

OFFICIAL 2023 SHOW PROGRAM

NATIONAL
FIERY FOODS
& **BBQ** SHOW

Dave's & Emily's Final Show!

The Show Will Go On With Mark!



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Mikey V's Foods is an award-winning, veteran owned, Texas-based food company aimed at offering high quality hot sauces, salsas, spicy pickles, and barbeque sauces, using only the freshest all-natural ingredients with no artificial preservatives. We view ourselves as partners with our clients, and our community.

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GEORGETOWN, TEXAS

Meet the New Producer



Mark Masker

In 2012, Mark Masker took a chance and submitted a how-to story on building a smoker out of a garbage can to Dave DeWitt for what is now Fiery Foods and Barbecue Central. It had a bit of a powersports influence to it, complete with a flame job painted on the outside. Dave was intrigued enough to run the story and later brought Mark out to the National Fiery Foods and Barbecue Show. Mark turned into a chilehead as soon as he got to the show and has

worked for and with Dave on a variety of projects ever since, including the show.

Mark eventually took over as the editor for Dave’s burn-blog.com. He dove into the worlds of spicy and barbecue with both feet, not only by cooking, but also by competing and judging. In 2023, Dave published Mark’s first food book, *Totally Pizza*.

As he takes over production of the show, he not only brings his love of chiles and barbecue into the mix, but also his considerable experience in powersports as a writer, editor, and working events. He started his powersports career as an associate editor in 2000. Mark has created editorial content on the motorcycle, automotive, and truck sides of that industry as well. His stories have run the gamut from interviews, product reviews, and buyers’ guides to event coverage and custom features.

Mark earned his B.A. from the School of Fine Arts at the University of Southern California.

After he signed the contract to purchase Sunbelt Show, Inc., Mark commented: “I’m honored to have been a part of such a successful show and to keep being a part of it. It’s a New Mexico institution and Sandia Resort & Casino is a great venue for it. I will not commit the crime of moving the show or changing the dates. I want our exhibitors, sponsors, partners, and attendees to keep enjoying everything we all love about the show.”



The National Fiery Foods & BBQ Show

is produced by Sunbelt Shows
PO Box 4980, Albuquerque NM 87196
Mark_Masker@yahoo.com
www.FieryFoodsShow.com

Fiery Foods Show Program

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34th Annual Fiery Foods & Barbecue Show EXHIBITOR BOOTH LAYOUT

THANK YOU TO OUR 2023 FIERY FOODS & BBQ SHOW
& SCOVIE AWARD SPONSORS!





Friday, March 4

11am: Show opens to trade only
4pm: Show opens to trade and general public
6pm: Showing of the film “Chiliheads,” Eagle Room
8pm: Show closes

Saturday, March 5

9am: Show opens to trade only
11am: 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 6

10am: Show opens to trade and general public
Noon-6pm: Grilling and Smoking Demos, Eagle Room Patio
6pm: Show closes

Sunbelt Shows, Inc. Websites

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



FieryFoodsShow.com



ScovieAwards.com



FieryFoodsCentral.com



Burn-Blog.com



Dave-DeWitt.com

Emily’s and My
Final Show

By Dave DeWitt

The current National Fiery Foods and Barbecue Show at Sandia Resort & Casino is our 34th annual event. As the founding producer of the show, I’m going to share some details of what it’s been like to produce a show that draws such huge crowds of chileheads. I’ve often said that managing the show is like being the mayor of a small city of 20,000 people for a weekend. But even mayors find it difficult to control every aspect of their cities.

Stormy Weather

Show producers are at the mercy of the weather, especially those brave souls who produce outdoor functions like wine festivals. Rain, high winds, and cold snaps can wreak havoc on such events. Early in my show production career I decided not to produce outdoor shows, and I never have. But even indoor events can be ruined if people cannot physically get to the venue. That happened to me in El Paso when I was producing a Custom Van and Truck Show at the Civic Center in November. A freak snow storm dumped a foot of snow on the city as the show opened on a Friday, and the Interstate highways were all closed. My attendance was fifteen paid customers, and I lost five thousand dollars in cash and all the expected attendance revenue.

Since that time, a major boon to show producers has been the establishment of show interruption and cancellation insurance, which saved the fifth annual Florida Fiery Foods Show at the Tampa Convention Center in 2011. Hurricane Irene brushed the city and panicked the populace, severely reducing the attendance at our event. I had taken out an interruption policy and filed a claim after the show. The insurance company promptly settled the claim for the amount I requested, and the show was profitable despite the bad weather.

Did I buy an interruption policy for this show? As Sarah Palin would say, “You betcha.”

Obstreperous Exhibitors

Because they pay us money to display their products in our show, sometimes exhibitors think this gives them a special status, one that allows them to ignore the rules of the show. During one show, an exhibitor named “George” decided that he could bypass the rules about sampling his products. We do not allow common bowls of chips that the public can access at will. This is because of contamination possibilities—one person can contaminate a bowl of chips with a single touch. So to taste a chip with salsa, the exhibitor, wearing gloves or using tongs, places a chip in a plastic or paper cup, then spoons some salsa over it. He or she then hands the cup to the customer. There is no contamination because only one customer touches the chip with fingers. George ignored this procedure and had a bowl of chips and a bowl of salsa on his table, not only encouraging any customer to pick up a chip or chips, but possibly allowing “double dipping,” whereby a person dips a chip into the salsa, takes a bite, and then redips it into the same bowl—an obviously unsanitary procedure.

continued on next page...

George was warned several times by members of our staff, but refused to comply. Finally, as the senior show producer, I had to go speak with him. He complained about the rules and leaned on our friendship. That didn't work, so I had to get tough—this was a health issue—and told him to obey the rules or security personnel would dismantle his booth and throw him out of the show with no refund. He finally complied and that was his last show with us.

And how often does a male show producer have to order a female exhibitor to cover her breasts? Yes, it really happened. I've long since forgotten her name—let's call her 'Mimi.' She was a pleasant, good-looking, well-endowed woman in her mid to late '40s selling spicy confections while wearing a blouse so low-cut that her nipples were partially exposed. Mimi had a lot of male customers but complaints came in from female exhibitors and she was not paying any attention to warnings from Emily. I had to go speak with her. I tried to be tactful and suggested that she wear a sweater. She refused.

"Cover your boobs or you're out of the show," I told her. Finally, Mimi's adult daughter intervened and the crisis ended. Needless to say, my niece and my wife teased me endlessly about the "boob incident." At least I had kept myself abreast of the situation.

Inebriation Incidents

There is virtually no way for a show producer to control the amount of alcohol consumed by attendees at a show. We depend upon the servers to take care and cut off the people who are obviously intoxicated, but they are not perfect and accidents happen. The results are inevitably unpleasant. One thing that a food show does not need is projectile vomiting. It has occurred at our show, but that was in the early days at the Convention Center. Other alcohol-related incidents we try to avoid are fistfights and people passing out and collapsing on the floor. Calls to 911 to rescue unconscious partiers are rare, but they have happened. One reason that the drinks are so expensive at a show is to prevent over-indulgence and we have noticed fewer incidences of drunkenness in recent years.

Show Crimes

We have had to deal with faked tickets and comps, people sneaking into the shows, and a few cases of outright theft. By switching to four-color complimentary tickets printed on both sides, we have eliminated the faked tickets, but occasionally we have to stop people from hawking real comps outside the show. How do they get the real comps? Well, we give out hundred and hundreds of real comps to exhibitors and sponsors, so some will inevitably fall into the wrong hands.

One year a jewelry exhibitor had more than \$5,000 worth of silver stolen after hours from a glass case, but the perpetrator was caught and convicted and most of the merchandise was recovered. Thieves forget: our show is held at a *casino*—there are cameras everywhere except in the rest rooms. Most of the security guards at Sandia are former detectives. And exhibitors should know better than to leave bank bags lying around in plain sight, but then again, people are sometimes careless. For some unknown reason, despite the crowds, we had never had a report of pickpocketing. As far as sneaking into the show goes, try it and see what happens.

The Most Challenging Guest Chef

That would be Chef Paul Prudhomme. I should point out that this happened in the old days when Chef Paul must have weighed 400 pounds or more. He spent most of his time in a wheelchair—he could walk, but not climb steps. So how could we get him on stage? Well, I had to arrange for a Small Mini Mobile Jib Crane with Wheels. He had a special harness, so we attached a line to it and winched him up onto the stage to the applause of a record crowd at the Convention Center. I had to leave the stage area to take care of some emergency, so I missed him making gumbo. Good thing, because he had brought his own propane tanks and proceeded to cook over an huge open flame, which violated the fire regulations. The entire show could have been shut down and the hall evacuated. But we got lucky and fed about 500 people. The show must go on!

Our Most Successful Exhibitor

We make no promises about exhibitors getting wealthy at our shows. We do promise huge crowds and the rest is up to the sales talents of those who taste and sell their products. The saga of Garden Fresh Salsa began when I got a call from Jack Aronson, who owned a small restaurant outside of Detroit. He told me that everyone loved his fresh salsa, and he wanted to see if he could market it and sell it. Could he exhibit it for tasting purposes only at our show and judge the response? Of course, I said. This led to a remarkable run for Jack, as Garden Fresh became the top fresh salsa sold in the U.S.A.

Between 2003 and 2015, Garden Fresh Salsa exhibited at every one of our shows and won an astonishing 258 Scovie Awards. In 2014 Jack turned down a huge offer from Pepsico to buy his company. The reason? They were going to shut down his factory, move production to Virginia, and put 300 people out of work. These were his loyal employees and he couldn't do that to them. A year later, he did sell the company to Campbell Soup for a quarter of a billion dollars, but they kept his factory open and all his employees. Before he closed the deal, he called me and apologized for not being able to exhibit with us anymore because of the pending sale! It's because of wonderful people like Jack that we're still in business after 34 years of Fiery Foods Show production!

Back to the Future!

Both Emily and I are retiring for producing shows. Emily is starting her own business of manufacturing custom imprinted items, and I will continue writing books. I must say that I've enjoyed my 50 years of producing shows, but "all good things..." Thanks to everyone who has stood with us over the 34 years, from myself, Mary Jane, and Emily. And please be nice to your new show producer, Mark Masker!





Guest Chef Dr. BBQ To Demo New Rub Lineup

Ray Lampe, AKA Dr. BBQ, has been cooking over live for for 40 years and is putting all that experience into his new line of "Hall of Fame Rubs" that are new for 2023 and being introduced at The Fiery Foods show. Ray will be doing continuous demos of these rubs on the Eagle Room Patio during Saturday and Sunday. These unique blends are great for everyday cooking and of course they are best used when cooking outdoors. Look for them soon at your favorite specialty store and online at Ray's website DRBBQ.COM.



RAY LAMPE "DR. BBQ"

www.drbbq.com

Instagram @realdrbq

Twitter @drbbq

Facebook Ray Lampe and Dr. BBQ

Ray Lampe grew up in Chicago and after high school spent 25 years in the family trucking business. In 2000 the trucking business had run its course, and it was time for Ray to try something new. He had been participating in BBQ cookoffs as a hobby since 1982, so he decided to take a leap and turn his hobby into a career. In 2000 Ray moved to Florida and began his career as an outdoor cooking expert. In Spring of 2023 ray is introducing his new lineup of "Hall Of Fame BBQ Rubs"

- In 2014 Ray Lampe was inducted into the BBQ Hall of Fame
- Ray has written nine cookbooks including "The NFL Gameday Cookbook"
- He's an expert Judge on the Food Network's "Firemasters"
- He's a spokesman for the National Turkey Federation
- He's an expert guest on the Home Shopping Network
- He's an expert judge on the Food Networks "Chopped"
- He's an expert judge on "Smoked"
- He's a featured Pro-Chef on NBC's "Food Fighters"
- He's an expert Judge on the Travel Channel's "American Grilled"
- He's a contestant on the Food Networks "Chopped Grillmasters"
- He's featured on the Food Network's "Best Thing I Ever Ate"
- He's an expert judge on the Food Networks "Tailgate Warriors with Guy Fieri"
- He's been a spokesman for the Big Green Egg Grill
- He's been a spokesman for Cabo Wabo Tequila
- He's been a spokesman for the Kansas City Steak Company
- He's been a spokesman for The National Pork Board
- He served as Executive Chef at Justin Timberlake's Southern Hospitality BBQ in NYC
- He's cooked in over 300 BBQ contests and won over 300 awards

Dr, BBQ has appeared on:

- Food Network
- The Talk on CBS
- E! News
- HGTV
- The NFL Network
- The Discovery Channel
- The Howard Stern Show
- Martha Stewart Living on Sirius
- Lots of local TV around the country

Dr. BBQ has been featured in:

- Sports Illustrated
- People Magazine
- Food & Wine Magazine
- Playboy Magazine
- The Wall Street Journal
- The Tampa Tribune
- Chile Pepper Magazine
- Men's Journal Magazine
- Maxim Magazine

FLANK STEAK, PEPPER, AND ONION SANDWICH

By Ray Lampe, Dr. BBQ

This sandwich will remind you of the sausage, peppers, and onions at the state fair, but with the tasty flank steak subbing for the sausage it's kind of like an Italian Fajita Hoagie! Dr. BBQ's Hall of Fame Rubs are available through DRBBQ.COM

1-pound thin sliced flank steak

Olive oil

Dr. BBQ's Italian Beef Seasoning

2 medium bell peppers, halved and thinly sliced

1 medium red onion, halved and thinly sliced

Shredded Parmesan Cheese

4 hoagie rolls, split

In a medium bowl, toss the steak with a little bit of oil, then season liberally with "Dr. BBQ's Italian Beef Seasoning". Set aside.

In another medium bowl, toss the peppers and onion with a little bit of oil, then season liberally with "Dr. BBQ's Italian Beef Seasoning". Set aside.

Prepare the griddle to cook at medium high heat. Add some oil to the griddle, then add the steak. Cook quickly, tossing and separating it for just a few minutes until it's cooked to a medium-rare doneness. Remove to a plate and set aside.

Oil the griddle again and add the peppers and onions. Cook, tossing and separating until the peppers and onion are cooked but still a bit crunchy, about 5 minutes. Add the steak back to the griddle and toss everything together. Taste and add more "Dr. BBQ's Italian Beef Seasoning" if needed. Divide the steak, pepper, onion mixture evenly among the hoagie rolls. Top each with a generous amount of the parmesan cheese and serve immediately.



HOT THIGHS AND CHEESY GRITS

By Ray Lampe, Dr. BBQ

Makes 4 servings

This dish is a tasty combination of Nashville Style Hot Chicken with cool Southern Style Cheesy Grits. Feel free to substitute chicken wings for the thighs if your guests don't mind digging in, and if I'm coming over, please serve this with some ice cold beer. Dr. BBQ's Hall of Fame Rubs are available through DRBBQ.COM

Thighs

6 large boneless skinless chicken thighs

Olive oil

Dr. BBQ's Hot Chicken Rub

Grits

4 cups chicken broth

1 cup quick cooking grits

2 cups shredded sharp cheddar cheese

4 tablespoons butter

1 teaspoon salt

1/2 teaspoon black pepper

French Fried Onions for garnish (Optional)

Prepare the grill or griddle to cook direct over medium heat. Open the thighs if they are rolled up and brush them on all sides with the oil. Season liberally on all sides with Dr. BBQ's Hot Chicken Rub then set aside. Meanwhile make the grits. In a medium sauce pan over medium high heat bring the broth to a boil, then whisk in the grits. Add the salt and pepper. Continue whisking and cooking at a medium boil until the grits are thickened, about 6 minutes. Add the butter and cheese and remove from the heat. Mix until the butter and cheese are both melted and mixed in.

Oil the griddle if using and place the thighs directly on the cooking surface. Cook, flipping occasionally until the thighs are golden brown and cooked to an internal temp of 175°. Remove to a plate and tent loosely with foil. Let rest for 5 minutes. Meanwhile slice all of the chicken thighs 1/2" thick.

To serve, scoop the grits into 6 shallow bowls, then top each with an equal amount of the chicken. Garnish with French Fried Onions.

2023 Exhibitors & Booth Numbers

BOOTH #521

Affordable Solar

Chase Person

3900 Singer Blvd NE
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(505) 944-4220
affordable-solar.com
Affordable Solar is New Mexico's largest local solar installer. We strive to provide honest and reliable information to educate our community to protect them from predatory national brands.

BOOTH #748

Alberto's Food Products, Inc.

Ann Habinak

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

BOOTH #419

Albuquerque Acupuncture & Integrative Medicine

Andrea Brogdon

10400 Academy rd NE Suite 210
Albuquerque, NM 87111
(505) 3515984
carecoordinator@aaim-abq.com
Aaim-abq.com
AAIM Specializes in helping those suffering from complex chronic conditions including neuropathy, fibromyalgia, and failed back surgeries. Live your best life with AAIM!

BOOTH #116,215

All Of Us

Lee Shumate

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Sondheimer, LA 71284
(318) 552-6104
lee@allofusoupdip.com
www.allofusoupdip.com
Dips and Soup.

BOOTH #743



American General Media: Coyote 102.5

Naomi Morales

8009 MARBLE AVE NE
Albuquerque, NM 87110
(505) 254-7100
mjones@americangeneralmedia.com
Meet Erica Viking on Saturday from 1pm- to 3pm. While you are at the show stop by our booth and register to win various prizes! Albuquerque's Only Classic Rock station. Twenty Five years of the best from The Stones, ZZ Top, Motley Crue, The Doors, Hendrix, Def Leppard and more. Erica Viking in the Morning and an allstar cast of Classic Rock experts to keep the music and good times flowing. On-line at coyote1025.com and on your phone on the Coyote 102.5 app.

