

OFFICIAL
SHOW PROGRAM

NATIONAL

WARRIORS

FOODS
& BBQ Show



MARCH 1st - 3rd 2019

PREMIER DISTRIBUTING COMPANY

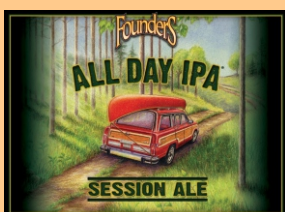


Premier Distributing is a proud sponsor of the National Fiery Foods & Barbecue show. During this year's show you will be able to sample some of the best beer and cider available in New Mexico from Premier's prestigious brewer partners.

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.

The 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/cliftonchillclub.

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



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505-873-8680
emily@fiery-foods.com
www.FieryFoodsShow.com

Fiery Foods Show Program
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31st Annual Fiery Foods & Barbecue Show

EXHIBITOR BOOTH LAYOUT

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





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 Montañó, 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 Montañó, 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

BOOTH 404/406

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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.



FieryFoodsShow.com



ScovieAwards.com



FieryFoodsCentral.com



Burn-Blog.com



Dave-DeWitt.com

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

About 505 Food Fights



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

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

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 the 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 side-by-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, in-house 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.



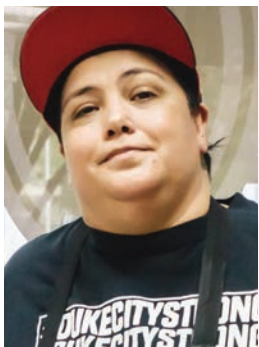
Chef Anthony DeVontenno
Modear Food Truck & Catering

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 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."



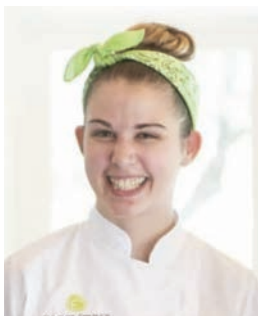
Chef Marie Yniguez
Slow Roasted Bocado

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-the-wall 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 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 an Associate 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 Bocado)

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.

2019 Exhibitors & Booth Numbers

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www.frescosauce.com

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johnperea1957@gmail.com
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clewis@fortissolutionsgroup.com
www.fortissolutionsgroup.com

BOOTH NUMBER: 523

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BOOTH NUMBER: 525

Tahoe Kitchen Company

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

BOOTH NUMBER: 527

Kim's Gourmet Sauces

Cindy Coyne
10239 Amethyst Way
Parker, CO 80134
(303) 915-3182
cindy@kimgourmet.com
www.kimgourmet.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

James Rogers Silversmiths

Diane Ignacolo-Provencio
PO Box 37422
Albuquerque, NM 87176
(505) 604-3872
lumidesign@aol.com
Contemporary & Southwestern jewelry in sterling silver and gold including stones.

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.kilday@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
Losfoodiesmarketing.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

El Rancho de los Garcias

Joey Garcia
101 S. Chicago Ave
Portales, NM 88130
(575) 693-7296
joey@elranchorestaurants.com
www.elranchorestaurants.com
Manufacturer of authentic New Mexico food products including: Salsa in mild, medium and hot. Red chile sauce, and green chile sauce.

BOOTH NUMBER: 739

Sweet & Saucy

Jane Jones
3221 Cochiti St. NE
Rio Rancho, NM 87144
(303) 807-5132
jane@sweetandsaucy.net
www.sweetandsaucy.net
Sweet and saucy caramel and chocolate sauces & fabulous mustards!

BOOTH NUMBER: 734 & 735

Don's Paperback Books

Liz Johnson
1013 San Mateo Blvd SE
Albuquerque, NM 87107
(505) 268-0520
sales@dons.com
Books by Dave DeWitt! Super Hot Chile Posters. Stop by and catch Dave to sign your book!

BOOTH # 742



American General Media

Dan Gutierrez
8009 Marble Ave. NE
Albuquerque, NM 87110
(505) 254-7100
dgutierrez@americangeneralmedia.com
AmericanGeneralMedia.com
Giving away free schwag, such as T-shirts, movie passes, and small things with Radio Station Logos on them.

