



**THE VOTES ARE IN: MEET THE GOOD FOOD AWARDS FINALISTS OF 2020**

*These 307 food & drink crafters from 42 states, D.C. and Guam represent the best in delicious, sustainable fare*

**San Francisco, CA (November 5, 2019)** – As it celebrates its 10<sup>th</sup> anniversary, the Good Food Foundation is proud to announce the 307 companies in the running for a 2020 Good Food Award. With a demonstrated commitment to environmental stewardship and growing their businesses in harmony with a better food system, these outstanding crafters represent the nation’s best in delicious, sustainable fare.

The 2020 Finalists recognized today are emphasizing fairness and transparency from seed to plate, promoting safe and enjoyable working environments, and safeguarding biodiversity by creating products free of genetically modified ingredients. Finalists from across the 17 categories are crafting food that is good for both consumers and the environment, favoring practices that build soil health for generations to come without the use of pesticides and herbicides.

The 403 products listed below from these 307 outstanding food and drink crafters first rose to the top in a blind tasting of 1,835 entries by 252 grocers, makers, farmers, journalists and chefs; then passed a rigorous vetting to confirm they meet Good Food Awards standards regarding ingredient sourcing and environmentally sound agricultural practices. An additional 17 high scoring products were disqualified for not meeting the sustainability standards.

Amongst the Finalists are Amber Lambke of Maine Grains, a company in this year’s new Grains category with a bold idea to repurpose a jailhouse into a gristmill, Laura Stewart of Haw River Mushrooms, a North Carolina-based farm transforming oyster mushrooms into vegan jerky, and Paul Backbier of Island Honey Bee, the first ever Good Food Award Finalist from Guam. All of the Finalists – including 113 companies (28%) 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 17, 2020, 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 at Fort Mason Center for Arts & Culture (**Tickets:** \$5) and the industry-only Good Food Mercantile. A limited number of tickets are available to join the Winners 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 18 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, Clarkson Potter and Ten Speed Press 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  
Harmons Grocery  
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

**Allagash Brewing Company**, Crosspath and River Trip, *Maine*  
**Almanac Beer Co.**, Apricot Sournova and LOVE Hazy IPA, *California*  
**Aslan Brewing Company**, Dawn Patrol – Pacific Ale, *Washington*  
**Cleophus Quealy Beer Company**, Frambozenbier, *California*  
**Eel River Brewing Company**, Organic California Blond Ale, *California*  
**Fort Point Beer Company**, Manzanita, *California*  
**Fullsteam Brewery**, Farm's Edge: Barrel-Aged Ava, *North Carolina*  
**Lakefront Brewing**, Beerling Barleywine, *Wisconsin*  
**Little Beast Brewing**, Golden Stone, Tree Spirit and Bes – Tart Wheat Ale, *Oregon*  
**Liquid Riot Bottling Co.**, Persuasion and Vinlandic, *Maine*  
**Pagosa Brewing & Grill**, Cool Cucumber Wheat, *Colorado*  
**Perennial Artisan Ales**, Giant Steps: Blend 2, *Missouri*  
**Port City Brewing Company**, Optimal Wit and Rivershed Ale, *Virginia*  
**Reuben's Brews**, Hazealicious IPA and Pilsner, *Washington*  
**Rolling Meadows Farm Brewery**, Farmhouse Fresh (Fresh Hop Biere de Garde), *Illinois*  
**Speakeasy Ales & Lagers**, Bootleggers Black Lager, *California*  
**Urban Artifact**, Epicurean: Shaved Asparagus Salad, *Ohio*  
**Vista Brewing**, Stonewall Belgian Lambic-Style Ale with Texas Peaches, *Texas*

