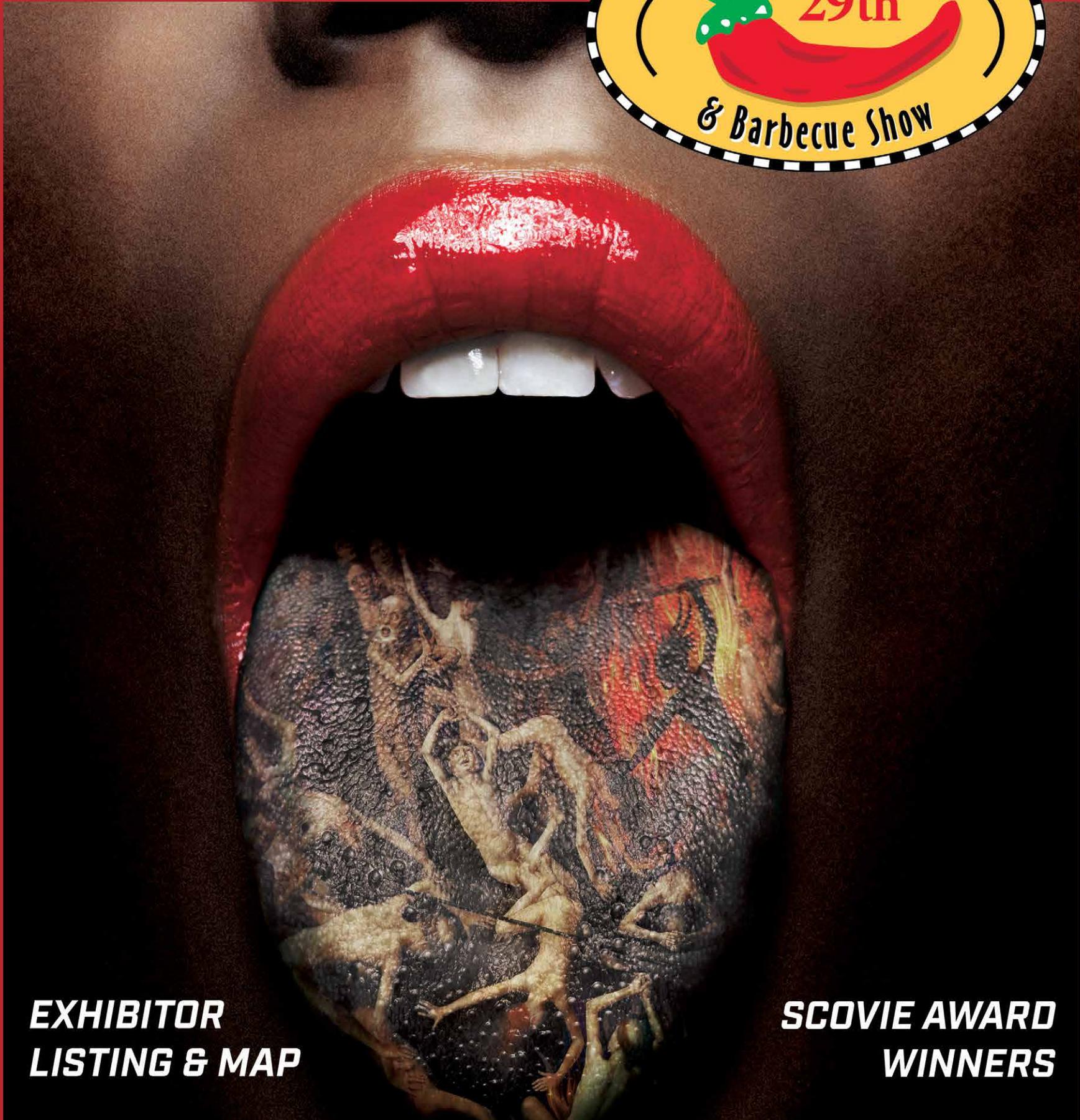


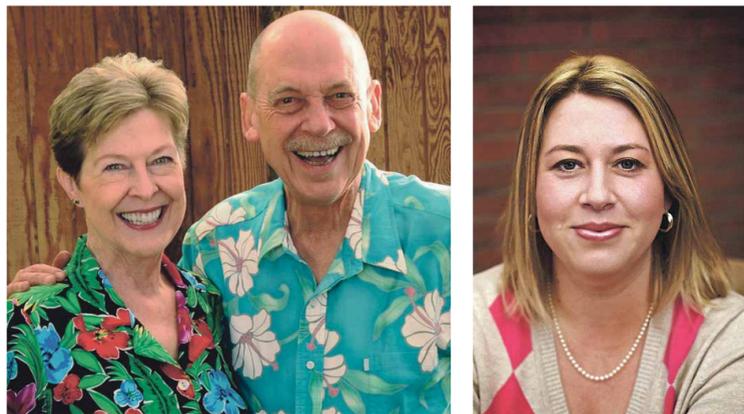
THE HOTTEST SHOW ON EARTH!



**EXHIBITOR
LISTING & MAP**

**SCOVIE AWARD
WINNERS**

A Word From the Show Producers



From left: Mary Jane Wilan, Dave DeWitt and Emily DeWitt-Cisneros, producers of the Fiery Foods and Barbecue Show.

Welcome to our 29th show! We have made a lot of changes in the show this year. Here is a summary of them.

—New advertising plan. We have focused on prime time TV shows on CBS, and now for the first time, we can saturate The Food Network locally with a barrage of TV spots. We thank Sandia Resort and Casino for supporting the show with digital billboards and extensive advertising for the show in the Albuquerque Journal and the Weekly Alibi.

—505 Food Fights in the Eagle Room. There are five food fights during the show to support the charity Project Lunchbox. See the separate articles on the 505 Food Fights for details.

—The cool-down booth is back in the Rotunda area on Saturday and Sunday. Thanks to Van Rixel Bros. Gelato & Sorbet.

—The Exhibitor and Attendee Party will be on site this year in the Eagle Room at 7:30 pm on Saturday and we will present awards for: Most Creative Booth, Most Sales-Oriented Booth, and Most Beautiful Booth. Also, 2017 Scovie winners who are exhibiting will be recognized.

—Our new show sponsors are Melinda's Hot Sauce (one of the 10 best-selling hot sauces in the country) and Chile Pepper magazine, the publication Dave co-founded in 1987.

—Our new media sponsors are KRQE-TV, Coyote102.5 Radio, and 97.3 KISS Radio.

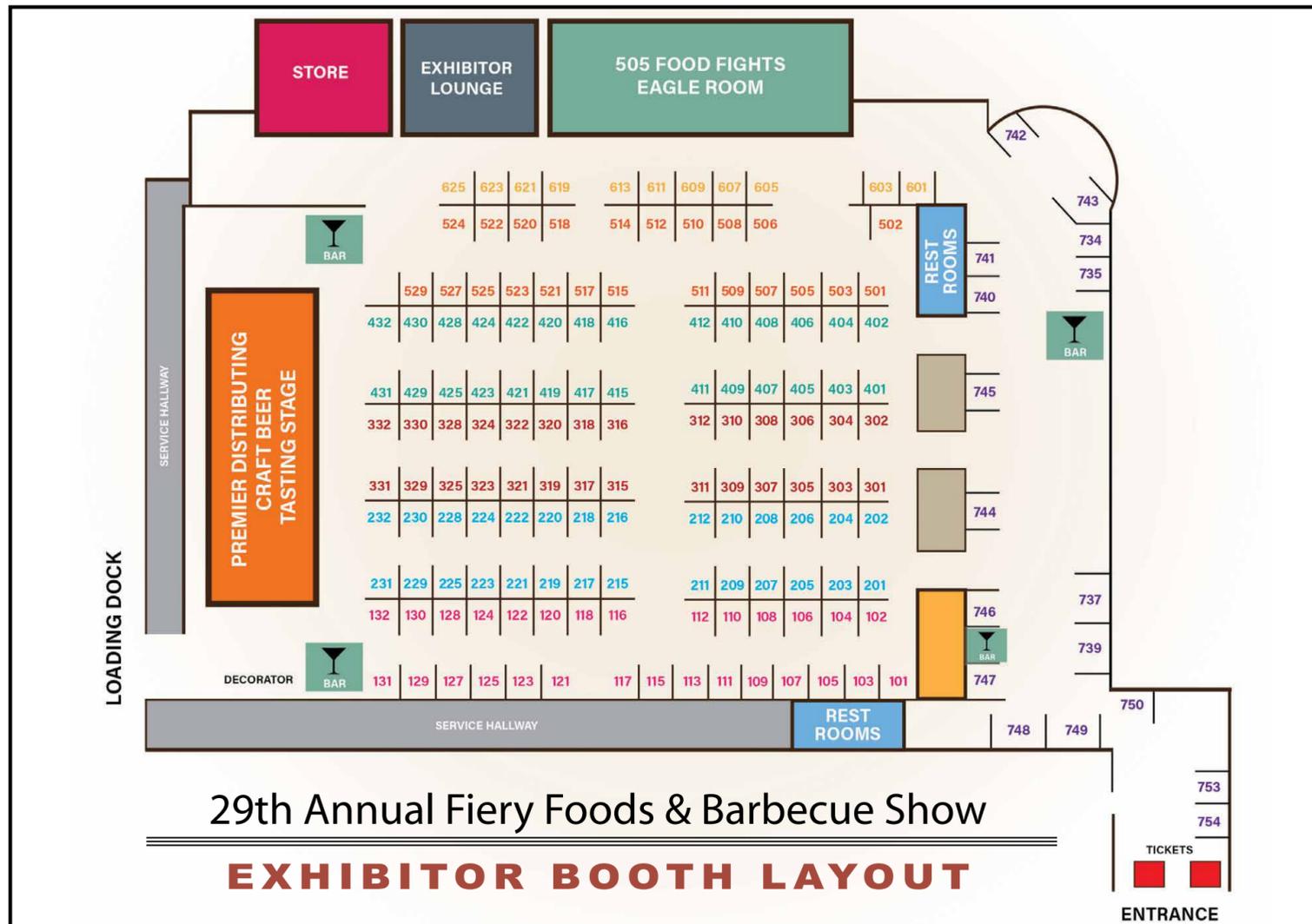
Have a hot time of it!