BOOTH #743



American General Media

Dan Gutierrez
8009 Marble Ave. NE
Albuquerque, NM 87110
(505) 254-7100
dgutierrez@americangeneralmedia.com
AmericanGeneralMedia.com
Giving away free schwag, such as T-shirts, movie passes, and small things with Radio Station Logos on them.

BOOTH NUMBER: 744

Cibolo Junction Salsa LLC

Berney Shumate
Po Box 27331
Albuquerque, NM 87125
(505) 401-1010
jbslumate1@aol.com
chimayotogo.com
Cibolo Junction Red Chile Mango Jam Chimayo Traditions Salsa New Mexico Salsa and Flame Roasted Green Chile Chimayo Traditions Red Chile Powder.

BOOTH NUMBER: 745

Rhineland Cutlery

Bruce Quarantello
4808 So Elwood Ave Lot 137
Tulsa, OK 74107
(918) 592-8663
healthwisecooking@gmail.com
Quality German cutlery, Cutting Boards, Sharpeners...

BOOTH NUMBER: 746

Danny Cash

Daniel Cichon
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Denver, CO 80223
(303) 514-7181
orders@dannycash.com
www.dannycash.com
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BOOTH NUMBER: 747

Gardner Resources-Blair's Sauces & Snacks

Blair Lazar
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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

Alberto's Food Products, Inc.

Ann Habinak
3701 N Land Run Dr.
Stillwater, OK 74075
(281) 450-5198
albertosrelish@att.net
www.albertosbrand.com
The most amazing Sweet Jalapeno Relish you'll ever have, Zucchini Relish, Corn Relish and Hatch Relish. Our Pickled Vegetables are beautiful. Our Jalapeno Jellies are wonderful and our Cranberry Salsa is a must have. People rave about our Jalapeno Mustard. We have dips. Come see us!

BOOTH NUMBER: 749

Texas Rib Rangers

Bill Milroy
2402 Sherwood Street
Denton, TX 76209
(940) 565-1983
Bill@texasribrangers.com
www.texasribrangers.com
Condiments

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. #putsomesqueakinyourcheek
Order online at creamcitymarket.com.

BOOTH NUMBER: 753

Arizona Spice Company

Debbie Roberti
909 E Main Street
Mesa, AZ 85203
(480) 688-6794
arizonaspiceco@gmail.com
www.azspiceco.com
All Natural Products Including: Hot Sauces, Salsa, BBQ, Seasonings, Rubs. Made in Arizona Since 2006. Wholesale retail and private label available.

BOOTH NUMBER: 754

The Truck Farm

Jim Hawman
645 S. Alameda Blvd
Las Cruces, NM 88005
(575) 523-1447
tiarita@zianet.com
www.sweethots.com
The Truck Farm is a manufacturer of specialty Chile products, both dry and bottled. We produce and sell Besito Caliente; the full line of Cannon's products including Sweet Hots, Just Plain Green Chile, and Fire Salsa. Come see the guy in the Tur for more information.

BOOTH NUMBER: 732

Frost Gelato

Daniel Romero
220 Q St. Ste. 9A
Albuquerque, NM 87110
(505) 883-2522
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 Bbq 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 Luterio
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!

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
Total Winning Companies 101
Number of States represented 34
Number of countries represented 10
including: United States, Swaziland, England, Slovakia, Hungary, Germany, China, and Australia.



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



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.southernbellesbbq.com

3RD PLACE
Original Belle
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jbbrooks32@gmail.com
www.southernbellesbbq.com

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American Style Hot
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2ND PLACE
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Melbourne Hot Sauce
Richard Nelson
5/34 Wellington Street
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(+61) 420663837
melbournehotsauce@gmail.com
www.melbournehotsauce.com

3RD PLACE
Hot N Sassy Peach
Southern Belles BBQ
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(202) 421-3987
jbbrooks32@gmail.com
www.southernbellesbbq.com

BARBECUE SAUCE

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jbbrooks32@gmail.com
www.southernbellesbbq.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

3RD PLACE
Full Boar BBQ "Sweet & Spicy BBQ Sauce"
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Kyle Jensen
300 Cross Street
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(507) 826-3357
kjensen@jensenmanufacturing.com
www.fullboarbbq.com

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Smoky Jon's #1 BBQ
Jonathan Olson
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(608) 244-5621
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www.smokyjons.com

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

3RD PLACE
Apple
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Bethesda, MD 20816
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jbbrooks32@gmail.com
www.southernbellesbbq.com