## CHARCUTERIE

**A Small Good**, Cider Brined Lonza, *Maine*  
**Beltex Meats**, Pate Forestier, *Utah*  
**Blackberry Farm**, Sobrasada, *Tennessee*  
**Brooklyn Cured**, Lamb Prosciutto, *New York*  
**Casella's Salumi**, Casella's Prosciutto Speciale, *New York*  
**Cure Cooking**, Spanish Chorizo, *Nebraska*  
**Diestel Family Ranch**, Uncured Beef Pastrami Deli Slices, *California*  
**Driftless Provisions**, Loukanika and Ghost Diablo, *Wisconsin*  
**Farmer's Daughter**, Baleron Polski and Harissa Lamb, *West Virginia*  
**Fra'Mani Handcrafted Foods**, Salame Toscano, *California*  
**Il Porcellino Salumi**, Rosette de Lyon, *Colorado*  
**Incontro Cured**, Salami de Bue and Salame Sicilia, *California*  
**Lady Edison**, Fancy Country Ham 10 Month Reserve, *North Carolina*  
**Piece of Meat Butcher**, Smoked Duck Breast, *Louisiana*  
**Pine Street Market**, Sweet Heart Ham and Bresaola, *Georgia*  
**Olympia Provisions**, Rosette de Oregon, Chorizo Rioja and Salami Capri, *Oregon*  
**S. Wallace Edwards & Sons**, Edwards Virginia Smokehouse Surryano Ham, *Virginia*  
**Smoking Goose Meatery**, Why Fed Dodge City Salami and Duck Prosciutto, *Indiana*  
**Tails and Trotters**, Krakowska, *Oregon*  
**The Local Butcher Shop**, Duck Liver Mousse, *California*  
**The Meat Hook**, Coppa, *New York*  
**Underground Meats**, Calabrian 3 Ways Salami, *Wisconsin*  
**Volpi Foods**, Heritage Prosciutto, *Missouri*

## CHEESE

**Bellwether Farms**, San Andreas, *California*  
**Blackberry Farm**, Brebis and Hawkins Haze, *Tennessee*  
**Briar Rose Creamery**, Maia, *Oregon*  
**Capriole**, Sofia and O'Banon, *Indiana*  
**Cascadia Creamery**, Sleeping Beauty, *Washington*  
**Cherry Grove Farm**, Havilah and Havilah Reserve, *New Jersey*  
**Cowgirl Creamery**, Hop Along, *California*  
**Daniel's Artisan**, Bonneville, *Washington*  
**Dutch Girl Creamery**, Dolle Mina, *Nebraska*  
**Face Rock Creamery**, Clothbound Cheddar, *Oregon*  
**Firefly Farms Creamery**, Moo & Blue, *Maryland*  
**Green Dirt Farm**, Fresh - Plain, *Missouri*  
**Idyll Farms**, Mont Idyll, *Michigan*  
**Lark's Meadow Farms**, Dulcinea and Rendezvous, *Idaho*

**Laura Chenel**, Crottin and Ash Rind Buchette, *California*  
**My Artisano Cheeses**, Ervie, *Ohio*  
**Nettle Meadow Farm**, Kunik, *New York*  
**Nounos Creamery**, Vanilla Bean Yogurt, *New York*  
**Pennyroyal Farm**, Reserve Boont Corners and Laychee, *California*  
**Point Reyes Farmstead Cheese Co.**, Toma, *California*  
**Rogue Creamery**, Organic Crater Lake Blue, *Oregon*  
**Sierra Nevada Cheese Company**, Bella Capra Raw Milk Monterrey Jacques, *California*

**Sweet Grass Dairy**, Thomasville Tomme and Asher Blue, *Georgia*  
**The Grey Barn and Farm**, Prufrock, *Massachusetts*  
**Uplands Cheese**, Pleasant Ridge Reserve, *Wisconsin*  
**Working Cows Dairy**, Rinske's Farmstead Cheese, *Alabama*

