

PREMIER DISTRIBUTING

COMPAN

Premier Distributing is a proud sponsor of the National Fiery Foods & Barbecue show. During this year's show you will be able to sample some of the best beer and cider available in New Mexico from Premier's prestigious brewer partners. These brews will surely complement your spicy food and barbeque. Sampling is complimentary. (Proof of age required)



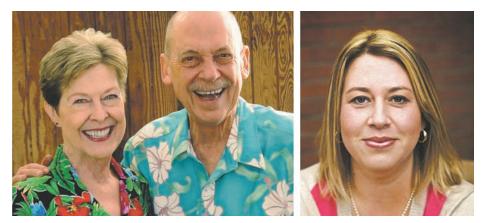








From the Show Producers



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

he National Fiery Foods & Barbecue Show turns 31 and your founding producer has turned 75. Fortunately, both entities are in good shape. Our show, which sells out of exhibitor space each year, is more popular than ever while I am in good health and good spirits. People keep asking me when I'm going to retire, but what would I retire to? Since I've been a show producer and author for most of my adult life, if those were taken away, what would I do with my time? I'd probably die of boredom. So I'll never retire.

Also factored into that decision is my niece Emily, who is now president of Sunbelt Shows, Inc. She does all the heavy lifting for the show and the Scovie Awards and, of course, will inherit everything eventually.

This year's show will have some international visitors. Exhibiting will be the Byron Bay Chilli Company for New South Wales, Australia. John Boland, the owner, and I have been friends since 2000, when Mary Jane and I visited there. About fifteen years ago their Fiery Coconut Chilli Sauce with Curry & Ginger won the Grand Prize in the Scovie Awards Competition.



Visiting from England will be members of the Chilli Clifton Club, the largest such club in the U.K., with 300,000 followers on their YouTube channel at www.youtube.com/ cliftonchilliclub.

The folks from Disc-It will be providing continuous Disc-It cooking demonstrations

on the Eagle Room patio, as well as demos of their line of smokers, Sidewinder Grills.

And don't forget about the 505 Food Fights inside the Eagle Room. Nine New Mexico chefs will compete to support the non-profit organization, The Kitchen Kids. The sponsor of that event is the chef of the year Mike White and his High Point Grill on Coors Boulevard.

Have a hot and great time at this year's show!

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



The National Fiery Foods & BBQ Show is produced by Sunbelt Shows PO Box 4980, Albuquerque NM 87196 505-873-8680 emily@fiery-foods.com www.FieryFoodsShow.com

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THANK YOU TO OUR 2019 FIERY FOODS & BBQ SHOW & SCOVIE AWARD SPONSORS!



2019 Show Schedule



Friday, March 1 11 am-4 pm: Open to Trade only 4 pm-8 pm: Open to General Public and Trade *8 pm: Show closes*

Saturday, March 2

9 am-11 am: Open to Trade Only 11 am-7 pm: Show open to General Public and Trade Noon-6 pm: Nevin Montaño, Disc-It Demos and Rattler Series Smoker Demos, Eagle Room Patio 1 pm: 505 Food Fights ROUND ONE, Eagle Room 3:30 pm: 505 Food Fights ROUND TWO, Eagle Room *7 pm: Show closes* 7:30 pm: Exhibitor and attendee reception

Sunday, March 3

10 am-6 pm: Open to General Public and Trade Noon-5 pm: Nevin Montaño, Disc-It Demos, and Rattler Series Smoker Demos Eagle Room Patio 1 pm: 505 Food Fights ROUND THREE, Eagle Room 3:30 pm: 505 Food Fights FINAL ROUND, Eagle Room *6 pm: Show closes*

Sunbelt Shows, Inc. Websites

Delicious recipes, industry news, and the most respected names in the world of fiery foods and barbecue – all on our family of websites.



ScovieAwards.com

FieryFoodsCentral.com





FF&

BBQ

Dave-DeWitt.com







And available right now at Booth #404/406!

505 Food Fights at the 2019 National Fiery Foods & Barbecue Show

About 505 Food Fights



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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.

The 505 Food Fights are held at the High Point Grill on Coors Boulevard every Thursday at 9 pm and are produced by 2018 New Mexico chef of the year, Mike White. 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.

In the past, all proceeds from the events were donated to a different local charity, and we did amazing things with the Food Fights! 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. 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.

In 2018, Chef Mike White of the High Point Grill took over the 505 Food Fights from Stacy Wilson and Chef David Ruiz. For the third time, we are having a Special Edition Food Fight during the 2019 National Fiery Foods and Barbecue Show in the Eagle Room. All of the proceeds generated from this Special Food Fight will benefit he non-profit The Kitchen Kids. The Kitchen Kids Inc. is a 501(c)3 non-profit developed by Chef Mike White. It's an all-abilities cooking course for students age 5 and above who learn sideby-side with culinary professionals throughout the state. Tackling fun but manageable recipes, Chef Mike invites professional cooks and chefs to work hands-on with students. Each class is 90-100 minutes and is part of a 4 to 6 week course set (one class per week). Chef Mike covers all costs and offers these classes completely free of charge to students. While The Kitchen Kids Inc. has many goals, primarily we hope to provide a safe, fun, art-alternative learning environment for creative students to learn with professionals, and ultimately, play with their food! 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.

Chefs Competing in the Special Edition 505 Food Fight



Chef Sean Staggs Bien Shur @ Sandia Resort and Casino

Chef Sean Staggs has 20+ Years kitchen experience ranging from bar food to fine dining to working at restaurants with on-site farms, and harvesting own vegetables and meats. Specialties include scratch food including fresh pastas, inhouse butchery and all food being prepped on site for the freshest taste and top quality.



Chef Dominic Valenzuela Día de los Takos

Dominic Valenzuela is 35 years old, and has been a chef for 17 years. He is an experienced, Japanese- trained chef from Albuquerque and is a Johnson & Wales Culinary graduate. "Tacos are a world cuisine. They have endless combinations of flavors and textures and with growing popularity in many new regions. Tacos are continuously evolving. As a chef I believe I have to continue to

evolve with the trend or I will soon disappear. My style of food is heavily influenced by my Southwestern background, my love of urban art, locally sourced produce, and my appreciation for cultural diversity."



Chef Isaac Arce Indigo Crow

Chef Isaac Arce has had a passion for food since he was 7 years old. He has been cooking in the industry for the past 12 years. He has a wide skill set which includes French, Asian and American cuisine with a focus on local flavors and ingredients. He is determined to grow in this industry and hopes to someday open up his own restaurant in his hometown of New Braunfels Texas.



Chef Anthony DeVontenno Modear Food Truck & Catering

Anthony DeVontenno discovered his passion for food at the age of 10. He has been in the food industry for the last 15 years having found his

specialty in barbecue fusion. He currently owns and operates a food truck and catering business, and is looking to further develop and test his skills in cooking competitions and open a brick and mortar restaurant.



Chef Marie Yniguez Slow Roasted Bocadillos

Chef Marie Yniguez has been in the kitchen since she was a child, cooking alongside her mother and grandmother. Most of her inspiration still comes from the time she spent in the kitchen with them. She opened her own restaurant 10 years ago in hopes of having a small hole-in-thewall sandwich shop, where people go to eat good food in a warm family environment. She has since

accomplished that and now wants to use her culinary skills to benefit the local community through charity and by educating young chefs.



Chef Jhay Hufano Pho 505

Chef Jhay Hufano of Pho 505 says, "I've been cooking for 18 years, started in Guam, attended school at CNM. I love to cook different kinds of cuisine with my own twist. My favorite color red . I'm a Kickboxer/street fighter, AKA Asian islander assassin."



Chef Brock Rivera High Point Grill

With over two decades of culinary experience, Albuquerque native Rivera is versed in many areas from: mom and pop sit downs, fast casual, casino and hotels, luxurious retirement communities to fine dining establishments and private clubs. Specializing in Italian, Asian, American as well as fusion cuisines Brock has found a comfortable home alongside Chef of the year 2018, Mike White

at The High Point Grill in Albuquerque (formerly The Point Grill in Mariposa) where he fits right in with his culinary family.

Chef Sara Green Sunrise Springs Resort & Spa

Born in Rio Rancho, New Mexico, Chef Sara Green earned and Associates of Applied Science degree from the Central New Mexico Community College in May 2015. Sara's passion for creativity and chemistry in the culinary arts is a driving element for her career and life. She began with the Pro-Start Program with the New Mexico Restaurant Association in 2011. Her philanthropic ventures

include work with Kitchen Kids, Inc., Cooking with Kids, and Pro Start. Sara's has pursued her passion in both private and large scale institutional culinary operations in baking and pastry. Sara endeavors to continue her work in this field nationally and internationally.



Chef Jessie Rae Arbogast Violet Crown Cinema

Chef Jess is a young aspiring culinary enthusiast who has been in the hospitality and industry for over 15 years. She has spent many years mastering her craft and now wants to use it to give back to the community that helped her become the dynamic chef she is today.

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.

505 Food Fights Sponsored by the High Point Grill

ROUND ONE, Saturday, March 2, 1:00 pm:

Sara Tori-Green (Sunrise Springs Resort & Spa) Dominic Valenzuela (Día de los Takos) Anthony Devontenno (Modear Food Truck & Catering)

ROUND TWO, Saturday, March 2, 3:30pm:

Jessie Rae Arbogast (Violet Crown Cinema) Jhay Hufano (Pho 505) Marie Yniguez (Slow Roasted Bocadillos)

ROUND THREE, Sunday, March 3, 1:00 pm:

Brock Rivera (High Point Grill) Sean Staggs (Bien Shur) Isaac Arce (Indigo Crow)

Final Round, Sunday, March 3, 3:30:

Winners of the three previous rounds compete for the championship.

MAIN STAGE



Premier Distributing 4321 Yale Blvd NE Albuquerque, NM 87107 (505) 344-0287 www.premierdistributing.com **Official Show Sponsor and** Distributer of Budweiser, **Bud Light and numerous** craft beers. For 2019, Premier Distributing will feature Michelob Ultra, Estrella Jalisco, Elysian, Kilt Lifter, 805, Alaskan Amber, Delicious Res Hard Apple Cider, Jam Band, Big Wave, All Day IPA, Sippin' Pretty, Love Street, Bell's and Austin East Blood Orange Cider.

BOOTH NUMBER: 101 & 103

Fathers Building Futures Joseph Shaw

4301 4th St NW Albuquerque, NM 87107 (505) 341-9034 **joseph@fathersbuildingfutures.org** www.fathersbuildingfutures.com When you purchase one of our handcrafted wood products, you're not only purchasing a remarkable gift for you or a loved one, your purchase supports a group of New Mexico dads that are committed to turning their lives around and building a better future for themselves and their families.

BOOTH NUMBER: 102 & 104

Elixir Boutique Chocolates Tim McNamara 6616 Gukton Ct. #60 Albuquerque, NM 87109 tim@elixirchocolates.com www.elixirchocolates.com Chocolates, Caramels, Brittles, Corn Products and Chili

BOOTH NUMBER: 105

Universal Water Systems Ethan Podhajecki 1311 Cuesta Abajo Ct. NE Albuquerque, NM 87113 (505) 514-4379 marketing@universal-water.com ATV Giveaway

BOOTH NUMBER: 106 Old St. Augustine

Gourmet Foods Angela Bean P.O. Box 840305 St Augustine, FL 32080 (844) 672-4438 **ab@osagourmet.com** Old St Augustine Gourmet Foods Snake Bite Hot Sauce, Venom Hot Sauce, Sweet Heat Bar-B-Que Sauce, Fountain Of Youth Datil Marinade, Datil Jerk, Datil Zest, Nuthin' But Datil

BOOTH NUMBER: 107

Tio Antonio's Casita Tony Garduno 10325 Pintura PI NW Albuquerque, NM 87114 (505) 463-1164 tmgarduno@msn.com www.tioantonio.com Riley's Spice of Life Jeannie Riley P.O Box 338 Auburn, WA 98071 (253) 632-2776 spiceoflife032@gmail.com www.rileyspice.com

BOOTH NUMBER: 108

We have 6 flavors of handcrafted dry salsa seasonings, (no heat, mild, med, sriracha lime, hot and habanero hot) 3 flavors of BBQ rubs (hickory rub, southwest, espresso pineapple)



Disc-It

Nevin Montano 900 1st St. NW Albuquerque, NM 87102 (505) 244-4073 sales@disc-it.com www.disc-it.com Disc-It Custom Made Grills. Scovie Award and National Fiery Foods Show Sponsor.

BOOTH NUMBER: 110 Scentsy Wickless Candles

Michelle Gonzales 4628 Butler Ave NW Albuquerque, NM 87114 (505) 933-1313 mikeegnz@comcast.net www.ragstowickless.com Unique Scentsy warmers use a lowwatt light bulb to melt our specialty formulated wax, providing a healthier safer environment for your home or office. With no flame, soot or wick, the Scentsy wickless candle system is a safe way to enjoy more than 80 different fragrances. Find out what all the fuss is about. Come visit booth #110 and see the ORIGINAL GENUINE Scentsy warmers

BOOTH NUMBER: 112 Phil's Gourmet Sauces

Phil Apodaca 4713 Haines Albuquerque, NM 87110 (505) 228-4486 apodaca_p@q.com

BOOTH NUMBER: 115,117

Surface Innovations -Bath Planet

Linda Coleman 3800 Midway Place, Suite H Albuquerque, NM 87194-7698 (505) 274-2704 events@surfaceinno.com www.surfaceinno.com Bath Planet premier bathroom remodeling resource, custom kitchen remodel, and new or remodeled cabinets.

BOOTH NUMBER: 116 & 215

All Of Us Lee Shumate PO Box 1798 Tallulah, LA 71284 (318) 552-6104 allofus@kricket.net www.allofussoupdip.com DIps and Soup

BOOTH NUMBER: 118

Tribal Creations Richard Trujillo 462 Hollywood Blvd Corrales, NM 87048 (505) 343-0807 richardrujillotribal@yahoo.com Day of Dead Art, Mixed Media and Tribal Art. Also, Flower Jewelry.

BOOTH NUMBER: 120 & 122 Mike's All Purpose

Seasonings Michael Garner

PO Box 31 Crystal Springs, MS 39059 (407) 617-9446 homestar99@yahoo.com www.mikesseasonings.myshopify.com Mike's All Purpose Seasonings are specially blended with 17 spices for a big burst of flavor. Sprinkle, rub or marinade these unique blends on your favorite foods to give them superb flavor

BOOTH NUMBER: 121 Clamlube Brand Hot

Sauce Michael Laviolette 215 Baker Lake Dr Westerville, OH 43081 (269) 779-5529 madstoneusainc@gmail.com www.clamlube.com Clamlube Xtra Virgin Hot Sauce, Clamlube Xtra Virgin Hot Sauce, Clamlube Authentic Black Hot Sauce, Clamlube California Zen Hot Sauce, Clamlube Rakel's Revenge Hot Sauce, Clamlube Rakel's Revenge Hot Sauce, Clamlube Beach Party Hot Sauce, Clamlube Sea Ghost Hot Sauce, Clamlube Sea Ghost Hot Sauce,

BOOTH NUMBER: 123 Big Jim Farms

Jimmy Wagner 4474 Rio Grande Blvd Los Ranchos de Albuquerque, NM 87107 (505) 459-0719

bigjimfarms@gmail.com www.bigjimfarms.com

New Mexico Chile Products Your Entire Family Will Love Taste the best heritage Green Chile grown in NM for over a century and keep New Mexico's chili tradition alive in your home. Now my farm is open for friends and families to pick chile and be apart of the farming community.

BOOTH NUMBER: 124

Cutco Cutlery Robert Danbury 322 Houghton Ave Olean, NY 14760 (716) 790-7181 events@cutco.com www.cutco.com Cutco Cutlery, culinary tools, cookware, flatware,sporting knives, BBQ & Garden tools, scissors and accessories

BOOTH NUMBER: 125 Texas Sweet Heat

Larry & Teresa Certain 193 Eisenhower Road Denison,TX 75020 (903) 815-4705 tncertain@yahoo.com www.texas-sweetheat.com Texas Sweet Heat Salsa Hot & Texas Sweet Heat Salsa Mild

BOOTH NUMBER: 127

Klowns On Fire!, LLC Greg Hallmark 7917 Country Ridge Lane Plano, TX 75024 (844) 455-6967 sales@klownsonfire.com www.klownsoncire.com Kiss of the Klown, Klowns Inferno, Syrkus Phyre, IScream Klown, Mango Reaper, Extreme Mango Reaper, Peach Reaper, Extreme Peach Reaper.

BOOTH NUMBER: 128

Moses Garden of Eat-n Tandy Lucero 355 Nara visa Rd NW Los Ranchos, NM 87107 (505) 670-8603 selectsw@q.com Moses Brand Honey Products

BOOTH NUMBER: 129 Inferno Farms Hot Sauce

Imerno Farms not Sauce Company Gregory Foster 8246 Bryn Glen Way San Diego, CA 92129 (949) 943-4709 infernofarms@gmail.com www.infernofarmshotsauce.com Shallow End Green Monster, Pineapple XXXpress, Where There's Smoke..., Volcanus Sparky's, San Diego Meat Wax, Sparky's Spicy, San Diego Meat Wax, Sparky's San Diego Meat Lotion

BOOTH NUMBER: 130

Poppa Pokey's Barbeque Sauces Michael Cleveland 1811 SE Main St Roswell, NM 88203 (575) 420-7746

sales@poppapokeys.com poppapokeys.com

Poppa Pokey's Black Cherry Chipotle Barbeque Sauce, Poppa Pokey's Sweet Dragon's Breath Barbeque Sauce, Poppa Pokey's Spicy Honey Barbeque Sauce.

BOOTH NUMBER: 131 Solar Works Energy

Nestor Tarango 500 Marquette Ave NW Albuquerque, NM 87102 (505) 489-9787 Nestor@solarworksenergy.com www.solarworksenergy.com Solar energy system installation

BOOTH NUMBER: 132

Mikey V's Foods Michael Valencia 711 S Main Street Georgetown, TX 78626 (909) 841-4005 mikeyvsfoods@yahoo.com www.mikeyvsfoods.com Zing Peach Habanero Delight Sweet Ghost Pepper Sauce, 512 Pot Sauce , Texas Ex's Reaper Unleashed, Smoked Beer Bacon Salsa, 7 Pot Primo Salsa, Harch & Salsa 4 Elavors of Iardy 7 Dir

Beer Bacon Salsa, 7 Pot Primo Salsa, Hatch GC Salsa, 4 Flavors of Jerky, 7 Dip Mixes, Spicy Pickles, Cherry BBQ Sauce, Red Raspberry Reaper BBQ Sauce

BOOTH NUMBER: 201 Apple Canyon Gourmet,

Anna Shawver 6025 Coronado Ave NE Ste. B

Albuquerqe, NM 87109 (505) 332-2000 anna@applecanyon.com www.applecanyon.com www.tastenewmexico.com Santa Fe Seasons, Santa Fe Mixes and Holy Chipotle

BOOTH NUMBER: 202

Oregon Trail Jerky Kim Hoffman 16500 Hwy 52 Wiggins, CO 80654 (303) 660-5500 jerkygirlkim@aol.com www.oregontrailjerky.com Manufacturers of Beef, pork, Turkey &Jerky. Available in Sweet Nugget, Teriyaki, Hickory, Barbeque, Black Peppered, Teriyaki Peppered, Old Fashioned Peppered, Green Chile and Garlic, Sweet and Spicy, Teriyaki Hot, Hickory Hot, Barbeque Hot, Red Hot Chile, Habenaro Hot and more. Beef Snack Sticks. Products are msg free, nitrate free, and gluten free, family owned and operated for more than 25 years. Certified woman owned business.

