

SOUTH CAROLINA



# Specialty Food

ASSOCIATION

*Catalog*



## *Certified SC Specialty Foods*

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.

We're proud of what they do, and we're delighted to share it with you!

For more information:

South Carolina Specialty Food Association

PO Box 11280, Columbia, SC 29211

[specialtyfood@scda.sc.gov](mailto:specialtyfood@scda.sc.gov)

[scspecialtyfood.org](http://scspecialtyfood.org)







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**It's clear that South Carolina takes immense pride in its culinary offerings and rich food history. With cities like Greenville, Columbia, and Charleston, it's no surprise that the state has become a top culinary destination, offering both delicious food and stunning views.**

Our chefs and food entrepreneurs create delightful recipes and products for all to enjoy. The companies and products found in this catalog represent some of the best food companies in our state. From simple syrups, to boiled peanuts, to barbecue sauces, and many more awesome items, The products here are meant to be enjoyed at your home with friends and family or in your restaurant to delight your guests.

The South Carolina 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.

For those new to these South Carolina specialty foods, this catalog could be an excellent introduction to the state's delicious offerings. Exploring the stories behind these products and learning about the local food entrepreneurs who create them can add an extra layer of appreciation to the culinary experience.

We hope that you enjoy these creative, tasty Certified SC products.

*Brittany Willis*  
**SCSFA PRESIDENT**



## Amethyst NA Spirits, LLC

📍 Bluffton

843-872-0158 | [online@amethystnaspirits.com](mailto:online@amethystnaspirits.com)  
[amethystnaspirits.com](http://amethystnaspirits.com)

Amethyst is a non-alcoholic spirit that is masterfully distilled and blended with invigorating fruits and botanicals. Rooted in the spirits of balance, wellness, and inclusion, Amethyst allows you to celebrate all of life's moments.



## Burnt Church Distillery

📍 Bluffton

843-872-0158 | [info@burntchurchdistillery.com](mailto:info@burntchurchdistillery.com)  
[burntchurchdistillery.com](http://burntchurchdistillery.com)

We are a craft distillery offering a full range of distilled spirits. Our facility is open to the public seven days a week and we offer a variety of tasting flights, craft cocktails, small bites. Tours can be booked on our website and we also have a retail store for distillery merchandise.



## Coastal Coffee Roasters

📍 Summerville

843-376-4559 | [roasting@coastalcoffeeroasters.com](mailto:roasting@coastalcoffeeroasters.com)  
[coastalcoffeeroasters.com](http://coastalcoffeeroasters.com)

Local coffee roasting company. We specialize in serving your coffee needs for commercial and residential customers. We can customize labels for your company or special events. Our cafe creates sweetness that will please as well as breakfast and lunch options created with local farm partnerships.



## Deep Water Vineyard

📍 Wadmalaw Island

843-559-6867 | [info@deepwatervineyard.com](mailto:info@deepwatervineyard.com)  
[deepwatervineyard.com](http://deepwatervineyard.com)

Our 50-acre farm is proud to be Charleston County's only vineyard, winery, and meadery. Open Tues-Sat from 10-5, admission is free. We also feature weekend wine-downs with live music and food trucks every Saturday. Tastings are \$15 and includes at least 6 tastes and a souvenir glass.





## Oliver Pluff & Co.

📍 Charleston

843-779-6622 | [info@oliverpluff.com](mailto:info@oliverpluff.com)  
oliverpluff.com

Oliver Pluff & Company takes a leaf from America's Tea Heritage. A fine purveyor of Historic American Beverages, Oliver Pluff & Co recreate the Teas, Toddies, Wassails, Coffee, and Cacao that shaped America and hand package our artisan styled tins in Charleston, South Carolina.



## Sallie's Greatest

📍 Cameron

803-823-9075 | [sallie@salliesgreatest.com](mailto:sallie@salliesgreatest.com)  
salliesgreatest.com

Born from her award-winning herbal fruit jam, Sallie introduces fresh fruit and herb combinations in a simple syrup—perfect for sorbets, teas, sodas, and our original "Jammin' Cocktails." Made with real fruit juice, no preservatives, and handcrafted in small batches.