## CHOCOLATE

**Arete Fine Chocolate**, Viet Nam Ben Tre 73% Dark Chocolate Bar, *Tennessee*  
**Askinosie Chocolate**, Dark Chocolate + Red Raspberry CollaBARation Bar, 76% Chinchipe, Ecuador Dark Chocolate Bar AKA "The Zeke Bar" and 88% Super Dark Blend Chocolate Bar, *Missouri*  
**Bakery Nouveau**, PISA Haiti and The Bitter Nag, *Washington*  
**BOHO Chocolate**, White Chocolate + Lemon Olive Oil, *Massachusetts*  
**Castronovo Chocolate**, Tumaco, Colombia Dark Milk 60%, *Florida*  
**Chequessett Chocolate**, White Lemon Thyme Bar and Costa Esmeraldas Bar, *Massachusetts*  
**Coolabah Chocolate Co.**, Matilda, *Florida*  
**Creo Chocolate**, Caramelized Milk Chocolate, Dark Milk with Fleur de Sel and 100% Cacao, *Oregon*  
**Cultura Chocolate**, 70% Whiskey and Nibs, *Colorado*  
**Dick Taylor Craft Chocolate**, 78% Colombia, Palomino, *California*  
**Eclat Chocolate**, 80% Noe Bar, *Pennsylvania*  
**Eldora Chocolate**, Guatemala Polochic 70%, *New Mexico*  
**Escazú Chocolates**, 70% Single Origin Trincheras, Venezuela, *North Carolina*  
**Fruition Chocolate Works**, Spring Salted Dark Milk 56%, Dominican Hispaniola 68% Dark and Madagascar Sambirano 74% Dark, *New York*  
**Goodnow Farms Chocolate**, Special Reserve with Las Palomas Coffee and Special Reserve with Lawley's Rum, *Massachusetts*  
**Patric Chocolate**, 67% Piura Peru and 67% Madagascar, *Missouri*  
**Stone Grindz Chocolate**, Coconut Milk Latte 55%, *Arizona*  
**Wailua Estate Chocolate**, Hawaiian Milk Chocolate, *Hawaii*  
**White Label Chocolate**, 58% Brown Butter Milk, *California*  
**Wild Blue Chocolate**, 70% Dark Chocolate, Belize Cacao, *Virginia*

## CIDER

**Albemarle CiderWorks**, Harrison, *Virginia*  
**Big B's Hard Cider**, Harry Masters Jersey, *Colorado*  
**Champlain Orchards**, Redfield – Estate Series and Honeycrisp, *Vermont*  
**Finnriver Farm & Cidery**, Pear Cider, *Washington*  
**Goat Rock Cider Company**, Rosé Cider, *California*  
**Gowan's Heirloom Cider**, Macintosh Applewine Cider and Gravenstein Cider, *California*  
**Gypsy Circus Cider Company**, PuppetMaster: Whiskey Barrel Vaudevillian and Vaudevillian, *Tennessee*  
**Hemly Cider**, Sloughouse Jalapeno Pear Cider, *California*  
**Lassen Traditional Cider**, Newtown Pippin, *California*  
**Liberty Ciderworks**, English Style IV, *Washington*  
**Madrone Cider**, The Reserve Blend, *Washington*  
**Potter's Craft Cider**, Farmhouse Dry, *Virginia*  
**SILO Distillery**, Semi-Dry Cider, *Vermont*  
**Stormalong Cider**, Light of the Sun and Peariful, *Massachusetts*  
**Stem Ciders**, New Hampshire Heritage and Winesap, *Colorado*  
**Tieton Cider Works**, Single Variety Ashmead's Kernel, *Washington*  
**Urban Tree Hard Cider**, Habanero Haze, *Georgia*  
**Virtue Cider**, Michigan Cherry and The Mitten, *Michigan*  
**WildCraft Cider Works**, Pisgah Heritage, *Oregon*