BARBECUE SAUCE

Fruit-Based Hot
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jbbrooks32@gmail.com
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2ND PLACE
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Klowns On Fire!, LLC
Ron Dillon
2512 Jill Creek Drive
Little Elm, TX 75068
(214) 6864130
sales@klownsonfire.com
www.klownsonfire.com

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Extreme Mango Reaper
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(214) 6864130
sales@klownsonfire.com
www.klownsonfire.com

BARBECUE SAUCE

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jbbrooks32@gmail.com
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Fat Boy Blazin' Boar
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(402) 4807167
info@fatboyglobal.com
www.bestnaturalbbq.com

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jbbrooks32@gmail.com
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www.saucyminxbbq.com

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mboucher@duraflame.com
https://www.cowboycharcoal.com

2019 Scovie Award Winners

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BARBECUE SAUCE

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Fat Boy BBQ
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www.bestnaturalbbq.com

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Uncle Murle's Mustard
Sauce
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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 Chinchin
15874 W 6th Ave (service road)
Golden, CO 80401
(720) 4533989
redlawrangers@gmail.com
www.redlawsauce.com

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Redlaw Sauce Co
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(720) 4533989
redlawrangers@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!

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Chipotle BBQ
Melbourne Hot Sauce
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melbournehotsauce@gmail.com
www.melbournehotsauce.com

3RD PLACE

Grinders by STRETCH
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Grinders Signature Sauces
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2ND PLACE

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Bret Morey
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Gastonia, NC 28056-6709
(704) 839-6195
bm3xtreme@gmail.com
https://elijahsxtreme.com

3RD PLACE

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(202) 421-3987
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www.southernbellesbbq.com

BARBECUE SAUCE

Vinegar Hot
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www.elijahsxtreme.com

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Galimnaro
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BEVERAGES-

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Habanero
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www.demitris.com

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www.demitris.com

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Peppers
Demitri's Gourmet Mixes
Demitri Pallis
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kelly@demitris.com
www.demitris.com

3RD PLACE

Chesapeake Bloody Mary
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Brandon Clark
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brandon@clarkandhopkins.com
www.clarkandhopkins.com

BEVERAGES-

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Mary Blend
Cajun Legacy Specialty Foods
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jim@cajunlegacy.biz
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Bravado Spice
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www.BravadoSpice.com

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(206) 764-6006
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www.demitris.com

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Tomato Juice Blend
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Jim Davis
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(337) 781-8408
jim@cajunlegacy.biz
www.cajunlegacy.biz

3RD PLACE

Fire Syrup
Little Bird Kitchen
Corey Meyer
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(646) 620-6395
corey@littlebirdkitchen.com
www.littlebirdkitchen.com

CONDIMENTS-HOT & SPICY

Chile Oil
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Tim Engman
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(319) 694-3054
jocelyn@picklecreek.com
www.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
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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
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(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
Bournemouh, Dorset Bn10 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

2019 Scovie Award Winners

CONDIMENTS- HOT & SPICY

Mustard

1ST PLACE

Texas Creek Wasabi Mustard

Texas Creek Products
Ann Simmons
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Carlton, WA 98814
(509) 9975420
tchtsauce@methow.com

2ND PLACE

Texas Creek Chipotle Mustard

Texas Creek Products
Ann Simmons
PO box 116
Carlton, WA 98814
(509) 9975420
tchtsauce@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
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
www.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
bluegourmet@comcast.net
www.TopSecretGourmets.com

2ND PLACE

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
www.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



3 time, award winning Fessler's Original Sauce is a sweet and tangy mustard sauce. Perfect for dipping, grilling and salads too! If you are a mustard lover, you need to try this. "Once you try it, you'll be hooked." Gluten free, all natural and no preservatives.

2ND PLACE

Suzie's Organic Dijon Mustard

Barhyte Specialty Foods
Colette Becker
18861 sw Martinazzi Ave
Tualatin, OR 97062
(800) 407-9241
colette@barhyte.com
www.barhyte.com

3RD PLACE

Lemon Dill Mustard

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

CONDIMENTS- NOT HOT & SPICY

Prepared Dip

1ST PLACE

Gorji Gourmet Hummus

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



Great as a dip on bread, crackers and vegetables. The same recipe Chef Gorji uses in the Mezze appetizer at Gorji Fine Dining Restaurant.