## Sea Island Organics

📍 Charleston

[hello@seaislandorganics.com](mailto:hello@seaislandorganics.com)  
seaislandorganics.com

Sea Island Organics' Certified SC elderberry products are clean, beneficial and delicious. Every small batch is handcrafted with care with wholesome, locally sourced ingredients. No artificial anything. Ever. It brings us joy to create fresh, nutritious foods that help families stay well.



## Seaside Grown, LLC

📍 St. Helena Island

843-377-2602 | [orders@seasidegrown.com](mailto:orders@seasidegrown.com)

[seasidegrown.com](http://seasidegrown.com)

Seaside Grown, The Local Farmer's Brand™, crafts value-added products as a sustainable solution to food waste & the decline of American farms. Processing produce too ripe for market at harvest, the fresh ingredients in our handmade recipes come from a network of family-owned farms, Field to Glass®.



## Table Rock Tea Company

📍 Pickens

864-915-0571 | [info@tablerocktea.com](mailto:info@tablerocktea.com)

[tablerocktea.com](http://tablerocktea.com)

Table Rock Tea Company grows, makes and sells Real American Tea® in upstate South Carolina. A leader in the U.S. tea growing movement, TRTCO offers FREE tours to the public year-round.

## Sweet Tea – The Official State Hospitality Beverage

The tea plant, a relative of the beautiful flowering camellia, was first introduced to the United States in 1799, near Charleston, where it is still grown today. Sweet tea didn't gain popularity until the early 20<sup>th</sup> century thanks to lower tea prices and a recipe published in the *Southern Cooking* cookbook. It since has become a staple of southern culture, and in 1995, Sweet Tea was named the state's Official Hospitality Beverage.





# Flour, Rice, & Grits



## Adluh Flour

📍 Columbia

803-779-2460 | [info@adluh.com](mailto:info@adluh.com)

[adluh-store.myshopify.com](http://adluh-store.myshopify.com)

Manufacturer of Certified SC Grown stone ground grits, flour, cornmeal, baking mixes, breaders, and proprietary blends.



## Altman Farm and Mill

📍 Effingham

843-992-6867 | [will@altmanfarm.com](mailto:will@altmanfarm.com)

[altmanfarm.com](http://altmanfarm.com)

Altman Farm and Mill is a small family farm in Florence County. We grow and source heirloom grains and legumes to create delicious and unique food products. Our main products are buttermilk cornbread mix, stone ground grits, and pancake and waffle mix—made from corn milled right on the farm.

## Southern Skillet Cornbread

- 1 Tbsp. vegetable shortening
- 1 large egg
- 2 cups self-rising cornmeal mix
- 1½ cups buttermilk
- ¼ cup vegetable oil

Preheat oven to 425°F. Put shortening in an 8-inch cast-iron skillet and place in oven for 5–6 minutes. Whisk egg in a bowl. Mix cornmeal, egg, buttermilk and oil in a large mixing bowl. Stir until the cornmeal is moistened. Remove the pan from the oven. Carefully tilt the pan in a circular motion so that the oil coats the corners of the pan. Pour the batter into the skillet. Place skillet back in the oven and bake for approximately 25 minutes or until the top is golden brown and the cornbread is separating from the sides of the pan.



## Carolina Plantation Rice Co.

📍 Darlington

843-393-1812 | [rice@carolinaplantationrice.com](mailto:rice@carolinaplantationrice.com)

[carolinaplantationrice.com](http://carolinaplantationrice.com)

We are committed to produce excellence and are proud to honor Carolina history by bringing you these Southern favorites for years to come.





## Faithful Foods

📍 West Columbia

803-957-3602 | [info@faithfulfoods.com](mailto:info@faithfulfoods.com)  
[faithfulfoods.com](http://faithfulfoods.com)

Our artisan foods are "Handmade So You Don't Have To." Locally-, family-, and female-owned since 1986, we specialize in gourmet southern mixes, confections, pimento cheeses, sweet & savory pies, quiches, and more, all from our original recipes. We wholesale to specialty food retailers and private labelers, and retail through our website.



