



ANNOUNCING THE GOOD FOOD AWARDS FINALISTS OF 2018

Congratulations to the outstanding 279 food & drink crafters from 40 states and Washington, DC

San Francisco, CA (November 7, 2017) – The Good Food Foundation is proud to announce the 279 companies in the running for a Good Food Award in 2018. The Finalists represent not just the best of America’s food movement, but the qualities we love most about this country: our rich cultural diversity, vibrant agricultural landscape, and the creativity and integrity of its small business owners.

The 15 categories the Good Food Awards celebrate – from spirits to cheese to coffee – comprise over \$200 billion of America’s gross domestic product, a greater portion than the cattle and pork industries combined. The 2018 Finalists represent the vanguard in each of their industries, setting new standards for gastronomic excellence as well as social and environmental practices that have over time proven to be adopted by the rest of the industry. Each Finalist rose to the top in a blind tasting of 2,057 entries, and also passed a rigorous vetting to confirm they meet Good Food Awards standards regarding supply chain transparency, environmentally sound agricultural practices, humane animal husbandry and deep community engagement.

Amongst their ranks are Mehdi Boujrada of Villa Jerada, who brings the flavors of his childhood home in Morocco to Seattle; Mark Sanfilippo of Salume Beddu, who crafts Tuscan-style salami in Saint Louis; and Ayako Iino, who combines Japanese tradition with California plums to make her ume pickles, syrups, and preserves. All of the Finalists – including 162 companies (58%) 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 19, 2018, at a gala in the historic San Francisco War Memorial, followed by two days of celebration including the public Good Food Awards Marketplace (**Tickets:** \$5) and the industry-only Good Food Mercantile (**Tickets:** \$35). A limited number of tickets are available to join the Winners and honorary host Alice Waters, pioneer of the food movement, at the Awards Ceremony (**Tickets:** \$165).

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 22 of the country’s top independently-owned retailers from Austin 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 Premier Sponsors Williams-Sonoma, Bi-Rite Market, Vermont Cheese Council and Fort Mason Center for Arts & Culture; and Lead Sponsors Dominic Phillips Event Marketing, Impact HUB Bay Area, Gamut SF, Ten Speed Press, The Perennial and Veritable Vegetable. Special thanks to the Collaborative Members:

Antonelli’s Cheese Shop
Bi-Rite Market
Canyon Market
Cowgirl Creamery
Cured
Di Bruno Bros.
Each Peach Market
Foragers Market

Glen’s Garden Market
Good Earth Natural Foods
The Greene Grape
Healdsburg SHED
JM Stock Provisions
Liberty Heights Fresh
Look’s Market
Market Hall Foods

Palace Market
Pastoral Artisan Cheese,
Bread & Wine
TASTE
Washington’s Green Grocer
Woodstock Farmers’ Market
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, Sixteen Counties, *Maine*
Almanac Beer Co., Apricot de Brettaville & Lavender Honey, *California*
Atwood Ales Farm Brewery, Rhuty, *Washington*
Brewery Vivant, Farm Hand, *Michigan*
Chetco Brewing Company, Elmorado IPA, *Oregon*
Drake's Brewing Company, Cherryland, *California*
Eel River Brewing Company, Organic IPA, *California*
Full Sail Brewing Company, Amber Ale, *Oregon*
Falling Sky Brewing, Dreadnut Tropical Stout, *Oregon*
Fullsteam Brewery, Farm's Edge: Alexis, Farm's Edge: Brumley Forest & Farm's Edge:
Dinnsen's Orchard, *North Carolina*
Headlands Brewing Company, Hill 88 Double IPA, *California*
Lakefront Brewery, My Turn Latif Double Chocolate Stout, *Wisconsin*
Ninkasi Brewing Company, Pacific Rain Pale Ale, *Oregon*
Perennial Artisan Ales, Savant Beersel & Glitter and Gold, *Missouri*
Port City Brewing, Tidings Ale, *Virginia*
Rogue Ales & Spirits, Honey Kolsch, *Oregon*
Southpaw BBQ, Flanders Red Ale, *California*
Strange Land Brewery, Scotch Ale & IPA, *Texas*
Throwback Brewery, Love Me Long Time Bohemian Pilsner, *New Hampshire*

