



SHOP *Local* SOUTH CAROLINA

South Carolina
SPECIALTY FOOD ASSOCIATION

SHOP Local SOUTH CAROLINA

Here in the Palmetto State, we have an abundance of opportunities to enjoy all that South Carolina has to offer. From BBQ sauces to wine, and everything in between, we have quite a variety of specialty foods that allow us to savor South Carolina.

In this catalog, you will find an assortment of delicious items made by South Carolina natives - chefs, entrepreneurs, experimenters, and so many others. Purchasing items from independent South Carolina businesses means more of your money stays in the community. Between the Lowcountry, Pee Dee, Midlands, and Upstate, we've got a wide variety of artisans looking to spice things up across the state.

For more information on the South Carolina Specialty Food Association, you can visit our website at shoplocalsc.org for the latest news on our members and their products. We're proud of what they do, and we're delighted to share it with you.

For information and membership inquiries, contact:

Loren Lindler, *Executive Director*
South Carolina Department of Agriculture
PO Box 11280, Columbia, SC 29211
803-734-0347 • llindler@scda.sc.gov

SCSFA.ORG





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THE SOUTH CAROLINA SPECIALTY FOOD ASSOCIATION ENCOURAGES YOU TO SAMPLE AND ENJOY SOME OF THE BEST FOOD PRODUCTS IN THE STATE!

South Carolina has long been a destination to experience culinary creativity. Our chefs and food innovators create delightful recipes and products for all to enjoy. The companies and products in this catalog represent some of the very best food companies in our state. The products featured here are to be enjoyed at your home table to add fun and flavor to your family's meals or in your restaurant to delight your guests.

South Carolina is a leader in food innovation today, with talented entrepreneurs bringing both old family recipes and new innovations to market. Each product featured in our catalog, and the people who created them, have a unique story on how it came to market, along with what makes it so special to enjoy. We hope you will take the time to read about and visit the websites of our members to get the full story on these producers, their companies, and products.

The SC Specialty Food Association (SCSFA) is the only statewide organization dedicated to supporting and promoting the specialty food products available in the Palmetto State. We support our members through networking events, educational seminars, peer support and mentoring, digital marketing promotion, and in-person selling opportunities. We enjoy working with the talented entrepreneurs that create and strengthen our state's food culture and experiences.

If this is the first time you have sampled our products, you are in for a treat! We hope you enjoy these creative, tasty Certified SC products.

David Lund

SCSFA PRESIDENT

SHOPLOCALSC.ORG

ABBOTT FARMS BAKERY

📍 Cowpens

864-463-4653 • bhiliard2@gmail.com

ABBOTTFARMSONLINE.COM [f](#)

Abbott Farms Bakery specializes in made from scratch fruit breads and homemade ice creams featuring Certified SC Grown fruits. Try our delicious peach, strawberry, apple, blueberry, cinnamon raisin, banana nut, pumpkin nut and sweet potato breads!

CALLIE'S HOT LITTLE BISCUIT

📍 Charleston

843-577-1198 • carrie@calliesbiscuits.com

CALLIESBISCUITS.COM [f](#) [t](#) [i](#) [n](#)

Callie's Charleston Biscuits keeps the art and tradition of Southern biscuit making alive by using only the finest ingredients available. Taste what all the fuss is about!

BLUE FLOUR BAKERY

📍 Irmo

804-407-3603 • teri@blueflourbakery.com

BLUEFLOUR.COM [f](#) [t](#) [i](#) [n](#)

We offer custom sugar cookies, coffee and teas, sweet and savory items, and catering packages.

GREY GHOST BAKERY

📍 Charleston

803-238-1123 • info@greyghostbakery.com

GREYGHOSTBAKERY.COM [f](#) [t](#) [i](#) [n](#)

Grey Ghost Bakery creates a line of artisanal cookies in nine flavors, including award winning Lemon-Sugar and Molasses Spice, Chocolate Espresso, Chocolate Bourbon, and more. Available in three package sizes. Grey Ghost Bakery cookies are guaranteed to put a smile on your face!



OLDE COLONY BAKERY

📍 Mt. Pleasant

843-216-3232 • oldecolonybakery@gmail.com

OLDECOLONYBAKERY.COM [f](#) [t](#) [G+](#)

Home to the original Charleston Benne Wafer! Olde Colony Bakery has cookies, gift tins, and a variety of Lowcountry favorites.

HOLMES SWEET HOME

📍 Simpsonville

760-779-3387 • info@holmessweets.com

HOLMESSWEETS.COM [f](#) [i](#)

We know you'll find something to tempt your tastebuds and can't wait for you to try something from our amazing menu. All of our candies, dessert sauces, dry mixes and pies are made with whole ingredients and are preservative and artificial junk free.

DARK CHOCOLATE

Experts say that dark chocolate contains antioxidants. It has been shown to lower blood pressure and reduce the risk of clotting, thus lowering the risks of stroke. Win-win!

PIES, CAKES, AND S'MORE

📍 Charleston

843-324-9206 • kp@piescakessmore.com

PIESCAKESMORE.COM [f](#)

We are a family owned and operated bakery with over 3 decades of experience, specializing in custom made to order fresh, high quality products. We also provide signature dishes to local restaurants and stores and offer corporate gifts, custom gift baskets and bags.

