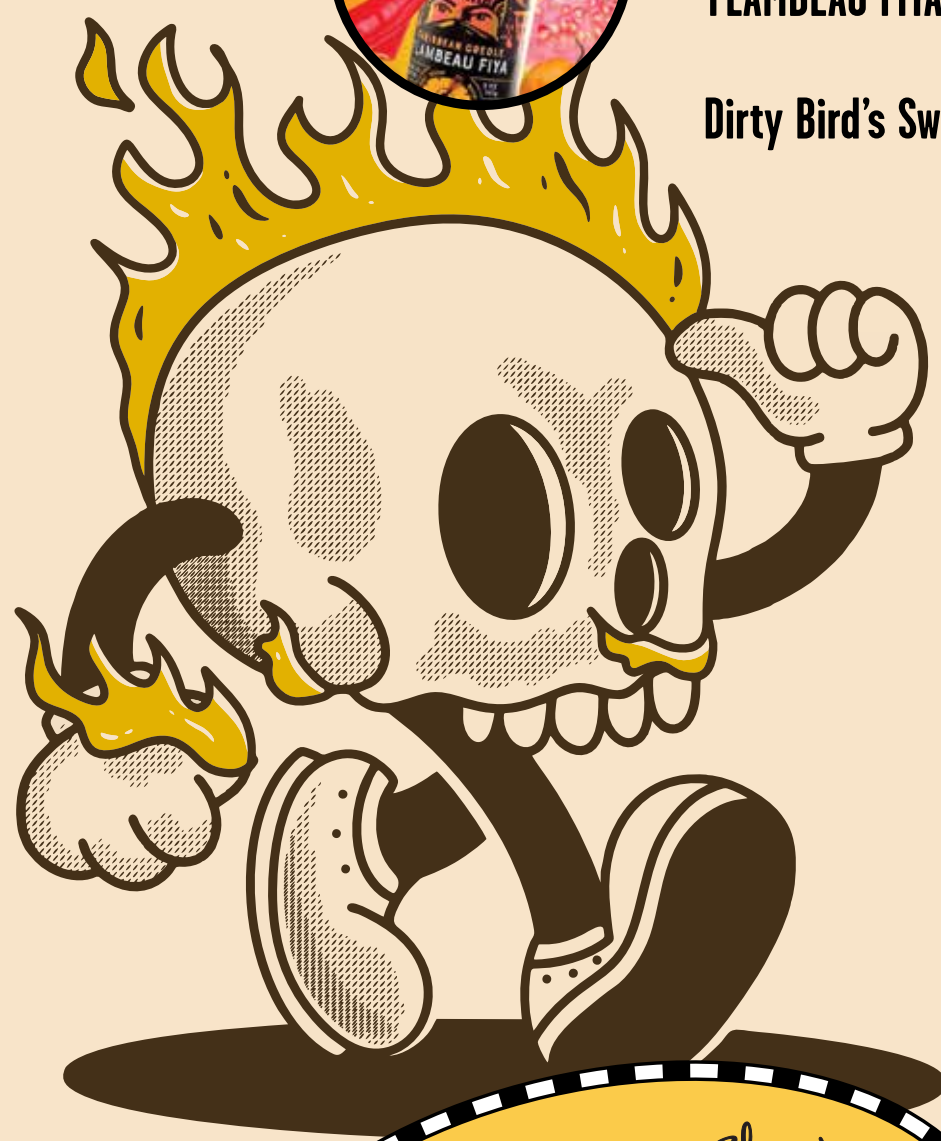


**OFFICIAL  
SHOW PROGRAM**

# SCOVIES HAVE A TIE!



**GRAND PRIZE WINNERS  
IN THE TASTING COMPETITION:  
FLAMBEAU FIYA Caribbean Creole  
AND  
Dirty Bird's Swett Sauce Original**



**NATIONAL  
FIERY FOODS  
& BBQ SHOW**



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# Change...and You Hit the Ground Running

By Mark Masker

Photos by Mark Masker and Kim Masker



Mark Masker

Man, it's been a crazy year since Dave DeWitt handed me the keys to the kingdom. Both with the show and in the greater hot sauce industry, a lot has gone down in the last twelve months.

Dave's retirement last year created a big ol' gaping maw of, "What now?" One that I've started filling as best I can. Lucky for me, Dave, Emily, and Max have been extremely helpful and supportive in this regard, guiding and advising me at every turn, keeping this ship on course. There are a lot of obstacles and challenges in producing the

show but with their help we've navigated the course pretty well. I can't thank them enough for their support all along the way. I've worked to keep everything we all love about the Fiery Foods Show intact, changing only those little things that needed updating.

And then the Scovie Awards started.

As usual, we kicked the Scovies off with the Early Bird Special on June 1st. Everything went according to plan: the entries rolled in the way they usually do; we kept them all very well organized thanks to the system Emily had in place. What we didn't expect were so many entries this year! The Scovies broke the 1000 mark for entries received, for the first time. If you were at the judging, you saw two full tables of brave souls try to pass judgment on over 150 superhot products, which was also a new record for us.

But the firsts only started with those things. The biggest surprises came afterward when we tallied the results. Not only did Bayou Gotham win both the Tasting and Marketing Grand Prizes, they also tied with Dirty Bird's Swett Sauce for the Tasting title. We've had one other time when two companies tied. We've never had one win both Grand Prizes, especially against the largest field in Scovie Awards history. That's absolutely insane!

The fun continued on into getting ready for this year's show, too. If you stood in line to get in, you probably (heh, hopefully) saw the skeleton of epic proportions tending this year's giveaway DISC-IT grill. We thought it would be a fun way to draw attention. Hopefully you took the time to scan the QR code next to it for your chance to win not only the DISC-IT but also one of our three daily grand prizes of hot sauces, spice rubs, and barbecue sauces, all put up by our amazing exhibitors.

Head out onto the main hallway and one of the first things you'll see new for this year is the return of El Plnto's activation space. We were really happy that El Plnto returned with a booth last year and are even prouder that their involvement continues to grow.

You'll also find more new exhibitors around the corner at the end of the hallway, too. Our waitlist for booth spaces was so long we had to open up more space where we could to let more exhibitors into the show. Be sure to stop by and check out their killer arrays of products.

Naturally the DISC-IT cooking demos with Nevin Montañó and Joe Madrid are still on the patio space outside but with a couple of minor changes there, too. Shamrock Restaurant Supply stepped up to sponsor the demos by providing everything the guys need to make great cooking demonstrations. And MEATER also gave them a Bluetooth meat thermometer to review.

Head out to the show floor proper and you may notice that Puckerbutt's booth space has just about doubled this year. That's because Smokin' Ed Currie not only locked down the Guinness Book of World Records for Hottest Pepper with Pepper X, he's also brought dozens of new products for you to try at the show. The man needed the extra room.

Moving forward, we all hope you enjoy this year's show. With a change in ownership of anything, there's almost always a little chaos and adjustment. Taking over the Fiery Foods Show was no different. Even though I've worked for Dave for over ten years, running the show is a far cry from the day-to-day antics of being the editor-in-chief of Burn! Blog.

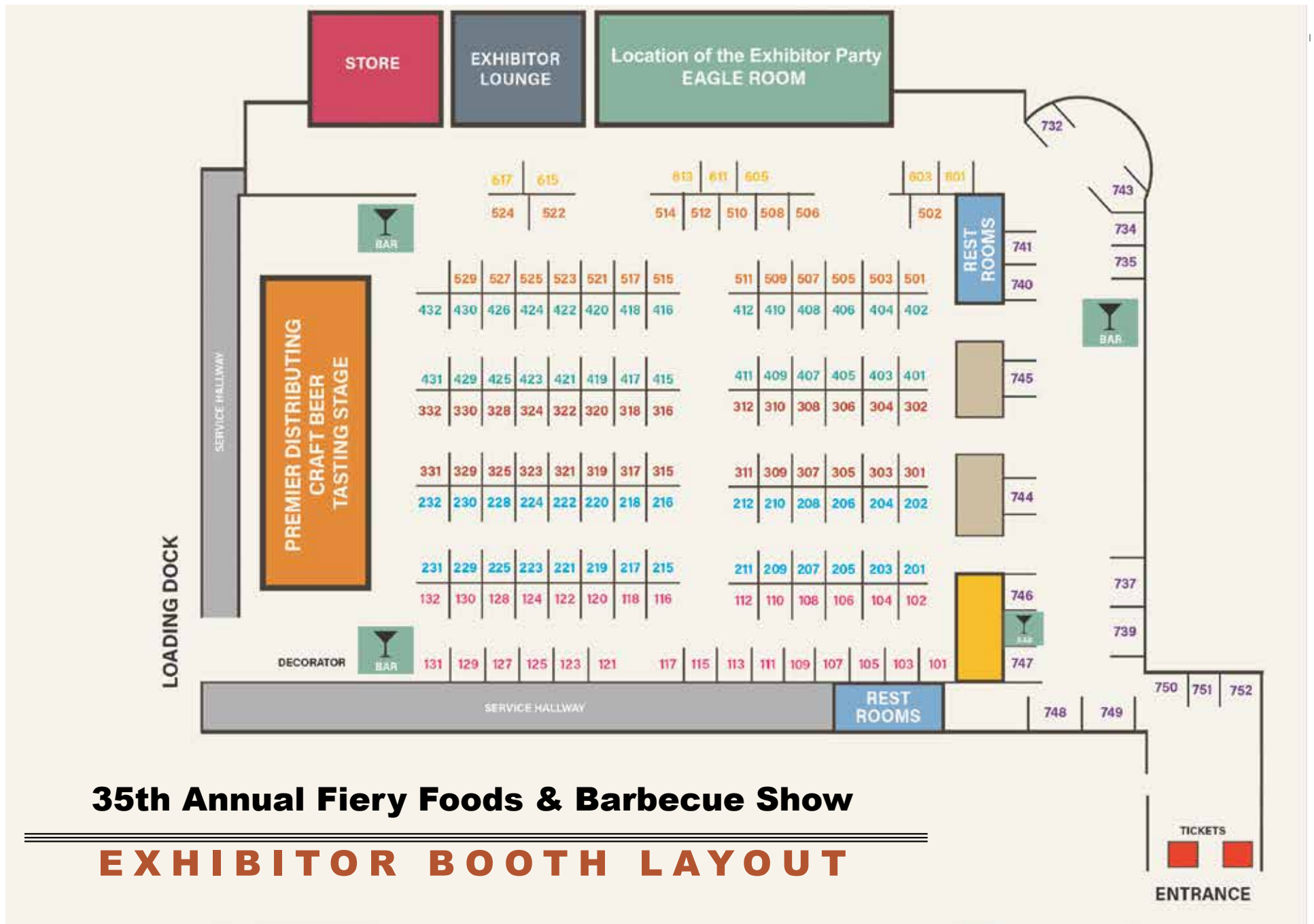


## The National Fiery Foods & BBQ Show

is produced by Sunbelt Shows  
PO Box 4980, Albuquerque NM 87196  
mark@fiery-foods.com  
[www.FieryFoodsShow.com](http://www.FieryFoodsShow.com)

## Fiery Foods Show Program

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**THANK YOU TO OUR 2024 FIERY FOODS & BBQ SHOW & SCOVIE AWARD SPONSORS!**







### Friday, March 1

11am: Show opens to trade only

3pm: Show opens to trade and general public

6pm: Showing of the film "Chiliheads," Eagle Room

8pm: Show closes

### Saturday, March 2

9am: Show opens to trade and general public

Noon-6pm: Grilling and Smoking Demos, Eagle Room Patio

7pm: Show closes

7:30pm: Exhibitor and Attendee Party, Eagle Room

### Sunday, March 3

10am: Show opens to trade and general public

Noon-6pm: Grilling and Smoking Demos, Eagle Room Patio

6pm: Show closes



# Doubling Down with Bayou Gotham

## Meet the first company to win both Scovie Grand Prizes in the Same Year

By Mark Masker and Scott Bellina  
Photos Courtesy of Bayou Gotham

Bayou Gotham's Scott Bellina achieved the nearly impossible when he clinched both the Tasting and Marketing Grand Prizes for the 2024 Scovie Awards. Mind you, he tied with Dirty Bird's Swett Sauce for the Tasting Grand Prize, but that just adds to the uniqueness of this year's Scovie results. You'll find Bayou Gotham in booth #207. You can also check them out online at bayougotham.com.

His Grand Prize Tasting entry was his awesome Flambeau Fiya sauce. Flambeaux fire carriers being a very revered part of New Orleans' carnival traditions, incorporating them into a sauce name comes pretty naturally. Much like its namesake, the sauce is a hot balancing act; it just uses scotch bonnet and cayenne peppers paired with exotic island spices instead of the actual flames borne by torchbearers leading a festival.

### RECIPES:

#### AVOCADO FIYA SALAD WITH CARIBBEAN GRAPEFRUIT

Scotty Peppers may be from New Orleans, but he believes in a well-balanced healthy diet. Try this quick, easy, and delicious taste of the Caribbean that will fiya up your body and your soul!

**Preparing Time:** 25 minutes

**Cooking Time:** None

**Prepared for:** 1 to 2 people

#### Ingredients:

- ¼ bottle of Bayou Gotham® Flambeau Fiya Hot Sauce
- 1 large avocado
- 1 Caribbean grapefruit
- ¼ red onion (sliced)
- 1 tbsp of Spanish olive oil
- 1 tbsp of minced ginger
- 1 tbsp sliced scallion
- ½ tsp Pink Himalayan Sea Salt
- ½ tsp ground peppercorns

#### Instructions

1. Peel or remove rind from Caribbean grapefruit and discard. Slice grapefruit into wedges, then arrange onto serving plate. Cut large avocado in half, remove seed and skin. Cut or quarter avocado into wedges and arrange on serving plate. Slice 1/4 red onion along the grain, then arrange onto serving plate.
2. Mince 1 tablespoon of ginger and slice 1 tablespoon of scallion. Drizzle 1 to 2 tablespoons of Spanish or Extra Virgin Olive Oil over the grapefruit, avocado, and red onion. Garnish with the ginger and scallion slices.
3. Grind 1/2 teaspoon of Pink Himalayan Sea Salt and 1/2 teaspoon of mixed or black peppercorns over serving plate.
4. Chill for 5 to 10 minutes, then serve.



## NEW ORLEANS RED BEANS & RICE

Traditionally made on Mondays and emblematic of Creole cuisine, red beans 'n' rice remains a part of New Orleans' identity. The great Louis Armstrong signed his letters, "Red Beans & Ricely Yours."

**Preparing Time:** Overnight

**Cooking Time:** 3 ½ hours

**Prepared for:** 4 to 6 people

### Ingredients:

- 1 bottle of Bayou Gotham® Ruby Rebelle Hot Sauce
- 1 lb dried red beans, rinsed
- 2 smoked ham hocks
- 1 yellow onion, chopped
- 2 celery stalks, chopped
- 1 green bell pepper, chopped
- 1 teaspoon cayenne
- ¼ bunch parsley, chopped
- 2 sprigs fresh thyme
- 3 bay leaves
- 4 garlic cloves, chopped
- 2 green onions, chopped
- 4 hot dogs, finely chopped
- 2 smoked sausages, 3" chunks
- 4 cups cooked white rice
- Salt and black pepper to taste

### Instructions

1. Place the dried beans in a large bowl and cover with water. Season with a few dashes of Bayou Gotham® Ruby Rebelle Hot Sauce and Worcestershire sauce. Soak the beans overnight in the refrigerator.
2. Drain and place beans in a large heavy pot with the ham hocks, add just enough cold water to cover (about 2 quarts). Add the onion, celery, green pepper, cayenne, parsley, thyme, bay leaves, garlic, green onions, finely chopped hot dogs, and 1/3 to 1/2 cup of Bayou Gotham® Ruby Rebelle Hot Sauce. Stir to combine.
3. Simmer uncovered until the beans are tender and start to thicken, about 3 hours. The beans should look almost overcooked, like they are about to burst. Stir the beans occasionally to prevent scorching on the bottom. Add about 1 cup of water if the mixture appears too thick or dry. Toss in the sausages and cook for another 30 minutes to heat them through. Salt and pepper to taste.
4. Serve in a wide bowl over some steamed white rice, garnished with chopped green onion. Tastes even better after a day in the fridge! Caribbean 'flare' — for an island kick of heat 'n' flavor, dash with Bayou Gotham® Flambeau Fiya Caribbean Creole Hot Sauce!

## "FLAMBEAU RITA" CINCO DE FIYA COCKTAIL

Cinco de Mayo commemorates the Mexican army's victory over Napoleon III's French forces at the Battle of Puebla on May 5, 1862. But in America, we celebrate Mexico's greatest gift to us — margaritas! The margarita is related to a popular Mexican drink, the "Daisy" (margarita is Spanish for "daisy"), remade with tequila instead of brandy. It became popular during Prohibition as U.S. residents travelled to Mexico for alcohol.

To honor our chili pepper lovin' neighbors along the Gulf of Mexico, we've crafted our own fresh and fiery spin on her most infamous cocktail and added some Caribbean "fiya". We call it the Flambeau Rita.

### Ingredients:

- Del Maguey Vida Mezcal
- Fresh lemon juice
- Fresh lime juice Cointreau
- Simple syrup
- Bayou Gotham® Flambeau Fiya

*Recipe crafted by Dream Baby Bar & Cocktail Parlour, NYC; Maria Devitt, Owner / Mixologist*





# Dirty Bird's Swett Sauce

## It's a little cocky

By Mark Masker

Photos Courtesy of Dirty Bird's Swett Sauce

Carrie Swett launched her Dirty Bird's Swett Sauce as a multi-purpose sauce and marinade that you'd be happy to have on your table. But it also serves as a Masterclass of how to win a Scoville Grand Prize without being too complex. Heated by jalapenos, it's flavored with cider vinegar, honey, sesame oil, sugar, amino acids, and spices. What makes it a winner is the way all of these flavors balance out and complement each other. As an added bonus, the terrific artwork on the bottles features a rather angry rooster; a Foghorn Leghorn on steroids with anger issues. And who doesn't like chicken with anger issues? Carrie wasn't able to make it to the show this year but you'll find her awesome sauce at [dirtybirdsauce.com](http://dirtybirdsauce.com).

### RECIPES:

#### LUAU PORK TERIYAKI

Here is the classic, Japanese-influenced Hawaiian pork. The Japanese brought teriyaki to Hawaii when they came to work in the pineapple fields, but it was Hawaiian cooks who added ginger and garlic and created a marinade from the glazing liquid. This marinade works well for beef, chicken or pork. It may also be used as a dipping sauce. (If desired, pineapple juice could be substituted for the sake.)

#### Ingredients

- 1 1/2 lb whole pork tenderloin
- 1 cup sliced pineapple in syrup
- 1/4 cup finely chopped green onions
- 1/2 tsp ground ginger
- 1/4 tsp garlic powder

#### Teriyaki Marinade

- 1/2 cup tamari soy sauce
- 1/2 cup sake or dry sherry
- 1/4 cup Dirty Bird's Swett Sauce
- 1/4 cup rice vinegar
- 1/3 cup brown sugar, packed
- 3 cloves garlic, minced
- 1 3-inch piece fresh ginger, grated
- 1/2 cup sliced green onion



#### Instructions

1. Cut the pork into slices about 1/4-inch thick and place them in a zippered storage bag.
2. Drain the pineapple, reserving all of the syrup. In a bowl, combine the syrup, teriyaki sauce, green onions, ginger and garlic powder; pour half of the marinade over the pork, reserving the rest. Cover and refrigerate the pork at least 1 hour.
3. Meanwhile, prepare the grill for medium-high direct cooking. Remove the pork from the marinade and grill about 5 inches from hot coals for about 5 minutes on each side or until completely cooked.
4. Pour the pineapple and remaining marinade into a saucepan. Bring it to a boil and serve as a dipping sauce.

#### SPICED-UP CHICKEN IN COCONUT SHELLS WITH MANGO CREAM

This dish is really worth the effort as it makes a very elegant and highly tropical presentation. To test if a coconut is fresh, pound a nail into one of the "eyes," drain the coconut water and taste. If it tastes sweet it is fresh. Go ahead, mix a drink with some of the coconut water and rum or Scotch. You'll be surprised by how good it tastes. Open the coconut by baking at 375 degrees F. for 15 minutes and let cool. Then, using a hacksaw, cut it in half.

#### Ingredients

- 2 fresh coconuts, drained, liquid reserved, and cut in half
- 2 cloves garlic, minced
- 1 tablespoon butter
- 1 tablespoon olive oil
- 1 pound skinless chicken, cut in 1-inch cubes
- 1 tablespoon minced fresh ginger
- 1 tablespoon chopped cilantro
- 2 teaspoons ground cardamom
- 2 teaspoons ground cinnamon
- 2 teaspoons Dirty Bird's Swett Sauce
- 1/4 teaspoon ground cumin
- 1/4 teaspoon ground cloves
- 1 tablespoon cornstarch
- 1/2 cup light cream
- 1 large ripe mango, peeled and diced
- Garnishes: Chopped fresh cilantro, reserved toasted grated coconut



#### Instructions

1. Cut the coconuts in half and cut out the coconut meat, leaving 1/4-inch of the meat attached to the nuts. Cut 2 cups of the meat into thin slivers and grate 1 cup of the remaining meat.
2. Preheat the broiler and sprinkle the grated coconut onto a pan and place it under the broiler. Toast for 5 to 10 minutes, shaking the pan frequently, until the coconut is golden brown.
3. Sauté the garlic for 1 minute in the butter and oil in a large skillet. Add the chicken and saute until browned. Remove and keep warm. Add the onion, Scotch bonnet, ginger, and reserved coconut slivers. Saute for an additional 5 minutes.
4. Stir in the reserved coconut water and cilantro and return the chicken. Add the cardamom, cinnamon, Dirty Bird's Swett Sauce, cumin, and cloves, cover and simmer for 30 minutes.
5. Mix the cornstarch with the cream in a small bowl. Add to the chicken mixture along with the mango and cook for 5 minutes or until thickened.
6. Spoon the mixture into the coconut shells, garnish with the chopped cilantro and toasted coconut and serve.