BOOTH #741



American General Media: Kiss 97.3

Naomi Morales

8009 MARBLE AVE NE
Albuquerque, NM 87110
(505)254-7100
nmorales@americangeneralmedia.com
www.mykiss973.com
Stop by for your chance to meet Gina Lee Fuentez on Sunday from 12pm to 2pm. While you are at the show stop by our booth and register to win various prizes! classical station)

BOOTH #425

Angry Irishman

Mary Ann Mackey

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(419) 304-8435
maryann.mackey@angryirishman.net
www.angryirishman.net
At Angry Irishman, we pride ourselves on using the highest quality ingredients to produce our "One of a Kind" signature sauces, dry rubs, and mustards. We are always mindful to keep our product lines fresh and great tasting, enhancing food one bottle at a time! "What do the Irish know about hot sauce? One taste of Angry Irishman, and you'll know!"

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mcbroom@arizonachileroasters.com
www.arizonachileroasters.com
Chile Roasters

BOOTH #208

Bayou Gotham Hot Sauce

Scott Bellina

PO Box 3244
New York, NY 10008
(917) 9919428
scotty@bayougotham.com
bayougotham.com
Raised in New Orleans, a progeny of immigrant farmers, humble grocers, and determined hot sauce makers, Scotty Peppers took a bite into Big Apple dreams. Bayou Gotham Hot Sauce blends his Louisiana roots with the fiery flavors of the New York City neighborhoods he now calls home.

BOOTH #209

Bear River Bottling

Jon Meyer

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Logan, UT 84341
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www.bearriverbottling.com
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BOOTH #225

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BOOTH #322

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Created by bartenders from the world famous Billy Goat Saloon in Gem Village, Co. Hair of the Goat Bloody Mary Mix is a classic bar mix it is tangy,bold & the right amount of spice. Made in small batches in Durango, Co. Featured in Forbes & has won several awards

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Justin Myers

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Boerne Brand Texas Style Hot Sauce is a hot sauce that satisfies anyone's taste buds. Crafted to be an everyday option that offers a perfect balance between heat and flavor, to make every bite, from every meal, that much more desirable.

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BOOTH #522

Brandon Robinson State Farm

Brandon Robinson

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Brandon@BrandonRobinsonSF.com
www.BrandonRobinsonSF.com
Informational booth giving away free items

BOOTH #401

Bravado Spice LLC

Vince Blasco

8801 Jameel Rd Ste. 180
Houston, TX 77040
(312) 339-1971
vince@bravadospice.com
www.bravadospice.com
Bravado Spice Hot Sauces & Pickles Jalapeno & Green Apple Hot Sauce Pineapple & Habanero Hot Sauce Ghost Pepper & Blueberry Hot Sauce Crimson Hot Sauce Chili & Garlic Pickles

BOOTH #308

Brenda's Perfect Brittle LLC

Brenda Rule-osburn

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(505) 440-0447
orders@brendasperfectbrittle.com
www.brendasperfectbrittle.com
Brenda's Perfect Brittle LLC
Chile, Chocolate, and
Lavender Brittles Brittle Brownies

BOOTH #319

California Hot Sauce Solutions

Tina Barreto

4093 Oceanside Blvd Suite H
Oceanside, CA 92056
(619) 8892066
info@californiahotsaucesolutions.com
www.CaliforniaHotSauceSolutions.com
CHSS puts you hand in hand with flavor and fire. We have a diverse catalog of spicy hand crafted goodness. As we continue to scale, we are committed to the craft of making delicious high-quality products first and foremost. We also provide co-packing and private labeling.

BOOTH #525

Cantina Royal Hot Sauce

Diana Beshara

9-20 35th Ave
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diana@cantinaroyal.com
<https://cantinaroyalhotsauce.com/>
At Cantina Royal, we combine our Brooklyn inventiveness, rich Mexican heritage, and quality natural ingredients to make modern pantry staples for the new American table. We make bold, innovative, and delicious hot sauces with thoughtfully sourced chile peppers and ingredients from Mexico, carefully curated and lovingly Made in Brooklyn.

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BOOTH #310

Casa M Spice Co LLC

Jennifer Mills

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BOOTH #232

Celina's Biscochitos

Celina Grife

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Authentic Traditional Bischochitos, Red Chile Bischochitos & Green Chile Pecan Biscochitos, Lemon Biscochitos, Cocoa Chocolate Chip Biscochitos & Much More.

BOOTH #512

Chile Slinger, LLC

Mark Chambers

PO Box 75173
Wichita, KS 67275
(785) 817-7122
chileslinger@gmail.com
www.chileslinger.com
Chile Slinger offers five flavors of BBQ sauce and an all-purpose seasoning that are all-natural, gluten-free and made without corn syrup. From a mild Original to an X-Hot Scorpion and three flavors in between, Chile Slinger has a heat level for everyone. Winners of multiple Scovie Awards and Fiery Food Challenge awards, including a 2019 Golden Chile Pepper and Best of the Best Award for the Chipotle sauce.

BOOTH #306

Chugwater Chili Corporation

Karen Guidice

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Chugwater, WY 82210
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chugchili@chugwaterchili.com
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Chugwater Chili sells award winning seasonings that are second to none. Great chili seasoning, green chili, hot chili, dip & dressing mix, steak rub and red pepper jelly, all five star rated products. Our products are all natural, gluten free with no msg or preservatives. Enjoy the "WOW".

BOOTH #207

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Derek Nykamp

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BOOTH #216

Cooper's Small Batch Hot Sauce

Michelle Davidson

11329 E. Maplewood Ave
Englewood, CO 80111
(303) 868-1731
michelle.davidson@cooperssmallbatch.com
www.cooperssmallbatch.com
Jal-up-in-yo Tomatillo, Jerk My Chain, Smokin' Hot Date, Grundle Thumpe,r Leche Diabla and Thai Me Up.

BOOTH #750

Cream City Market-WI Cheese Curds

Mark Albrecht

8638 W. Toller Ave
Littleton, CO 80128
(262) 388-2083
mark@creamcitymarket.com
www.creamcitymarket.com
Legendary, fresh, Wisconsin cheddar cheese curds in 4 flavors. With verdant pastures dating back to its glacial history, Wisconsin is known for exceptional milk and award-winning cheese. Sometimes affectionately referred to as "squeaky cheese", curds are a fresh and delicious boutique cheese best enjoyed right away, right out of the bag. Cream City Market is a Colorado Company, bringing fresh Wisconsin-made cheese to Denver area Farmer's markets, small boutique shops and festivals. #putsomesqueakinyourcheek Check our website for our market schedule at creamcitymarket.com

BOOTH #424

Cutco Cutlery

Robert Danbury

322 Houghton Ave
Olean, NY 14760
(800) 8280448
events@cutco.com
www.cutco.com
High quality cutlery and culinary tools all backed by our forever guarantee

2023 Exhibitors & Booth Numbers

BOOTHS #217 & 219

Datilgator

Zachary Glenn

3384 Philips Highway
Jacksonville, FL 32207
(301) 996-5315

zack@datilgator.com

www.datilgator.com

Datilgator Seasonings are unique, thanks to the star of the show, the Datil Pepper! This little pepper is a hot, but fruity pepper that is perfect to bring that extra kick of flavor to your favorite dishes. This weekend only, buy two seasonings, get one free!

BOOTH #123

Deep Fork Foods

Cyndi Stewart

3099 Herrick Road

Beggs, OK 74421

(918) 261-7569

cstewart@deepforkfoods.com

www.deepforkfoods.com

International award-winning condiments and snacks! Our Jumpin' Jack's and Karamella brand snacks and condiments are a sweet and spicy addition to your table. Visit Deep Fork Foods booth for your Cranberry Salsa, Candied Jalapenos, Toffee, Pepper Butter, Hot Sauces, and more!

BOOTHS #109, 111, 113



Disc-It

Nevin Montano

2317 Edith Blvd NE
Albuquerque, NM 87102
(505) 2444073

sales@disc-it.com

disc-it.com

Disc-It Custom made grills. Scovie Awards and National Fiery Foods Show Sponsor.

BOOTHS #601 & 603

Don's Book Store

Elizabeth and Grace Johnson

1013 San Mateo Blvd SE

Albuquerque, NM 87108

(505) 268-0520

sales@dons.com

www.dons.com

Albuquerque's Oldest Bookstore! Books, Comics, New and Used - Official Booth for Dave DeWitt Books!

BOOTH #210

Double Comfort Foods

Mary Lyski

2935 E. Main Street Unit 9599

Columbus, OH 43209

(614) 6235518

info@doublecomfortfoods.com

<https://www.DoubleComfortFoods.com>

Stop by for a flaming good time & help feed those in need. Double Comfort donates all profits from its award winning sauces & spice blends to food pantries! Try Memphis Heat red hot habanero sauce & our spicy dip. And make a guess in our pepper counting contest!

BOOTH #218

Double Dippin

Carissa Wester

113 West G Street

San Diego, CA 92101

(619) 8656234

dips@bloomsantafe.com

doubledippin.com

25 different flavor gourmet dips

BOOTH #229

Down To Ferment

Ryan Minor

9932 Mesa Rim Rd

San Diego, CA 92121

(978) 4001974

ryan@down2ferment.com

down2ferment.com

At DTF, we create fermented hot sauces that use zero vinegar. This isn't spicy just to be spicy: We craft sauces that compliment your food, rather than overpower it. Come take the flavor journey and experience San Diego's Finest Hot Sauce!

BOOTH #107

Dreamstyle Remodeling

Taylor Williams

1460 N. Renaissance Blvd. NE

Albuquerque, NM 87107

(505) 8351043

twilliams@dreamstyleus.com

www.dreamstyleremodeling.com

Dreamstyle Remodeling is a locally owned and operated top home improvement company that services all of New Mexico.

BOOTH #423

El Coyote Hot Sauces LLC

Annamarie Ekerstrand

2130 Mathew Ave.

Albuquerque, NM 87124

(505) 7176490

zeebwoy@gmail.com

www.elcoyotesalsa.com

Makers of The Magic Green Sauce. It takes you there.

BOOTH #407

El Pinto Foods

George Doak

10500 4th St. NW

Albuquerque, NM 87114

(505) 898-1771

DaveCavner@elpinto.com

elpinto.com

El Pinto is a family owned manufacturer of all natural salsas, sauces, and Hatch Valley chile products. Our SQF level 2 certified hot-fill facility produces shelf-stable jars, jugs, cups, pouches, and more! Contact us for copacking and private label opportunities!

BOOTH #221



BOOTHS #102 & 104

Elixir Boutique

Chocolates

Tim McNamara

4530 Alexander Blvd NE

Albuquerque, NM 87107

(505) 933-5125

tim@elixirchocolates.com

elixirchocolates.com

Chocolates, Caramels, Brittles, Corn Products and Chile.

BOOTH #305

Empty Bowl Queso LLC

Jeff Fugate

121 Cedargrove PL SW

Leesburg, VA 20175

(440) 7967665

jeff@emptybowlqueso.com

www.emptybowlqueso.com

Dip into Joy! This queso dip/ sauce/condiment is consumed warm and cold, and comes in four varieties: Mild, Classic (Medium), Hot, and XHot. Packaged in 16oz containers in a case pack of 6. Food service packaging also available. 63% Sample-Buy rate, loyal repeat buyers. Cross-selling opportunities with Eggs, Meats, Veggies, etc...

BOOTH #323

FAIYA Hot Sauce

Radhi Fernandez

3525 i st Suite 310

Philadelphia, PA 19134

(267) 7709291

info@faiya.co

www.faiyahotsauce.com

FAIYA brings the heat from the City of Brotherly love: Philadelphia! With award winning small batch hot sauces.

BOOTH #430

Fantastic Fuego

Tony Nunez

8309 Research Blvd Ste B

Austin, TX 78758

(512) 8049430

eljefe@fantasticfuego.com

www.fantasticfuego.com

Gourmet Salsas and Hot Sauce

BOOTH #405

Fat Cat Gourmet Hot Sauces

Eyal Goldshmid

PO Box 621526

Orlando, FL 32862

(407) 9271771

eyal@fatcatfoods.com

www.fatcatfoods.com

Fat Cat produces gourmet flavor-forward hot sauces and condiments with exotic flavor combinations and complementing heat levels, from mild to super hot. Plus we really love cats.

BOOTH #101

Fathers Building Futures

Joseph Shaw

1223 4th St NW

Albuquerque, NM 87102

(505) 280-3816

joseph@fathersbuildingfutures.org

Fathersbuildingfutures.com

All Fathers building futures is a non profit in Albuq. That helps fathers returning home from incarceration with OJT, parenting classes, life skills financial literacy and more. All products are handmade by the fathers in our program that have chosen to turn their lives around

BOOTH #302

Flavor and Fire

Mike Laviolette

816 Green Crest Dr

Westerville, OH 43081

(269) 779-5529

mike@flavorandfirefoods.com

www.flavorandfire.com

We manufacture gourmet quality hot sauces, salsas, condiments, rubs and spices. Our products are mindfully sourced and artfully concocted, all-natural and preservative free. We use only the finest ingredients, and blend them for the ultimate experience of Flavor & Fire.

BOOTH #402

Flavour & Spice Pty Ltd

Lisa Henry

410 Gold Coast Springbrook Road

Mudgeeraba, AA 4213

+61 413255000

lisa@flavourandspice.com.au

www.flavourandspice.com.au

Tropical Zing Habanero BBQ Sauce
Habanero Chilli Sauce
Carolina BBQ Sauce
Reapers Harvest Chilli Sauce
Fever Chilli Paste
Reaper Magic Sauce
I Believe I Can Fly Wing Sauce - Hot
I Believe I Can Fly Wing Sauce - Ultra
Hote Assorted Box Set
Curry Spice Blends
Assorted Curry Pastes

BOOTH #418



Flawless Results LLC

Felicia Flores

3100 Pan American Fwy

Albuquerque, NM 87107

(505) 3851096

felicia.flawlessresults@gmail.com

flawlessresultsnm.com

Flawless Results Windows, Doors and More is a company built on one concept; the customer comes first. Always! Flawless Results strives to exceed all expectations of our homeowners by providing high-end home improvement products at the most affordable prices. Flawless Results provides exceptional products, installation and financing to its customers.

BOOTHS #429 & 431



Fool's Gold BBQ

Brian Rodgers

1840 Market Street #809

Denver, CO 80202

(720) 2752221

thebrianrodgers@gmail.com

<http://foolsgoldBBQ.com>

Fool's Gold was Created by Award Winning Kansas City BBQ Pitmaster, Chef and Entrepreneur, Brian Rodgers. Brian is widely considered the world's foremost expert on Plant Based BBQ. Fool's Gold is the first-ever complete line of Pepper Sauces, BBQ sauces and rubs made specifically for plant based cuisine.

BOOTH #421

Fresh Chile Company

Amanda Stead

1160 El Paseo Rd

Las Cruces, NM 88001

(575) 888-7762

customerservice@freshchileco.com

freshchileco.com

The Fresh Chile Company from Las Cruces, New Mexico, can't wait to attend Fiery Foods 2023! In our fifth year of attendance, we are presenting award-winning sauces and introduce three outstanding new products, Hatchup - Spicy Hatch Red Chile Ketchup, Hatch Jalapeño Salsa Roja, and Hatch Jalapeño Salsa Verde.

BOOTHS #410 & 412

Galloway Gourmet Foods

Sammie Galloway

8480 Carombola Way

Elk Grove, CA 95757

(916) 753-6565

sammie@thesauces.com

www.mombosauces.com

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

BOOTH #416

Greenbelly Foods

Logan Wolff

po box 1394

boulder, CO 80306

(720) 219-2529

Info@greenbellyfoods.com

<https://greenbellyfoods.com>

GreenBelly Foods is a family run and Boulder, Colorado based Guatemalan food producer. Our unique sauces stand out with fresh ingredients and peppers that we import from mayan farmers in Guatemala. Authentic products develop a bridge between cultures and cuisines. We hope you enjoy our unique offerings.

BOOTH #329

Halogi Hot Sauce, LLC

Luke Davidson

200 Patrick Ave STE 120

White, SD 57276

(605) 691-9825

Halogihotsauce@gmail.com

www.halogihotsauce.com

Founded by two friends in the frozen tundra of South Dakota, Halogi Hot Sauce, LLC offers a range of delicious and distinct flavors from traditional verde to more exotic pineapple curry. Our sauces gained fame and acclaim through an appearance on Hot Ones and multiple international awards.

BOOTH #406

High Seas Provisions

Craig Martin

401 W Bedford Eulless Rd Suite C

Hurst, TX 76053

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

Award winning Sauces & Salsa

BOOTH #425

Humana

Marlene Sena

6300 San Mateo NE, Suite R

Albuquerque, NM 87109

(505) 338-0853

Humana is a leading health and well-being company focused on making it easy for people to achieve their best health. The company offers a wide array of health, pharmacy, and supplemental benefit plans for individuals and employer groups

2023 Exhibitors & Booth Numbers

BOOTH #317



Inferno Farms Hot Sauce Company
Gregory Foster
8246 Bryn Glen Way
San Diego, CA 92129
(949) 943-4709
infernofarms@gmail.com
www.infernofarmshotsauce.com
California's best hot sauce made for the palate that wants excitement, flavor, balance and oh so fresh feeling. Don't be shocked when you find out how good our sauce is in your mouth.