SOUTHERN SISTERS BAKERY

📍 Summerville

843-901-2655 • carolinabakingcompany@gmail.com

SOUTHERNSISTERSBAKERY.COM

As seen in *Southern Living* magazine, Southern Sisters is a family run bakery that hand makes gourmet tea cookies with all natural ingredients. The Southern Sisters Bakery team are committed to providing the highest level of service and only the best quality tea cookies around.



THE SWEETERY

📍 Anderson

864-224-8394 • jane@thesweetery.com

THESWEETERY.COM [f](#) [t](#) [i](#) [p](#)

Wine sticks and beer buddies are crafted perfectly to pair with your favorite wines and beers, like biscottis to coffee. With 5 wine stick flavors and 2 flavors of beer buddies, you will find one to enhance whichever beverage you drink including coffee, tea, and milk. Wine sticks make entertaining so simple and fun you will want to have your friends enjoy them often. They also make great gifts!

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BEZZIE'S HOMESTYLE FOODS

📍 Orangeburg

803-707-5432 • info@bezzieshomestylefoods.com

BEZZIESHOMESTYLEFOODS.COM [f](#) [t](#)

Bezzie's Homestyle BBQ Sauce is the best! Guaranteed to be "The taste that leaves a smile on your face."

INMAN SPECIALTY FOODS, LLC

📍 Greenville

864-351-8638 • dinman@inmanspecialtyfoods.com

INMANSPECIALTYFOODS.COM [f](#) [t](#) [i](#)

Specialty BBQ Sauces, NY/NC Spicy Wing Sauce, Smokehouse Dry Rub, and Pecan Breading Mix.

BLUE WREN SPICE & CONDIMENT, LLC

📍 Taylors

864-484-3949 • bluewrenspice@charter.net

REDHEADRUB.COM [f](#) [i](#)

Presenting the versatile Red Head Rub & All Purpose Seasoning in Smokin, Mild-sh, and Flaming Hot. Fabulous on ribs, brisket, butts, chicken, veggies, seafood, burgers, and more!

FREEMAN BBQ SAUCE COMPANY, LLC

📍 Denmark

803-300-1008 • edfreeman2@bellsouth.net

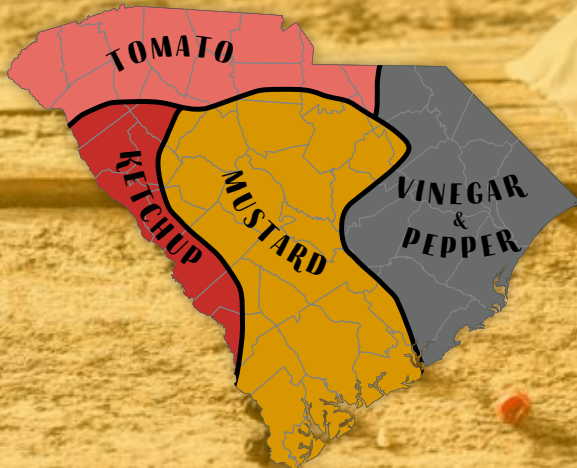
FREEMANSBBQSAUCE.COM

Old Mr. Henry's BBQ sauce is sure to give your meat the kick it needs!

SOUTH CAROLINA BARBECUE

South Carolina is known as the Birthplace of Barbecue. The Palmetto State offers up a variety of sauces, including mustard, vinegar and pepper, and tomato based, but you can't go wrong with any one you choose.

The SC Department of Parks, Recreation and Tourism has crafted a BBQ Trail in each part of the state – mountains, Midlands, Pee Dee, and along the coast. If you're looking for the adventure of a lifetime, South Carolina BBQ may be the answer.





GOURMET WAREHOUSE

📍 Hilton Head

877-496-2746 • info@gourmetwarehouse.net

GOURMETWAREHOUSE.NET [f](#) [t](#)

Inspired by their daily surroundings on Hilton Head Island in the heart of South Carolina's Lowcountry, Gourmet Warehouse enjoys a rich 25-year history of handcrafting extraordinary gourmet products in small batches.

KRAZY K'S, LLC

📍 McClellanville

843-991-0740 • mtwjr@krazyksbbqsauce.com

KRAZYKSBBQSAUCE.COM [f](#) [i](#)

Upgrade your flavor with one of Krazy K's three irresistible barbecue sauce flavors: Original, Kurly Tails, and Red. This means meal magic for ribs, chicken, beef, pork, steak, fish, and so much more. Our blends of vinegar, mustard, tomatoes, sugars and spices make each one entirely unique.

UNCLE ALBERT'S BBQ SAUCE

📍 Darlington

843-307-5550 • jnia1908@bellsouth.net

Uncle Albert has been working toward the perfect barbecue sauce for over 35 years. A mix of this and that has given the sauce a perfect balance, not too sweet and not too spicy. The PERFECT formula has been discovered! One taste of Uncle Albert's Famous BBQ Sauce and you will be hooked-for good!

6 FUN WAYS TO ENJOY SC BBQ

If you're working with leftover BBQ, or just in need of a fun way to enjoy it, check out these fun ideas that are sure to please your tastebuds.

1. Pulled pork nachos
2. Loaded french fries
3. Tacos
4. Jalapeño poppers
5. Pizza
6. Sliders



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ACE BASIN COCKTAIL CO.