## Marsh Hen Mill

📍 Edisto Island

843-603-0074 | [info@marshhenmill.com](mailto:info@marshhenmill.com)  
[marshhenmill.com](http://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.



## McLib's Southern Dumplings

📍 Pendleton

864-624-6225 | [free8man76@gmail.com](mailto:free8man76@gmail.com)  
[mclibsdumplings.com](http://mclibsdumplings.com)

These are traditional, flat southern-style dumplings made with the highest quality ingredients. The dough is rolled thin, cut into strips, and carefully dried so they absorb the flavor of broths and sauces when cooked. They're low in calories, fat-free, and cholesterol free with no artificial colors, flavors, or preservatives added.

# Flour, Rice, & Grits



## Savor the Flavor

📍 Sumter

800-390-8027 | [info@savorthetheflavorsc.com](mailto:info@savorthetheflavorsc.com)  
[savorthetheflavorsc.com](http://savorthetheflavorsc.com)

Our products contain only the freshest ingredients combined with generations of handed down secrets to create the exciting cuisine of the lowcountry. Convenient, high in nutrition, low in fat...truly a dish to Savor the Flavor!



## The Congaree Milling Company

📍 Columbia

803-269-3833  
[kendubard@thecongarreamillingcompany.com](mailto:kendubard@thecongarreamillingcompany.com)  
[thecongarreamillingcompany.com](http://thecongarreamillingcompany.com)

The Congaree Milling Company is a USDA Certified Organic grist mill located in Richland County, SC. We mill stone-ground grits, hominy grits, polenta, cornmeal, corn flour, and oats.

## Grits Glossary

**Grits** – Yellow, white, or blue corn ground more coarse than cornmeal and boiled in water.

**Stone-ground Grits** – Grits ground the old-fashioned way – between two stones of a grist mill.

**Quick Grits** – Finer ground grits that cook faster than regular grits.

**Instant Grits** – Parboiled and dehydrated, they cook faster than quick grits but are less flavorful.

**Hominy Grits** – Corn kernels are soaked in a strong alkaline solution, rinsed, and the hull is removed before being ground.

**Rice Grits (aka Middlins)** – Broken pieces of long-grain rice resulting from the milling process.





## Adams Apple Company

📍 Lexington

803-446-7286 | [theresa@adamsappleco.com](mailto:theresa@adamsappleco.com)  
[adamsappleco.com](http://adamsappleco.com)

Woman Owned. American Made. Delicious original apple butters, jams, relish, and sauces crafted by founder Theresa Adams. Our customers say our products "taste like memories"!

## Honey Facts

Honey doesn't spoil. Low moisture, high sugar, acidity, and enzymes that produce hydrogen peroxide hold off bacteria that spoil most foods. Honey will crystallize, but it's perfectly safe to eat.

A beehive can produce 30 to 100 pounds of honey each year.

Bees eat honey to survive the winter, but they produce much more than they need. Beekeepers take only the excess honey.

Out of approximately 20,000 bee species on earth, only seven produce honey.

The taste, texture, and color of honey varies based on the source of the nectar.



## Bee Well Honey Farm and Supply, Inc.

📍 Pickens

864-898-5122 | [beewellhoney@bellsouth.net](mailto:beewellhoney@bellsouth.net)  
[beewellhoneyfarm.com](http://beewellhoneyfarm.com)

We have our Natural Market that sells our honey and other local products including raw milk, fresh eggs, jams, our unique coffee shop which now serves bagels and more. We also have our Bee Supply store for beekeeping needs.



## Blue Truck Organics, LLC

📍 Georgetown

704-644-9996 | [livingdesignsbyross@gmail.com](mailto:livingdesignsbyross@gmail.com)  
[bluetruckorganics.com](http://bluetruckorganics.com)

We are a certified organic blueberry farm, in addition to having certified organic mushrooms, oranges, elderberries, blackberries, peaches, and olives. We also make jam out of our produce!