BOOTH NUMBER: 203 New Mexico Gold

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BOOTH NUMBER: 204

Texas Triangle Grove -Evil Cowboy Hot Sauce Kurt Riddlesperger PO Box 833036 Richardson, TX 75083 (469) 751-7771 sales@evilcowboy.com www.evilcowboy.com Evil Cowboy Hot Sauce - Smokin Ghost

BOOTH NUMBER: 205

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www.redassgourmetspicecoeginal.com Dry Rub Seasoning, Afterburner Seasoning Salt ,Wicked Guacamole Seasoning

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Lawrence Clark

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BOOTH NUMBER: 207

Spicin Foods (FKA Original Juan) Rachel Kauffman 111 Southwest Blvd. Kansas City, KS 66103 (913) 274-4642 rkauffman@spicinfoods.com www.spicinfoods.com Pain is good., Da'Bomb, Pain 100%, Fire and Spice, The Source, etc.

BOOTH NUMBER: 208 Labelin

Claudia Soto 18972 Sky Park Circle Building 47/b Irvine, CA 92614 (949) 566-3136 csoto@labelin.us www.labelin.us We offer custom labels and stickers.

BOOTH NUMBER: 209

Etch & Sketch Glass Worx LLC

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BOOTH NUMBER: 210

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BOOTH NUMBER: 212 & 311

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Manufacturer of hot sauces, salsa & BBQ sauces, featuring a complete line of Ultra Hot products, including Ghost Pepper, Trinidad Scorpion, Carolina Reaper items. Featuring Texas BBQ Legend Jim "JC" Chambers of Weatherford, TX, and the Inimitable Chef Vic "Collecting" Clinco of Pheonix, AZ

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List of Product Names: Award Winning Hot Sauces (including 1st place Specialty Chile 2017 Scovies, and Mango Habanero 3rd place all natural Scovie), Salsas (including 2017 2nd place all natural Scovies) Mustard, Bloody Mary Mixers (Multiple Scovie Awards), and Margarita Mixes.

BOOTH NUMBER: 217

Hot Shots Distributing Charlie Branson 4733 Dwight Evans Road Charlotte, NC 28217 charlie@hotshotsdistributing.com

BOOTH NUMBER: 218

Cooper's Small Batch Hot Sauce Michelle Davidson 11329 E. Maplewood Ave Englewood, CO 80111 (303) 868-1731 michelle.davidson@cooperssmallbatch.

com www.cooperssmallbatch.com

Jal-up-in-yo Tomatillo, Jerk My Chain ,Smokin' Hot Date ,Grundle Thumper, Leche Diablesa,Thai Me Up

BOOTH NUMBER: 219 Simmons Gourmet

Ryan Simmons 2320 Windmill Lane Amarillo,TX 79124 (386) 983-1509 catadjust1@gmail.com Simmons Gourmet Ranch Salt, Simmons Gourmet Steak Salt

BOOTH NUMBER: 220

New Mexico Sabor Carla Gallegos-Ortega 318 Isleta Blvd SE, Suite 355 Albuquerque, NM 87105 (505) 349-5317 carla@newmexicosabor.com newmexicosabor.com New Mexico Salsa, Sauces & More

BOOTH NUMBER: 221

Elijah's Xtreme Gourmet Sauces Bret Morey

2719 Independence Way Gastonia, NC 28056-6709 (704) 839-6195

bm3Xtreme@gmail.com www.ElijahsXtreme.com Elijah's Xtreme Ghost Pepper Sauce, Elijah's Xtreme Reaper Sauce (2x Scovie Winner), Bourbon Infused Blueberry Chipotle BBQ (Scovie Winner), Tangy Fire BBQ Made with our Ghost Pepper sauce (Scovie

our unost Pepper sauce (Scovie Winner), Deer Smear (Scovie Winner), Spicy Caribbean Chutney, Xtreme Regret Scorpion-Reaper Super Hot, NEW for 2019!

BOOTH NUMBER: 222 HazMat-Taste the "Hot Zone"

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BOOTH NUMBER: 223 Fresco Spice LLC (DBA:

Fresco Sauce) Sepehr Sharifdashty 12231 Santa Monica Blvd Los Angeles, CA 90025 (310) 779-2457 info@frescosauce.com www.frescosauce.com

BOOTH NUMBER: 224 Teri's Sweet Garden

Teri Leahigh 120 Main St NW Los Lunas, NM 87031 (505) 865-5834 terissweetgarden@hotmail.com www.terissweetgarden.com Green Chile Inferno Pickles, Habanero Inferno Pickles, Red and Green Chile Peanut Brittle.

BOOTH NUMBER: 225

My Grand Parents Jalapenos & Pickles John Perea 41869 Preston Trl Palm Desert, CA 92211 (714)292-8480 johnperea1957@gmail.com Jalapenos,Pickles, Salsa

BOOTH NUMBER: 228



The Spicy Shark Gabe DiSaverio 54 Hidden Acres Lane Norway, ME 4268 (617) 233-7172 gabe@thespicyshark.com www.thespicyshark.com

BOOTH NUMBER: 229 ABQ BBQ

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BOOTH NUMBER: 232

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BOOTH NUMBER: 301

Granny Annie's Chile Delfina Andrea 318 Isleta Blvd SW Albuquerque, NM 87105 (505) 270-4317 grannyannies505@gmail.com www.grannyannieschile.com 1.) Medium Hot Chile sauce 2.) Hot Chile sauce

BOOTH NUMBER: 302

WCF USA LLC Shelley Henry 4034 Old Trail Road Martinez, GA 30907 shelly@fearlessflavour.com

BOOTH NUMBER: 303

THE KARMA SAUCE COMPANY LLC GENE OLCZAK 90 Canal St Rochester, NY 14608 (585) 264-1100 gene@karmasauce.com www.karmasauce.com Ashes 2 Ashes, Bad Karma, Carnival Cherry Bomb, Curry Karma, Extreme Karma, Funken Hot, Ghost Island, Good Karma, Smokey Karma, Taco Verde, The Goblin, Curry Katsup, Chipotle Mustard, Garlic Mustard, Jaune Flamme, Rosie Chipotle, Tommy Tomatillo, Instant Karma, Jerk Me Around, New York Minute , Sabroso

BOOTH NUMBER: 304

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Meat and Vegetable Marinade with Honey; Simmie J's Gourmet Peach Cobbler in a jar; and FIG preservesbest served with biscuits or toast. Simmie J's Gourmet seasonings and rubs. Flavor in original and chipotle.

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BOOTH NUMBER: 306 Spanish History

Publications Elmer Martinez 520 Fern Springs Dr SW Albuquerque, NM 87121 (505) 363-4794 spanhistpubs@yahoo.com Chile posters and magnets, chile history books, coats of arms, family

BOOTH NUMBER: 307 Steeped Tea

surname history booklets

Renee Feirtag 12915 Sand Cherry Pl. NE Albuquerque, NM 87111 (505) 379-2035 renee@feirtag.org www.mysteepedteaparty.com/kt201304 Loose Leaf Teas, Tea Accessories, Cheeseball Mixes, Baking Mixes, Seasonings.

BOOTH NUMBER: 308 Hoss Soss LLC

Matt Kuerbis 2605 Hawthorne Ave NE Salem, OR 97301 (720) 548-7561 getsossy@hosssoss.com www.hosssoss.com Hoss Soss Bi-Bim- Korean Style Hot Sauce, Hoss Soss Guajillo- Roasted Pepper Sauce & Hoss Soss Tamarind Thai Style Hot Sauce

BOOTH NUMBER: 309 The King of BBQ's

Val Romero 1045 Jerrie Ave Tucson, AZ 85711 (520) 235-4559 thekingofbbqsdistributing@gmail.com Ilovethekingofbbqs.com Rockin Rubs, Soices, & Sauces: Rubs-Rub Me Tender, Rub Me Sweet, Hunka Burnin' Rub, 'THE KINGS'' Creole, Steakhouse Rock & Suspicious Spice. All Sauced Up- Original BBQ Sauce Balsa Nova - Scorpion & Ghost Pepper Balsamic Hot Sauce, Hot Sauce Hotel-

Red Habanero Sauce

BOOTH NUMBER: 310

Tsimayo, LLC Dennis Garcia 1000 Cordova Pl Santa Fe, NM 87505 (571) 232-4112 dennisgarcia@mac.com www.tsimayohotsauce.com Tsimayo Hot Sauce

BOOTH NUMBER: 312 & 411

PuckerButt Pepper Co. Ed Currie

237 Main St Ft. Mill, SC 29730 (803) 517-1089 smokined@puckerbuttpeppercompany. com www.puckerbuttpeppercompany.com 100% all natural hot sauces. salsas.

mustards.

BOOTH NUMBER: 315

Arizona Chile Roasters Daphne McBroom 16010 N Coronado View Rd Tucson, AZ 85739 (520) 825-8717 mcbroom@arizonachileroasters.com www.arizonachileroasters.com

Chile Roasters

BOOTH NUMBER: 316

Pastamore Gloria Blair 5067 Clifford Ave. Las Cruces, NM 88012 (575) 640-3749 gblair47@gmail.com www.pastamore.com Balsamic vinegars from Italy, Infused Olive Oils and hand made pasta.

BOOTH NUMBER: 317

Black Tie Caramel Cindy Salters 8433 W Peoria Ave Peoria, AZ 85345 (763) 458-5388 blacktiecaramel@gmail.com www.blacktiecaramel.com Old Fashioned Caramel Candies & Sauces in a variety of flavors.

BOOTH NUMBER: 318

Old Pecos Foods Mike Jaramillo 42 Glory Lane Glorieta, NM 87535 (505) 670-6914 mikeglorieta@aol.com The World's Finest Mustards and Gourmet Products.

BOOTH NUMBER: 319

Ample Industries Rodney Pippin 1101 Eaglecrest Nixa, MO 65174 (800) 345-8460 rodney@amplelabels.com Labels

fnajar@comcast.net

BOOTH NUMBER: 320 Tio Frank's Frank Najaf

BOOTH NUMBER: 321

CRC BBQ Kevin Riley PO Box 2696 Coppell, TX 75019 (214) 636-6340 **kevin@crcbbq.com** www.crcbbq.com

Winner of 12+ Scovie Awards in 2 years. Award-winning and proven in top BBQ competitions, CRC BBQ offers the backyard cook top quality spice rubs and sauces. Our products include Riley's Red Rub, Riley's Sweet Pecan Rub, Riley's Smoky and bold rub and Riley's Triple R Sauce.

BOOTH NUMBER: 322 & 324

Lil Kristi's Kristine Mirelle 1711 S Virginia Roswell, NM 88203 (702) 498-7575 kristi_mirelle@yahoo.com www.lilkristis.com

BOOTH NUMBER: 323

Blacklick Spice Company LLC

Gordon Buford 13123 Sunrise Creek La Sugar Land, TX 77498 (281) 313-0884 gbuford@gmail.com

Blacklickspice.com Why we started: Over 30 years ago we could not find a commercial hot sauce free of preservatives, stabilizers, or artificial ingredients. We set out to create our products in the same way Grandma would make them: All Natural, Gluten Free, Preservative Free. Lemoncello, Nocino, Hot Wasabi

BOOTH NUMBER: 325

Salty Wahine Gourmet Hawaiian Sea Salts Laura Cristobal Andersland PO BOX 829 Hanapepe, HI 96746 (808) 346-2942 Info@Saltywahine.com Saltywahine.com Fiery Dragonfruit Java Steak Rub, Passion Fruit Chili Pepper, Hot Lava, Hawaiian Rub, Guava Garlic Salt, Pineapple Poultry Seasoning, Mango Java Steak Rub, Lihing Margarita Salt, Red Hawaiian Alaea, Black Lava, Hawaiian Sea Salt, Passion Fruit Cane Sugar, Ginger Sugar, Coconut Sugar

BOOTH NUMBER: 328

Bella Rae Jewelry Collection Marisa Zavala PO Box 35610 Albuquerque, NM 87176 (505) 400-5176 shopbellarae@gmail.com www.bellaraejewelry.com Contemporary Sterling Silver with Gilson Opal and Semi- Precious stone inlay jewelry.

BOOTH NUMBER: 329

Imperio Salsa **Griffin Hussong** 1059 South Racine Street Aurora, CO 80011 (937) 902-9977 info@imperiosalsa.co www.imperiosalsa.com Imperio Salsa traditional Mexican salsa HOT Imperio Salsa traditional Mexican salsa Medium Imperio Salsa traditional Mexican salsa Mild Imperio Salsa Roasted Verde Salsa Imperio Classic Mexican Seasoning Imperio NonGMO Corn Tortilla Chips



Alvin's Hot Sauces (Caribbean Treasure LLC)

Roger Kurtin 4800 Clinton Drive Houston, TX 77020 (713) 899-8778 rkurtin@gmail.com www.alvinshotsauces.com Alvin's Red Pepper Hot Sauce & Alvin's Yellow Pepper Hot Sauce

BOOTH NUMBER: 331 Casa M Spice

Manuel Hernandez

3501 Chimney Rock Dr Flower Mound, TX 75022 (762) 365-1757 manny@casamspice.com www.casamspice.com Chain Reaction, Uncontrolled Chain Reaction, Pecking Order, Uncontrolled Pecking Order, Good Shepherd, Uncontrolled Good Shepherd, Whole Hog, Uncontrolled Whole Hog, Cattle Drive, Uncontrolled Cattle Drive Free Range, Uncontrolled Free Range,

BOOTH NUMBER: 332 Paulita's New Mexico

Hooked, Uncontrolled Hooked

LLC Paula Porter 1533 35th Cir Se Rio Rancho, NM 87124 (505) 896-1078 paulita@paulitasnewmexico.com www.paulitasnewmexico.com Paulitas Dehvdrated Hatch Green Chile Sauce (M/H), Paulitas Dehydrated Hatch Green Chile (M/H), Paulitas Hatch Green Chile Dressing with Cotija Cheese, Paulitas Hatch Green Chile Marinade Paulitas Hatch Green Chile Salsacue, Paulitas Hatch Green Chile Seasoning, Paulitas Macho Marinara, Paulitas Chitropicus, Paulitas Cocktail Sauce, Paulitas Sweet n' Snappy Marmalade.

BOOTH NUMBER: 401

Bravado Spice LLC James Nelson 7070 W. 43rd St. Ste. 113 Houston, TX 77092 (312) 339-1971 vince@bravadospice.com www.bravadospice.com Bravado Spice Hot Sauces & Pickles Jalapeno & Green Apple Hot Sauce Pineapple & Habanero Hot Sauce Ghost Pepper & Blueberry Hot Sauce Crimson Hot Sauce Chili & Garlic Pickles

BOOTH NUMBER: 402 Flavour & Spice Pty Ltd

Lisa Henry 410 Gold Coast Springbrook Road Mudgeeraba, AA 4213 +61 413255000 lisa@cobrachilli.com Tropical Zing Habanero BBQ Sauce Habanero Chilli Sauce Carolina BBQ Sauce Reapers Harvest Chilli Sauce Fever Chilli Paste Reaper Magic Sauce I Believe I Can Fly Wing Sauce - Hot I Believe I Can Fly Wing Sauce - Ultra Hote Assorted Box Set Curry Spice Blends Assorted Curry Pastes

BOOTH NUMBER: 403 State Employees Credit

Union Ashlev Martinez 3521 Montgomery Blvd NE Albuquerque, NM 87107

(505) 884-0128 ashleymartinez@secunm.org www.secunm.org It's like your money took up mountain climbing. Free Kasasa checking lets you earn way above the average. And there's no minimum balance to earn our highest rates. secunm.org/ accounts/checking/free-kasasa-cash. html

BOOTH NUMBER: 404 & 406 iBurn

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BOOTH NUMBER: 405

What the Fudge! LLC Valerie Clark PO Box 53361 Albuquerque, NM 87153 (505) 489-1035 valerie@whatthefudge.org www.whatthefudge.org Gourmet caramel apples; Peanut turtle apples, Apple pie apple, Cookies n Cream apple, double drizzle apple, pecan pie apple

BOOTH NUMBER: 407 Pampered Chef

Kristy Staker 11500 San Bernadino DR NE Albuquerque, NM 87122 (505) 933-0848 kristystaker@gmail.com www.pamperedchef.biz/kstaker Kitchenware

BOOTH NUMBER: 408

C&J Farms Matthew Tyler 8621 S. U.S. Hwy 287 Corsicana, TX 75109 (903) 229-0906 matthew@cjfarmstexas.com www.cjfarmstexas.com All natural Seasoning blends and infused raw honey

BOOTH NUMBER: 409

Big T Spice Co Terrell and Gin Willis 36 Meadow Lane

Tijeras, NM 87052 (505) 388-4411 bigt@bigtspiceco.com www.bigtspiceco.com Deep Tissue Massage - for Beef Swine Grind - for Pork Bird Season - for Chicken Seasoning Salt - All Purpose Sizzlin' Salt - Hot Salt Garlic Jalapeno - Hot Seasoning Garlic Basil - Italian Etc..Chili Lime - Veggies, Fajitas Etc. Smokin' Chipotle - Hot Seasoning S & P (Salt and Pepper Blend)

BOOTH NUMBER: 412 & 410

Galloway Gourmet Foods Sammie Galloway PO Box 5801074 Elk Grove, CA 95757 (916) 753-6565 Sammie@thesauces.com www.thesauces.com EJ's Gourmet Mombo sauce, Ginger

Garlic Mombo sauce, Mary Jo's 1849 Whisky Pepper Steak Sauce, Masion Creole Pepper sauce, Creole Mustard.

BOOTH NUMBER: 415 Sauce Goddess

Jennifer Reynolds PO Box 9355 San Diego, CA 92169 (619) 990-8684 jreynolds@saucegoddess.com www.saucegoddess.com Description: Manufacturer of Sauce Goddess Brand Products, including: Grillin' and Dippin' sauces; Sticky, Sweet & Spicy, Big & Tangy Black Pepper Sauce, Sweet Red Devil Habanero sauce Spice Rubs: Super Chunk Latin Heat Moroccan Twist BBO Sweet Heat. Caramel Corn: Moroccan Twist, Sweet Heat, Ghost Pepper, Devil's Bite.