CHARCUTERIE

American Pig, Picante Salami & Lomo, *North Carolina*
Beltex Meats, Coppa & Country Pate, *Utah*
Bi Rite Market, Duck Liver Mousse, *California*
Brooklyn Cured, Smoked Coppa, *New York*
Charlito's Cocina, Campo Seco, *New York*
Elevation Charcuterie and Artisan Meats, Calabrese, *Colorado*
Farmer's Daughter Market & Butcher, Hot Capicola, *West Virginia*
Fra' Mani Handcrafted Foods, Salametto Piccante & Soppressata, *California*
JACüTERIE, Soppressata, *New York*
Lady Edison with San Giuseppe Salami Co., Sweet Soppressata & Spanish Style Chorizo, *North Carolina*
Les Trois Petits Cochons, Saucisson Sec Basque, *New York*
'Nduja Artisans, Culatello, *Illinois*
Olympia Provisions, Chorizo El Rey & Green Peppercorn Pate, *Oregon*
Red Bear Provisions, Holy Cow! Beef Dry Salami Sticks, *Illinois*
Salume Beddu, Finocchiona, *Missouri*
Thistle Meats, Milano Salami, *California*
Toro Bravo, Sobrasada Mallorca, Fuet & Chorizo, *Oregon*
Underground Meats, Ghost Pepperoni, *Wisconsin*

CHEESE

[Alemar Cheese Company](#), Bent River, *Minnesota*
[Bellwether Farms](#), Whole Milk Basket Ricotta, *California*
[Blackberry Farm](#), Hawkins Haze, *Tennessee*
[Boxcarr Handmade Cheese](#), Campo & Winsome, *North Carolina*
[Briar Rose Creamery](#), Goat Milk Feta & Lorelei, *Oregon*
[Cascadia Creamery](#), Glacier Blue, Sawtooth & Sleeping Beauty, *Washington*
[Consider Bardwell Farm](#), Rupert, *Vermont*
[Firefly Farms Creamery](#), Merry Goat Round Spruce Reserve, *Maryland*
[Goldin Artisan Goat Cheese](#), Cascadian Frechette, *Oregon*
[Green Dirt Farm](#), Prairie Tomme, *Missouri*
[Jacobs and Brichford Farmstead Cheese](#), Adair, *Indiana*
[LaClare Farms Specialties](#), Evalon & Cave Aged Chandoka, *Wisconsin*
[Landmark Creamery](#), Petit Nuage & Pecora Nocciola, *Wisconsin*
[Lark's Meadow Farms](#), Rendezvous, *Idaho*
[Laura Chenel](#), Taupinière, *California*
[Looking Glass Creamery](#), Bear Wallow, *North Carolina*
[Montchevre](#), Fresh Goat Cheese, *Wisconsin*
[Nettle Meadow Farm](#), Kunik, *New York*
[Point Reyes Farmstead Cheese Company](#), Bay Blue, *California*
[Sequatchie Cove Creamery](#), Cumberland, *Tennessee*
[Spring Brook Farm Cheese](#), Tarentaise & Ashbrook, *Vermont*
[Sweet Grass Dairy](#), Thomasville Tomme & Asher Blue, *Georgia*
[The Woodsman & Wife](#), Jersey Girl, *Georgia*
[Tomales Farmstead Creamery](#), Kenne, *California*
[Von Trapp Farmstead](#), Oma, *Vermont*
[Wm. Cofield Cheesemakers](#), McKinley Clothbound Cheddar, *California*