## COFFEE

**1000 Faces Coffee**, Luis Ordoñez, *Georgia*  
**Barrington Coffee Roasting Company**, Gera, *Massachusetts*  
**Beanstock Coffee Roasters**, Ethiopian Shakiso Kayon Mountain Organic, *Massachusetts*  
**Bonlife Coffee Roasters**, Kiambu Muiri, *Tennessee*  
**Caffe Ladro**, Guatemala Juan Alva Tello, *Washington*  
**Case Coffee Roasters**, Ethiopia Dimtu and Kenya Kainamui, *Oregon*  
**Coffea Roasterie**, Ethiopia Dimtu Tero, *South Dakota*  
**Confident Coffee Roasters**, Guatemala – Gaspar Perez Domingo, *Arkansas*  
**Craft & Mason Coffee**, Ethiopia Yabitu Koba, *Michigan*  
**Crimson Cup Coffee & Tea**, Kossa Kebena, *Ohio*  
**Equator Coffees & Teas**, Panama Hacienda La Esmeralda Gesha, *California*  
**H+S Coffee Roasters**, Kenya Chwele, *Wyoming*  
**JBC Coffee Roasters**, Janson Geisha Lot #109, *Wisconsin*  
**Klatch Coffee**, Colombia Finca La Maria Geisha Natural, *California*  
**Linea**, Guatemala El Injerto Reserve, *California*  
**Mudhouse Coffee Roasters**, Moras Negras, Mi Finquita Coffee Farm, *Virginia*  
**Noble Coffee Roasting**, Ethiopian ‘Bedhatu Jjibicho’, *Oregon*  
**Oak Cliff Coffee Roasters**, Carmen Geisha, *Texas*  
**Olympia Coffee Roasting**, Big Truck Organic, *Washington*  
**Penstock Coffee**, Taaroo Mill, Ethiopia, *New Jersey*  
**PT’s Coffee Roasting Co.**, Hacienda La Esmeralda Mario Natural, *Kansas*  
**Rothrock Coffee**, El Salvador – Loma La Gloria “Friendship,” *Pennsylvania*  
**Sightglass Coffee**, Ethiopia, Benti Nenka, Hambela, *California*  
**Speckled Ax Wood Roasted Coffee**, Ethiopia Jabicho, *Maine*  
**Spyhouse Coffee Roasting Co**, Juan Domingo / Guatemala, *Minnesota*  
**Steady State Roasting**, La Pradera Mokka, *California*  
**Sweet Bloom Coffee Roasters**, Mario Alarcon, *Colorado*

## CONFECTIONS

**Arete Fine Chocolate**, Mocha Dark Milk Chocolate Bar, *Tennessee*  
**Batch PDX**, Hazelnut Coffee Crunch, *Oregon*  
**Black Dinah Chocolatiers**, Chevre & Nib Truffle, *Maine*  
**BLOOM Caramel**, Ancho Chili Coconut Caramel Sauce, *Oregon*  
**Chocolate for the Spirit**, Neverending Summer Chocolate Turtle, *Indiana*  
**Chocolats Passion**, Vegan Hazelnut Crème, *Maine*  
**Chokola Bean to Bar**, Tanzania with Nibs, *New Mexico*  
**Dean’s Sweets**, Maine Sea Salt Caramel Sauce, *Maine*  
**Eat Chic Chocolates**, Dark Chocolate Hazelnut Butter Cups, *New York*  
**Ella May Confections**, Classic Peanut Brittle, *District of Columbia*  
**FARM Chocolate**, Orange Walnut Toffee, *California*  
**Fat Toad Farm**, Cinnamon Goat’s Milk Caramel and Original Goat’s Milk Caramel, *Vermont*  
**Fera’wyn’s Artisan Chocolates**, Limoncello and Caramel Macchiato, *North Carolina*  
**Feve Chocolates**, Cinnamon Toast Crunch, *California*  
**Fran’s Chocolates**, Gray Salt Caramel in Dark Chocolate, *Washington*  
**French Broad Chocolates**, Cinnamon Cashew Caramel, *North Carolina*  
**Ginger Elizabeth Chocolates**, Eureka Lemon Bonbon, *California*  
**Gotham Chocolates**, Hazelnut Praline Crunch, *New York*  
**Hebel & Co**, Strawberry Almond Poppy Halva, *California*  
**How Sweet It Is**, Rosemary Pecan Brittle Bites, *Oregon*  
**JEM Organics**, Cinnamon Maca Almond Butter, *Oregon*  
**Madison Chocolate Company**, Passion Fruit Caramel, *Wisconsin*  
**Mayana Chocolate**, Coconut Dream Bar, *Wisconsin*  
**Mount Mansfield Maple Products**, Organic Coffee Infused Vermont Maple Cream and Organic White Chocolate Maple Bark Candy, *Vermont*  
**NeoCocoa**, Black Sesame Seed Toffee Brittle, *California*  
**Patric Chocolate**, Browned Butter Bar, *Missouri*  
**Sapore della Vita**, Orange Cardamom Spice Bar, *Florida*  
**The Modern Candy Company**, Raspberry Pate de Fruit, *Wisconsin*  
**Vermont Amber Candy Company**, Pumpkin Seed Chipotle Toffee, *Vermont*  
**Videri Chocolate Factory**, Orange Basil Ganache and Carrot Coriander Caramel, *North Carolina*