## CHICKEN WINGS WITH ASIAN GLAZE

This is one way to get creative for an upcoming cookout and add some sweet and spicy Asian-style glaze to steamed and baked chicken wings. (Of course, the wings could be deep-fried but deep frying is time-consuming and tends to get expensive unless you're doing a bunch of wings or frying other things). Plan on serving a combination of ten flats and drumettes per person.

### Ingredients

- 2 pounds chicken wings
- For the glaze:
- 3 tablespoons rice wine vinegar, divided
- 2 tablespoons Dirty Bird's Swett Sauce
- 2 tablespoons honey
- 2 tablespoons grated ginger
- 2 tablespoons unsalted butter
- 1 tablespoon brown sugar
- 2 cloves garlic, minced (two teaspoons)
- 2 teaspoons reduced sodium soy sauce
- 2 teaspoons Sriracha, or to taste
- 2 teaspoons fish sauce
- 1 teaspoon cornstarch
- 1 tablespoon sliced scallions, for garnish
- 1 tablespoon toasted sesame seeds, for garnish

### Instructions

1. Combine cornstarch and one tablespoon rice wine vinegar in a small bowl. Whisk until smooth.
2. In a one-quart saucepan, mix together the glaze ingredients and bring to a simmer over medium heat. Add the cornstarch slurry and cook, stirring, until the sauce thickens, about two minutes. (This will yield about 3/4 cup of sauce.)
3. Cut the chicken wings into sections at each joint separating the flat from the drumette, discarding the tips (or reserving for stock). Remove any extraneous fat from the wings. Thoroughly wash the cutting board, knife and your hands after handling raw chicken.
4. Add two inches of water to a small stockpot or large saucepan. Insert a steamer basket in the pot and bring the water to a boil over medium-high heat. Add the chicken pieces, cover, and steam for ten minutes. Allow the chicken to cool slightly and remove the small bone from the flats.
5. Place the wing sections on a rack over a baking sheet. Transfer the wings to a heated 425 degree F. oven and roast for ten minutes. Turn the wings and cook another ten minutes. Toss the chicken wings with the sauce and serve. Garnish with bias-sliced scallions, cilantro leaves and toasted sesame seeds.



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# 2024 Exhibitors & Booth Numbers

## BOOTH #748

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**Ann Habinak**  
3701 N Land Run Dr  
Stillwater, OK 74075  
(281) 893-4776  
albertosrelish@att.net  
www.albertosbrand.com  
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alofus@krocket.net  
www.alofusoupdpip.com  
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## BOOTH #415

### Angry Irishman LLC

**Kevin Mackey**  
517 Lueke Ave, Woodville, OH  
434695674820090  
Woodville OH 43469, US, OH 43469  
(567) 482-0090  
kevin.mackey@angryirishman.net  
www.angryirishman.net  
Craft hot sauces, spicy mustards, dry rubs and BBQ Sauce

## BOOTH #323

### Apicklelype

**313 Camino Alire**  
Santa Fe, New Mexico 87501  
apicklelypsenow@gmail.com  
www.apicklelype.com  
Apicklelype is Santa Fe, New Mexico's newest and only hot sauce company! Combining flavor and heat, for the end of times...The Apicklelype has begun...

## BOOTH #744

### Arizona Chile Roasters

**Daphne McBroom**  
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Tucson, AZ 85739  
(520) 825-8717  
mcbroom@arizonachileroasters.com  
arizonachileroasters.com  
We are manufacturers of steel constructed chile roasters for commercial or home use, all piped for propane gas. All units come with hose and high-pressure regulator. Hand made in the USA.

## BOOTH #321

### Baked. By Christiana

**Christiana Romero**  
4300 Ridgcrest Drive SE Unit O  
Rio Rancho, NM 87124  
(505) 280-3563  
baked.bychristiana@gmail.com  
Baked By Christiana specializes in cakes, cookies, desserts, and pastries.

## BOOTH #127



### BamuBamu Fire Club

**Maria Carlucci**  
515 west ave Suite E  
Norwalk, CT 06850  
maria@bamubamufc.com  
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### Barbaro Mojo

**Mario Cruz**  
PO Box 330862 Miami  
Miami, FL 33233  
(305) 699-5396  
Mario@barbaromojo.com  
BarbaroMojo.com  
Barbaro Mojo, based in Miami, FL, crafts Cuban-inspired hot sauces, blending peppers, spices, and mojo (Cuban Marinade) to create Cuban-inspired hot sauces. Founded by Mario and Kevin, their small batch sauces honor Cuban traditions with a perfect heat and taste balance.

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### Bayou Gotham Hot Sauce

**Scott Bellina**  
324 E 34th St, Apt E4  
New York, New York 10016  
(917) 991-9428  
scotty@bayougotham.com  
bayougotham.com  
Celebrating the blended culinary heritages of founder Scott Bellina's hometown New Orleans and adopted NYC home through artisanal, small-batch hot sauces bursting with passion, heat, and soul — Bayou Gotham takes top honors as the 2024 Scoville Awards' first-ever dual Grand Prize winner for Best Hot Sauce Tasting and Advertising/Marketing.

## BOOTH #209

### Bear River Bottling

**Jon Meyer**  
1410 North 1000 West Suite 1823  
Logan, Utah 84321  
info@bearriverbottling.com  
www.bearriverbottling.com  
Bear River Bottling represents Utah's finest fiery flavors prepared by creator Dr. Scoville. With 9 hot sauces, 5 BBQ sauces, spicy sauerkraut, and BBQ rubs, BRB's expansive, and Scoville-award-winning lineup has something for everyone! Discounts available; flavor guaranteed. Come talk sauce with us!

## BOOTH #225

### Behrnes Pepper Salts

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Dallas, TX 75214  
info@behrnes.com  
www.behrnes.com  
Behrnes' Pepper Salts and salt free spice blends are award winning, unique artisanal seasoning blend of salt, garlic, turmeric, thyme, oregano, cumin and peppers to give it heat and flavor. Good on everything from eggs to popcorn. Replace salt and pepper on your table with this fresh goodness.

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santafeole.com / losroast.com  
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info@boernebrand.com  
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Brandon@BrandonRobinsonSF.com  
www.BrandonRobinsonSF.com  
Located on Wyoming Just south of Paseo. We are locally owned and provide insurance and financial services.

## BOOTH #603

### California Hot Sauce Solutions

**Tina Barreto**  
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Oceanside, CA 92056  
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www.californiahotsaucesolutions.com  
California Hot Sauce Solutions is the muscle behind many of your favorite West Coast hot sauce brands. Stop by the booth to try samples and collaborations from "Paulman Acre Hot Sauce" and "J's Small Batch Hot Sauce".

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consumingfirehotsauce@yahoo.com  
www.carlosconsumingfirehotsauce.com  
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## BOOTH #406



### Carolina's Chocolate LLC

**Lisa Toon**  
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Ltoon2@cox.net  
www.carolinaschocolate.com  
Carolina's Chocolate is quality dark chocolate and fiery Southwest spices. Carolina's Spicy Sonoran is blended cinnamon and cayenne, just like a cup of Mexican Hot Chocolate. Jalisco Jalapeno is a creamy silky blend of white chocolate that finishes in a warm glow of Jalapeno. Smokey Joe leaves a smoldering smokey impression that lures you to a drop of red wine or Bourbon. Carolina's Chocolate sources it's spices from Bernalillo, New Mexico's The Chili Guy.

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info@casamspice.com  
https://casamspice.com/  
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celinasbiscochitos@gmail.com  
www.celinasbiscochitos.com  
Celina's Biscochitos produces authentic Traditional Biscochitos, "New Mexico's Official State Cookie," as well as various twists on an old favorite. Various flavors include: Green Chile Pecan, Lemon, Red Chile, Chocolate Chip, Jam Filled, Chocolate Dipped and many more.

## BOOTH #420

### Chef Heatley's Hot Pepper Farm

**David Heatley**  
26 E Railroad St  
Sandwich, IL 60548  
sales@chefheatleys.com  
www.chefheatleys.com  
Chef David Heatley proudly creates 7 award-winning artisan hot sauces. Each delicate sauce is built with a specific dish or cuisine in mind in order to enhance the flavors of that dish, without masking it with heat.

## BOOTH #512

### Chile Slinger, LLC

**Mark Chambers**  
4073 N Parkdale St  
Maize, Kansas 67101  
(316) 847-0515  
chileslinger@gmail.com  
chileslinger.com  
Chile Slinger has award-winning spice levels for everyone! Our Original, Chipotle, Fatalii Mustard, Habanero and Trinidad Scorpion sauces are all-natural, gluten-free and contain no corn syrup. Together, they have won 20 Scoville Awards since 2020, including first place honors for Chipotle, Fatalii Mustard and Habanero in 2024.

## BOOTH #426

### Chugwater Chili Corporation

**Karen Guidice**  
210 1st Street  
Chugwater, WY 82210  
(307) 422-3345  
chugchili@chugwaterchili.com  
www.chugwaterchili.com  
Chugwater Chili, the Gourmet Spice of Western Life. Family friendly products that kids love. Mild and Hot Award Winning Chili. Other award winning products include steak rub, dip and dressing mix, green chili and red pepper jelly. All Natural, Gluten Free, No MSG, No Preservatives.

## BOOTH #208

### Colorful Colorado Creations

**Derek Nykamp**  
1767 Valency Dr  
Loveland, CO 80537  
(970) 397-2741  
nykampcreations@gmail.com  
www.colorado-hot-sauce.com  
Colorful Colorado Creations is a unique hot sauce company known for its flavorful blends inspired by the diverse spirit of Colorado.



# 2024 Exhibitors & Booth Numbers

## BOOTH #216

**Cooper's Small Batch**  
**Michelle Davidson**  
11329 E. Maplewood Ave  
Englewood, CO 80111  
(720) 864-0138  
info@cooperssmallbatch.com  
www.cooperssmallbatch.com  
Cooper's Small Batch Hot Sauce  
Made in Colorado. Scovie award  
winning flavors designed for a  
spicy lifestyle, made for food and  
unapologetically food-focused,  
flavor-driven.

## BOOTH #750

**Cream City Market -**  
**Wisconsin Cheese Curds**  
**Mark Albrecht**  
3615 W. Bowles Ave Unit 1  
Littleton, CO 80123  
(262) 388-2083  
mark@creamcitymarket.com  
www.creamcitymarket.com  
All of our products are hand made in  
Wisconsin by small, 4th generation,  
award winning master cheese  
makers.  
We bring our cheese curds in five  
flavors Classic, Garlic & Dill, Ranch,  
Jalapeño and Habanero curds. We  
also bring in Mozzarella string cheese  
and Genuine mild Brick cheese.

## BOOTH #422

**Cutco**  
**Blake Fox**  
322 houghton Ave  
Olean, Ny 14760  
(303) 513-6585  
sharperbyblake@gmail.com  
Sharperbyblake.com  
Cutco is a well known American  
made kitchen knife company with a  
whole line of kitchen products. We  
have been around since the 1949 and  
is American made. Stop by our booth  
to check us out.

## BOOTH #407

**Danielle's Sauces**  
**Marc Caplan**  
PO Box 763  
Lake Oswego, OR 97034  
(503) 799-3274  
marc@daniellesauces.com  
www.DaniellesSauces.com  
Danielle's Sauces is an award winning,  
family owned and operated, sauce  
and spice company that has been in  
business since 1991.

## BOOTH #121 & 123

**Deep Fork Foods**  
**Cyndi Stewart**  
3099 Herrick Road  
Beggs, OK 74421  
(918) 261-7569  
cstewart@deepforkfoods.com  
www.DeepForkFoods.com  
Winner of 22 Scovie Awards in  
2024 and THE 2021 Grand Prize  
Taste Scovie Award Winner! Sauces,  
condiments, snacks, and more! Come  
see us at booths 121 & 123. We are  
Jack approved!

## BOOTH #302 & 401

**Delightfully Hot**  
**Zack Glenn**  
3384 Philips Highway  
Jacksonville, FL 32207  
(904) 805-2380  
hello@glennfoodco.com  
www.DelightfullyHot.com  
Visit Delightfully Hot's booth for a  
FREE sample of our 1st place, award-  
winning queso dip! Stock up on your  
favorite seasonings from Datilgator.  
Try our new products from Merman's  
Revenge and Pizza Monstah. Stop by  
our booth today for exclusive show  
specials!

## BOOTH #109, 111 & 113

**DISC-IT Grill (Affirmative**  
**Solutions. LLC)**  
**Nevin Montano**  
2317 Edith BLVD NE  
Albuquerque, NM 87102  
(505) 244-4073  
sales@disc-it.com  
www.disc-it.com  
Manufacturers of the fully versatile  
and fully customizable DISC-IT Grills  
and accessories as well as Smokers  
(Sidewinder Grills), custom firepits  
and all other steel fabrication.

## BOOTH #430

**Double Dippin**  
**Carissa Wester**  
8628 Glenridge Pl NW  
Albuquerque, NM 87114  
(505) 918-8575  
picklesol@icloud.com  
DoubleDippin.com  
Dry packaged seasonings, dips,  
marinades, spices that are great  
on food or eat with crackers, chips,  
pretzels, anything!

## BOOTH #229

**Down To Ferment**  
**Sean Kirkpatrick**  
4093 Oceanside Blvd Ste J  
Oceanside, CA 92056  
(858) 382-6280  
info@down2ferment.com  
down2ferment.com  
Down To Ferment creates vinegar-  
less sauces that are hand-crafted  
in San Diego, California. Chef Sean  
Kirkpatrick and Ryan Minor are ready  
to take you on a flavor journey!

## BOOTH #605

**Dreamstyle Remodeling**  
**Taylor Williams**  
1460 N. Renaissance Blvd.  
Albuquerque, NM 87107  
(505) 8351043  
www.dreamstyleremodeling.com  
Informative booth giving away a  
\$10,000 home makeover

## BOOTH #222

**EI Coyote**  
**Rack Zankin**  
517 Central Ave NW  
ALBUQUERQUE, NM 87102  
(505) 717-6490  
zeebwoy@icloud.com  
www.elcoyotesalsa.com  
We are a food and lifestyle brand  
from the high deserts out of  
Albuquerque NM. Stop by and try our  
famous Roasted Green Magic Sauce.  
All natural and organically grown.

## BOOTH #751 & 752

**El Pinto Foods LLC**  
**Sam Davis**  
10500 4TH ST NW  
ALBUQUERQUE, New Mexico 87114  
(801) 390-9008  
sam@elpinto.com  
elpinto.com

## BOOTH #102 & 104

**Elixir Boutique**  
**Chocolates**  
**Timothy McNamara**  
4530 Alexander Blvd suite b  
Albuquerque, New Mexico 87107  
(505) 933-5125  
tim@elixirchocolates.com  
www.elixirchocolates.com  
Tim and have been making fine  
chocolates in Albuquerque for  
more than 25 years. Each flavor  
has been developed to produce  
a rich and creamy taste and an  
incredible chocolate experience. Each  
confection is hand-crafted in the  
artisan style. Our chocolate creations  
are made with the finest ingredients  
available.

## BOOTH #525

**Empty Bowl Queso**  
**Jeff Fugate**  
121 Cedargrove PL SW  
Leesburg, VA 20175  
(440) 796-7665  
jeff@emptybowlqueso.com  
www.emptybowlqueso.com  
Empty Bowl Queso is made with all  
real Wisconsin cheese, Hatch green  
chile, and real vegetables. It can  
be consumed warm or cold as a  
dip (chips, pretzels, veggies), sauce  
(eggs, mac n cheese), or condiment  
(burgers, dogs, bbq). Vegetarian and  
gluten free. Get ready to Dip Into JOY!

## BOOTH #325

**Faiya Hot Sauce**  
**Radhi Fernandez**  
3525 I st, suite 310  
Philadelphia, PA 19134  
radhi@faiya.co  
www.faiya.co  
Faiya Hot Sauce comes with heat  
from Philadelphia with a line of  
Caribbean inspired sauces and more!

## BOOTH #521

**Fantastic Fuego**  
**Tony Nunez**  
8309 Research Blvd Ste B  
Austin, TX 78758  
(512) 804-9430  
eljefe@fantasticfuego.com  
www.fantasticfuego.com  
We are a handcrafted gourmet salsa  
and hot sauce company based out of  
Austin, TX. Our focus is flavor first and  
fire second. We have a crowd pleasing  
restaurant style salsa, a unique salsa  
verde, a bold and flavorful salsa  
macha, and more.

## BOOTH #306

**Fat Cat Gourmet Hot**  
**Sauces**  
**Eyal Goldshmid**  
PO Box 621526  
Orlando, FL 32862  
(407) 927-1771  
eyal@fatcatfoods.com  
www.fatcatfoods.com  
From mild to superhot,  
straightforward to exotic, Fat Cat  
Gourmet's hand-crafted, small-batch  
gourmet sauces have been designed  
specifically to enhance the flavors of  
your food, not just add heat! They're  
Paw-sitively Addictive and Purr-fectly  
delicious!

## BOOTH #101 & 103

**Fathers Building Futures**  
**Joseph Shaw**  
1223 4th St NW Suite B  
Albuquerque, NM 87102  
(505) 341-9034  
joseph@fathersbuildingfutures.org  
Fathersbuildingfutures.org  
Fathers Building Futures 101,103 Is  
a local non-profit organization that  
supports Fathers returning home  
from incarceration with on the job  
training in our workshop where they  
make beautiful hand made cutting  
boards, lazy susan's, coasters, and  
other kitchen and home decor.

## BOOTH #201

**Flavour & Spice PTY LTD**  
**Vaughn Henry**  
410 Gold Coast Springbrook Road  
Mudgeeraba, QLD 4213  
(818) 669-9891  
vaughn@flavourandspice.com.au  
flavourandspice.com  
We are Flavour & Spice from Australia.  
Our brands are Cobra Chilli, Taipan  
BBQ and Mudgeeraba Spices. We  
produce gourmet, boutique, craft  
Chilli Sauces, Rubs, Glazes and BBQ  
Sauces along with our Curry Spice  
blends and delicious chutneys.  
Our products are Exciting, Fresh,  
Flavoursome and HOT!

## BOOTH #230

**FOF Foods**  
**Daniel Jimenez**  
117 E Washington Ave.  
Lovington, NM 88260  
(575) 704-1759  
foffoods@icloud.com  
FOFoods.com  
20+ Flavors of beef jerky, dehydrated  
apple, banana, and zucchini chips  
along with pumpkin seeds and  
dehydrated all beef dog treats!

## BOOTH #410 & 412

**Galloway Gourmet Foods**  
**Sammie Galloway III**  
8480 Carambola Way  
Elk Grove, California 95757  
(916) 753-6565  
sammie@thesauces.com  
www.gallowaygourmetfoods.com  
Our products are a beautiful blend of  
California grilling sauces and rubs.

## BOOTH #416

**Greenbelly Foods**  
**Logan Wolff**  
po box 1394  
boulder, co 80306  
(720) 219-2529  
Info@greenbellyfoods.com  
www.greenbellyfoods.com  
Greenbelly foods- Greenbelly hot  
sauce, Redbelly hot sauce, Yellowbelly  
hot sauce, CraftBelly hot sauce

## BOOTH #613

**Grill Your Ass Off**  
**James Kidwell**  
2040 Howard Loop Unit A  
Salado, Texas 76571  
(832) 864-5856  
info@grillyourassoff.com  
www.grillyourassoff.com  
Grill Your Ass Off ignites taste buds  
with our bold and savory seasonings,  
salsas, and jerky. Proudly veteran-  
owned, our products are crafted with  
premium ingredients, perfecting  
every dish from steaks to snacks.  
Visit our booth for a mouthwatering  
experience that'll have you coming  
back for seconds! Booth # 613

## BOOTH #329

**Halogi Hot Sauce**  
**Luke Davidson**  
200 Patrick Ave STE 112  
White, South Dakota 57276  
(605) 691-9825  
halogihotsauce@gmail.com  
www.halogihotsauce.com  
Oh, by the way, it's "Ha-Low-Gee." No  
no, hard G, like "Geek." Nailed it! Now  
get some Halogi Hot Sauce: so good,  
you'll EAT THE TABLE.

## BOOTH #105

**Harmacy Hot Sauce Co.**  
**Homero Gonzalez**  
503 W Spring St  
Cookeville, Tennessee 38501  
(813) 230-3295  
homero@harmacyhotsauce.com  
harmacyhotsauce.com  
Harmacy Hot Sauce Co specializes in  
creating unique, rich flavor profiles  
with a balanced heat, created using  
fresh ingredients and hand-made  
effort. All of our sauces are made in  
house, and always will be. From a  
gentle mild to searing super-hots, we  
have something for you!

## BOOTH #217

**Hell Yeah Salsa**  
**Bryson Fields**  
12616 Jersey Cir W  
Thornton, CO 80602  
(720) 275-9207  
bfields.fieldsfoods@outlook.com  
www.hellyeahsalsa.com  
All natural, preservative free, small  
batch Salsa. We pride ourselves on  
our simple ingredients, which are  
locally sourced.

## BOOTH #403

**High Desert Sauce Co**  
**Zac Perkins**  
PO Box 14322  
Tucson, AZ 85721  
(928) 203-6313  
info@hdsauceco.com  
www.hdsauceco.com  
At HDSC we make sauces we love.  
The balance of bold heat and fresh  
flavor is the heart of our philosophy.  
We keep it simple by using the best  
ingredients we can get our hands on  
and letting the natural flavors run  
the show.