## So Many Sweet Spreads

All of these involve some combination of fruit, sugar, heat, and pectin (natural plant fiber that helps the spread firm up), but which is it?

**Jelly** – Strained fruit juice with no pieces of fruit.

**Jam** – Crushed, chopped, or pureed fruit.

**Preserves** – Whole or large pieces of fruit.

**Butter** – Fruit cooked down until it thickens with no pectin.

**Marmalade** – Made with citrus peel, pulp, and juice.



### Canebrake Farms

📍 Saluda

803-275-7237 | [canebrakefarm@aol.com](mailto:canebrakefarm@aol.com)

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



### McLeod Farms

📍 McBee

843-335-8335 | [giftpacks@macspride.com](mailto:giftpacks@macspride.com)  
[macspride.com](http://macspride.com)

Our local market is open year round offering jarred products and other seasonal produce. We also have a bakery that serves up fresh baked breads, cakes, and pies. Custom arranged gift baskets filled with jarred products and bakery goods are made especially for you for the Holiday season or any special occasion throughout the year!





## Poppa D's Farm

📍 North Augusta

803-341-5723 | [poppadfarm@gmail.com](mailto:poppadfarm@gmail.com)

From seed to satisfaction, Poppa D's is here to please. We are proud to offer our famous Southern Style Peach Chutneys and Southern Sauces. Our products are perfect for grilled porkchops, fish tacos, cream cheese, or whatever your heart desires. A Carolina twang that tastes good on anything!



## Sakhar Jams

📍 Columbia

803-200-2118 | [sales@sakharjams.com](mailto:sales@sakharjams.com)  
[sakharjams.com](http://sakharjams.com)

Our artisanal jam company brings together a harmonious blend of 100% local fruit, culinary expertise, and a commitment to sustainability, delivering exceptional taste through our small batch jams, jellies, and marmalades. Sakhar is owned by two women who are committed to supporting local SC agriculture.



## Sallie's Greatest

📍 Cameron

803-823-9075 | [sallie@salliesgreatest.com](mailto:sallie@salliesgreatest.com)  
[salliesgreatest.com](http://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.



## Tastee Treats

📍 Mount Pleasant

843-696-9558 | [tasteetreats22@gmail.com](mailto:tasteetreats22@gmail.com)  
[tasteetreats-sc.com](http://tasteetreats-sc.com)

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 ingredients to capture the savory flavors, which will stimulate your palate and deliver an authentic Gullah Geechee experience.



## Farmers Market Flavors

📍 Union

864-427-1530 | [robinhoodgroup.sc@gmail.com](mailto:robinhoodgroup.sc@gmail.com)  
[veggie-icecream.com](http://veggie-icecream.com)

Farmers Market Flavors Fru-ge-ley (more than ice creams) are frozen treats made from locally grown, fresh produce.



## Lowcountry Creamery, LLC

📍 Bowman

[lowcountrycreamery.com](http://lowcountrycreamery.com)

Our delicious milk and cultured dairy products are hand-crafted right on the farm from our all-Jersey herd.

## Milk Terms

**Homogenized** – The cream (fat) is broken up so that it is evenly dispersed and allows for removal of fat to make 2%, 1%, and fat free milk. Also, the cream doesn't rise to the top, so you don't have to shake it up, and it stays fresher longer.

**Non-homogenized** – Closer to milk in its natural state with the full taste of the silky-smooth cream top. You'll probably want to shake it before drinking.

**Pasteurized** – Process of heating milk to a specific temperature for a specific time to kill harmful bacteria. Both homogenized and non-homogenized milk can be pasteurized.

**Raw Milk** – Milk in its purest form straight from the cow. It is neither homogenized nor pasteurized. While many enjoy raw milk, there is a risk of exposure to harmful bacteria.





## Split Creek Farm, LLC

📍 Anderson

864-287-3921 | [info@splitcreek.com](mailto:info@splitcreek.com)  
[splitcreek.com](http://splitcreek.com)

Split Creek Farm, LLC is a Grade A Goat Dairy producing National and International award-winning products for over 30 years and women owned/operated since we began in the early 1980's. We utilize sustainable, eco-friendly practices in all areas of our operations.