Dave DeWitt, Mary Jane Wilan, and Emily DeWitt-Cisneros, show producers

In this fiery guide, Dave DeWitt and Janie Lamson help you identify hundreds of the most popular chile pepper varieties. The 400 profiles include all the major types of peppers and are packed with information on culinary use, interesting facts, and chile nomenclature.

Available at
Don's Bookstore
Booth #745, Main Lobby

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amazon



THANK YOU TO OUR 2017 FIERY FOODS & BBQ SHOW & SCOVIE AWARD SPONSORS!



Friday, March 3

11am: Open to Trade only

4pm: Open to General Public and Trade

8pm: Show closes

Saturday, March 4

9am: Open to Trade Only

11am: Show open to General Public and Trade

In the Eagle Room:

12pm: New Mexico Spirits Presentation /Tasting

1pm: 505 Food Fights: Dave Sellers vs. Fernando Ruiz

2pm: Disc-It Demo, Patio

3pm: 505 Food Fights: Christopher Cook vs. Rafael Zamora

5pm: 505 Food Fights: Carrie Eagle vs. Josh Kennon

7pm: Show closes

7:30pm: Exhibitor and attendee party

Sunday, March 5

9am: Open to Trade Only

11am: Open to General Public and Trade

In the Eagle Room:

12pm: Jim Garcia's Tequila Presentation/Tasting

1pm: 505 Food Fights Semi-Final

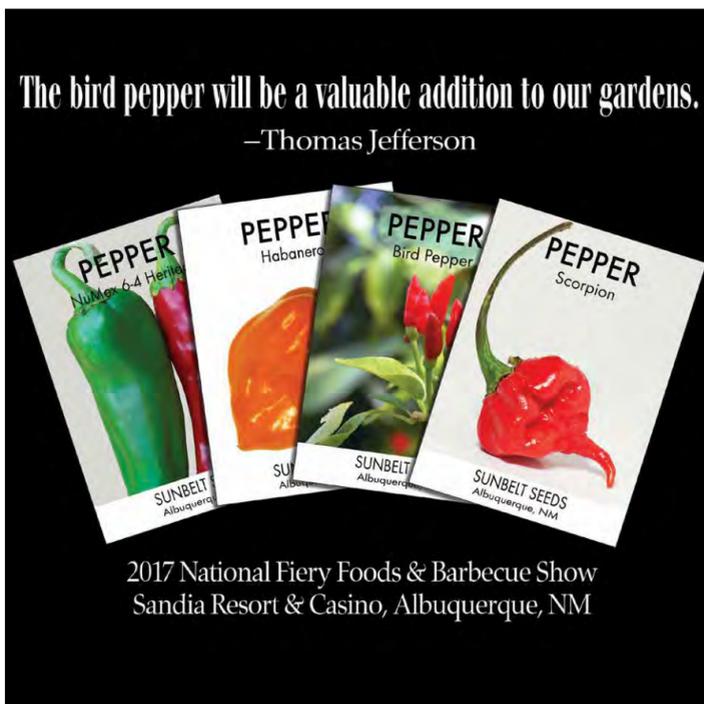
2pm: Disc-It Demo, Patio

3pm: 505 Food Fights FINAL

6pm: Show closes

Get This Year's Official Show Shirt!

Not only was Thomas Jefferson our third president, he was a Founding Foodie and a Founding Gardener. He also loved chile peppers, so our 2017 show shirt is devoted to his chilehead memory.



Above: the design on the back of the shirt. The front has the 2017 Fiery Foods & Barbecue Show logo. Available in black or royal blue!

The shirts are available at the Don's Bookstore booth in the main lobby of the show.

505 Food Fights at the 2017 National Fiery Foods & Barbecue Show

By Stacy Wilson

About 505 Food Fights

505 Food Fights was created by Chef David Ruiz of Pueblo Harvest Café and Stacy Wilson of Just the Best Produce. The vision was simple: bring local chefs together for a great cause. No egos, just great food and great times.



Anyone currently working in the culinary industry is welcome to apply to compete in the Food Fight. All applicants are chosen and paired randomly, entered into a 16 person tournament style bracket, and then the fun begins.

Every 21 days during the season, a Food Fight is held in a different local restaurant. We invite the public into some of the best restaurants in the city to watch local chefs battle in an exciting and crowd engaging 60-minute head to head competition. Before the Fight begins, the contestants receive a basket of three mystery ingredients, which must be used to create two dishes. At the end of the evening, three local judges use a standardized grading matrix to decide who moves on to the next round.

All proceeds from the events are donated to a different local charity, and we have been doing amazing things with the Food Fight! Season 1 launched on July 21st of 2015 and raised \$14,974 over the 10 events in our inaugural season. Season 2 enjoyed similar success, raising \$19,790 over 15 Fights. Season 3 is slated to begin in May of 2017 and we are expecting another amazing year. Our success is a direct result of the amazing support we receive from the public in Albuquerque, Rio Rancho, Santa Fe and many other surrounding cities; our generous restaurant partners: Pueblo Harvest Café, Zacatecas Tacos and Tequila and all of our other host restaurants; our partners in distribution: Just The Best Produce and Above Sea Level; finally, our partners in the community, Preventive Services and Restoration.

For the first time this year, we are having a Special Edition Food Fight during the 2017 National Fiery Foods and Barbecue Show. All of the proceeds generated from this Special Food Fight will benefit **Project Lunchbox**. Project Lunchbox, in conjunction with The Albuquerque Public Schools Foundation,

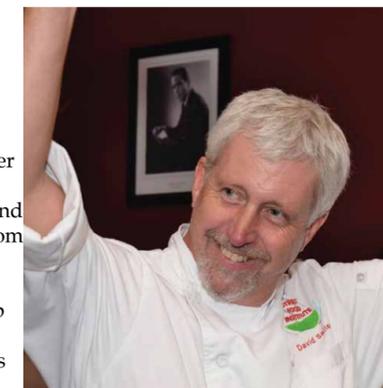
Chefs Competing

- Dave Sellers, *Street Food Institute*
- Fernando Ruiz, *Santacafé*
- Christopher Cook, *Sister*
- Rafael Zamora, *Vintage 423*
- Carrie Eagle, *Farm and Table*
- Josh Kennon, *Fork and Fig*

will assist in relieving the lunch debts of families who have fallen behind on their elementary student's lunch payments. A big thank you to Sunbelt Shows Inc. for their generous donation of event space, the Eagle Room at Sandia Resort and Casino, which will host this Special Edition Food Fight.

Chef Bios

David Sellers
Street Food Institute Program Director



Dave began his culinary career twenty years ago, while living in New Hampshire and completing a B.A in Philosophy from Plymouth State University. Dave started as a baker in an all-organic bakery where he developed a deep appreciation for sustainable, local, from-scratch cooking. These pillars became the basis of his cooking philosophy. Dave moved on to cook in San Francisco and then Santa Fe, where he spent ten years as chef of the venerable Santacafé. Dave then opened his own restaurant, Amavi, to critical acclaim, where both the cuisine and the wine focused on the Mediterranean region. Most recently Dave turned his culinary exploration to New England where he spent four years as the chef of Maxfish, delving deeply into the world of fish and farm-to-table dining. Regional cuisine and teaching have always been a top priority for Dave. He has traveled extensively in both Europe and the Far East researching local cuisines.

Fernando Ruiz
Executive Chef, Santacafé

Chef Fernando Ruiz has been a sous chef or executive chef at other top restaurants in Santa Fe, including Rio Chama, La Boca and Inn of the Anasazi. He became executive chef at Santacafé four years ago. Born in Phoenix and raised in Mexico, he grew up watching his mother and grandmother cooking, the rich smells of *posole*, *menudo* and *barbacoa* filling the air. He said he wanted to be a priest, but instead was drawn to the gang life. Pretty soon he was running drugs and guns, living the high life with women, cars and lots of money. "I made life hell for my mom and dad," "I spent my 21st birthday in jail, sitting in a cell with three other guys. I asked myself if this was what I really wanted or am I going to turn it around," said Ruiz, now 39. "When I got out of jail, I went straight to culinary school in Scottsdale. "I haven't looked back. It just kept getting better and better. You can say food saved my life."