BOOTH #121 Inline Filling Systems

Scott Anderson
216 Seaboard Ave
Venice, FL 34285
(941) 301-6361
Sanderson@fillers.com
www.fillers.com
Inline Filling Systems designs and manufactures world class, application specific, liquid filling machinery for almost all major industries. We provide high value, robust systems that include a range of container flexibility, are easy to use, easy to clean, and easy to maintain for the lowest total cost of ownership.

BOOTHS #734 & 735

James Rogers Silversmiths
Diane Ignaccolo-Provencio
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Albuquerque, NM 87176
(505) 604-3872
lumidesign@aol.com
JRSilversmiths.com
Contemporary & Southwestern jewelry in sterling silver and gold including stones.

BOOTH #503 JR's Jerky Company

Tony Gutierrez
5505 Silver Ave SE Ste B
Albuquerque, NM 87108
(505) 255-3760
jrsjerkycompany@gmail.com
Jrsjerky.com
With 30+ Beef Jerky flavors, 9 of them award winning, we are certain to have a flavor to satisfy your taste-buds. Be sure to stop by and try a free sample.

BOOTH #524 Just Enough Heat LLC

Isham Nelson
604 Walnit St. Unit E
Greenwood, MO 64034
(785) 766-5160
inelson@justenoughheat.com
JustEnoughHeat.com
Citrus Miso Hot Sauce, Original, Smokey & Ghost Parmigiano marinated cheese, Bacon Brown Sugar, Slow Smoked Jalapeno & Ghost Pepper Honey Mustard, Blueberry Balsamic, Asian Ginger & Blazing Chipotle BBQ Sauce, Green Smoke Salsa & more!

BOOTH #408 Klowns On Fire Gourmet Sauces

Greg Hallmark
7917 Country Rigde Lane
Plano, TX 75024
(214) 7551800
sales@klownsonfire.com
www.klownsonfire.com
"A Taste of the Caribbean with REAL Texas Heat!"
Gourmet sauces fantastic on Grilled Chicken, Seafood, Chicken Wings, Beef, Mexican Food and Desserts!. 78 National awards since 2017!
Portion of all proceeds are donated to Veterans charities and the SPCA.

BOOTH #311 La Posta Chile Company LLC

John Hard
1447 Suite B4 Certified Place
Las Cruces, NM 88007
(575) 556-9950
sales@lapostachileco.com
www.lapostachile.com
Using local chiles grown in the Mesilla & Hatch valley, our La Posta Salsa, along with freshly made tostada chips, is still served with every meal in our restaurant today! Enjoy our La Posta Salsas and Sauces simply with your favorite chip or to enhance any appetizer, entrée, or side! Buen Provecho!

BOOTH #328



LeafFilter Gutter Protection
Justin Lowry
1595 Georgetown Rd.
Hudson, OH 44236
(800) 7267703
support@leaffilter.com
leaffilter.com
LeafFilter Protects Your Entire Home From roof to foundation, the damage caused by clogged gutters can be devastating for your home. With LeafFilter, you're protected and backed by a lifetime warranty.

BOOTH #129 & 131

Los Foodies
Eric Martinez
1012 Siringo Rondo East
Santa Fe, NM 87507
(505) 974-8127
losfoodiesmarketing@gmail.com
Losfoodiesmagazine.com
Promotional Marketing Materials.

BOOTH #529

Los Roast
Marshall Berg
6635 N. Baltimore Ave #118
Portland, OR 97203
(503) 8305310
losroast@gmail.com
losroast.com
Los Roast is dedicated to providing the best chile New Mexico has to offer through a line of shelf stable products. Roasted green chile, sun dried red chile sauce, and New Mexico grown chipotle are our specialties. Our secret? Working directly with NM farmers and staying true to traditional methods.

BOOTH #231 Lucky Dog Hot Sauce

Scott Zalkind
448 Grove Way
Hayward, CA 94541
(510) 861-9625
scott@luckydoghotsauce.com
www.luckydoghotsauce.com
Purveyors of gourmet caliber award-winning fire-roasted and lightly smoked hot pepper sauces.

BOOTH #417 Malettas Hot Sauce

Bob Maletta
14630A Euclid St. Unit A
Cedar Lake, IN 46303-7253
(219) 2851456
goldenchillishotsauce@gmail.com
malettashotsauce.com
Handcrafted Small Batch Hot Sauce

BOOTH #508 Matt's Mushroom Farm

Matthew Fien Gretton
2006 Bridge Blvd SW
Albuquerque, NM 87105
(505) 5852207
contact@mattsmushroomfarm.com
Mattsmushroomfarm.com
Locally grown and produced mushroom jerky, spiced with New Mexico chile. Vegan and gluten-free, with all the flavor punch you'd expect from a NM jerky!

BOOTHS #122 & 124

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

BOOTH #737

Mike's Jerky
Mike Grier
10900 Menaul Blvd NE
Albuquerque, NM 87112
(505) 573-8816
mikesjerky@gmail.com
mikesjerky.com
Twenty flavors of gourmet Beef jerky! Voted Best Beef Jerky in the city by Albuquerque the Magazine. Winner of the Best Green Chile Jerky at the New Mexico State Fair Beef Jerky Show Down. Featured on the Travel Channel's Delicious Destinations.

BOOTHS #130 & 132

Mikey V's Foods
Mikey V
112 W 8th Street
Georgetown, TX 78626
(909) 841-4005
mikeyvsfoods@yahoo.com
www.mikeyvsfoods.com
Mikey V's Foods is an award-winning, veteran owned, Texas-based food company aimed at offering high quality hot sauces, salsas, spicy pickles, and barbeque sauces, and much more. Using only the freshest all-natural ingredients with no artificial preservatives. We view ourselves as partners with our customers, and our community.

BOOTH #220

MisoHeat
Curtis Bell
5604 Kendall ct.
Arvada, CO 80002
info@misoheat.com
www.MisoHeat.com
Meet MisoHeat Chili Paste, your new go-to spicy condiment! This unique blend of umami rich miso and six varieties of fresh roasted peppers elevates any savory food and can take your meal to the next level. The perfect blend of flavor and heat, MisoHeat is the ultimate missing ingredient!

BOOTH #745 Mountain Man Gourmet, LLC

Lawrence Clark
318 Isleta Blvd SW #306
Albuquerque, NM 87105
(50) 585-8594
lawrence@mountainmangourmet.com
<http://mountainmangourmet.com>
dry rubs, spice blends including red and green chile, soup mixes, dip mixes, cookbooks and DVDs

BOOTH #320 Mule Sauce by Sticker Mule

Jerry Farrior
336 forest ave
Amsterdam, NY 12010
(518) 4075794
Jerry@stickermule.com
www.stickermule.com
Mule Sauce-Internet's favorite hot sauce. The best everyday hot sauce with a unique sweet heat that will upgrade any recipe.

BOOTH #228

Mythos Sauce Co
Zachary Mason
7942 Greystone Ave
Overland Park, KS 66204
(913) 2263690
mythossauceco@gmail.com
mythossauceco.com
Born from a love of all things mythology and growing hot peppers, Mythos Sauce Company strives to serve up delicious, flavor-forward, all-natural hot sauces while shedding some insight into the finer details of the world's mythologies. The mightiest sauces of lore and legend.

BOOTH #224 New Mexico Sabor, LLC

Carla Gallegos-Ortega
318 Isleta Blvd SW
Albuquerque, NM 87105
(505) 349-5317
carla@newmexicosabor.com
<https://www.newmexicosabor.com>
We are a local award-winning salsa company in Albuquerque who specializes in small batch salsa. Our products are meant to be the best, fresh tasting, hand-made salsas. We focus on flavor as our name suggests. Our salsa has the perfect amount of heat so not to overpower your palate.

BOOTH #206



Old Bones Chilli Co
Oscar A. Rescia Gabaldon
26919 Glenfield Hollow Ln
Cypress, Texas, TX 77433
(832) 800-2063
oscar@oldboneschillico.com
www.oldboneschillico.com
Handcrafted and hand-bottled, Old Bones delivers a range of delicious sauces and condiments with flavor so rich you'll feel it in your bones. We brought recipes and unique methods from different continents to our gourmet products.

BOOTH #426 One Sparkle...Unlimited Possibilities

Tammy (Tamarra) Ortiz-Martinez
PO Box 712
Tesuque, NM 87574
(505) 3108084
tamarra.martinez@gmail.com
Chili earrings and jewelry, bling hats and jewelry

BOOTH #420

Ortega's Jerky
Jesse Ortega
622 paseo del pueblo sur Suite D
Taos, NM 87571
(505) 484-9726
ortegasjerky@yahoo.com
www.ortegasjerky.com
We'll be coming all the way from taos to sell our famous Beef Jerky & Corn Nuts

BOOTH #211 Oso Rojo Hot Sauce

Cameron Ayers
2921 W 38th Ave, Box 125
Denver, CO 80211
(720) 456-8614
osorohotsauce@gmail.com
www.osorohotsauce.com
At Oso Rojo we make hot sauce with Flavor before Spice! Our sauces will enhance the flavor of any meal and will leave your taste buds asking for more. With flavors like Peach Phantom (Gold Medal Scovie Winner), Habanero Mustard, Umami Bomb, Orange Ginger and Jalapeno Garlic you can never go wrong. Our hot sauces are more than just a condiment, you can use them in your everyday cooking! Check out our recipe page on our website.

BOOTH #318 Pastamore Gourmet

Casey Ottmann
2422 s trenton way Unit F
denver, CO 80231
(720) 7482448
caseypastamore@gmail.com
pastamore.com
Barrel-aged Balsamic Vinegars, Olive Oils, Marinades, and handmade pastas

BOOTHS #330 & 332

Paulita's New Mexico LLC
Paula Porter
1533 35TH CIR SE
RIO RANCHO, NM 87124
(505) 896-1078
paulita@paulitasnewmexico.com
www.paulitasnewmexico.com
Paulitas Dehydrated Hatch Green Chile Sauce (M/H), Paulitas Dehydrated Hatch Green Chile (M/H), Paulitas Hatch Green Chile Dressing with Cotija Cheese, Paulitas Hatch Green Chile Marinade Paulitas Hatch Green Chile Salsacue, Paulitas Hatch Green Chile Seasoning, Paulitas Macho Marinara, Paulitas Chitropicus, Paulitas Cocktail Sauce, Paulitas Sweet n' Snappy Marmalade.

BOOTH #127

Phaya Naga Foods
Johnny Sompholphardy
700 Northeast 122nd Street
Oklahoma City, OK 73114
(713) 489-5085
info@vatsanas.com
www.vatsanas.com
Phaya Naga Foods is a manufacturing company based in Oklahoma City that owns Vatsana's, an Asian brand with food products, inspired by Laotian cuisine, made for young adults who love to cook. They currently offer sauces, seasonings, and salsas.

BOOTH #112

Phil's Gourmet Sauces
Phil Apodaca
4713 Haines
Albuquerque, NM 87110
(505) 228-4486
apodaca_p@q.com
philsgourmetsauces.com
Phil's Gourmet Sauces

2023 Exhibitors & Booth Numbers

BOOTH #321
Pickle Monster Hot Sauce
Steve Ulrich
3525 I Street Suite 310
Philadelphia, PA 19134
(267) 9912837
picklemonsterhotsauce@gmail.com
picklemonsterhotsauce.com
Pickle Monster is a company owned and operated by the Philadelphia band People Food. Named after our dog Pickles, our sauce and pickles combine the wacky psychedelic imagery of our music with the loving spirit of man's best friend. Even if you don't like pickles, you'll love Pickle Monster!

BOOTH #120
Pizza Monstah
Zachary Glenn
3384 Philips Highway
Jacksonville, FL 32207
(301) 996-5315
zack@datilgator.com
www.datilgator.com
Pizza Monstah Seasonings are a new take on traditional Italian Seasonings! Our blends include Spicy, Smoky, Savory, and Sweet flavors, something for everyone! This weekend only, buy two seasonings, get one free!



Point Blank Pepper Company
Rich Newton
2250 Remington Court NE
Marietta, GA 30066
(678) 646-2201
rich@pointblankpeppercompany.com
pointblankpeppercompany.com
Point Blank Pepper Company makes five unique and versatile products – Smoke Rings-jalapenos and sweet peppers in a mild brine, Hallow Rings-jalapenos and habaneros in a sweet ghost pepper brine, Original Mild Table Sauce, Table Sauce Version 2.0 and PITH'D Off - a roasted jalapeno blend powder.



Pop Pop's Italian Ice
Dominic Maestas
6300 San Mateo Ste. I-1
Albuquerque, NM 87109
(505) 750-4726
info@poppopsice.com
www.poppopsice.com
Originally founded in 1997, Pop Pops Italian Ice has been woven into the fabric of Albuquerque. In 2018 Pop Pops was acquired by new owners, who turned their focus to Mobile Retail Units. This new strategy has allowed Pop Pops to grow and expand their delicious Italian Ice to several mobile units and a retail store.

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 Intresting Lager, Breckinridge Avalanche Amber Ale, Tractor Blood Orange Cider, Kona Big Wave Golden Ale, Founders All Day Hazy Ipa And Four Peaks Wow Wheat.

BOOTHS #312,411
PuckerButt Pepper Co.
Ed Currie
237 Main St
Ft Mill, SC 28715
(803) 517-1089
smokined@puckerbuttpeppercompany.com
www.puckerbuttpeppercompany.com
100% all natural hot sauces, salsas, mustards.

BOOTH #205
Red Ass Gourmet
Brandon Lewis
27987 Pine Grove Trail
Conifer, CO 80433
(720) 212-1667
info@redassgourmetspiceco.com
www.redassgourmetspiceco.com
Brandon's Dry Rub Seasoning, Brandon's

BOOTH #316
Rising Smoke Sauceworks
Michael Palmatier
201 Virginia Lee Lane
Efland, NC 27243
(336) 602-5116
sales@risingsmokesauce.com
www.risingsmokesauce.com
Small batch sauce maker using smoked and roasted peppers in all of our recipes. We have hot sauces and BBQ sauces from mild to as hot as you want!!!

BOOTH #128
Round Rock Jelly & Co. LLC
Sheri & Marc Valencia
2250 Double Creek Dr. #6501
Round Rock, TX 78664
(512) 488-6548
roundrockjellyandco@yahoo.com
www.Roundrockjellyandco.com
Gourmet jams and jellies made with local ingredients.

BOOTH #502
Rustic signs by designs LLC
Kim Hoffman
1277 Shire Circle
Highlandville, MO 65669
(303) 619-0290
rusticsigngirl@aol.com
www.rusticsignsbydesign.com
Rustic Signs

BOOTH #230
Salsero Hot Sauce Co.
Lucas Valencia
2116 E Allen Dr
Lovington, NM 88260
(575) 942-9341
salserohotsauce.com
Small batch craft Hot Sauce Company from Southeast New Mexico that put binds flavor and heat into one memorable experience.

BOOTH #325
Sam Sa'house
Samuel Hastings
1604 4TH ST SW
AUSTIN, MN 55912
(337) 580-2761
samsahouse@hotmail.com
www.samsauce.com
Award Winning Chef Inspired, Small Batch Premium Hot Sauce from Austin Minnesota!

BOOTH #403
Sauce Caddy Daddy
Laurel Davis
1707 E Hamilton Rd Suite 1U
Bloomington, IL 61704
(309) 3043043
laurel@katamco.com
www.katamco.com, www.1upcard.com
A new brand of hot sauce displays, carriers, and caddies. Designed by Shark Tank entrepreneur, Adam Stephey.

BOOTH #747
Sauce Goddess Gourmet LLC
Jennifer Reynolds
PO Box 9355
San Diego, CA 92169
(619)990-8684
jreynolds@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
1656 Winona Ct.
Denver, CO 80204
(732) 615-8741
sauceleopard@gmail.com
www.sauceleopard.com
Sauce Leopard hot sauces are award-winning, all natural, preservative-free condiments crafted in small batches in Denver, Colorado. Born and raised in Oakhurst, New Jersey, Sauce Leopard founder/chef Shaun Goodwin moved to Colorado 13 years ago to pursue a degree in marketing and explore what the Wild West had to offer. Now a Denver-based musician and entrepreneur with a passion for cooking, he took his hot sauce-making hobby to the next level after losing work during the Covid-19 pandemic. In his first few years of business, Shaun has collected handfults of international awards for his sauces, earned a spot on Season 18 of Hot Ones, and quickly established Sauce Leopard as a major player in the condiment industry.

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

BOOTH #206
Simmie J's Bar-B-Que Sauce
Simeon Greene
5412 covina pl.
Rancho Cucamonga, CA 91739
(909) 5630490
simmiej50@aol.com
simmiejs.com
"THE BEST BAR-B-QUE SAUCE IN THE WHOLE WORLD", Season Rubs, Meat Marinade, Fig Preserves and fig Bar-B Que sauce. (sauces and seasons are mild and spicy). see at our booth 206.