## BOOTH #408

**High Seas Provisions**  
**Craig Martin**  
401 W Bedford Euleess Rd Suite C  
Hurst, Tx 76053  
(757) 613-1177  
info@highseasgoods.com  
Www.highseasgoods.com  
High Seas Provisions specializes in  
handmade pickled goods, jerky, and  
hot sauce that push the boundaries  
of your normal snacks and flavors! We  
are a veteran owned and operated  
company based near Fort Worth,  
TX and can't wait to be your new  
addiction

## BOOTH #307

**Hotter Than El**  
**Dino Ferri**  
610 S. Laurel Ave  
Sanford, FL 32771  
(504) 415-7160  
hotterthanel@gmail.com  
www.hotterthanel.com  
hot sauces, spicy condiments, swag  
(shorts, hats, etc.)

## BOOTH #421 & 423

**Jake's Farm**  
**Amy Reid**  
10427 st hwy 140  
Hesperus, Colorado 81326  
(970) 844-0800  
jakesfarm2015@gmail.com  
Www.jakesfarmfreezedried.com  
We are a small farm that creates  
canned goods and freeze dried from  
food we grow and raise. We offer  
jams, pickles, salsa, hot sauces. Our  
freeze dried is made up of healthy  
meals, fruits and vegetables, desserts  
and caddy. We offer retail as well as  
wholesale.

## BOOTH #734 & 735

**James Rogers**  
**Silversmiths**  
**Diane Ignaccolo-Provencio**  
P.O. Box 37422  
Albuquerque, New Mexico 87176  
(505) 604-3872  
lumidesign@aol.com  
Jrsilversmiths.com  
Locally made sterling silver, gold and  
inlaid jewelry.

# 2024 Exhibitors & Booth Numbers

## BOOTH #228

### Jelly Belly Candy Company

**Christian Ang**  
1 JELLY BELLY LN  
FAIRFIELD, CA 94533  
(800) 323-9380  
specialtiesales@jellybelly.com  
jellybelly.com  
Known for their gourmet Jelly Belly jelly beans, the Jelly Belly Candy Company manufactures a wide variety of confections that have been enjoyed all around the globe.

## BOOTH #503

### JR's Jerky Company

**Anthony Gutierrez**  
5505 Silver Ave SE Suite B  
Albuquerque, New Mexico 87108  
(505) 255-3760  
jrsjerkycompany@gmail.com  
www.jrsjerky.com  
JR's Jerky Company is happy to provide you with 12 award winning flavors among our 30+ flavors of delicious Beef Jerky and Chile Chips with a wide variety to surely satisfy your taste-buds. Stop by to try a free sample and ignite your taste-buds.

## BOOTH #524

### Just Enough Heat LLC

**Isham Nelson**  
PO Box 94  
Greenwood, MO 64034  
(785) 766-5160  
inelson@justenoughheat.com  
JustEnoughHeat.com  
We specialize in unique twists to everyday condiments. Featuring Parmigiano Marinated Cheese Topping, Asian Ginger BBQ Sauce, Thai Chile Miso Hot Sauce, Mango Margarita Mixes and more.

## BOOTH #425

### Klowns On Fire Gourmet Sauces

**Greg Hallmark**  
7917 Country Ridge Lane  
Plano, TX 75024  
(214) 755-1800  
sales@klownsonfire.com  
www.klownsonfire.com  
A taste of the Caribbean with some Texas heat! Mango, Peach, Passion Fruit and Raspberry flavors! Come try our new Seafood Sauce and a hot sauce with dark chocolate for vanilla ice cream!

## BOOTH #221

### Knee Deep Blends, LLC

**Justin Drouant**  
438 Hwy 1085  
Madisonville, LA 70447  
(225) 229-1668  
info@kneedeepblends.com  
www.kneedeepblends.com  
Knee Deep Blends ventures into the land where bland food comes to die and true flavor emerges. KD is from Madisonville, La and offers our own line of seasonings and sauces for wholesale, distributor and DTC sales.

## BOOTH #740

### La Posta Chile Company

**Christopher Hutchinson**  
1447 Certified Place  
Las Cruces, New Mexico 88007  
(575) 524-3524  
jerean@laposta-de-mesilla.com  
www.lapostachileco.com  
La Posta Chile Company showcasing award winning salsas, hot sauces & spices from the Hatch Valley and proudly produced in southern New Mexico. Using recipes from the legendary La Posta de Mesilla Restaurant established in 1939 - over 84 years! Savor the spicy flavors of this historic restaurant.

## BOOTH #506

### Licorice Ropes, LLC

**LISA SOVEREIGN**  
417 N Wyndham Ave 72  
Greeley, CO 80634-8809  
(720) 280-8892  
ladyqueen@aol.com  
27 INCH LONG EUROPEAN LICORICE,  
OVER 20 FLAVORS

## BOOTH #429

### Los Amaya's Salsa Co.

**Marcos Amaya III**  
4718 E. Desert Wind Dr  
Phoenix, AZ 85044  
(480) 686-3406  
marcosamaya@losamayassalsa.com  
www.losamayassalsa.com  
Los Amaya's Salsa Company is an award-winning, Veteran owned, Family operated, Phoenix-based company aimed at sharing high quality, natural salsa products. Our company specializes in using the Chiltepin pepper in all of our products; inspired by the Amaya family's spirit and traditional cooking recipes.

## BOOTH #231

### Lucky Dog Hot Sauce

**Scott Zalkind**  
448 Grove Way  
Hayward, CA 94541  
(510) 861-9625  
scott@luckydoghotsauce.com  
luckydoghotsauce.com  
Purveyor of artisan small batch hot sauce with emphasis on flavor over fire. Lucky Dog Hot Sauce has been creating award-winning hot sauce since 2012, and it's Food's Best Friend!

## BOOTH #417

### Maletta's Craft Hot Sauce

**Derek Maletta**  
136 South 150 East,  
Valparaiso, IN 46383  
(219) 485-1456  
malettashotsauce@gmail.com  
malettashotsauce.com  
Maletta's Craft Hot Sauce was founded in 2020 after Carolina Reaper plants made their way into the family gardens. Creator Bob Maletta has been focused on creating hot sauce ever since. The Maletta family enjoys bringing different levels of heat with vibrant flavors into their small batch hot sauces.

## BOOTH #501

### Metal The Brand / New Mexico Sticker Company

**Michael Wieclaw**  
2509 Arenal Rd Sw  
Albuquerque, NM 87105  
(330) 518-4708  
sales@nmstickerco.com  
nmstickerco.com  
Metal The Brand is a lifestyle clothing brand in Albuquerque. New Mexico Sticker Company is a local print company servicing clients with needs of apparel, sticker and promotional product printing.

## BOOTH #122 & 124

### Mike's All Purpose Seasonings

**Michael Garner**  
P O Box 31  
Crystal Springs, MS 39059  
(407) 617-9446  
homestar99@yahoo.com  
mikesseasonings.myshopify.com  
Seasonings, Glazes and Finger Mittens

## BOOTH #737

### Mike's Jerky

**Mike Grier**  
10900 Menaul Blvd NE  
Albuquerque, NM 87112  
(505) 573-8816  
mikesjerky@gmail.com  
mikesjerky.com  
Spice up your snacking game at Mike's Jerky! Our gourmet beef jerky is thin, crisp, and sizzling with flavor, including the daring heat of our extremely hot flavors. From savory to scorching, we redefine jerky with a fiery twist. Elevate your snacking experience with Mike's Jerky.

## BOOTH #130 & 132

### Mikey V's Foods

**112 West 8th Street**  
Georgetown, TX 78626  
(909) 841-4005  
sales@mikeyvsfoods.com  
mikeyvsfoods.com  
Whether you like your hot sauce mild, flavorful, or blazin, we've got a sauce for you. Our hot sauces, along with salsa, spices, and more are perfect for creating the flavors you crave most! Veteran owned, Texas proud.

## BOOTH #220

### MisoHeat

**Curtis Bell**  
5604 Kendall Ct.  
Arvada, Colorado 80002  
(303) 717-3824  
sales@misoheat.com  
www.MisoHeat.com  
Umami meets fire - MisoHeat is the ultimate missing ingredient. Your condiment obsession is back as you've come to know and love, but be sure to stop by our booth to try our newest revolutionary product that is making its debut exclusively at Fiery Foods!

## BOOTH #745

### Mountain Man Gourmet

**Lawrence Clark**  
318 Isleta Blvd SW #306  
Albuquerque, NM 87059  
(505) 585-8594  
mountainmangourmet@gmail.com  
https://mountainmangourmet.com/  
Your authentic New Mexico flavor headquarters - hand-crafted, all natural Red and Green Chile spice blends, dry rubs, soup and dip and pasta and rice mixes, and more - even beautiful New Mexico gift boxes for your loved ones out of state!

## BOOTH #320

### Mule Sauce by Sticker Mule

**Jerry Farrior**  
336 forest ave  
Amsterdam, NY 12010  
Jerry@stickermule.com  
www.mulesauce.com  
Internet's favorite hot sauce.  
The best everyday hot sauce with a unique sweet heat that will upgrade any recipe.

## BOOTH #505

### Naples Drizzle

**David Parker**  
5701 Gibson Blvd SE  
Albuquerque, NM 87031  
(949) 340-3787  
info@naplesdrizzle.com  
www.naplesdrizzle.com  
Naples Drizzle is a chili company, located in Albuquerque, New Mexico. We produce Italian- and Asian-style chili oils, as well as chili crunch products. Our newest product, Christmas Crunch, contains both red and green chilies from New Mexico. It's a sweet and savory product that pairs with just about everything!

## BOOTH #311

### NMSU Chile Pepper Institute

**April Beauchemin**  
Chile Pepper Institute  
Las Cruces, NM 88005  
(575) 646-3028  
cpi@nmsu.edu  
CPI.nmsu.edu  
Stop by and see what's new!

## BOOTH #611

### Oakeley's Jerky Company

**Matthew Oakeley**  
112 West San Francisco St  
Santa Fe, NM 87505  
(505) 690-9588  
oakeleysjerky@gmail.com  
Oakeleysjerky.com  
Variety of beef jerky types and flavors. Ranging from dehydrated to smoked jerky! Additionally some of the jerky and snack sticks we make our made from our cows that we actually own and processed at a USDA facility!

## BOOTH #318

### Old Agness Store

**Steve & Michele Berlant**  
26972 Stewart Street Gold Beach  
Gold Beach, Oregon 97444  
(203) 918-9234  
OldAgnessStore@gmail.com  
www.OldAgnessStore.com  
Old Agness Store is a Bakery and Spice Shop! From their Dedicated Gluten-Free Kitchen, located in Gold Beach, Oregon, they bake their Beautiful Brownies, Blondies and Bars in both their Original Recipe and Spicy Varieties! OAS is offering individual Sweets and Sweet Heats as well as Boxed Sets.

## BOOTH #315



### Old Bones Chili Sauce

**Oscar Rescia**  
26919 Glenfield Hollow Ln  
Cypress, Tx 77433  
(832) 773-0001  
hello@oldboneschillico.com  
www.oldboneschillico.com  
AWARD WINNING SAUCES.  
EVERYDAY SAUCES, PREMIUM,  
GOURMET, FINE DINNING.  
"WE DEMOCRATIZE THE HOT SAUCE."

## BOOTH #305

### OLD SARATOGA SPICE RUBS LLC

**PAUL GREENBERG**  
P O BOX 13  
CROPSVILLE, NEW YORK 12052  
(518) 929-5540  
paul@oldsaratogaspicerub.com  
We make, blend, and bottle smoked kosher salt and spice blends. Everything is gluten/MSG free and no preservatives or anti-caking agents. We use Hatch, ancho, guajillo, pasilla negron, jalapeno, chipotle, habanero, Ghost, and Carolina Reaper peppers. with the freshest spices. Our "LUCIFER'S PRIVATE RESERVE" is the WORLD'S HOTTEST RUB COLLECTION!

## BOOTH #404

### One Sparkle Bling Boutique

**Tamarra Ortiz-Martinez**  
P. O. Box 712  
Tesuque, NM 87574  
(505) 310-5865  
OneSparkle@yahoo.com  
n/a  
Sparkle bling jewelry and accessories, most with Chili theme

## BOOTH #218

### Oso Rojo Hot Sauce

**Cameron Ayers**  
4777 Leyden St, E15  
Denver, CO 80216  
(720) 456-8614  
osorohotsauce@gmail.com  
www.osorohotsauce.com  
Our main goal when creating hot sauce is to accomplish Flavor before Spice. Each sauce has a different flavor profile so you can mix and match with your favorite meals all day long! Habanero Mustard, Umami Bomb and our award winning Peach Phantom are at the table ready to taste!

## BOOTH #211

### Pastamore Gourmet Foods

**Casey Ottmann**  
2422 s Trenton way #F  
Denver, CO 80231  
(720) 748-2448  
pastamorewarehouse@gmail.com  
pastamore.com  
Barrel-Aged Balsamic Vinegars, Olive Oils, Marinades, and Handmade Pastas

## BOOTH #330

### PexPeppers Hot Sauce

**Garrett Peck**  
2705 Lake Ave  
Pueblo, CO 81004  
(719) 470-0580  
info@pexpeppers.com  
https://www.pexpeppers.com  
PexPeppers is a small batch hot sauce company in Pueblo, Colorado. We strive to bring heat and flavor balance to all our sauces. Taste the Future with PexPeppers Hot Sauce.

## BOOTH #112

### Phil's Gourmet Sauces

**Phillip Apodaca**  
4713 Haines Ave NE  
Albuquerque, New Mexico 87110  
(505) 228-4486  
apodaca\_p@q.com  
philsgourmetsauces.com  
A unique line of BBQ Sauces, Rubs, Hot Sauces and salsas that use New Mexico chiles and quality ingredients that bring out the flavors of the South West.

## BOOTH #308

### Point Blank Pepper Company

**Rich Newton**  
2250 Remington Court, NE  
Marietta, GA 30066  
(678) 646-2201  
rich@pointblankpeppercompany.com  
https://www.pointblankpeppercompany.com  
Point Blank Pepper Company produces Smoke Rings (jalapeno and sweet pepper slices in a mild brine), Hallow Rings (jalapeno & habanero slices in a ghost pepper brine) and two Sweet & Sour Table Sauces - one mild and one hot with ghost pepper powder.



# 2024 Exhibitors & Booth Numbers

## STAGE



### Premier Distributing

#### 4321 Yale Blvd NE

Albuquerque, NM 87107  
This year Premier Distributing will feature: Nutrl Vodka Watermelon, Cutwater Lime Margarita Cutwater Tiki Rum Mai Tai, Busch Light, Estrella Jalisco, Fw 805 Cerveza Lager, Ex Novo Most Interesting Lager, Breckinridge Avalanche Amber Ale, Tractor Blood Orange Cider, Kona Big Wave Golden Ale, Founders All Day Hazy Ipa And Four Peaks Wow Wheat.

### BOOTH #310,312,409,411

#### Puckerbutt Pepper Company

**Smokin Ed Currie**  
237 Main St  
Ft Mill, SC 29708  
(803) 802-9593  
staff@puckerbuttpeppercompany.com  
www.puckerbuttpeppercompany.com  
All things spicy including Pepper X products

### BOOTH #405



#### Pup & The Pepper

##### Ryan Hussey

4441 CLOVER DR  
INDIANAPOLIS, IN 46228  
(317) 696-1232  
contact@pupandthepepper.com  
www.pupandthepepper.com  
Embark on a flavor adventure with Pup & The Pepper®! Our award winning handcrafted hot sauces bring the perfect balance of unique flavors and heat. We don't stop at tantalizing your taste buds. We're on a mission to give back to animal charities and rescues. With every purchase, you help animals in need. Join us at booth 405 and try our five distinct sauces and make a difference.

### BOOTH #219

#### Quarantine Project Hot Sauce

##### Rich DeSimone

4800 Dahlia St, D6  
Denver, CO 80216  
(720) 767-2823  
info@qpsauce.com  
qpsauce.com  
Quarantine Project sauces are Made For Food. They are simple, versatile, savory and robust, designed for the foodie home chef. All of our products are vegan, sugar-free, gluten-free and low sodium, but packed with flavor!

### BOOTH #615

#### Raised Roots

##### Jamil Burns

307 Delmar Way  
San Mateo, CA 94403  
(650) 888-4314  
jamil@raisedroots.com  
www.raisedroots.com  
Raised Roots is a Livermore Valley and Sunol Valley, California-based farm and producer of value-added products including our three ingredient, fermented, no vinegar added range of hot sauces made from the peppers and garlic we grow. We were born as a farm and continue to grow vegetables for market.

### BOOTH #424

#### RedBeards Hot Sauce

##### Sean and Carolyn Dick

P.O. Box 7754  
Huntington Beach, CA 92646  
(714) 393-7328  
redbeardshotsauce@gmail.com  
www.getredbeards.com  
RedBeards Hot Sauce... created from our love of Louisiana style hot sauces. With the focus on Flavor not Pain, we have been able to create Delicious Award Winning Sauces where you can taste the pepper along with that bright tangy Louisiana Style age cayenne pepper mash flavor in the background

### BOOTH #749

#### Rib Rangers Products

##### Barbara Milroy

2402 Sherwood  
Denton, Texas 76209  
(940) 206-3441  
BARBARA@TEXASRIBRANGERS.COM  
www.ribrangers.com  
Rib Rangers Products, Booth #749  
BBQ Products, Seasoning Blends, Salsa, Hot Sauce, condiments, We have some of the most award winning products in the country. Have been offering our products here at this show for 25 years." Best Taste you ever put a lip to" Stop by and say hi!

### BOOTH #418

#### Rich Brownies

##### Keith Linnane

4825 w 81st pl apt 2e  
westminster, co 80031  
(561) 768-1444  
keith@richbrownies.com  
https://richbrownies.com/  
Rich Brownies offers over 65 flavors of brownies, blondies and bars that are super super rich, and of a quality is only possible with small, handmade batches that we make in our local Colorado chocolate factory. We offer gluten free, vegan, double chocolate, layered, seasonal and more options!

### BOOTH #523

#### Riptide Spice House

##### Sue Lucero

5480 Ledesma Dr #370  
Dona Ana, NM 88032  
(575) 640-1073  
riptidespicehouse@gmail.com  
RiptideSpiceHouse.com  
Riptide Spice House's 2024 Scovie Award Winning product line began with our unique fusion of Hawaiian and New Mexico flavors into sauces/marinades that double as drink mixes and dipping sauces. We recently expanded to include traditional New Mexico homestyle and rancho salsas, including the 2024 First Place Hot Salsa Winner!

### BOOTH #316



#### Rising Smoke Sauceworks

##### Michael Palmatier

201 Virginia Lee Lane  
Efland, NC 27243  
(919) 590-0472  
sales@risingsmokesauce.com  
https://risingsmokesauce.com  
Rising Smoke Sauceworks is, a small family-owned business located in the heart of North Carolina. At Rising Smoke, we are passionate about creating truly unique flavor experiences through the artful combination of smoked and roasted ingredients. With a commitment to putting flavor first, we cater to individuals who appreciate distinct taste profiles, regardless of their preferred heat level.

### BOOTH #609

#### Rob's Red Hot & Smokey Temptation Sauce

##### Patrick Urbach

552 E Anton Street  
Meridian, ID 83646  
(949) 400-9166  
P.Urbach@W-is-H.com  
www.robsred.com  
Rob's Red Hot & Smokey Temptation sauce..... Come by our booth, and taste our hot and smokey sauce that keeps you craving for more! Rob's Red has a sensational smokey flavor with a slow burn that compliments the sauce's taste.

### BOOTH #527

#### Roots.

##### Michael Garcia

303 romero st nw Suite N115  
Albuquerque, New Mexico 87104  
(505) 910-9721  
michael@rootsnm.com  
www.rootsnm.com  
We are a plant store with a funky fun vibe and an espresso habit. We have home bred New Mexico made products. We support local artisans, love adult libations, and believe plants are crucial to a healthy home and a balanced life.

### BOOTH #128

#### Round Rock Jelly & Co

##### Sheri Valencia

2013 N Mays #200  
Round Rock, TX 78664  
(512) 488-6548  
roundrockjellyandco@yahoo.com  
www.Roundrockjellyandco.com  
Discover the exquisite flavors of our family-owned gourmet jam and jelly company nestled in central Texas. Indulge in the luscious goodness of our all-natural, vegan creations, meticulously crafted to elevate your taste experience. Our award winning flavors to your table, savor the essence of authenticity in every jar.

### BOOTH #502

#### Rustic Signs By design LLC

##### Kim Hoffman

2075 James River Court Unit D  
Nixa, Missouri 65714  
(303) 619-0290  
rusticsigngirl@aol.com  
rusticsignsbydesign.com  
Wooden wall art, Carved with a CNC.

### BOOTH #131

#### Sakari Farms LLC

##### Spring Schreiner

65060 Highway 20  
BEND, OR 97703  
(541) 647-9604  
sakarifarms@gmail.com  
www.sakarifarms.com  
Sakari Farms has multiple award-winning hot sauces as well as smoked salts and seasonings. Sakari Farms is committed to using only the highest quality ingredients that we grow and responsibly source. We are Native owned and operate on intertribal lands that belong to our Indigenous Ancestors.

### BOOTH #529

#### Sam Sa'house

##### Samuel Hastings

1604 4TH ST SW  
AUSTIN, MN 55912  
(337) 580-2761  
samsahouse@hotmail.com  
www.samsauce.com  
"Indulge your taste buds with our chef-crafted premium hot sauces, fusing bold flavors with a distinctive, rebellious spirit! Elevate your culinary experience while embracing sustainability. Immerse yourself in a unique blend of taste and attitude, where craftsmanship meets passion in every bottle."