📍 Charleston

843-779-2239 • info@acebasincocktailco.com

ACEBASINCOCKTAILCO.COM [f](#) [t](#) [i](#) [p](#)

Infused with all-natural ingredients, Landon's Original Tonic is made from fresh lemongrass, citrus oils and juices, herbs and spices and traditionally extracted quinine from cinchona tree bark. Our tonic is perfect for creating simple and delicious craft cocktails at home.

CHARLESTON TEA GARDEN

📍 Wadmalaw Island

843-559-0383 • ctggiftstore@rcbigelow.com

CHARLESTONTEAGARDEN.COM [f](#) [t](#) [i](#) [p](#)

Welcome to the Charleston Tea Garden! For tea lovers, we promise a once in a lifetime experience. We're the only tea garden in North America where you can see hundreds of thousands of tea bushes stretching out acre after acre for almost as far as the eye can see.

BEVERAGES



COASTAL COFFEE ROASTERS

📍 Summerville

843-376-4559 • roasting@coastalcoffeeroasters.com

COASTALCOFFEEROASTERS.COM [f](#) [t](#) [i](#) [p](#) [g](#) [+](#)

Your source for all things coffee. From corporate gifting options to supplying your office or home with the freshest coffee around. Toll roasting and custom services available on request.

DEEP WATER VINEYARD

📍 Wadmalaw Island

843-559-6867 • info@deepwatervineyard.com

CHARLESTONWINE.COM [f](#) [t](#) [i](#) [p](#)

Deep Water Vineyard grows muscadine grapes that are used to make five different wines. All wines are made and bottled on the 48-acre property nestled among the majestic live oaks of Wadmalaw Island. Come for a visit when you are in Charleston!

IRON BREW COFFEE

📍 Blythewood

803-779-0780 • megan@ironbrewcoffee.com

IRONBREWCoffee.COM [f](#) [t](#) [i](#) [p](#) [y](#)

We take pride in our commitment to provide top quality, 100% premium Arabica beans from Brazil. One taste and we know you'll "Enjoy the Brew!"

OLIVER PLUFF, LLC

📍 Charleston

843-779-6622 • info@oliverpluff.com

OLIVERPLUFF.COM [f](#) [t](#) [i](#)

Oliver Pluff & Company offer Early American Teas, Colonial Coffees, Southern Ice Teas and Old English Wassail. Treat yourself to a step back in time!



SEASIDE GROWN

📍 St. Helena Island

843-377-2602 • ross@seasidegrown.com

SEASIDEGROWN.COM [f](#) [t](#) [i](#)

When you mix family, six generations of tomato growers, great friends, the warm sea, summertime harvests, and God's finest tomatoes, you have just uncovered the magic behind Seaside Grown. Our ingredients are pure and our process is earnest - Field to Glass. Cheers!

SALLIE'S GREATEST

📍 Cameron

803-823-9075 • sallie@salliesgreatest.com

SALLIESGREATEST.COM [f](#) [t](#) [i](#) [p](#)

Herbal fruit jams and simple syrups. Seen in *Garden and Gun* magazine as one of Oprah's Favorite Things! Impress friends, dazzle family, and sweeten the party. It's easy to create something entirely new and fresh with Sallie's Greatest!

COFFEE

Coffee profiles are quite complex. In fact, there is a coffee wheel to showcase the blend of different flavors. Coffee produces a range of sensory experiences and varies based on the type and blend of coffee beans, geographical source, roasting method, and method of preparation.



SUGAR TIT MOONSHINE

📍 Reidville

864-249-6483 • sugartitmoonshine@yahoo.com

SUGARTITMOONSHINE.COM [f](#) [t](#) [i](#)

The Sweetest Shine In The South – Made The Old Fashioned Way! Try our 80 proof Butterscotch, Apple Pie, Peach, Blueberry, Plum/Crazy, Strawberry, Whiskey Boy, and the Award Winning 100 Proof Simply Naked. Available in 750ml and 50 ml bottles.

WINDY HILL ORCHARD / EVERYTHING APPLES INC.

📍 York

803-684-0690 • info@windyhillorchard.com

WINDYHILLORCHARD.COM [f](#) [t](#) [i](#)

Windy Hill Orchard is a family boutique apple orchard located in the Upstate offering a variety of freshly made apple products. Try our award winning hard ciders, fresh pressed apple cider, wassail, or pick your own apples.



BLUE MOON SPECIALTY FOODS

📍 Spartanburg

864-586-2344 • orders@bluemoonsc.com

BLUEMOONSC.COM [f](#) [t](#) [i](#)

Make life more flavorful with our fun and fresh specialty foods, all handcrafted with love and the finest ingredients. We have a diverse line of products, including seasoning blends, sauces and marinades, pimento cheese, and salad dressings, as well as frozen quiche, casseroles, and dessert pies.

BURNT & SALTY

📍 Mt. Pleasant

843-224-2624 • cris@burntandsalty.com

BURNTANDSALTY.COM [f](#) [t](#) [i](#)

Our exciting sauce line packs punches, kicks, and chops of all sorts. Forged in the fiery depths of the Lowcountry, count on colossal flavors both familiar and novel.

BOWENS ISLAND RESTAURANT

📍 Charleston

843-795-2757 • bowenislandrestaurant1946@gmail.com

BOWENSISLAND.COM [f](#) [t](#) [i](#) [G+](#)

Mae Bowen's original recipe of uniquely blended ingredients complements the delicious seafood fare served at Bowens Island Restaurant and will be sure to do the same for your superb seafood served at home.