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

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

2019 Scovie Award Winners



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-Sauces

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/HeavenlyHellHot-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 Sayre
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
woodybbq@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, 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.

COOK IT UP-DRY RUB/ SEASONING

**All Purpose
1ST PLACE
Black Label A-P
Elk Creek Bar-B-Q Co.**
Cam Day
403 Hoover Circle
Elk City, ok 73644
(580) 339-6256
elkcreekbbq@gmail.com
www.elkcreekbbq.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 Kaunualii 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, FL 33064
(561) 868-0297
press@thespice.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.elkcreekbbq.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 BBQ 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.bestnaturalbbq.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 Kaunualii 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. Hwy 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-Q Co.
Cam Day
403 Hoover Circle
Elk City, ok 73644
(580) 339-6256
elkcreekbbq@gmail.com
www.elkcreekbbq.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, FL 33064
(561) 868-0297
press@thespice.com
www.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@secretardvark.com
www.secretardvark.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

2019 Scovie Award Winners

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/HeavenlyHellHot-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
www.fpsauces.com



Our multi-award winning 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.

3RD PLACE

Aardvark Habanero Hot Sauce

Secret Aardvark
Stacy Moritz
9808 SW Quail Post Rd
Portland, OR 97219
(503) 8909284
stacy@secretardvark.com
www.secretardvark.com

3RD PLACE

Truth Serum Red Rage

Truth Serum Hot Sauce, LLC
Russell York
4811 Farnam St
Omaha, NE 68132
(402) 290-2357
rustywork@gmail.com
www.lazyranch.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@burningdesirefoods.com
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

Alvin'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 fatallii 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. Turbo-charge 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
www.pickyourpepper.com

HOT SAUCE

World Beat

1ST PLACE

Black Eye Premium Scotch Bonnet Mustard

World Famous Hot Sauce
Graham Connolly
351 East 4th Street
New York, NY 10009
(917) 716-9354
worldfamouss@gmail.com
facebook.com/world-famous-hot-sauce-llc



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 make annual donations from a portion of sales of all Black Eye Premium Products to a local French Bulldog Rescue.

2ND 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.

3RD PLACE

Alvin'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 Clown

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.
Nagyymaros, 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@gmail.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"

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

MARKETING & ADVERTISING

Product Label

1ST PLACE

Bourbon Country Bourbon Habanero Hot Sauce

Bourbon Country Products
Paul Inlan
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.

2019 Scovie Award Winners

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

2ND PLACE- HONORABLE MENTION

Pure Evil Capsaicin Drops

Texas Creek Products
Ann Simmons
PO box 116
Carlton, WA 98814
(509) 9975420
tchtsauce@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

saltywahine.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 E. 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, FL 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, FL 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

Puszt Peppers Smoked Trinidad Scorpion Yellow Chili Powder

Puszt Peppers GmbH
Tobias Arlt
Forststr. 11
Prutting, Bayern 83134
(+49) 8053 5308427
info@puszt-peppers.de
www.puszt-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@cjfarmstexas.com
www.cjfarmstexas.com

2ND PLACE

X- Hot Cajun 4 Chili and Honey

Top Secret Gourmets
Lawrence Sayre
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 Idlewild 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
www.saltywahine.com

3RD PLACE

Hog Knuckle

Elk Creek Bar-B-Q Co.

Cam Day
403 Hoover Circle
Elk City, OK 73644
(580) 339-6256
elkcreekbq@gmail.com
www.elkcreekbq.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, FL 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 fajitas, 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@bbqnfools.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 it 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 Honey

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, FL 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 Singh
1915 Ulysses St NE
Minneapolis, MN 55418
(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

2019 Scovie Award Winners

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
kelly@demitris.com
www.demitris.com

MEAT REQUIRED

Soup

1ST PLACE

Island Curry
Salty Wahine Gourmet Hawaiian Sea Salts, LLC
Laura Cristobal Andersland
1-3529 Kaunualii 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 Kaunualii 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 Kaunualii 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@bbqnfools.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 it comes to your BBQ, we're not fool'n around. www.bbqnfools.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.com



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, gluten-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 Sayre
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

Unique

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, Queensland 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, gluten-free. 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
www.paulitasnewmexico.com

2ND PLACE

Gorji Gourmet Puttanesca

Gorji Gourmet Foods
Mansour Gorji
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.