### BOOTH #747

#### SAUCE GODDESS

##### Jennifer Reynolds

PO Box 9355  
San Diego, CALIFORNIA 92169  
(619) 997-9282  
info@saucegoddess.com  
saucegoddess.com  
We make meals easier and more delicious with our sauces, spices and dip mixes. Our obscenely delicious food creations are anything but ordinary. Real food made with real ingredients. There are no additives or preservatives. Everything is Vegan, Certified Gluten-Free, Non-GMO. That's No Junk. Come on get saucy with us!

### BOOTH #331

#### Sauce Leopard

##### Shaun Goodwin

4800 Dahlia St. Ste E3  
Denver, CO 80216  
info@sauceleopard.com  
www.sauceleopard.com  
Come visit the multi-Scovie-Award-winning products at booth 331! As seen on Season 18 of Hot Ones, Sauce Leopard has the most unique hot sauce flavors you'll find this year at the Fiery Foods Show! You might just win a free skateboard too!

### BOOTH #317

#### SAVIR Foods

##### Josue Rivas

PO Box 200383  
Austin, TX 78720  
(503) 267-6232  
taste@savirfoods.com  
www.savirfoods.com  
Handcrafted in Austin, Texas and featured on the show HotOnes season 15. We produce small batch sauce made with clean ingredients and no artificial preservatives, thickeners or refined sugar.

### BOOTH #110

#### Scentsy Wickless Candles

##### Michelle Gonzales

Booth 110  
Albuquerque, NM 87114  
mikeegnz@comcast.net  
www.ragstowickless.com  
Scentsy is a company that loves connecting people to their memories, and each other, through fragrances, safe warmers, diffusers and portable scent systems (plus dozens of home, personal care, kids & pets products). We're an all-are-welcome family of Consultants who sell our products, we're all about filling lives with fragrance!

### BOOTH #304

#### SHP

##### Chris Martinez

10505 SANDY RIDGE DR SW  
ALBUQUERQUE, NM 87121  
(505) 363-1954  
SHP.NM@YAHOO.COM  
We offer full-color surname heraldry with historical scrolls. Framed on-site, ready in minutes. We also provide a selection of surname reports, NM history booklets ranging from our Early Explorers series, the History of Chile, to NM Statehood as well as cultural decor, T-shirts, and jewelry.

### BOOTH #206

#### Simmiej's Gourmet Bar-B-Q-sauce

##### Simeon Greene

p.o.box 4373  
Rancho cucamonga, Calif. 91739  
(909) 899-2413  
simmiej50@aol.com  
simmiejs.com  
Simmiej's gourmet bar-b-que sauce, Meat marinade, fig preserves and fig bar-b-que sauce, seasons and rubs . our sauces are "the best bar-d-que sauce in the whole world"! booth 206! see you there! 26 year attending the show!

### BOOTH #328

#### Skip's Mix

##### Derek Skipworth

4000 SW 51st Ave  
Amarillo, TX 79109  
(806) 231-0440  
skipsmix@outlook.com  
www.skipsmix.com  
Skip's Mix is a concentrate bringing all of the spices and seasonings for a homemade, custom bloody mary taste with the ease of a bottled mix.

### BOOTH #319

#### Spicy Mion Hot Sauce

##### Corrado Mion

13758 SW 116 Ln  
Miami, Florida 33186  
(786) 547-4178  
info@spicymion.com  
www.spicymion.com  
Spicy Mion Hot Sauce " A HEAT YOU CRAVE, A FLAVOR YOU LOVE " Now with 10 SAUCES: MILD, ORIGINAL, XHOT, LOUISIANA, GARLIC LOUISIANA, JALAPENO, PINEAPPLE, CHIPOTLE, GHOST, REAPER.

### BOOTH #120

#### STAGS BBQ

##### Justin Stagner

3904 Springwood  
clovis, NM 88101  
(575) 693-9290  
sales@stagsbbq.com  
stagsbbq.com  
Introducing STAGS BBQ, where our journey began with a deep-rooted passion for cooking and a love for all things BBQ. We believe in the power of exceptional barbecue to bring people together, and make the world a happier place. Who can stay mad while eating a perfect rack of ribs?

### BOOTH #431

#### Stanky Sauce

##### Edward Stankiewicz

7200 Lake Ellenor Dr, STE 140  
Orlando, FL 32809  
(407) 476-8896  
info@stankysauce.com  
www.stankysauce.com  
Stanky Sauce is intended to celebrate the importance of being bold and standing out. Our mission is to introduce people to the world of spice while maintaining a relationship with those who already like it hot. Our blend of flavor and heat make it a sauce the whole family can enjoy.

# 2024 Exhibitors & Booth Numbers

## BOOTH #402

### Strawberries and More, LLC

**Barbara Montoya**  
2172 Monterrey Rd Ne  
Rio Rancho, NM 87144  
(505) 470-7438  
barbara@strawberriesandmore.com  
strawberriesandmore.com  
Making everything "simply sweet".  
Our products are simple, yet creative  
and fun. We like to think of ourselves  
as an expert strawberry dipper,  
cake-pop bakers, dip-anything-in-  
chocolate professionals and we are a  
lover of sprinkles. We give people not  
only a delightful quality product, but  
one of excellent value.

## BOOTH #739

### Sweet & Saucy

**Jane Jones**  
3221 Cochiti St NE  
Rio Rancho, NM 87144  
(303) 807-5132  
jane@sweetandsaucy.net  
www.sweetandsaucy.net  
Hand-crafted buttery caramel sauces,  
rich dark chocolate sauces, and  
complex savory mustards. We've got  
something for everyone -- from spicy  
to sweet. So good, it's sinful!

## BOOTH #107

### Sweet Almande

**Bruce and Beth Telford**  
11643 E. Cornell Circle  
Aurora, CO 80014  
(720) 308-4624  
contact@sweetalmande.com  
sweetalmande.com  
Mid-West based food line featuring  
Green Chile Brats, Hot Sauces,  
Mustard, and Spice Rubs.

## BOOTH #210

### Sweet Diamond Foods LLC

**Fred Schaller**  
926 Wilkinson Lane  
North Aurora, Illinois 60542  
(469) 879-2933  
info@sweetdiamondfoods.com  
sweetdiamondfoods.com  
Taos Hum Make it Stop is Northern  
New Mexico's truly only fully local  
hotsauce and Beef Jerky! All peppers,  
vinigar, beef is local!

## BOOTH #746

### Taos Hum Make it Stop

**Joe Marcoline**  
710 D Paseo del Pueblo Sur  
Taos, Nm 87571  
(505) 946-8121  
taoshummakeitstop@gmail.com  
Taoshumhotsauce.com  
Northern New Mexico's only truly  
local Hot Sauce and Beef Jerky! Home  
grown peppers, hand harvested in  
small batches. No fillers, extracts or  
thickeners or salty pepper mashes, just  
real farm to table New Mexico flavor!  
Come taste the freshest New Mexico  
pepper sauces!

## BOOTH #301 & 303

### TD's Brew & BBQ

**Tearl Dunlap**  
1801 N Lincoln  
Lovington, NM 88260  
(575) 631-0123  
tearl@dunlap@tdsbrewandbbq.com  
makelovetoyourmeat.com  
South East New Mexico based TD's  
Brew & BBQ. Get your hands on  
some TD's & make love to your meat.  
A Lineup of over 20 BBQ Sauces,  
cooking & grilling products & 50  
International taste awards.

## BOOTH #115 & 117

### Tea'ze A More

**Renee Feirtag**  
12915 Sand Cherry Pl. NE  
Albuquerque, NM 87111  
(505) 379-2035  
renee@feirtag.org  
www.teazeamore.com  
Almond Delight, Almond Rich, Pecan  
Delight, Pecan Rich, Ghost Pepper  
Dust, Habanero Toffee, Cinnamon  
and Pepper Toffee.

## BOOTH #514

### Texas Toffee

**Derik Webb**  
2963 W. 15th St., Suite # 2975  
Plano, TX 75075  
(972) 596-1031  
sales@texasoffee.com  
TexasToffee.com  
Texas Toffee is a gourmet Toffee. We  
offer a variety of toffees topped with  
milk or dark chocolate: traditional,  
spicy, and unique flavors including  
special holiday treats/flavors - we  
now offer Sugar Free Toffee!

## BOOTH #204

### Texuela Salsa LLC

**Susanna Guerrini**  
3913 Morningside Dr  
Plano, TX 75093  
(972) 898-2504  
texuelasalsa@gmail.com  
www.texuelasalsa.com  
Texuela Salsa LLC/Avocado Salsas/  
booth 204  
Texuela Salsa, a 100% natural  
avocado salsa, fits vegan, keto, and  
gluten-free diets. Available in 8 oz  
and 15 oz, in Original, Medium,  
and Hot flavors, it's versatile for  
marinating, dipping, or as a salad  
dressing.

## BOOTH #507

### The Bossy Gourmet

**Lenny Pelifian**  
3655 Research Drive, Building C  
Las Cruces, NM 88003  
(575) 323-0979  
customerservice@thebossygourmet.  
com  
www.TheBossyGourmet.com  
Award winning Salsas, Chopped  
Green Chile, and Red Chile Sauce.  
An authentic New Mexican product  
featuring outstanding flavor with an  
appropriate spice and fresh aroma!  
An Hispanic Women Owned Business.

## BOOTH #515 & 517

### The Carnivore Popcorn

**Robert Mendez**  
3300 Menaul Blvd NE  
Albuquerque, New Mexico 87107  
(505) 615-8396  
thecarnivore@gmail.com  
www.thecarnivore.com  
Founded by two heat fanatics, we  
pride ourselves on creating unique  
flavors with a kick. Each sauce is  
inspired by a myth or legend from  
around the world and is designed to  
compliment your food, not  
overpower it.

## BOOTH #129

### The Donis Hot Sauce

**Amelia Quijano**  
360 Fairfield Avenue Suite 4  
Stamford, CT 06902  
infobae@thedonishotsauce.com  
www.thedonishotsauce.com  
Founded by two heat fanatics, The  
Donis Hot Sauce prides itself on  
creating unique flavor with a kick.  
Each sauce is inspired by a myth or  
legend from around the world and is  
designed to compliment your food,  
not overpower it.

## BOOTH #205

### The Fudge & Snack People-Lorie's Fudge

**Jim and Lorie Maxson**  
23662 S Willow St  
Claremore, OK 74019  
(918) 578-9230  
JL@JimAndLorieCreatives.com  
https://PlusFudge.com  
Have you ever had GHOST PEPPER  
SALTED CARAMEL FUDGE? This  
product is unique to THE FUDGE  
& SNACK PEOPLE. We offer fresh  
packaged Fudge (Various Flavors  
and fudge related products). Snack  
Crackers (various flavors), Seasoning  
mix (various flavors). Other snack  
products (crackers, nuts, and pretzels  
mixed with our seasoning mixes).

## BOOTH #106

### The Munching Box

**Roxane Hatfield**  
8083 S Jay Drive  
Littleton, CO 80128  
(720) 291-1661  
eat@themunchingbox.com  
www.themunchingbox.com  
We make highest quality, small batch,  
unique spice blends. We are  
100% woman owned and operated.  
To keep our delicious seasonings  
fresh and potent we dehydrate many  
of our ingredients for each batch  
and there are no fillers, chemicals or  
artificial ingredients. Check out our  
Scovie winning spices!

## BOOTH #125

### The Spice Trade Outpost

**Michael Layton**  
1047 Foxrun Cir SE  
Concord, NC 28025  
(704) 960-7131  
thespiceoutpost@gmail.com  
https://www.thespiceoutpost.  
com/  
Makers of Craft Hot Sauce, Wing  
Sauce, Sriracha, Hot Honey, and Hot  
Maple Syrups. Our sauces are all-  
natural, gluten-free, and dairy-free.  
We have a 5-Fin Heat Scale ranging  
from Mild to Wicked Hot (and then  
the extreme heat 6-Fin Series).  
Winners of 11 Scovies, and recently  
featured on Hot Ones.

## BOOTH #309

### The Spicy Shark

**Gabe DiSaverio**  
135 McDonough St  
Portsmouth, NH 03801  
(603) 570-2604  
Gabe@TheSpicyShark.com  
TheSpicyShark.com  
Mixed media and fine art

## BOOTH #118

### Tribal creations

**Richard Trujillo**  
462 Hollywood blvd  
Corrales, NM 87048  
(505) 227-3303  
richardtrujillotribal@yahoo.com  
We blend high quality organic tea  
leaves with honey granules into  
individual tea bags. Our honey tea  
bags are packed with natural honey  
granules. We do not use oils or  
flavoring, just real ingredients—it  
is that simple and sweet. Enjoy hot  
or iced!

## BOOTH #223

### True Honey Teas

**Chris Savage**  
7217 Lockport Place #301,  
Lorton, VA 22079  
info@truehoneyteas.com  
www.truehoneyteas.com  
At True Honey Teas, we love honey  
and we love tea, so we created the  
ultimate honey tea. Our honey tea  
bags are packed with natural honey  
granules. We do not use oils or  
flavoring, just real ingredients—it  
is that simple and sweet. Enjoy hot  
or iced!

## BOOTH #324

### Veronica's Health Crunch

**Veronica Geist**  
88 Fanny Ann Way  
Freeport, FL 32439  
(352) 409-1124  
vrunningnut@aol.com  
veronicashealthcrunch.com  
Rob's Red Hot & Smokey Temptation  
sauce..... Come by our booth, and  
taste our hot and smokey sauce that  
keeps you craving for more! Rob's Red  
has a sensational smokey flavor with  
a slow burn that compliments the  
sauce's taste.

## BOOTH #509

### Wicked Provisions Hot Sauce

**Adam Yauk**  
1217 s 1st suite A  
Temple, Texas 76504  
(254) 624-8499  
inyourfacepace@gmail.com  
www.cheflacosgourmetfoods.com  
Chef owned and operated award-  
winning gourmet small batch hot  
sauces and salsa. Our mission is to  
provide superior products to enhance  
your meals with extraordinary flavor  
and heat. Our chef has over 25 years  
of experience working in the industry  
and his passion shows in every  
product we make!

## BOOTH #202

### Wild West Pickles

**Teri Leahigh**  
120 Main St.  
Los Lunas, New Mexico 87031  
(505) 865-5834  
wildwestpickles@gmail.com  
www.wildwestpickles.com  
Various flavors of Chile pickles. Green  
Chile, red Chile, ghost Chile. We also  
carry cherry and berry lemonade  
pickles as well as a very tangy garlic  
pickle. We are local and use hatch  
Chile in our pickle line!

## BOOTH #108

### WisePies Pizza

**Kim Moser**  
5700 University Blvd SE  
Albuquerque, NM 87106  
(505) 710-1991  
kim@wisepiespizza.com  
www.wisepiespizza.com  
WisePies Pizza is a fun, engaging  
brand that features pizzas, calzones,  
mega pizza bites, and pasta sauces  
with the beloved and proprietary  
roasted red bell pepper marinara  
sauce. We use the highest quality  
ingredients carrying a clean-label  
promise. Gratitude, Passion, and  
Growth are the foundation of our  
company.

## BOOTH #203

### Yummy Lotus

**Alexa Hesse**  
4036 Morrison Rd  
Denver, Colorado 80219  
yummylotus@yahoo.com  
www.yummylotus.com  
Zia Chile Traders is based in Las  
Cruces NM featuring products  
made with the World Famous Hatch  
Chile. Sauces, salsas, mustards, BBQ  
and spices/rubs. True taste of New  
Mexico!

## BOOTH #212

### Zia Chile Traders LLC

**CaJohn Hard**  
260 Happy Trails S  
Las Cruces, NM 88005  
(575) 621-9585  
sales@ziachile.com  
ziachile.com  
The Finest Sauces, Salsas &  
Seasonings featuring the World  
Famous Hatch Chiles. All the  
handiwork of Hot Sauce Hall of Fame  
Member and Master Sauce & Salsa  
Chef CaJohn. Stop by and sample our  
wares! Flavor with Fire since 1997  
Co-Packaging and process services are  
available to established companies.

# THANK YOU FOR ATTENDING!



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Unique HATCH GREEN CHILE FLAVORS

**WE SURE DO...**



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*You will Love it!*

**FREE\***

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- WISEPIES HATCH GREEN CHILE ALFREDO SAUCE
- VISIT US AT BOOTH #108!



**WisePies**  
PIZZA

A Smarter Way to Pizza

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TASTE THE TRADITION



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\*STOP BY OUR BOOTH FOR DETAILS

Marcus

\*\$8,600 Household Income  
Lives in Albuquerque  
Married, 2 Children

Monthly Premium

**\$0**

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beWellnm.com



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Salad Dressing Category

**World Championship Sweet**  
Mustard BBQ Sauce



**BOOANDHENRYSBBQ.COM**



# 2024 Scovie Awards Winners Report

## GRAND PRIZE WINNER

### TASTING

#### IT'S A TIE!

**FLAMBEAU FIYA** Caribbean Creole  
Bayou Gotham  
[www.bayougotham.com](http://www.bayougotham.com)

**Dirty Bird's Swett Sauce Original**  
Dirty Bird Sauce LLC  
[www.dirtybirdsauce.com](http://www.dirtybirdsauce.com)



**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

**Total Entries 1011**

**Total Companies 155**

**Total Winning Companies 114**

**Number of States represented 38**

**Number of countries represented 8**

Including England, Hungary, Germany, Canada, and Australia

## GRAND PRIZE WINNER

### MARKETING & ADVERTISING

**Bayou Gotham**  
Bayou Gotham Hot Sauce  
[www.bayougotham.com](http://www.bayougotham.com)

In the 2024 Fiery Foods show



### ADVERTISING & MARKETING

#### Company or Product Logo

#### 1ST PLACE

##### La Posta Chile Company

La Posta Chile Company  
Jerean Hutchinson  
1447 Certified Place Ste B3  
Las Cruces, NM 88007  
[jerean@laposta-de-mesilla.com](mailto:jerean@laposta-de-mesilla.com)  
[www.lapostachileco.com](http://www.lapostachileco.com)

#### 2ND PLACE

##### Point Blank Pepper Company

Point Blank Pepper Company  
Rich Newton  
2250 Remington Court NE  
Marietta, GA 30066  
(678) 646-2201  
[rich@pointblankpeppercompany.com](mailto:rich@pointblankpeppercompany.com)  
[www.pointblankpeppercompany.com](http://www.pointblankpeppercompany.com)

#### 3RD PLACE

##### Charred Sauces and Seasonings

Charred Sauces and Seasonings  
Richard Steffens  
8640 St Clair Rd  
Laingsburg, MI 48848  
(517) 410-2034  
[charredsaucesandseasonings@gmail.com](mailto:charredsaucesandseasonings@gmail.com)  
[www.charredsaucesandseasonings.com](http://www.charredsaucesandseasonings.com)

### ADVERTISING & MARKETING

#### Gift Basket/Box

#### 1ST PLACE

##### Awesome Box - Smoked

Ansel's Awesome Sauce  
Ansel Cummings  
1425 Iowa River Road  
Riverside, Iowa 52327  
(319) 775-0739  
[hot.sauce.ansel@gmail.com](mailto:hot.sauce.ansel@gmail.com)  
[www.anselsawesomesauces.com](http://www.anselsawesomesauces.com)

#### 2ND PLACE

##### Bentley's Batch 5 BBQ Assortment Gift Box

Deep Fork Foods  
Cyndi Stewart  
3099 Herrick Road  
Beggs, OK 74421  
(918) 261-7569  
[cstewart@deepforkfoods.com](mailto:cstewart@deepforkfoods.com)  
[www.deepforkfoods.com](http://www.deepforkfoods.com)

#### 3RD PLACE

##### Threes Knees Gift Set

Bushwick Kitchen  
Taylor DeVries  
1027 33rd Street NW Suite 250  
Washington, D.C. 20007  
(347) 762-7269  
[tdevries@blazepr.com](mailto:tdevries@blazepr.com)  
[www.bushwickkitchen.com/](http://www.bushwickkitchen.com/)

### ADVERTISING & MARKETING

#### Matching Product Line

#### 1ST PLACE & GRAND PRIZE ADVERTISING AND MARKETING

##### Bayou Gotham

Bayou Gotham Hot Sauce  
Scott Bellina  
10 Barclay Street 4F  
New York, NY 10007  
(917) 991-9428  
[scotty@bayougotham.com](mailto:scotty@bayougotham.com)  
[www.bayougotham.com](http://www.bayougotham.com)

#### 2ND PLACE

##### Green Belly Hot Sauce

Green Belly Foods  
Charlie Stewart  
PO Box 1394  
Boulder, CO 80306  
[charlie@greenbellyfoods.com](mailto:charlie@greenbellyfoods.com)  
[www.GreenBellyFoods.com](http://www.GreenBellyFoods.com)

#### 3RD PLACE

##### La Posta Chile Company

La Posta Chile Company  
Jerean Hutchinson  
1447 Certified Place Ste B3  
Las Cruces, NM 88007  
[jerean@laposta-de-mesilla.com](mailto:jerean@laposta-de-mesilla.com)  
[www.lapostachileco.com](http://www.lapostachileco.com)

### ADVERTISING & MARKETING

#### Product Label

#### 1ST PLACE

##### Bayou Gotham

Bayou Gotham Hot Sauce  
Scott Bellina  
10 Barclay Street 4F  
New York, NY 10007  
(917) 991-9428  
[scotty@bayougotham.com](mailto:scotty@bayougotham.com)  
[www.bayougotham.com](http://www.bayougotham.com)