BOOTH NUMBER: 416 Prairie Thyme Gourmet

Gary Hall 4363 Center Place Unit 3 Santa Fe, NM 87507 (505) 473-1945 prairiethyme@aol.com www.prairiethyme.com Manufacturer and distributor of gourmet specialty foods including: Raspberry Jalapeno Ambrosia, Original & Fiery, Peach Habenaro Ambrosia, Mountain Blackberry Jalapeno Ambrosia, Roasted Tomato Chutney, and our Fabulous New Chocolate Habenaro Fudge Sauce!! Distributor of the Jalapeno Roaster.

BOOTH NUMBER: 417

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BOOTH NUMBER: 418

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BOOTH NUMBER: 419

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BOOTH NUMBER: 420 Humboldt Hotsauce

Cal Ferris PO Box 460 Arcata, CA 95518 (707) 845-1800 humboldthotsauce@gmail.com www.humboldthotsauce.com Habanero-Mango hot sauce, Island Style Hot Sauce, Emerald Hot Sauce, Smokin Hot Nooner Hot Sauce, Trinidad Stinger, Cajun Dry Rub, Moroccan Drv Rub, Jamaican Jerk Dry Rub, EAT BEER Nor Cal Mole Hot Sauce and EAT BEER Yellow Thai Racer Hot Sauce

BOOTH NUMBER: 421

Mayhem Foods LLC Michael Francis 4859 Sharon Ave Columbus, OH 43214 (614) 653-0487 Michael@MayhemFoods.com Mild, Medium, Hot, Extreme, Ghost, Reaper Verde Hot, Pineapple Mango (Mild and Scorpion) Salsas. Sweet and Spicy Mustard, Mild, Medium, Hot, Extreme, Ghost, Bacon Bourbon , Blueberry (Jalapeno & Ghost), Raspberry (Jalapeno & Reaper), Mango (Jalapeno & Scorpion), Peach

Garlic Habanero Hot Sauce Blueberry Habanero Hot Sauce Hatch Chipotle

BOOTH NUMBER: 424 Sogno Toscano Olive Oil

Boutique Maribeth Wagner 15455 N. Greenway Hayden Loop C-13 Scottsdale, AZ 85260 (480) 300-4365 events@sognotoscano.com Sogno Toscano Olive Oil Boutique Artisan Oils, Vinegars and prepackaged gourmet Italian Specialty items.

BOOTH NUMBER: 425

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BOOTH NUMBER: 428

Kogler's Bakery Will Kogler 462 S Pearl Street Denver, CO 80209 (970) 390-3042 bestskier77@hotmail.com Koglers Bakery Quches, strudels, pastries, pretzels

BOOTH NUMBER: 429

Badlands Jerky LLC Deborah Lee 2740 Northern Blvd NE Rio Rancho, NM 87124 (505) 288-1311 badlands.nmjerky.amy@gmail.com badlandsjerkynm.com Beef Jerky-Roasted Green, Ristra Red, Smoked Chipotle, Orange Ginger Habanero, Whiskey Barrel, Salt N Pepper, Toasted Sesame Teriyaki, Tepin Pepper, Crushed Garlic, Jalapeno Hot Rods. Roasted and Salted Pinon, Roasted and Salted Pistachio, Red Chile Pistachio, Spiced Pumpkin Seeds

BOOTH NUMBER: 430

Dreamstyle Remodeling Taylor Williams 1460 N Renaissance Blvd NE Albuquerque, NM 87107 (505) 835-1043 twilliams@dreamstyleremodeling.com www.dreamstyleremodeling.com Home improvement products

BOOTH NUMBER: 431 Char Man Brand Hot

Sauce **Chris Sutton** 597 Thomas St Oak View, CA 93041 (805) 815-7222 Charmanbrand@gmail.com Charmanbrand.com Original, Verde and Caribbean

BOOTH NUMBER: 432

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BOOTH NUMBER: 501

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BOOTH NUMBER: 502 The Candy Lady

Deborrah Davis Albuquerque, NM 87104 (505) 243-6239 candyladyabq@gmail.com www.thecandylady.com Makers of Chocolate Red Chile Fudge, Chocolate Green Chile Fudge, Red Chile Peanut Brittle, and Pinon Brittle.

BOOTH NUMBER: 503 JR's Jerky Company

Tony Gutierrez 5505 Silver Ave SE Ste B Albuquerque, NM 87108 (505) 255-3760 jrsjerkycompany@gmail.com Jrsjerky.com We are excited to announce that our beef jerky flavors: Mango Tango, Green Chile Teriyaki and Muerte won 1st, 2nd and 3rd place in the Scovie Awards this year. Along with this great accomplishment our delicious Red Chile Lime Potato Chips also took home a 3rd place award.

BOOTH NUMBER: 505 The Bossy Gourmet

Lenny Pelifian 3655 Research Drive Las Cruces, NM 88003 (575) 323-0979 ceo@thebossygourmet.com www.thebossygourmet.com The Bossy Gourmet Green Chile Salsa, The Bossy Gourmet Jalapeno Salsa and The Bossy Gourmet Red Enchilada Sauce

BOOTH NUMBER: 506 My Daddy Bar-B-Que

Michael Johnson PO Box 5372 Carlsbad, NM 88221 (575) 302-6117 bbqdad99@yahoo.com Sauces

BOOTH NUMBER: 507

Nectar of the Vine Anthony Nastasi P.O. Box 597 Burton, OH 44021 (440) 273-8183 stephanie@nectarofthevine.com www.nectarofthevine.com Wine frappe. Individually handwrapped, gourmet wine slushy mixes in 22 delicious original recipe flavors. We offer a free 1oz. sample of NON-ALCOHOLIC wine slushy which is prepared on-site and dispensed from a slush machine. No ice required. Non-hazardous.

BOOTH NUMBER: 508 Dynamic Enterprises

Rocco Petitto 4611 Greene St #309 Albuquerque, NM 87114 (505) 254-3848 dynamicent@netzero.net Rainbow

(Jalapeno & Habanero).

BOOTH NUMBER: 422

Precious Sauces LLC. **Stuart Hutchinson** 8015 E 2nd Ave. Mesa, AZ 85208 (480) 773-4242 webmaster@precioussauces.com www.precioussauces.com Liquid Ruby Hot Sauce, Liquid Emerald Hot Sauce, Liquid Gold Hot Sauce, African Gold Hot Sauce, Gourmand Garnet Ketchup, Gourmand Chipotle Ketchup, Gourmand African Ketchup.

BOOTH NUMBER: 423 Das Gud Spice Co.

Nick Trevino 4652 Home Place Plano, TX 75024 (949) 226-2462 nick.trevino@dasgudspice.com Das Gud Spice Co. Verde Hot Sauce Chipotle Bourbon Barbecue Sauce Chipotle Mustard Barbecue Sauce All-Purpose Seasoning Bird Rub

BOOTH NUMBER: 509

Slider ridge Oki James

PO Box 66 Mendon, UT 84325 (702) 981-3321 bluebear0824@gmail.com Www.slideridge.com Honeywine vinegars and unfiltered raw honey

BOOTH NUMBER: 510

No Minor Sale Carlye Hausbeck, MSW 400 Gold Ave SW, Suite 880 Albuquerque, NM 87102 (505) 340-1925 chausbeck@rescueagency.com www.nominorsale.com Educational campaign raising awareness of illegal tobacco sales to minors in New Mexico. We will be collecting and distributing information.

BOOTH NUMBER: 511

Truth Serum Hot Sauce, LLC **Russell York**

32387 Westgate Rd Minden, IA 51553 (402) 290-2357 rustywyork@gmail.com truthserumhotsauce.com Red Rage Jalapeno Sauce, Plum Loco Jalapeno Sauce, Chipotle Jalapeno Sauce, Original Jalapeno Sauce, Mild Original Jalapeno Sauce, Pineapple Jalapeno Sauce.

BOOTH NUMBER: 512 RADS Barrel Aged

Pepper Sauce Ryan Davis PO Box 31248 Bellingham, WA 98226 (630) 204-9065 ryan@rads-sauce.com www.rads-sauce.com RADS Reserve Red Pepper Sauce RADS Sweet Apple Jalape_ o Sauce

BOOTH NUMBER: 514

Texas Toffee Michele Sparks 2963 W 15th St #2975 Plano, TX 75075 (972) 596-1031 mbenum@texastoffee.com TexasToffee.com Almond Delight, Almond Rich, Pecan Delight, Pecan Rich, Ghost Pepper Dust, Habanero Toffee, Cinnamon and Pepper Toffee.

BOOTH NUMBER: 515

Elk Creek Bar-B-Q Co. LLC

Cam Day 403 Hoover Circle Elk City, OK 73644 (580) 339-6256 elkcreekbbg@gmail.com www.elkcreekbbq.com Scovie Gold Metal Winner "Black Label A-P", Scovie Gold Metal Winner "Hog Knuckle" Scovie Gold Metal Winner "Cajun Stinger", Scovie Silver Metal Winner "Beef Shake", Award winning "Brown Chicken Brown Cow". We will also be featuring new products as well

BOOTH NUMBER: 517 Twin Isles Specialties

INC **Esther Millette** 11714 Wildwood Ridge Colorado Springs, CO 80921 (407) 359-1673 TwinIsleshotsauce@gmail.com Mango Hotsauce Tamarind Hotsauce Habanero Hotsauce

BOOTH NUMBER: 518 & 522

Comcast/Xfinity

Alicia Guereca 8440 Washington NE Albuquerque, NM 87113 (505) 205-0599 Alicia Guereca@cable.comcast.com Cable, Internet, phone, home security and mobile

BOOTH NUMBER: 521 Fortis Solutions Group

Cathy Lewis 2300 Race St Ft.Worth,TX 76111 (817) 287-1071 clewis@fortissolutionsgroup.com www.fortissolutionsgroup.com

BOOTH NUMBER: 523

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BOOTH NUMBER: 524

Just Enough Heat LLC Isham Nelson 1110 Camelot Dr Raymore, MO 64083 (785) 766-5160 inelson@justenoughheat.com JustEnoughHeat.com Original, Smokey & Ghost Parmiago marinated cheese, Bacon Brown Sugar, Slow Smoked Jalapeno & Ghost Pepper Honey Mustard, Spicy Thai Bloody Mary Mix & Smokey Green Salsa.

BOOTH NUMBER: 525 Tahoe Kitchen Company

Emily Forsythe 590 W Hwy 105 Ste 285 Monument, CO 80132 (615) 945-5628 emily@tahoekitchenco.com www.tahoekitchenco.com Hammer Stahl and Wolfe Cutlerv

BOOTH NUMBER: 527

Kim's Gourmet Sauces Cindy Coyne

10239 Amethyst Way Parker, CO 80134 (303) 915-3182 cindv@kimsgourmet.com www.kimsgourmet.com Spicy Teriyaki, Wasabi-Aki, Spicy Peanut and Asian BBQ, Bourbon-Aki, Gluten-Free Teriyaki, Original Teriyaki and Cracked Pepper Dijon gourmet sauces.

BOOTH NUMBER: 529

Los Roast LLC Marshall Berg 6635 N. Baltimore Ave. Portland, OR 97203 (503) 830-5310 losroast@gmail.com Los Roast is a Portland-based New Mexico Chile company. Owned and employed by native New Mexicans. we have experience and passion for our product. Our chile, sourced from Hatch Valley in Southern New Mexico and is verified by the New Mexico Department of Agriculture. Quality, simplicity, and authenticity are the most important aspects surrounding the tradition of New Mexico Chile. And these values drive Los Roast products and our mission: To make the best New Mexico Chile available to those in need.

BOOTH NUMBER: 601 & 603

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BOOTH NUMBER: 605 Sit Means Sit Dog

Training **Christie Core** 10408 2nd St NW Albuquerque, NM 87114 (505) 916-1748 christie@sitmeanssitabq.com Dog training. We do not sell products, we give out information on dog training and do evaluation sign ups.

BOOTH NUMBER: 607

NM Farm and Ranch **Heritage Museum** LuAnn Kilday

4100 Dripping Springs Rd Las Cruces, NM 88011 (575) 522-4100 luannr.kildav@state.nm.us www.nmfarmandranchmuseum.org

The New Mexico Farm and Ranch Heritage Museum preserves and shares the incredible 4,000 year history of agriculture. The Museum encompasses a spectacular 47-acres with exhibits both indoors and outdoors and daily demonstrations. Children and adults will find their visit enjoyable and educational. Please stop by our booth and see our wool spinning demonstration.

BOOTH NUMBER: 613 & 611

Los Foodies

Eric Martinez 1012 Siringo Rondo East Santa Fe, NM 87507 losfoodiesmarketing@gmail.com Losfoodiesmagazine.com/ Mediahouse agency.com

Los Foodies Marketing and Media House Agency are two marketing companies that focus on helping local businesses reach consumers. Los Foodies Marketing has over 28,000 New Mexican members and followers. Los Foodies Marketing will be 5 years in July. Please visit LosFoodiesMagazine.com and MediaHouseAgency.com to get more information.

BOOTH NUMBER: 737

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BOOTH NUMBER: 739

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BOOTH NUMBER: 744

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BOOTH NUMBER: 745

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BOOTH NUMBER: 747

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(732) 872-0755 marissa@extremefood.com www.extremefood.com Manufacturer of the world's hottest sauces and snacks and Guinness World Record Holder including: Blair's Death Sauces, Blair's Heat Sauces, Blair's Death Rain Dry Spice, Blair's Death Rain Chips and Blair's World Famous Reserves.

BOOTH NUMBER: 748

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BOOTH NUMBER: 750

Cream City Market-WI Cheese Curds Mark Albrecht 8638 W. Toller Ave Littleton, CO 80128 (262) 388-2083 mark@creamcitymarket.com www.creamcitymarket.com Legendary, fresh, Wisconsin cheddar cheese curds in 4 flavors. With verdant pastures dating back to it's glacial history, Wisconsin is known for exceptional milk and award-winning cheese. Sometimes affectionately referred to as "squeaky cheese", curds are a fresh and delicious boutique cheese best enjoyed right away, right out of the bag. Cream City Market is a Colorado Company, bringing fresh curds to Denver area Farmer's Markets. Events and Festivals.

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BOOTH NUMBER: 754

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daniel@frostgelto.com www.frostgelato.com Gelato samples to cool down!

BOOTH NUMBER: 740

Eddie's Savory Food Products, LLC **Eddie Meintzer** 417 Hwy 314 NW Los Lunas, NM 87031 (505) 280-9924 ed meintzer@hotmail.com

eddiessavoryfoodproducts.com Eddie's Savory Food Products Llc Makes The Following Six (6) Products: 1. Eddie's Savory "Extra Hot" Green Chili Bbg Sauce: 2. Eddie's Savory Green Chile Bbq Sauce; 3. Eddie's Savory Bbq Sauce; 4. Eddie's Savory "Extra Hot" Green Chile Sauce; 5. Eddie's Savory "Hot" Green Chile Sauce.6. Eddie's Savory Chile Dip Mix

BOOTH NUMBER: 741

Pako Lazo Pottery Patrick Lauterio 210 K Street Brawley, CA 92227 (760) 848-8289 plauterio@gmail.com www.pakolazo.com Pako Lazo Pottery- USA made Ceramics- functional works of art- Use it for your Garlic, ginger, jalapeno etc!

KISS 2

Media **Dan Gutierrez**

Albuquerque, NM 87110 (505) 254-7100 dgutierrez@americangeneralmedia. com

AmericanGeneralMedia.com Giving away free schawg, such as T-shirts, movie passes, and small things with Radio Station Logos on them.

Cibolo Junction Salsa LLC

Berney Shumate Po Box 27331 Albuquerque, NM 87125 (505) 401-1010 jbshumate1@aol.com chimayotogo.com

2019 Scovie Winners Report

2019 Scovie Awards Winners Report



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



GRAND PRIZE WINNER

MARKETING & ADVERTISING Fire Syrup **Little Bird Kitchen** In the 2019 Fiery Foods show



GRAND PRIZE WINNER

.....

TASTING DIVISION Raspberry Habanero Rose City Pepperheads In the 2019 Fiery Foods show

Total Entries 676

Total Companies 124

Number of countries

represented 10

Total Winning Companies 101

Number of States represented 34

.....



HONORABLE MENTION

MARKETING & ADVERTISING Pure Evil Capsaicin Drops Texas Creek Products In the 2019 Fiery Foods show



HONORABLE MENTION

TASTING DIVISION Spice Pecan Honey C&J Farms In the 2019 Fiery Foods show Booth 408

including: United States, Swaziland, England, Slovakia, Hungary, Germany, China, and Australia.