CHOCOLATE

[Arete Fine Chocolate](#), Madagascar Sambirano Valley 70% Dark Chocolate, *California*
[BOHO Chocolate](#), 70% Dark Chocolate Maya Mountain Spicy Chai, *Massachusetts*
[Castronovo Chocolate](#), Signature Collection Tumaco Dark Milk 60%, *Florida*
[Charm School Chocolate](#), Cafe Mocha, *Maryland*
[Chokola Bean To Bar](#), Guatemala, Verapaz 70% & Maya Mountain, Belize 70%, *New Mexico*
[Creo Chocolate](#), Brown Butter Bar, *Oregon*
[Cultura Craft Chocolate](#), 60% Espresso + Sea Salt, *Colorado*
[Dandelion Chocolate](#), Hacienda Azul, Costa Rica, *California*
[Dark Forest Chocolate](#), Salted Malted Milk Chocolate, *New York*
[Dick Taylor Craft Chocolate](#), 73% Northerner Blend, *California*
[Endorfin](#), Caramelized Coconut and Golden Mylk Bar, *California*
[Fresh Coast Chocolate Co.](#), Tanzania 70%, *Michigan*

[Fruition Chocolate](#), Milk Chocolate Quinoa Crunch, Brown Butter Milk 43% & Wild Bolivia 74%, *New York*
[Goodnow Farms Chocolate](#), Esmeraldas 70%, *Massachusetts*
[Maverick Chocolate Company](#), Big Island, *Ohio*
[Meadowlands Chocolate](#), Peru San Martin Milk Chocolate 55%, *Minnesota*
[Patric Chocolate](#), 70% Signature Blend, The Salty Cow & 67% Madagascar, *Missouri*
[Ritual Chocolate](#), Vanilla Bar 70%, *Utah*
[Stone Grindz](#), Coffee and Coconut Milk, *Arizona*
[Xocolatl Small Batch Chocolate](#), Peru 70%, *Georgia*

CIDER

[Angry Orchard Innovation Cider House](#), First Flora, *New York*
[Big B's Hard Cider](#), Grand Cru Caison & Chester Hoppearcot, *Colorado*
[Big Fish Cider Co.](#), Allegheny Gold, *Virginia*
[Castle Hill](#), Serendipity & Levity, *Virginia*
[Dragon's Head Cider](#), Traditional Cider, Perry & Wild Fermented Cider, *Washington*
[Eden Ice Cider Company](#), 2015 Honey Crisp Iced Cider, *Vermont*
[Ethic Ciders](#), Golden Rule, *California*
[Fable Farm Fermentory](#), Pronoia, *Vermont*
[Far West Cider Co](#), You've Guava Be Kidding Me & Proper Dry, *California*
[Finnriver Farm Cidery](#), Blue Hewe, *Washington*
[Foggy Ridge Cider](#), First Fruit, *Virginia*
[Lassen Traditional Cider](#), Newtown Pippin, *California*
[Nashi Orchards](#), Chojuro Asian Pear Perry, *Washington*
[Shacksbury](#), Shacksbury Dry, *Vermont*
[South Hill Cider](#), Old Time Cider, *New York*
[Stem Ciders](#), Colorado Heritage Blend, *Colorado*
[WildCraft Cider Works](#), Sage, *Oregon*

COFFEE

[Andytown Coffee Roasters](#), Ethiopia Idido, *California*
[Backyard Beans Coffee Company](#), Ethiopia Yirgacheffe Konga, *Pennsylvania*
[Big Creek Coffee Roasters](#), Ethiopia Gedeb, *Montana*
[Black Oak Coffee Roasters](#), Ethiopia Hambela Alaka, *California*
[Blueprint Coffee](#), Ethiopia Hambela, *Missouri*
[Caffe Ladro](#), Ethiopia Hambela Kirite Organic, *Washington*
[Compelling Coffee](#), Ethiopia Banko Gotiti Coffee, *California*
[Flight Coffee Co.](#), Ethiopia Amaro Gayo, *New Hampshire*
[Huckleberry Roasters](#), Ethiopia Sidama Ardi, *Colorado*
[Intelligentsia Coffee & Tea](#), Organic Ethiopia Tikur Anbessa, *California*
[JBC Coffee Roasters](#), Gedeb Lot 83 Ethiopia Natural, *Wisconsin*
[Metric Coffee Company](#), El Willay, *Illinois*