## Chowchow

A cold, pickled vegetable relish. Recipes, passed down through generations, vary throughout the South but usually contain some combination of bell peppers, cabbage, tomatoes, and sweet onions. Enjoy it on peas and beans, collard greens, deviled eggs, hamburgers and hotdogs, and just about anything else you might add relish to.

Photo: Southern Living



## The Crab Cake Lady

📍 Murrells Inlet

843-651-5707 | [sean@thecrabcakelady.com](mailto:sean@thecrabcakelady.com)  
[localscseafood.com](http://localscseafood.com)

We are a family owned business specializing in retail and wholesale seafood sales. In addition we offer The Crab Cake Lady crab cakes, Lowcountry boil bags, she crab soup, char-grilled oysters, bacon wrap scallops, conch fritters, key lime pies, and several homemade soups, sauces, and seasonings.



## The Peach Stand

📍 Fort Mill

803-547-7563 | [info@peachstand.com](mailto:info@peachstand.com)  
[peachstand.com](http://peachstand.com)

Gourmet farm market includes custom butcher shop, cafe, bakery, ice cream parlor, produce, local specialty foods like raw milk, eggs, preserves, jellies, sauces, rubs, pickles, local honey, and baking goods.

# Seasonings & Sauces



## AeroSauce

📍 Georgetown

843-461-4438 | [aerosauce@yahoo.com](mailto:aerosauce@yahoo.com)  
[aerosauce.com](http://aerosauce.com)

Aviation is very important to the Overton family. My husband's father, Dolph, was a Korean War Ace and a US Navy pilot. It only seemed fitting to name our sauces after airplanes. We currently have B-17 Seasoning Sauce, P-38 Lightning Sauce, P-51 Mustang Sauce, and A-10 Warthog Sauce.



## Blue Wren Spice & Condiment, LLC

📍 Taylors

864-484-3949 | [spicyinfo@bluewrenspice.com](mailto:spicyinfo@bluewrenspice.com)  
[bluewrenspice.com](http://bluewrenspice.com)

A fast growing spice blend manufacturer and future condiment producer. Currently producing the complex and infinitely versatile Red Head Rub & All-Purpose Seasoning as well as Davy Jones Seafood Seasonings.



## Bohica Hot Sauce

📍 Mauldin

864-386-8396 | [jason@bohicapepperhut.com](mailto:jason@bohicapepperhut.com)  
[bohicapepperhut.com](http://bohicapepperhut.com)

Bohica Hot Sauce offers different flavors of hot sauces made from our super hot peppers which we grow in our pepper fields. We launched our first flavor of hot sauce, "Hawaiian Lava" in October 2022 and our most recent flavor, "Dream Reaper". We will have additional flavors hitting the market soon.



## Burnt & Salty

📍 Mt. Pleasant

843-224-1259 | [cris@burntandsalty.com](mailto:cris@burntandsalty.com)  
[burntandsalty.com](http://burntandsalty.com)

Burnt & Salty is Bob Cook and Cris Miller. Born out of the combination of decades in food service, endless desire for big flavors, extensive consumption, and, most importantly, an inexhaustible love of condiments, we have been bringing bold, unique flavors to the Lowcountry and beyond.





## Charleston Pig Company

📍 Charleston

804-513-1540 | [toler@charlestonpigcompany.com](mailto:toler@charlestonpigcompany.com)  
[charlestonpig.com](http://charlestonpig.com)

The Charleston Pig Company began with the love of family and southern tradition. Woman-owned and operated, the Charleston native brand has expanded along the east coast to deliver the Lowcountry's favorite BBQ sauces and seasoning rub. So don't wait for pigs to fly...and order yours today!



## Charleston Spice Company

📍 Charleston

843-830-1004 | [info@charlestonspice.com](mailto:info@charlestonspice.com)  
[charlestonspice.com](http://charlestonspice.com)

We are your source for organic hand-blended herbs & spices. All of our blends from Aliño to Za'atar are made in small batches to ensure quality and freshness.