#### 2ND PLACE

##### Rhed's Sunrise Salsa

Rhed's Hot Sauce  
Deja Hart  
10 Sims Ave.  
Providence, RI 02909  
[rhedsri@gmail.com](mailto:rhedsri@gmail.com)  
[www.rhedshotsauce.com](http://www.rhedshotsauce.com)

#### 3RD PLACE

##### Werewolf Piss

Apicklelypse  
David Ahern-Seronde  
313 Camino Alire  
Santa Fe, New Mexico 87501  
[apicklelypsenow@gmail.com](mailto:apicklelypsenow@gmail.com)  
[www.apicklelypse.com](http://www.apicklelypse.com)

### ADVERTISING & MARKETING

#### Product Packaging

#### 1ST PLACE

##### Gris Gris Blackened Seasoning

Knee Deep Blends, LLC  
Justin Drouant  
438 Hwy 1085  
Madisonville, LA 70447  
(225) 229-1668  
[justin@kneedeepblends.com](mailto:justin@kneedeepblends.com)  
[www.kneedeepblends.com](http://www.kneedeepblends.com)

#### 2ND PLACE

##### The Last Dab XXX

PuckerButt Pepper Company  
Ed Currie  
237 Main St  
Ft Mill, SC 29715  
(803) 802-9593  
[smokined@puckerbuttpeppercompany.com](mailto:smokined@puckerbuttpeppercompany.com)  
[www.puckerbuttpeppercompany.com](http://www.puckerbuttpeppercompany.com)

#### 3RD PLACE

##### Pure Evil Capsaicin Drops

Texas Creek Products  
Ann Simmons  
PO Box 116  
carlton, WA 98814  
[tchotsauce@methow.com](mailto:tchotsauce@methow.com)

### ADVERTISING & MARKETING

#### Sticker

#### 1ST PLACE

##### Mule Sauce by Sticker Mule

Mule Sauce by Sticker Mule  
Jerry Farrior  
336 Forest Ave  
Amsterdam, New York 12010  
(518) 407-5794  
[jerry@stickermule.com](mailto:jerry@stickermule.com)  
[www.mulesauce.com](http://www.mulesauce.com)

#### 2ND PLACE

##### La Posta Chile Company

La Posta Chile Company  
Jerean Hutchinson  
1447 Certified Place Ste B3  
Las Cruces, NM 88007  
[jerean@laposta-de-mesilla.com](mailto:jerean@laposta-de-mesilla.com)  
[www.lapostachileco.com](http://www.lapostachileco.com)



# 2024 Scovie Award Winners

## 3RD PLACE

### Jumpin' Jack's - "Jack Approved" Sticker

Deep Fork Foods  
Cyndi Stewart  
3099 Herrick Road  
Beggs, OK 74421  
(918) 261-7569  
cstewart@deepforkfoods.com  
www.deepforkfoods.com

## ADVERTISING & MARKETING

### T-Shirt

## 1ST PLACE

### Dinner Crasher Shirt

Halogi Hot Sauce  
Nick Curry  
200 Patrick Ave STE 112  
White, SD 57276  
halogihotsauce@gmail.com  
www.halogihotsauce.com

## 2ND PLACE

### Dirty Bird's Swett Sauce

#### T-Shirt

Dirty Bird Sauce LLC  
Carrie Swett  
PO Box 29  
Lake Worth Beach, FL 33460  
dirtybirdsauce@gmail.com  
www.dirtybirdsauce.com

## 3RD PLACE

### Sweet Santa Fe

Chocolate T Shirt  
Sweet Santa Fe, LLC  
Cindy Smiles  
8380 Cerrillos Rd #414  
Santa Fe, New Mexico 87507  
(505) 428-0012  
sweetsantafeschocolate@gmail.com  
sweetsantafe.com

## ADVERTISING & MARKETING

### Website/Social Media Page

## 1ST PLACE

### www.harmacyhotsauce.com

Harmacy Hot Sauce Co.  
Homero Gonzalez  
503 W Spring St  
Cookeville, TN 38501  
homero@harmacyhotsauce.com  
www.harmacyhotsauce.com

## 2ND PLACE

### Rhed's Hot Sauce

Rhed's Hot Sauce  
Deja Hart  
10 Sims Ave.  
Providence, RI 02909  
rhedsri@gmail.com  
www.rhedshotsauce.com

## 3RD PLACE

### Mule Sauce by Sticker

#### Mule

Mule Sauce by Sticker Mule  
Jerry Farrior  
336 Forest Ave  
Amsterdam, New York 12010  
(518) 407-5794  
Jerry@stickermule.com  
www.mulesauce.com

## BARBECUE SAUCE

### All-Natural-Hot

## 1ST PLACE

### Chile Slinger Habanero

Chile Slinger  
Mark Chambers  
P.O. Box 75173  
Wichita, Kansas 67275  
chileslinger@gmail.com  
www.chileslinger.com

## 2ND PLACE

### Jekyll & Hyde

13 Angry Scorpions  
Patrick Beresford  
10 Ganton Court  
Alexandra Hills, QLD 4161 Australia  
13angryscorpions@gmail.com  
www.13angryscorpions.com

## 3RD PLACE

### Steamin' Steve's Hot

Steamin' Steve's LLC  
Steve Sudderth  
P. O. Box 305  
Alcoa, TN 37701  
info@steaminsteves.com  
www.steaminsteves.com

## BARBECUE SAUCE

### All-Natural-Mild/Medium

## 1ST PLACE

### Chile Slinger Chipotle

Chile Slinger  
Mark Chambers  
P.O. Box 75173  
Wichita, Kansas 67275  
chileslinger@gmail.com  
www.chileslinger.com/

## 2ND PLACE

### PK BBQ SAUCE

Kieltys Irish Sauces  
Padraic Kielty  
14 Myrtle Street  
Bowral, NSW 2576 Australia  
padraic@kieltysirish.com.au  
www.kieltysirish.com.au

## 3RD PLACE

### Signature BBQ Sauce

Charred Sauces and Seasonings  
Richard Steffens  
8640 St Clair Rd  
Laingsburg, MI 48848  
(517) 410-2034  
charredsaucesandseasonings@gmail.com  
www.charredsaucesandseasonings.com

## BARBECUE SAUCE

### American Style-Hot

## 1ST PLACE

### Jumpin' Jack's Spicy BBQ Sauce

Deep Fork Foods  
Cyndi Stewart  
3099 Herrick Road  
Beggs, OK 74421  
(918) 261-7569  
cstewart@deepforkfoods.com  
www.deepforkfoods.com

## 2ND PLACE

### My Dad's BBQ Spicy

My Dad's BBQ  
Danny Wilk  
675 Sapling Lane  
Deerfield, IL 60015  
(847) 780-6693  
danny@mydadsbbq.com  
www.mydadsbbq.com

## 3RD PLACE

### Original Shine Sauce

Still There Shine Sauce and Rubs  
Dave Bettendorf  
2900 Westinghouse Blvd Ate 110  
Charlotte, Nc 28273  
billybob@stillthereshinesauce.com  
www.stillthereshinesauce.com

## BARBECUE SAUCE

### American Style-Mild/ Medium

## 1ST PLACE

### Jumpin' Jack's Spicy BBQ Sauce

Deep Fork Foods  
Cyndi Stewart  
3099 Herrick Road  
Beggs, OK 74421  
(918) 261-7569  
cstewart@deepforkfoods.com  
www.deepforkfoods.com

## 2ND PLACE

### Bentley's Batch 5 Sweet 'N Heat BBQ Sauce

Deep Fork Foods  
Cyndi Stewart  
3099 Herrick Road  
Beggs, OK 74421  
(918) 261-7569  
cstewart@deepforkfoods.com  
www.deepforkfoods.com

## 3RD PLACE

### Hickory Smoked BBQ Hot Sauce

Pepper By Pinard  
Ryan Pinard  
info@pepperbypinard.com  
www.pepperbypinard.com.au

## BARBECUE SAUCE

### Diet Friendly

## 1ST PLACE

### Padronero HoHo Hot

Padronero  
Tangor Tan  
İçmeler Mahallesi 1165 Sokak No:13  
İzmir, 35430 Turkey  
info@padronero.com  
www.padronero.com

## 2ND PLACE

### My Dad's BBQ Spicy

My Dad's BBQ  
Danny Wilk  
675 Sapling Lane  
Deerfield, IL 60015  
(847) 780-6693  
danny@mydadsbbq.com  
www.mydadsbbq.com

## 3RD PLACE

### DAVIS' 1929 SAUCE

Davis' Sauces, LLC  
Donna Davis Shelton  
322 Evian Way  
Peachtree City, Georgia 30269  
(770) 317-6154  
davissauce@gmail.com  
www.davis1929.com

## BARBECUE SAUCE

### Fruit Based-Mild/Medium

## 1ST PLACE

### Borracho Black Cherry BBQ

Zia Chile Traders  
John Hard  
260 Happy Trails S  
Las Cruces, NM 88005  
(575) 621-9585  
cajohn@ziachile.com  
www.ziachile.com

## 2ND PLACE

### Traverse Bay Farms Cherry Barbecue Sauce

Traverse Bay Farms  
Andy LaPointe  
7053 S M 88 Hwy  
Bellaire, MI 49615  
lapointeandy@yahoo.com  
www.traversebayfarms.com

## 3RD PLACE

### BRENNSTOFF Currylicious - Spicy Curry Sauce

TOM'S HOT STUFF  
Thomas Hlatky  
Ebentaler Straße 100  
Klagenfurt am Wörthersee, Kärnten  
9020 Austria  
office@tomshotstuff.at  
www.tomshotstuff.at

## BARBECUE SAUCE

### Jerk

## 1ST PLACE

### Florida Sunshine BBQ Sauce

Stanky Sauce  
Edward Stankiewicz  
(407) 476-8896  
admin@stankyllc.com  
www.stankysauce.com

## 2ND PLACE

### Total Jerk

Bow Valley BBQ Inc  
Chris Dean  
101-50 Lincoln Park  
Canmore, Alberta T1W 3E9 Canada  
(403) 609-4942  
chrisdean@bowvalleybbq.com  
www.bowvalleybbq.com

## 3RD PLACE

### Jamaican Jerk Sauce

Patter Fam Sauces  
Sam Peters  
8019 Hayport Rd  
Wheelersburg, OH 45694  
(740) 352-2008  
patterfamsauce@yahoo.com  
www.patterfamsauces.com

## BARBECUE SAUCE

### Mustard-Hot

## 1ST PLACE

### Chile Slinger Fatalii Mustard

Chile Slinger  
Mark Chambers  
P.O. Box 75173  
Wichita, Kansas 67275  
chileslinger@gmail.com  
www.chileslinger.com

## 2ND PLACE

### Texas Creek Chipotle BBQ Sauce

Texas Creek Products  
Ann Simmons  
PO Box 116  
Carlton, WA 98814  
tchotsauce@methow.com

## 3RD PLACE

### Reaper's Gold BBQ

Defiant Sauce Co.  
Greg Janiak  
19424 Frilley In  
Cornelius, NC 28031  
info@defiantsauce.com  
defiantsauce.com

## BARBECUE SAUCE

### Mustard-Mild/Medium

## 1ST PLACE

### Rhed's Carolina BBQ Sauce

Rhed's Hot Sauce  
Deja Hart  
10 Sims Ave.  
Providence, RI 02909  
rhedsri@gmail.com  
www.rhedshotsauce.com

## 2ND PLACE

### Southern Rumble BBQ Sauce

European Flavour Factory Ltd.  
Vivien Kantor-Gonda  
11228 Braniff Rd SW  
Calgary, Alberta T2W 1S2  
(778) 999-4902  
info@flavourfactory.ca  
www.flavourfactory.ca

## 3RD PLACE

### Steamin' Steve's Tennessee Gold

Steamin' Steve's LLC  
Steve Sudderth  
P. O. Box 305  
Alcoa, TN 37701  
info@steaminsteves.com  
www.steaminsteves.com

## BARBECUE SAUCE

### Specialty Chile

## 1ST PLACE

### Bingham Brushfire Honey Chipotle

Bear River Bottling  
Jon Meyer  
309 East 2440 North  
Logan, UT 84341  
dr.scoville@bearriverbottling.com  
www.bearriverbottling.com

## 2ND PLACE

### Chile Slinger Trinidad Scorpion

Chile Slinger  
Mark Chambers  
P.O. Box 75173  
Wichita, Kansas 67275  
chileslinger@gmail.com  
www.chileslinger.com

## 3RD PLACE

### Old Florida Style Datil Pepper Honey Barbeque Glaze

Old Florida Style Foods  
John and Rhonda Maloughney  
2920 Vista Palm Drive  
Edgewater, Florida 32141  
info@madjohnsfood.com  
www.madjohnsfood.com

## BARBECUE SAUCE

### Unique

## 1ST PLACE

### Florida Sunshine BBQ Sauce

Stanky Sauce  
Edward Stankiewicz  
(407) 476-8896  
admin@stankyllc.com  
www.stankysauce.com

## 2ND PLACE

### Bbq-Chocolate-Cherry-Coconut

Kieltys Irish Sauces  
Padraic Kielty  
14 Myrtle Street  
Bowral, NSW 2576 Australia  
padraic@kieltysirish.com.au  
www.kieltysirish.com.au

## 3RD PLACE

### Smoked Garlic Chilli Sauce

Old Bones Chilli Co  
John Velarde  
26919 Glenfield Hollow Lane  
Cypress, Texas 77433  
(832) 773-0001  
hello@oldboneschillico.com  
www.oldboneschillico.com

## BARBECUE SAUCE

### Vinegar

## 1ST PLACE

### BABY OUT SAUCE

Baby Out Sauce  
Bo Bodenstine  
91 Wolf Creek Dr  
Wendell, NC 27591  
(919) 810-5305  
babyout21@gmail.com  
www.babyoutsauce.com

## 2ND PLACE

### DAVIS' 1929 SAUCE

Davis' Sauces, LLC  
Donna Davis Shelton  
322 Evian Way  
Peachtree City, Georgia 30269  
(770) 317-6154  
davissauce@gmail.com  
www.davis1929.com

## 3RD PLACE

### Boo and Henry's Memphis Pit BBQ<sup>(TM)</sup> Red Hot Vinegar Sauce

Boo and Henry's Memphis Pit BBQ<sup>(TM)</sup>  
Daly Thompson  
Sherman Oaks, California 91423  
(818) 616-4387  
info@booandhenrysbbsbbq.com  
www.booandhenrysbbsbbq.com

## BARBECUE SAUCE

### World Beat

## 1ST PLACE

### Spicy Ginger Teriyaki Sauce

The Ginger People  
Kaetlynn Daoust  
215 Reindollar Ave  
Marina, CA 93933  
(800) 551-5284  
kdaoust@gingerpeople.com  
www.gingerpeople.com

# 2024 Scovie Award Winners

## 2ND PLACE

**Asian'Q**  
Woodinville Sauce Co.  
Dave Holthus  
PO Box 2782  
Woodinville, WA 98072  
wsauceco@gmail.com  
www.wsauceco.com

## 3RD PLACE

**BRENNSTOFF**  
**Currylicious - Spicy Curry Sauce**  
TOM'S HOT STUFF  
Thomas Hlatky  
Ebentaler Straße 100  
Klagenfurt am Wörthersee, Kärnten  
9020 Austria  
office@tomshotstuff.at  
www.tomshotstuff.at

## BEVERAGES-HOT & SPICY

### Non-Alcoholic

## 1ST PLACE

**Bentley's Batch 5 Hot Bloody Mary Mix**  
Deep Fork Foods  
Cyndi Stewart  
3099 Herrick Road  
Beggs, OK 74421  
(918) 261-7569  
cstewart@deepforkfoods.com  
www.deepforkfoods.com

## 2ND PLACE

**Chili Lime Extra Strength Pickle Juice**  
The Pickle Juice Company  
Taylor DeVries  
3325 Innovative Way Suite C  
Mesquite, Texas 75149  
(972) 755-0289  
tdevries@blazepr.com  
www.picklepower.com/

## 3RD PLACE

**McClure's Spicy Bloody Mary Mix**  
McClure's Pickles  
Bob McClure  
8201 Saint Aubin St  
Detroit, MI 48211  
bob@mcclures.com  
www.mcclures.com

## BEVERAGES-NOT HOT & SPICY

### Non-Alcoholic

## 1ST PLACE

**Extra Strength Pickle Juice**  
The Pickle Juice Company  
Taylor DeVries  
3325 Innovative Way Suite C  
Mesquite, Texas 75149  
(972) 755-0289  
tdevries@blazepr.com  
www.picklepower.com/

## 2ND PLACE

**Bentley's Batch 5 Reserve Bloody Mary Mix**  
Deep Fork Foods  
Cyndi Stewart  
3099 Herrick Road  
Beggs, OK 74421  
(918) 261-7569  
cstewart@deepforkfoods.com  
www.deepforkfoods.com

## 3RD PLACE

**McClure's Mild Bloody Mary Mix**  
McClure's Pickles  
Bob McClure  
8201 Saint Aubin St  
Detroit, MI 48211  
bob@mcclures.com  
www.mcclures.com

## CONDIMENTS-HOT & SPICY

### Chile Oil

## 1ST PLACE

**Spiced Chilli Oil**  
Old Bones Chilli Co  
John Velarde  
26919 Glenfield Hollow Lane  
Cypress, Texas 77433  
(832) 773-0001  
hello@oldboneschillico.com  
www.oldboneschillico.com

## 2ND PLACE

**VOLCANO JOHNNY'S CHILE OIL**  
Volcano Johnny's, a division of Bodega Boys, Llc  
Gary Higginbotham  
1339 I Street  
Reedley, California 93654  
gary@volcanojohnnys.com  
www.volcanojohnnys.com

## 3RD PLACE

**FIRE IN THE HOLE POT UNO'S INFAMOUS HOTSAUCE**  
Jean Paul Peronace+4179  
Lerchenweg 16  
Grenchen, SO 2540  
(417) 977-0185  
info@potunos.com  
www.potunos.com

## CONDIMENTS-HOT & SPICY

### Dry Rub/Seasoning-All Purpose

## 1ST PLACE

**BULL'S SPICY RIB by FOOD SMILE**  
Volcano Johnny's, a division of Bodega Boys, Llc  
Gary Higginbotham  
1339 I Street  
Reedley, California 93654  
gary@volcanojohnnys.com  
www.volcanojohnnys.com

## 2ND PLACE

**Smokin Ed's Blazin Chicken**  
PuckerButt Pepper Company  
Edward Currie  
237 Main st  
Ft Mill, SC 29715  
(803) 802-9593  
smokined@puckerbuttpeppercompany.com  
www.puckerbuttpeppercompany.com

## 3RD PLACE

**Brown Sugar Chili Rub**  
The Spice Lab  
Fiona Kennedy  
4000 N Dixie Highway  
Pompano Beach, FL 33064  
fionatamkennedy@gmail.com  
www.spices.com

## CONDIMENTS-HOT & SPICY

### Dry Rub/Seasoning-Cajun

## 1ST PLACE

**Gris Gris Blackened Seasoning**  
Knee Deep Blends, LLC  
Justin Drouant  
438 Hwy 1085  
Madisonville, LA 70447  
(225) 229-1668  
justin@kneedeepblends.com  
www.kneedeepblends.com

## 2ND PLACE

**It's All A Bayou Cajun Seasoning**  
The Munching Box  
Roxane Hatfield  
8083 S Jay Dr  
Littleton, Co 80128  
eat@themunchingbox.com  
www.themunchingbox.com

## 3RD PLACE

**Cajun Black**  
Red Beard Seasonings  
Brad Polachek  
PO Box 42  
Willard, Ohio 44890  
info@redbeardseasonings.com  
www.redbeardseasonings.com

## CONDIMENTS-HOT & SPICY

### Dry Rub/Seasoning-Jerk

## 1ST PLACE

**Smokin Ed's Blazin Chicken**  
PuckerButt Pepper Company  
Edward Currie  
237 Main st  
Ft Mill, SC 29715  
(803) 802-9593  
smokined@puckerbuttpeppercompany.com  
www.puckerbuttpeppercompany.com

## 2ND PLACE

**Jamaican Me Hungry Jerk Seasoning**  
The Munching Box  
Roxane Hatfield  
8083 S Jay Dr  
Littleton, Co 80128  
eat@themunchingbox.com  
www.themunchingbox.com

## 3RD PLACE

**Smokin Ed's Simmering Seafood**  
PuckerButt Pepper Company  
Edward Currie  
237 Main st  
Ft Mill, SC 29715  
(803) 802-9593  
smokined@puckerbuttpeppercompany.com  
www.puckerbuttpeppercompany.com

## CONDIMENTS-HOT & SPICY

### Dry Rub/Seasoning-Low Sodium

## 1ST PLACE

**Fais Dos Dos Law Salt All Purpose**  
Knee Deep Blends, LLC  
Justin Drouant  
438 Hwy 1085  
Madisonville, LA 70447  
(225) 229-1668  
justin@kneedeepblends.com  
www.kneedeepblends.com

## 1ST PLACE

**Behrnes Cayenne Spice Blend**  
Behrnes Pepper Salts and Spices  
Jan Olavarri  
5313 East Side Ave  
Dallas, TX 75214  
jan.olavarri@gmail.com  
www.behrnes.com/

## 2ND PLACE

**Hissy Fit AP Seasoning**  
Lillie's of Charleston  
Jamel Richardson  
PO Box 80124  
Charleston, SC 29416  
(843) 402-9787  
jsrtrr@lilliesofcharleston.com  
www.lilliesofcharleston.com

## 3RD PLACE

**Garlic Jalapeno Seasoning**  
Twisted Pepper Co.  
Ellie Hughes  
520 S Holland St STE 412  
Wichita, KS 67209  
ellie@twistedpepper.com  
www.twistedpepper.com