505 Food Fights

Christopher Cook Chef, Sister

Christopher Cook, known as Cookie to most, was raised in Bloomingdale, Ohio. He spent his early years exploring the Appalachian foothills with his small group of friends. At 18 years of age, he left home to attend school at the Columbus College of Art and Design. There he attained a bachelor of fine arts degree before moving to New Mexico. In Albuquerque, Cook began his culinary career. Quickly rising through the ranks of the kitchen he started to take notice of the finer details. To satisfy his curiosity he decided to learn more about food. With the help and support of his wife, Cook has been exploring fields from hunting and gathering to gardening and livestock. Applying what he learns from these experiences, in conjunction with his time in numerous kitchens makes him the chef that he is today.



Rafael Zamora Chef, Vintage 423

Chef Rafael Zamora was born and raised in San Diego California. He has been a chef for the last 16 years, but has spent over 28 years in restaurants industry. Chef Rafael is most passionate about working with seafood, southwestern and French cuisines. He started his career as a dishwasher at The Marriott in San Diego CA in 1989, and has worked as a chef in 14 different states across America. Chef Zamora specializes in integrating Latin American flavors with the experience of fine dining. Chef Rafael has participated in several other challenges including Chef Knockout in 2010, Season 1 of the 505 Food Fights and the Latino Food Festival in 2017.



Carrie Eagle Executive Chef, Farm & Table

Chef Carrie Eagle brings over fifteen years of experience to Albuquerque's culinary scene as the Executive Chef of Farm & Table, located on a ten-acre farm in the city's North Valley. Chef Eagle began her career by helping to open one of Albuquerque's most popular pizza establishments, JC's New York Pizza Department in 2002. In 2005 she took her culinary passions to the kitchens of Season's, Zinc and Savoy where she specialized in party execution, which led to her first role



as executive chef for the local catering company Taste. In 2010, Chef Eagle opened Albuquerque's first premium fish and seafood restaurant Desert Fish, which was recognized as Albuquerque's Best New Restaurant and Best Fish Restaurant in its first year of operation. Most recently, Chef Eagle has been a proud participant in several local culinary challenges and fundraising events including the Street Food Institute's Latino Chef Competition, 505 Food Fights, La Montanita Coop Celebrity Organic Chef Challenge, Duke It Out, Women in Creativity and others in our fine city. Chef Eagle was one of a handful of New Mexico chefs to compete on the popular Food Network show *Chopped* in 2016 and won her episode. "It's thrilling to be part of the burgeoning, ever evolving culinary movement in the 505. We have a growing community of people in our town who are invested in supporting local restaurant business and a group of chefs willing to go all in on the effort. It's an honor to be involved with others who are passionate about what sustains us all. For the love of the food!"

Josh Kennon Chef, Fork & Fig

Chef Josh Kennon is a Deming native and local restaurateur. Kennon trained at Le Cordon Bleu and honed his expertise in restaurant kitchens and private chef gigs from Los Angeles to Phoenix. He joined the open market in Albuquerque in January of 2015 when he opened Fork & Fig. While Kennon is a chef by trade, he also enjoys working construction; he even finished the modern eatery's interior himself, including the rustic tables located in his restaurant. Fork and Fig specializes in fresh food without a freezer or fryer! The restaurant has received many accolades in their first year of opening, including Best New Restaurant by *Albuquerque The Magazine*.



505 Food Fights

Schedule for Food Fights

The Fights will occur in the Eagle Meeting Rooms A&B, a large facility off the lobby on the east side of the show hall.

SATURDAY, MARCH 4—PRELIMINARIES

1:00 PM

Dave Sellers vs. Fernando Ruiz

3:00 PM

Christopher Cook vs. Rafael Zamora

5:00 PM

Carrie Eagle vs. Josh Kennon

SUNDAY, MARCH 5—SEMI-FINAL AND FINAL

1:00 PM

2nd and 3rd Place Winners from Saturday

3:00 PM

1st Place Saturday Winner vs. Winner of the 1 PM Fight



**Do you want to own
the official show poster?**

**No, you need
to own it!**

Available at Melinda's booth 734 and 735 in the main lobby (look for the huge bottle), and Don's Bookstore in the main lobby.

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BOOTH #109, 111 & 113



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Melinda's Sponsors the Hottest Show on Earth

By Dave DeWitt

In 1989, I was in my third year as editor of *Chile Pepper Magazine*, the hottest pepper in the world was thought to be the habanero, and Greg and David Figueroa launched Melinda's Habanero Pepper Sauce. It was inevitable that the two entities would promote each other and for years the magazine featured the habanero in articles and recipes, and Melinda's advertised their habanero sauces and exhibited in our National Fiery Foods and Barbecue Show. With the country now crazy about the habanero, I coauthored *The Habanero Cookbook* with Nancy Gerlach that was published in 1995. Now, twenty-seven years after our initial collaborations, both Melinda's and *Chile Pepper* are sponsors of our show! It will be quite a reunion. And how did the Melinda's brand come about? The Figueroa Brothers put it this way:

Melinda's hot pepper sauces were created from a passion for exotic food and international flavor. The Figueroa brothers grew up in New Orleans, a culinary melting pot of Caribbean,

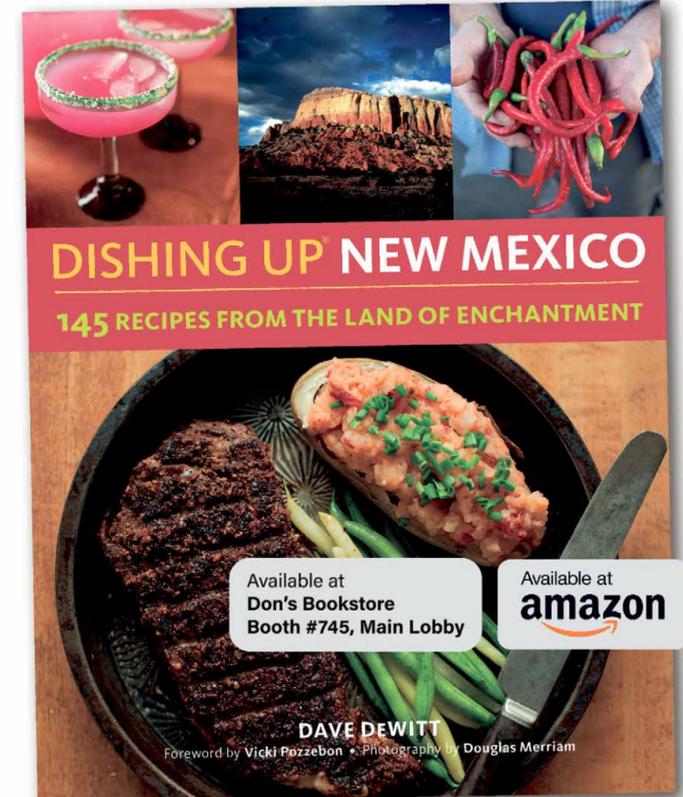
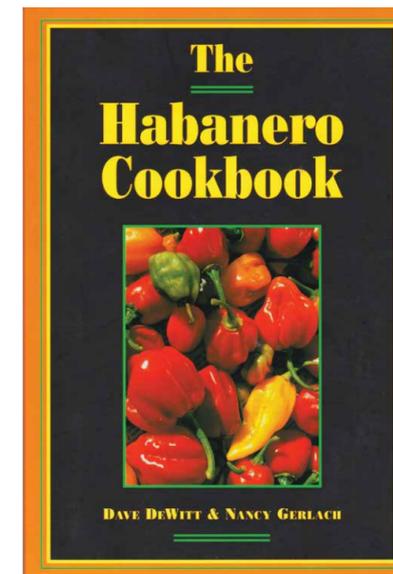
African and European cuisines. Habanero peppers always grew in their garden and their home was always filled with the heavenly aromas of Caribbean, Latin America and Mediterranean spices. Their mother is a gourmet cook and their father loves it spicy. He always had a fresh habanero and onion sauce handy to add some more heat to their family meals.

As adults, they traveled the globe, eager to experience new ideas and to be inspired by new ingredients. It wasn't long before they decided to share their passion with the world.

And in 1989, Melinda's hot pepper sauces set the culinary world on fire! It was the first brand to truly balance fire and flavor. The first brand to introduce America to the habanero chile pepper, and the first to introduce a pepper sauce with a variety of heat levels. The Figueroa Brothers' early success was recognized



locally and nationally in the press and by October 1992, at the ages of 24 and 25, they were featured in *Entrepreneur Magazine* "40 Under 40" issue. The magazine stated, "the Figueroa Brothers have done more for the promotion of the habanero pepper than any other company. They made the habanero a household word."