FOOD FOR THE SOUTHERN SOUL

📍 Charleston

800-538-0003 • jimmy@fftss.com

FOODFORTHE SOUTHERNSOUL.COM [f](#) [t](#) [i](#)

We delight in celebrating our Southern heritage with our handmade sauces, stoneground grits, dry rubs and other pantry staples.

HAMPTON ACRES

📍 Pelzer

864-617-2734 • hamptonacres71@gmail.com

HAMPTONACRES.COM

There is nothing quite like Hampton Acres' line of spreads, salsas, jams, and sauces. We use only the highest quality of all natural ingredients to bring you some of the most delicious farm fresh products in America. Best of all is most our products are 100% All Natural! *Most items gluten free.

LILLIE'S OF CHARLESTON

📍 Charleston

843-402-9787 • info@lilliesofcharleston.com

LILLIESOFCHARLESTON.COM   

We are a family-owned specialty food company that has been in business since 2001. We produce hot sauces, mustard BBQ sauces, and several spice mixes. Our line of high-quality products offers "Better for You" attributes like being 100% natural, non-GMO, gluten-free, and Keto friendly!

LOWCOUNTRY OLIVE OIL, LLC

📍 Charleston

843-297-0462 • laurie@lowcountryoliveoil.com

LOWCOUNTRYOLIVEOIL.COM  

Lowcountry Olive Oil is the only shop in the Charleston area that features locally blended and infused extra virgin olive oil and Italian balsamic vinegar.

**MOTHER SHUCKER'S COCKTAIL SAUCE**

📍 Columbia

803-261-3802 • mothershuckersauce@gmail.com

MOTHERSHUCKERSAUCE.COM   

Invite the Mother Shucker into your home! Since 2001, this sauce has been made fresh daily and served in The Oyster Bar -Columbia, "The pearl of the Vista." Our sauce is award winning, fat free, gluten-free, with no high fructose corn syrup, and all natural.

MOD SQUAD MARTHA

📍 Johns Island

615-476-3696 • melissa@modsquadmartha.com

MODSQUADMARTHA.COM

Healthy choice marinades, dressings, and rubs.

OLINDA OLIVE OIL

📍 Charleston

843-906-1749 • jeanne@decamilla.net

OLINDACHARLESTONBLEND.COM 

Olinda Olives and Olive Oil offer premium quality products! Be sure to try the Olinda Charleston Blend Olive Oil.

POPPA D'S FARM

📍 North Augusta

803-341-5723 • poppadfarm@gmail.com

Southern style chutneys and sauces.

PERONE'S KITCHEN, LLC

📍 Greer

864-607-5246 • steveperone26@gmail.com

PERONESKITCHEN.COM  

Perone's Kitchen is an approved manufacturing kitchen for Acidified Foods. We manufacture and distribute Perone's Gourmet food products, including our all natural, sugar free, third generation Marinara Sauces, Homemade Oven-ready Lasagnas, Italian Seasoning, and more.

PORZIO'S, LLC

📍 Charleston

912-713-8833 • mkporzio@porzios.com

PORZIOS.COM 

The Porzio legacy dates back to 1895 when John D. Porzio left his home in Italy. He brought his family's recipes with him sharing them at Porzio's Restaurant, the first pizzeria in Savannah, Georgia. Today, those same recipes can be enjoyed in your own home!

VILLA TRONCO SALAD DRESSING

📍 Columbia

803-256-7677 • carmella@villaronco.com

VILLATRONCO.COM 

Family owned and operated for four generations, Villa Tronco invites you to enjoy our authentic and aromatic recipes, in our old world atmosphere, our warm Italian hospitality and our signature house Italian salad dressing.

**RED BONE ALLEY FOODS**

📍 Florence

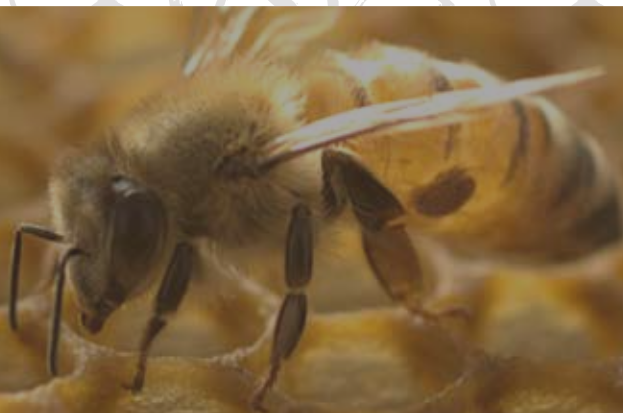
843-673-9584 • will@redbonefoods.com

REDBONEFOODS.COM 

At Redbone Alley, we enjoy life. Everyone knows that the key to great food is great ingredients. Our restaurant was born from that philosophy, and it continues in our products. They help you easily prepare a chef quality meal and get out of the kitchen to spend time with the ones you love.

HONEY

A single honeybee will only produce approximately 1/12 teaspoon of honey in her lifetime.





TAVI'S

📍 Irmo

803-732-5527 • lindacarle@bellsouth.net

TAVIS4IN1.COM

Tavi's Four in One contains all four of SC's barbeque bases - ketchup, vinegar, brown sugar and mustard. This multipurpose condiment is very versatile, pairing well with almost everything!

WARRANT MAN PEPPER CO.