BOOTH #324
Skip's Mix LLC
Kyra Skipworth
4000 SW 51st
Amarillo, TX 79109
(806) 2310440
skipsmix@outlook.com
www.skipsmix.com
Skip's Mix is a Bloody Mary concentrate with a spicy rim salt bringing all of the spices and seasonings for a homemade, custom bloody mary taste with the ease of a bottled mix.

BOOTH #304
Spanish History Publications
Elmer Martinez
520 Fern Springs Dr SW
Albuquerque, NM 87121
(505) 363-4794
spanhistpubs@yahoo.com
Chile posters and magnets, chile history books, coats of arms, family surname history booklets

BOOTH #223
Spicy Mion
Corrado Mion
12973 SW 112 St Suite 307
Miami, FL 33186
(786) 547-4178
info@spicymion.com
www.spicymion.com
Spicy Mion Hot Sauce offers a bold and flavorful heat, made with a secret blend of spices by a family-owned business. Experience a taste explosion in every bite. We invite you to try our newest addition, SPICY MION LOUISIANA STYLE, for a taste like no other.

BOOTH #751
The Spicy Shark
Gabe DiSaverio
1465 Woodbury Ave
Portsmouth, NH 03801
(617) 2337172
gabe@thespicyshark.com
Www.thespicyshark.com
From NH and winners of 11 Scovies, including best in show, we make hot sauce, wing sauce, sriracha, hot honey, and hot maple syrups. We are scuba divers who are passionate about shark conservation.

BOOTH #309
Stanky Sauce
Edward Stankiewicz
5981 Raleigh Street Unit 3110
ORLANDO, FL 32835
(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.

BOOTH #402
Strawberries & More, LLC
Barbara Montoya
2172 Monterrey Road NE
Rio Rancho, NM 87144-5578
(505) 4707438
barbara@strawberriesandmore.com
www.strawberriesandmore.com
Our products are simple, yet creative and fun. They can accomodate any event or holiday. We give people not only a delightful quality product, but one of excellent value.

BOOTH #404
Swamp Dragon, L.L.C.
Matt Beeson
3130 Balis Drive Unit A6
Baton Rouge, LA 70808
(504) 400-5769
info@swampdragonhotsauce.com
<https://swampdragonhotsauce.com/>
Liquor Hot Sauce! NO vinegar! Hot sauce was invented in South Louisiana, and now Swamp Dragon from South Louisiana reinvents it by completely replacing vinegar with liquors like bourbon or tequila for a radically different flavor and aroma profile. Contains alcohol. OK for kids. Not a Beverage.

BOOTH #739
Sweet & Saucy
Jane Jones
3221 Cochiti St. NE
Rio Rancho, NM 87144
(303) 807-5132
jane@sweetandsaucy.net
www.sweetandsaucy.net
Sweet and saucy caramel and chocolate sauces & fabulous mustards!

BOOTH #523
Sweetwater Herb / Digi Pros Printing
Wendy Crockett
186 Cercado
Jemez Pueblo, New Mexico 87024
(575) 834-7908 s
weetwater@zianet.com
sweetwaterherbslove.com
Handmade herbals /Print shop

BOOTH #509
T-Mobile
Leo Guzman
3611 NM-528 Suite 105
Albuquerque, NM 87114
T-Mobile.com

BOOTH #301, 303
TD's Brew & BBQ
Tearl Dunlap
1405 E. Gum
Lovington, NM 88260
(575) 631-0123
tearldunlap@tdsbrewandbbq.com
tdsbrewandbbq.com
"It's not just LIFE changing, it's also LUNCH changing." Award Winning sauces & rubs.

BOOTH #746
Taos Hum Make it Stop
Joseph Marcoline
710 D Paseo del Pueblo Sur
Taos, New Mexico 87571
(505) 9468121
taoshummakeitstop@gmail.com
Taoshumhotsauce.com
Taos Hum Make it Stop is Northern New Mexico's Truley only fully local hot sauce and Beef Jerky! All peppers, vinegar, beef is local! Everything Seasoning, Brandon's Guacamole Seasoning, Brandon's Hot Sauce, Brandon's Sweet BBQ Sauce, and Brandon's Honey Mustard.

BOOTH #117
Tea'ze A More
Renee Feirtag
12915 Sand Cherry Pl. NE
Albuquerque, NM 87111
(505) 379-2035
renee@feirtag.org
www.teazeamore.com
Loose Leaf Teas, Tea Accessories.

2023 Exhibitors & Booth Numbers

BOOTH #749
Texas Rib Rangers
Bill Milroy
2402 Sherwood Street
Denton, TX 76209
(940) 565-1983
Bill@texasribangers.com
www.texasribangers.com
Condiments

BOOTH #514
Texas Toffee
Michele Sparks
2963 W 15th St #2975
PLANO, TX 75075
(972) 596-1031
mbenum@texastoffee.com
TexasToffee.com
Almond Delight, Almond Rich, Pecan Delight, Pecan Rich, Ghost Pepper Dust, Habanero Toffee, Cinnamon and Pepper Toffee.

BOOTH #204
Texuela Salsa LLC
Susanna Guerrini
3913 Morningside drive
Plano, TX 75093
(972) 8982504
texuelasalsa@gmail.com
www.texuelasalsa.com
A gourmet avocado based salsa, 100% natural, with no artificial ingredients. presentation: Original (no habanero), Medium (a little bit of habanero) and Hot (a lot of Habanero). Ideal all meats, as a dipping, as a marinade or as dressing for salads. It's a Venezuelan salsa with an American Twist.

BOOTH #505
The Bossy Gourmet
Lenny Pelifian
3655 Research Drive Bldg C
Las Cruces, NM 88003
(575) 323-0979
customerservice@thebossygourmet.com
www.TheBossyGourmet.com
Award winning salsas with an exotic fresh aroma and a flavor not overwhelmed by the heat. First Place Salsas at theNFFS as well as New Mexico State Fair. Special Show Pricing that beats anywhere else!

BOOTH #515
The Carnivore Popcorn Company
Robert Mendez
3300 Menaul Blvd NE
Albuquerque, NM 87107
(505) 615-8396
Thecarnivore@gmail.com
thecarnivore.com
Here at Carnivore Popcorn we specialize in small batch, hand-made popcorn created fresh daily. All seasonings are made in-house with simple ingredients and the result is a popcorn experience like no other. We dont pop popcorn like anyone else in America. Check out our reviews, then come by our booth.

BOOTH #108
The Grumpy Man
Nathan Sanford
PO Box 1767
Purvis, MS 39475
(601) 297-9941
thegrumpymanllc@gmail.com
grumpymanfoods.com
The Grumpy Man is where flavor and heat meet, using fresh ingredients with unique peppers, salsa to pickles, it is the only place where you will be happy to come and get grumpy.

BOOTH #106
The Munching Box
Roxane Hatfield
8083 S Jay Drive
Littleton, CO 80128
(720) 2911661
eat@themunchingbox.com
www.themunchingbox.com
We make small batch spice blends that can be used as rubs, dip, drink and sauce mixes. We are focused on making the most delicious, fresh and unique flavors. All of our product is vegan and gluten free.

BOOTH #527
The Outback Cookin' Company
Jared Anderson
202 S COLORADO AVE
HAXTUN, CO 80731
(970) 7745000
info@dosomehouse.com
www.dosomehouse.com
The Dutch Oven Smokehouse brand is rooted deep in Western agricultural traditions. Our flavors give respect to regional BBQ, yet are creatively designed to add intrigue to our products. 'Old West flavors set in the New Frontier'. The Dutch Oven symbol represents authentic cooking. Slow food down, Slow life down.

BOOTH #125
The Spice Trade Outpost
Michael Layton
1047 Foxrun Cir SE
Concord, NC 28025
(704) 9607131
thespice-trade-outpost@gmail.com
<https://www.thespice-trade-outpost.com/>
Small batch hot sauces, seasonings, and bbq sauces

BOOTH #118
Tribal Creations
Richard Trujillo
462 Hollywood Blvd
Corrales, NM 87048
(505) 343-0807
richardtrujillotribal@yahoo.com
Day of Dead Art, Mixed Media and Tribal Art. Also, Flower Jewelry.

BOOTH #517
True Honey Teas
Chris Savage
7217 Lockport Pl
Lorton, VA 22079
(703) 4954142
info@truehoneyteas.com
truehoneyteas.com
we love honey and we love tea, so together 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. We have the perfect honey-infused tea blend for every palate.

BOOTH #507
U Bar Nuts
Hunter Speck
303 Lucas Drive
Early, TX 76802
(325) 6424866
hunter@ubarnuts.com
www.ubarnuts.com
From the oldest planted pecan orchard in Texas we produce Pecan Butter in multiple flavors to bring a new excitement level to your taste buds! With it's extraordinary benefits of low cholesterol, antioxidant rich, and as an all natural product with zero preservatives it's time to replace your peanut butter.

BOOTH #422
Ulibarri Farms Candy Shoppe LLC
Michael Ulibarri
161 Bridge Street
Las Vegas, NM 87701
(575) 4550071
ulibarrifarms@gmail.com
www.ulibarrifarms.com
We make homemade brittle and fudge with a New Mexican twist. Some of our flavors include green chili piñon brittle, red chili peanut brittle, red chili chocolate fudge, green chili dulce de leche fudge and many others. We use green and red chili from Hatch, New Mexico.

BOOTH #105
Universal Water Systems
1311 Cuesta Abajo Ct NE Suite G
Albuquerque, NM 87113
(505) 881-2142
assistantmarketing@universal-water.com
Universal Water Systems will be doing a sweepstakes giveaway for an ATV and \$10,000 in cash in addition to a \$100 gift card to Main Event.

BOOTH #202
Wild West Pickles
Teri Leahigh
120 Main St NW
Los Lunas, NM 87031
(505) 865-5834
terissweetgarden@hotmail.com
www.terissweetgarden.com
Green Chile Inferno Pickles, Habanero Inferno Pickles, Red and Green Chile Peanut Brittle.

BOOTH #203
Yummy Lotus
Alexa Hesse
9387 Wolfe drive
Highlands Ranch, CO 80129
(303) 5037690
yummylotus@yahoo.com
www.yummylotus.com
Yummy Lotus gourmet pepper jams are small batch crafted, vegan and gluten free. We use only the freshest ingredients and keep the recipes simple so you know exactly what you're putting into your body.

BOOTH #212
Zia Chile Traders
John Hard
1447 Suite B4 Certified Place
Las Cruces, NM 88007
(575)621-9585
cajohn@ziachile.com
www.ziachile.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!

NEW

BREWED FOR WHAT'S NEXT



0

CARBS

80

CALS

4%

ALC/VOL

BUD LIGHT

NEXT

BREWED FOR WHAT'S NEXT

0

CARBS

80

CALS

4%

ALC/VOL



2023 Scovie Awards
Winners Report



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



GRAND PRIZE WINNER

TASTING

Low Country Sauce
Juke Food Dressing Dipping Sauce



GRAND PRIZE WINNER

MARKETING & ADVERTISING

Product Packaging

Rhed's Hot Sauce

Sunrise Salsa

Booth #xxxx

In the 2023 Fiery Foods show

Total Entries **934**

Total Companies **151**

Total Winning Companies **122**

Number of States represented **37**

Number of countries represented **12**

Including England, Hungary, Germany, Canada, and Australia.



ADVERTISING & MARKETING

Company or Product Logo

1ST PLACE

Casa M Spice Co®

Casa M Spice Co®

Manny Hernandez

3501 Chimney Rock Dr

Flower Mound, TX 75022

(469) 293-4400

info@casamspice.com

https://casamspice.com/

2ND PLACE

Hook and Arrow Logo

Hook and Arrow

Salvatore Dziekan

1204 Main St. #236

Branford, CT 06405

(203) 433-0013

sam@hookandarrow.co

www.hookandarrow.co

3RD PLACE

Rib Rub

BOÜLD Ass Seasoning Co.

Domonique Boulbrick

639 Metromont Rd Suite G

Hiram, GA 30141

(305) 458-1833

admin@bouldrubs.com

www.bouldrubs.com

ADVERTISING & MARKETING

Gift Basket/Box

1ST PLACE

Gift Set

Casa M Spice Co®

Manny Hernandez

3501 Chimney Rock Dr

Flower Mound, TX 75022

(469) 293-4400

info@casamspice.com

https://casamspice.com/

2ND PLACE

Dragon Clutch

Swamp Dragon Hot Sauce

Matt Beeson

3130 Balis Dr Unit A6

Baton Rouge, LA 70808

(504) 400-5769

matt@swampdragonhotsauce.com

www.swampdragonhotsauce.com

3RD PLACE

Behrnes Ridiculous Gift

Set

Behrnes Pepper Salts

jan Olavarri

5313 East Side Ave

Dallas, TX 75214

(214) 724-0581

jan.olavarri@gmail.com

https://behrnes.com/

3RD PLACE

Behrnes Tame Gift Set

Behrnes Pepper Salts

jan Olavarri

5313 East Side Ave

Dallas, TX 75214

(214) 724-0581

jan.olavarri@gmail.com

https://behrnes.com/

3RD PLACE

Behrnes Hot Gift Set

Behrnes Pepper Salts

jan Olavarri

5313 East Side Ave

Dallas, TX 75214

(214) 724-0581

jan.olavarri@gmail.com

https://behrnes.com/

3RD PLACE

Behrnes Fiery Gift Set

Behrnes Pepper Salts

jan Olavarri

5313 East Side Ave

Dallas, TX 75214

(214) 724-0581

jan.olavarri@gmail.com

https://behrnes.com/

ADVERTISING & MARKETING

Product Label

1ST PLACE & Grand Prize in Advertising and Marketing Division

Sunrise Salsa

Rhed's Hot Sauce

Deja Hart

10 Sims Ave #108

Providence, RI 02909

(401) 487-3956

rhedsri@gmail.com

http://www.rhedshotsauce.com

2ND PLACE

Memphis BBQ Sauce

Rhed's Hot Sauce

Deja Hart

10 Sims Ave #108

Providence, RI 02909

(401) 487-3956

rhedsri@gmail.com

http://www.rhedshotsauce.com

3RD PLACE

Geeze Louise-Sangrita

Geeze Louise

Kevin MacDonald

P.O. Box 7

Carversville, PA 18913

(215) 805-8702

kmac@geezelouise.com

www.geezelouise.com

ADVERTISING & MARKETING

Product Packaging

1ST PLACE

Printed Refill Bag of

Pecking Order

Casa M Spice Co®

Manny Hernandez

3501 Chimney Rock Dr

Flower Mound, TX 75022

(469) 293-4400

info@casamspice.com

https://casamspice.com/

2ND PLACE

Purple Rain: Fermented

Hot Sauce

Sidepiece

Andy de Lore

36 Frith Street

South Brisbane, QLD 4101

(0) 0412216818

hello@sidepiece.com.au

www.sidepiece.com.au

3RD PLACE

Rub Me Tender BBQ

Seasoning™

Boo and Henry's BBQ (R)

Daly Thompson

4930 Woodman Ave.

Sherman Oaks, CA 91423

(323) 646-4892

info@booandhenrysbbq.com

www.booandhenrysbbq.com

ADVERTISING & MARKETING

Social Media Page

1ST PLACE

Casa M Spice Instagram

Casa M Spice Co®

Manny Hernandez

3501 Chimney Rock Dr

Flower Mound, TX 75022

(469) 293-4400

info@casamspice.com

https://casamspice.com/

2ND PLACE

Hook and Arrow

Instagram

Hook and Arrow

Salvatore Dziekan

1204 Main St. #236

Branford, CT 06405

(203) 433-0013

sam@hookandarrow.co

www.hookandarrow.co

2023 Scovie Award Winners

3RD PLACE

Volcano Johnny's Instagram
Volcano Johnny's, a division of Bodega Boys LLC
Gary Higginbotham
1339 I Street
Reedley, Ca 93654
(559) 623-6828
gary@volcanojohnnys.com
www.volcanojohnnys.com

ADVERTISING & MARKETING

Website

1ST PLACE

www.CasaMSpice.com
Casa M Spice Co®
Manny Hernandez
3501 Chimney Rock Dr
Flower Mound, TX 75022
(469) 293-4400
info@casamspice.com
https://casamspice.com/

2ND PLACE

Sauce Leopard Website
Sauce Leopard
Shaun Goodwin
4800 Dahlia St.
Denver, CO 80216
(732) 615-8741
saucelopard@gmail.com
www.saucelopard.com

3RD PLACE

www.SweetMamaSauce.com/Zac Sawtelle, Lead Graphic Design
Sweet Mama Sauce
Joseph Ethier
Halifax, MA
(413) 4260920
info@sweetmamasauce.com
sweetmamasauce.com

BARBECUE COOK IT UP

Dry Rub/ Seasoning- All Purpose

1ST PLACE

RedBeards Steak Shake
RedBeards Hot Sauce
Carolyn Dick
P.O. Box 7754
Huntington Beach, CA 92646
(714) 393-7328
redbeardshotsauce@gmail.com
https://getredbeards.com

2ND PLACE

Suspicious Spice
“THE KING” of BBQs
Val Romero
1045 N Jerrie Ave
Tucson, AZ 85711
(520) 235-4559
azgrillnhearth@yahoo.com
www.thekingofbbqs.com

3RD PLACE

Game Day
SHORE SMOKE SEASONINGS
Ryan Stevenson
PO Box 932
Smyrna, DE 19977
(302) 9434675
rstenenson@shoresmokeseasonings.com