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DAVE DEWITT

Foreword by Vicki Pozzebon • Photography by Douglas Merriam

2017 Scovie Awards Winners Report



BY DAVE DEWITT

Our 20th annual Scovie Awards Competition had a record 131 companies entered with 100 of those companies winning at least one award. The entries came from 34 states and five countries: The U.S., Australia, Hungary, Croatia, and Canada. There are quite a few exhibitors in the this show with multiple Scovie Awards winnings for 2017:

Frog Bone Cajun Sauces (8)

Sadie's of New Mexico (8)

CRC BBQ (7)

Melinda's Hot Sauce (5)

Aunty Lilikoi Passion Fruit Products (4)

Burns and McCoy Sauce Company (4)

Char Man Brand Hot Sauce (4)

Mikey V's Foods (4)

Sauce Goddess (4)

These companies will be recognized at our Exhibitor and Attendee Party in the Eagle Room, starting at 7:30 pm on Saturday, March 4.

Congratulations to this year's Grand Prize Winners: Rose City Pepperheads for the Tasting Division, and 7Five for the Marketing and Advertising Division.



SCOVIE GRAND PRIZE WINNERS receive a Disc-It Portable Outdoor Cooker. Check out the amazing Disc-It and taste some great food at Booths #109, 111, 113

Call for Entries! 2018 Scovie Awards

Early Bird Special is Monday, June 12 through Monday, July 10, 2017

Accept No Imitations!

Categories Include
Hot Sauce • Salsa
BBQ Sauce
Beverages
Candy • Jams
Snacks
Meat • Cheese
And More!

The Scovie Awards was named after Wilber Scoville, inventor of the Scoville Heat Scale. Make sure you're entering the Scovies and not a copycat contest.

Whether you're a beginning sauce maker with just one product, or an established pro with a whole product line, the Scovie Awards is the place to see how you measure up to the competition.

In its 21st year, the Scovie Awards is the original and longest-running spicy food contest in the country.

Judging is 100% blind, and the judges are professionals from the food, beverage, advertising, and hospitality industries.

www.scovieawards.com
or Emily at
505.873.8680



BARBECUE SAUCE

American Style Hot

1ST PLACE
Smoky Jon's Fiery Gourmet Supreme BBQ Sauce
Smoky Jon's #1 BBQ
Smoky Jon Olson
501 Muir Drive
Madison, WI 53704
(608) 244-5621
smokyjon@charter.net
www.smokyjons.com

2ND PLACE

Woody's Hickory Hot Bar-B-Q Sauce
Woody's Bar B Q Sauce Co.
William Wood
PO Box 66
Waldenburg, AR 72475
(870) 974-3576
woodybbq@ricebelt.net
www.buwoodysauce.com

3RD PLACE

Firefly's BBQ Beelzebar Sauce
Firefly's Bodacious BBQ
Steve Uliss
350 East Main Street
Marlborough, MA 01752
(508) 277-9672
elizabeth@fireflybbq.com
www.fireflybbq.com

BARBECUE SAUCE

American Style Mild

1ST PLACE
Firefly's BBQ Memphis Sauce
Firefly's Bodacious BBQ
Steve Uliss
350 East Main Street
Marlborough, MA 01752
(508) 277-9672
elizabeth@fireflybbq.com
www.fireflybbq.com

2ND PLACE

Camp Fire BBQ Sauce
Stump Chunks LLC
Sylvain Roy
8 Industrial Park Drive
Hooksett, NH 03106
(603) 935-5405
sylvain@stumpchunks.com
www.stumpchunks.com

3RD PLACE

Dixie Red Old Southern BBQ
Claire Terrones
PO Box 251307
St. Paul, MN 55125
claire@oldsouthernbbq.com
www.oldsouthernbbq.com

BARBECUE SAUCE

Diet Friendly

1ST PLACE
Big & Tangy Black Pepper Sauce
Sauce Goddess
Jennifer Reynolds
4804 Academy St #3
San Diego, CA 92109
(619) 990-8684
jreynolds@saucegoddess.com
www.saucegoddess.com

2ND PLACE

Davis 1929 Sauce
Davis Sauces, LLC
Donna Shelton
322 Evian Way
Peachtree City, GA 30269
(770) 486-0871
mmsshelton@att.net



2ND PLACE
Fessler's BBQ Sauce
Fessler's Sauces
Julie Fessler
8930 N. Christine Dr.
Brighton, MI 48114
(810) 844-1467
julie@fesslersauces.com
www.fesslersauces.com

3RD PLACE

Spicy Hickory Smoke Southern Belles BBQ
Jacqueline Brooks
5325 Westbard Ave
Bethesda, MD 20816
(202) 421-3987
jbrooks32@gmail.com
www.southernbellesbbq.com



3RD PLACE
Full Boar BBQ Sweet & Spicy BBQ Sauce
Sauce has the flavors to tackle any meat. Slather it on your beef, chicken, pork and more, this sauce will deliver the perfect blend of sweet & heat. Fire up the grill or smoker and go Full Boar with your next meal.

3RD PLACE

Sweet & Tangy Marinade and Mop Sauce
Sauce Goddess
Jennifer Reynolds
4804 Academy St #3
San Diego, CA 92109
(619) 990-8684
jreynolds@saucegoddess.com
www.saucegoddess.com

BARBECUE SAUCE

Fruit-Based Hot

1ST PLACE
Hot & Sassy Peach Southern Belles BBQ
Jacqueline Brooks
5325 Westbard Ave
Bethesda, MD 20816
(202) 421-3987
jbrooks32@gmail.com
www.southernbellesbbq.com



With all that juice and all that jazz – Georgia Peaches are all kinds of bad! Don't step to her unless you're prepared for some fire in your life. It's alright, don't be scared! Hot N Sassy Peach is spicy on the outside but juicy n' sweet. Tell me, ladies and gentlemen, can you stand the heat?

2ND PLACE

Spicy Peach Habanero BBQ Sauce
B'z BBQ Company
Bradley Hammond
7147 Silverwind Circle
Colorado Springs, CO 80923
(719) 271-6881
bzbqco@gmail.com
www.bzbqco.com

3RD PLACE

Mikey V's 'Hall of Flame' Red Raspberry Reaper BBQ Sauce
Mikey V's Foods
Michael Valencia
107 D B Wood RD
Georgetown, TX 78628
(909) 841-4005
mikeyvsfoods@yahoo.com
www.mikeyvsfoods.com

BARBECUE SAUCE

3RD PLACE

Pineapple Habanero Sloppy 2nds
Jimmie Gehris
140 Niantic RD
Barto, PA 19504
(610) 703-8163
thehawhouse@gmail.com
www.thehawhouse.com

BARBECUE SAUCE

Fruit-Based Mild

1ST PLACE
Blueberry Blues Southern Belles BBQ
Jacqueline Brooks
5325 Westbard Ave
Bethesda, MD 20816
(202) 421-3987
jbrooks32@gmail.com
www.southernbellesbbq.com



3RD PLACE
The Shed Spicy Mustard and Mop Sauce
Craig Orrison
1801A Government St
Ocean Springs, MS 39564
(228) 218-7501
sales@theshedbbq.com
www.theshedbbq.com

2ND PLACE

Mikey V's 'Hall of Flame' Cherry BBQ Sauce
Mikey V's Foods
Michael Valencia
107 D B Wood RD
Georgetown, TX 78628
(909) 841-4005
mikeyvsfoods@yahoo.com
www.mikeyvsfoods.com

3RD PLACE

Uncle Jimi's Almost World Famous BBQ Sauce
Uncle Jimi's Almost World Famous
James Brush
1622 SW 3rd Ter
Cape Coral, FL 33991
(305) 731-9233
vintagevine@hotmail.com
www.unclejimisbbq.com



Uncle Jimi's delivers a clean label sauce packed with flavor that hugs your food while grilling. Teases the taste buds up front with a kick of chipotle in the back.

BARBECUE SAUCE

Mustard Mild

1ST PLACE
Back Roads BBQ Sauce
Stump Chunks LLC
Sylvain Roy
8 Industrial Park Drive
Hooksett, NH 03106
(603) 935-5405
sylvain@stumpchunks.com
www.stumpchunks.com

2ND PLACE

Southern Sun Old Southern BBQ
Claire Terrones
PO Box 251307
St. Paul, MN 55125
claire@oldsouthernbbq.com
www.oldsouthernbbq.com

3RD PLACE
The Shed Spicy Mustard and Mop Sauce
Craig Orrison
1801A Government St
Ocean Springs, MS 39564
(228) 218-7501
sales@theshedbbq.com
www.theshedbbq.com

BARBECUE SAUCE

Specialty Chile

1ST PLACE
Uncle Jimi's Almost World Famous BBQ Sauce
Uncle Jimi's Almost World Famous
James Brush
1622 SW 3rd Ter
Cape Coral, FL 33991
(305) 731-9233
vintagevine@hotmail.com
www.unclejimisbbq.com



Uncle Jimi's delivers a clean label sauce packed with flavor that hugs your food while grilling. Teases the taste buds up front with a kick of chipotle in the back.