[Mudhouse Coffee Roasters](#), Limu Dabesa, Ethiopia, *Virginia*
[Noble Coffee Roasting](#), Ethiopian 'Bishan Fugu', *Oregon*
[Noble Coyote Coffee Roasters](#), Ethiopian Guji - Organic - Natural Process, *Texas*
[Onyx Coffee Lab](#), Ethiopian Buku, *Arkansas*
[OQ Coffee Co.](#), Kayon Mountain Estate, Ethiopia, *New Jersey*
[Ozo Coffee Roasters](#), Ethiopia Hambela Kirite, *Colorado*
[Pachamama Coffee Cooperative](#), Organic Ethiopia Kossa Geshe & Organic Ethiopia Natural Amaro, *California*
[Per'La Specialty Roasters](#), Ethiopia Shakiso, *Florida*
[Radio Roasters Coffee](#), Ethiopia Organic Guji Shakiso, *Georgia*
[Revel Coffee](#), Ethiopia Kayon Mountain Guji Dry, *Montana*
[Royal Mile Coffee](#), Ethiopia Shakiso Mormora Farm, *New Jersey*
[Square One Coffee](#), Ethiopia Shakiso Mormora, *Pennsylvania*
[Tico Coffee Roasters](#), Ethiopia Gotiti, *California*
[Topeca Coffee Roasters](#), Ethiopia Ardi, *Oklahoma*
[Vashon Coffee Company](#), Ethiopia Yirgacheffe Natural Daniel Miju, *Washington*

CONFECTIONS

[Alma Chocolate](#), Matcha Mint Bar, *Oregon*
[Baci Artisan Chocolatier](#), French Silk, *California*
[Batch PDX](#), Earl Grey & Almond Crisp, *Oregon*
[Chocolatay Confections](#), Sunflower Crunch Cup, *North Carolina*
[Eat Chic Chocolates](#), Dark Chocolate Peanut Butter Cup with Maldon Sea Salt, *New York*
[Eclat Chocolate](#), Green Tea and Roasted Rice Parallel Bar, *Pennsylvania*
[Escazu Artisan Chocolates](#), Earl Grey Dark Chocolate Ganache & Orange Star Anise, *North Carolina*
[Fat Toad Farm](#), Original Goat's Milk Caramel Sauce, *Vermont*
[Feve Artisan Chocolatier](#), Peanut Butter Coconut Chili, *California*
[Fran's Chocolates](#), Dark Chocolate Sauce & Caramel Sauce, *Washington*
[Fruition Chocolate](#), Brown Butter Bourbon Caramels, *New York*
[Good King](#), Harmony Gourmet Snacking Cacao, *Washington*
[Halvah Heaven](#), Silk Road Halvah, *Massachusetts*
[La Vache Microcreamery](#), Citrus Spice Caramels, *Virginia*
[Little Apple Treats](#), California Candy Cap Caramels, *California*
[Mayana Chocolate](#), Coconut Dream Bar & Mayan Spice Bar, *Wisconsin*
[Michael's Chocolates](#), Lemon Burst, *California*
[My Chocolate Soul](#), Almond Crunch, *Illinois*
[Nuubia SF](#), Dark Chocolate Espresso Krispies, *California*
[Patric Chocolate](#), Browned Butter Bar, *Missouri*
[Red Kite Candy](#), Salted Maple Pecan Caramel, *Vermont*
[Sapore Della Vita](#), Cardamom Rose Caramel Sauce, *Florida*
[SWEET55](#), EMJ, *California*