BARBECUE COOK IT UP

Dry Rub/ Seasoning- Low Sodium

1ST PLACE

Rib Rub
BOÛLD Ass Seasoning Co.
Domonique Bouldrick
639 Metromont Rd Suite G
Hiram, GA 30141
(305) 458-1833
admin@bouldrubs.com
www.bouldrubs.com

2ND PLACE

Pecking Order®

Casa M Spice Co®
Manny Hernandez
3501 Chimney Rock Dr
Flower Mound, TX 75022
(469) 293-4400
info@casamspice.com
https://casamspice.com/

3RD PLACE

Paradise Party
SHORE SMOKE SEASONINGS
Ryan Stevenson
PO Box 932
Smyrna, DE 19977
(302) 9434675
rstenenson@shoresmokeseasonings.com

BARBECUE COOK IT UP

Dry Rub/ Seasoning- Southwest

1ST PLACE

Taco Lime
Datilgator Seasonings
Zachary Glenn
2950 Halcyon Lane 202
Jacksonville, FL 32223
(301) 9965315
zack@datilgator.com
www.datilgator.com

2ND PLACE

Chain Reaction®
Casa M Spice Co®
Manny Hernandez
3501 Chimney Rock Dr
Flower Mound, TX 75022
(469) 293-4400
info@casamspice.com
https://casamspice.com/

3RD PLACE

Devil in D'Spice
“THE KING” of BBQs
Val Romero
1045 N Jerrie Ave
Tucson, AZ 85711
(520) 235-4559
azgrillnhearth@yahoo.com
www.thekingofbbqs.com

BARBECUE COOK IT UP

Dry Rub/Seasoning-Cajun/ Jerk

1ST PLACE

Chain Reaction®

Casa M Spice Co®
Manny Hernandez
3501 Chimney Rock Dr
Flower Mound, TX 75022
(469) 293-4400
info@casamspice.com
https://casamspice.com/

2ND PLACE

Jerked Chain®
Casa M Spice Co®
Manny Hernandez
3501 Chimney Rock Dr
Flower Mound, TX 75022
(469) 293-4400
info@casamspice.com
https://casamspice.com/

3RD PLACE

THE KING's Creole

“THE KING” of BBQs
Val Romero
1045 N Jerrie Ave
Tucson, AZ 85711
(520) 235-4559
azgrillnhearth@yahoo.com
www.thekingofbbqs.com

BARBECUE COOK IT UP

Unique

1ST PLACE

Boss Paper Chicken Sauce

Boss Brothers Sdn Bhd
Liew Ing Fong Nelson
No12A, Jalan Perindustrian PP3,
Taman Perindustrian Putra Permai,
Seri Kembangan, Selangor Darul
Ehsan 43300
(+60) 122080517
bossbrothers8055@gmail.com
www.mybossbrothers.com

2ND PLACE

Twisted Lemon

Datilgator Seasonings
Zachary Glenn
2950 Halcyon Lane 202
Jacksonville, FL 32223
(301) 9965315
zack@datilgator.com
www.datilgator.com

3RD PLACE

No Bagel! No Problem!

OUTER SPICE
Emma Southern
110 Queens Road
South Guildford, WA 6055
(041) 428-9935
OUTERSPICEPERTH@GMAIL.COM
https://www.outerspice.com.au/

BARBECUE SAUCE

All Natural-Hot

1ST PLACE

Chile Slinger Habanero

Chile Slinger, LLC
Mark Chambers
PO Box 75173
Wichita, KS 67275
(785) 817-7122
chileslinger@gmail.com
www.chileslinger.com

2ND PLACE

BBQ Sauce Hard & Heavy with Carolina Reaper

Fireland Foods
Richard Fohringer
Teslastrasse 10
St. Poelten, Lower Austria 3100
office@firelandfoods.at
www.firelandfoods.at

3RD PLACE

Bhut Jolokia BBQ
Uncle Mungo's
Tom Russell
320-340 Wonga Rd
Warranwood, Victoria 3134
(614) 68934416
orders@unclemungos.com
www.unclemungos.com

BARBECUE SAUCE

All Natural-Mild/Medium

1ST PLACE

Mackmyra Barbecue Sauce

The Barbecue Company
Jonas Lundin
Skarpov 12
Saltsjo Boo, Stockholm 13238
(468) 645-2060
jonas@bbq.se
www.bbq.se

2ND PLACE

Chipotle BBQ

Uncle Mungo's
Tom Russell
320-340 Wonga Rd
Warranwood, Victoria 3134
(614) 68934416
orders@unclemungos.com
www.unclemungos.com

3RD PLACE

Chile Slinger Chipotle

Chile Slinger, LLC
Mark Chambers
PO Box 75173
Wichita, KS 67275
(785) 817-7122
chileslinger@gmail.com
www.chileslinger.com

BARBECUE SAUCE

American Style Hot

1ST PLACE

Wood BBQ Sweet & Sassy Hellfire

Wood Bbq
Cody Wood
6852 Taylor rd
Sauk City, Wisconsin 53583
(608) 434-3216
cody@woodbbqcatering.com
Woodbbqcatering.com

2ND PLACE

Slap Yo Daddy Hot Burn BBQ Sauce

Slap Yo Daddy BBQ
Harry Soo
7207 Chagrin Road Suite #1
Chagrin Falls, OH 44023
(310) 902-3145
joel@slapyodaddybbq.com
https://www.slapyodaddybbq.com/

3RD PLACE

Reaper Whiskey BBQ

Melbourne Hot Sauce
Richard Nelson
4/578 Plummer St (kitchen 6)
Port Melbourne, VICTORIA 3207
(+61) 420663837
melbournehotsauce@gmail.com
www.melbournehotsauce.com

BARBECUE SAUCE

American Style Mild/ Medium

1ST PLACE

Bigfoot Bold
Bow Valley Bbq Inc.
Chris Dean
101-50 Lincoln Park
Canmore, Alberta T1W 3E9
(403) 679-9343
chrisdean@bowvalleybbq.com
http://www.bowvalleybbq.com

2ND PLACE

My Dad's BBQ Original Sauce

My Dad's BBQ, LLC
Danny Wilk
675 Sapling Lane
Deerfield, IL 60015
(847) 338-2283
danny@mydadsbbq.com
www.mydadsbbq.com

3RD PLACE

Crossfire BBQ Sauce

European Flavour Factory Ltd.
Vivien Kantor-Gonda
150 Royal Oak Pt NW
Calgary, AB T3G5C6
(778) 9994902
info@flavourfactory.ca
http://www.flavourfactory.ca

BARBECUE SAUCE

Diet Friendly

1ST PLACE

Carolina Blonde Mustard BBQ Sauce

Seaside Grown
Will Collins
10 Old Polowana Road
Saint Helena Island, SC 29920
(912) 312-5644
will@seasidegrown.com

2ND PLACE

Jumpin' Jacks BBQ Sauce Original Mild

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

3RD PLACE

The Magical Mop

B.T. Leigh's Sauces and Rubs
Brian Leigh
760 Campbell Lane STE 106-266
Bowling Green, Kentucky 42104
(270) 883-2207
info@btleighs.com
https://btleighs.com

BARBECUE SAUCE

Fruit Based-Hot

1ST PLACE

Not Your MaMa's BBQ

Apricot Reaper

Hellfire Hot Sauce Inc.
Diane Papandrea
750 Veteran's Parkway Suite 107
Lake Geneva, WI 53147
(847) 471-2100
sales@hellfirehotsauce.com
www.hellfirehotsauce.com

2ND PLACE

Not Your MaMa's BBQ

Pineapple Fatali

Hellfire Hot Sauce Inc.
Diane Papandrea
750 Veteran's Parkway Suite 107
Lake Geneva, WI 53147
(847) 471-2100
sales@hellfirehotsauce.com
www.hellfirehotsauce.com

3RD PLACE

Spicy Mango Reaper

Klowns On Fire Gourmet Sauces

Greg Hallmark
7917 Country Ridge Lane
Plano, Texas 75024
(214) 755-1800
sales@klownsonfire.com
http://klownsonfire.com

BARBECUE SAUCE

Fruit Based-Mild/Medium

1ST PLACE

Pig Polish-Blackberry

Shine BBQ Sauce

Still There Shine Sauce

Dave Bettendorf
2900 Westinghouse Blvd. Ste 110
Charlotte, NC 28273
7047281888
billybob@stillthereshinesauce.com
www.stillthereshinesauce.com

2ND PLACE

Jalapeno Cherry BBQ

Brownwood Farms

Jonathan Leal
296 S Harper St
Nelsonville, Ohio 45764
(614) 330-2667
jenny@miloswholeworld.com
brownwoodfarms.com

3RD PLACE

Geeze Louise Peach & Serrano Pepper BBQ Sauce

Geeze Louise

Kevin MacDonald

P.O. Box 7
Carversville, PA 18913
(215) 805-8702
kmac@geezelouise.com
www.geezelouise.com

BARBECUE SAUCE

Jerk Hot

1ST PLACE

Spicy Mango Reaper

Klowns On Fire Gourmet Sauces

Greg Hallmark

7917 Country Ridge Lane
Plano, Texas 75024
(214) 755-1800
sales@klownsonfire.com
http://klownsonfire.com

2ND PLACE

Spicy Pineapple Reaper

Klowns On Fire Gourmet Sauces

Greg Hallmark

7917 Country Ridge Lane
Plano, Texas 75024
(214) 755-1800
sales@klownsonfire.com
http://klownsonfire.com

2023 Scovie Award Winners

3RD PLACE

Spicy Peach Reaper
Klowns On Fire Gourmet Sauces
Greg Hallmark
7917 Country Ridge Lane
Plano, Texas 75024
(214) 755-1800
sales@klownsonfire.com
http://klownsonfire.com

BARBECUE SAUCE

Mustard-Hot

1ST PLACE

Rancho Duro Green Chile Mustard BBQ Sauce
Zia Chile Traders LLC
John Hard
260 Happy Trails S
Las Cruces, NM 88005
(575) 6219585
cajohn@ziachile.com
www.ziachile.com

2ND PLACE

Slatherin' Wing Sauce
Brownwood Farms
Jonathan Leal
296 S Harper St
Nelsonville, Ohio 45764
(614) 330-2667
jenny@miloswholeworld.com
brownwoodfarms.com

3RD PLACE

Chile Slinger Fatalii Mustard
Chile Slinger, LLC
Mark Chambers
PO Box 75173
Wichita, KS 67275
(785) 817-7122
chileslinger@gmail.com
www.chileslinger.com

BARBECUE SAUCE

Mustard-Mild/Medium

1ST PLACE

Rancho Duro Green Chile Mustard BBQ Sauce
Zia Chile Traders LLC
John Hard
260 Happy Trails S
Las Cruces, NM 88005
(575) 6219585
cajohn@ziachile.com
www.ziachile.com

2ND PLACE

Carolina Blonde Mustard BBQ Sauce
Seaside Grown
Will Collins
10 Old Polowana Road
Saint Helena Island, SC 29920
(912) 312-5644
will@seasidegrown.com

3RD PLACE

Carolina Style/Mustard BBQ
Rhed's Hot Sauce
Deja Hart
10 Sims Ave #108
Providence, RI 02909
(401) 487-3956
rhedsri@gmail.com
http://www.rhedshotsauce.com

BARBECUE SAUCE

Specialty Chile

1ST PLACE

Chile Slinger Trinidad Scorpion
Chile Slinger, LLC
Mark Chambers
PO Box 75173
Wichita, KS 67275
(785) 817-7122
chileslinger@gmail.com
www.chileslinger.com

2ND PLACE

Hand Smoked Chipotle BBQ
KIELTYS IRISH SAUCES
Padraic Kielty
14 Myrtle street
Bowral, NSW 2576
(61) 0405413370
padraic@kieltysirish.com.au
www.kieltysirish.com.au

3RD PLACE

Not Your MaMa's BBQ Apricot Reaper
Hellfire Hot Sauce Inc.
Diane Papandrea
750 Veteran's Parkway Suite 107
Lake Geneva, WI 53147
(847) 471-2100
sales@hellfirehotsauce.com
www.hellfirehotsauce.com

3RD PLACE

Wood BBQ Sweet & Sassy Chipotle
Wood Bbq
Cody Wood
6852 Taylor rd
Sauk City, Wisconsin 53583
(608) 434-3216
cody@woodbbqcatering.com
Woodbbqcatering.com

BARBECUE SAUCE

Unique

1ST PLACE

Winged Buffalo
Bow Valley BBQ Inc.
Chris Dean
101-50 Lincoln Park
Canmore, Alberta T1W 3E9
(403) 679-9343
chrisdean@bowvalleybbq.com
http://www.bowvalleybbq.com

2ND PLACE

Ritabeata's Sweet Virginia BBQ
Always Flavored
Rita Witte
1711 Princess Anne St
Fredericksburg, Va 22401
(540) 6904423
hello@alwaysflavored.com
https://alwaysflavored.com/

3RD PLACE

Mackmyra Barbecue Sauce
The Barbecue Company
Jonas Lundin
Skarpov 12
Saltsjo Boo, Stockholm 13238
(468) 645-2060
jonas@bbq.se
www.bbq.se

BARBECUE SAUCE

Vinegar-Hot

1ST PLACE

Baby Out Sauce
LOYAL DOGS LLC
BO BODENSTINE
91 WOLF CREEK DR
WENDELL, NC 27591
(919) 810-5305
Babyout21@gmail.com
www.babyoutsauce.com

2ND PLACE

The Magical Mop
B.T. Leigh's Sauces and Rubs
Brian Leigh
760 Campbell Lane STE 106-266
Bowling Green, Kentucky 42104
(270) 883-2207
info@btleighs.com
https://btleighs.com

3RD PLACE

Sweet Sauce O'Mine Sweet & Spicy Vinegar
Sweet Swine O' Mine
Mark Lambert
113 Edwards Rd
Byhalia, MS 38611
(901) 8311451
mark@ssomd.com
http://www.ssomd.com

BARBECUE SAUCE

Vinegar-Mild/Medium

1ST PLACE

Sweet Sauce O'Mine Original BBQ Sauce
Sweet Swine O' Mine
Mark Lambert
113 Edwards Rd
Byhalia, MS 38611
(901) 8311451
mark@ssomd.com
http://www.ssomd.com

2ND PLACE

NC Mop Shine BBQ Sauce
Still There Shine Sauce
Dave Bettendorf
2900 Westinghouse Blvd. Ste 110
Charlotte, NC 28273
7047281888
billybob@stillthereshinesauce.com
www.stillthereshinesauce.com

3RD PLACE

Jumpin' Jacks BBQ Sauce Original Mild
Deep Fork Foods
Cyndi Stewart
3099 Herrick Road
Beggs, OK 74421
(918) 261-7569
cstewart@deepforkfoods.com
www.deepforkfoods.com

BARBECUE SAUCE

World Beat

1ST PLACE

Southern Braai-Fermented Vintage BBQ Sauce
African Dream Foods
David Schmund
PO BOX 871133
Vancouver, WA 98687
(949) 239-9772
natasha@africandreamfoods.com
www.africandreamfoods.com

2ND PLACE

Total Jerk
Bow Valley BBQ Inc.
Chris Dean
101-50 Lincoln Park
Canmore, Alberta T1W 3E9
(403) 679-9343
chrisdean@bowvalleybbq.com
http://www.bowvalleybbq.com

3RD PLACE

The Magical Mop
B.T. Leigh's Sauces and Rubs
Brian Leigh
760 Campbell Lane STE 106-266
Bowling Green, Kentucky 42104
(270) 883-2207
info@btleighs.com
https://btleighs.com

BEVERAGES-HOT AND SPICY

Alcoholic

1ST PLACE

Parkway Vodka Caesar
Bow Valley BBq Inc.
Chris Dean
101-50 Lincoln Park
Canmore, Alberta T1W 3E9
(403) 679-9343
chrisdean@bowvalleybbq.com
http://www.bowvalleybbq.com

2ND PLACE

Bloody the Vampire Slayer Extra Spicy
Sundry Mornings
Miranda Watson
1288 Main St
Linfield, PA 19468
(607) 2804572
miranda@sundrymornings.com
http://www.sundrymornings.com

3RD PLACE

Bloody the Vampire Slayer
Sundry Mornings
Miranda Watson
1288 Main St
Linfield, PA 19468
(607) 2804572
miranda@sundrymornings.com
http://www.sundrymornings.com

BEVERAGES-HOT AND SPICY

Non-Alcoholic

1ST PLACE

Kickled Mary
Kickled Mary
Brian Cadwell
10742 Maple Blvd
Woodbury, MN 55129
(651-329-1867)
brian@kickledmary.com
www.kickledmary.com

2ND PLACE

Diablo Dev's Bloody Mary Mix
Diablo Dev's
Devan Moll
6614443399
devanmoll7@gmail.com
www.diablodevs.com

3RD PLACE

Pineapple & Jalapeno Margarita Mix
Bravado Spice Co
Vince Blasco
8801 Jameel STE 180
HOUSTON, TX 77040
(312-339-1971) 339-1971
vince@bravad-ospice.com
www.bravadospice.com

BEVERAGES-NOT HOT & SPICY

Alcoholic

1ST PLACE

Peppermint Sipping Chocolate
Sweet Santa Fe LLC
Cindy Smiles
8380 Cerrillos Rd #414
Santat Fe, NM 87507
(505) 428-0012
sweetsantafechocolate@gmail.com
SweetSantaFe.com