## ELIXIRS

**ALDI**, VitaLife Organic Ginger Awakening Kombucha and VitaLife Organic Berry Nirvana Kombucha, *Illinois*  
**Big Easy Bucha**, Bayou Berry Kombucha, *Louisiana*  
**Bija Bhar**, Resilience Turmeric Elixir, *New York*  
**Bourbon Barrel Foods**, Old Forester Bohemian Bitters, *Kentucky*  
**Element Shrub**, Ginger Lime Shrub, *Virginia*  
**Fizzy Fox**, Carrot Ginger Turmeric Sparkling Shrub, *New York*  
**Gida's Kitchen Pantry**, Yuzu Citrus Elixir, *Hawaii*  
**Girl Meets Dirt**, Peach Tree Bitters, *Washington*  
**HEX Ferments**, Ginger Kombucha, *Maryland*  
**J.T. Copper**, Golden Turmeric Syrup, *Virginia*  
**KMN Enterprises**, K Bloody Mary Mix, *New York*  
**Little Apple Treats**, Strawberry + Pink Peppercorn Shrub, *California*  
**Mountain Rose Herbs**, Passion Chocolate Elixir, *Oregon*  
**Napili Fresh Local Organic Farm**, Gut Shots, *Hawaii*  
**Owl's Brew**, Cocktail Mixer: Wicked Margarita, *New York*  
**Pacific Culture**, Cantaloupe Habanero, *California*  
**Preserve Farm Kitchens**, Gravenstein Apple Syrup, *California*  
**Quince and Apple**, Tiki Pineapple Simple Syrup and Tart Cherry Grenadine, *Wisconsin*  
**Reverend Al's Bona Fide Potents**, Strawberry Peppercorn Shrub, *Washington*  
**Savouré Soda**, Celery-Lovage-Cardamom Soda, *Vermont*  
**Seek North**, Seek Immunity (Elderflower/Pineapple), *New York*  
**Shrub Farm**, Ginger & Hawaiian Chili Shrub, *Washington*  
**The Bitter Housewife**, Orange Bitters, *Oregon*  
**Woodward Extract Co.**, Cardamom Extract, *New York*

## FISH

**Acme Smoked Fish Corp**, Blue Hill Bay Sockeye Salmon and Smoked Sturgeon, *New York*  
**Lummi Island Wild Co-Op**, Wild Smoked Sockeye and Wild Pink Salmon Ikura, *Washington*  
**One for Neptune**, Neptune Jerky, *New Mexico*  
**Patagonia Provisions**, Wild Sockeye Salmon – Lemon Pepper, Wild Sockeye Salmon and Wild Pink Salmon – Black Pepper, *California*  
**Sterling Caviar**, CA Royal Farmed White Sturgeon Caviar, *California*  
**St. Jude Tuna**, Dill Canned Albacore and Olive Oil Canned Albacore, *Washington*  
**Tsar Nicoulai Caviar**, Sturgeon Pate, Sweet 'n' Hot Smoked Sturgeon and Golden Reserve Caviar, *California*