ELIXIRS

[Backyard](#), Citrus and Juniper Shrub, *California*
[Blank Slate Kitchen](#), Black Pepper Rich Simple Syrup, *New York*
[DRAM Apothecary](#), Pine Syrup, *Colorado*
[El Guapo Bitters](#), Chicory Pecan Bitters & Classic Greek Rose Cordial, *Louisiana*
[Element \[Shrub\]](#), Chai Pear Shrub & Blueberry Rosemary Shrub, *Virginia*
[Gardenaire](#), Rhubarb + Basil Shrub & Tomato + Basil Shrub, *Minnesota*
[Girl Meets Dirt](#), Ruby Spiced Apple Shrub, *Washington*
[Golden Bear Bitters](#), Summer Botanical Tonic Syrup, *California*
[Happy Girl Kitchen](#), Pomegranate Jalapeño Shrub, *California*
[Improper Goods](#), The Bitter Housewife Cardamom Bitters, *Oregon*
[Modern Bar Cart](#), Embitterment Chocolate Bitters, *District of Columbia*
[More Good](#), Cassia Kream, *New York*
[Old Friends Farm](#), Ginger Syrup, *Massachusetts*
[Pacific Pickle Works](#), Bloody Mary Elixir, *California*
[Reverend Al's Bona Fide Potents](#), English Cucumber, Lime & Mint Shrub, *Washington*
[Royal Rose Syrups](#), Rose Syrup, *Maine*
[SHED](#), Plum Shiso Shrub, *California*
[Ship to Shore Merchants](#), Poached Pear Shrub, *Illinois*
[Shrub District](#), Just Grapefruit, *District of Columbia*
[Southport Grocery](#), Spiced Orchard Shrub, *Illinois*
[Swallowtail Farm](#), Raspberry Syrup, *Michigan*
[The Vermont Switchel Company](#), Haystackers Switchel, *Vermont*
[Yumé Boshi](#), Ume Plum Syrup, *California*

FISH

[Bon Appetit Management Co. \(Mt. Angel Abbey & Seminary\)](#), Hardwood Hot Smoked Columbia River Chinook Salmon, *Oregon*
[Catalina Offshore Products](#), Catalina's Choice Solid Pack Tuna in Olive Oil, *California*
[Dining at Microsoft](#), Cajun-Cured Salmon, *Washington*
[Fishing Vessel Seafoods](#), Mediterranean (Solid White Albacore Tuna), *Washington*
[Lox, Box, and Barrel](#), Celtic Seafare, Traditional Cold Smoked Salmon, *Texas*
[Pure Alaska Salmon Company](#) with [Ocean Beauty Seafoods](#), Canned Pink Salmon, *Washington*
[SHED](#), Smoked Trout & Smoked Black Cod, *California*
[Tsar Nicoulai Caviar](#), Jordan's Chef Reserve & Wild Cold Smoked Salmon, *California*
[TwoXSea](#), Smoked McFarlands Spring Trout, *California*
[Wildfish Cannery](#), Smoked Canned Geoduck, *Alaska*

HONEY

[Akaka Falls Farm](#), Dark Kiawe Honey, *Hawaii*
[Apoidea Apiary](#), Allegheny Fall Fallopia Wildflower Honey, *Pennsylvania*

Bloom Honey, California Avocado Honey, *California*
Gold Star Honeybees, Gold Star Gold, *Maine*
Harmon's Heavenly Honey, Summer Honey, *Massachusetts*
Hippie Chick Apiary, Honey, *Virginia*
Jacobsen Salt Co. + Bee Local, Pioneer Square & Sauvie Island, *Oregon*
MD Queen Bee, Summer Bloom, *Maryland*
MtnHoney, Sourwood Honeycomb, *Georgia*
Palace Apiaries, Honey, *Pennsylvania*
Red Headed Honey, Wild Michigan Wildflower Honey, *Michigan*
Round Rock Honey, Bourbon Barrel Aged Honey, *Texas*
Sequim Bee Farm, Snowberry Rose, *Washington*
Swarm Chasers Apiary, Wildflower Honey, *Georgia*
Sweet Grass Dairy, Honey, *Georgia*
Urban Bee SF, Tree Blossom Honey- Heath Ceramics, *California*