## CONDIMENTS-HOT & SPICY

### Dry Rub/Seasoning-Southwest

## 1ST PLACE

**Smokin Ed's BBQ Rub**  
PuckerButt Pepper Company  
Edward Currie  
237 Main st  
Ft Mill, SC 29715  
(803) 802-9593  
smokined@puckerbuttpeppercompany.com  
www.puckerbuttpeppercompany.com

## 2ND PLACE

**Fire in Nashville Rub**  
Tntspices  
Trevor Timm  
PO Box 32029  
Philadelphia, Pennsylvania 19145  
Trevor.timm@tntspices.com  
www.tntspices.com

## 3RD PLACE

**Something To Taco Bout**  
The Munching Box  
Roxane Hatfield  
8083 S Jay Dr  
Littleton, Co 80128  
eat@themunchingbox.com  
www.themunchingbox.com

## CONDIMENTS-HOT & SPICY

### Ketchup

## 1ST PLACE

**Jumpin' Jack's Hoppin' Habanero Sauce**  
Deep Fork Foods  
Cyndi Stewart  
3099 Herrick Road  
Beggs, OK 74421  
(918) 261-7569  
cstewart@deepforkfoods.com  
www.deepforkfoods.com

## 2ND PLACE

**Spicy Cocktail Sauce**  
Patter Fam Sauces  
Sam Peters  
8019 Hayport Rd  
Wheelersburg, OH 45694  
(740) 352-2008  
patterfamsauce@yahoo.com  
www.patterfamsauces.com

## 3RD PLACE

**Jumpin' Jack's Kickin' Cayenne Sauce**  
Deep Fork Foods  
Cyndi Stewart  
3099 Herrick Road  
Beggs, OK 74421  
(918) 261-7569  
cstewart@deepforkfoods.com  
www.deepforkfoods.com

## CONDIMENTS-HOT & SPICY

### Meat Sauce

## 1ST PLACE

**Berry Inferno**  
Rose City Pepperheads  
Susan McCormick  
16285 SW 85th Ave. Ste 403  
Portland, Oregon 97224  
(503) 443-3873  
rosecitypepperheads@gmail.com  
www.rosecitypepperheads.com/

## 2ND PLACE

**Padronero Köfteor Allspice**  
Padronero  
Tangor Tan  
İçmeler Mahallesi 1165 Sokak No:13  
İzmir, 35430 Turkey  
info@padronero.com  
www.padronero.com

## 3RD PLACE

**1849 BBQ Sauce**  
Golden West Specialty Foods  
Lawrence Ames  
300 Industrial Way  
Brisbane, CA 94004  
(415) 657-0123  
lca@gwsfoods.com  
www.gwsfoods.com

## CONDIMENTS-HOT & SPICY

### Mustard

## 1ST PLACE

**Smokin' Mustard**  
Flash Point Sauces, LLC  
Anthony Spivey  
157 McKnitt Place  
Garner, NC 27529  
(919) 622-2561  
tony@fpsauces.com  
www.flashpointsauces.com

## 2ND PLACE

**VOLCANO JOHNNY'S HOT DOG SLATHER**  
Volcano Johnny's, a division of Bodega Boys, Llc  
Gary Higginbotham  
1339 I Street  
Reedley, California 93654  
gary@volcanojohnnys.com  
www.volcanojohnnys.com

## 3RD PLACE

**Chile Slinger Fatalii Mustard**  
Chile Slinger  
Mark Chambers  
P.O. Box 75173  
Wichita, Kansas 67275  
chileslinger@gmail.com  
www.chileslinger.com  
Condiments-Hot & Spicy Pickled Product

## 1ST PLACE

**Gurkerlfée**  
Tschida Tschili  
Jan Tschida  
Grabengasse 29  
Illmitz, Burgenland 7142  
office@tschidatschili.at  
www.tschidatschili.at

## 2ND PLACE

**McClure's Spicy Dill Whole Pickles**  
McClure's Pickles  
Bob McClure  
8201 Saint Aubin St  
Detroit, MI 48211  
bob@mcclures.com  
www.mcclures.com

## 3RD PLACE

**McClure's Spicy Dill Pickles**  
McClure's Pickles  
Bob McClure  
8201 Saint Aubin St  
Detroit, MI 48211  
bob@mcclures.com  
www.mcclures.com

## CONDIMENTS-HOT & SPICY

### Relish

## 1ST PLACE

**Corporate Fat Cat Chicago-style Giardiniera**  
Julz's Creations  
Julie Singer  
2818 Chapel Hill Rd.  
Durham, NC 27707  
julzs.creations@gmail.com  
julzscreations.com

## 2ND PLACE

**Gurkerlfée**  
Tschida Tschili  
Jan Tschida  
Grabengasse 29  
Illmitz, Burgenland 7142  
office@tschidatschili.at  
www.tschidatschili.at

## 3RD PLACE

**Mikey V's Dillapeno Relish**  
Mikey V's Foods  
Mikey V  
112 W 8th Street  
Georgetown, TX 78626  
info@mikeyvsfoods.com  
www.mikeyvsfoods.com



# 2024 Scovie Award Winners

## CONDIMENTS-HOT & SPICY

### Salad Dressing

#### 1ST PLACE

##### Padronero Moruga Verde

Padronero  
Tangor Tan  
İçmeler Mahallesi 1165 Sokak No:13  
İzmir, 35430 Turkey  
info@padronero.com  
www.padronero.com

#### 2ND PLACE

##### Santa Fe Grande Dressing & Marinade

Zia Chile Traders  
John Hard  
260 Happy Trails S  
Las Cruces, NM 88005  
(575) 621-9585  
cajohn@ziachile.com  
www.ziachile.com

#### 3RD PLACE

##### Smokin Ed's Spicy Italian - hot

PuckerButt Pepper Company  
Ed Currie  
237 Main St  
Ft Mill, SC 29715  
(803) 802-9593  
smokined@puckerbuttpeppercompany.com  
www.puckerbuttpeppercompany.com

## CONDIMENTS-HOT & SPICY

### Table Seasoning

#### 1ST PLACE

##### Ghost Pepper Salt

African Dream Foods  
Katya Ostrova  
PO Box 871133  
Vancouver, WA 98687  
(323) 400-5075  
info@africandreamfoods.com  
www.africandreamfoods.com

#### 2ND PLACE

##### Jalapeno Smoked Salt

Texas Salt Co.  
Daniel Almand  
206 Main St. Box 149  
Bandera, Texas 78003  
(830) 314-2225  
sales@texassaltco.com  
www.TexasSaltCo.com

#### 3RD PLACE

##### Texas Triple Heat Smoked Salt

Texas Salt Co.  
Daniel Almand  
206 Main St. Box 149  
Bandera, Texas 78003  
(830) 314-2225  
sales@texassaltco.com  
www.TexasSaltCo.com

## CONDIMENTS-HOT & SPICY

### Unique

#### 1ST PLACE

##### Holy Molé

The Munching Box  
Roxane Hatfield  
8083 S Jay Dr  
Littleton, CO 80128  
eat@themunchingbox.com  
www.themunchingbox.com

#### 2ND PLACE

##### Xinjiang Rub

The Spice Lab  
Fiona Kennedy  
4000 N Dixie Highway  
Pompano Beach, FL 33064  
fionatamkennedy@gmail.com  
www.spices.com

#### 3RD PLACE

##### Black Steak Seasoning

The Spice Lab  
Fiona Kennedy  
4000 N Dixie Highway  
Pompano Beach, FL 33064  
fionatamkennedy@gmail.com  
www.spices.com

## CONDIMENTS-NOT HOT & SPICY

### Dry Rub/Seasoning-All Purpose

#### 1ST PLACE

##### Minotaur Steak & Burger Seasoning

The Spice Trade Outpost  
Michael Layton  
1047 Foxrun Cir SE  
Concord, NC 28025  
thespicetradeoutpost@gmail.com  
www.thespicetradeoutpost.com

#### 2ND PLACE

##### Miners Mix Lone Star Carnivore Rub

Miners Mix  
Josh Mandeville  
P.O. Box 5008  
Mariposa, CA 95338  
josh@minersmix.com  
www.minersmix.com

#### 3RD PLACE

##### Owlbear Sweet Hickory Seasoning

The Spice Trade Outpost  
Michael Layton  
1047 Foxrun Cir SE  
Concord, NC 28025  
thespicetradeoutpost@gmail.com  
www.thespicetradeoutpost.com

## CONDIMENTS-NOT HOT & SPICY

### Dry Rub/Seasoning-Cajun

#### 1ST PLACE

##### Fais Dos Dos All Purpose

Knee Deep Blends, LLC  
Justin Drouant  
438 Hwy 1085  
Madisonville, LA 70447  
(225) 229-1668  
justin@kneedeepblends.com  
www.kneedeepblends.com

#### 2ND PLACE

##### GATOR HAMMOCK COOTER RUBB

GATOR HAMMOCK  
Buddy Taylor  
PO BOX 360 15025 S STATE ROAD 29  
FELDA, FL 33930  
(863) 675-0687  
chilegator@yahoo.com  
www.gatorhammock.com

#### 3RD PLACE

##### Danielle's Sauces Cajun Rub

DANIELLE'S SAUCES  
Marc Caplan  
P.O. Box 763  
Lake Oswego, OR 97034  
marc@danielllessauces.com  
DaniellesSauces.com

## CONDIMENTS-NOT HOT & SPICY

### Dry Rub/Seasoning-Low Sodium

#### 1ST PLACE

##### Pig Sweat Rub

Twisted Pepper Co.  
Ellie Hughes  
520 S Holland St STE 412  
Wichita, KS 67209  
ellie@twistedpepper.com  
www.twistedpepper.com

#### 2ND PLACE

##### MAS Wonder RUB

MAS  
Phillip Buffkin  
1679 Summer Meadow PL  
Tallahassee, FL 32303  
(850) 320-5232  
maspeppers@gmail.com  
maspeppers.com

#### 3RD PLACE

##### Outlaws Season All

Twisted Pepper Co.  
Ellie Hughes  
520 S Holland St STE 412  
Wichita, KS 67209  
ellie@twistedpepper.com  
www.twistedpepper.com

## CONDIMENTS-NOT HOT & SPICY

### Dry Rub/Seasoning-Southwest

#### 1ST PLACE

##### Behrnes Hatch Spice Blend

Behrnes Pepper Salts and Spices  
Jan Olavarri  
5313 East Side Ave  
Dallas, TX 75214  
jan.olavarri@gmail.com  
www.behrnes.com

#### 2ND PLACE

##### Jumpin' Jack's Cowboy Magic Powder

Deep Fork Foods  
Cyndi Stewart  
3099 Herrick Road  
Beggs, OK 74421  
(918) 261-7569  
cstewart@deepforkfoods.com  
www.deepforkfoods.com

#### 3RD PLACE

##### Down The Hatch Green Chili Seasoning Salt

The Munching Box  
Roxane Hatfield  
8083 S Jay Dr  
Littleton, CO 80128  
eat@themunchingbox.com  
www.themunchingbox.com

## CONDIMENTS-NOT HOT & SPICY

### Meat Sauce

#### 1ST PLACE

##### Blueberry Merlot

Bow Valley BBQ Inc  
Chris Dean  
101-50 Lincoln Park  
Canmore, Alberta T1W 3E9 Canada  
(403) 609-4942  
chrisdean@bowvalleybbq.com  
www.bowvalleybbq.com

#### 2ND PLACE

##### Chilean Chimichurri

Mob Sauce  
Erika Reagor  
3242 NE 3rd Ave #239  
Camas, WA 98607  
hello@thrivesauceco.com  
www.thrivesauceco.com

#### 3RD PLACE

##### Peruvian Gold Grilling Sauce

TRINIDAD GOLD LLC  
Mary Jane Barnes  
3317 Royal Palm Drive  
Jacksonville Beach, FL 32250  
trinidad@bellsouth.net

## CONDIMENTS-NOT HOT & SPICY

### Mustard

#### 1ST PLACE

##### Steamin' Steve's Tennessee Gold

Steamin' Steve's LLC  
Steve Sudderth  
P. O. Box 305  
Alcoa, TN 37701  
info@steaminsteves.com  
www.steaminsteves.com

#### 2ND PLACE

##### Jumpin' Jack's Honey Mustard

Deep Fork Foods  
Cyndi Stewart  
3099 Herrick Road  
Beggs, OK 74421  
(918) 261-7569  
cstewart@deepforkfoods.com  
www.deepforkfoods.com

#### 3RD PLACE

##### Fessler's Original Sauce

Fessler's Sauces  
Julie Fessler  
8930 N Christine Dr.  
Brighton, MI 48114  
julie@fesslerssauces.com  
fesslerssauces.com

## CONDIMENTS-NOT HOT & SPICY

### Pickled Product

#### 1ST PLACE

##### McClure's Garlic & Dill Pickles

McClure's Pickles  
Bob McClure  
8201 Saint Aubin St  
Detroit, MI 48211  
bob@mcclures.com  
www.mcclures.com

#### 2ND PLACE

##### Small-Batch Spicy Sauerkraut

Bear River Bottling  
Jon Meyer  
309 East 2440 North  
Logan, UT 84341  
dr.scoville@bearriverbottling.com  
www.bearriverbottling.com

#### 3RD PLACE

##### Smoked Green Olives

High Seas Provisions  
Craig Martin  
401 W Bedford Euleess Rd. Suite 401C  
Hurst, TX 76053  
info@highseasgoods.com  
www.highseasgoods.com

## CONDIMENTS-NOT HOT & SPICY

### Prepared Dip

#### 1ST PLACE

##### Dill Pickle Bitchin' Sauce

Bitchin' Sauce  
Darla Misiuk  
6211 Yarrow Drive Suite C  
Carlsbad, CA 92011  
darla@bitchinsauce.com  
bitchinsauce.com

#### 2ND PLACE

##### Spanish Tahini Romesco

Mob Sauce  
Erika Reagor  
3242 NE 3rd Ave #239  
Camas, WA 98607  
hello@thrivesauceco.com  
www.thrivesauceco.com

#### 3RD PLACE

##### Sam's Tulsa Salsa - Smokey Mild

Sam's Tulsa Salsa  
Sam & Melissa Wayt  
8186 E 44th St.  
Tulsa, OK 74145  
tulsasalsa@outlook.com  
tulsasalsa.com

## CONDIMENTS-NOT HOT & SPICY

### Salad Dressing

#### 1ST PLACE

##### Boo and Henry's Memphis Pit BBQ (TM) World Championship Sweet Mustard Sauce

Boo and Henry's Memphis Pit BBQ (TM)  
Daly Thompson  
Sherman Oaks, California 91423  
(818) 616-4387  
info@booandhenrysbbq.com  
www.booandhenrysbbq.com

#### 2ND PLACE

##### Traverse Bay Farms Strawberry Poppysseed Dressing

Traverse Bay Farms  
Andy LaPointe  
7053 S M 88 Hwy  
Bellaire, MI 49615  
lapointeandy@yahoo.com  
www.traversebayfarms.com

#### 3RD PLACE

##### Traverse Bay Farms Cherry Poppysseed Dressing

Traverse Bay Farms  
Andy LaPointe  
7053 S M 88 Hwy  
Bellaire, MI 49615  
lapointeandy@yahoo.com  
www.traversebayfarms.com

## CONDIMENTS-NOT HOT & SPICY

### Sweet Sauce

#### 1ST PLACE

Salted Bourbon Caramel  
Butterfly Bakery of Vermont  
Claire Georges  
698 South Barre Rd  
Barre, VT 05641  
claire@butterflybakeryvt.com  
www.ButterflyBakeryVT.com

#### 2ND PLACE

##### Danielle's Sauces Sweet Chili

DANIELLE'S SAUCES  
Marc Caplan  
P.O. Box 763  
Lake Oswego, OR 97034  
marc@danielllessauces.com  
DaniellesSauces.com

#### 3RD PLACE

##### Raspberry Fudge

Sweet Santa Fe, LLC  
Cindy Smiles  
8380 Cerrillos Rd #414  
Santa Fe, New Mexico 87507  
(505) 428-0012  
sweetsantafechocolate@gmail.com  
sweetsantafe.com

## CONDIMENTS-NOT HOT & SPICY

### Table Seasoning

#### 1ST PLACE

##### Bloody Mary Blend

Red Beard Seasonings  
Brad Polachek  
PO Box 42  
Willard, Ohio 44890  
info@redbeardseasonings.com  
www.redbeardseasonings.com

#### 2ND PLACE

##### Street Corn Seasoning

Red Beard Seasonings  
Brad Polachek  
PO Box 42  
Willard, Ohio 44890  
info@redbeardseasonings.com  
www.redbeardseasonings.com

#### 3RD PLACE

##### Steak & Brisket Rub

Red Beard Seasonings  
Brad Polachek  
PO Box 42  
Willard, Ohio 44890  
info@redbeardseasonings.com  
www.redbeardseasonings.com

## CONDIMENTS-NOT HOT & SPICY

### Unique

#### 1ST PLACE

##### Bees Knees Salted Honey

Bushwick Kitchen  
Taylor DeVries  
1027 33rd Street NW Suite 250  
Washington, D.C. 20007  
(347) 762-7269  
tdevries@blazepr.com  
www.bushwickkitchen.com

#### 2ND PLACE

##### Smoked Green Olives

High Seas Provisions  
Craig Martin  
401 W Bedford Euleess Rd. Suite 401C  
Hurst, TX 76053  
info@highseasgoods.com  
www.highseasgoods.com

#### 3RD PLACE

##### Tequila Barrel Smoked Lime Infused Finishing Salt

Texas Salt Co.  
Daniel Almand  
206 Main St. Box 149  
Bandera, Texas 78003  
(830) 314-2225  
sales@texassaltco.com  
www.TexasSaltCo.com

# 2024 Scovie Award Winners

## HOT SAUCE

### All Natural-Hot

## 1ST PLACE

### Arbol Serrano

Savir Foods  
Josue Rivas  
PO BOX 200383  
Austin, Texas 78720  
taste@savirfoods.com  
www.savirfoods.com

## 2ND PLACE

### Spellbound

Knee Deep Blends, LLC  
Justin Drouant  
438 Hwy 1085  
Madisonville, LA 70447  
(225) 229-1668  
justin@kneedeepblends.com  
www.kneedeepblends.com

## 3RD PLACE

### Maletta's Serrano Ginger Garlic

Maletta's Craft Hot Sauce  
Bob Maletta  
136 S., 150 E.  
Valparaiso, Indiana 46383  
malettashotsauce@gmail.com  
malettashotsauce.com

## HOT SAUCE

### All Natural-Mild/Medium

## 1ST PLACE

### El Perro Afortunado

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

## 2ND PLACE

### Dirty Bird's Swett Sauce Original

Dirty Bird Sauce LLC  
Carrie Swett  
PO Box 29  
Lake Worth Beach, FL 33460  
dirtybirdsauce@gmail.com  
www.dirtybirdsauce.com

## 3RD PLACE

### The Road Dawg

Sauce Leopard  
Shaun Goodwin  
4800 Dahlia St. Ste E3  
Denver, CO 80216  
sauceleopard@gmail.com  
www.sauceleopard.com

## HOT SAUCE

### All Natural-XXX Hot

## 1ST PLACE

### Last Dab Apollo

PuckerButt Pepper Company  
Ed Currie  
237 Main St  
Ft Mill, SC 29715  
(803) 802-9593  
smokined@puckerbuttpeppercompany.com  
www.puckerbuttpeppercompany.com

## 2ND PLACE

### Datil Bite

El Fuego Pepper Sauce  
Erin Keedy  
1301 Fraser st. #105  
Bellingham, Wa 98229  
erin@elfuegosauce.com  
elfuegosauce.com

## 3RD PLACE

### Carnival of Carnage

13 Angry Scorpions  
Patrick Beresford  
10 Ganton Court  
Alexandra Hills, QLD 4161 Australia  
13angryscorpions@gmail.com  
www.13angryscorpions.com

## HOT SAUCE

### Fruit-Hot

## 1ST PLACE AND TIE FOR GRAND PRIZE TASTING

### FLAMBEAU FIYA Caribbean Creole

Bayou Gotham  
Scott Bellina  
PO Box 3244  
New York, NY 10008  
(917) 991-9428  
scotty@bayougotham.com  
www.bayougotham.com

## 2ND PLACE

### Screaming Banshee

Flash Point Sauces, LLC  
Anthony Spivey  
157 McKnitt Place  
Garner, NC 27529  
(919) 622-2561  
tony@fpsauces.com  
www.flashpointsauces.com

## 3RD PLACE

### Weak Knees Strawberry Hot Sauce

Bushwick Kitchen  
Taylor DeVries  
1027 33rd Street NW Suite 250  
Washington, D.C. 20007  
(347) 762-7269  
tdevries@blazepr.com  
www.bushwickkitchen.com

## HOT SAUCE

### Fruit-Mild/Medium

## 1ST PLACE

### Blueberry Sweetgrass Hot Sauce

Sakari Farms  
Sam Schreiner  
65060 Highway 20  
Bend, OR 97703  
(541) 647-9604  
sakarifarms@gmail.com  
www.sakarifarms.com

## 2ND PLACE

### Coconut Joe's Mango Datil Hot Sauce

Family Traditions Specialty Foods  
Scott Cupiccioiti  
1776 Heatherwood Dr.  
Saint Johns, Florida 32259  
scupiccioiti@familytraditionsspecialty-foods.com  
familytraditionsspecialtyfoods.com

## 3RD PLACE

### Witch Doctor

Villain Sauce Co.  
Chris Badanjak  
20 Evelyn Street  
Brantford, Ontario N3R 3G9 Canada  
chris@villainsauceco.ca  
www.villainsauceco.ca