## GRAINS

**Bluebird Grain Farms**, Organic Einkorn & Lentil Blend, Organic Whole Grain Einkorn and Organic Potlatch Pilaf, *Washington*  
**Community Grains**, Identity Preserved Organic Spaghetti Pasta, Identity Preserved, Organic Red Flint 'Floriani' Corn Polenta Integrale, *California*  
**Delta Blues Rice**, Long Grain White Rice and Long Grain Brown Rice, *Mississippi*  
**Geechie Boy Mill**, Jimmy Red Grits and Sea Island Red Peas, *South Carolina*  
**Hayden Flour Mills**, Polenta, Cracked Oats and White Sonora Wheat Berries, *Arizona*  
**Maine Grains**, Organic Corn Polenta and Organic Pearled Farro, *Maine*  
**Pacific Northwest Farmers Cooperative**, Pardina Brown Lentils, Pedrosillano Garbanzo Beans and Madeline French Green Lentils, *Idaho*  
**Pleasant Grove Farms**, Organic Soft White Wheat Berries, *California*  
**Semolina Artisanal Pasta**, Organic Strozzapreti, Organic Rigatoni and Ditalini, *California*  
**Vermont Tortilla Company**, Organic Stone Ground Corn Tortillas, *Vermont*  
**Wine Forest**, Forest Farro, *California*

## HONEY

**Akaka Falls Farm**, White Kiawe Honey, *Hawaii*  
**21 Degrees Estate Cacao**, Kahalu'u Gold, *Hawaii*  
**Bee Squared Apiaries**, Whiskey Barrel Aged Honey, *Colorado*  
**Bees' Needs**, Black Locust and Blackberry Honey, *New York*  
**Beverly Bees**, Wildflower Honey, *Massachusetts*  
**Cascade Girl**, Oregon Spring Honey, *Oregon*  
**C & C Orchards**, Vermont Wildflower Honey, *Massachusetts*

**Island Honey Bee**, Tropical Raw Honey, *Guam*  
**Jacobsen Co.**, Sauvie Island Honey, *Oregon*  
**MtnHoney**, Sourwood Comb Honey and Spring Wildflower Blossom, *Georgia*  
**Posto Bello**, Autumnal Wildflower Honey, *Maine*  
**Sequim Bee Farm**, Snowberry Rose, Dungeness Fields Spun Honey and Snowberry Rose Spun Honey, *Washington*  
**Swarm Chasers Apiaries**, Wildflower Hogg Halfcomb, *Georgia*  
**Tewksbury Honey**, Autumn Wildflower Honey, *Massachusetts*  
**To Bee Young Apiaries**, Wild Flower Urbana, *California*  
**True Gold Honey**, Pozo Wildflower Honey, *California*  
**Williams Honey Farm**, Southall Farm's Wildflower Honey, *Tennessee*

## **PANTRY**

**American Vinegar Works**, Cranberry Apple Cider Vinegar, *Massachusetts*  
**Bourbon Barrel Foods**, Imperial Double Fermented Soy Sauce and Bourbon Barrel Aged Sorghum, *Kentucky*  
**Old Brooklyn Cheese Company**, Pepped Up Mustard, *Ohio*  
**Built By Bees**, Sourwood Balsamic Vinegar, *Georgia*  
**California Fish Sauce**, Koji Fish Sauce, *California*  
**Chaparral Gardens**, Tuscan Melody, *California*  
**Dagger and Arrow**, Diablo Verde, *South Dakota*  
**Finding Home Farms**, Rye Barrel Aged Maple Syrup, *New York*  
**Forward Roots**, Kimchi Chili Oil, *New York*  
**JEM Organics**, Coffee Cashew Almond Butter, *Oregon*  
**HOSAcO**, The Standard Fermented Hot Sauce, *Washington*  
**Hot Mama Salsa**, Fermented Fresno Hot Sauce, *Oregon*  
**Love Hard**, Jojo's Sriracha – OG, *Colorado*  
**Lucky Dog Hot Sauce**, Pink Label: Applewood-Smoked Habanero Hot Sauce with Pears & Dates, *California*  
**Midwest Fresh**, Spicy Bacon Jam, *Indiana*  
**Mimi's Confitures**, Beet Chutney, *California*  
**Old Time Vinegar Co.**, Roustabout India Pale Ale Aleagar, *Colorado*  
**Pappy & Company**, Pappy Van Winkle Bourbon Barrel Aged Pure Maple Syrup, *Kentucky*  
**Sambar Kitchen**, Channa Masala and Tomato Gourmet Rice and Cooking Sauce, *Pennsylvania*  
**So Good Food**, Sweet Black Garlic Miso Mayo, *California*  
**Sugar Bob's Finest Kind**, Smoked Maple Sriracha, *Vermont*  
**Tempesta Artisan Salumi**, Nduja Arrabiata, *Illinois*  
**The Cottage**, Black Garlic "All Hail" Caesar, *South Carolina*  
**The PB Love Company**, Cinnamon Almond Butter, *Colorado*