## Chef Belinda

📍 Winston Salem, NC

803-552-6450 | [info@chefbelinda.com](mailto:info@chefbelinda.com)  
[chefbelindaspices.com](http://chefbelindaspices.com)

Our spice blends are developed around the basic flavor profiles that meet the needs and cooking habits of the everyday gourmet. Chef Belinda Spices are blended from select, quality ingredients and provide consistent flavor — time after time! Gluten free. No preservatives.



## Freeman BBQ Sauce

📍 Denmark

803-300-1008 | [efreeman1922@gmail.com](mailto:efreeman1922@gmail.com)  
[freemansbbqsauce.com](http://freemansbbqsauce.com)

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



## Gooddaddy Sauce

📍 Lexington

803-622-0084 | [gooddaddysauce@gmail.com](mailto:gooddaddysauce@gmail.com)  
[gooddaddysauce.com](http://gooddaddysauce.com)

Gooddaddy Sauce is a homegrown recipe that has been developed by cooking for family and friends over the past 35 years. Let us make your BBQ better!



## Inman Specialty Foods, LLC

📍 Greenville

864-351-8638 | [d.inman@inmanspecialtyfoods.com](mailto:d.inman@inmanspecialtyfoods.com)  
[inmanspecialtyfoods.com](http://inmanspecialtyfoods.com)

We specialize in "Flavors born in the South". Our food items range from BBQ sauces and dry rubs to seafood items and more. Everything is intended to add a unique flavor to your favorite recipes.



## Krazy K's, LLC

📍 McClellanville

843-991-0740 | [mtwjr@krazyksbbqsauce.com](mailto:mtwjr@krazyksbbqsauce.com)  
[krazyksbbqsauce.com](http://krazyksbbqsauce.com)

Krazy K's means meal magic for ribs, chicken, beef, pork, steak, fish and more. Use it in a favorite recipe, as a marinade, or the perfect condiment. The true Southern taste will satisfy your taste buds and have you coming back for more.





## Lillie's of Charleston

📍 Charleston

843-402-9787 | [info@lilliesofcharleston.com](mailto:info@lilliesofcharleston.com)

[lilliesofcharleston.com](http://lilliesofcharleston.com)

Lillie's of Charleston is a family-owned specialty food company that's been in business since 2001. We produce hot sauces, mustard BBQ sauces, several spice mixes and gourmet seasoned popcorn. Our family recipe is a 2x Scoville award winner. Our motto: may you never feel unwanted, unloved or hungry.

## South Carolina Barbecue

According to the South Carolina Department of Parks, Recreation and Tourism, there are four barbecue sauces of South Carolina – mustard, light tomato, heavy tomato, and vinegar. Barbecue's roots can be traced to the 1500's when Spanish explorers first brought pigs to the New World and Native Americans taught them how to cook the whole pig over low, indirect heat.



## Lowcountry Flavor Factory, LLC

📍 Charleston

407-312-2996 | [sales@SWAMPtonic.com](mailto:sales@SWAMPtonic.com)

[SWAMPtonic.com](http://SWAMPtonic.com)

Lowcountry Flavor Factory is a proud member of the Certified SC program representing SC's best culinary products. The family-owned business was founded by 4 friends who have a discerning & sophisticated palate for the most authentic & culturally significant world music and its associated flavors.



## MAS

📍 Saint Helena Island

850-320-5232 | [maspeppers@gmail.com](mailto:maspeppers@gmail.com)

[maspeppers.com](http://maspeppers.com)

"MAS" means mother and son and we are dedicated to creating unique and delicious gourmet hot sauces. Our sauces are made with all-natural, high-quality ingredients and follow traditional heirloom recipes. MAS Chipotle sauce will add a smoky and sweet flavor to any dish with just a touch of heat. This is our passion and we never compromise on flavor.

# Seasonings & Sauces



## Mother Shucker's Cocktail Sauce

📍 Columbia

803-261-3802 | [mothershuckersauce@gmail.com](mailto:mothershuckersauce@gmail.com)  
[mothershuckersauce.com](http://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.