BARBECUE SAUCE

All-Natural Hot

1ST PLACE

Fat Boy Blazin' Boar Fat Boy BBQ **Kirk Malzer** 107 Elm Street Hickman, NE 68372 (402) 4807167 info@fatboyglobal.com www.bestnaturalbbq.com

2ND PLACE

Hot N Sassy Peach Southern Belles BBO **Jacqueline Brooks** 5325 West Bard Ave 1008 Bethesda, MD 20816 (202) 421-3987 jbbrooks32@gmail.com www.southernbellesbbq.com

3RD PLACE

Honey Habenero BBQ Sauce Saucy Minx BBQ Sauces & Rubs Tyna Mays-Schey 605 Chester St Silverton, Or 973381 (503) 910-3859 saucyminxbbg@gmail.com www.saucyminxbbq.com

BARBECUE SAUCE

All-Natural Mild **1ST PLACE Cowboy Smokehouse BBQ Sauce** Duraflame Don Crace 2894 Monte Diablo Ave. Stockton, CA 95203 (615) 778-9716 mboucher@duraflame.com https://www.cowboycharcoal.com

2ND PLACE Spicy Hickory Smoke

Southern Belles BBQ **Jacqueline Brooks** 5325 West Bard Ave 1008 Bethesda, MD 20816 (202) 421-3987 jbbrooks32@gmail.com www.southernbellesbbg.com

3RD PLACE

Original Belle Southern Belles BBQ Jacqueline Brooks 5325 West Bard Ave 1008 Bethesda, MD 20816 (202) 421-3987 ibbrooks32@gmail.com www.southernbellesbbq.com

BARBECUE SAUCE

Jacqueline Brooks 5325 West Bard Ave 1008 Bethesda, MD 20816 (202) 421-3987 jbbrooks32@gmail.com www.southernbellesbbq.com

2ND PLACE Reaper Whiskey BBQ

Melbourne Hot Sauce Richard Nelson 5/34 Wellington Street Melbourne, VIC 3182 (+61) 420663837 melbournehotsauce@gmail.com www.melbournehotsauce.com

3RD PLACE

Hot N Sassy Peach Southern Belles BBO **Jacqueline Brooks** 5325 West Bard Ave 1008 Bethesda, MD 20816 www.southernbellesbbq.com

BARBECUE SAUCE

1ST PLACE Bethesda, MD 20816 www.southernbellesbbq.com

3RD PLACE

(507) 826-3357 kjensen@jensenmanufacturing.com www.fullboarbbq.com

BARBECUE SAUCE

Diet Friendly 1ST PLACE Smoky Jon's Fierv **Gourmet Supreme** Smoky Jon's #1 BBQ Jonathan Olson 501 Muir Drive Madison, WI 53704 (608) 244-5621 smokvion@charter.net www.smokyjons.com

2ND PLACE

Cowboy Range Style BBQ Sauce Duraflame Don Crace 2894 Monte Diablo Ave. Stockton, CA 95203 (615) 778-9716 mboucher@duraflame.com https://www.cowboycharcoal.com

3RD PLACE

Apple Southern Belles BBQ Jacqueline Brooks 5325 West Bard Ave 1008 Bethesda, MD 20816 (202) 421-3987 jbbrooks32@gmail.com www.southernbellesbbq.com

BARBECUE SAUCE

Fruit-Based Hot **1ST PLACE**

Hot N Sassy Peach Southern Belles BBQ **Jacqueline Brooks** 5325 West Bard Ave 1008 Bethesda, MD 20816 (202) 421-3987 jbbrooks32@gmail.com www.southernbellesbbq.com

2ND PLACE

Extreme Peach Reaper Klowns On Fire!, LLC **Ron Dillon** 2512 Jill Creek Drive Little Elm, TX 75068 (214) 6864130 sales@klownsonfire.com www.klownsonfire.com

3RD PLACE

Extreme Mango Reaper Klowns On Fire!, LLC **Ron Dillon** 2512 Jill Creek Drive Little Elm, TX 75068 (214) 6864130 sales@klownsonfire.com www.klownsonfire.com

BARBECUE SAUCE

Fruit-Based Mild **1ST PLACE**

Pineapple Twang Southern Belles BBO **Jacqueline Brooks** 5325 West Bard Ave 1008 Bethesda, MD 20816 (202) 421-3987 jbbrooks32@gmail.com www.southernbellesbbg.com

2ND PLACE

Blueberry Blues Southern Belles BBQ Jacqueline Brooks 5325 West Bard Ave 1008 Bethesda, MD 20816 (202) 421-3987 jbbrooks32@gmail.com www.southernbellesbbq.com

(202) 421-3987 jbbrooks32@gmail.com

American Style Mild

Original Belle Southern Belles BBQ Jacqueline Brooks 5325 West Bard Ave 1008 (202) 421-3987 jbbrooks32@gmail.com

2ND PLACE Step 3 Camp Fire

Stump Chunks Sylvain Roy 8 Industrial Park Dr Hooksett, NH 03106 (603) 935-5405 sales@stumpchunks.com

www.stumpchunks.com

Full Boar BBQ "Sweet & Spicy BBQ Sauce" Full Boar Bbg, LLC

Kvle Jensen 300 Cross Street Manchester, MN 56007

American Style Hot **1ST PLACE Southern Heat** Southern Belles BBQ

3RD PLACE

Ms. Mango Southern Belles BBQ Jacqueline Brooks 5325 West Bard Ave 1008 Bethesda, MD 20816 (202) 421-3987 jbbrooks32@gmail.com www.southernbellesbbq.com

BARBECUE SAUCE

Mustard Hot **1ST PLACE**

Fat Boy Apple Cider Honey Mustard Fat Boy BBQ Kirk Malzer 107 Elm Street Hickman, NE 68372 (402) 4807167 info@fatboyglobal.com

2ND PLACE

Uncle Murle's Mustard Sauce Uncle Murle's Bill Pope 13 N. Fenwick Rd. Memphis, TN 38111 (901) 218-5022 bill.pope@unclemurles.com www.unclemurles.com

3RD PLACE

Bacon Chipotle Honey Mustard Redlaw Sauce Co Justin Chinchen 15874 W 6th Ave (service road) Golden, CO 80401 (720) 4533989 redlawsranglers@gmail.com www.redlawsauce.com

BARBECUE SAUCE

Mustard Mild

Tangy Mustard BBQ Sauce Saucy Minx BBQ Sauces & Rubs Tyna Mays-Schey 605 Chester St Silverton, Or 973381 (503) 910-3859 saucyminxbbq@gmail.com www.saucyminxbbq.com

2ND PLACE

Bacon Chipotle Honey Mustard Redlaw Sauce Co

Justin Chinchen 15874 W 6th Ave (service road) Golden, CO 80401 (720) 4533989 redlawwranglers@gmail.com www.redlawsauce.com

3RD PLACE

Chipotle Mustard Barbecue Sauce Das Güd Spice Co. Nick Trevino 4652 Home Place Plano, TX 75024 (949) 226-2462 nick.trevino@dasgudspice.com www.dasgudspice.com



Das Güd Spice Co. prides itself on its hand-crafted, gluten-free products. The Chipotle Mustard Barbecue Sauce is an exquisite combination of sweet brown sugar, tangy mustard, and smoky Chipotle peppers that pairs well with beef, sausage, pulled pork, ribs, and chicken. It is also a delicious salad dressing!

BARBECUE SAUCE

Specialty Chile 1ST PLACE Hot N Sassy Peach Southern Belles BBQ Jacqueline Brooks 5325 West Bard Ave 1008 Bethesda. MD 20816

(202) 421-3987 jbbrooks32@gmail.com www.southernbellesbbg.com

2ND PLACE

Chipotle BBQ Melbourne Hot Sauce Richard Nelson 5/34 Wellington Street Melbourne, VIC 3182 (+61) 420663837 melbournehotsauce@gmail.com www.melbournehotsauce.com

3RD PLACE

Grinders by STRETCH Original BBQ Sauce Grinders Signature Sauces STRETCH PO Box 414444 Kansas City, KS 64141-4444 (816) 471-3618 merch@grinderspizza.com www.Grinderspizza.com

BARBECUE SAUCE

Unique 1ST PLACE Hot N Sassy Peach

Southern Belles BBQ Jacqueline Brooks 5325 West Bard Ave 1008 Bethesda, MD 20816 (202) 421-3987 jbbrooks32@gmail.com www.southernbellesbbq.com

2ND PLACE

Elijah's Xtreme "Tangy Fire" BBQ Elijah's Xtreme Gourmet Sauces Bret Morey 2719 Independence Way Gastonia, NC 28056-6709 (704) 839-6195 bm3Xtreme@gmail.com https://elijahsxtreme.com

3RD PLACE

Blueberry Blues Southern Belles BBQ Jacqueline Brooks 5325 West Bard Ave 1008 Bethesda, MD 20816 (202) 421-3987 jbbrooks32@gmail.com www.southernbellesbbq.com

BARBECUE SAUCE

Vinegar Hot 1ST PLACE

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

2ND PLACE

Elijah's Xtreme "Tangy Fire" BBQ Elijah's Xtreme Gourmet Sauces Bret Morey 2719 Independence Way Gastonia, NC 28056-6709 (704) 839-6195 bm3Xtreme@gmail.com www.elijahsxtreme.com

3RD PLACE

Uncle Murle's Spicy BBQ Sauce Uncle Murle's Bill Pope 13 N. Fenwick Rd. Memphis, TN 38111 (901) 218-5022 bill.pope@unclemurles.com

BARBECUE SAUCE

www.unclemurles.com

Vinegar Mild 1ST PLACE

Uncle Murle's Original BBQ Sauce Uncle Murle's Bill Pope 13 N. Fenwick Rd. Memphis, TN 38111 (901) 218-5022 bill.pope@unclemurles.com www.unclemurles.com

2ND PLACE

Elijah's Xtreme " Bourbon Infused Blueberry Chipotle" BBQ Elijah's Xtreme Gourmet Sauces Bret Morey 2719 Independence Way Gastonia, NC 28056-6709 (704) 839-6195 bm3Xtreme@gmail.com www.elijahsxtreme.com

3RD PLACE

Grinders by STRETCH Original BBQ Sauce Grinders Signature Sauces STRETCH PO Box 414444 Kansas City, K5 64141-4444 (816) 471-3618 merch@grinderspizza.com www.Grinderspizza.com

BARBECUE SAUCE

World Beat 1ST PLACE

Pineapple Twang Southern Belles BBQ Jacqueline Brooks 5325 West Bard Ave 1008 Bethesda, MD 20816 (202) 421-3987 jbbrooks32@gmail.com www.southernbellesbbg.com

2ND PLACE

Drunken Jerk Jamaican Marinade Secret Aardvark Stacy Moritz 9808 SW Quail Post Rd portland, OR 97219 (503) 8909284 stacy@secretaardvark.com www.secretaardvark.com

3RD PLACE

Galimaro Spicy Argentine Sauce Galimnaro Carol Hefner 3001 NW 168th Court Edmond, Oklahoma 73012 (405) 6415302 carolhefner@cox.net www.galimarosauce.com

BEVERAGES-HOT & SPICY

Alcoholic 1ST PLACE

Demitri's Bloody Mary Seasoning Chipotle-Habanero Demitri's Gourmet Mixes Demitri Pallis PO BOX 84123 Seattle, WA 98124 (206) 764-6006 kelly@demitris.com www.demitris.com

2ND PLACE

Demitri's Bloody Mary Seasoning Extra Horseradish Demitri's Gourmet Mixes Demitri Pallis PO BOX 84123 Seattle, WA 98124 (206) 764-6006 kelly@demitris.com

2ND PLACE

Demitri's Bloody Mary Seasoning Chili & Peppers Demitri's Gourmet Mixes Demitri Pallis PO BOX 84123 Seattle, WA 98124 (206) 764-6006 kelly@demitris.com www.demitris.com

3RD PLACE

Chesapeke Bloody Mary Clark and Hopkins Brandon Clark 325 Westernview Drive Middletown, VA 22655 (540) 3037723 brandon@clarkandhopkins.com

BEVERAGES-

HOT & SPICY Non-Alcoholic

Cajun Legacy Bloody Mary Blend Cajun Legacy Specialty Foods Jim Davis 202 Arould Blvd Lafayette, LA 70506 (337) 781-8408 jim@cajunlegacy.biz www.cajunlegacy.biz

2ND PLACE

Pineapple & Jalapeno Margarita Mix Bravado Spice Vince Blasco 7025 W Tidwell Rd. Houston, TX 77092 (312) 3391971 vince@bravadospice.com www.BravadoSpice.com

2ND PLACE

Demitri's Bloody Mary Seasoning Chipotle-Habanero Demitri's Gourmet Mixes Demitri Pallis PO BOX 84123 Seattle, WA 98124 (206) 764-6006 kelly@demitris.com www.demitris.com

3RD PLACE

Cajun Legacy Spicy Cajun Tomato Juice Blend Cajun Legacy Specialty Foods Jim Davis 202 Arould Blvd Lafayette, LA 70506 (337) 781-8408 jim@cajunlegacy.biz www.cajunlegacy.biz

3RD PLACE

Fire Syrup Little Bird Kitchen Corey Meyer 25 Fairchild Ave Plainview, NY 11803 (646) 620-6395 corey@littlebirdkitchen.com www.littlebirdkitchen.com

CONDIMENTS-HOT & SPICY

Chile Oil
1ST PLACE

www.picklecreek.com

Prairie Fire Infused Olive Oil Pickle Creek Herbs Tim Engman 104 3rd Place St Fairfield, IA 52556 (319) 694-3054 jocelyn@picklecreek.com



At Pickle Creek, we grow peppers and herbs on our family farm and use original recipes to hand craft the best possible artisan-infused olive oils and vinegars. Infusing habanero, ghost, and scorpion peppers into pure olive oil captures the searing heat and fruity flavor of these peppers in their prime.

2ND PLACE

Citrus Habanero Olive Oil Sutter Buttes Natural & Artisan Foods Alka Kumar 1670 Poole Blvd. Yuba City, CA 95993 (530) 763-7921 Alka@sutterbuttesoliveoil.com www.Sutterbuttesoliveoil.com

3RD PLACE

Calivirgin Extreme Heat Habanero Olive Oil Calivirgin Olive Oil Nick Kerns 13950 N Thornton Rd Lodi, CA 95242 (209) 210-3162 nick@calivirgin.com www.calivirgin.com

CONDIMENTS-HOT & SPICY

Meat Sauce **1ST PLACE**

The Raven Grim Reaper Foods Russell Williams 40 The Broadway Bournemouth, Dorset Bh10 7Ez (+44744) 7904999 Russell@Grimreaperfoods.com www.Grimreaperfoods.com

2ND PLACE

Dave's Hot Damn Its Good Sauce Lone Star Pepper Co Monique Mistler 9120 Belaire Dr North Richland Hills,TX 76182 (972) 8279581 moniquemistler@hotmail.com www.lonestarpepperco.com

3RD PLACE

Dracula's Dreams Heavenly Hell Hot Sauces Michael Page 13 Spinnaker Court Currumbin Waters, Queensland 4223 (+61) 0426813334 pagey1982@hotmail.com www.facebook.com/HeavenlyHellHot-Sauces

CONDIMENTS-HOT & SPICY

Mustard

1ST PLACE Texas Creek Wasabi Mustard Texas Creek Products Ann Simmons PO box 116 Carlton, WA 98814 (509) 9975420 tchotsauce@methow.com

2ND PLACE

Texas Creek Chipotle Mustard Texas Creek Products Ann Simmons PO box 116 Carlton, WA 98814 (509) 9975420 tchotsauce@methow.com

3RD PLACE

Smokin' Mustard Flash Point Sauces, LLC Tony Spivey 146 Monitor Rd Portsmouth, VA 23707-1018 (919) 6222561 tony@fpsauces.com www.fpsauces.com



Our multi-award winning Smokin' Mustard is not your normal mustard! We have combined our signature smoky peppers along with a little sweetness to deliver a delicious spicy kick to foods you already enjoy with mustard! So, the next time you are about to bite into a burger, brat, hotdog or sausage, grab a bottle of Smokin' Mustard and enjoy. And, as we always say here at

Flash Point Sauces, "Fire Up Your Tastebudz!"

CONDIMENTS-HOT & SPICY

Prepared Dip 1ST PLACE Fresh Is Best Salsa & Co. Garlic Spinach Dip Fresh is Salsa & Co. Lisa Graham #12 - 1425 Cariboo Place Kamloops, BC CANADA V2C 5Z3

(250) 377-7555 lisa@freshisbest.ca www.freshisbest.ca

2ND PLACE

505 Southwestern Hatch Valley Green Chile Queso 505 Southwestern

Timothy Bryant 814 N Hickory Ave Meridian, ID 83642 (208) 383-9600 tbryant@flagshipfood.com www.505southwestern.com

3RD PLACE

Gorji Gourmet Spicy Remoulade Gorji Gourmet Foods Mansour Gorji 5100 Belt Line Rd #402 Dallas, Texas 75254 (214) 924-5770 mgorji@gorjigourmet.com www.gorjigourmet.com



Delicious as a spicy dollop on pork, chicken, game, fish, shellfish and sandwiches. The same recipe Chef Gorji uses on prime pork chops and seafood dishes at Gorji Restaurant in Dallas,TX.

CONDIMENTS-HOT & SPICY

Relish 1ST PLACE

Texas Twisster Sweet-N-Spicy Jalapeno Relish Twisstedtexasfoods L.L.C Mitch Anderton 2211 balleyduff drive Lewisville, Texas 75077 (214) 536 0891 twisstedtexasfoods@yahoo.com

2ND PLACE Hot & Sweet Pepper Relish

Lone Star Pepper Co Monique Mistler 9120 Belaire Dr North Richland Hills,TX 76182 (972) 8279581 moniquemistler@hotmail.com www.lonestarpepperco.com

3RD PLACE

Cajun Legacy Green Cayenne Chow Chow Cajun Legacy Specialty Foods Jim Davis 202 Arould Blvd Lafayette, LA 70506 (337) 781-8408 jim@cajunlegacy.biz www.cajunlegacy.biz

CONDIMENTS-

HOT & SPICY Salad Dressing 1ST PLACE Jillipepper Green Dress

It! Jillipepper Jill Levin PO Box 7546 Albuquerque, NM 87194 (505) 385-7714 jilli@jillipepper.com www.jillipepper.com

2ND PLACE

Paulita's Chitropicus Paulita's New Mexico Paula Porter 1533 35th Circle Rio Rancho, NM 87124 (505) 710-0891 paulita@paulitasnewmexico.com www.paulitasnewmexico.com

3RD PLACE Avocado Roasted Poblano

Vinaigrette Burns and McCoy Jay Turner 4900 Boardwalk Drive A205 Fort Collins, CO 80524 (720) 2190645 jturner@burnsandmccoy.com

CONDIMENTS-HOT & SPICY

 Table Seasoning

 1ST PLACE

 X Hot Jamaican

 Habanero & Lime

 Top Secret Gourmets

 Lawrence Sayre

 112 Fineview Road

 Camp Hill, PA 17011

 717-736-9490

 bluegourme@comcast.net

2ND PLACE

www.TopSecretGourmets.com

Paulita's Green Chile Seasoning Paulita's New Mexico Paula Porter 1533 35th Circle Rio Rancho, NM 87124 (505) 710-0891 paulita@paulitasnewmexico.com www.paulitasnewmexico.com

3RD PLACE

Old St Augustine Gourmet Datil Zest Old St Augustine Gourmet Angela Bean P.O. Box 840305 Sty. Augustine, FL 32080 (904) 315-6663 ab@osagourmet.com www.osagourmet.com

CONDIMENTS-HOT & SPICY

Unique 1ST PLACE Hot & Sweet Pepper Relish Lone Star Pepper Co Monique Mistler 9120 Belaire Dr North Richland Hills,TX 76182 (972) 824-9581 moniquemistler@hotmail.com www.lonestarpepperco.com

2ND PLACE Blazn' Hot

Rustic Tomato Jason Moffat 1499 Akagi Lane Draper, UT 84020 (801) 747-9065 jason@rustictomato.com

3RD PLACE Passion Fruit Orange

Guava Pepper Salty Wahine Gourmet Hawaiian Sea Salts, LLC Laura Cristobal Andersland 1-3529 Kaumualii Highway Unit 2B Hanapepe, HI 96716 (808) 378-4089 info@saltywahine.com www.saltywahine.com

CONDIMENTS-NOT HOT & SPICY

Meat Sauce
1ST PLACE

Apple Southern Belles BBQ Jacqueline Brooks 5325 West Bard Ave 1008 Bethesda, MD 20816 (202) 421-3987 jbbrooks32@gmail.com www.southernbellesbbq.com

2ND PLACE

Full Boar BBQ "Sweet & Spicy BBQ Sauce" Full Boar BBQ, LLC Kyle Jensen 300 Cross Street Manchester, MN 56007 (507) 8263357 kjensen@jensenmanufacturing.com www.fullboarbbq.com

3RD PLACE

THE KING OF BBQs "All Sauced Up" Arizona Grill & Hearth Val Romero 1045 N Jerrie Ave Tucson, AZ 85711 (520) 623-0924 accounting@azgrillnhearth.com www.azgrillnhearth.com

CONDIMENTS-NOT HOT & SPICY

Mustard 1ST PLACE

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

2ND PLACE

Fresh Is Best Salsa & Co. Smokey Bean Dip Fresh is Salsa & Co. Lisa Graham #12 - 1425 Cariboo Place Kamloops, BC CANADA V2C 5Z3 (250) 377-7555 lisa@freshisbest.ca www.freshisbest.ca

3RD PLACE

Fresh Is Best Salsa & Co. Best Fresh Guacamole Fresh is Salsa & Co. Lisa Graham #12 - 1425 Cariboo Place Kamloops, BC CANADA V2C 5Z3 (250) 377-7555 lisa@freshisbest.ca www.freshisbest.ca

CONDIMENTS-NOT HOT & SPICY

Relish **1ST PLACE**

3 time, award winning Fessler's

tangy mustard sauce. Perfect for

dipping, grilling and salads too!

need to try this."Once you try it,

all natural and no preservatives.