2ND PLACE

Ruby Red Grapefruit Margarita Mix
Bravado Spice Co
Vince Blasco
8801 Jameel STE 180
HOUSTON, TX 77040
(312-339-1971) 339-1971
vince@bravadospice.com
www.bravadospice.com

3RD PLACE

Lime & Yuzu Margarita Mix
Bravado Spice Co
Vince Blasco
8801 Jameel STE 180
HOUSTON, TX 77040
(312-339-1971) 339-1971
vince@bravadospice.com
www.bravadospice.com

BEVERAGES-NOT HOT & SPICY

Non-Alcoholic

1ST PLACE

Lavendar Sipping Chocolate
Sweet Santa Fe LLC
Cindy Smiles
8380 Cerrillos Rd #414
Santat Fe, NM 87507
(505) 428-0012
sweetsantafechocolate@gmail.com
SweetSantaFe.com

2ND PLACE

Ruby Red Grapefruit Margarita Mix
Bravado Spice Co
Vince Blasco
8801 Jameel STE 180
HOUSTON, TX 77040
(312-339-1971) 339-1971
vince@bravadospice.com
www.bravadospice.com

3RD PLACE

Parkway Craft Caesar
Bow Valley BBq Inc.
Chris Dean
101-50 Lincoln Park
Canmore, Alberta T1W 3E9
(403) 679-9343
chrisdean@bowvalleybbq.com
http://www.bowvalleybbq.com

CONDIMENTS-HOT & SPICY

Chile Oil

1ST PLACE

ZinDrew X Batch
ZinDrew Chili Inc.
Andrew Lee
12560 Amesbury Circle
Whittier, CA 90602
(626) 236-6076
info@zindrew.com
https://zindrew.com/

2ND PLACE

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

3RD PLACE

Machete
Fantastic Fuego
Tony Nunez
8309 RESEARCH BLVD STE B
AUSTIN, TX 78758
(512) 804-9430
eljefe@fantasticfuego.com
https://www.fantasticfuego.com

3RD PLACE

ZinDrew OG Batch
ZinDrew Chili Inc.
Andrew Lee
12560 Amesbury Circle
Whittier, CA 90602
(626) 236-6076
info@zindrew.com
https://zindrew.com/

CONDIMENTS-HOT & SPICY

Ketchup

1ST PLACE

Kickin' Ketchup
Brownwood Farms
Jonathan Leal
296 S Harper St
Nelsonville, Ohio 45764
(614) 330-2667
jenny@miloswholeworld.com
brownwoodfarms.com

2ND 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

3RD PLACE

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

2023 Scovie Award Winners

CONDIMENTS-HOT & SPICY

Meat Sauce

1ST PLACE

Black Garlic Sriracha

Daddy Cools Chilli Sauce

Stephen Cooley

50 Woodhead Road Tintwistle
, Glossop Derbyshire
(+44) 7583403560
info@daddycoolschillisauce.co.uk
https://www.daddycoolschillisauce.co.uk/

2ND PLACE

Baby Out Sauce

LOYAL DOGS LLC

BO BODENSTINE

91 WOLF CREEK DR
WENDELL, NC 27591
(919) 810-5305
Babyout21@gmail.com
www.babyoutsauce.com

3RD PLACE

Tsumami-Point Break

Cooper's Small Batch

Michelle Davidson

11329 E. Maplewood Ave
Englewood, CO 80111
(303) 8681731
michelle.davidson@cooperssmallbatch.com
www.cooperssmallbatch.com

CONDIMENTS-HOT & SPICY

Mustard

1ST PLACE

Smokin' Mustard

Flash Point Sauces, LLC

Anthony Spivey

157 McKnitt Place
Garner, North Carolina 27529
(919) 622-2561
tony@fpsauces.com
www.flashpointsauces.com

2ND PLACE

Smoked Maple Habanero Mustard

Angry Goat Pepper Co

Roberta Parker

P.O. Box 994
Bradford, VT 05033
(802) 272-1274
angrygoatpepperco@gmail.com
www.angrygoatpepperco.com

3RD PLACE

Chile Slinger Fatalii Mustard

Chile Slinger, LLC

Mark Chambers

PO Box 75173
Wichita, KS 67275
(785) 817-7122
chileslinger@gmail.com
www.chileslinger.com

CONDIMENTS-HOT & SPICY

Pickled Product

1ST PLACE

Wild Bill Olive

Wild West Pickles

Teri Leahigh

120 Main St
Los Lunas, NM 87031
(505) 4597896
terissweetgarden@hotmail.com
www.wildwestpickles.com

2ND PLACE

Hallow Rings

Point Blank Pepper Company

Rich Newton

2250 Remington Court, NE
Marietta, Georgia 30066
(678) 646-2201
rich@pointblankpeppercompany.com
https://www.pointblankpeppercompany.com

3RD PLACE

Doc Oliveday

Wild West Pickles

Teri Leahigh

120 Main St
Los Lunas, NM 87031
(505) 4597896
terissweetgarden@hotmail.com
www.wildwestpickles.com

CONDIMENTS-HOT & SPICY

Prepared Dip/Salad Dressing

1ST PLACE

Chi-Ghostle Bitchin' Sauce

Bitchin' Sauce

Darla Misiuk

6211 Yarrow Dr Suite C
Carlsbad, CA 92011
(714) 6971479
darla@bitchinsauce.com
https://bitchinsauce.com/

2ND PLACE

Holy Frijole Spicy Green Chile Refried Beans

Holy Frijole

Stephen Baron

10322 w 59th Ave Apt 3
Arvada, CO 80004
(720) 472-1368
steve@holyfrijoledenver.com
http://holyfrijoledenver.com

3RD PLACE

Thai Dressing Sauce

Gods of Sauces

Che Cooper

2 Houghton BLVD Bayonet Head
Albany, WA 6330
(042) 836-2777
givemesomesauce@godsofsauces.com.au
https://godsofsauces.com.au

CONDIMENTS-HOT & SPICY

Relish

1ST PLACE

The Recipe: Habanero Relish

Sidepiece

Andy de Lore

36 Frith Street
South Brisbane, QLD 4101
() 0412216818
hello@sidepiece.com.au
www.sidepiece.com.au

2ND PLACE

Cape Fear

Cottage Lane Kitchen

Samantha Swan

P.O. Box 593
Chapel hill, Nc 27514
(919) 360-4041
info@cottagelaneKitchen.com
Http://www.cottagelaneKitchen.com

3RD PLACE

Hot & Sweet Pepper Relish

LoneStar Pepper Co.

Monique Mistler

9120 Belaire Dr
North Richland Hills, Tx 76182
(972) 824-9581
moniquemistler@hotmail.com
www.lonestarpepperco@gmail.com

CONDIMENTS-HOT & SPICY

Table Seasoning

1ST PLACE

Christine's Hot Taco Spice Blend

Christine's Salsa LLC

Christine Nelson

4773 Girl Scout Rd
Edwardsville, IL 62025
(618) 610-6305
christine@salsaqueensalsa.com
https://christinessalsa.com

2ND PLACE

BBs Smoky Bacon Chipotle Season All

BB's Season All, LLC

Billy Brown

127 Stone street
Forney, Texas 75126
(430) 207-4012
browbilly2004@yahoo.com
www.bbsseasonall.etsy.com

3RD PLACE

La Vaca Spice Grinder

Cooper's Small Batch

Michelle Davidson

11329 E. Maplewood Ave
Englewood, CO 80111
(303) 8681731
michelle.davidson@cooperssmallbatch.com
www.cooperssmallbatch.com

3RD PLACE

Smokin Ed's Steak

Puckerbutt Pepper Company

Ed Currie

237 Main Street
Fort Mill, SC 29715
(803) 517-1089
smokined@puckerbuttpeppercompany.com
http://www.puckerbuttpeppercompany.com

CONDIMENTS-HOT & SPICY

Unique

1ST PLACE

Brimstone Rimjob

Harmacy Hot Sauce

Homero Gonzalez

54 S Cedar Ave
Cookeville, TN 38501
8132303295
homero@harmacyhotsauce.com
www.harmacyhotsauce.com

2ND PLACE

Way Hotter Not Just For Bagel Seasoning

The Way Hot Sauce Co.

David McCollum

6101 Oakpark Trl.
Haslett, MI 48840
(517) 9748861
wayhotsauce@getwayhot.com
www.getwayhot.com

3RD PLACE

Front Street Heat

Top Shelf Canada

Joshua Lines

582 Superior St
Sarnia, ON N7T 7E6
(226) 886-0214
info@topshelfcanada.ca
www.topshelfcanada

CONDIMENTS-NOT HOT & SPICY

1ST PLACE

Fessler's Original Sweet & Tangy Mustard Sauce

Fessler's Sauces

Julie Fessler

8930 N Christine Dr
Brighton, MI 48114
(810) 844-1467
julie@fesslersauces.com
FesslerSauces.com

2ND PLACE

Smoke Rings

Point Blank Pepper Company

Rich Newton

2250 Remington Court, NE
Marietta, Georgia 30066
(678) 646-2201
rich@pointblankpeppercompany.com
https://www.pointblankpeppercompany.com

2ND PLACE

Dylan West

Wild West Pickles

Teri Leahigh

120 Main St
Los Lunas, NM 87031
(505) 4597896
terissweetgarden@hotmail.com
www.wildwestpickles.com

3RD PLACE

Mucky Duck-Sweet and Tangy Pub Mustard

Scotty O'Hotty Gourmet

Scotty Owens

26762 Michigan Ave.
Inkster, MI 48141
(313) 2681570
scotty@scottyohotty.com
shop.scottyohotty.com

CONDIMENTS-NOT HOT & SPICY

Meat Sauce

1ST PLACE

Mackmyra Barbecue Sauce

The Barbecue Company

Jonas Lundin

Skarpov 12
Saltsjo Boo, Stockholm 13238
(468) 645-2060
jonas@bbq.se
www.bbq.se

2ND PLACE

Chilli-Churri

Old Bones Chilli Co

John Velarde

26919 Glenfield Hollow Lane
Cypress, Texas 77433
(832) 773-0001
hello@oldboneschillico.com
http://www.oldboneschillico.com

3RD PLACE

Crazy Chick-Honey Mustard BBQ

Drunk Chicks Craft Sauces

Rudy Javar

9907 8th st Box 751
gotha, fl 34734
(407) 666-7677
drunkchickscraftsauces@gmail.com
www.drunkchickscraftsauces.com

CONDIMENTS-NOT HOT & SPICY

Prepared Dip/Salad Dressing

1ST PLACE

Traverse Bay Farms Strawberry Poppysseed Dressing

Traverse Bay Farms

Andy LaPointe

7053 S M 88 Hwy
Bellaire, MI 49615
(231) 5338788
lapointeandy@yahoo.com
https://www.traversebayfarms.com

2ND PLACE

Holy Frijole Original Refried Beans

Holy Frijole

Stephen Baron

10322 w 59th Ave Apt 3
Arvada, CO 80004
(720) 472-1368
steve@holyfrijoledenver.com
http://holyfrijoledenver.com

2ND PLACE

Traverse Bay Farms Cherry Poppysseed Dressing

Traverse Bay Farms

Andy LaPointe

7053 S M 88 Hwy
Bellaire, MI 49615
(231) 5338788
lapointeandy@yahoo.com
https://www.traversebayfarms.com

3RD PLACE

Boss Mint Salad Dressing

Boss Brothers Sdn Bhd

Liew Ing Fong Nelson

No12A, Jalan Perindustrian PP3,
Taman Perindustrian Putra Permai,
Seri Kembangan, Selangor Darul
Ehsan 43300
(+60) 122080517
bossbrothers8055@gmail.com
www.mybossbrothers.com

CONDIMENTS-NOT HOT & SPICY

Sweet Sauce

1ST PLACE

Top Hat Hot Fudge Sauce

Top Hat Company Inc

Marla Murray

P.O. Box 66
Wilmette, IL 60091
(847) 256-6565
marla@tophatcompany.com
tophatcompany.com

2ND PLACE

Culley's Kids Sauce "Outrageous Orange"

Culley's

Chris Cullen

177 Morrin Road St John's
Auckland, 1072
chris@culleys.co.nz
www.culleys.co.nz

3RD 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

CONDIMENTS-NOT HOT & SPICY

Table Seasoning

1ST PLACE

Queen Bee

SHORE SMOKE SEASONINGS

Ryan Stevenson

PO Box 932
Smyrna, DE 19977
(302) 9434675
rstevenson@shoresmokeseasonings.com

2ND PLACE

Between The Bun

SHORE SMOKE SEASONINGS

Ryan Stevenson

PO Box 932
Smyrna, DE 19977
(302) 9434675
rstevenson@shoresmokeseasonings.com

3RD PLACE

Paradise Party

SHORE SMOKE SEASONINGS

Ryan Stevenson

PO Box 932
Smyrna, DE 19977
(302) 9434675
rstevenson@shoresmokeseasonings.com

CONDIMENTS-NOT HOT & SPICY

Unique

1ST PLACE

That's Amore

SHORE SMOKE SEASONINGS

Ryan Stevenson

PO Box 932
Smyrna, DE 19977
(302) 9434675
rstevenson@shoresmokeseasonings.com

2ND PLACE

Culley's "Pickenaise" Pickle/Mayonaise

Culley's

Chris Cullen

177 Morrin Road St John's
Auckland, 1072
chris@culleys.co.nz
www.culleys.co.nz

2023 Scovie Award Winners

3RD 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

HOT SAUCE

All Natural-Hot

1ST PLACE

Maletta’s Golden Chilli Hot Sauce, “Pineapple Habanero”

Maletta’s Golden Chilli Hot Sauce
Robert Maletta
14630A Euclid Street
Cedar Lake, Indiana 46303
(219) 928-6451
goldenchillihotsauce@gmail.com
goldenchillihs.com

2ND PLACE

Habanero Sunshine
Pepper Love
Drew Allen

8309 Research Blvd Ste B
Austin, TX 78758
(512) 8155723
pepperlovesauce@gmail.com
https://www.pepperlovesauce.com/

3RD PLACE

Black Label

Sweet Mama Sauce
Joseph Ethier
Halifax, MA
(413) 4260920
info@sweetmamasauce.com
sweetmamasauce.com

HOT SAUCE

All Natural-Mild/Medium

1ST PLACE

Dirty Bird’s Swett Sauce Original

Dirty Bird Sauce, LLC
Carrie Swett
PO Box 29
Lake Worth , FL 33460
(978) 7646683
dirtybirdsauce@gmail.com
http://www.dirtbirdsauce.com

2ND PLACE

Peachango Tango

Mat’s Hot Shop
Mathew Garthwaite
204A Wellington Street
Collingwood, Victoria 3066
(+61) 0433386870
mat@matshotshop.com
http://www.matshotshop.com

3RD PLACE

Faadu-Red Chili sauce

M & R Ventures, Inc
Amit Makhecha
1801 Thunderbird St
Troy, MI 48084
(248) 202-6343
amit@mnrventures.com
www.mnrventures.com

HOT SAUCE

All Natural-XXX Hot

1ST PLACE

Jaw Breaker

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

2ND PLACE

Peach Phantom

Oso Rojo Hot Sauce

Cameron Ayers
2921 W. 38th Ave #125
Denver, CO 80211
(720) 456-8614
osorojohotsauce@gmail.com
www.osorojohotsauce.com

3RD PLACE

End of Sanity Hot Sauce

Fireland Foods
Richard Fohringer
Teslastrasse 10
St. Poelten, Lower Austria 3100
office@firelandfoods.at
www.firelandfoods.at

HOT SAUCE

Fruit-Hot

1ST PLACE

Screaming Banshee

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

2ND PLACE

Cherry Bomb

The Karma Sauce Company
Gene Olczak
90 Canal Street
Rochester, NY 14608
(646) 9428714
alexk@karmasauce.com

3RD PLACE

Mango & Pineapple

Smoky Sriracha

Lunar Hot Sauce
Luna MacLeod
P.O. Box 2020
Komoka, Ontario N0L 1R0
(519) 7010373
lunarhotsauce@gmail.com
http://www.lunarhotsauce.ca

HOT SAUCE

Fruit-Mild/Medium

1ST PLACE

Pineapple Oasis

Rising Smoke Sauceworks

Michael Palmatier
201 Virginia Lee Lane
Efland, NC 27243
(919) 590-0472
sales@risingsmokesauce.com
https://risingsmokesauce.com

2ND PLACE

Little Mystical’s Tahitian Thunder Hot Sauce

Julz’s Creations

Julie Singer
2818 Chapel Hill Rd.
Durham, NC 27707
(919) 536-2121
julzs.creations@gmail.com
https://www.julzscreations.com/

3RD PLACE

Peachanero

Flash Point Sauces, LLC

Anthony Spivey

157 McKnitt Place
Garner, North Carolina 27529
(919) 622-2561
tony@fpsauces.com
www.flashpointsauces.com

HOT SAUCE

Fruit-XXX Hot

1ST PLACE

Peach Phantom

Oso Rojo Hot Sauce

Cameron Ayers

2921 W. 38th Ave #125
Denver, CO 80211
(720) 456-8614
osorojohotsauce@gmail.com
www.osorojohotsauce.com

2ND PLACE

Passion of the Dragon

Klowns On Fire Gourmet Sauces

Greg Hallmark

7917 Country Ridge Lane
Plano, Texas 75024
(214) 755-1800
sales@klownsonfire.com
http://klownsonfire.com

3RD PLACE

Funky’s Hot Sauce

Factory-”Seeing Stars”