## Sea Island Coastal Products

📍 Columbia

803-920-5768 | [Info@seaislandcoastalproducts.com](mailto:Info@seaislandcoastalproducts.com)  
[seaislandseasoning.com](http://seaislandseasoning.com)

Mineral Rich Hawaiian Volcanic Clay gives our salt seasoning a beautiful and unique color. Now you can get the taste of the great Chicago and New York steakhouses at home by simply seasoning your steak with Sea Island Saltworks and lighting your grill.



## Smokin' Coals

📍 Greenwood

864-230-1357 | [steve@smokincoals.com](mailto:steve@smokincoals.com)  
[smokincoals.com](http://smokincoals.com)

We offer 3 different sauces: pepper vinegar, mustard base, and our original ketchup base. We also have 2 rubs in our original blend and our competition blend.





## Sobremesa Mole & Salsas

📍 Charleston

843-849-4040 | [eat.sobremesa@gmail.com](mailto:eat.sobremesa@gmail.com)

[ExperienceSobremesa.com](http://ExperienceSobremesa.com)

We are small-batch, chef-made, all-natural mole & salsa company. We believe in taking time to do things right, from perfecting and crafting our products to pressing pause and enjoying them with family and friends. Because to us, food is not just something to eat—it's an experience to savor.



## The Pickled Pepper People

📍 Greenville

864-605-8255 | [kellyd@pickledpepperpeople.com](mailto:kellyd@pickledpepperpeople.com)

[pickledpepperpeople.com](http://pickledpepperpeople.com)

The Pickled Pepper People is a minority-owned food business. We work with local growers to source high quality vegetables that we prepare in a brine to make a delicious spicy slaw that we call Pikay Fire Slaw. Pikay Fire Slaw is a Certified SC Product delicious on anything.



## Warrant Man Pepper Co. LLC

📍 North Charleston

843-580-8993 | [info@warrantmanpepperco.com](mailto:info@warrantmanpepperco.com)

[warrantmanpepperco.com](http://warrantmanpepperco.com)

Award winning hot sauces and pepper products made from locally grown SC Lowcountry ingredients. The nationally renowned fugitive hunting lawman Reggie Sharpe "The Warrant Man" brings his love of spice to every bottle. "You've been served!"



## Accountfully, LLC

📍 Charleston

843-501-2774 | [hello@accountfully.com](mailto:hello@accountfully.com)  
[accountfully.com](http://accountfully.com)

Outsourced bookkeeping and accounting for modern brands and businesses. At Accountfully, we do more than the day-to-day work of professional accountants and bookkeepers. We also serve as a long-term strategic partner to help you navigate complex financial challenges and opportunities.



## Creative Foods, Inc.

📍 Hanahan

843-747-5102 | [georgeo@creativefoodinc.com](mailto:georgeo@creativefoodinc.com)  
[creativefoodinc.com](http://creativefoodinc.com)

Co-Packing services for sauces and drink mixes.



## DER Kitchen

📍 Columbia

803-779-3003 | [der@derkitchen.com](mailto:der@derkitchen.com)  
[derkitchen.com](http://derkitchen.com)

DER Kitchen LLC is a SCDHEC approved commercial kitchen for rent. We have a catering area with two full-size ovens, six burner stove with an oven, tilt skillet and work tables. We also have two baking areas each with a full-size oven, speed racks, sheet pans, and working tables.



## GrowthSpring Group

📍 Leesville / Atlanta, GA

803-394-5818 | [david@growthspringgroup.com](mailto:david@growthspringgroup.com)  
[growthspringgroup.com](http://growthspringgroup.com)

We help food companies grow to the next level. We guide clients to identify breakthrough opportunities to grow sales and profits. We work with local, regional, and national clients to enter new markets and channels, develop and launch new products and services, and improve your ROI.