## HOT SAUCE

### Fruit-XXX Hot

## 1ST PLACE

### Don't Fear the Reaper California Hot Sauce Solutions

Tina Barreto  
4093 Oceanside Blvd Suite H  
Oceanside, CA 92056  
(760) 385-8447  
Tina@californiahotsaucesolutions.com  
www.californiahotsaucesolutions.com

## 2ND PLACE

### Berry Inferno

Rose City Pepperheads  
Susan McCormick  
16285 SW 85th Ave. Ste 403  
Portland, Oregon 97224  
(503) 443-3873  
rosecitypepperheads@gmail.com  
www.rosecitypepperheads.com

## 3RD PLACE

### Grim Peacher

Flash Point Sauces, LLC  
Anthony Spivey  
157 McKnitt Place  
Garner, NC 27529  
(919) 622-2561  
tony@fpsauces.com  
www.flashpointsauces.com

## HOT SAUCE

### Habanero

## 1ST PLACE

### Danielle's Sauces Sweet Habanero Sauce

DANIELLE'S SAUCES  
Marc Caplan  
P.O. Box 763  
Lake Oswego, OR 97034  
marc@daniellessauces.com  
DaniellesSauces.com

## 1ST PLACE

### El Yucateco XXXTra Hot Habanero Hot Sauce

El Yucateco Hot Sauce  
Sara Flowers  
2198 Eidson Rd  
Eagle Pass, TX 78852  
(800) 725-7242  
sara@spin365marketing.com  
shopelyucateco.com

## 2ND PLACE

### Stellar Fuzz

Funky's Hot Sauce Factory  
Matthew Mini  
1330 Welling rd  
Bellingham, WA 98226  
matt@funkyshotsaucefactory.com  
www.funkyshotsaucefactory.com

## 3RD PLACE

### Parsnip Onion Hot Sauce Butterfly Bakery of Vermont

Claire Georges  
698 South Barre Rd  
Barre, VT 05641  
claire@butterflybakeryvt.com  
www.ButterflyBakeryVT.com

## HOT SAUCE

### Louisiana Style

## 1ST PLACE

### Trinidad Caribbean Pepper Sauce

TRINIDAD GOLD LLC  
Mary Jane Barnes  
3317 Royal Palm Drive  
Jacksonville Beach, FL 32250  
trinidad@bellsouth.net

## 2ND PLACE

### GATOR HAMMOCK GATOR SAUCE

Buddy Taylor  
PO BOX 360 15025 S STATE ROAD 29  
FELDA, FL 33930  
(863) 675-0687  
chilegator@yahoo.com  
www.gatorhammock.com

## 3RD PLACE

### RUBY REBELLE Bourbon Cayenne

Bayou Gotham  
Scott Bellina  
PO Box 3244  
New York, NY 10008  
(917) 991-9428  
scotty@bayougotham.com  
www.bayougotham.com

## HOT SAUCE

### Specialty Chile-Hot

## 1ST PLACE

### Hot Taco Hot Sauce

Christine's Salsa LLC  
Christine Nelson  
4773 Girl Scout Rd  
Edwardsville, IL 62025  
(618) 610-6305  
christine@salsaqueensalsa.com  
www.christinessalsa.com

## 2ND PLACE

### Fermented Garlic California Hot Sauce Solutions

Tim Paulman  
4093 Oceanside Blvd Suite H  
Oceanside, CA 92056  
(760) 385-8447  
Tina@californiahotsaucesolutions.com  
www.californiahotsaucesolutions.com

## 3RD PLACE

### Red Belly Hot Sauce

Green Belly Foods  
Charlie Stewart  
PO Box 1394  
Boulder, CO 80306  
charlie@greenbellyfoods.com  
www.GreenBellyFoods.com

## HOT SAUCE

### Specialty Chile-Mild/Medium

## 1ST PLACE

### Taceaux / Taco Sauce

Knee Deep Blends, LLC  
Justin Drouant  
438 Hwy 1085  
Madisonville, LA 70447  
(225) 229-1668  
justin@kneedeepblends.com  
www.kneedeepblends.com

## 2ND PLACE

Smokin Ed's Table Sauce  
Puckerbutt Pepper Company  
Ed Currie  
237 Main st  
Ft Mill, South Carolina 29715  
(803) 517-1089  
smokined@puckerbuttpeppercompany.com  
www.puckerbuttpeppercompany.com

## 3RD PLACE

### Chili Librae

Funky's Hot Sauce Factory  
Matthew Mini  
1330 Welling rd  
Bellingham, WA 98226  
matt@funkyshotsaucefactory.com  
www.funkyshotsaucefactory.com

## HOT SAUCE

### Specialty Chile-XXX Hot

## 1ST PLACE

### Chipotle Express

PuckerButt Pepper Company  
Ed Currie  
237 Main St  
Ft Mill, SC 29715  
(803) 802-9593  
smokined@puckerbuttpeppercompany.com  
www.puckerbuttpeppercompany.com

## 2ND PLACE

### Scarlet Reaper

Pup & The Pepper  
Ryan Hussey  
4441 Clover Drive  
Indianapolis, IN 46228  
(803) 802-9593  
rhussey@pupandthepepper.com  
www.pupandthepepper.com

## 3RD PLACE

### Sneaky Ghost

Rose City Pepperheads  
Susan McCormick  
16285 SW 85th Ave. Ste. 403  
Portland, Oregon 97224  
(503) 443-3873  
rosecitypepperheads@gmail.com  
www.rosecitypepperheads.com

## HOT SAUCE

### Unique-Hot

## 1ST PLACE

### Sonniger Süden

Tschida Tschili  
Jan Tschida  
Grabengasse 29  
Illmitz, Burgenland 7142  
office@tschidatschili.at  
www.tschidatschili.at

## 1ST PLACE

### Pieno Di Stelle

Funky's Hot Sauce Factory  
Matthew Mini  
1330 Welling rd  
Bellingham, WA 98226  
matt@funkyshotsaucefactory.com  
www.funkyshotsaucefactory.com

## 2ND PLACE

### Nectarine & Gin

Hot Sauce Hunters Australia  
Scott Lindridge  
26 steere rd  
York, Western Australia Australia 6302  
hotsaucehuntersaustralia@gmail.com  
http://www.hotsaucehuntersaustralia.com

## 3RD PLACE

### Horneado

Hamigos  
Benjamin Jacob  
2504 Beall St C  
Houston, TX 77008  
hola@hamigos.com  
www.Hamigos.com

## HOT SAUCE

### Unique-Mild/Medium

## 1ST PLACE AND TIE FOR GRAND PRIZE TASTING

Dirty Bird's Swett Sauce Original  
Dirty Bird Sauce LLC  
Carrie Swett  
PO Box 29  
Lake Worth Beach, FL 33460  
dirtybirdsauce@gmail.com  
www.dirtybirdsauce.com

## 2ND PLACE

### MOTHER-IN-LAWS SPIT

Volcano Johnny's, a division of  
Bodega Boys, Llc  
Gary Higginbotham  
1339 I Street  
Reedley, California 93654  
gary@volcanojohnnys.com  
www.volcanojohnnys.com

## 3RD PLACE

### Weak Knees Peach Hot Sauce

Bushwick Kitchen  
Taylor DeVries  
1027 33rd Street NW Suite 250  
Washington, D.C. 20007  
(347) 762-7269  
tdevries@blazepr.com  
www.bushwickkitchen.com

## HOT SAUCE

### Unique-XXX Hot

1st Place  
Maletta's Mint Tekillya  
Maletta's Craft Hot Sauce  
Bob Maletta  
136 S., 150 E.  
Valparaiso, Indiana 46383  
malettashotsauce@gmail.com  
malettashotsauce.com

## 2ND PLACE

### Chipotle Express

PuckerButt Pepper Company  
Ed Currie  
237 Main St  
Ft Mill, SC 29715  
(803) 802-9593  
smokined@puckerbuttpeppercompany.com  
www.puckerbuttpeppercompany.com

## 3RD PLACE

### Midas Touch

Villain Sauce Co.  
Chris Badanjak  
20 Evelyn Street  
Brantford, Ontario N3R 3G9 Canada  
chris@villainsauceco.ca  
www.villainsauceco.ca

## 3RD PLACE

### Datil Bite

El Fuego Pepper Sauce  
Erin Keedy  
1301 Fraser st. #105  
Bellingham, Wa 98229  
erin@elfuegosauce.com  
elfuegosauce.com



# 2024 Scovie Award Winners

## HOT SAUCE

*Verde*

### 1ST PLACE

#### TOM'S HOT SAUCE - Evergreen

#### TOM'S HOT STUFF

Thomas Hlatky  
Ebentaler Straße 100  
Klagenfurt am Wörthersee, Kärnten  
9020 Austria  
office@tomshotstuff.at  
www.tomshotstuff.at

### 2ND PLACE

#### Green Canyon Fire-Roasted Verde

Bear River Bottling  
Jon Meyer  
309 East 2440 North  
Logan, UT 84341  
dr.scoville@bearriverbottling.com  
www.bearriverbottling.com

### 3RD PLACE

#### Padronero Moruga Verde

Padronero  
Tangor Tan  
İçmeler Mahallesi 1165 Sokak No:13  
İzmir, 35430 Turkey  
info@padronero.com  
www.padronero.com

## HOT SAUCE

*World Beat-Hot*

### 1ST PLACE

#### Thai'd Down

California Hot Sauce Solutions  
Tina Barreto  
4093 Oceanside Blvd Suite H  
Oceanside, CA 92056  
(760) 385-8447  
Tina@californiahotsaucesolutions.com  
www.californiahotsaucesolutions.com

### 2ND PLACE

#### Smokin Ed's East Coast Seafood Sauce

PuckerButt Pepper Company  
Ed Currie  
237 Main St  
ft mill, sc 29715  
(803) 802-9593  
smokined@puckerbuttpeppercompany.com  
www.puckerbuttpeppercompany.com

### 3RD PLACE

#### Red Belly Hot Sauce

Green Belly Foods  
Charlie Stewart  
PO Box 1394  
Boulder, CO 80306  
charlie@greenbellyfoods.com  
www.GreenBellyFoods.com

### 3RD PLACE

#### Shinigami

Mythos Sauce Co  
Zachary Mason  
7942 Greystone St  
Overland Park, Kansas 66204  
mythosauceco@gmail.com  
www.mythosauceco.com

## HOT SAUCE

*World Beat-Mild/Medium*

### 1ST PLACE

#### Year of the Dog

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

### 2ND PLACE

#### ZING DYNASTY Sichuan Habanero

Bayou Gotham  
Scott Bellina  
PO Box 3244  
New York, NY 10008  
(917) 991-9428  
scotty@bayougotham.com  
www.bayougotham.com

### 3RD PLACE

#### CHOW WOW! - Hot Sauce

TOM'S HOT STUFF  
Thomas Hlatky  
Ebentaler Straße 100  
Klagenfurt am Wörthersee, Kärnten  
9020 Austria  
office@tomshotstuff.at  
www.tomshotstuff.at

## HOT SAUCE

*World Beat-XXX Hot*

### 1ST PLACE

#### Berry Inferno

Rose City Pepperheads  
Susan McCormick  
16285 SW 85th Ave. Ste 403  
Portland, Oregon 97224  
(503) 443-3873  
rosecitypepperheads@gmail.com  
www.rosecitypepperheads.com

### 2ND PLACE

#### Smokin Ed's Dumpling Sauce

PuckerButt Pepper Company  
Ed Currie  
237 Main St  
Ft Mill, SC 29715  
(803) 802-9593  
smokined@puckerbuttpeppercompany.com  
www.puckerbuttpeppercompany.com

### 3RD PLACE

#### Sneaky Ghost

Rose City Pepperheads  
Susan McCormick  
16285 SW 85th Ave. Ste. 403  
Portland, Oregon 97224  
(503) 443-3873  
rosecitypepperheads@gmail.com  
www.rosecitypepperheads.com

## KID FRIENDLY

*Barbecue Sauce*

### 1ST PLACE

#### Jumpin' Jack's Original Mild BBQ Sauce

Deep Fork Foods  
Cyndi Stewart  
3099 Herrick Road  
Beggs, OK 74421  
(918) 261-7569  
cstewart@deepforkfoods.com  
www.deepforkfoods.com

## 2ND PLACE

#### Peruvian Gold Grilling Sauce

TRINIDAD GOLD LLC  
Mary Jane Barnes  
3317 Royal Palm Drive  
Jacksonville Beach, FL 32250  
trinidad@bellsouth.net

### 3RD PLACE

#### Fessler's BBQ Sauce

Fessler's Sauces  
Julie Fessler  
8930 N Christine Dr.  
Brighton, MI 48114  
julie@fesslersauces.com  
fesslersauces.com

## KID FRIENDLY

*Not so Hot Sauce*

### 1ST PLACE

#### Mikey V's Zing

Mikey V's Foods  
Mikey V  
112 W 8th Street  
Georgetown, TX 78626  
info@mikeyvsfoods.com  
www.mikeyvsfoods.com

### 2ND PLACE

#### Smoked Garlic Chilli Sauce

Old Bones Chilli Co  
John Velarde  
26919 Glenfield Hollow Lane  
Cypress, Texas 77433  
(832) 773-0001  
hello@oldboneschillico.com  
www.oldboneschillico.com

### 3RD PLACE

#### Honey Mango Habanero

Sauce  
Edward Stankiewicz  
(407) 476-8896  
admin@stankyllc.com  
www.stankysauce.com

## KID FRIENDLY

*Sweets*

### 1ST PLACE

#### Pecan Kettle Crunch

Deep Fork Foods  
Cyndi Stewart  
3099 Herrick Road  
Beggs, OK 74421  
(918) 261-7569  
cstewart@deepforkfoods.com  
www.deepforkfoods.com

### 2ND PLACE

#### Mint Chocolate Chip Truffle

Sweet Santa Fe, LLC  
Cindy Smiles  
8380 Cerrillos Rd #414  
Santa Fe, New Mexico 87507  
(505) 428-0012  
sweetsantafechocolate@gmail.com  
sweetsantafe.com

### 3RD PLACE

#### Jumpin' Jack's Honey Pecan Crunch

Deep Fork Foods  
Cyndi Stewart  
3099 Herrick Road  
Beggs, OK 74421  
(918) 261-7569  
cstewart@deepforkfoods.com  
www.deepforkfoods.com

## KID FRIENDLY

*Table Condiments*

### 1ST PLACE

#### BB's Zesty Lemon Pepper Season All

BB's Season All, LLC  
Billy Brown  
127 Stone Street  
Forney, Texas Forney  
browbilly2004@yahoo.com  
www.bbsseasonall.etsy.com

### 2ND PLACE

Honey Chipotle  
Red Beard Seasonings  
Brad Polachek  
PO Box 42  
Willard, Ohio 44890  
info@redbeardseasonings.com  
www.redbeardseasonings.com

### 3RD PLACE

#### BBQ Rub

Red Beard Seasonings  
Brad Polachek  
PO Box 42  
Willard, Ohio 44890  
info@redbeardseasonings.com  
www.redbeardseasonings.com

## KID FRIENDLY

*Unique*

### 1ST PLACE

#### Jumpin' Jack's Cranberry Salsa

Deep Fork Foods  
Cyndi Stewart  
3099 Herrick Road  
Beggs, OK 74421  
(918) 261-7569  
cstewart@deepforkfoods.com  
www.deepforkfoods.com

### 2ND PLACE

#### Texuela Salsa Original

Texuela Salsa LLC  
Susanna Guerrini  
3913 Morningside Drive  
Plano, TX 75093  
(972) 898-2504  
texuelasalsa@gmail.com  
www.texuelasalsa.com

### 3RD PLACE

#### That's What Shishito Said

Down to Ferment  
Sean Kirkpatrick  
4093 Oceanside Blvd Unit J  
Oceanside, CA 92056  
sean@down2ferment.com  
www.down2ferment.com

## PREPARED SAUCE

*Green Chile*

### 1ST PLACE

#### Smokin Ed's Verde Sauce

Puckerbutt Pepper Company  
Ed Currie  
237 Main St  
Ft Mill, SC 29715  
(803) 802-9593  
smokined@puckerbuttpeppercompany.com  
www.puckerbuttpeppercompany.com

### 2ND PLACE

#### Jalapeno & Garlic Sauce

Old Bones Chilli Co  
John Velarde  
26919 Glenfield Hollow Lane  
Cypress, Texas 77433  
(832) 773-0001  
hello@oldboneschillico.com  
www.oldboneschillico.com

## 3RD PLACE

#### 1849 Chile Verde Salsa

Golden West Specialty Foods  
Lawrence Ames  
300 Industrial Way  
Brisbane, CA 94004  
(415) 657-0123  
lca@gwsfoods.com  
www.gwsfoods.com

## PREPARED SAUCE

*Pasta Sauce*

### 1ST PLACE

#### Rhed's Crazy Bird Sriracha

Rhed's Hot Sauce  
Deja Hart  
10 Sims Ave.  
Providence, RI 02909  
rhedsri@gmail.com  
www.rhedshotsauce.com

### 2ND PLACE

#### Arriabbiata Sauce

Patter Fam Sauces  
Sam Peters  
8019 Hayport Rd  
Wheelersburg, OH 45694  
(740) 352-2008  
patterfamsauce@yahoo.com  
www.patterfamsauces.com

### 3RD PLACE

#### Nonna Mariantonia Arrabbiata

Aiello Italian Specialties  
Tommaso Aiello  
taiello1991@gmail.com  
www.aielloitalianspecialties.com

## PREPARED SAUCE

*Red Chile*

### 1ST PLACE

#### Colorado Red Extreme

Colorful Colorado Creations  
Derek Nykamp  
1767 Valency Dr  
Loveland, CO 80537  
derekdnykamp@gmail.com  
www.colorado-hot-sauce.com

### 2ND PLACE

#### #56 Smokey Red Pepper Chipotle Sauce

Caulfield Provision Company  
Connie Caulfield  
P O Box 61505  
Potomac, Md 20854  
(443) 672-8237  
connie@caulfieldprovisioncompany.com  
www.caulfieldprovisioncompany.com

### 3RD PLACE

#### Rhed's Crazy Bird Sriracha

Rhed's Hot Sauce  
Deja Hart  
10 Sims Ave.  
Providence, RI 02909  
rhedsri@gmail.com  
www.rhedshotsauce.com

## PREPARED SAUCE

*Stir-Fry Sauce*

### 1ST PLACE

#### VOLCANO JOHNNY'S CHIPOTLE HOISIN SAUCE

Volcano Johnny's, a division of  
Bodega Boys, LLC  
Gary Higginbotham  
1339 I Street  
Reedley, California 93654  
gary@volcanojohnnys.com  
www.volcanojohnnys.com

### 2ND PLACE

#### Ginger Garlic Mombo Sauce

Galloway Gourmet Foods  
Sammie Galloway  
8480 Carambola Way  
Elk Grove, CA 95757  
sammie@thesauces.com  
www.TheSauces.com

### 3RD PLACE

#### Spicy Orange Glaze

Patter Fam Sauces  
Sam Peters  
8019 Hayport Rd  
Wheelersburg, OH 45694  
(740) 352-2008  
patterfamsauce@yahoo.com  
www.patterfamsauces.com

## PREPARED SAUCE

*Unique*

### 1ST PLACE

#### BABY OUT SAUCE

Baby Out Sauce  
BO BODENSTINE  
91 WOLF CREEK DR  
WENDELL, NC 27591  
(919) 810-5305  
babyout21@gmail.com  
www.babyoutsauce.com

### 2ND PLACE

#### Riptide Spice House Hola Aloha Marinade & Sauce

Riptide Spice House  
Sue Lucero  
PO Box 370  
Dona Ana, New Mexico 88032  
hawaiianriptide@gmail.com  
RiptideSpiceHouse.com

### 3RD PLACE

#### Riptide Spice House Aloha Roja Marinade & Sauce

Riptide Spice House  
Sue Lucero  
PO Box 370  
Dona Ana, New Mexico 88032  
hawaiianriptide@gmail.com  
RiptideSpiceHouse.com

## PROCESSED SALSA

*All Natural*

### 1ST PLACE

#### Salsa Lisa Chipotle

Salsa Lisa  
Lisa Nicholson  
650 Pelham Boulevard 800  
St. Paul, MN 55114  
(651) 644-4381  
lisa@salsalisa.com  
www.salsalisa.com

# 2024 Scovie Award Winners

## 2ND PLACE

### Salsa Lisa Mild

Salsa Lisa  
Lisa Nicholson  
650 Pelham Boulevard 800  
St. Paul, MN 55114  
(651) 644-4381  
lisa@salsalisa.com  
www.salsalisa.com

## 3RD PLACE

### Fessler's Peach Salsa

Fessler's Sauces  
Julie Fessler  
8930 N Christine Dr.  
Brighton, MI 48114  
julie@fesslersauces.com  
fesslersauces.com

## PROCESSED SALSA

### Fruit

## 1ST PLACE

### Jumpin' Jack's Cranberry Salsa

Deep Fork Foods  
Cyndi Stewart  
3099 Herrick Road  
Beggs, OK 74421  
(918) 261-7569  
cstewart@deepforkfoods.com  
www.deepforkfoods.com

## 2ND PLACE

### Salsa Lisa Pineapple Ginger

Salsa Lisa  
Lisa Nicholson  
650 Pelham Boulevard 800  
St. Paul, MN 55114  
(651) 644-4381  
lisa@salsalisa.com  
www.salsalisa.com

## 3RD PLACE

### La Posta Green Chile Peach Salsa

La Posta Chile Company  
Jerean Hutchinson  
1447 Certified Place Ste B3  
Las Cruces, NM 88007  
jerean@laposta-de-mesilla.com  
www.lapostachileco.com  
Processed Salsa