OILS

Berkeley Olive Grove 1913, California Mission Blood Orange, *California*
Bondolio, Extra Virgin Olive Oil, *California*
Calivirgin - Coldani Olive Ranch, Hot Virgin Jalapeno Olive Oil, *California*
ENZO Olive Oil Company, Organic Basil Crush, *California*
Frantoio Grove, Extra Virgin Frantoio Grove Oil, *California*
Hudson Wines, Titi's Extra Virgin Olive Oil, *California*
Mangini Ranch, Mission Oil & Mangini Ranch Estate Blend Oil, *California*
McEvoy Ranch, Traditional Blend Olive Oil, *California*
Oliver Oil Co., Pecan Oil, *Georgia*
Organic Roots Olive Oil, Organic Arbequina Olive Oil, *California*
Swayne Family Ranch, EVOO Tuscan Blend, *California*

PANTRY

A&A Alta Cucina Italia, Vidalia Chutney, *Georgia*
Aedan, Country Miso, *California*
Akka's Handcrafted Foods, Garlic Relish, *California*
American Spoon, Roasted Tomatillo Salsa, *Michigan*
Black & Bolyard, Bay Leaf Brown Butter, *New York*
Bunches & Bunches, Green: Fire Roasted Green Chile Sauce, *Oregon*
Chaparral Gardens, Ole Mole, *California*
Dress It Up Dressings, Sesame Tahini Dressing, *Maryland*
Finding Home Farms, Organic Maple Syrup, *New York*
Grlk, Fresh Basil Grlk, *Minnesota*
K-Mama Sauce, K-Mama Sauce, *Minnesota*
Le Bon Magot, Tomato and White Sultana Chutney, *New Jersey*
Mt. Capra, Grass-Fed Goat Milk Ghee, *Washington*

Naturally Nutty Foods, Organic Pepita Sun Seed Butter, *Michigan*
'Nduja Artisans, 'Nduja Spread, *Illinois*
Nena's Provisions, Dust Foothills Chili Sauce, *North Carolina*
Off the Deck Hot Sauce, Habanero #HUSTLE, *North Dakota*
Runamok Maple, Rye Barrel Aged Maple Syrup, *Vermont*
Sajen, Sambal Satay, *California*
SanoBe Superfoods, Peanut Butter, *Rhode Island*
Seattle Canning Company, Sonny's Spicy Eggplant Kasundi, *Washington*
Solstice Canyon, The Original Almond Butter, *California*
Spice Mama, Sweet Heat Tomato, *California*
Villa Jerada, Chermoula, *Washington*
Wozz! Kitchen Creations, Spiced Beet Vinegar, *New Hampshire*

PICKLES

Boochcraft, Grapefruit + Hibiscus + Heather Kombucha, *California*
Brew Dr. Kombucha, Mint Lemonade, *Oregon*
Cecelia's Gardens, Green Papaya Thai Kimchi, *California*
Fab Ferments, Pineapple Cilantro Kombucha, *Ohio*
Farmer's Daughter, Nettle Kraut, *North Carolina*
Food and Ferments, Hearts on Fire, *New York*
Fox Point Pickling Company, Spice Market Beans, *Rhode Island*
Gordy's Pickle Jar, Cajun Okra, *District of Columbia*
Grandma's Gourmets, Grandma's Bloody Pickles, *Minnesota*
HEX Ferments, Glow Kraut, *Maryland*
Johnson Berry Farm, MJ's Bread and Butter Pickle & MJ's Basil Bread and Butter Pickle, *Washington*
Olykraut, Cumin Jalapeño Sauerkraut, *Washington*
Pacific Pickle Works, Lemon Verbena Hop-Pickles & Fenn Shui, *California*
Provisions by the Grey Plume, Sauerkraut, *Nebraska*
Real Pickles, Garlic Dill Pickle, *Massachusetts*
Republic of Jam, Pickled Green Plums, *Oregon*
Roots Kitchen and Cannery, Curried Carrot Pickles, *Montana*
Seattle Canning Co., Vashon Island Pickles, *Washington*
SHED, Pickled Shiitake Mushrooms, *California*
Slow Brine, Seed and Salt, *California*
The Brinery, Dill Pickle Sauerkraut & Galaxy Rose Sauerkraut, *Michigan*
The Juice Hive, Shiso Leaf Kimchi & Low Country Kimchi, *South Carolina*