📍 North Charleston

843-580-8993 • reggie@warrantmanpepperco.com

WARRANTMANPEPPERCO.COM [f](#)

Gourmet hot sauces and pepper grown and produced in the South Carolina Lowcountry. These products are a tribute to a southerner's love for spice, using the Carolina Reaper and the Charleston Hot Peppers both created in the Palmetto state.

WOOD BROTHERS INC.

📍 West Columbia

803-796-5146 • info@woodbrothersfinefoods.com

WOODBROTHERSFINEFOODS.COM

F. W. Wood began making his own mayonnaise for his sandwich shop in Columbia during the Great Depression. We now offer mayonnaise, salad dressing, and mustard to home cooks and commercial businesses.

HOT SAUCE

Did you know that Americans have been using hot sauce since the early 1800s?





CHARLESTON SPECIALTY FOODS

📍 Charleston

843-744-8991 • order@charlestonspecialtyfoods.com
CHARLESTONSPECIALTYFOODS.COM [f](#) [t](#) [i](#) [p](#)

Since 1984, Charleston Specialty Foods has offered local flavors and food items from South Carolina and the Lowcountry.

PICKLES

Did you know it is estimated that the average American eats 8.5 pounds of pickles per year?



ELJAY FOODS, LLC

📍 Pawleys Island

843-314-3212 • eljaypretzel@gmail.com

ELJAYPRETZELS.COM [f](#) [t](#) [i](#) [l](#)

When Bob Browner perfected his favorite soft pretzel recipe, he never imagined their explosive popularity! Our made from scratch, hand twisted pretzel products have only 5 ingredients and come in shapes of traditional pretzels, pretzel sticks, bites and pretzel buns.



FAITHFUL FOODS

📍 West Columbia

803-957-3602 • info@faithfulfoods.com
FAITHFULFOODS.COM [f](#) [t](#) [i](#) [p](#)

Faithful Foods is an artisan food producer, specializing in handmade gourmet southern mixes, confections, pimento cheeses, sweet & savory pies, quiches, and much more, all from our original recipes. We wholesale to specialty retailers, private labelers, and retail through our online store. Locally, family and female owned since 1986, our products are "Handmade So You Don't Have To".



SWEET JESUS KETTLE CORN

📍 Charleston

304-395-9722 • sweetjesuskc@gmail.com

SWEETJESUSKETTLECORN.COM [f](#) [i](#)

"Sweet Jesus!" is the phrase that follows every first taste. We are changing the way you think about kettle corn forever. Your taste buds are resurrected with every bite.

STATE STREET SNACKS

📍 Lexington

803-957-6801 • kevin@statestreetsnacks.com

STATESTREETSNACKS.COM [f](#)

State Street has been making its famous pecan caramel popcorn for over 30 years. Using generous portions of pecans in every batch gives our caramel popcorn its unique flavor. Try the sea salt flavor to put a little coast into your life.

TRIO SPECIALTY FOODS

📍 Pendleton

864-646-3033 • tatyao@gmail.com

MCLIBS.COM

McLib's Southern Dumplings are just like Grandma's! Thin, flat, and dry so they absorb all the great flavors as they cook. Our dumplings contain NO fat, cholesterol, artificial color, or preservatives.

TEN FOODS FOR YOUR CHARCUTERIE BOARD

Honey | Fruits | Meats | Jams and Jellies

Crackers and Bread | Nuts | Cheese

Vegetables | Olives | Chocolate



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CHARLESTON ARTISAN CHEESEHOUSE

📍 Charleston

843-608-9118 • cheese@charlestoncheesehouse.com
CHARLESTONCHEESEHOUSE.COM [f](#) [t](#) [i](#)

Family-Owned and Operated. Our products are hand poured, cultured, mixed, molded, salted, turned, and wrapped by hand. Our line of wholesome cheeses inspires the joy of mindfully eating and supporting local.

HICKORY HILL MILK, LLC

📍 Edgefield

803-275-6141 • hickoryhillmilk@gmail.com
HICKORYHILLMILK.COM [f](#) [i](#)

Hickory Hill is a fourth generation family dairy farm nestled in historic Edgefield County, owned, managed and worked by the Dorn family. All Hickory Hill Milk is low temp Grade A vat pasteurized for freshness and flavor and non homogenized like the good ol' days.

SPLIT CREEK FARM, LLC

📍 Anderson

864-287-3921 • info@splitcreek.com
SPLITCREEK.COM [f](#) [i](#)

Split Creek Farm is a Grade A goat dairy in operation for over 30 years. We pride ourselves in producing the finest artisan goat milk products. The health and well-being of our animals is our highest priority as we value them as part of our farm family.

CLEMSON UNIVERSITY

📍 Edgefield

803-275-6141 • hickoryhillmilk@gmail.com
CLEMSON.EDU/BUECHEESE [f](#) [i](#)

Clemson's famous Blue Cheese has a new member of the family, Clemson's Best Gourmet Ice Cream! Be sure to pick up a pint today.

EPWORTH ICE CREAM COMPANY

📍 Columbia

803-403-3388 • info@epworthicecream.org
EPWORTHICECREAM.ORG [f](#) [t](#) [i](#)

Specialty ice cream.

LOWCOUNTRY CREAMERY

📍 Bowman

803-924-2201 • info@lowcountrycreamery.com
LOWCOUNTRYCREAMERY.COM [f](#) [t](#) [i](#) [p](#)

Whole and chocolate milk, Greek yogurt, non-fat Greek yogurt, and crème fraîche.