2019 Scovie Award Winners

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
6635 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 Sauce brings 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@secretaaardvark.com
www.secretaaardvark.com

3RD PLACE
Aunt Lilykoi Passion
Fruit Wasabi Teriyaki
Sauce

Aunt Lilykoi Products
Lori Cardenas
P.O. Box 1004
Lawai, Hawaii 96765
(808) 338-1296
info@auntylilykoi.com
www.auntylilykoi.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

Galimaro
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 in-house, 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
www.fesslersauces.com



A whole lot of peaches makes Fessler's Peach Salsa one sweet delicious award winning salsa—no 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
www.salsajoe.com

2ND PLACE
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 salsa—no 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.

3RD 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

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.

2019 Scovie Award Winners

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
tbryant@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
LasDeliciasDistributors@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-Bacon Salsa

Scotty O'Hotty Gourmet
Scott Owens
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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 salsa? We killed it.

3RD PLACE

Red's Salsa

Evil Cowboy
Kyle Riddleperger
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

Puszta Peppers Burning Pain Chips Jalapeno

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

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.jrsjerkycompany@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

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Hot and Sweet Nuts

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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 Highway 54 70
Alamogordo, NM 88310
(575) 430-8322
pistachiosandwine@hotmail.com
www.PistachioLand.com

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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 Pistachio 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 Liikoi Passion Fruit Habanero Jelly

Aunty Liikoi Products
Lori Cardenas
P.O. Box 1004
Lawai, Hawaii 96765
(808) 338-1296
info@auntyliikoi.com
www.auntyliikoi.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 tenderloin and veggies. A dipping sauce for your hor d'oeuvres.

SWEET HEAT

Sweet Sauce

1ST PLACE

Chipotle Chilli Syrup 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

SWEET HEAT

Unique 1ST PLACE

White Chocolate Fire Bites

Little Bird Kitchen
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(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
lonniebravo@gmail.com
www.bravosauce.com

WING SAUCE

Fruit Based

1ST PLACE

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
dane@legendlarrys.com
www.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
www.rosecitypepperheads.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!

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HazMat Wing Sauce

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Marcie Morrow

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(408) 472-2192
hazmathotzone@gmail.com
www.tastethehotzone.com

3RD PLACE

Rage N' Red Jalapeno

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Susan McCormick
16285 SW 85th Ste 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

Alvin'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

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Susan McCormick
16285 SW 85th Ste 403
Portland, Oregon 97224
(503) 329-8081
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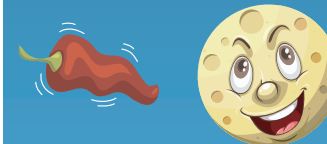
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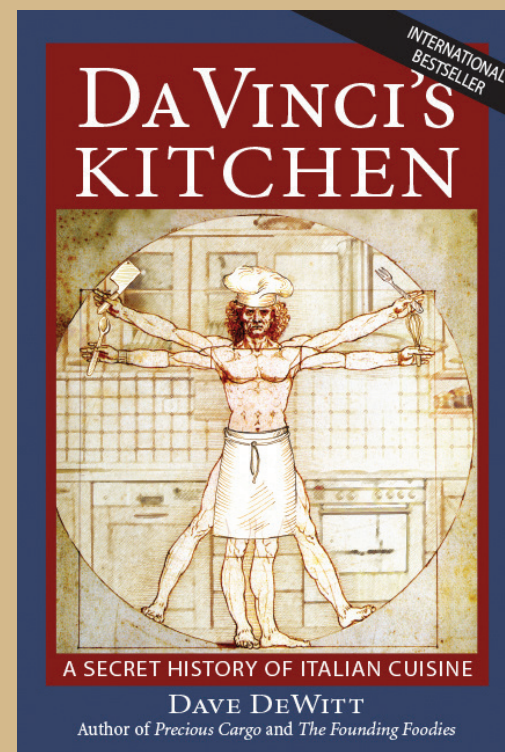
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"This fascinating story of the history of Italian cuisine will delight and surprise. I believe it is destined to be the foundation upon which future authors on Italian cuisine will build their own stories. Everything about this book is enormously appealing, from the recipes to the history to the design."

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The Big Squeeze

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 rogue 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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