Funky’s Hot Sauce Factory

Matthew Mini

2185 Alpine Way
Bellingham, WA 98226
(360) 483-8334
Matt@FunkysHotSauceFactory.com
https://funkyshotsaucefactory.com/

HOT SAUCE

Habanero

1ST PLACE

Volcano Johnny’s Hot

Summer Blonde

Volcano Johnny’s, a division of

Bodega Boys LLC

Gary Higginbotham

1339 I Street
Reedley, Ca 93654
(559) 623-6828
gary@volcanojohnnys.com
www.volcanojohnnys.com

2ND PLACE

1901 Roasted Red Ale

Hotter Than El

Dino Ferri

610 S. Laurel Ave
Sanford, FL 32771
(504) 4157160
hotterthanel@gmail.com
www.hotterthanel.com

3RD PLACE

Hot Sauce Hotel-Red

“THE KING” of BBQs

Val Romero

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Tucson, AZ 85711
(520) 235-4559
azgrillnhearth@yahoo.com
www.thekingofbbqs.com

3RD PLACE

Black Garlic with Isot
Pepper Fermented Hot Sauce

Lunar Hot Sauce

Luna MacLeod

P.O. Box 2020
Komoka, Ontario N0L 1R0
(519) 7010373
lunarhotsauce@gmail.com
http://www.lunarhotsauce.ca

3RD PLACE

The Colfax Killer

Sauce Leopard

Shaun Goodwin

4800 Dahlia St.
Denver, CO 80216
(732) 615-8741
sauceleopard@gmail.com
www.sauceleopard.com

HOT SAUCE

Louisiana Style

1ST PLACE

Rhed’s Original

Rhed’s Hot Sauce

Deja Hart

10 Sims Ave #108
Providence, RI 02909
(401) 487-3956
rhedsri@gmail.com
http://www.rhedshotsauce.com

2ND PLACE

Gator Jake’s Rajun Cajun

Hotter Than El

Dino Ferri

610 S. Laurel Ave
Sanford, FL 32771
(504) 4157160
hotterthanel@gmail.com
www.hotterthanel.com

3RD PLACE

Reapality

Sam Sa’house

Samuel Hastings

1604 4th ST SW
Austin, MN 55912
(337) 580-2761
samsahouse@hotmail.com
www.samsahouse.com

HOT SAUCE

Specialty Chile- XXX Hot

1ST PLACE

Unique Garlic

Puckerbutt Pepper Company

Ed Currie

237 Main Street
Fort Mill, SC 29715
(803) 517-1089
smokined@puckerbuttpeppercompany.com
http://www.puckerbuttpeppercompany.com

2ND PLACE

NAAGIN Indian Hot

Sauce-Smoky Bhoot

Naagin Sauce

Arjun Rastogi

32/249, Anand Nagar, Vakola,
Santacruz East.
Mumbai, Maharashtra 400055
(+91) 9820132237
arjun@naaginsauce.com
https://www.naaginsauce.com/

3RD PLACE

Devil’s Breath Chili

Pepper Hot Sauce

Seaside Grown

Will Collins

10 Old Polowana Road
Saint Helena Island, SC 29920
(912) 312-5644
will@seasidegrown.com

HOT SAUCE

Specialty Chile-Hot

1ST PLACE

Scotty O’Hotty-Beer

Bacon Chipotle/Scorpion

Scotty O’Hotty Gourmet

Scotty Owens

26762 Michigan Ave.
Inkster, MI 48141
(313) 2681570
scotty@scottyhotty.com
shop.scottyhotty.com

2ND PLACE

Ghost Island

The Karma Sauce Company

Gene Olczak

90 Canal Street
Rochester, NY 14608
(646) 9428714
alexk@karmasauce.com

3RD PLACE

Fiery Chipotle Bourbon

Sauce

Double Comfort

Mary Lyski

2935 E. Main St. Unit 9599
Columbus, Ohio 43209
(614) 915-5945
mary@doublecomfortfoods.com
www.doublecomfortfoods.com

HOT SAUCE

Specialty Chile-Mild/

Medium

1ST PLACE

Rio Grande Red

Pepper Love

Drew Allen

8309 Research Blvd Ste B
Austin, TX 78758
(512) 8155723
pepperlovesauce@gmail.com
https://www.pepperlovesauce.com/

2ND PLACE

Pure Aji Amarillo Hot

Sauce

Fireland Foods

Richard Fohringer

Teslastrasse 10
St. Poelten, Lower Austria 3100
office@firelandfoods.at
www.firelandfoods.at

3RD PLACE

Serrano & Basil Hot Sauce

Bravado Spice Co

Vince Blasco

8801 Jameel STE 180
HOUSTON, TX 77040
(312-339-1971) 339-1971
vince@bravadospice.com
www.bravadospice.com

HOT SAUCE

Unique-Hot

1ST PLACE

**TOM’S HOT SAUCE-
Bonfire**

TOM’S HOT STUFF

Thomas Hlatky

Ebentaler Straße 100
Klagenfurt am Wörthersee, Kärnten
9020
(+43) 6602200991
office@tomshotstuff.at
www.tomshotstuff.at

2ND PLACE

**TOM’S HOT SAUCE-
Evergreen**

TOM’S HOT STUFF

Thomas Hlatky

Ebentaler Straße 100
Klagenfurt am Wörthersee, Kärnten
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office@tomshotstuff.at
www.tomshotstuff.at

3RD PLACE

Jumpin’ Jacks Hoppin’

Habanero Sauce

Deep Fork Foods

Cyndi Stewart

3099 Herrick Road
Beggs, OK 74421
(918) 261-7569
cstewart@deepforkfoods.com
www.deepforkfoods.com

HOT SAUCE

Unique-Mild/Medium

1ST PLACE

Cosmic Dumpling

The Karma Sauce Company

Gene Olczak

90 Canal Street
Rochester, NY 14608
(646) 9428714
alexk@karmasauce.com

2ND PLACE

Synergy

Rising Smoke Sauceworks

Michael Palmatier

201 Virginia Lee Lane
Efland, NC 27243
(919) 590-0472
sales@risingsmokesauce.com
https://risingsmokesauce.com

3RD PLACE

Pickle Hot Sauce

717 Hot Sauce LLC

Ryan Laudick

509 Ansborough Avenue Suite B
Waterloo, Iowa 50701
(319) 232-0085
ryan@picklehotsauce.com
picklehotsauce.com

2023 Scovie Award Winners

HOT SAUCE

Unique-XXX Hot

1ST PLACE

Ghost Pumpkin

Crum's

Chris Crum

4025 Pine Brook Rd.
Alexandria, VA 22310
(703) 489-9859
cromwvp@gmail.com
crumssauce.com

2ND PLACE

Front Street Infero

Top Shelf Canada

Joshua Lines

582 Superior St
Sarnia, ON N7T 7E6
(226) 886-0214
info@topshelfcanada.ca
www.topshelfcanada

3RD PLACE

Ghosted

Down To Ferment

Sean Kirkpatrick

9932 Mesa Rim Rd. Ste A
San Diego, CA 92121
(858) 3826280
sean@down2ferment.com
https://www.down2ferment.com/

3RD PLACE

Moroccan Black Garlic

Pepper Love

Drew Allen

8309 Research Blvd Ste B
Austin, TX 78758
(512) 8155723
pepperlovesauce@gmail.com
https://www.pepperlovesauce.com/

HOT SAUCE

Verde

1ST PLACE

Smokey J

Sam Sa'house

Samuel Hastings

1604 4th ST SW
Austin, MN 55912
(337) 580-2761
samsahouse@hotmail.com
www.samsahouse.com

2ND PLACE

Salsa Verde

The FAIYA Company

Radhiner Fernandez

3525 I St,Suite 104
Philadelphia, PA 19134
(267) 7709291
radhi@faiya.co
https://www.faiya.co

2ND PLACE

Uncle Bubby's Mexican Love Juice

Uncle Bubby's BBQ

Cory Freeman

1410 Heather Dr
Mahomet, IL 61853
(217) 8411933
unclebubbysbbqsauce@gmail.com
https://www.unclebubbysbbq.com/

3RD PLACE

Dia del Perro

Lucky Dog Hot Sauce

Scott Zalkind

448 Grove Way
Hayward, CA 94541
(510) 8619625
scott@luckydoghotsauce.com
www.luckydoghotsauce.com

3RD PLACE

Black Dog Hot Sauce

Zia Chile Traders LLC

John Hard

260 Happy Trails S
Las Cruces, NM 88005
(575) 6219585
cajohn@ziachile.com
www.ziachile.com

HOT SAUCE

World Beat-Hot

1ST PLACE

Year of the Dog

Lucky Dog Hot Sauce

Scott Zalkind

448 Grove Way
Hayward, CA 94541
(510) 8619625
scott@luckydoghotsauce.com
www.luckydoghotsauce.com

2ND PLACE

Kowit Hot Sauce

Zia Chile Traders LLC

John Hard

260 Happy Trails S
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www.ziachile.com

3RD PLACE

Gindo's Hmong

Gindo's Hot Sauce

Chris Ginder

2002 W Main St, Suite P
St Charles, IL 60174
(323) 219-3967
mary@gindos.com
https://gindos.com/

HOT SAUCE

World Beat-Mild/Medium

1ST PLACE

The Colfax Killer

Sauce Leopard

Shaun Goodwin

4800 Dahlia St.
Denver, CO 80216
(732) 615-8741
sauceleopard@gmail.com
www.sauceleopard.com

2ND PLACE

Gold Digger

Lost Capital Foods LLC

David Bocchetti

1790 larpenteur ave w
Falcon heights, Mn 55113
(617) 5483460
dj@lostcapitalfoods.com
https://www.lostcapitalfoods.com/

3RD PLACE

NAAGIN Indian Hot Sauce- The Original

Naagin Sauce

Arjun Rastogi

32/249, Anand Nagar, Vakola,
Santacruz East.
Mumbai, Maharashtra 400055
(+91) 9820132237
arjun@naaginsauce.com
https://www.naaginsauce.com/

HOT SAUCE

World Beat-XXX Hot

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Trinidad Thyme Bomb

Black Eyed Susan Spice

Company

Ron Miller

Frederick, MD
(412)9514812)
Ron@blackeyedspices.com
blackeyedspices.com

2ND PLACE

NAAGIN Indian Hot Sauce-Smoky Bhoot

Naagin Sauce

Arjun Rastogi

32/249, Anand Nagar, Vakola,
Santacruz East.
Mumbai, Maharashtra 400055
(+91) 9820132237
arjun@naaginsauce.com
https://www.naaginsauce.com/

3RD PLACE

Funken Hot

The Karma Sauce Company

Gene Olczak

90 Canal Street
Rochester, NY 14608
(646) 9428714
alexk@karmasauce.com

KID FRIENDLY

Barbecue Sauce

1ST PLACE

My Dad's BBQ Original Sauce

My Dad's BBQ, LLC

Danny Wilk

675 Sapling Lane
Deerfield, IL 60015
(847) 338-2283
danny@mydadsbbq.com
www.mydadsbbq.com

2ND PLACE

Crazy Chick-Honey Mustard BBQ

Drunk Chicks Craft Sauces

Rudy Javar

9907 8th st Box 751
gotha, fl 34734
(407) 666-7677
drunkchickscraftsauces@gmail.com
www.drunkchickscraftsauces.com

3RD PLACE

Chile Slinger Original

Chile Slinger, LLC

Mark Chambers

PO Box 75173
Witchita, KS 67275
(785) 817-7122
chileslinger@gmail.com
www.chileslinger.com

KID FRIENDLY

Not So Hot Sauce

1ST PLACE

Agave Jalapeno

Stanky Sauce

Edward Stankiewicz
5981 Raleigh Street Unit 3110
Orlando, Florida 32835
(786) 2521726
edward@stankyllc.com
www.stankysauce.com

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Culley's Kids Sauce

“Outrageous Orange”

Culley's

Chris Cullen

177 Morrin Road St John's
Auckland, 1072
chris@culleys.co.nz
www.culleys.co.nz

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
http://www.oldboneschillico.com

KID FRIENDLY

Salsa

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

La Casita Abuela's Mild

La Casita Hot Sauce

Veronica Westlake

9331 County Road 2472
Royse City, Texas 75189
(469) 215-4567
info@lacasitahotsauce.com
www.lacasitahotsauce.com

3RD PLACE

New Mexico Sabor Salsa Verde

New Mexico Sabor

Carla Gallegos-Ortega

328 Isleta Blvd SW
Albuquerque, New Mexico 87105
(505) 3151216

Carla@newmexicosabor.com
http://www.newmexicosabor.com

KID FRIENDLY

Table Condiments

1ST PLACE

BBs Zesty Lemon Pepper Premium All Purpose Blend

BB's Season All, LLC

Billy Brown

127 Stone street
forney, texas 75126
(430) 207-4012
browbilly2004@yahoo.com
www.bbsseasonall.etsy.com

2ND PLACE

Farmers Harvest

SHORE SMOKE SEASONINGS

Ryan Stevenson

PO Box 932
Smyrna, DE 19977
(302) 9434675
rstevenson@shoresmokeseasonings.com

3RD PLACE

Paradise Party

SHORE SMOKE SEASONINGS

Ryan Stevenson

PO Box 932
Smyrna, DE 19977
(302) 9434675
rstevenson@shoresmokeseasonings.com

KID FRIENDLY

Unique

1ST PLACE

Raspberry Chocolate Truffle

Sweet Santa Fe LLC

Cindy Smiles

8380 Cerrillos Rd #414
Santat Fe, NM 87507
(505) 428-0012
sweetsantafechocolate@gmail.com
SweetSantaFe.com

2ND PLACE

Peanut Butter Fudge

Sweet Santa Fe LLC

Cindy Smiles

8380 Cerrillos Rd #414
Santat Fe, NM 87507
(505) 428-0012
sweetsantafechocolate@gmail.com
SweetSantaFe.com

3RD PLACE

Queen Bee

SHORE SMOKE SEASONINGS

Ryan Stevenson

PO Box 932
Smyrna, DE 19977
(302) 9434675
rstevenson@shoresmokeseasonings.com

MEAT REQUIRED

Dry Rub/ Seasoning- All Purpose

1ST PLACE

Spicy Citrus Mojo Seasoning

The Spice Lab

Angie Niehoff

4000 N Dixie Highway
Pompano Beach, Florida 33064
(305) 582-7450
press@thespiceclub.com
spices.com

2ND PLACE

Chicken Nu Spice

SugarRoti

Nicole Querim

4200 PARK BLVD, #625
Oakland, CA 94602
(310) 849-8746
nicole.querim@sugarroti.com
www.sugarroti.com

3RD PLACE

Chugwater Chili Hot Chili Seasoning

Chugwater Chili Corporation

Karen Guidice

210 1st Street
Chugwater, WY 82210
(307) 3315761
chugchili@chugwaterchili.com
www.chugwaterchili.com

MEAT REQUIRED

Dry Rub/ Seasoning- Low Sodium

1ST PLACE

Rib Rub

BOÜLD Ass Seasoning Co.