If you are a mustard lover, you

you'll be hooked." Gluten free,

Suzie's Organic Dijon

Barhyte Specialty Foods

Lemon Dill Mustard

Alka@sutterbuttesoliveoil.com

www.Sutterbuttesoliveoil.com

NOT HOT & SPICY

Gorji Gourmet Hummus

GORJI

0 🖬 🗯

Great as a dip on bread, crackers

and vegetables. The same

Dining Restaurant.

recipe Chef Gorji uses in the

Mezze appetizer at Gorji Fine

Sutter Buttes Natural & Artisan

18861 sw Martinazzi Ave

2ND PLACE

Colette Becker

Tualatin, OR 97062

colette@barhyte.com

www.barhyte.com

3RD PLACE

Foods

Alka Kumar

1670 Poole Blvd

(530) 763-7921

Yuba City, CA 95993

CONDIMENTS-

Prepared Dip

Gorji Gourmet Foods

5100 Belt Line Rd #402

mgorji@gorjigourmet.com

www.gorjigourmet.com

1ST PLACE

Mansour Gorji

Dallas, Texas 75254

(214) 924-5770

(800) 407-9241

Mustard

Original Sauce is a sweet and

Texas Twisster Sweet-N-Spicy Jalapeno Relish Twisstedtexasfoods L.L.C Mitch Anderton 2211 balleyduff drive Lewisville, Texas 75077 (214) 536 0891 twisstedtexasfoods@yahoo.com twisstedtexasfoods@yahoo.com

2ND PLACE

Hot & Sweet Pepper Relish Lone Star Pepper Co Monique Mistler 9120 Belaire Dr North Richland Hills,TX 76182 (972) 8279581 moniquemistler@hotmail.com www.lonestarpepperco.com

3RD PLACE

The Gracious Gourmet Roasted Red Pepper Artichoke Tapenade The Gracious Gourmet Nancy Wekselbaum 9368 Zelzah Ave. Northridge, CA 91325 (818) 3605684 natalie@thegraciousgourmet.com www.thegraciousgourmet.com

CONDIMENTS-NOT HOT & SPICY

Salad Dressing 1ST PLACE Avocado Roasted Poblano Vinaigrette Burns and McCoy Jay Turner 4900 Boardwalk Drive A205 Fort Collins, CO 80524 (720) 2190645 jturner@burnsandmccoy.com www.burnsandmccoy.com

2ND PLACE

Gorji Gourmet Caesar Dressing Gorji Gourmet Foods Mansour Gorji 5100 Belt Line Rd #402 Dallas, Texas 75254 (214) 924-5770 mgorji@gorjigourmet.com www.gorjigourmet.com



Simply add parmesan and croutons and any greens of your choice. Also, great as a dip for seafood. The same recipe Chef Gorji uses on his Caesar Salad at Gorji Restaurant in Dallas,TX.

3RD PLACE

Gorji Gourmet **Pomegranate Vinaigrette/** Marinade Gorji Gourmet Foods Mansour Gorji 5100 Belt Line Rd #402 Dallas, Texas 75254 (214) 924-5770

mgorji@gorjigourmet.com www.gorjigourmet.com



A salad dressing made with olive oil. Lively pomegranate vinaigrette with just a touch of sweetness. Ideal for use in salads, as a light sauce for meats of all kinds, or as a marinade. The same recipe Chef Gorji uses at Gorji Restaurant in Dallas,TX.

CONDIMENTS-NOT HOT & SPICY

Sweet Sauce **1ST PLACE** HONORABLE MENTION Spice Pecan Honey **C&J Farms** Matthew Tyler 8621 s. u.s. hwy 287 Corsicana, TX 75109 (903) 229-0906 matthew@cjfarmstexas.com www.cjfarmstexas.com

2ND PLACE

Glazefellas **Heavenly Hell Hot Sauces** Michael Page 13 Spinnaker Court Currumbin Waters, Queensland 4223 (+61) 0426813334 pagey1982@hotmail.com www.facebook.com/HeavenlyHellHot-

3RD PLACE

The Divine Bovine **Heavenly Hell Hot Sauces** Michael Page 13 Spinnaker Court Currumbin Waters, Queensland 4223 (+61) 0426813334 pagey1982@hotmail.com www.facebook.com/HeavenIvHellHot-Sauces

CONDIMENTS-**NOT HOT & SPICY**

Table Seasoning **1ST PLACE Vampire Tomato Invasion** Top Secret Gourmets Lawrence Sayre 113 Fineview Road Camp Hill, PA 17012 717-736-9491 bluegourmet@comcast.net www.TopSecretGourmets.com

2ND PLACE

Pirate's Gold Top Secret Gourmets Lawrence Savre 123 Fineview Road Camp Hill, PA 17022 717-736-9501 bluegourmet@comcast.net www.TopSecretGourmets.com

3RD PLACE

Woody's Bar-B-Q Dry Rub & Seasoning Wood's Bar-B-Q Sauce Co. William Wood PO Box 66 Waldenburg, AR 72475 (870) 974-3576 woodybbg@ricebelt.net www.buywoodyssauce.com

CONDIMENTS-NOT HOT & SPICY

Unique **1ST PLACE Margarita Lime**

Pistachios **McGinn's PistachioLand** Clarissa McGinn 7320 Highway 54 70 Alamogordo, NM 88310 (575) 4308322 pistachiosandwine@hotmail.com www.PistachioLand.com

2ND PLACE

Poppa Pokey's Black **Cherry Chipotle Barbeque** Sauce Poppa Pokey's Barbeque Sauce Michael Cleveland 1811 SE Main St Roswell, NM 88203 (575) 420-7746 sales@poppapokeys.com www.poppapokeys.com



A Unique Blend of Savory Spices With the TART TANG of Black Cherry and a Smoky Chipotle Flavor! Amazingly Good on Chicken or Pork, But Great on Anything Else You Dare to Pour it on or Dip in it! The Rush of Flavor Will Turn Your Love of BBQ to LUST

3RD PLACE

Cherry Bourbon Chipotle Fruit Spread Small Batch Kitchen, LLC Sheila Rhodes 253 Yoder Road Harleysville, PA 19438 (301) 514-8892 Sheila@TheSmallBatchKitchen.com www.TheSmallBatchKitchen.com



Small Batch Kitchen specializes in low-sugar fruit spreads, made with locally grown produce and only REAL ingredients. Our Cherry Bourbon Chipotle Fruit Spread simmers sweet cherries in bourbon and a dash of chipotle for a sweet, smokey,

COOK IT UP-DRY RUB/ SEASONING

All Purpose **1ST PLACE Black Label A-P** Elk Creek Bar-B-O Co. Cam Day 403 Hoover Circle Elk City, ok 73644 (580) 339-6256 elkcreekbbq@gmail.com www.elkcreekbbg.com



Once again Elk Creek has developed a rub that will take anything you put on it to the next level. Unlike most all-purpose rubs, this blend amplifies the natural flavors that are present and adds the perfect balance of seasoning. Try it on everything, you'll be glad you did!

2ND PLACE

Island Volcano Seasoning Salty Wahine Gourmet Hawaiian Sea Salts, LLC Laura Cristobal Andersland 1-3529 Kaumualii Highway Unit 2B Hanapepe, HI 96716 (808) 378-4089 info@saltywahine.com www.saltywahine.com

3RD PLACE

Spicy Brown The Spice Lab **Angie Niehoff** 4000 N Dixie Highway Pompano Beach, FK 33064 (561) 868-0297 press@thespicelab.com www.spices.com

COOK IT UP-DRY RUB/ SEASONING

Cajun **1ST PLACE Cajun Stinger**

Elk Creek Bar-B-Q Co. Cam Day 403 Hoover Circle Elk City, ok 73644 (580) 339-6256 elkcreekbbq@gmail.com www.elkcreekbbg.com



Ok folks , Here it is... We worked on it long enough and won't keep you waiting. ElkCreek's Cajun Stinger is the key to improving your next BBO session. Developed over the last year along several Competition BBQ trail circuits, it flat out excelled and improved anything we put it on, especially chicken and we think you'll agree. We took the best of what we like and the judges agreed! We are certain you will think it's the best Cajun rub and seasoning you've ever tasted.. So use it already!

2ND PLACE

Cajun Gator Bite Top Secret Gourmets Lawrence Sayre 124 Fineview Road Camp Hill, PA 17023 717-736-9502 bluegourmet@comcast.net www.TopSecretGourmets.com

3RD PLACE

Fat Boy Cajun Rub Fat Boy BBQ Kirk Malzer 107 Elm Street Hickman, NE 68372 (402) 4807167 info@fatboyglobal.com www.bestnaturalbbg.com

COOK IT UP-DRY RUB/ SEASONING

Low Sodium **1ST PLACE Hawaiian Rub** Salty Wahine Gourmet Hawaiian Sea Salts, LLC Laura Cristobal Andersland 1-3529 Kaumualii Highway Unit 2B Hanapepe, HI 96716 (808) 378-4089 info@saltywahine.com

www.saltywahine.com



Salty Wahine Gourmet Hawaiian Sea Salts #1 seller, invented by founder Laura Cristobal Andersland at the age of 11, Hawaiian rub has become a favorite worldwide. Hawaiian Rub can be used on everything. Chicken, steak, fish, soup, stew, pasta, vegetables.

2ND PLACE

Cajun #5 C&J Farms Matthew Tyler 8621 S.U.S. Hwy 287 Corsicana, TX 75109 (903) 229-0906 matthew@cjfarmstexas.com www.cjfarmstexas.com

3RD PLACE

Herbs De Provence C&J Farms

Matthew Tyler 8621 S.U.S. Hwv 287 Corsicana, TX 75109 (903) 229-0906 matthew@cjfarmstexas.com www.cjfarmstexas.com

COOK IT UP-DRY RUB/ SEASONING

Southwest **1ST PLACE**

Wild Wild Southwest **Mesquite & Coffee Top Secret Gourmets** Lawrence Sayre 125 Fineview Road Camp Hill, PA 17024 717-736-9503 bluegourmet@comcast.net www.TopSecretGourmets.com

2ND PLACE

Beef Shake Elk Creek Bar-B-O Co. **Cam Day** 403 Hoover Circle Elk City, ok 73644 (580) 339-6256 elkcreekbbq@gmail.com www.elkcreekbbg.com



Our Beef Shake is the perfect bbq seasoning for all things beef or wild game. Excellent on any steak, tri-tip, chuck roast, beef ribs, or brisket. This seasoning has won many steak awards in the backyard and SCA (Steak Cookoff Association) and top brisket awards! Defiantly a southwest flavor original!

3RD PLACE

Chorizo Seasoning The Spice Lab Angie Niehoff 4000 N Dixie Highway Pompano Beach, FK 33064 (561) 868-0297 press@thespicelab.com ww.spices.com

COOK IT UP

Marinade **1ST PLACE**

Drunken Jerk Jamaican Marinade Secret Aardvark Stacy Moritz 9808 SW Quail Post Rd Portland, OR 97219 (503) 8909284 stacy@secretaardvark.com www.secretaardvark.com/

2ND PLACE

Elijah's Xtreme " Bourbon Infused Blueberry Chipotle" **BBQ Elijah's Xtreme Gourmet Sauces** Bret Morey 2719 Independence Way Gastonia, NC 28056-6709 (704) 839-6195 bm3Xtreme@gmail.com www.elijahsxtreme.com

and slightly spicy spread that's great on cheeses or grilled meat. We love to put this on a burger and it's great served over pork tenderloin.

3RD PLACE

Gorji Gormet Dipping Oil/ Marinade Gorii Gourmet Foods Mansour Gorii 5100 Belt Line Rd #402 Dallas, Texas 75254 (214) 924-5770 mgorji@gorjigourmet.com www.gorjigourmet.com



Chef Gorii uses this recipe to prepare his acclaimed steaks, meats, fish and vegetables as well as a dip for bread at his fine dining, Gorji Restaurant. It was his secret weapon in winning the Texas Steak Cook-Off Championship two times against some of the best chefs in Texas.

COOK IT UP

Unique **1ST PLACE**

Hog Knuckle Elk Creek Bar-B-Q Co. Cam Day 403 Hoover Circle Elk City, ok 73644 (580) 339-6256 elkcreekbbg@gmail.com



Ok folks , Here it is...Get ready to improve your Competition scores and impress your guests at you next backyard get together! I worked on it long enough and won't keep you waiting. Elk Creek's Hog Knuckle is the key to improving your next Bar-B-Q session! Developed over the last couple years along several Competition Bar-B-Q trail circuits, it flat out improved anything we put it on, especially Ribs and pork of all kinds. I took the best of what I liked and the judges have agreed! I'm certain you will think it's the best Rib rub you've ever tasted....So use it already!!

2ND PLACE

Cajun Gator Bite Top Secret Gourmets Lawrence Sayre 119 Fineview Road Camp Hill, PA 17018 717-736-9497 bluegourmet@comcast.net www.TopSecretGourmets.com

3RD PLACE

Mango Java Steak Rub Salty Wahine Gourmet Hawaiian Sea Salts, LLC Laura Cristobal Andersland 1-3529 Kaumualii Highway Unit 2B Hanapepe, HI 96716 (808) 378-4089 info@saltywahine.com www.saltywahine.com

FRESH SALSA All-Natural

1ST PLACE Fresh is Best Salsa & Co. Southwestern Black **Bean & Corn Salsa** Fresh is Salsa & Co. Lisa Graham #12 - 1425 Cariboo Place Kamloops, BC CANADA V2C 5Z3 (250) 377-7555 lisa@freshisbest.ca www.freshisbest.ca

2ND PLACE

Salsa Wild At Heart Ojai Michelle Lopez 235 Fernando St Oiai, Ca 93023 (805) 421-3047 michelle@wildatheartojai.com www.wildatheartojai.com

3RD PLACE

Fresh Is Best Salsa & Co. Medium Salsa Fresh is Salsa & Co. Lisa Graham #12 - 1425 Cariboo Place Kamloops, BC CANADA V2C 5Z3 (250) 377-7555 lisa@freshisbest.ca www.freshisbest.ca

FRESH SALSA

Hot **1ST PLACE**

Salsa de Rosa Extreme Heat

Salsa de Rosa Morgan Brvar 13941 NE 85th St Redmond, WA 98052 (425) 588-5678 morgan@salsaderosa.com www.salsaderosa.com

2ND PLACE

Fresh Is Best Salsa & Co. X-HOT Salsa Fresh is Salsa & Co. Lisa Graham #12 - 1425 Cariboo Place Kamloops, BC CANADA V2C 5Z3 (250) 377-7555 lisa@freshisbest.ca www.freshisbest.ca

3RD PLACE

Salsa de Rosa Hot Salsa de Rosa Morgan Bryar 13941 NE 85th st Redmond, WA 98052 (425) 588-5678 morgan@salsaderosa.com www.salsaderosa.com

FRESH SALSA

Medium

1ST PLACE Salsa de Rosa Medium Salsa de Rosa Morgan Bryar 13941 NE 85th st Redmond, WA 98052 (425) 588-5678 morgan@salsaderosa.com www.salsaderosa.com

2ND PLACE

Fresh Is Best Salsa & Co. **Medium Salsa** Fresh is Salsa & Co. Lisa Graham #12 - 1425 Cariboo Place Kamloops, BC CANADA V2C 5Z3 (250) 377-7555 lisa@freshisbest.ca www.freshisbest.ca

3RD PLACE

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

FRESH SALSA

Mild **1ST PLACE**

Fresh Is Best Salsa & Co. **TROPICAL FRUIT Salsa** Fresh is Salsa & Co. Lisa Graham #12 - 1425 Cariboo Place Kamloops, BC CANADA V2C 5Z3 (250) 377-7555 lisa@freshisbest.ca www.freshisbest.ca

2ND PLACE

Fresh Is Best Salsa & Co. **MILD Salsa** Fresh is Salsa & Co. Lisa Graham #12 - 1425 Cariboo Place Kamloops, BC CANADA V2C 5Z3 (250) 377-7555 lisa@freshisbest.ca www.freshisbest.ca

3RD PLACE

Olympus Fare Aphrodite Olympus Fare Stacy Pillera 6119 Meadowwood Lane Grand Blanc, MI 48439

(248) 343-4192 olympussalsa@gmail.com www.olympussalsa.com

FRESH SALSA

Unique **1ST PLACE** Fresh Is Best Salsa & Co.