## HABANERO

### 1st Place

### Black Market Salsa Belligerent Batch

Black Market Salsa  
Mike Greiner  
901 Los Arboles Ave NW  
Albuquerque, NM 87107  
(505) 750-8450  
mike@blackmarketsalsa.com  
www.blackmarketsalsa.com

## 2ND PLACE

### Sweet Kickin Salsa Spicy Habanero

Sweet Kickin Salsa LLC  
John Surface  
32806 E Pink Hill Rd  
Grain Valley, Mo 64029  
sweetkickinsalsa@yahoo.com  
www.sweetkickinsalsa.com

## 3RD PLACE

### Habanero Peach

Caribbean Heat  
Joe Singh  
1915 Ulysses st NE  
Minneapolis, Minnesota 55418  
singhsheat@gmail.com

## PROCESSED SALSA

### Hot

## 1ST PLACE

### Riptide Spice House

Orale! Salsa - Hot  
Riptide Spice House  
Sue Lucero  
PO Box 370  
Dona Ana, New Mexico 88032  
hawaiianriptide@gmail.com  
RiptideSpiceHouse.com

## 2ND PLACE

### Black Market Salsa Original

Black Market Salsa  
Mike Greiner  
901 Los Arboles Ave NW  
Albuquerque, NM 87107  
(505) 750-8450  
mike@blackmarketsalsa.com  
www.blackmarketsalsa.com

## 2ND PLACE

### Sam's Tulsa Salsa - Smokey Hot

Sam's Tulsa Salsa  
Sam & Melissa Wayt  
8186 E 44th St.  
Tulsa, OK 74145  
tulsasalsa@outlook.com  
tulsasalsa.com

## 3RD PLACE

### Hot Taco Salsa

Christine's Salsa LLC  
Christine Nelson  
4773 Girl Scout Rd  
Edwardsville, IL 62025  
(618) 610-6305  
christine@salsaqueensalsa.com  
www.christinessalsa.com

## PROCESSED SALSA

### Medium

## 1ST PLACE

### Pokon Lava

Itnom, S.A.  
Cristian Monterroso  
11 Avenida A 32-02 zona 5  
Guatemala, Guatemala 01005  
(502) 421-0291  
cmonterroso@pokonlava.com  
www.pokonlava.com

## 2ND PLACE

### Salsa Lisa Medium

Salsa Lisa  
Lisa Nicholson  
650 Pelham Boulevard 800  
St. Paul, MN 55114  
(651) 644-4381  
lisa@salsalisa.com  
www.salsalisa.com

## 2ND PLACE

### Riptide Spice House

Orale! Salsa - Medium  
Riptide Spice House  
Sue Lucero  
PO Box 370  
Dona Ana, New Mexico 88032  
hawaiianriptide@gmail.com  
RiptideSpiceHouse.com

## 3RD PLACE

### Sweet Kickin Salsa Medium

Sweet Kickin Salsa LLC  
John Surface  
32806 E Pink Hill Rd  
Grain Valley, Mo 64029  
sweetkickinsalsa@yahoo.com  
www.sweetkickinsalsa.com

## PROCESSED SALSA

### Mild

## 1ST PLACE

### Salsa Lisa Mild

Salsa Lisa  
Lisa Nicholson  
650 Pelham Boulevard 800  
St. Paul, MN 55114  
(651) 644-4381  
lisa@salsalisa.com  
www.salsalisa.com

## 2ND PLACE

### Sam's Tulsa Salsa - Smokey Mild

Sam's Tulsa Salsa  
Sam & Melissa Wayt  
8186 E 44th St.  
Tulsa, OK 74145  
tulsasalsa@outlook.com  
tulsasalsa.com

## 3RD PLACE

### Totec's Tears

Harmacy Hot Sauce Co.  
Homero Gonzalez  
503 W Spring St  
Cookeville, TN 38501  
homero@harmacyhotsauce.com  
www.harmacyhotsauce.com

## PROCESSED SALSA

### Specialty Chile

## 1ST PLACE

### Hot Taco Salsa

Christine's Salsa LLC  
Christine Nelson  
4773 Girl Scout Rd  
Edwardsville, IL 62025  
(618) 610-6305  
christine@salsaqueensalsa.com  
www.christinessalsa.com

## 2ND PLACE

### Salsa Lisa Chipotle

Salsa Lisa  
Lisa Nicholson  
650 Pelham Boulevard 800  
St. Paul, MN 55114  
(651) 644-4381  
lisa@salsalisa.com  
www.salsalisa.com

## 3RD PLACE

### Old Florida Style Datil Pepper Salsa and Condiment

Old Florida Style Foods  
John and Rhonda Maloughney  
2920 Vista Palm Drive  
Edgewater, Florida 32141  
info@madjohnsfood.com  
www.madjohnsfood.com

## PROCESSED SALSA

### Unique

## 1ST PLACE

### Big Dill Pickle Salsa

Caribbean Heat  
Joe Singh  
1915 Ulysses st NE  
Minneapolis, Minnesota 55418  
singhsheat@gmail.com

## 2ND PLACE

### Mikey V's Smoked Bacon Salsa

Mikey V's Foods  
Mikey V  
112 W 8th Street  
Georgetown, TX 78626  
info@mikeyvsfoods.com  
www.mikeyvsfoods.com

## 3RD PLACE

### Black Market Salsa Forbidden Batch

Black Market Salsa  
Mike Greiner  
901 Los Arboles Ave NW  
Albuquerque, NM 87107  
(505) 750-8450  
mike@blackmarketsalsa.com  
www.blackmarketsalsa.com

## PROCESSED SALSA

### Verde

## 1ST PLACE

### Hatch Green Corn Tamale Salsa

Caribbean Heat  
Joe Singh  
1915 Ulysses st NE  
Minneapolis, Minnesota 55418  
singhsheat@gmail.com

## 2ND PLACE

### Jumpin' Jack's Hot Pepper Butter

Deep Fork Foods  
Cyndi Stewart  
3099 Herrick Road  
Beggs, OK 74421  
(918) 261-7569  
cstewart@deepforkfoods.com  
www.deepforkfoods.com

## 3RD PLACE

### La Posta Christmas Salsa

La Posta Chile Company  
Jerean Hutchinson  
1447 Certified Place Ste B3  
Las Cruces, NM 88007  
jerean@laposta-de-mesilla.com  
www.lapostachileco.com

## PROCESSED SALSA

### XXX Hot

## 1ST PLACE

### 4 Alarm Salsa

Powerful Pepper Company LLC  
Jay Gleaton  
2140 Newmarket Pkwy SE STE 116  
Marietta, GA 30067  
jay@powerfulpepper.co  
powerfulpepper.co

## 2ND PLACE

### I Dare You Stupid Salsa

PuckerButt Pepper Company  
Ed Currie  
237 Main St  
Ft Mill, SC 29715  
(803) 802-9593  
smokined@puckerbuttpeppercompany.com  
www.puckerbuttpeppercompany.com

## 3RD PLACE

### El Pinto Scorpion Black Bean Salsa

El Pinto Foods  
Rachel Cordova  
10500 4th St NW  
Albuquerque, New Mexico 87114  
rachel@elpinto.com  
ElPintoCopacking.com

## SAVORY SNACKS

## 1ST PLACE

### Blackberry Balsamic Truffle

Sweet Santa Fe, LLC  
Cindy Smiles  
8380 Cerrillos Rd #414  
Santa Fe, New Mexico 87507  
(505) 428-0012  
sweetsantafechocolate@gmail.com  
sweetsantafe.com

## 2ND PLACE

### Lemon Lavender Truffle

Sweet Santa Fe, LLC  
Cindy Smiles  
8380 Cerrillos Rd #414  
Santa Fe, New Mexico 87507  
(505) 428-0012  
sweetsantafechocolate@gmail.com  
sweetsantafe.com

## 3RD PLACE

### Steak & Brisket Chips

Red Beard Seasonings  
Brad Polachek  
PO Box 42  
Willard, Ohio 44890  
info@redbeardseasonings.com  
www.redbeardseasonings.com

## SPICY SNACKS

### Cheese

## 1ST PLACE

### Cabot Pepper Jack Cheese

Cabot Creamery Cooperative  
Clay Whitney  
193 Home Farm Way  
Waitsfield, VT 05673  
cwhitney@cabotcheese.com  
www.cabotcreamery.com

## 2ND PLACE

### Cabot Horseradish Cheddar

Cabot Creamery Cooperative  
Clay Whitney  
193 Home Farm Way  
Waitsfield, VT 05673  
cwhitney@cabotcheese.com  
www.cabotcreamery.com

## 3RD PLACE

### Cabot Hot Buffalo Wing Cheddar

Cabot Creamery Cooperative  
Clay Whitney  
193 Home Farm Way  
Waitsfield, VT 05673  
cwhitney@cabotcheese.com  
www.cabotcreamery.com

## SPICY SNACKS

### Chips

## 1ST PLACE

### Burning Pain Habanero Chips

Puszta Peppers GmbH  
Andrea Arlt  
Forststraße 11  
Prutting, 83134  
info@puszta-peppers.de  
www.puszta-peppers.de

## 2ND PLACE

### Burning Pain Jalapeño Chips

Puszta Peppers GmbH  
Andrea Arlt  
Forststraße 11  
Prutting, 83134  
info@puszta-peppers.de  
www.puszta-peppers.de

## 3RD PLACE

### Mikey V's Chile Lime Gator Toes

Mikey V's Foods  
Mikey V  
112 W 8th Street  
Georgetown, TX 78626  
info@mikeyvsfoods.com  
www.mikeyvsfoods.com

## SPICY SNACKS

### Jerky

## 1ST PLACE

### Reaper Jerky

PuckerButt Pepper Company  
Ed Currie  
237 Main St  
Ft Mill, SC 29715  
(803) 802-9593  
smokined@puckerbuttpeppercompany.com  
www.puckerbuttpeppercompany.com

## 2ND PLACE

### Smokin Ed's Just Right Jerky

PuckerButt Pepper Company  
Ed Currie  
237 Main St  
Ft Mill, SC 29715  
(803) 802-9593  
smokined@puckerbuttpeppercompany.com  
www.puckerbuttpeppercompany.com

## 3RD PLACE

### Taos Hum Red Ghost Jerky

Taos Hum Make it Stop!  
Joe Marcoline  
710 d Paseo del Pueblo Sur  
Taos, Nm 87571  
taoshummakesitstop@gmail.com  
Taoshumhotsauce.com

## SPICY SNACKS

### Nuts

## 1ST PLACE

### Jalapeno Pecan Crunch

Deep Fork Foods  
Cyndi Stewart  
3099 Herrick Road  
Beggs, OK 74421  
(918) 261-7569  
cstewart@deepforkfoods.com  
www.deepforkfoods.com

## 2ND PLACE

### Chile Lemon Peanuts

Sweet Santa Fe, LLC  
Cindy Smiles  
8380 Cerrillos Rd #414  
Santa Fe, New Mexico 87507  
(505) 428-0012  
sweetsantafechocolate@gmail.com  
sweetsantafe.com



# 2024 Scovie Award Winners

## 3RD PLACE

### Jumpin' Jack's Hot Honey Pecans

Deep Fork Foods  
Cyndi Stewart  
3099 Herrick Road  
Beggs, OK 74421  
(918) 261-7569  
cstewart@deepforkfoods.com  
www.deepforkfoods.com

## SPICY SNACKS

### Unique

## 1ST PLACE

### GIN GINS® Crystallized Ginger

The Ginger People  
Kaetlynn Daoust  
215 Reindollar Ave  
Marina, CA 93933  
(800) 551-5284  
kdaoust@gingerpeople.com  
www.gingerpeople.com

## 2ND PLACE

### Mikey V's Chile Lime Gator Toes

Mikey V's Foods  
Mikey V  
112 W 8th Street  
Georgetown, TX 78626  
info@mikeyvsfoods.com  
www.mikeyvsfoods.com

## 3RD PLACE

### Jumpin' Jack's Spicy Fruit Chews Fuego/ Medium

Deep Fork Foods  
Cyndi Stewart  
3099 Herrick Road  
Beggs, OK 74421  
(918) 261-7569  
cstewart@deepforkfoods.com  
www.deepforkfoods.com

## SWEET HEAT

### Candy/Cakes/Pastries/ Cookies

## 1ST PLACE

### Green Chile Caramel Apple Pie

Sweet Santa Fe, LLC  
Cindy Smiles  
8380 Cerrillos Rd #414  
Santa Fe, New Mexico 87507  
(505) 428-0012  
sweetsantafechocolate@gmail.com  
sweetsantafe.com

## 2ND PLACE

### New Mexico Chile Fudge

Sweet Santa Fe, LLC  
Cindy Smiles  
8380 Cerrillos Rd #414  
Santa Fe, New Mexico 87507  
(505) 428-0012  
sweetsantafechocolate@gmail.com  
sweetsantafe.com

## 3RD PLACE

### Jumpin' Jack's Spicy Fruit Chews Caliente/Hot

Deep Fork Foods  
Cyndi Stewart  
3099 Herrick Road  
Beggs, OK 74421  
(918) 261-7569  
cstewart@deepforkfoods.com  
www.deepforkfoods.com

## SWEET HEAT

### Jams/Jellies-Hot

## 1ST PLACE

### Raspberry Habanero

Rose City Pepperheads  
Susan McCormick  
16285 SW 85th Ave. Ste 403  
Portland, Oregon 97224  
(503) 443-3873  
rosecitypepperheads@gmail.com  
www.rosecitypepperheads.com

## 2ND PLACE

### Texas Wild Fire Pepper Jelly

Rockin JR Ranch  
Everett Zies  
654 FM 1848  
Buffalo, TX 75831  
(903) 322-5274  
ray@rockinjr.com  
www.rockinjr.com

## 3RD PLACE

### Peach Fatalii Jam

Powerful Pepper Company LLC  
Jay Gleaton  
2140 Newmarket Pkwy SE STE 116  
Marietta, GA 30067  
jay@powerfulpepper.co  
powerfulpepper.co

## SWEET HEAT

### Jams/Jellies-Medium

## 1ST PLACE

### Cinnful Peach Habanero Jam

Fired Up Jellies and Jams  
Krista Daniel  
21 Long Acre Lane  
Carbondale, IL 62902  
(217) 502-4041  
firedupjelliesandjams@gmail.com  
www.firedupjandj.com

## 2ND PLACE

### Traverse Bay Farms Raspberry Jalapeno Jam

Traverse Bay Farms  
Andy LaPointe  
7053 S M 88 Hwy  
Bellaire, MI 49615  
lapointeandy@yahoo.com  
www.traversebayfarms.com

## 3RD PLACE

### Mango Habanero Jam

Rockin JR Ranch  
Everett Zies  
654 FM 1848  
Buffalo, TX 75831  
(903) 322-5274  
ray@rockinjr.com  
www.rockinjr.com

## SWEET HEAT

### Jams/Jellies-Mild

## 1ST PLACE

### Organic Ginger Spread

The Ginger People  
Kaetlynn Daoust  
215 Reindollar Ave  
Marina, CA 93933  
(800) 551-5284  
kdaoust@gingerpeople.com  
www.gingerpeople.com

## 2ND PLACE

### Hollerin' Huckleberry

Rose City Pepperheads  
Susan McCormick  
16285 SW 85th Ave. Ste 403  
Portland, Oregon 97224  
(503) 443-3873  
rosecitypepperheads@gmail.com  
www.rosecitypepperheads.com

## 3RD PLACE

### Crazy Cranberry

Rose City Pepperheads  
Susan McCormick  
16285 SW 85th Ave. Ste 403  
Portland, Oregon 97224  
(503) 443-3873  
rosecitypepperheads@gmail.com  
www.rosecitypepperheads.com

## SWEET HEAT

### Jams/Jellies-XXX Hot

## 1ST PLACE

### Berry Inferno

Rose City Pepperheads  
Susan McCormick  
16285 SW 85th Ave. Ste 403  
Portland, Oregon 97224  
(503) 443-3873  
rosecitypepperheads@gmail.com  
www.rosecitypepperheads.com

## 2ND PLACE

### Grimm Reaper

Rose City Pepperheads  
Susan McCormick  
16285 SW 85th Ave. Ste 403  
Portland, Oregon 97224  
(503) 443-3873  
rosecitypepperheads@gmail.com  
www.rosecitypepperheads.com

## 3RD PLACE

### Scorpion Sting

Rose City Pepperheads  
Susan McCormick  
16285 SW 85th Ave. Ste 403  
Portland, Oregon 97224  
(503) 443-3873  
rosecitypepperheads@gmail.com  
www.rosecitypepperheads.com

## SWEET HEAT

### Sweet Sauces

## 1ST PLACE

### Xocolatl Chocolate Sauce

Top Hat Company, Inc  
Marla Murray  
P.O. Box 66  
Wilmette, IL 60091  
marla@tophatcompany.com  
www.tophatcompany.com

## 2ND PLACE

### Blackberry Habanero

Rose City Pepperheads  
Susan McCormick  
16285 SW 85th Ave. Ste. 403  
Portland, Oregon 97224  
(503) 443-3873  
rosecitypepperheads@gmail.com  
www.rosecitypepperheads.com

## 3RD PLACE

### Bees Knees Spicy Honey

Bushwick Kitchen  
Taylor DeVries  
1027 33rd Street NW Suite 250  
Washington, D.C. 20007  
(347) 762-7269  
tdevries@blazepr.com  
www.bushwickkitchen.com

## SWEET HEAT

### Unique

## 1ST PLACE

### Enchanted Chile Bark

Sweet Santa Fe, LLC  
Cindy Smiles  
8380 Cerrillos Rd #414  
Santa Fe, New Mexico 87507  
(505) 428-0012  
sweetsantafechocolate@gmail.com  
sweetsantafe.com

## 2ND PLACE

### Süße Versuchung

Tschida Tschili  
Jan Tschida  
Grabengasse 29  
Illmitz, Burgenland 7142  
office@tschidatschili.at  
www.tschidatschili.at

## 3RD PLACE

### Berry Inferno

Rose City Pepperheads  
Susan McCormick  
16285 SW 85th Ave. Ste 403  
Portland, Oregon 97224  
(503) 443-3873  
rosecitypepperheads@gmail.com  
www.rosecitypepperheads.com

## WING SAUCE

### Fruit Based

## 1ST PLACE

### Raspberry Habanero

Rose City Pepperheads  
Susan McCormick  
16285 SW 85th Ave. Ste. 403  
Portland, Oregon 97224  
(503) 443-3873  
rosecitypepperheads@gmail.com  
www.rosecitypepperheads.com

## 2ND PLACE

### Tropical Storm

Knee Deep Blends, LLC  
Justin Drouant  
438 Hwy 1085  
Madisonville, LA 70447  
(225) 229-1668  
justin@kneedeepblends.com  
www.kneedeepblends.com

## 3RD PLACE

### VOLCANO JOHNNY'S WING SAUCE

Volcano Johnny's, a division of  
Bodega Boys, Llc  
Gary Higginbotham  
1339 I Street  
Reedley, California 93654  
gary@volcanojohnnys.com  
www.volcanojohnnys.com

## WING SAUCE

### Traditional-Hot

## 1ST PLACE

### Steamin' Steve's Sly Bird Wing Sauce

Steamin' Steve's LLC  
Steve Sudderth  
P. O. Box 305  
Alcoa, TN 37701  
info@steaminsteves.com  
www.steaminsteves.com

## 2ND PLACE

### Smoked Garlic Chili Sauce - Extra Hot

Old Bones Chili Co  
John Velarde  
26919 Glenfield Hollow Lane  
Cypress, Texas 77433  
(832) 773-0001  
hello@oldboneschillico.com  
www.oldboneschillico.com

## 3RD PLACE

### Ashes to Ashes, Dust to Dust

Patter Fam Sauces  
Sam Peters  
8019 Hayport Rd  
Wheelersburg, OH 45694  
(740) 352-2008  
patterfamsauce@yahoo.com  
www.patterfamsauces.com

## WING SAUCE

### Traditional-Mild/Medium

## 1ST PLACE

### My Dad's BBQ Spicy

My Dad's BBQ  
Danny Wilk  
675 Sapling Lane  
Deerfield, IL 60015  
(847) 780-6693  
danny@mydadsbbq.com  
www.mydadsbbq.com

## 2ND PLACE

### Buffalo Sauce

Old Bones Chili Co  
John Velarde  
26919 Glenfield Hollow Lane  
Cypress, Texas 77433  
(832) 773-0001  
hello@oldboneschillico.com  
www.oldboneschillico.com

## 3RD PLACE

### JACK'D UP HABANERO HOT SAUCE

Jack Astor's Bar and Grill  
Matt Golba  
5360 S Service Rd #200  
Burlington, Ontario Canada L7L 5L1  
(905) 681-2997  
mgolba@sircorp.com  
www.jackastors.com

## WING SAUCE

### Unique

## 1ST PLACE

### BABY OUT SAUCE

Baby Out Sauce  
BO BODENSTINE  
91 WOLF CREEK DR  
WENDELL, NC 27591  
(919) 810-5305  
babyout21@gmail.com  
www.babyoutsauce.com

## 2ND PLACE

### Jumpin' Jack's Hoppin' Habanero Sauce

Deep Fork Foods  
Cyndi Stewart  
3099 Herrick Road  
Beggs, OK 74421  
(918) 261-7569  
cstewart@deepforkfoods.com  
www.deepforkfoods.com

## 3RD PLACE

### Peri Peri

Old Bones Chili Co  
John Velarde  
26919 Glenfield Hollow Lane  
Cypress, Texas 77433  
(832) 773-0001  
hello@oldboneschillico.com  
www.oldboneschillico.com

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