PRESERVES

Akaka Falls Farm, Tahitian Lime Ginger Jelly & Passionfruit Jalapeño, *Hawaii*
American Spoon, Wild Thimbleberry Jam & Chili Jam, *Missouri*
Amour Spreads, Olallaberry Jam, *Utah*

[Atwater's](#), Strawberry Hibiscus Jam, *Maryland*
[Blake Hill Preserves](#), Wild Blueberry and Thyme, *Vermont*
[Christina Maser Co.](#), Jim's Raspberry Jalapeno Pepper Jam, *Pennsylvania*
[Copper Pot & Wooden Spoon](#), Honey Citrus Marmalade, *North Carolina*
[Fiddlehead Farm](#), Roasted Strawberry Preserves, *North Carolina*
[Jamnation](#), Apricot Up in the Moment, *California*
[Johnson Berry Farm](#), Strawberry Basil Jam, *Washington*
[Josephine's Feast](#), Wild Foraged Beach Plum Preserve, *New York*
[Larder & Cupboard](#), Strawberry Lemon Verbena Preserves & Apricot Lemon Thyme Preserves, *Missouri*
[Maui Fruit Jewels](#), Hawaii Fruit Paste - Passion Fruit, *Hawaii*
[Mt. Hope Farms](#), Aronia Haskap Fruit Spread, Columbia Star-Aronia-Lavender Fruit Spread & Spiced Marionberry Fruit Spread, *Oregon*
[Pick and Preserve](#), Peach NC Apple Brandy Butter, *North Carolina*
[Regina's Farm Kitchen](#), Strawberry, Blueberry, and Jalapeño Jam, *Georgia*
[Roots Kitchen & Cannery](#), Sour Plum and Sage, *Montana*
[San Carlos Quince](#), Quince Paste, *Oregon*
[SHED](#), Raspberry Rose Jam, *California*
[Yumé Boshi](#), Ume Plum Jam, *California*

SPIRITS

[Alchemy Distillery](#), Boldt Genever Style Gin, *California*
[Balcones Distilling](#), Baby Blue, *Texas*
[Black Button Distilling](#), Citrus Forward Gin, *New York*
[Catoctin Creek Distillery](#), Roundstone Rye 80 Proof & Roundstone Rye 92 Proof, *Virginia*
[Copper Barrel Distillery](#), White Lightning, *North Carolina*
[Deerhammer Distillery](#), American Single Malt, *Colorado*
[Elixir](#), Calisaya & Fernet dei Fratelli Loreto, *Oregon*
[Fair Game Beverage Co.](#), Flying Pepper Tobago Infused Vodka, *North Carolina*
[Falcon Spirits Distillery](#), Amaro Aplomado, *California*
[Richland Distilling Company](#), Single Estate Virgin Coastal Georgia Rum, *Georgia*
[Spirit Works Distillery](#), Sloe Gin, *California*
[Still 630 Distillery](#), Expedition Rum, *Missouri*
[Van Brunt Stillhouse](#), Bourbon, *New York*
[Venus Spirits](#), Aquavit & Wayward Whiskey Bourbon, *California*
[Vikre Distillery](#), Boreal Juniper Gin & Boreal Cedar Gin, *Minnesota*
[Vivacity Spirits](#), Treos Brandy, *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 15 categories: beer, charcuterie, cheese, chocolate, cider, coffee, confections, elixirs, fish, honey, oils, pantry, 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.

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 Collaborative.