2ND PLACE

Southern Heat Southern Belles BBQ
Jacqueline Brooks
5325 Westbard Ave
Bethesda, MD 20816
(202) 421-3987
jbrooks32@gmail.com
www.southernbellesbbq.com



We search for something that gets to the very heart of the heat, some kind of balance that tempers our desires.... This is the delicious balance at the heart of our Southern Heat. When it's so hot you can't think straight and you taste the sweetness of temptation.... Don't you need some heat?

3RD PLACE

Chipotle BBQ Melbourne Hot Sauce
Richard Nelson
5/34 Wellington St.
St. Kilda, Victoria AUSTRALIA 03182
(6142) 066-3897
melbournehotsauce@gmail.com
www.melbournehotsauce.com

2017 Scovie Award Winners

BARBECUE SAUCE

Unique

1ST PLACE

Smoky Jon's Fiery Gourmet Supreme BBQ Sauce

Smoky Jon's #1 BBQ

Smoky Jon Olson

501 Muir Drive

Madison, WI 53704

(608) 244-5621

smokyjon@charter.net

www.smokyjons.com

2ND PLACE

Chicago Blue

Old Southern BBQ

Claire Terrones

PO Box 251307

St. Paul, MN 55125

claire@oldsouthernbbq.com

www.oldsouthernbbq.com

3RD PLACE

Papa's Golden Spur BBQ Sauce

Indian Time

Dana Dees

235 Lingefelt Lane

Canton, GA 30115

(734) 730-0164

indiantimell@gmail.com

www.papasgoldenspur.com

BARBECUE SAUCE

Vinegar Hot

1ST PLACE

The Shed Spicy Vinegar

The Shed Saucery

Craig Orrison

1801A Government St

Ocean Springs, MS 39564

(228) 218-7501

sales@theshedbbq.com

www.theshedbbq.com

2ND PLACE

Smoky Jon's Fiery

Gourmet Supreme BBQ Sauce

Smoky Jon's #1 BBQ

Smoky Jon Olson

501 Muir Drive

Madison, WI 53704

(608) 244-5621

smokyjon@charter.net

www.smokyjons.com

3RD PLACE

Woody's Original Hot Bar-B-Q Sauce

Woody's Bar B Q Sauce Co.

William Wood

PO Box 66

Waldenburg, AR 72475

(870) 974-3576

woodybbq@ricebelt.net

www.buywoodyssauce.com

BARBECUE SAUCE

Vinegar Mild

1ST PLACE

CRB BBQ Riley's Triple R Sauce

CRB BBQ

Kevin Riley

PO Box 2696

Coppell, TX 75019

(214) 636-6340

kevin@crbbq.com

www.crbbq.com



A BBQ sauce 7 years in the making. This sauce is a perfect blend of sweet and spices giving Triple R Sauce its one-of-a-kind taste. It's great on chicken, beef, and pork or on the side as dipping sauce.

2ND PLACE

The Shed Spicy Vinegar

The Shed Saucery

Craig Orrison

1801A Government St

Ocean Springs, MS 39564

(228) 218-7501

sales@theshedbbq.com

www.theshedbbq.com

3RD PLACE

Woody's Original Mild Bar-B-Q Sauce

Woody's Bar B Q Sauce Co.

William Wood

PO Box 66

Waldenburg, AR 72475

(870) 974-3576

woodybbq@ricebelt.net

www.buywoodyssauce.com

BEVERAGES-HOT AND SPICY

Alcoholic

1ST PLACE

Demitri's Bloody Mary

Seasoning Chipotle-Habanero

Demitri's Gourmet Mixes

Demitri Pallis

8230 5th Ave S Suite A

Seattle, WA 98108

(800) 627-9649

sales@demitris.com

www.demitris.com

2ND PLACE

What The Chuck Mix For Michelada

What The Chuck Mix

Chuck Smith

402-A West Palm Valley Blvd. Ste. 228

Fort Collins, CO 80525

(720) 219-0645

info@whatthechuckmix.com

www.whatthechuckmix.com

3RD PLACE

Santa Fe Mixes Hatch

Green Chile Bloody Mary Mix

Mix

Apple Canyon Gourmet, Inc

Anna Herrera-Shawver

6025 Coronado Ave NW Suite B

Albuquerque, NM 87109

(505) 332-2000

anna@applecanyon.com

www.applecanyon.com

BEVERAGES-HOT AND SPICY

Non-Alcoholic

1ST PLACE

Demitri's Bloody Mary

Seasoning Chipotle-Habanero

Demitri's Gourmet Mixes

Demitri Pallis

8230 5th Ave S Suite A

Seattle, WA 98108

(800) 627-9649

sales@demitris.com

2ND PLACE

Mary's Morning FiXXer by

Bolder Beans

Bolder Beans

Rogue Edwards

9813 Quay Way

Westminster, CO 80021

(720) 635-2150

rogue@bolderbeans.com

www.bolderbeans.com

3RD PLACE

What The Chuck Hot for

Woody Mary

What The Chuck Mix

Chuck Smith

402-A West Palm Valley Blvd. Ste. 228

Round Rock, TX 78664

(512) 820-2175

info@whatthechuckmix.com

www.whatthechuckmix.com

BEVERAGES-NOT HOT AND SPICY

Alcoholic

1ST PLACE

Mary's Morning FiXXer by

Bolder Beans

Bolder Beans

Rogue Edwards

9813 Quay Way

Westminster, CO 80021

(720) 635-2150

rogue@bolderbeans.com

www.bolderbeans.com

2ND PLACE

What The Chuck Mix For

Margarita

What The Chuck Mix

Chuck Smith

402-A West Palm Valley Blvd. Ste. 228

Round Rock, TX 78664

(512) 820-2175

info@whatthechuckmix.com

www.whatthechuckmix.com

3RD PLACE

Original Bloody Mary Mix

Burns And McCoy Sauce

Company

Jay Turner

4900 Boardwalk Drive A205

Fort Collins, CO 80525

(720) 219-0645

jtuner@burnsandmccoy.com

www.burnsandmccoy.com

BEVERAGES-NOT HOT AND SPICY

Non-Alcoholic

1ST PLACE

Mary's Morning FiXXer by

Bolder Beans

Bolder Beans

Rogue Edwards

9813 Quay Way

Westminster, CO 80021

(720) 635-2150

rogue@bolderbeans.com

www.bolderbeans.com

2ND PLACE

What The Chuck Mix For

Bloody Mary

What The Chuck Mix

Chuck Smith

3RD PLACE

Original Bloody Mary Mix

Burns And McCoy Sauce

Company

Jay Turner

4900 Boardwalk Drive A205

Fort Collins, CO 80525

(720) 219-0645

jtuner@burnsandmccoy.com

www.burnsandmccoy.com

CONDIMENTS-HOT & SPICY

Chile Oil/Dipping Oil

1ST PLACE

Spicy Italian Sun Dried

Tomato Olive Oil Herb

Blend

The Spice Lab

Angie Niehoff

3181 W. McNab Road

Pompano Beach, FL 33069

(561) 868-0297

press@thespiceclub.com

www.thespiceclub.com

2ND PLACE

Jillipepper Fiesta Pepper

Jillipepper

jilli@jillipepper.com

3RD PLACE

Habanero Olive Oil

Sutter Buttes Natural and

Artisan Foods

Alka Kumar

2204 California Street

Sutter, CA 95982

(530) 763-7921

admin@sutterbuttesoliveoil.com

www.sutterbuttesoliveoil.com

CONDIMENTS-HOT & SPICY

Horseradish

1ST PLACE

Bayou Cocktail

Frog Bone Cajun Sauces, LLC

Keith Jenkins

13406 Seymour Meyers Blvd. Suite 13

Covington, LA 70433

kjenkins@frog-bone.com

www.frog-bone.com

2ND PLACE

Saucy Mama Creamy

Horseradish

Barhyte Speciality Foods

Colette Harris

18861 SW Martinazzi Ave. Suite 203 B

Tualatin, OR 97062

(800) 407-9241

colette@barhyte.com

www.barhyte.com

3RD PLACE

Demitri's Bloody Mary

Seasoning Horseradish

Seasoning Gourmet Mixes

Demitri Pallis

8230 5th Ave S Suite A

Seattle, WA 98108

(800) 627-9649

sales@demitris.com

www.demitris.com

CONDIMENTS-HOT & SPICY

Non-Alcoholic

1ST PLACE

Melinda's All-Natural

Ghost Ketchup

Melinda's

2017 Scovie Award Winners

3RD PLACE
Cajun Gator Bite
 Top Secret Gourmets
 Lawrence Sayre
 112 Fineview Road
 Camp Hill, PA 17011
 (717) 736-9490
 bluegourmet@comcast.net
 www.TopSecretGourmets.com

FRESH SALSA

Hot

1ST PLACE

Chato's Gourmet Salsa Hot
 Chato's Gourmet Salsa, LLC
 Rodney Chavez
 16469 NW Charlais St
 Beaverton, OR 97006
 (503) 718-8183
 sonokid503@yahoo.com