MILK

Dairy cows produce an average of 6.5 gallons of milk per day.

ADAM'S APPLE EATABLES

📍 Lexington

803-450-4884 • theresa@adamsappleco.com

ADAMSAPPLECO.COM  

A woman owned and operated gourmet food company that offers apple butters, jams, marinades, and a southern relish!

BEE WELL HONEY FARM

📍 Pickens

864-898-5122 • beewellhoney@bellsouth.net

BEEWELLHONEYFARM.COM  

Bee Well Honey Farm has all your honey needs and more! Honey, creamed honey/natural beauty products, essential oils, bee supplies, organic beef, dairy, eggs, gifts, and more. Stop by!

CANEBRAKE FARMS

📍 Saluda

803-275-7237 • canebrakefarm@aol.com

Fresh in-season produce, salsa, relish, pickled vegetables, jams, jellies, preserves, and fruit butters.

CHATTOOGA BELLE FARM

📍 Long Creek

864-647-9768 • info@chattoogabellefarm.com

CHATTOOGABELLEFARM.COM   

Located in the shadow of the majestic Blue Ridge Mountains, our distillery makes award winning spirits as well as jams, jellies, and more. We also offer our own grass-fed Black McLeod Farms Angus beef. Come see where the mountains meet the river.

MCLEOD FARMS

📍 McBee

843-335-8335 • phayes@macspride.com

MACSPRIDE.COM    

McLeod Farms is one of the largest peach growers in the Southeast. Stop by our market-restaurant in McBee, SC for some of the finest preserves, jellies, fruit butters, pickles, relishes, and many other great products too numerous to name!

**SALLIE'S GREATEST**

📍 Cameron

803-823-9075 • sallie@salliesgreatest.com

SALLIESGREATEST.COM    

Sallie's Greatest herbal jams are a Garden and Gun "Made in the South" award winner. These jams are not just for breakfast, they are great on anything from appetizers to salads, grilled meats, panini sandwiches, and desserts.

APPLE BUTTER

Although apple butter is time consuming, and certainly a labor of love, the preparation part is simple - you do not have to peel or core the apples.





TASTEE TREATS

📍 Mount Pleasant

843-696-9558 • tasteetreats22@gmail.com

TASTEETREATS-SC.COM [f](#) [t](#) [i](#)

Tastee Treats is a family-owned business founded on the principles of maintaining our Gullah Geechee food and cultural traditions. Tastee Treats has sought out the finest natural ingredients to capture the savory Gullah flavors, which will stimulate your palate and deliver an authentic Gullah Geechee experience.

THE CAROLINA HONEY BEE COMPANY

📍 Travelers Rest

864-610-2337 • susan@carolinabeesupply.com

CAROLINAHONEYBEECOMPANY.COM [f](#)

Our family has been beekeeping for over 100 years in the Upstate, and all of our honey is pure, raw and unfiltered. We use our beeswax to produce soap, lip balms, and lotions that are 100% organic. Visit us for all of your honey needs!

THE PEACH STAND

📍 Fort Mill

803-547-7563 • smpeachstand@comporium.net

PEACHSTAND.COM [f](#) [t](#) [i](#)

“Your one-stop shop for everything fresh and local”. The Peach Stand features a custom butcher shop, café, bakery, ice cream parlor, and produce department. We sell raw milk, fresh eggs, and over 100 locally made items.

JAM

Jam making is dated all the way back to the Stone Age. People needed methods to preserve food for when food was scarce. We have been enjoying jams and jellies for centuries.



ADLUH/ALLEN BROTHERS MILLING COMPANY

📍 Columbia

803-779-2460 • doug@adluh.com

ADLUH.COM 

Adluh has long been declared as the South Carolina state flour. The Allen Brothers have been milling quality products since 1900, and the tradition continues today with the production of cornmeal, breaders, bakery mixes, and stone-ground grits.

CLASSIC CHEESE BALL

8 oz bacon, chopped, divided

¼ cup sour cream

16 oz cream cheese, room temp

½ cup Mexican blend cheese, shredded

1¼ cups cheddar cheese, shredded and divided

¼ cup green onions, chopped and divided

1 cup pecans, chopped

3 Tbsp. ranch seasoning

½ tsp. garlic powder

¼ tsp. ground black pepper

Cut bacon into small pieces and sauté until cooked. Set aside. In a bowl, add the bacon, sour cream, cream cheese, Mexican blend cheese, cheddar cheese, green onions, ranch seasoning, garlic powder, and pepper. With a wooden spatula, mix all ingredients until well combined. Form a ball out of the cheese mixture and roll the cheese ball over the chopped pecans to fully coat and shape into an even ball as it's coated. Serve with your favorite crackers or vegetables.

CAROLINA PLANTATION RICE

📍 Darlington

843-393-1812 • cpricesale@aol.com

CAROLINAPLANTATIONRICE.COM 

Carolina Plantation rice is grown on Plumfield Plantation, the only colonial plantation in the Carolinas to grow rice commercially. We offer white and brown aromatic rice, Charleston and Carolina rice, white and yellow stone-ground grits, and cow peas. A distinct flavor not to be found in your local grocery store!



MARSH HEN MILL

📍 Edisto Island

843-603-0074 • sales@marshhenmill.com

MARSHHENMILL.COM  

At Marsh Hen Mill, food is first. The focus is on providing the best heirloom products and milling the finest grits and cornmeal. What began with a couple of crazy kids with a dream is now a whole cadre of crazy characters filling the world with flavor one bag of stone ground goodness at a time.