SOUTHWESTERN Black Bean & Corn Salsa Fresh is Salsa & Co. Lisa Graham #12 - 1425 Cariboo Place Kamloops, BC CANADA V2C 5Z3 (250) 377-7555 lisa@freshisbest.ca www.freshisbest.ca

2ND PLACE

Salsa de Rosa Mean Green Salsa de Rosa Morgan Bryar 13941 NE 85th St Redmond, WA 98052 (425) 588-5678

www.salsaderosa.com **3RD PLACE**

morgan@salsaderosa.com

Fresh Is Best Salsa & Co. **TROPICAL FRUIT Salsa** Fresh is Salsa & Co. Lisa Graham #12 - 1425 Cariboo Place Kamloops, BC CANADA V2C 5Z3 (250) 377-7555 lisa@freshisbest.ca www.freshisbest.ca

FRESH SALSA

Verde **1ST PLACE** Salsa de Rosa Verde Salsa de Rosa Morgan Bryar 13941 NE 85th St Redmond, WA 98052

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morgan@salsaderosa.com

(425) 588-5678

Salsa de Rosa Mean Green Salsa de Rosa Morgan Bryar 13941 NE 85th St Redmond, WA 98052 (425) 588-5678 morgan@salsaderosa.com

3RD PLACE

Olympus Fare Athena Stacy Pillera 6119 Meadowwood Lane Grand Blanc, MI 48439 (248) 343-4192 olympussalsa@gmail.com ww.olympussalsa.com

All-Natural **1ST PLACE Extreme Karma Sauce**

The Karma Sauce Company Gene Olczak 9 Hardwood Hill Rd Pittsford, NY 14534 585-200-2419 gene@karmasauce.com

2ND PLACE

Cherry Bomb The Karma Sauce Company Gene Olczak 9 Hardwood Hill Rd Pittsford, NY 14534 585-200-2419 gene@karmasauce.com ww.karmasauce.com

2ND PLACE

Probiotic Hot Sauce Wild At Heart Ojai **Michelle Lopez** 235 Fernando St Oiai, CA 93023 (805) 421-3047 michelle@wildatheartojai.com

www.wildatheartoiai.com

3RD PLACE

Red Label Lucky Dog Hot Sauce Scott Zalkind 448 Grove Way Hayward, CA 94541 (510) 861-9625 scott@luckydoghotsauce.com www.luckydoghotsauce.com

HOT SAUCE

Fruit **1ST PLACE Elijah's Xtreme "Reaper** Sauce" Elijah's Xtreme Gourmet Sauces Bret Morey 2719 Independence Way Gastonia, NC 28056-6709 (704) 839-6195 bm3Xtreme@gmail.com www.elijahsxtreme.com

1ST PLACE

Kiss of the Klown Klowns On Fire!, LLC **Ron Dillon** 2512 Jill Creek Drive Little Elm, TX 75068 (214) 6864130 sales@klownsonfire.com www.klownsonfire.com

2ND PLACE

Trinidad Stinger Humboldt Hotsauce Heidi Ferris PO Box 460 Arcata, CA 95518 (707) 845-1800 humboldthotsauce@gmail.com www.humboldthotsauce.com



This hot sauce was released in the summer of 2018, so we were thrilled to see that it won a 2ND PLACE Award! It's perfect on grilled meats, with Trinidad butch T Scorpion peppers, blackberries, blueberries, fresh lime, soy sauce and a smoky dried ghost pepper finish!

2ND PLACE

Island Style Humboldt Hotsauce Heidi Ferris PO Box 460 Arcata, CA 95518 (707) 845-1800 humboldthotsauce@gmail.com www.humboldthotsauce.com

3RD PLACE

Burning Indulgence Mango & Habanero Hot Sauce **Burning Desire Foods Jason Stevens** 45a Stanford avenue Brighton, East Sussex BN16GA (+44) 1273561555

info@burningdesirefoods.com www.burningdesirefoods.com

HOT SAUCE

Habanero **1ST PLACE**

Habanero Roja Melbourne Hot Sauce **Richard Nelson** 5/34 Wellington Street Melbourne, VIC 3182 (+61) 420663837 melbournehotsauce@gmail.com www.melbournehotsauce.com

2ND PLACE

Fire Fruits Tomato Garlic Artisanal Hot Sauce

Fire Fruits International Paco Brignoni 6733 Tamarind Circle Orlando, FL 32819 (407) 480-6580 paco@firefruits.com www.fireFruits.com



Tomatoes are fruits of thin skin, sweet and pleasant. The flavor usually has a slightly acid flavor which is compensated for by its particular sweetness. Great for . Pizza, Italian Dishes, Caribbean Soup. Our Tomato Garlic Habanero Artisanal Hot Sauce is your perfect choice to add a unique kick of tomato, garlic and heat in your mouth.

3RD PLACE

Smoldering Embers Rising Smoke Sauceworks Michael Palmatier 201 Virginia Lee Lane Efland, NC 27243 (336) 602-5116 sales@risingsmokesauce.com www.risingsmokesauce.com

HOT SAUCE

Louisiana-Style **1ST PLACE**

MoreFire! Pepper Sauce Goldson Gourmet LLC Kenrick Goldson 740 E.Franklin St. Oviedo, FL 32765 (407) 9007724 info@MoreFireHotSauce.com www.MoreFireHotSauce.com

2ND PLACE

Happy Cayanero **Punkrock Peppers Michael Page** 13 Spinnaker Court Currumbin Waters, Queensland 4223 (+61) 0426813334 pagey1982@hotmail.com ww.facebook.com/PunkrockPeppers

www.salsaderosa.com **Olympus Fare**

HOT SAUCE

ww.karmasauce.com

3RD PLACE

Cajun Legacy Cayenne **Pepper Sauce Cajun Legacy Specialty Foods** Jim Davis 202 Arould Blvd Lafayette, LA 70506 (337) 781-8408 jim@cajunlegacy.biz www.cajunlegacy.biz

3RD PLACE

Diablos Destiny Heavenly Hell Hot Sauces Michael Page 13 Spinnaker Court Currumbin Waters, Queensland 4223 (+61) 0426813334 pagey1982@hotmail.com www.facebook.com/HeavenIvHellHot-Sauces

HOT SAUCE

Medium **1ST PLACE**

Curry Karma Sauce The Karma Sauce Company Gene Olczak 9 Hardwood Hill Rd Pittsford, NY 14534 585-200-2419 gene@karmasauce.com www.karmasauce.com

2ND PLACE

Smolderin' Chipotle Flash Point Sauces, LLC **Tony Spivey** 146 Monitor Rd Portsmouth, VA 23707-1018 (919) 6222561 tony@fpsauces.com



Smolderin' Chipotle has a great smoky flavor with a really nice slow lingering heat to it. Not too hot...just right to put on most anything. Add it to your favorite condiments to give them a kick. Salsa, Queso, Ketchup, Ranch Dressing, etc. It goes great with poultry, seafood, tacos, and more.

Aardvark Habanero Hot Sauce Secret Aardvark Stacy Moritz 9808 SW Quail Post Rd

Portland, OR 97219 (503) 8909284 stacy@secretaardvark.com www.secretaardvark.com

3RD PLACE

Truth Serum Red Rage Truth Serum Hot Sauce, LLC **Russell York** 4811 Farnam St Omaha, NE 68132 (402) 290-2357 rustywyork@gmail.com www.lazyyranch.org

HOT SAUCE

Specialty Chile **1ST PLACE**

Burning Temptations Chipotle Hot Sauce **Burning Desire Foods** Jason Stevens 45a Stanford avenue Brighton, East Sussex BN16GA (+44) 1273561555 info@burningdesirefo www.burningdesirefoods.com

2ND PLACE

Cajun Legacy Cayenne Pepper Sauce Cajun Legacy Specialty Foods Jim Davis 202 Arould Blvd Lafayette, LA 70506 (337) 781-8408 jim@cajunlegacy.biz www.cajunlegacy.biz

3RD PLACE

Funken Hot Yellow Moruga The Karma Sauce Company Gene Olczak 9 Hardwood Hill Rd Pittsford, NY 14534 585-200-2419 gene@karmasauce.com www.karmasauce.com

HOT SAUCE

Unique **1ST PLACE Alvins's Red Pepper Hot** Sauce **Alvin's Hot Sauce Roger Kurtin** 4800 Clinton Dr. Houston, Texas 77020 (713) 899-8778 rkurtin@gmail.com www.alvinshotsauces.com



Alvin Red Pepper Hot Sauce starts with the freshest Caribbean Red Scotch Bonnet Peppers blended to perfection with Caribbean papaya, peppers, herbs, and spices adding flavor to all types of dishes. A true island pepper sauce with flavor up front and a slow building heat on the back of your pallet.

2ND PLACE

Yellow Thai Racer Hot Sauce Eat Beer Hot Sauce Sean Paxton

374 Arroyo Rd Sonoma, CA 95476 (707) 486-2337 sean@homebrewchef.com www.eatbeerhotsauce.com



Home Brew Chef and Humboldt Hotsauce go for their second lap together, with this fatalii chili pepper injected super-food. A combustible combination of ginger, lemongrass and coconut milk that gives torque and traction to the hoppy Bear Republic Brewing Co. Racer 5 IPA. Turbocharge your next meal by adding Yellow Thai Racer.

3RD PLACE

Fröhlich: That Garlic Sauce **Electric Pepper Company** DJ Steinberg 1716 Akeley Rd Russell, PA 16345 (812) 3404321 pickyourpepper@yahoo.com

World Beat **1ST PLACE Black Eye Premium Scotch Bonnet Mustard**

Graham Connolly 351 East 4th Street New York, NY 10009 (917) 716-9354 worldfamoushs@gmail.com



make annual donations from a portion of sales of all Black Eye French Bulldog Rescue.

2ND PLACE

www.alvinshotsauces.com

Alvin's Yellow Pepper Hot Sauce **Alvin's Hot Sauce Roger Kurtin** 4800 Clinton Dr. Houston, Texas 77020 (713) 899-8778 rkurtin@gmail.com



Alvin Yellow Pepper Hot Sauce starts with the freshest Caribbean Yellow Scotch Bonnet Peppers blended to perfection with Caribbean papaya, peppers, herbs, and spices adding flavor to all types of dishes. A true island pepper sauce with flavor up front and a slow building heat on the back of your pallet.

3RD PLACE Alvins's Red Pepper Hot

Sauce **Alvin's Hot Sauce Roger Kurtin** 4800 Clinton Dr. Houston, Texas 77020 (713) 899-8778 rkurtin@gmail.com www.alvinshotsauces.com



Alvin Red Pepper Hot Sauce starts with the freshest Caribbean Red Scotch Bonnet Peppers blended to perfection with Caribbean papaya, peppers, herbs, and spices adding flavor to all types of dishes. A true island pepper sauce with flavor up front and a slow building heat on the back of your pallet.

HOT SAUCE

XXX Hot **1ST PLACE Kiss of the Klown** Klowns On Fire!, LLC

Ron Dillon 2512 Jill Creek Drive Little Elm, TX 75068 (214) 6864130 sales@klownsonfire.com www.klownsonfire.com

2ND PLACE

Black Garlic & Carolina Reaper Hot Sauce Bravado Spice Vince Blasco 7025 W Tidwell Rd. Houston, TX 77092 (312) 3391971 vince@bravadospice.com www.BravadoSpice.com

3RD PLACE

GaBko Hot Pepper Sauce GaBko Chili Gábor Nagy Rákóczi F. u. 44 Nagymaros, 2626 (+36) 203270850 ngabko@gmail.com www.gabkochili.hu

3RD PLACE

Klowns Inferno Klowns On Fire!, LLC **Ron Dillon** 2512 Jill Creek Drive

Little Elm, TX 75068 (214) 6864130 sales@klownsonfire.com www.klownsonfire.com

3RD PLACE

Scorpion Sting Rose City Pepperheads Susan McCormick 16285 SW 85th Ste 403 Portland, Oregon 97224 (503) 329-8081 rosecitypepperheads@amail.com www.rosecitypepperheads.com

MARKETING & ADVERTISING

Company or Product Logo **1ST PLACE**

Swamp Dragon Swamp Dragon Matt Beeson 8235 Lasalle Ave Baton Rouge, LA 70806 (504) 400-5769 matt@swampdragonhotsauce.com www.swampdragonhotsauce.com

2ND PLACE

RADS Reserve RADS Barrel Aged Pepper Sauce

Ryan Davis 3045 Lakeshore Rd Bellingham, WA 98226 (630) 2049065 eliza@rads-sauce.com www.rads-sauce.com

3RD PLACE

Hot & Sweet Pepper Relish Lone Star Pepper Co **Monique Mistler** 9120 Belaire Dr North Richland Hills TX 76182 (972) 8279581 moniquemistler@hotmail.com www.lonestarpepperco.com

MARKETING & ADVERTISING

Gift Basket/Box **1ST PLACE**

The Dragon Clutch Swamp Dragon Matt Beeson 8235 Lasalle Ave Baton Rouge, LA 70806 (504) 400-5769 matt@swampdragonhotsauce.com www.swampdragonhotsauce.com

2ND PLACE

Elijah's Xtreme "Wood Gift Box" Eliiah's Xtreme Gourmet Sauces Bret Morey 2719 Independence Way Gastonia, NC 28056-6709 (704) 839-6195 bm3Xtreme@gmail.com www.elijahsxtreme.com

3RD PLACE

Southern Belles BBQ Gift Basket **Southern Belles BBQ Jacqueline Brooks** 5325 West Bard Ave 1008 Bethesda, MD 20816 (202) 421-3987 jbbrooks32@gmail.com www.southernbellesbba.com

MARKETING & ADVERTISING

Product Label **1ST PLACE Bourbon Country Bourbon** Habanero Hot Sauce **Bourbon Country Products** Paul Inclan

2315 Tavener Drive Louisville, Kentucky 40242 (502) 905-1792 bourboncty@aol.com www.bourboncountryproducts.com

2ND PLACE

La Diabla Productos La Diabla Analia Quijano Calle 50 Y 61 Este Obarrio Edificio Don Camilo 1b Panama, Panama 0 (507) 66707528 Ventas@Productosladiabla.com Www.Productosladiabla.com



Picante La Diabla, is a family company in The Republic of Panama. Our hot sauce is produced from all natural and fresh ingredients hand picked and bought from local producers. Its main ingredient is Panamanian habanero - Ají Chombo.

www.pickyourpepper.com

HOT SAUCE

World Famous Hot Sauce facebook.com/world-famous-hot-



Our Multiple Award Winning Scotch Bonnet Mustard is a Bajan/ Caribbean style Hot Sauce loaded with Turmeric, Carrots, Garlic, Onion, Horseradish, Yellow Mustard, Pink Salt and Vinegar. In production for only 1 1/2 years, sales and feedback have been stellar. Great on Brats, Sandwiches, Pretzels and Chicken. Also makes a killer Margarita!!! We will Premium Products to a local

www.fpsauces.com

Our multi-award winning

3RD PLACE

3RD PLACE

Evil Cowboy Two Brothers Bloody Mary Mix **Evil Cowboy Kyle Riddlesperger** 644 Williams Way Richardson, Texas 75080 (469) 751-7771 info@evilcowboy.com www.evilcowboy.com

3RD PLACE

Texas Sweet Heat Texas Sweet Heat Larry Certain 193 Eisenhower Rd Denison, TX 75020 (903) 815-4705 larry@texas-sweetheat.com



Texas is known for producing the best salsa's in the country but in 2017 we were INSPIRED to create an original. We wanted to create a flavor profile from traditional ingredients but to give you a salsa suitable for those sophisticated and more formal dining experiences that you occasionally have but also for those times where only chips and salsa will satisfy your obsession. Our unique blend of these traditional ingredients delivers a flavor that is addictive and unequaled to a normal salsa. Our salsa is truly inspired to please you.

MARKETING & ADVERTISING

Product Packaging 1ST PLACE - GRAND PRIZE WINNER!!!!

Fire Syrup Little Bird Kitchen Corev Mever 25 Fairchild Ave Plainview, NY 11803 (646) 620-6395 corey@littlebirdkitchen.com www.littlebirdkitchen.com

2ND PLACE- HONOR-ABLE MENTION

Pure Evil Capsaicin Drops Texas Creek Products Ann Simmons PO box 116 Carlton, WA 98814 (509) 9975420 tchotsauce@methow.com

3RD PLACE

The Bourbon Dragon Swamp Dragon Matt Beeson 8235 Lasalle Ave Baton Rouge, LA 70806 (504) 400-5769 matt@swampdragonhotsauce.com www.swampdragonhotsauce.com

MARKETING & ADVERTISING

Website **1ST PLACE** saltvwahine.com Salty Wahine Gourmet Hawaiian Sea Salts, LLC Laura Cristobal Andersland 1-3529 Kaumualii Highway Unit 2B Hanapepe, HI 96716 (808) 378-4089 info@saltywahine.com www.saltywahine.com

2ND PLACE

morefirehotsauce.com Goldson Gourmet LLC Kenrick Goldson 740 F Franklin St Oviedo, FL 32765 (407) 9007724 info@MoreFireHotSauce.com www.MoreFireHotSauce.com

3RD PLACE

southernbellesbbq.com Southern Belles BBQ **Jacqueline Brooks** 5325 West Bard Ave 1008 Bethesda, MD 20816 (202) 421-3987 jbbrooks32@gmail.com www.southernbellesbbq.com

MEAT REQUIRED-DRY RUB/SEASONING

All Purpose **1ST PLACE Fiery Southern Charm** The Spice Lab Angie Niehoff 4000 N Dixie Highway Pompano Beach, FK 33064 (561) 868-0297 press@thespicelab.com www.spices.com



Smoky and spicy, this blend adds a little sass to any dish. Try sprinkling on deviled eggs or celery sticks spread with cream cheese. Season flour to dredge fried chicken. Spice up potato salad or coleslaw. Try it on French fries in place of salt. One of 50 unique seasoning blends from The Spice Lab.

2ND PLACE Spicy Turmeric Seasoning The Spice Lab Angie Niehoff 4000 N Dixie Highway Pompano Beach, FK 33064 (561) 868-0297 press@thespicelab.com www.spices.com



The combination of black pepper and turmeric pairs well flavor-wise and increases the absorption of curcumin, the active ingredient in turmeric. Try this zesty mix with chicken, pork, or fish or use to add depth and heat to chili and stews. One of 50 unique seasoning blends from The Spice Lab

3RD PLACE

Puszta Peppers Smoked Trinidad Scorpion Yellow Chili Powder Puszta Peppers GmbH **Tobias Arlt** Forststr. 11 Prutting, Bayern 83134 (+49) 8053 5308427 info@puszta-peppers.de www.puszta-peppers.de

MEAT REQUIRED-**DRY RUB/SEASONING**

Cajun **1ST PLACE**

Cajun #5 C&J Farms Matthew Tyler 8621 S.U.S., Hwy 287 Corsicana, TX 75109 (903) 229-0906 matthew@cifarmstexas.com www.cifarmstexas.com

2ND PLACE

X- Hot Cajun 4 Chili and Honey Top Secret Gourmets

Lawrence Savre 114 Fineview Road Camp Hill, PA 17013 717-736-9492 bluegourmet@comcast.net www.TopSecretGourmets.com

3RD PLACE

Bayou DIRT Todd's DIRT Seasonings **Todd Courtney** 102 Idlewilde Road Severna Park, MD 21146 (410) 9193873 toddsdirt@hotmail.com www.toddsdirt.com

MEAT REQUIRED-DRY RUB/SEASONING

Jerk **1ST PLACE** X Hot Jamaican Habanero & Lime **Top Secret Gourmets** Lawrence Sayre 126 Fineview Road Camp Hill, PA 17025 717-736-9504 bluegourmet@comcast.net www.TopSecretGourmets.com

2ND PLACE

Jamaican Habanero & Lime **Top Secret Gourmets** Lawrence Sayre 127 Fineview Road Camp Hill, PA 17026 717-736-9505 bluegourmet@comcast.net

www.TopSecretGourmets.com **3RD PLACE**

Old St Augustine Gourmet Datil Jerk Jamaican Seasoning Old St Augustine Gourmet Angela Bean P.O. Box 840305 Sty. Augustine, FL 32080 (904) 315-6663 ab@osagourmet.com www.osagourmet.com

MEAT REQUIRED-**DRY RUB/SEASONING**

Low Sodium **1ST PLACE Fiesta Pepper**

Jillipepper Jill Levin PO Box 7546 Albuquerque, NM 87194 (505) 385-7714 jilli@jillipepper.com www.jillipepper.com

2ND PLACE

Island Volcano Seasoning Salty Wahine Gourmet Hawaiian Sea Salts, LLC Laura Cristobal Andersland 1-3529 Kaumualii Highway Unit 2B Hanapepe, HI 96716 (808) 378-4089 info@saltywahine.com /ww.saltywahine.com

3RD PLACE Hog Knuckle

Elk Creek Bar-B-Q Co. Cam Day 403 Hoover Circle Elk City, ok 73644 (580) 339-6256 elkcreekbbg@gmail.com www.elkcreekbbg.com



Ok folks . Here it is...Get ready to improve your Competition scores and impress your guests at you next backyard get together! I worked on it long enough and won't keep you waiting. Elk Creek's Hog Knuckle is the key to improving your next Bar-B-Q session! Developed over the last couple years along several Competition Bar-B-Q trail circuits, it flat out improved anything we put it on, especially Ribs and pork of all kinds. I took the best of what I liked and the judges have agreed! I'm certain you will think it's the best Rib rub you've ever tasted...So use it already!!

