolina*
V Smiley Preserves, Smoky and Spicy Heirloom Tomato Honey Jam & Strawberry Blackcurrant Rosemary Honey Jam, *Vermont*

SNACKS

4505 Meats, 4505 Cracklins – Spicy Green Chili & Lime, *California*
Atwater's, Rye Cracker, *Maryland*
Banner Road Baking Company, The Original Granola, *Missouri*
Beth Bakes, Crispy Classic Gluten Free Crackers, *Rhode Island*
BGood Bars, Cranberry Hemp Bar, *Oregon*
Big Spoon Roasters, Cherry Pecan Nut Butter Bar, *North Carolina*
Crunch Time Foods, Big Korean BBQ – Reimagining Snacks, *Washington*
Fuller Foods, Serious Cheesy Puffs, Asiago Black Pepper & Serious Cheesy Puffs, Blue Cheese Jalapeno, *Oregon*
Grain Elevator, Naturally Fermented Beer Grain Crackers – Sweet Potato Stout, *Mississippi*
Hayden Flour Mills, Heritage Grain Cracker, White Sonora Wheat, *Arizona*
Honey Mama's, Mayan Spice Bar, *Oregon*
Lark Fine Foods, Olive Scourtin, *Massachusetts*
Lush Gourmet Foods, Coconut Lavender Almonds, *Michigan*
Maui Fruit Rolls, Lilikoi-Ginger-Turmeric Fruit Roll, *Hawaii*
Morgan Handmade Rations, Colorado Green Chili Potato Chips, *Colorado*
Nopalito, Spicy Crunchy Garbanzo Beans, *California*
Rustic Bakery, Organic Olive Oil and Sel Gris Flatbread, *California*
RW Garcia, Organic Lentil with Turmeric 3 Seed Crackers, *New York*
Sacred Cow Granola, “The Holy Granola Experience,” *Rhode Island*
SHED, Sweet and Salty Granola, *California*
Snacklins, Snacklins, *Alabama*
Stony Brook WholeHearted Foods, Brined and Roasted Pepitas, *New York*

Storied Goods, Cherry Baby Granola, *Virginia*
The Farmer's Porch, Ghost Pepper Heirloom Pumpkin Seeds, *Colorado*
The Juice Hive, Magic Memory Ball, *South Carolina*
The Lentil House, Turmeric and Sea Salt Fried Lentils, *Florida*

SPIRITS

Balcones Distilling, Texas Rye 100, *Texas*
Bear Creek Distillery, 100% Rye Vodka, *Colorado*
Deerhammer Distillery, Progeny Series: Cultura Cask Finished American Single Malt, *Colorado*
Dutch & Dewey Distillery, Farm Horse Vodka & Horse Mountain Gin, *California*
Elixir, Caffè Corretto Liqueur, *Oregon*
Fair Game Beverage Co., Flying Pepper, *North Carolina*
Falcon Spirits Distillery, Botanic Spiritvs Barrel Finished Gin, *California*
Far North Spirits, Roknar Minnesota Rye Whiskey, *Minnesota*
Griffo Distillery, Cold Brew Coffee Liqueur, *California*
Leopold Bros., Maryland-Style Rye Whiskey, *Colorado*
Liquid Riot Bottling Co., Old Port Straight Bourbon Whiskey & Fernet Michaud, *Maine*
Misadventure & Co., Misadventure Vodka, *California*
Nahmias et Fils Distillery, Legs Diamond Bourbon, *New York*
Republic Restoratives, Chapmans Apple Brandy, *District of Columbia*
Salute!, VICARIO Dragoncello Liqueur & VICARIO Artichoke Liqueur, *South Carolina*
Spirit Works Distillery, Barrel Reserve Sloe Gin, *California*
Still Austin Whiskey Co., Texas Rye Gin, *Texas*
Spirit Works Distillery, Barrel Reserve Sloe Gin, *California*
Stonecutter Spirits, Single Barrel Gin, *Vermont*
Venus Spirits, Wayward Whiskey Single Malt, *California*
Vikre Distillery, Boreal Spruce Gin & Øvrevann Aquavit, *Minnesota*
Vivacity Spirits, Bankers' Gin, Fine Vodka & Native Gin, *Oregon*

ABOUT THE GOOD FOOD AWARDS

The Good Food Awards celebrate the kind of food we all want to eat: tasty, authentic and responsible. Now in its eighth year, awards will be given to winners in 16 categories: beer, charcuterie, cheese, chocolate, cider, coffee, confections, elixirs, fish, honey, oils, pantry, pickles, preserves, snacks 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.

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