2ND PLACE

Sadie's Restaurant Fresh Salsa
 Sadie's of New Mexico
 6230 4th St. NW
 Albuquerque, NM 87107
 (505) 345-5339
 steven@sadiesofnewmexico.com
 www.sadiesalsas.com

3RD PLACE

Habanero
 Penny's Salsa
 Jim
 4718 B Street NW
 Auburn, WA 98001
 jima@pennysalsa.com

FRESH SALSA

Medium

1ST PLACE

Pico de Gallo
 Penny's Salsa
 Jim
 4718 B Street NW
 Auburn, WA 98001
 jima@pennysalsa.com

2ND PLACE

Olympus Fare Zeus
 Medium Fresh Salsa
 Olympus Fare, LLC
 Stacy Pillera
 6119 Meadowwood Ln
 Grand Blanc, MI 48439
 (248) 343-4192
 olympussalsa@gmail.com
 www.olympussalsa.com

3RD PLACE

Medium
 Penny's Salsa
 Jim
 4718 B Street NW
 Auburn, WA 98001
 jima@pennysalsa.com

FRESH SALSA

Mild

1ST PLACE

Olympus Fare Aphrodite
 Mild Fresh Salsa
 Olympus Fare, LLC
 Stacy Pillera
 6119 Meadowwood Ln
 Grand Blanc, MI 48439
 (248) 343-4192
 olympussalsa@gmail.com
 www.olympussalsa.com

2ND PLACE

Rojo's Organic Mild Salsa
 Simply Fresh Foods
 Jeff Wagner
 11215 Knott Ave
 Cypress, CA 90630
 (714) 684-7234
 jwagner@simplyff.com
 www.rojosalsa.com

3RD PLACE

Pico de Gallo
 Penny's Salsa
 Jim
 4718 B Street NW
 Auburn, WA 98001
 jima@pennysalsa.com

FRESH SALSA

Specialty Chile

1ST PLACE

Rojo's Organic Chipotle Salsa
 Simply Fresh Foods
 Jeff Wagner
 11215 Knott Ave
 Cypress, CA 90630
 (714) 684-7234
 jwagner@simplyff.com
 www.rojosalsa.com

2ND PLACE

Habanero
 Penny's Salsa
 Jim
 4718 B Street NW
 Auburn, WA 98001
 jima@pennysalsa.com

3RD PLACE

Rojo's Organic Hatch Chile Salsa
 Simply Fresh Foods
 Jeff Wagner
 11215 Knott Ave
 Cypress, CA 90630
 (714) 684-7234
 jwagner@simplyff.com
 www.rojosalsa.com

FRESH SALSA

Unique

1ST PLACE

Rojo's Salsa Verde
 Simply Fresh Foods
 Jeff Wagner
 11215 Knott Ave
 Cypress, CA 90630
 (714) 684-7234
 jwagner@simplyff.com
 www.rojosalsa.com

2ND PLACE

Chato's Gourmet Salsa Hot
 Chato's Gourmet Salsa, LLC
 Rodney Chavez
 16469 NW Charlais St
 Beaverton, OR 97006
 (503) 718-8183
 sonokid503@yahoo.com

3RD PLACE

Guacatillo
 Penny's Salsa
 Jim
 4718 B Street NW
 Auburn, WA 98001
 jima@pennysalsa.com

HOT SAUCE

All-Natural

1ST PLACE

Melinda's Mango Habanero Hot Sauce
 Melinda's
 David Figueroa
 1740 Hurd
 Irving, TX 75038
 (504) 319-8196
 david@melindas.com
 www.melindas.com

2ND PLACE

Melinda's Garlic Habanero Hot Sauce
 Melinda's
 David Figueroa
 1740 Hurd

HOT SAUCE

Irving, TX 75038
 (504) 319-8196
 david@melindas.com
 www.melindas.com

3RD PLACE

Year of the Dog
 Lucky Dog Hot Sauce
 Scott Zalkind
 448 Grove Way
 Hayward, CA 94541
 (510) 861-9625
 luckydoghotsauce@gmail.com
 www.luckydoghotsauce.com

HOT SAUCE

Fruit

1ST PLACE

Lime Cilantro
 Fire Fruits International LLC
 Paco Brignoni
 6733 Tamarind Circle
 Orlando, FL 32819
 paco@firefruits.com
 www.firefruits.com



Lime and cilantro balance each other perfectly. The zingy hit of citrus, the refreshing, herbal taste of cilantro and the heat from the habaneros creates the "Perfect Storm" for your taste buds. Give zesty flavor to your favorite food. Try it and you will get hooked!!!

2ND PLACE

Raspberry Habanero
 Rose City Pepperheads
 Susan McCormick
 16285 SW 85th Ave Suite 403
 Portland, OR 97224
 (503) 329-8081
 rosecitypepperheads@gmail.com
 www.rosecitypepperheads.com

3RD PLACE

Dat's My'en Smokey Sweet Pineapple Hot Sauce
 Pi Rho Peppers
 Mark Robbins
 1230 Wood Berry DR
 Mountain Top, PA 18707
 (570) 417-7712
 mrobbins33@yahoo.com
 www.pirhopeppers.com

HOT SAUCE

Habanero

1ST PLACE

Mark's Habanero Hot Sauce
 Taste Research LLC
 Timothy Ngai
 Eagle Pass, TX 78852
 (479) 599-9769
 sara.cooke@padillaism.com
 (503) 784-5395
 ngai.timothy@gmail.com
 www.tasteresearch.com



Mark's Habanero Hot Sauce is a Caribbean style sauce that is sweet, smoky, and spicy. It is also thick enough to stay on your favorite foods. Enjoy this sauce on everything from Mexican food to barbecue, and beyond.

2ND PLACE

Pineapple and Habanero Hot Sauce
 Bravado Spice
 Vince Blasco
 7070 W 43rd St. Suite 113
 Houston, TX 77008
 (312) 339-1971
 vince@bravadospice.com
 www.bravadospice.com

3RD PLACE

Volcano Sunrise
 Simply Sauces
 James Muia
 479 Acme Company St.
 Broadway, VA 22815
 (540) 560-0263
 james@furioussauces.com
 www.furioussauces.com



Volcano Sunrise delivers a volcanic eruption of mango and sweetness with a kick! This sauce is amazing on everything. From your favorite pizza, to your favorite wings, you can't go wrong with our award winning and best selling sauce!

HOT SAUCE

Louisiana Style

1ST PLACE

Frankie V's Orange Label
 Frankie V's Kitchen
 Frankie Valdez
 11035 Switzer Ave
 Dallas, TX 75238
 (214) 244-3935
 karen@frankievskitchen.com
 www.frankievskitchen.com

2ND PLACE

El Yucateco Red Habanero Hot Sauce

Padillaism
 Sara Cooke
 PO Box 783
 Eagle Pass, TX 78852
 (479) 599-9769
 sara.cooke@padillaism.com

3RD PLACE

Cry Baby Craig's
 Cry Baby Craig's Hot Sauce
 Craig Kaiser
 359 13th Ave NE
 Minneapolis, MN 55413
 (952) 292-4929
 craig@crybabycraigs.com
 www.crybabycraigs.com

HOT SAUCE

Medium

1ST PLACE

Char Man Original
 Char Man Brand
 Chris Sutton
 597 Thomas St.
 Oak View, CA 93022
 (802) 815-7222
 charmanbrand@gmail.com
 www.charmanbrand.com

2ND PLACE

Char Man Verde
 Char Man Brand
 Chris Sutton
 597 Thomas St.
 Oak View, CA 93022
 (802) 815-7222
 charmanbrand@gmail.com
 www.charmanbrand.com

3RD PLACE

Goldson's MoreFire! Hot Sauce
 Goldson Gourmet
 Kenrick Goldson
 740 E Franklin St
 Oviedo, FL 32765
 (407) 900-7724
 goldson@morefirehotsauce.com
 www.morefirehotsauce.com

HOT SAUCE

Specialty Chile

1ST PLACE

Reaper Verde Sauce
 Burns And McCoy Sauce Company
 Jay Turner
 4900 Boardwalk Drive A205
 Fort Collins, CO 80525
 (720) 219-0645
 jturner@burnsandmccoy.com
 www.burnsandmccoy.com

2ND PLACE

Frogs of the Bayou
 Frog Bone Cajun Sauces, LLC
 Keith Jenkins
 13406 Seymour Meyers Blvd. Suite 13
 Covington, LA 70433
 kjenkins@frog-bone.com
 www.frog-bone.com

3RD PLACE

K-3 Keenan's Killer Be Afraid Hot Sauce
 K-Sauce
 Laurie Adams
 6834 S University Blvd #132
 Centennial, CO 80122
 (303) 789-3888
 laurie.adams@k-sauce.com
 www.k-sauce.com



The perfect balance of flavor and heat in this award winning red jalapeño and ghost pepper hot sauce. It is the perfect marinade for beef or chicken, the best hot wings ever — or use in your macaroni and cheese!