## **PICKLES**

**Atlantic Sea Farms**, Sea-Chi, *Maine*  
**Blue Bus Cultured Foods**, Local Cortido, *Washington*  
**Fab Ferments**, Juniper Caraway, *Ohio*  
**Hobby Farmer Canning Co.**, Zesty Beets, *Minnesota*  
**McVicker Pickles**, Turmeric Okra Masala Pickle, *California*  
**Monkeypod Jam**, Pickled Hoio – Hawaiian Fern and Pickled Ulu, *Hawaii*  
**Napili Fresh Local Organic Farm**, Pineapple, Ginger, Turmeric Sauerkraut, *Hawaii*  
**OlyKraut**, Organic Eastern European Sauerkraut and Organic Smoke & Kale Sauerkraut, *Washington*  
**Oregon Brineworks**, Sauerkraut and Spicy Dill Pickles, *Oregon*  
**Real Pickles**, Organic Beet Kvass and Organic Nettle Kraut, *Massachusetts*  
**Roots Kitchen & Cannery**, Smokey Dilly Bean, *Montana*  
**Salt and Savour**, Apple Ginger Sauerkraut, *California*  
**Southport Grocery & Café**, Backyard Relish and Bread & Butter Cauliflower, *Illinois*  
**The Cottage**, Pickled West Indian Gherkin, *South Carolina*  
**The Juice Hive**, Watermelon Rind Kimchi and Shiso, Sweet Potato and Asian Sour Leaf Kimchi, *South Carolina*  
**Wild West Ferments**, El Curtido, *California*  
**Wise Goat Organics**, Super Green Kraut, *California*

## **PRESERVES**

**Akaka Falls Farm**, Hawaiian Mango Habanero Preserve, *Hawaii*  
**Alchemist's Jam**, Raspberry Cardamom Rosehip, *Oregon*  
**Atwater's**, Strawberry Elderflower Jam, *Maryland*

**Blossom Meadow Farm**, Red Raspberry Jam and Strawberry Jam, *New York*  
**Coldwater Canyon Provisions**, White Nectarine, *California*  
**ENZO**, Apricot Jam, *Washington*  
**Fiddlehead Farm**, Strawberry & Honeysuckle Jelly, *North Carolina*  
**Gus & Grey**, Teacher's Pet (Organic Apple Butter), *Michigan*  
**Jamnation**, A Crockwork Orange, *California*  
**Johnson Berry Farm**, Rhubarb Raisin Spiced Jam, *Washington*  
**Mrs. Ruth's Jams**, Belgian Chocolate Strawberry Jam, *North Carolina*  
**Mt. Hope Farms**, Aronia Haskap Fruit Spread, *Oregon*  
**Roots Kitchen and Cannery**, Sour Plum and Sage, *Montana*  
**Saba Jam**, Aprium Jam, *Colorado*  
**The Xocolate Bar**, Cacao Fruit Jam, *Oregon*  
**V Smiley Preserves**, Raspberry Redcurrant Geranium Honey Jam, *Vermont*