Domonique Bouldrick

639 Metromont Rd Suite G
Hiram, GA 30141
(305) 458-1833
admin@bouldrubs.com
www.bouldrubs.com

2ND PLACE

Habanero Spice Blend

Behrnes Pepper Salts

jan Olavarri

5313 East Side Ave
Dallas, TX 75214
(214) 724-0581
jan.olavarri@gmail.com
https://behrnes.com/

3RD PLACE

Chain Reaction®

Casa M Spice Co®

Manny Hernandez

3501 Chimney Rock Dr
Flower Mound, TX 75022
(469) 293-4400
info@casamspice.com
https://casamspice.com/

MEAT REQUIRED

Dry Rub/ Seasoning- Unique

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Jerked Chain®

Casa M Spice Co®

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info@casamspice.com
https://casamspice.com/

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Uncontrolled Chain Reaction®

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Flower Mound, TX 75022
(469) 293-4400
info@casamspice.com
https://casamspice.com/

MEAT REQUIRED

Stews/Chili con Carne

1ST PLACE

Chugwater Chili Green Chili Seasoning

Chugwater Chili Corporation

Karen Guidice

210 1st Street
Chugwater, WY 82210
(307) 3315761
chugchili@chugwaterchili.com
www.chugwaterchili.com

2023 Scovie Award Winners

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Chugwater Chili Hot Chili Seasoning

Chugwater Chili Corporation
Karen Guidice
210 1st Street
Chugwater, WY 82210
(307) 3315761
chugchili@chugwaterchili.com
www.chugwaterchili.com

3RD PLACE

Beef Nu Spice

SugarRoti
Nicole Querim
4200 PARK BLVD, #625
Oakland, CA 94602
(310) 849-8746
nicole.querim@sugarroti.com
www.sugarroti.com

MEAT REQUIRED

Unique

1ST PLACE

Berberé Seasoning

The Spice Lab
Angie Niehoff
4000 N Dixie Highway
Pompano Beach, Florida 33064
(305) 582-7450
press@thespice lab.com
spices.com

2ND PLACE

Fish Nu Spice

SugarRoti
Nicole Querim
4200 PARK BLVD, #625
Oakland, CA 94602
(310) 849-8746
nicole.querim@sugarroti.com
www.sugarroti.com

3RD PLACE

Nom Nom Paleo Spicy Sichuan Powder

The Spice Lab
Angie Niehoff
4000 N Dixie Highway
Pompano Beach, Florida 33064
(305) 582-7450
press@thespice lab.com
spices.com

NO MEAT REQUIRED

Dry Mixes

1ST PLACE

Taco Lime

Datilgator Seasonings
Zachary Glenn
2950 Halcyon Lane 202
Jacksonville, FL 32223
(301) 9965315
zack@datilgator.com
www.datilgator.com

2ND PLACE

Nom Nom Paleo Spicy Sichuan Powder

The Spice Lab
Angie Niehoff
4000 N Dixie Highway
Pompano Beach, Florida 33064
(305) 582-7450
press@thespice lab.com
spices.com

3RD PLACE

Tijuana

OUTER SPICE
EMMA SOUTHERN
110 QUEENS ROAD
SOUTH GUILDFORD, WA 6055
(041) 428-9935
OUTERSPICEPERTH@GMAIL.COM
https://www.outerspice.com.au/

NO MEAT REQUIRED

Soups

1ST PLACE

Lentil Nu Spice

SugarRoti
Nicole Querim
4200 PARK BLVD, #625
Oakland, CA 94602
(310) 849-8746
nicole.querim@sugarroti.com
www.sugarroti.com

2ND PLACE

Cajun 2x Heat

Datilgator Seasonings
Zachary Glenn
2950 Halcyon Lane 202
Jacksonville, FL 32223
(301) 9965315
zack@datilgator.com
www.datilgator.com

3RD PLACE

Best Burger

Datilgator Seasonings
Zachary Glenn
2950 Halcyon Lane 202
Jacksonville, FL 32223
(301) 9965315
zack@datilgator.com
www.datilgator.com

NO MEAT REQUIRED

Unique

1ST PLACE

Street Corn Seasoning

Red Beard Seasonings
Bradley Polachek
P.O. Box 42
Willard, Ohio 44890
(567) 224-2010
info@redbeardseasonings.com
www.redbeardseasonings.com

2ND PLACE

Cajun 2x Heat

Datilgator Seasonings
Zachary Glenn
2950 Halcyon Lane 202
Jacksonville, FL 32223
(301) 9965315
zack@datilgator.com
www.datilgator.com

3RD PLACE

Uncontrolled Hooked®

Casa M Spice Co®
Manny Hernandez
3501 Chimney Rock Dr
Flower Mound, TX 75022
(469) 293-4400
info@casamspice.com
https://casamspice.com/

PREPARED SAUCE

1ST PLACE

Tropical Obsession

The Way Hot Sauce Co.
David McCollum
6101 Oakpark Trl.
Haslett, MI 48840
(517) 9748861
wayhotsauce@getwayhot.com
www.getwayhot.com

2ND PLACE

Ritabeata's Mild Hot Sauce

Always Flavored
Rita Witte
1711 Princess Anne St
Fredericksburg, Va 22401
(540) 6904423
hello@alwaysflavored.com
https://alwaysflavored.com/

3RD PLACE

Nonna Mariantonia Arrabbiata

Aiello Italian Specialties
Tommaso Aiello
27 Utter Ave
Hawthorne, NJ 07506
(973) 557-3385
taiello1991@gmail.com
aielloitalianspecialties.com

PREPARED SAUCE

Unique

1ST PLACE

Tropical Obsession

The Way Hot Sauce Co.
David McCollum
6101 Oakpark Trl.
Haslett, MI 48840
(517) 9748861
wayhotsauce@getwayhot.com
www.getwayhot.com

2ND PLACE

Smoked Chilli-Churri (Hot)

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

3RD PLACE

Jumpin' Jack's Medium Pepper Butter

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

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lapointeandy@yahoo.com
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julie@fesslerssauces.com
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Jonathan Leal
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Velky Meder, SR 93201
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http://www.burningangelchili.com

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Confessions of a Chile Addict

By Stu Burns

Hello, my name is Stu Burns, and I'm a chile addict.

I place the blame for my addiction squarely upon the genes and tongues of my parents. Hot pepper abuse ran rampant in the household where I grew up, in the tiny border town of Salsa Cruda, Texas. It was nothing for Mom and Pop to polish off three bottles of Texas Champagne hot sauce a day, not to mention the huevos rancheros for breakfast, carne adovada for lunch, and chile colorado for supper.

Fortunately for my parents, their chile craving stabilized; unfortunately for their son, one hot high led insidiously to yet a hotter one. It started innocently enough for a youngster like me—a dash of Pickapeppa hot sauce on my eggs and potatoes in the morning, a seemingly innocent dose of two ounces of green sauce over my chicken fried steak.

Soon my craving grew and grew like a ravenous, just-hatched vegetarian Godzilla. One sultry night, my parents nearly caught me outside in the family garden gobbling raw serranos fresh from the bush. It was like being a werewolf, except I was more stimulated by chile juice than a full moon. I knew I was hooked—but I didn't care!

Like most chile addicts, I am a devious genius, so I managed to hide my addiction first from my parents, and later from my wife, Flora Gem, who was from a famous artichoke farming family and so naturally was favorably inclined toward vegetables. I jokingly told her that the reason I ate chile peppers with every course of every meal was that I was a “card-carrying vegetarian” who just happened to also like meat. She was fooled by my con game completely and told me that my underpants embroidered with satin chile peppers were, in her words, “Cute. Weird, but cute.”

But as my used karma would have it, such marital contentment was playing second fiddle to my chile pepper addiction. I began to hoard chiles by the can, jar, and plastic baggie. In no time I was buying chiles by the 40-pound sack and roasting them just because I loved their pungent, peppery smell! Pretty sicko, huh?

Even more sicko was the fact I was going downhill to a downfall. Depression gripped me and soon the heat scale meant nothing as I attempted to exceed the limits of human addictive endurance. I brushed my teeth with Tabasco sauce, gargled with chile oil, and I even dipped habanero snuff. One night I went over the limit: I smoked powered cayenne in the most dangerous ritual known to the hard-core chile addict: “free-basting.”

St. Capsicum, the patron saint of chile addicts, once wrote in a sermon that “every cutworm must grovel in the mud of the ditch before it climbs atop a row and gnaws down a pepper seedling.” That's what happened to me. I sank to the deepest depraved depths, losing everything except my money and my connections. I had nowhere to turn for love and understanding except my wife. But would she help me?

“Stu,” she said, “I can't help you until you stop putting Tabasco sauce on my French toast. You need professional help— I'll call Big Jim and Holly.” She was speaking of Big Jim Peña, our county extension agent, and his wife Holly, who had undergone extensive training in agricultural psychology in Nicaragua and could therefore function as my pungency counselors. They placed me on an authorized “maintenance dosage” of a paltry ten pounds of chile a week while I underwent chile addiction therapy.

Part of that therapy called for me to conduct research to discover the roots of my problem. Was it the environment I lived in—namely, the hottest state in the Union? Or was my addiction genetically linked? I suspected the latter as a cause of the former. Follow me so far? You see, addictions beyond chiles ran rampant in my family. My own mother was a compulsive smoker. My father was a hard-core tomato eater, his red-stained beard forever trapping the tiny seeds.

Could there be a connection? I went to the library, carefully smuggling my bottle of pickled jalapeños past the guards, and discovered the worst: chiles, as members of the family Solanaceae, were brother plants to both tobacco and tomatoes. Evidently, some freaky chromosome-chlorophyll matching in my parents' mating had mutated into an inherited—and uncontrollable—addiction in me. Digging even deeper, I learned that my addiction was so trendy that it had an acronym: PAS—and a name: Pungency Addiction Syndrome. I also learned that because of this PAS, I was trapped in what was termed a CAP—a Chile- Addicted Personality. In crude gutter slang, I was a “chilehead.”

But that was the good news. The bad news was that I learned chile peppers were also related to the peaceful-looking but deadly nightshade flower, another member of the mysterious family Solanaceae. Nightshade was used by witches in their spells to numb victims and turn them in to intellectual zombies or high school sophomores. I confronted my mother with my evidence and she confessed the horrible family secret: my grandmother had been a certified witch, who had placed a curse of chile addiction on all the male members of my family. Why? Simple—her husband had deserted her for the Jalapeño Queen of Laredo and she was stuck with all the kids.

But I digress. The news of the curse was so depressing to me that I gave it all up and violated my pepper parole. I exceeded my weekly chile maintenance dosage by 17 pounds. Finally, Big Jim Peña knew that he had done all he could; he realized in a fit of mind contortion that my addiction problem had crossed over from medicine and into another dimension, that of cosmic chiles.

So my other healer, Holly Peña, arranged for an audience with her healer, the brightest star on the guru horizon, a holy man with humble beginnings as a revered grower. He called himself the “Hot and Holy One,” and he lived in a cave overlooking the lush chile fields which straddle the winding Rio Grande near Hatch, New Mexico.

Encouraged, I immediately embarked upon my pilgrimage to the Hot and Holy One, and whence traveled to Hatch, where upon I challenged the highest peak visible upon the horizon and finally crawled up to the cave of the sacred guru, who foretold that, in some future time, an editor would forcibly cause me to abandon this absurd writing style and get back to basics. His prophecy proved to be correct—convincing proof of his pungent powers.

The first lesson taught by the Hot and Holy One was that all the stories about witches and genetically-liked pungency addiction were only so much mulch. The second lesson from the Hot and Holy One was revealed as I gazed into his illuminating capsaicinoid crystals. I'll never forget his words: “In the land where everyone is addicted, no one is.” In other words, if you surround yourself with fellow addicts, everyone is normal!

So I joined The Hot and Holy One and his Natural Chilehead Cult, Inc. Like the Rastafarians in Jamaica, who worship the Sacred Herb, and the Native American Churchians, who experience the Holy Cactus as a sacrament, here at the Natural Chilehead Cult we prove our faith by the ritual consumption of all-powerful pungent pod eight times a day.

I am very happy now that I have conquered my habit and discovered a cult that's right for me. I hope all the readers of this publication who are closet chile addicts—and you know who you are—will visit me here at the Cult Headquarters Gift Shop and taste our Commune-Grown brand of gourmet chiles. If you can't visit, write for our free mail order catalog and cult conversion kit.

Live, prosper, and eat more chiles.

The Seven or Eight Warning Signs of Pungency Addiction

By Stu Burns

According to expert agricultural psychologists Big Jim and Holly Peña, the addict's loved ones, employers, clergymen, accountants, spouses, chefs, and social workers (not necessarily in that order) should be on the lookout for the following suspicious behavior by the CAP (Chile-Addicted Personality) who exhibits the classic symptoms of PAS (Pungency Addiction Syndrome).

1. Complains constantly about the blandness of foods.
2. Hides his empty cans of serranos en escabeche under the sofa.
3. Carries a flask of pepper vodka and a bottle of Tabasco on the person.
4. Prepares dinners so hot that the guests cannot eat them and the CAP gets it all.
5. Has a garden which produces more pounds of chiles than tomatoes.
6. Smokes dried pepper leaves instead of tobacco.
7. Takes vacations only in the Southwest U.S. and Hunan, China.
8. (Tie) Snorts chile powder through a straw, or worse yet, "free-bastes."

So You Want to Be a Pepper Farmer?

By Dave DeWitt



[Editor's Note: This piece of satire was written in 1993, so some of the estimated costs may have changed. Do you think they might have gone up?]

After a particularly good harvest, many of us amateur pepper gardeners yearn to go pro. We dream of hitting the big leagues and making a fortune by growing and harvesting the pungent pods. At the very least, we want to drive a big tractor. Our fantasies are fueled by "friends" who make inane comments like, "Dave, you're a pepper expert!" (Note how they always speak in italics.) "You could get rich growing habaneros!" (Or whatever variety is the currently fashionable pepper of choice.)

Severely deranged by such comments, I recently decided to write a Business Plan for a Chile Pepper Farm. For readers who are not very knowledgeable about entrepreneurship, I should first point out that a Business Plan is

Phase One of Starting a Business, Phase Two is Sending Press Releases to the Media, and Phase Three is Declaring Bankruptcy, but more about those important stages in another article.

Anyway, I began my Business Plan in a positive manner, by writing: "Net profit = \$____." But then I got stuck because I couldn't think of the number of dollars to fill into the blank, or even how to figure out the figure. So I showed my Business Plan to my friend Wayne, who gave me that special look he usually reserves only for people who ask him for spare change.

"You schmuck," he said kindly ("schmuck" being the Urdu word for "bald old dreamer"). "You can't estimate the net profit of a venture until you know your costs, the risk factors involved, the selling price of the goods—"

"Don't confuse me with technical terms," I pleaded. "Just tell me where to start."

He gave me a shrug and said, "So why not ask some chile pepper growers, already?"

"That's it!" I shouted in triumph. "Research!"

So I started my research by calling a noted chile pepper grower in the Mesilla Valley in New Mexico. For reasons of security and possible libel suits, I'll just call him "Joe." At first Joe was suspicious, apprehensive, and aloof. But after I offered him a \$50 an hour consultation fee, he became very helpful indeed.

"How many acres do you want to grow?" he asked.

I had no idea. How big is an acre, anyway? But I blurted: "A hundred!"

"Where's your land located?" he quizzed me.

Embarrassed, I replied, "Well, uh, you see, I don't, you know, really, uh, have the land..."

"No problem," he said, "I'll lease it to you."

"You will? Gee, that's great. How much will that cost?"

"Just a hundred an acre per season," Joe said, but he was probably thinking "Hey, rube!" because I used my computer-like brain to calculate that my expenses started at \$10,000 just to lease the land.

"Then you'll need some seed," he suggested.

"Yeah, seed," I said. "Uh, how much seed?"

I could hear the sound of a calculator in the background as Joe said, "You'll need five to ten pounds per acre—figure an average of eight pounds per acre at \$25 a pound, times a hundred acres—"

"That's not too much," I ventured.

"Nope," said Joe, "only about twenty grand."

I gulped. Now I was up to \$30,000 in expenses and I hadn't even planted my first seed. "Okay, what next?"

"Of course, you have all the equipment."

I didn't want to show my ignorance but I had no option. "What equipment?"

"I'd let you lease mine, but it's all tied up in onions."

"I'm making a shopping list," I told Joe. "Shoot"

"Tractor, he said, "About 105 to 120 horsepower."

"I've always wanted to drive one of those," I admitted.

"How much?"

"Oh, about fifty to eighty grand, depending on options."

"Can I convert my Volvo?"

Joe chuckled. "Along with your new tractor, you'll also need a laser plane system with scraper and electronics, that's about thirty grand if you buy a used one. You'll need a plow and a twelve-foot offset disk, together they're about thirteen thousand. Oh, and don't forget that four-row cultivator for about three grand."

"I'd never forget something as important as that," I promised. "Does it plant my seeds for me?"

"I'm getting the idea you've never grown peppers before," Joe said.

"Not true," I bristled. "I've had highly successful pepper gardens for over ten years. I've grown over thirty different varieties—"

Joe guffawed. "Do you know about laser leveling?"

"Huh?"

Joe dissolved in hysterical laughter, then recovered briefly. "To insure proper drainage, you'll probably need a four-inch drop per acre. And surely you know about capping the seeds—"

"Huh?" I could barely understand him as he explained between outbreaks of hysterics.

"You have to plant the seeds a foot deep in the bed to protect them from the cold—that's the cap. Then, after irrigating, precisely when the seeds are germinating, you have to scrape off that cap of dirt to within one-half inch of the seeds. If you miscalculate, you'll either leave the seeds too deep to sprout or scrape the seeds out of the bed and ruin your whole crop. Removing the cap at exactly the right time separates the men from the boys.

"Oh no," I sobbed.

"It gets worse," Joe teased. "If you under-irrigate, the plants will get blossom-end rot and the pods will be worthless. If you over-irrigate, the plants will get phytophthora wilt and die."

"You mean die, like dead?"

"Yep."

I tried to regroup. "Let's not talk about the negative side of it," I pleaded.

"Suppose I do everything right. How much money can I make? What's the bottom line?"

By now Joe had controlled his laughter to a mere chortle. "If you're lucky, you can gross about one and a half dry equivalent tons per acre worth about \$1700."

"But that's \$170,000 for a hundred acres," I exclaimed.

"Less up-front expenses," he pointed out.

I quickly calculated. "Uh, less expenses of \$126,000 makes \$44,000."

"You forgot fertilizer, labor, and harvesting costs," said Joe in a mocking tone.

"Arrrgggghhh!" I screamed. "Why would anyone want to grow peppers?"

"It's a crop shoot," Joe admitted. "But if you know what you're doing and stick with it, you can eke out a living— assuming, of course, you don't lose your entire crop to the virus."

"Virus?" I mumbled, barely coherent by now. "Look Joe, I'll, uh get back to you." Then I gently replaced the receiver and gave thanks to every god listed in The Encyclopedia of World Religions that I was only assembling a business plan and not actually starting a pepper farm.

So, after all this research, I've now learned how to handle those friends who are so certain I'll be rolling in bucks by growing a hundred acres of habaneros. "I've got the plan, the land, and the seeds," I tell them. "Have you got two hundred grand?"

It never fails. They back away, mumbling something about all their reserve equity being tied up in non-fluid debenture bonds and besides, even if they could sell short and release the funds, the computer that writes the checks just crashed its hard drive and they'll have to write the check by hand and send it from New York, which could take months.





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