MEAT REQUIRED-DRY RUB/SEASONING

Southwest **1ST PLACE Fiesta Pepper**

Jillipepper Jill Levin PO Box 7546 Albuquerque, NM 87194

(505) 385-7714 jilli@jillipepper.com www.jillipepper.com

2ND PLACE

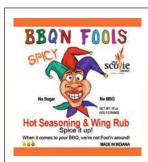
Southwest Chili Blend The Spice Lab **Angie Niehoff** 4000 N Dixie Highway Pompano Beach, FK 33064 (561) 868-0297 press@thespicelab.com www.spices.com



Smoky and bright, our southwest chili blend perks up every favorite recipe. Use to season faiitas, tacos, chili, stews, or hamburgers. Toss peeled deveined shrimp with a little olive oil in this blend before grilling. One of 50 unique seasoning blends from The Spice Lab

3RD PLACE

BBQ'n Fools Hot Seasoning **BBQ'n Fools** Grant Ford 1547 N. State Street, #178 Greenfield, IN 46140 (317) 448-5873 grant@bbgnfools.com bbqnfools.com



Looking for a little heat to add to your meats! Hot Seasoning & Wing Rub is for you. Heat up your wings, no sauce need, just dust your wings down with this rub and you will have a wonderful HOT WING. BBQ'n Fools has over 685 Competition Cooking Awards and our Products over 100+ Awards When if comes to your BBQ, we're not fool'n around www. bbqnfools.com

MEAT REQUIRED-DRY RUB/SEASONING

Unique **1ST PLACE**

Cajun #5 C&J Farms Matthew Tyler 8621 s.u.s. hwy 287 Corsicana, TX 75109 (903) 229-0906 matthew@cjfarmstexas.com www.cjfarmstexas.com

2ND PLACE

X- Hot Cajun 4 Chili and Honev **Top Secret Gourmets** Lawrence Sayre 116 Fineview Road Camp Hill, PA 17015 717-736-9494 bluegourmet@comcast.net www.TopSecretGourmets.com

3RD PLACE

Spicy Turmeric Seasoning The Spice Lab Angie Niehoff 4000 N Dixie Highway Pompano Beach, FK 33064 (561) 868-0297 press@thespicelab.com www.spices.com

MEAT REQUIRED

Grilling Sauce 1ST PLACE Mama Julie's Jamaican Jerk Seasoning **Caribbean Heat** Joe Sinah

1915 Ulysses St NE Minneapolis, MN 53418 (612) 558-9807 singhsheat@gmail.com

2ND PLACE

Elijah's Xtreme "Tangy Fire" BBQ **Elijah's Xtreme Gourmet Sauces** Bret Morey 2719 Independence Way Gastonia, NC 28056-6709 (704) 839-6195 bm3Xtreme@gmail.com www.elijahsxtreme.com

3RD PLACE

Elijah's Xtreme "Deer Smear" **Elijah's Xtreme Gourmet Sauces Bret Morey** 2719 Independence Way Gastonia, NC 28056-6709 (704) 839-6195 bm3Xtreme@gmail.com www.elijahsxtreme.com

MEAT REQUIRED

Marinade **1ST PLACE Paulita's Green Chile** Marinade Paulita's New Mexico **Paula Porter** 1533 35th Circle Rio Rancho, NM 87124 (505) 710-0891 paulita@paulitasnewmexico.com www.paulitasnewmexico.com

2ND PLACE

Mama Julie's Jamaican Jerk Seasoning **Caribbean Heat** Joe Singh 1915 Ulysses St NE Minneapolis, MN 53418 (612) 558-9807 singhsheat@gmail.com

3RD PLACE

Demitri's Bloody Mary Seasoning Classic Recipe Demitri's Gourmet Mixes Demitri Pallis PO BOX 84123 Seattle, WA 98124 (206) 764-6006 kellv@demitris.com www.demitris.com

MEAT REQUIRED

Soup

1ST PLACE Island Curry Salty Wahine Gourmet Hawaiian Sea Salts, LLC Laura Cristobal Andersland 1-3529 Kaumualii Highway Unit 2B Hanapepe, HI 96716 (808) 378-4089 info@saltywahine.com www.saltywahine.com



Salty Wahine Gourmet Hawaiian Sea Salts Island Curry has consistently won International competitions. Comments from judges include "perfect balance of flavor", "great flavor profile", "just the right amount of heat". You will love it.

2ND PLACE Spicy Hot Pot Base

DeZhuang International Gianluca Luisi Office 9-9, Blue Ocean Financial Center, Jiangbei District, Chongqing, Chongqing 404000 (0086) 13883270395 gianluca.luisi@dzgint.com www.dzgint.com

3RD PLACE

Pure Green Hot Pot Base DeZhuang International Gianluca Luisi Office 9-9, Blue Ocean Financial Center, Jiangbei District, Chongqing, Chongqing 404000 (0086) 13883270395 gianluca.luisi@dzgint.com www.dzgint.com

MEAT REQUIRED Stew **1ST PLACE**

Paulita's Green Chile Sauce Paulita's New Mexico Paula Porter 1533 35th Circle Rio Rancho, NM 87124 (505) 710-0891 paulita@paulitasnewmexico.com www.paulitasnewmexico.com

2ND PLACE

Island Curry Salty Wahine Gourmet Hawaiian Sea Salts, LLC Laura Cristobal Andersland 1-3529 Kaumualii Highway Unit 2B Hanapepe, HI 96716 (808) 378-4089 info@saltywahine.com www.saltywahine.com

3RD PLACE

Medium Red Chile Sauce The Fresh Chile Co. Randy McMillan 1155 S.Telshor Blvd #100 Las Cruces, NM 88011 (575) 8887762 freshchileco@gmail.com www.shop.freshchileco.com



Striking an ideal balance between hot and mild, Fresh Chile Company's Medium Red Sauce gives your recipes a kick: perfect for a hearty bowl of Posole or plate of enchiladas. We only use FRESH chile peppers-never dried. No sugar added, no preservatives, gluten-free. Our sauce is redder and better!

MEAT REQUIRED

Unique **1ST PLACE**

Fiery DragonFruit Java Rub Salty Wahine Gourmet Hawaiian Sea Salts, LLC Laura Cristobal Andersland 1-3529 Kaumualii Highway Unit 2B Hanapepe, HI 96716 (808) 378-4089 info@saltywahine.com www.saltywahine.com



Salty Wahine's Fiery Dragonfruit Java Rub was invented by founder Laura Cristobal Andersland's son Sean Cristobal. Sean has been groomed to take over the family business and has proved his inventions rival his mothers. Fiery Dragonfruit Java Rub has won numerous international awards and made of 100% Hawaii grown ingredients.

2ND PLACE

BBQ'n Fools Hot Seasoning **BBQ'n Fools Grant Ford** 1547 N. State Street, #178 Greenfield, IN 46140 (317) 448-5873 grant@bbgnfools.com bbgnfools.com



to your meats! Hot Seasoning & Wing Rub is for you. Heat up your wings, no sauce need, just dust your wings down with this rub and you will have a wonderful HOT WING BBO'n Fools has over 685 Competition Cooking Awards and our Products over 100+ Awards. When if comes to your BBQ, we're not fool'n around. www. bbgnfools.com.

3RD PLACE

Hot Red Chile Sauce The Fresh Chile Co. **Randy McMillan** 1155 S.Telshor Blvd #100 Las Cruces, NM 88011 (575) 8887762 freshchileco@gmail.com www.shop.freshchileco.con



When it comes to red chile, New Mexicans like it hot: this sauce delivers! The Fresh Chile Company's Hot Red Sauce is perfect for enchiladas with a kick.

We always use FRESH red chile - not dried peppers. No sugar added, no preservatives, aluten-free. Our sauce is redder and better!

NO MEAT REQUIRED

Dry Mixes 1ST PLACE X Hot Jamaican

Habanero & Lime **Top Secret Gourmets** Lawrence Sayre 127 Fineview Road Camp Hill, PA 17026 (717) 736-9505 bluegourmet@comcast.net www.TopSecretGourmets.com

2ND PLACE

Pirate's Gold Top Secret Gourmets Lawrence Savre 120 Fineview Road Camp Hill, PA 17019 (717) 736-9498 bluegourmet@comcast.net www.TopSecretGourmets.com

3RD PLACE Paulita's Green Chile

Sauce Paulita's New Mexico Paula Porter 1533 35th Circle Rio Rancho, NM 87124 (505) 710-0891 paulita@paulitasnewmexico.com www.paulitasnewmexico.com

NO MEAT REQUIRED

Uniaue **1ST PLACE**

Jamaican Habanero & Lime **Top Secret Gourmets** Lawrence Sayre 121 Fineview Road Camp Hill, PA 17020 (717) 736-9499 bluegourmet@comcast.net www.TopSecretGourmets.com

2ND PLACE

Dracula's Dreams Heavenly Hell Hot Sauces Michael Page 13 Spinnaker Court Currumbin Waters, Oueensland 4223 (+61) 0426813334 pagey1982@hotmail.com www.facebook.com/HeavenlyHellHot-Sauces

3RD PLACE

Xtra The Fresh Chile Co. Randy McMillan 1155 S. Telshor Blvd #100 Las Cruces, NM 88011 (575) 8887762 freshchileco@gmail.com www.shop.freshchileco.com



The Fresh Chile Company's X-HOT sauce brings you the hearty fire of New Mexico's best red chile! Pour on cream cheese. drizzle with honey, and serve with chips for the perfect appetizer. We only use FRESH chile peppers-never dried. No sugar added, no preservatives, glutenfree. Fresh Red is best!

PREPARED SAUCE

Green Chile

1ST PLACE 505 Southwestern **Medium Green Chile** Sauce 505 Southwestern **Timothy Bryant** 814 N Hickory Ave Meridian, ID 83642 (208) 383-9600 tbryant@flagshipfood.com www.505southwestern.com

2ND PLACE

Traditional Green Sauce Los Roast **Cody Barnes** 6635 N Baltimore Ave #40 Portland, OR 97203 (503) 830-5310 cody.barnes.losroast@gmail.com www.losroast.com

3RD PLACE

Sriracha Granada Sunrise Foods LLC Nathan Litz 5943 Maple Ave St. Louis, MO 63112 (314) 607-7231 nathan.litz@feedthesunrise.com www.srirachagranada.com



Sriracha Granada is the only traditional-style green sriracha on the market! Our sriracha has a fantastic balance of sweetness and heat with a garlicky kick! As an all natural chili sauce, Sriracha Granada uses no chemical preservatives, artificial colorings, or additives of any kind. No sodium benzoate, potassium sorbate, MSG, or high fructose corn syrup here! Our green sriracha is gluten-free, cholesterol-free and vegan friendly. Start a new tradition today and discover the alternative to the multitude of ubiquitous red sriracha sauces out there. Sriracha Granada™: The Green Sriracha.

PREPARED SAUCE

Pasta Sauce **1ST PLACE** Paulita's Macho Marinara Paulita's New Mexico **Paula Porter**

1533 35th Circle Rio Rancho, NM 87124 (505) 710-0891 paulita@paulitasnewmexico.com . ww.paulitasnewmexico.com

2ND PLACE

Gorji Gourmet Puttanesca Gorji Gourmet Foods Mansour Gorii 5100 Belt Line Rd #402 Dallas, Texas 75254 (214) 924-5770 mgorji@gorjigourmet.com www.gorjigourmet.com



Perfect on anything requiring a zesty tomato sauce...even a plain meatloaf will be the star of the dinner table when accompanied by spoonfuls of this puttanesca sauce. The result will taste like you spent hours in the kitchen preparing fresh sauce. Delicious in pasta dishes, homemade pizza and seafood.



Looking for a little heat to add

3RD PLACE

Fra Dia Valo Luigi's Luigi 6225 4th St NW Albuquerque, NM 87107 (505) 343-0466 pasta6225@gmail.com www.luigisitalianfood.com

PREPARED SAUCE

Red Chile 1ST PLACE Traditional Red Sauce Xhot Los Roast Cody Barnes 635 N Baltimore Ave #40 Portland, OR 97203 (503) 830-5310 cody.barnes.losroast@gmail.com

www.losroast.com



Los Roast X-hot red sauce is made from Certified New Mexico Red Chile. The Lumbre chile pepper variety is used to give this sauce its legendary heat and award-winning flavor.

2ND PLACE Traditional Red Sauce Los Roast

Cody Barnes 6635 N Baltimore Ave #40 Portland, OR 97203 (503) 830-5310 cody.barnes.losroast@gmail.com www.losroast.com



Los Roast Traditional Style sauce is made from New Mexico Grown Red Chile pods. The velvety texture, unique flavor and medium hot spice will remind you why New Mexico chiles are revered as the best tasting in the world.

3RD PLACE Xtra

The Fresh Chile Co. Randy McMillan 1155 S. Telshor Blvd #100 Las Cruces, NM 88011 (575) 8887762 freshchileco@gmail.com www.shop.freshchileco.com



Playing with fire never tasted so good! The Fresh Chile Company's X-HOT Red Saucebrings you the hearty fire of New Mexico's best red chile! We prepare our sauce from FRESH red chile peppers – not dried pods. No sugar added, no preservatives, gluten-free. Our sauce is redder and better!

PREPARED SAUCE

Stir Fry Sauce 1ST PLACE Hot Garlic Legend Larry's Larry Schaefer 1142 Plankview Green Blvd Sheboygan Falls, Wisconsin 53085 (920) 4580605 dane@legendlarrys.com www.legendlarrys.com

2ND PLACE

Drunken Garlic Black Bean Sauce Secret Aardvark Stacy Moritz 9808 SW Quail Post Rd Portland, OR 97219 (503) 8909284 stacy@secretaardvark.com

3RD PLACE

www.secretaardvark.com

Aunty Lilikoi Passion Fruit Wasabi Teriyaki Sauce Aunty Lilikoi Products Lori Cardenas P.O. Box 1004 Lawai, Hawaii 96765 (808) 338-1296 info@auntylilikoi.com www.auntylilikoi.com

PREPARED SAUCE

Unique 1ST PLACE Paulita's Green Chile Cocktail Sauce Paulita's New Mexico Paula Porter 1533 35th Circle

Rio Rancho, NM 87124 (505) 710-0891 paulita@paulitasnewmexico.com www.paulitasnewmexico.com

2ND PLACE

Galimaro Spicy Argentine Sauce Galimnaro Carol Hefner 3001 NW 168th Court Edmond, Oklahoma 73012 (405) 6415302 carolhefner@cox.net www.galimarosauce.com

3RD PLACE

Chipotle in Adobo Los Roast Cody Barnes 6635 N Baltimore Ave #40 Portland, OR 97203 (503) 830-5310

cody.barnes.losroast@gmail.com

www.losroast.com



Los Roast Chipotles in Adobo Sauce are truly unique. Made from New Mexico Grown Chipotles and smoked inhouse, the flavor and heat are unmatched by the competition.

PROCESSED SALSA

All-Natural **1ST PLACE** Fessler's Peach Salsa Fessler's Sauces Julie Fessler 8930 N. Christine Dr. Brighton, MI 48114 (810) 844-1467 julie@fesslersauces.com



A whole lot of peaches makes Fessler's Peach Salsa one sweet delicious award winning salsano tomatoes added here. Use like a pepper jelly on cream cheese for a cracker spread. Try it on salmon, pork or chicken. Mild on the heat factor scale, but a 10 on taste! Gluten free and preservative free.

2ND PLACE

Smoky Garlic Chipotle Salsa God Danny Mayans 802 Ninth Ave #3D New York, NY 10019

(646) 3590573 danny@thesalsagod.com www.salsagod.com

3RD PLACE

Hot Fire Roasted Red Salsa Salsa God Danny Mayans 802 Ninth Ave #3D New York, NY 10019 (646) 3590573 danny@thesalsagod.com www.salsagod.com

PROCESSED SALSA

Fruit 1ST PLACE

Devil's Delight Salsa Joe L. Diablo Joel Kimball 3557 Elm LN SE Rochester, MN 55904 (507) 2823844 eldiablo@salsajoe.com

2ND PLACE

/ww.salsajoe.com

Fessler's Peach Salsa Fessler's Sauces Julie Fessler 8930 N. Christine Dr. Brighton, MI 48114 (810) 844-1467 julie@fesslersauces.com www.fesslersauces.com



A whole lot of peaches makes Fessler's Peach Salsa one sweet delicious award winning salsano tomatoes added here. Use like a pepper jelly on cream cheese for a cracker spread. Try it on salmon, pork or chicken. Mild on the heat factor scale, but a 10 on tastel Gluten free and preservative free.

3RD PLACE

Paulita's Chitropicus Paula's New Mexico Paula Porter 1533 35th Circle Rio Rancho, NM 87124 (505) 710-0891 paulita@paulitasnewmexico.com www.paulitasnewmexico.com

PROCESSED SALSA

Hot 1ST PLACE Green Chile Salsa-Hot

The Bossy Gourmet Lenny Pelifian 3655 Research Drive Las Cruces, NM 88003 (575) 323-0979 ceo@thebossygourmet.com www.TheBossyGourmet.com



The Bossy Gourmet's **1ST PLACE** Scovie Award winning Green Chile Salsa is recognized as superior because of its combination of outstanding flavor, unique fresh aroma, and homestyle authenticity. It goes great with chips, eggs, or your favorite steak!