GILLESPIE'S PEANUTS

📍 Hartsville

843-383-4707 • mary@rogersbrospeanuts.com

ROGERSBROSPEANUTS.COM 

Gillespie's Peanuts has over a decade in experience and recognizes that the climate and soil in SC is ideal for growing the highest quality, best tasting peanuts. Great care is taken in choosing varieties, processing, cooking and packaging our peanuts to ensure our customers enjoy only the freshest tasting peanuts.



GOLDEN KERNEL PECAN COMPANY

📍 Cameron

803-823-2311 • ashley@goldenkernel.com

GOLDENKERNEL.COM 

Golden Kernel Pecan Company was the first pecan shelling company in the Carolinas and continues the family tradition by offering wholesale, retail, fundraising pecan specialties, along with country hams, fruitcakes, and more.

SAVOR THE FLAVOR

📍 Sumter

803-795-8810 • savortheflavorsc@yahoo.com

SAVORTHEFLAVORSC.COM 

South Carolina Coastal flavors at their best. Gourmet grits and rice mixes that make or enhance any meal!

THE CONGAREE MILLING COMPANY

📍 Columbia

803-269-3833 • kendubard@gmail.com

THECONGAREEMILLINGCOMPANY.COM 

Freshly milled unenriched, organic, whole-grain stone-ground products processed in ancient and modern ways to utilize nutrition in maize while enhancing flavor. We offer the best polenta, cornmeal, grits, and corn flour money can buy!

GRITS

Grits are made from crushed or ground corn and can be enjoyed with any meal. Whether you're looking to cook up a hearty breakfast, or shrimp and grits for dinner, they are delicious no matter how you eat them.



ACCOUNTFULLY

📍 Charleston

843-501-2774 • rebekah@accountfully.com

ACCOUNTFULLY.COM [f](#) [t](#) [i](#) [in](#)

Accountfully offers outsourced bookkeeping, accounting and tax strategy for food entrepreneurs and CPB business owners across the country.

ALL AMERICAN CONTAINERS

📍 East Point, GA

770-997-1992 • lwilloughby@americancontainers.com

AMERICANCONTAINERS.COM

Empty bottles and cap distributor, servicing the food industry.

CREATIVE FOODS, INC.

📍 Hanahan

843-747-5102 • georgio@creativefoodinc.com

Creative Foods, Inc. is a certified processing facility inspected by the FDA and SCDA. We assist with product development, recipe testing, cost analysis, nutritional panels, proper food processing, and packaging. We are a co-packer and private labeling company with a broad client base throughout the entire United States.

DER KITCHEN

📍 Columbia

803-779-3003 • der@derkitchen.com

DERKITCHEN.COM [f](#)

DER Kitchen is a DHEC-approved commercial kitchen for rent on an hourly basis located in Columbia. We also provide bakers, food truck operators, and caterers a pay-by-the-hour base of operations.



CONSOLIDATED LABEL COMPANY

📍 Statesville, NC

704-560-6032 • ckrivda@consolidatedlabel.com

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We are a custom pressure sensitive label, shrink sleeves, and single serve packet film manufacturing facility running both digital and flexo presses. We use the latest printing technology to deliver a superior product to our customers.

SHOPLOCALSC.ORG

FROGMORE BOTTLING COMPANY

📍 St. Helena Island

844-377-2602 • info@frogmorebottlingcompany.com

FROGMOREBOTTLINGCOMPANY.COM

Commercial kitchen, bottling, packaging, market and label design. A turnkey co-pack facility — from your kitchen to the world's tables.



IMAGINE KITCHEN, LLC

📍 Greer

864-663-2466 • jh@imaginekitchen.com

IMAGINEKITCHEN.COM

We are a DHEC A-Rated professional kitchen dedicated to providing a great creative space for chefs, food artisans, and culinary instructors starting or growing their food businesses. We offer kitchen space for rent for as little as \$106 per month, which includes gas ranges and ovens.

GROWTHSPRING GROUP

📍 Lexington

803-756-3515 • david@growthspringgroup.com

GROWTHSPRINGGROUP.COM [in](#)

We assess current business status, business growth, roadblocks, and strategic plans. We help you develop and launch new growth strategies, new products, and new market opportunities, sales strategies by channel, and marketing strategies for existing & new products.

LABEL PRINT TECHNOLOGIES

📍 Cornelius, NC

704-997-8888 • ksalmons@labelprint.com

LABELPRINT.COM

Prime digital labeling. Specializing in small to mid-size batch for the Specialty Foods Industry.

NAGY TECHNICAL SERVICES, LLC

📍 Greenville

864-292-0175 • jake@negytechnical.com

NTSLABELING.COM

Nagy Technical Service or NTS was founded to help customers meet their product identification and labeling needs.

PIGGLY WIGGLY #101

📍 Hilton Head

843-785-3881 • davidmartin@thepig.net

PIGGLYWIGGLYCOLIGNY.COM [f](#)

Piggly Wiggly™, America's first true self-service grocery store was founded in 1916. Today there are more than 600 stores serving communities in 17 states. All Piggly Wiggly™ stores are independently owned and operated, allowing them to feature more locally made and grown products.