## SNACKS

**ALDI**, Simply Nature White Cheddar Popcorn, *Illinois*  
**Banner Road Baking Company**, Midnight Snack Granola, *Missouri*  
**Beth Bakes**, Pumpkin Seed Cumin Crackers and Everything Bagel Spice Crackers, *Rhode Island*  
**BGood Bars**, Peanut Ginger Bar, *Oregon*  
**Blue Skies Bakery**, Columbia Gorge Classic Granola and Cranberry Hazelnut Granola, *Washington*  
**Byrdfood**, Savory Oat & Seed Clusters Smokey Chipotle Flavor, *New York*  
**Fuller Foods**, Serious Cheesy Puffs: Sriracha & Cheddar, *Oregon*  
**Grandy Oats**, Super Hemp Blend Coconola, *Maine*  
**Haw River Mushrooms**, Sassy Sesame Mushroom Jerky, *North Carolina*  
**ImmuneSchein**, Ginger Turmeric Scrolleez, *New York*  
**Isadore Nut Company**, Zesty Lemon Rosemary Roast Nut Mix, *Minnesota*  
**La Saison**, Olive Oil Roasted Almonds, *California*  
**Nana Joes Granola**, Paleo Sunrise Series: Cranberry, Almond Butter & Pecan, *California*  
**Oh My Organic Food**, Oh-Mazing Granola Snack, Caribbean Delight, *District of Columbia*  
**On Tap Kitchen**, Original Salted Pretzels, *Colorado*  
**Park Lane Pantry**, Granola, *Texas*  
**Patagonia Provisions**, Original Buffalo Jerky, *California*  
**Rustic Bakery**, Everything Spice Flatbread Bites, *California*  
**Salt Point Seaweed**, Surf Snack, *California*  
**Shagbark Seed & Mill**, Original Tortilla Chips, *Ohio*  
**Small Batch Organics**, Cherry Vanilla Bean Granola, *Vermont*  
**The Accidental Baker**, Red Pepper Firecracker and Sea Salt Flatbread Crackers, *North Carolina*  
**The Juice Hive**, Sacred Seven Power Ball, *South Carolina*  
**The Lentil House Gourmet Snacks**, Rosemary and Sea Salt Gourmet Fried Lentils, *Florida*

## SPIRITS

**Apologue Spirited Liqueurs**, Saffron Liqueur and Celery Root Liqueur, *Illinois*  
**Bear Creek Distillery**, Rye Whiskey, *Colorado*  
**Cutwater Spirits**, Three Sheets Cask Strength Rum, *California*  
**Falcon Spirits Distillery**, Raspberry Liqueur, Aperitivo Aplomado and Amaro Aplomado, *California*  
**Freeland Spirits**, Gin, *Oregon*  
**JAZ Spirits**, Verstovia Spruce Tip Vodka and Cold Tree Gin, *Oregon*  
**Leopold Bros.**, Leopold's Summer Gin and Straight Bourbon, *Colorado*  
**Letherbee Distillers**, Original Label Gin, *Illinois*  
**Liquid Riot Bottling Co.**, Old Port Straight Rye Whiskey, *Maine*  
**Oakland Spirits Company**, Automatic Uptown Dry Gin and Automatic Halfshell Gin, *California*  
**Salute!**, Vicario Amore Mio Aperitivo, *South Carolina*  
**SILO Distillery**, Vodka, *Vermont*  
**Spirit Works Distillery**, Sloe Gin, *California*  
**Stonecutter Spirits**, Heritage Cask Whiskey, *Vermont*  
**Top of the Hill Distillery**, Organic Carolina Straight Wheat Whiskey, *North Carolina*  
**Treaty Oak Distilling**, Ghost Hill Bourbon and Waterloo No. 9 Gin, *Texas*  
**Young & Yonder Spirits**, H.O.B.S. Gin, *California*

**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 tenth year, awards will be given to winners in 17 categories: beer, charcuterie, cheese, chocolate, cider, coffee, confections, elixirs, fish, grains, 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.

**ABOUT THE GOOD FOOD FOUNDATION**

The Good Food Awards is organized by the Good Food Foundation 501 (c) 3, formerly known as Seedling Projects, in collaboration with a broad community of food crafters, grocers, chefs, food writers, activists and passionate food-lovers. The Good Food Foundation is also the organizing force behind the Good Food Guild, Good Food Mercantile and Good Food Merchants Alliance.