2ND PLACE

Jalapeno Salsa The Bossy Gourmet Lenny Pelifian 3655 Research Drive Las Cruces, NM 88003 (575) 323-0979 ceo@thebossyGourmet.com www.TheBossyGourmet.com



The Bossy Gourmet's Jalapeno Salsa came in **2ND PLACE** behind our Green Chile Salsa and has been described as outstanding and flavorful. Combining the character of the American Southwest with a taste that explodes when served with chips or as an enhancement on all of your favorite foods.

3RD PLACE

El Gallo Habanero Restaurant Style Salsa Salsa El Gallo Juan Lopez 2410 E. Mile 12 N. Weslaco, TX 78599 (956) 463-5142 LasDeliciasDistributors@gmail.com SalsaElGallo.com



With a great Mexican homemade taste, EL Gallo Habanero Salsa packs a flavorful punch to those who prefer extra spice. Pour on this rich salsa to brighten up your plate and infuse it with flavor. FRESH ingredients. NO vinegar. NOT DILUTED with water. NO coloring. Refrigeration not required.

PROCESSED SALSA

Medium 1ST PLACE Smoky Garlic Chipotle Salsa God Danny Mayans 802 Ninth Ave #3D New York, NY 10019 (646) 3590573 danny@thesalsagod.com www.salsagod.com

2ND PLACE

Green Chile Salsa-Medium The Bossy Gourmet Lenny Pelifian

3655 Research Drive Las Cruces, NM 88003 (575) 323-0979 ceo@thebossygourmet.com www.TheBossyGourmet.com

3RD PLACE

Rosie Chipotle The Karma Sauce Company Gene Olczak 9 Hardwood Hill Rd Pittsford, NY 14534 (585) 200-2419 gene@karmasauce.com www.karmasauce.com

PROCESSED SALSA

Mild 1ST PLACE Scotty O'Hotty- Suzi's Salsa Scotty O'Hotty Gourmet Scott Owens 4216 Syracuse Dearborn Heights, Michigan 48125 (313) 2681570 finefoods@scottyohotty.com www.scottyohotty.com

2ND PLACE

El Gallo Red Homestyle Salsa Salsa El Gallo Juan Lopez 2410 E. Mile 12 N. Weslaco, TX 78599 (956) 463-5142 LasDeliciasDistributors@gmail.com SalsaElGallo.com



El Gallo Red Homestyle Salsa has a perfectly balanced mid-level heat that packs an amazing flavorful punch. Made from a traditional Mexican recipe with fresh premium ingredients, it tastes as if you just made it at home! It can also be used as cooking base when preparing a meal.

3RD PLACE

La Casita Hot Sauce Abula's Mild La Casita Hot Sauce Veronica Westlake 9331 CR 2472 Royse City, TX 75189 (469) 215-4567

info@lacasitahotsauce.com

www.lacasitahotsauce.com

PROCESSED SALSA

Specialty Chile 1ST PLACE

505 Southwestern Three Chile Salsa 505 Southwestern **Timothy Bryant** 814 N Hickory Ave Meridian, ID 83642 (208) 383-9600 tbrvant@flagshipfood.com www.505southwestern.com

2ND PLACE

El Gallo Green Homestyle Salsa Salsa El Gallo Juan Lopez 2410 E. Mile 12 N. Weslaco, TX 78599 (956) 463-5142 Las Delicias Distributors@gmail.com SalsaElGallo.com



El Gallo Green Homestyle Salsa has a mild heat level and is made with fire-roasted jalapeños using traditional Mexican techniques It tastes as if you've just made it yourself! FRESH ingredients. NO vinegar. NOT DILUTED with water. NO artificial coloring. Refrigeration not required.

3RD PLACE

Scotty O'Hotty- The **Ghost Salsa** Scotty O'Hotty Gourmet Scott Owens 4216 Syracuse Dearborn Heights, Michigan 48125 (313) 2681570 finefoods@scottyohotty.com www.scottyohotty.com

PROCESSED SALSA

Unique **1ST PLACE**

Scotty O'Hotty-Beer **Bacon Salsa** Scotty O'Hotty Gourmet Scott Owens 4216 Syracuse Dearborn Heights, Michigan 48125 (313) 268-1570 finefoods@scottyohotty.com www.scottyohotty.com

2ND PLACE

Texas Texas Borracho Bean Salsa Sanderson Specialty Foods **Brian Sanderson** 555 Round Rock West Dr Ste E235 Round Rock, TX 78681 (512) 791-5934 brian@sandersonfoods.com www.sandersonfoods.com



Our classic salsa recipe punched up with jalapeños, pinto beans, and a generous sip of Lone Star Beer. Why beer? Because pinto beans sing when they're a little tipsy. And when you've got a chorus of fresh ingredients in harmony with a couple of lively beans, it's a flavor symphony.

3RD PLACE Mama Julie's Four Pepper Salsa

Caribbean Heat Joe Singh 1915 Ulysses St NE Minneapolis, MN 53418 (612) 558-9807 singhsheat@gmail.com

PROCESSED SALSA Verde

1ST PLACE Tommy Tomatillo The Karma Sauce Company Gene Olczak 9 Hardwood Hill Rd Pittsford, NY 14534 585-200-2419 gene@karmasauce.com www.karmasauce.com

2ND PLACE

Hot Salsa Verde Salsa God **Danny Mayans** 802 Ninth Ave #3D New York, NY 10019 (646) 3590573 danny@thesalsagod.com www.salsagod.com

3RD PLACE

505 Southwestern Green Chile Salsa w/ Tomatillo, Garlic, & Lime 505 Southwestern **Timothy Bryant** 814 N Hickory Ave Meridian, ID 83642 (208) 383-9600 tbryant@flagshipfood.com www.505southwestern.com

PROCESSED SALSA

XXX Hot **1ST PLACE**

My Salsa X-Hot My Salsa Tina Mulder 1172 Craven Dr Highland, MI 48356 (248) 4201419 a61tlm@aol.com

www.mysalsadetroit.com **2ND PLACE**

Texas Texas Mostly Ghostly Salsa Sanderson Specialty Foods Brian Sanderson 555 Round Rock West Dr Ste E235 Round Rock, TX 78681 (512) 791-5934 brian@sandersonfoods.com www.sandersonfoods.com



Some of our salsa's sing, but this one shrieks. We used our sixth sense to add just the right amount of ghost pepper to give the burn that chili heads crave, but still have what so many other Ghost Pepper Salsas are missing; flavor! The perfect hot

3RD PLACE

Red's Salsa Evil Cowboy Kyle Riddlesperger 644 Williams Way Richardson, Texas 75080 (469) 751-7771 info@evilcowboy.com www.evilcowboy.com

SNACKS

Chips **1ST PLACE**

Puszta Peppers Burning Pain Chips Habanero Puszta Peppers GmbH **Tobias Arlt** Forststr. 11 Prutting, Bayern 83134 (+49) 8053 5308427 info@puszta-peppers.de www.puszta-peppers.de

2ND PLACE

(+49) 8053 5308427

info@puszta-peppers.de

www.puszta-peppers.de

Puszta Peppers Burning Pain Chips Jalapeno Puszta Peppers GmbH **Tobias Arlt** Forststr. 11 Prutting, Bayern 83134

3RD PLACE

Red Chile Lime Chips JR's Jerky Company Anthony Gutierrez 5511 Ponderosa Ave NE Albuquerque, NM 87110 (505) 321-3335 tonegut@gmail.com www.jrsjerkycompany@gmail.com

SNACKS Jerky

1ST PLACE Mango Tango

JR's Jerky Company Anthony Gutierrez 5511 Ponderosa Ave NE Albuquerque, NM 87110 (505) 321-3335 tonegut@gmail.com www.irsierkycompany@gmail.com

2ND PLACE

Green Chile Teriyaki JR's Jerky Company Anthony Gutierrez 5511 Ponderosa Ave NE Albuquerque, NM 87110 (505) 321-3335 tonegut@gmail.com www.jrsjerkycompany@gmail.com

3RD PLACE

Muerte JR's Jerky Company Anthony Gutierrez 5511 Ponderosa Ave NE Albuquerque, NM 87110 (505) 321-3335 tonegut@gmail.com www.jrsjerkycompany@gmail.com

SNACKS

Nuts **1ST PLACE** Hot and Sweet Nuts **Little Bird Kitchen Corey Meyer** 25 Fairchild Ave Plainview, NY 11803 (646) 620-6395 corey@littlebirdkitchen.com www.littlebirdkitchen.com

2ND PLACE

Habanero Limon Pistachios McGinn's PistachioLand Clarissa McGinn 7320 Highwav 54 70 Alamogordo, NM 88310 (575) 430-8322 pistachiosandwine@hotmail.com www.PistachioLand.com

3RD PLACE Dr. Joe's Ghost Nuts

Caribbean Heat Joe Singh 1915 Ulysses St NE Minneapolis, MN 53418 (612) 558-9807 singhsheat@gmail.com

SNACKS

Unique **1ST PLACE**

Green Chile Pinon Brenda's Perfect Brittle LLC Brenda Rule-Osburn 9208 Hagerman Ave NE Albuquerque, NM 87109 (505) 440-0447 orders@brendasperfectbrittle.com www.brendasperfectbrittle.com

2ND PLACE

Fresh Is Best Salsa & **Co. TRI FLAVOUR Tortilla** Chips Fresh is Salsa & Co. Lisa Graham #12 - 1425 Cariboo Place Kamloops, BC CANADA V2C 5Z3 (250) 377-7555 lisa@freshisbest.ca www.freshisbest.ca

3RD PLACE

Fresh Is Best Salsa & Co. **JALAPENO Tortilla Chips** Fresh is Salsa & Co. Lisa Graham #12 - 1425 Cariboo Place Kamloops, BC CANADA V2C 5Z3 (250) 377-7555 lisa@freshisbest.ca www.freshisbest.ca

SWEET HEAT

Candy/Cakes/Pastries/ Cookies **1ST PLACE Hot Chocolate Crunch Pistashio Clusters McGinn's PistachioLand** Clarissa McGinn 7320 Highway 54 70 Alamogordo, NM 88310 (575) 430-8322 pistachiosandwine@hotmail.com . www.PistachioLand.com

2ND PLACE

Dark Chocolate Fire Bites Little Bird Kitchen **Corey Meyer** 25 Fairchild Ave Plainview, NY 11803 (646) 620-6395 corey@littlebirdkitchen.com www.littlebirdkitchen.com

3RD PLACE

Chocohollix D'lite Brenda's Perfect Brittle LLC Brenda Rule-Osburn 9208 Hagerman Ave NE Albuquerque, NM 87109 (505) 440-0447 orders@brendasperfectbrittle.com www.brendasperfectbrittle.com

SWEET HEAT

Jams/Jellies

1ST PLACE-GRAND PRIZE WINNER!!!! Raspberry Habanero

Rose City Pepperheads Susan McCormick 16285 SW 85th Ste 403 Portland, Oregon 97224 (503) 329-8081 rosecitypepperheads@gmail.com www.rosecitypepperheads.com

2ND PLACE

Aunty Lilikoi Passion Fruit Habanero Jelly Aunty Lilikoi Products Lori Cardenas P.O. Box 1004 Lawai, Hawaii 96765 (808) 338-1296 info@auntvlilikoi.com www.auntylilikoi.com

3RD PLACE

Rollicking Buckaroo Pepper Jam Mild- It's Sweet Rollicking Buckaroo Pepper Jam **Michael Frustini** 6934 N Sheridan Rd Chicago, IL 60626 (415) 737-5265 info@buckaroopepperjam.com www.buckaroopepperjam.com



Rollicking Buckaroo Pepper Jam is an All Natural, Gluten Free and Vegan Gourmet Pepper Jam. Come TASTE the Difference! Our Mild, is Sweet, Delicious and has no heat. Try it on a cracker or glaze over grilled salmon or a pork tendeloin and veggies. A dipping sauce for your hor d'oeuvres.

SWEET HEAT

Sweet Sauce **1ST PLACE** Chipotle Chilli Svrup with Bourbon **Burning Desire Foods** Jason Stevens 45a Stanford avenue Brighton, East Sussex BN16GA (+44) 1273561555 info@burningdesirefoods.com www.burningdesirefoods.com

2ND PLACE

Fire Syrup Little Bird Kitchen Corey Meyer 25 Fairchild Ave Plainview, NY 11803 (646) 620-6395 corey@littlebirdkitchen.com www.littlebirdkitchen.com

3RD PLACE

505 Southwestern Sweet & Spicy Chile Salsa 505 Southwestern **Timothy Bryant** 814 N Hickory Ave Meridian, ID 83642 (208) 383-9600 tbryant@flagshipfood.com www.505southwestern.com

salsa? We killed it.

SWEET HEAT

Unique 1ST PLACE

White Chocolate Fire Bites

Little Bird Kitchen Corey Meyer 25 Fairchild Ave Plainview, NY 11803 (646) 620-6395 corey@littlebirdkitchen.com www.littlebirdkitchen.com

1ST PLACE

Fire Walker Trail Mix Little Bird Kitchen Corey Meyer 25 Fairchild Ave Plainview, NY 11803 (646) 620-6395 corey@littlebirdkitchen.com www.littlebirdkitchen.com

2ND PLACE

Mama Julie's Sweet Pepper Relish Caribbean Heat Joe Singh 1915 Ulysses St NE Minneapolis, MN 53418 (612) 558-9807 singhsheat@gmail.com

2ND PLACE

Glaze Fiction Heavenly Hell Hot Sauces Michael Page 13 Spinnaker Court Currumbin Waters, Queensland 4223 (+61) 0426813334 pagey1982@hotmail.com www.facebook.com/HeavenlyHellHot-Sauces

3RD PLACE

Reaper Hollow Bravo Sauce Company Lonnie Bravo 3000 Raintree ct Bedford, Texas 76021 (817) 9250529 Ionniebravo@gmail.com www.bravosauce.com

WING SAUCE

Fruit Based

Peach Reaper Klowns On Fire!, LLC Ron Dillon 2512 Jill Creek Drive Little Elm, TX 75068 (214) 6864130 sales@klownsonfire.com www.klownsonfire.com

2ND PLACE

Mango Reaper Klowns On Fire!, LLC Ron Dillon 2512 Jill Creek Drive Little Elm, TX 75068 (214) 6864130 sales@klownsonfire.com www.klownsonfire.com

3RD PLACE

HazMat Wing Sauce HazMat - Taste the "Hot Zone" Marcie Morrow 1104 Poppy Lane Circle Hollister, CA 95027 (408) 472-2191 hazmathotzone@gmail.com www.tastethehotzone.com

WING SAUCE

Traditional-Hot **1ST PLACE** Grimm Reaper

Rose City Pepperheads Susan McCormick 16285 SW 85th Ste 403 Portland, Oregon 97224 (503) 329-8081 rosecitypepperheads@gmail.com www.rosecitypepperheads.com

2ND PLACE

Hot Legend Larry's Larry Schaefer 1142 Plankview Green Blvd Sheboygan Falls, Wisconsin 53085 (920) 4580605 (920) 4580605 dane@legendlarrys.com

3RD PLACE

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

WING SAUCE

Traditional-Mild/ Medium **1ST PLACE** Medium

Legend Larry's Larry Schaefer 1142 Plankview Green Blvd Sheboygan Falls, Wisconsin 53085 (920) 4580605 dane@legendlarrys.com www.legendlarrys.com



Legend Larry's Medium has the perfect balance of heat and flavor and the traditional "Buffalo Style" wing sauce has won many national awards to prove it. Try some today!

2ND PLACE

HazMat Wing Sauce HazMat - Taste the "Hot Zone" Marcie Morrow 1105 Poppy Lane Circle Hollister, CA 95028 (408) 472-2192 hazmathotzone@gmail.com www.tastethehotzone.com

3RD PLACE

Rage N' Red Jalapeno Rose City Pepperheads Susan McCormick 16285 SW 85th 5te 403 Portland, Oregon 97224 (503) 329-8081 rosecitypepperheads@gmail.com www.rosecitypepperheads.com

WING SAUCE

Unique

1ST PLACE Alvin's Yellow Pepper Hot Sauce Alvin's Hot Sauce Roger Kurtin 4800 Clinton Dr. Houston, Texas 77020 (713) 899-8778 rkurtin@gmail.com www.alvinshotsauces.com



Alvin Yellow Pepper Hot Sauce starts with the freshest Caribbean Yellow Scotch Bonnet Peppers blended to perfection with Caribbean papaya, peppers, herbs, and spices adding flavor to all types of dishes. A true island pepper sauce with flavor up front and a slow building heat on the back of your pallet.

2ND PLACE

Alvins's Red Pepper Hot Sauce

Alvin's Hot Sauce Roger Kurtin 4800 Clinton Dr. Houston, Texas 77020 (713) 899-8778 rkurtin@gmail.com www.alvinshotsauces.com



Alvin Red Pepper Hot Sauce starts with the freshest Caribbean Red Scotch Bonnet Peppers blended to perfection with Caribbean papaya, peppers, herbs, and spices adding flavor to all types of dishes. A true island pepper sauce with flavor up front and a slow building heat on the back of your pallet.

3RD PLACE

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



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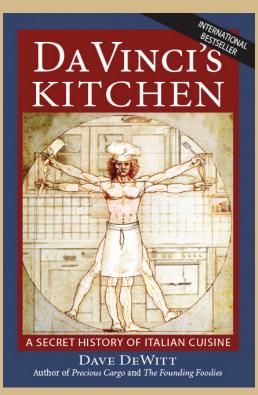
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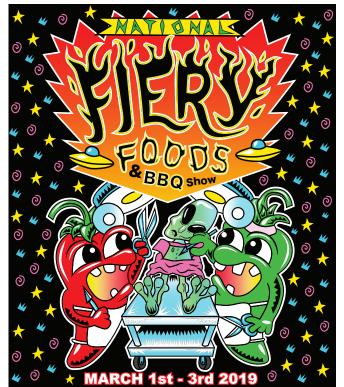
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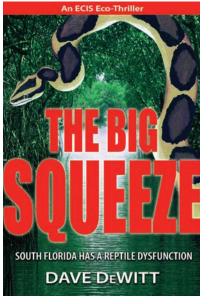
—Clifford A. Wright, double James Beard Award winner and author of A Mediterranean Feast

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South Florida has a reptile dysfunction. Tens of thousands of huge, feral Burmese pythons have taken over the Everglades and the suburbs of Miami and are decimating the wildlife, eating house pets, and terrorizing the populace. Sam Dalton, formerly of NCIS, is still tormented by the suspicious death of his wife and son in an car crash nearly a decade ago. He is recruited by his best friend Phil Everett to join him as a special agent with the Florida Fish and Wildlife Conservation Commission to investigate wildlife crimes, including reptile smuggling, perhaps the main cause of the python explosion. When the two roque Florida wildlife agents try to destroy all the pythons with a GMO snake virus, a wildlife disaster ensues and sparks dangerous encounters with ruthless reptile smugglers, murderous meth makers, and devious assassins in a tale of vengeance, violence, and sexual intrigue.

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