HOT SAUCE

Unique

1ST PLACE

Sneaky Ghost
 Rose City Pepperheads
 Susan McCormick
 16285 SW 85th Ave Suite 403
 Portland, OR 97224
 (503) 329-8081
 rosecitypepperheads@gmail.com
 www.rosecitypepperheads.com

2ND PLACE

Reaper Hot Sauce
 FCD Foods
 Ed Fielder
 1901 Calvery Road
 Bel Air, MD 21015
 (443) 752-2243
 fcdfoods@comcast.net
 www.fcdfoods.com

3RD PLACE

Ma Fine Foods LLC
 Marcelo Aviles
 13280 SW 131 St. Suite #106
 Miami, FL 33186
 (305) 878-6277
 marcelo@soogp.net
 www.mafinefoods.com

2ND PLACE

Char Man Caribbean

Chris Sutton
 597 Thomas St.
 Oak View, CA 93022
 (802) 815-7222
 charmanbrand@gmail.com
 www.charmanbrand.com

3RD PLACE

Coconut Habanero
 Fire Fruits International LLC
 Paco Brignoni
 6733 Tamarind Circle
 Orlando, FL 32819
 paco@firefruits.com
 www.firefruits.com



The coconut pulp is crunchy, sweet and juicy. Thanks to its soft, sweet and exotic flavor, it is ideal for desserts. FireFruits believe it is ideal to mix it with habaneros and ethnic spices and make our artisanal hot sauce. If you try, you will feel your mouth dancing the Macarena.

HOT SAUCE

World Beat

1ST PLACE

Mikey V's Sweet Ghost Pepper Sauce
 Mikey V's Foods
 Michael Valencia
 107 D B Wood RD
 Georgetown, TX 78628
 (909) 841-4005
 mikeyvsfoods@yahoo.com
 www.mikeyvsfoods.com

2ND PLACE

Sweet Sunshine
 Jamaican Jerk
 Gourmet Conveniences, Ltd.
 Paul Sarris

2017 Scovie Award Winners

457 Bantam Road, Suite 14
 Litchfield, CT 06759
 (860) 567-3505
 rsaundry@sweetsunshine.com
 www.sweetsunshine.com

3RD PLACE

Goldson's MoreFire! Hot Sauce

Goldson Gourmet
 Kenrick Goldson
 740 E Franklin St
 Oviedo, FL 32765
 (407) 900-7724
 goldson@morefirehotsauce.com
 www.morefirehotsauce.com

HOT SAUCE

XXX Hot

1ST PLACE

Elijah's Xtreme Reaper Sauce
 Elijah's Xtreme Gourmet Sauces, Inc.
 Elijah Morey
 2719 Independence Way
 Gastonia, NC 28056
 (704) 839-6195
 bm3xtreme@gmail.com
 www.elijahxtreme.com



Elijah's Xtreme Reaper Sauce is an all-natural, handcrafted blend of black cherries, cranberries and Carolina reaper peppers with a splash of Kentucky bourbon — giving it a savory, deliciously different flavor that tastes great on just about everything... even ice cream!

2ND PLACE

Reaper Hot Sauce

FCD Foods
 Ed Fielder
 1901 Calvery Road
 Bel Air, MD 21015
 (443) 752-2243
 fcdfoods@comcast.net
 www.fcdfoods.com

2ND PLACE

Cranky Rooster Trinidad Scorpion-Crushed Pepper Sauce

Ma Fine Foods LLC
 Marcelo Aviles
 13280 SW 131 St. Suite #106
 Miami, FL 33186
 (305) 878-6277
 marcelo@soogp.net
 www.mafinefoods.com



From seed to harvesting and the following processing of the peppers, the whole operation to make our sauces is overseen by Knowledgeable personnel to ensure a true gourmet quality product. All our sauces are low in sodium, gluten free, 0g Trans Fats, zero cholesterol and Kosher certified.

3RD PLACE

Reaper de Muerte

Scotty O' Hotty Gourmet
 Scott Owens
 23636 Michigan Ave #490
 Dearborn, MI 48124
 (313) 268-1570
 finefoods@scottyohty.com
 www.scottyohty.com

MARKETING & ADVERTISING

Company or Product Logo

1ST PLACE

7Five
 Steven & Lynda Henderson
 PO Box 5056

Pagosa Springs, CO 81147
 (970) 507-1650
 info@sevenfivepagosa.com
 www.sevenfivepagosa.com



Congratulations to 7Five:2017 Scovie Grand Prize winner in the Advertising and Marketing Division

2ND PLACE

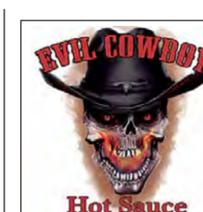
Evil Cowboy Hot Sauce

Evil Cowboy Hot Sauce
 Kyle Riddleberger
 644 Williams Way
 Richardson, TX 75080
 (469) 751-7771
 info@evilcowboy.com
 www.evilcowboy.com

3RD PLACE

My Salsa Logo

Tina Mulder
 3443 S Hadley Lane
 Ortonville, MI 48462
 (248) 627-8467
 a61tim@aol.com
 www.mysalsadetroit.com

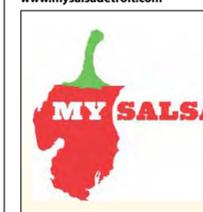


Hot Sauce
 A unique smoky flavor with just the right amount of heat, ya'll are gonna love it! As a local grocer and butcher in a small Texas town, my grandfather's cooking sauce was well known. Its aroma permeated the football and rodeo stands from hot dogs to brisket slow cooked in the sauce every night.

3RD PLACE

My Salsa Logo

Tina Mulder
 3443 S Hadley Lane
 Ortonville, MI 48462
 (248) 627-8467
 a61tim@aol.com
 www.mysalsadetroit.com



MARKETING & ADVERTISING

Gift Basket/Box

1ST PLACE

Frog Bone Pirouge Gift Set

Frog Bone Cajun Sauces, LLC
 Keith Jenkins
 13406 Seymour Meyers Blvd. Suite 13
 Covington, LA 70433
 kjenkins@frog-bone.com
 www.frog-bone.com

2ND PLACE

New Mexico's Culinary Treasure Chest

Apple Canyon Gourmet, Inc
 Anna Herrera-Shawver
 6025 Coronado Ave NW Suite B
 Albuquerque, NM 87109
 (505) 332-2000
 ana@applecanyon.com
 www.applecanyon.com

3RD PLACE

The Southern Belles Gift Basket

Southern Belles BBQ
 Jacqueline Brooks
 5325 Westbard Ave
 Bethesda, MD 20816
 (202) 421-3987
 jbrooks32@gmail.com
 www.southernbellesbbq.com



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BEST CULINARY HISTORY

"DeWitt's convivial, unpretentious approach and clear enjoyment of his topic make this assemblage a treasure to dip into again and again." — *Weekly Alibi*

"An amazing journey... ultimately satisfying." — <

2017 Scovie Award Winners

MARKETING & ADVERTISING

Point of Sale Material

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El Yucateco Go Native Campaign

Padillaism
Sara Cooke
PO Box 783
Eagle Pass, TX 78852
(479) 599-9769

sara.cooke@padillaism.com

2ND PLACE

Frog Bone Poster

Frog Bone Cajun Sauces, LLC

Keith Jenkins
13406 Seymour Meyers Blvd. Suite 13
Covington, LA 70433
kjenkins@frog-bone.com
www.frog-bone.com

3RD PLACE

Char Man

Char Man Brand
Chris Sutton
597 Thomas St.
Oak View, CA 93022
(802) 815-7222
charmanbrand@gmail.com
www.charmanbrand.com

MARKETING & ADVERTISING

Product Label

1ST PLACE

7Five
Steven & Lynda Henderson
PO Box 5056
Pagosa Springs, CO 81147
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www.sevenfivepagosa.com

2ND PLACE

Kiwi Lemon Grass Teriyaki

Redlaw Sauce Co.
Aaron Faust
15874 W. 6th Ave Service Rd
Golden, CO 80401
(303) 903-4630
aaron@redlawsauce.com
www.redlawsauce.com

3RD PLACE

Serrano Apricot BBQ Sauce

Redlaw Sauce Co.
Aaron Faust
15874 W. 6th Ave Service Rd
Golden, CO 80401
(303) 903-4630
aaron@redlawsauce.com
www.redlawsauce.com

MARKETING & ADVERTISING

Product Label

1ST PLACE

7Five
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PO Box 5056
Pagosa Springs, CO 81147
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www.sevenfivepagosa.com

2ND PLACE

Vampire Tomato Invasion

Top Secret Gourmets
Lawrence Sayre
112 Fineview Road
Camp Hill, PA 17011
(717) 736-9490
bluegourmet@comcast.net
www.TopSecretGourmets.com

3RD PLACE

X Hot Jamaican Habanero & Lime

Top Secret Gourmets
Lawrence Sayre
112 Fineview Road
Camp Hill, PA 17011
(717) 736-9490
bluegourmet@comcast.net
www.TopSecretGourmets.com