RED BONE ALLEY FOODS

📍 Florence

843-673-9584 • will@redbonefoods.com

REDBONEFOODS.COM [f](#)

Red Bone Alley Foods is a GFSI and FDA certified packaging facility offering SCDA registered co-packing service for retail and food service applications. We also produce and distribute our own branded line of sauces, dressings, marinades and spice blends.

SUPPLY ONE

📍 Roebuck

864-576-9253 • bmmcghee@supplyone.com

SUPPLYONE.COM

Food packaging and containers.

SWAMP FOX AGENCY

📍 Moncks Corner

843-203-5468 • rick@swampfoxagency.com

SWAMPFOXAGENCY.COM

The mission at Swamp Fox Agency is to provide our clients with advice to insure their business operations in the most cost effective manner possible. We have established business practices that specialize in operations from forestry to commercial insurance.

TADAH! BASKETS, GIFTS, & EMBROIDERY

📍 White Rock

803-339-9970 • tadah@tadahbge.com

TADAHBGE.COM

We offer gift baskets for individuals, groups and business gifting. We embroider gifts and items for individuals, groups and businesses. We also take pride in promoting locally produced foods, products and services wherever we can.

THE BUILDING PEOPLE

📍 Mount Pleasant

843-580-6272 • andy.mccarthy@thebuildingpeople.com

THEBUILDINGPEOPLE.COM 

We help companies create and execute their business growth strategy.



SCSFA MEMBER BENEFITS

- National and statewide promotions
- Participation in tradeshow and events
- Networking opportunities
- Annual and regional association meetings
- A listing in the association's membership directory/catalog
- Exposure on the SCSFA website (shoplocalsc.org) and the SCDA website (agriculture.sc.gov)
- Social media promotion



BISCUITS & GRAVY

Did you know that the famous biscuits and gravy dish that we have all come to love was made out of necessity and frugality? The dish seems to have become common during the Revolutionary War. Biscuits and gravy provided a hearty, high-calorie breakfast for families who didn't have much money on hand.

CHARLESTON SPICE

📍 Charleston

843-830-1004 • info@charlestonspice.com

CHARLESTONSPICE.COM

We are your source for creative spice and herbal blends. We hand-blend organic herbs and spices in small batches to assure quality and freshness.

CHEF BELINDA, LLC

📍 Trenton

803-552-6450 • info@chefbelinda.com

CHEFBELINDA.COM [f](#) [t](#)

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📍 Irmo

803-465-4812 • kirbysr55@yahoo.com

14N1SPICE.ORG

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📍 Lexington

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[f](#)

Authentic blends of herbs and spices with Mediterranean Red and Hawaiian Clay salts create a unique taste found only in our seasonings. Enhances the flavor of any meat or vegetable.

AGAPE CHOCOLATE COMPANY LLC

📍 Graniteville

803-716-8353 • sales@agapecocolates.com

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CHOCOLATES AND SWEETS

📍 Hilton Head

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📍 Summerville

843-628-9367 • lowcountrybrittles@yahoo.com

Delicious small batch, handstretched nut brittles produced in the Lowcountry.

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📍 Greenville

864-281-9944 • nanaspralines@bellsouth.net

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PECAN YUMMIES

📍 Greenville

888-269-9853 • amy@pecanyummies.com

PECANYUMMIES.COM   

As a gift that I baked using my original recipe, 19 years ago I decided to sell my addictive Pecan Yummies. All natural, gluten free, and will melt in your mouth and have you begging for more.

SODA CITY GOURMET CANDY

📍 Columbia

803-622-5969 • sodacitycandy@aol.com

SODACITYCANDY.COM  

Soda City Candy was created from an old family recipe used to make Christmas gifts each year. Orders grew for the peanut, pecan and toffee brittles so we decided to retail our high quality small batch sweets. Try our Pickled Vegetables!

THE ISLAND FUDGE SHOPPE

📍 Hilton Head

843-842-4280 • islandfudge@earthlink.net

ISLANDFUDGE.COM 

Family owned and operated since 1981, The Island Fudge Shoppe on Hilton Head Island offers a bountiful selection of delicious fudge, chocolates, and candies made from scratch using only the freshest and finest ingredients available, made right here at our store.

THE NUT HOUSE

📍 Ridge Spring

803-685-5335 • thenuthouse@yonfamilyfarms.com

NUTHOUSEANDCOUNTRYMARKET.COM    

The Nut House & Country Market is owned and operated by Yon Family Farms, specializing in locally grown pecan and pecan candies. Candies and gift tins may be purchased in-store or online. Additional Certified SC Grown products are also available for purchase.



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IN SOUTH CAROLINA, ALL WHILE
SUPPORTING LOCAL FARMERS AND
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Under the leadership of SC Commissioner of Agriculture Hugh Weathers, SCDA established the Certified South Carolina branding program to help consumers identify and purchase local products while increasing market opportunities for value-added food producers and farmers across the Palmetto State. Research tells us that consumers are more likely to purchase products from a brand they trust. The Certified SC Product logo sends a message to consumers that they're buying a delicious, quality food made in their home state.

Joining the Certified SC program is free, easy and open to all specialty food producers, farmers and food manufacturers in South Carolina. Program members are listed on the Certified SC website and have access to branding materials and multi-media advertising campaigns.

For more information and membership inquiries, contact:

Ansley Turnblad, *Brand Coordinator*

South Carolina Department of Agriculture

PO Box 11280 • Columbia, SC 29211

803-734-2207 • aturnblad@scda.sc.gov

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