MARKETING & ADVERTISING

Product Label

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2ND PLACE

Traverse Bay Farms Zesty Cherry Salsa

Traverse Bay Farms
Andy Lapointe
7053 M-88 South
Bellaire, MI 49615
(231) 533-8788
lapointeandy@yahoo.com
www.traversebayfarms.com

3RD PLACE

Mango Tango Salsa

Grandma's Gourmets LLC
Kimberly Olson
503 E 8th St
Albert Lea, MN 56007
(507) 202-3299
grandmas.gourmets@gmail.com
www.grandmasgourmets.com

MARKETING & ADVERTISING

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2ND PLACE

Rojo Gold Medium Salsa

Rojo Gold LLC
David Murrell
196 Dogwood Leaf Cove
Cordova, TN 38018
(901) 494-3013
contact@rojogold.com
www.rojogold.com

3RD PLACE

Jalapeño Salsa

Smither Family Kitchen
Austin Smither Langley
5535 Memorial Dr Suite F #604
Houston, TX 77007
(713) 201-1660
austin@smitherfamilykitchen.com
www.smitherfamilykitchen.com

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Church Street Café Green Chile

Church Street Café
Marie Coleman
2111 Church Street NW
Albuquerque, NM 87104
(505) 345-5339
steven@sadiesofnewmexico.com
www.sadiesalsas.com

3RD PLACE

Adobo Sauce

Padillaism
Sara Cooke
PO Box 783
Eagle Pass, TX 78852
(479) 599-9769
sara.cooke@padillaism.com

MARKETING & ADVERTISING

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2ND PLACE

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www.sadiesalsas.com

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Adobo Sauce

Padillaism
Sara Cooke
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Eagle Pass, TX 78852
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sara.cooke@padillaism.com

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2ND PLACE

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contact@rojogold.com
www.rojogold.com

3RD PLACE

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2017 Scovie Award Winners

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Minnesota Mild Salsa Del Diablo
Joel Kimball
3557 Elm Ln SE
Rochester, MN 55904
(507) 282-3844
eldiablo@salsadeldiablo.com
www.salsadeldiablo.com



A flavorful mild salsa with a great taste and a little heat to let you know it's a salsa and not ketchup.

PROCESSED SALSA

Specialty Chile

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505 Southwestern Three Chile Salsa
Flagship Food Group
Ray Gadd
851 N. Hickory Ave Suite 200
Meridian, ID 83642
(208) 383-9600
rgadd@flagshipfood.com
www.505chile.com

2ND PLACE

Sadie's Roasted Green Chile Salsa
Sadie's of New Mexico
6230 4th St. NW
Albuquerque, NM 87107
(505) 345-5339
steven@sadiesofnewmexico.com
www.sadiesalsas.com

3RD PLACE

Little Diablo Medium Chipotle Salsa
Little Diablo Salsa
Stacy Bering
9343 Sheltering Oaks Dr
Brighton, MI 48114
(734) 787-1771
littlediablosalsa@yahoo.com
www.littlediablosalsa.com

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Unique

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Sadie's Roasted Garlic Salsa Hot
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steven@sadiesofnewmexico.com
www.sadiesalsas.com

2ND PLACE

Garlic Salsa
Best of Texas
Mike Loyd
423 County Road 1255
Detroit, TX 75436

(903) 491-6348
mloyd25@gmail.com

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Devil's Delight Salsa Del Diablo
Joel Kimball
3557 Elm Ln SE
Rochester, MN 55904
(507) 282-3844
eldiablo@salsadeldiablo.com
www.salsadeldiablo.com



A perfect blend of Pineapple and Mango that has captured the taste buds of the Scovie judges 2 years in a row.

PROCESSED SALSA

XXX Hot

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FCD Foods
Ed Fielder
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Bel Air, MD 21015
(443) 752-2243

fcdf@comcast.net
www.fcdfoods.com

2ND PLACE

Smoked Ghost Pepper Maria's House Made Salsa
Marie Groom
2216 Caniff
Hamtramck, MI 48212
(313) 888-5882
mariahousemadesalsa@gmail.com
www.mariashousemadesalsa.com

3RD PLACE

Ghost Pepper Salsa
Gilly Loco
Laura Lopez
10655 Montgomery Blvd NE
Albuquerque, NM 87111
(505) 249-5489
laura@gillyloco.com
www.gillyloco.com

SNACKS

Chips

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Culley's Chipotle Corn Chips
Culley's
Louis Cottle
PO Box 18333 Glen Inne4s
Auckland, NEW ZEALAND 01743
(21) 268-3069
louis@culleys.co.nz
www.culleys.co.nz

2ND PLACE

Sadie's Red Chile Chips
Sadie's of New Mexico
6230 4th St. NW
Albuquerque, NM 87107

(505) 345-5339
steven@sadiesofnewmexico.com
www.sadiesalsas.com

3RD PLACE

Sadie's Tortilla Chips
Sadie's of New Mexico
6230 4th St. NW
Albuquerque, NM 87107
(505) 345-5339
steven@sadiesofnewmexico.com
www.sadiesalsas.com

SNACKS

Jerky

1ST PLACE
Mammoth Beef Jerky/Habanero Ancho
Born to Hula. LLC
Ed Bucholtz
6 Locust Street
Highlands, NJ 07732
(732) 857-7710
ed.borntohula@aol.com
www.borntohula.com

2ND PLACE

Mikey V's Teriyaki Reaper Jerky
Mikey V's Foods
Michael Valencia
107 D B Wood RD
Georgetown, TX 78628
(909) 841-4005
mikeyvsfoods@yahoo.com
www.mikeyvsfoods.com

3RD PLACE

Katie's Seriously Spicy Beef Jerky
Katie's Premium Jerky & Snacks
Katie Levesque
4094 Anson Drive
Hilliard, OH 43026
(614) 440-0780
katie@katiebeefjerky.com
www.katiebeefjerky.com

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4094 Anson Drive
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(614) 440-0780
katie@katiebeefjerky.com
www.katiebeefjerky.com

SNACKS

Unique

1ST PLACE
Moroccan Twist Salted Caramel Corn
Sauce Goddess
Jennifer Reynolds
4804 Academy St #3
San Diego, CA 92109
(619) 990-8684
jreynolds@saucegoddess.com
www.saucegoddess.com

2ND PLACE

Katie's Bison Half Heat Jerky
Katie's Premium Jerky & Snacks
Katie Levesque
4094 Anson Drive
Hilliard, OH 43026
(614) 440-0780
katie@katiebeefjerky.com
www.katiebeefjerky.com

3RD PLACE

Dr. Joe's Medicine Hot Ghost Peanuts
Caribbean Heat
Joe Singh
1915 Ulysses St.
Minneapolis, MN 55418
(617) 558-9807
singhsheat@gmail.com

2017 Scovie Award Winners

SWEET HEAT

Candy/Cakes/Pastries/Cookies

1ST PLACE
J-Man's White-Hot Chocolates
J-Man Foods
Jay Fernandez
PO Box 388
Longmont, CO 80502
(303) 775-4815
jay@j-manfoods.com
www.j-manfoods.com



J-Man's White-Hot Chocolates artfully blends the allure of white chocolate and the thrill of chilies to create the perfect sweet heat that will melt your heart and bring tears to your eyes. Come for the FLAVOR! Stay for the RUSH.

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Candied Jalapeños
Best of Texas
Mike Loyd
423 County Road 1255
Detroit, TX 75436
(903) 491-6348
mloyd25@gmail.com

3RD PLACE

Candied Jalapeños with Pineapple
Overkill Hot Sauce
Leslie Howard
14620 Uinta Street
Thornton, CO 80602
(303) 882-5968
leslie@overkillhotsauce.com
www.overkillhotsauce.com

SWEET HEAT

Jams/Jellies

1ST PLACE
Traverse Bay Farms Red Raspberry Jalapeño Jam
Traverse Bay Farms
Andy Lapointe
7053 M-88 South
Bellaire, MI 49615
(231) 533-8788
lapointeandy@yahoo.com
www.traversebayfarms.com

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3RD PLACE

Pepper Jelly Heaven
Suzanne's Kitchen
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Fulton, MD 20759
(410) 627-7081
suzanne@suzannes-kitchen.com
www.suzannes-kitchen.com

SWEET HEAT

Sweet Sauces

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Susan McCormick
16285 SW 85th Ave Suite 403
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james@johnsonberryfarm.com
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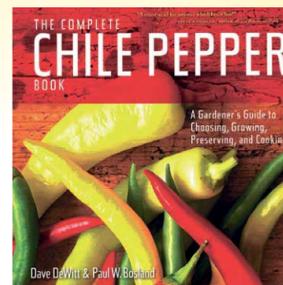
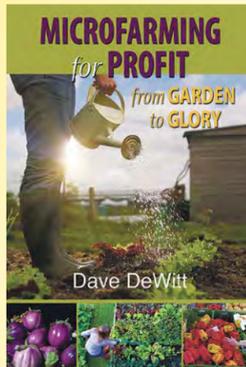
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