## Imagine Kitchen

📍 Greer

864-663-2466 | [jh@imaginekitchen.com](mailto:jh@imaginekitchen.com)  
[imaginekitchen.com](http://imaginekitchen.com)

We are a DHEC A-rated, professional kitchen dedicated to providing a great, creative space for chefs, food artisans, and culinary instructors who are starting or growing their food businesses. We offer kitchen space for rent, including gas ranges and ovens, for as little as \$106/month. The space is flexible and includes meeting or event space.



## Piggly Wiggly #101

📍 Hilton Head Island

843-785-3881 | [davidmartin@thepig.net](mailto:davidmartin@thepig.net)  
[pigglywigglyhiltonhead.com](http://pigglywigglyhiltonhead.com)

Hilton Head's first grocery store, Gene Martin's Red & White, opened in 1969 in Coligny Plaza. While the name has since changed to Piggly Wiggly, the friendly service has stayed the same. Piggly Wiggly at Coligny Plaza is still locally-owned and operated by Gene Martin's son, David, with friendly, helpful service and that "small town" feel.



## Swamp Fox Agency

📍 Moncks Corner

843-761-3999 | [danielle@swampfoxagency.com](mailto:danielle@swampfoxagency.com)  
[swampfoxagency.com](http://swampfoxagency.com)

The mission at Swamp Fox Insurance Agency is to provide our clients with advice to insure their business operations in the most cost effective manner possible. We specialize in commercial, agricultural, & personal lines insurance coverages. Chat with us today!



## TA-DAH! BGE

📍 White Rock

803-339 9970 | [tadah@tadahbge.com](mailto:tadah@tadahbge.com)  
[tadahbge.com](http://tadahbge.com)

All of our gift baskets are individually prepared. We take great pride in carefully selecting high quality products for our gift baskets.



## Abbott Farms Bakery

📍 Cowpens

864-463-4487 | [bhilliard2@gmail.com](mailto:bhilliard2@gmail.com)

[abbottfarmsonline.com](http://abbottfarmsonline.com)

Wholesale bakery specializing in fresh baked fruit breads (peach, strawberry, blueberry, blackberry, banana nut, sweet potato nut), homemade seasonal fruit cake, and homemade ice cream. Private labeling available.



## Aunt Tel's Premium Sweet Potato Pie

📍 Greenville

864-233-0044 | [SouthernSweetPotatoPies@yahoo.com](mailto:SouthernSweetPotatoPies@yahoo.com)  
[aunttel.com](http://aunttel.com)

Aunt Tel's is the Goldilocks of sweet potato pies—not over-spiced or over-sweetened, it's JUST right! We make magic with local ingredients like Happy Cow Creamery butter, organic sweet potatoes and farm-fresh eggs...with a twist! Available year-round, it's the perfect pie for every occasion!



## Carolina Bean Dip

📍 Pawleys Island

843-359-6315 | [carolinabeandip@gmail.com](mailto:carolinabeandip@gmail.com)

[carolinabeandippawleysisland.com](http://carolinabeandippawleysisland.com)

We make three varieties of delicious homemade bean dips. We offer Mild Colby Jack, Pepper Jack & Jalapeño, and Chipotle Cheddar. Look for Carolina Bean Dip in Food Lion stores and local farmers markets along the Grand Strand. And, "Don't Have a Party without Carolina Bean Dip!"





## Eljay Pretzels

📍 Pawleys Island

843-314-3212 | [eljaypretzels@gmail.com](mailto:eljaypretzels@gmail.com)  
[eljaypretzels.com](http://eljaypretzels.com)

Our artisan, made-from-scratch pretzel goodies have a base of 5 simple ingredients, with extra spices for the chips. We are distributed to food service, specialty stores, and retailers around the US, and are a certified local, woman-owned small business wholesale manufacturer.



## Charleston Specialty Foods

📍 Charleston

843-744-8991 | [order@charlestonspecialtyfoods.com](mailto:order@charlestonspecialtyfoods.com)  
[charlestonspecialtyfoods.com](http://charlestonspecialtyfoods.com)

Charleston Specialty Foods offers a variety of local items showcasing the unique culinary history of South Carolina including benne wafers, cookies, pralines, rice, grits, sauces, preserves, mixes, candy and more.



## Gillespie's Peanuts

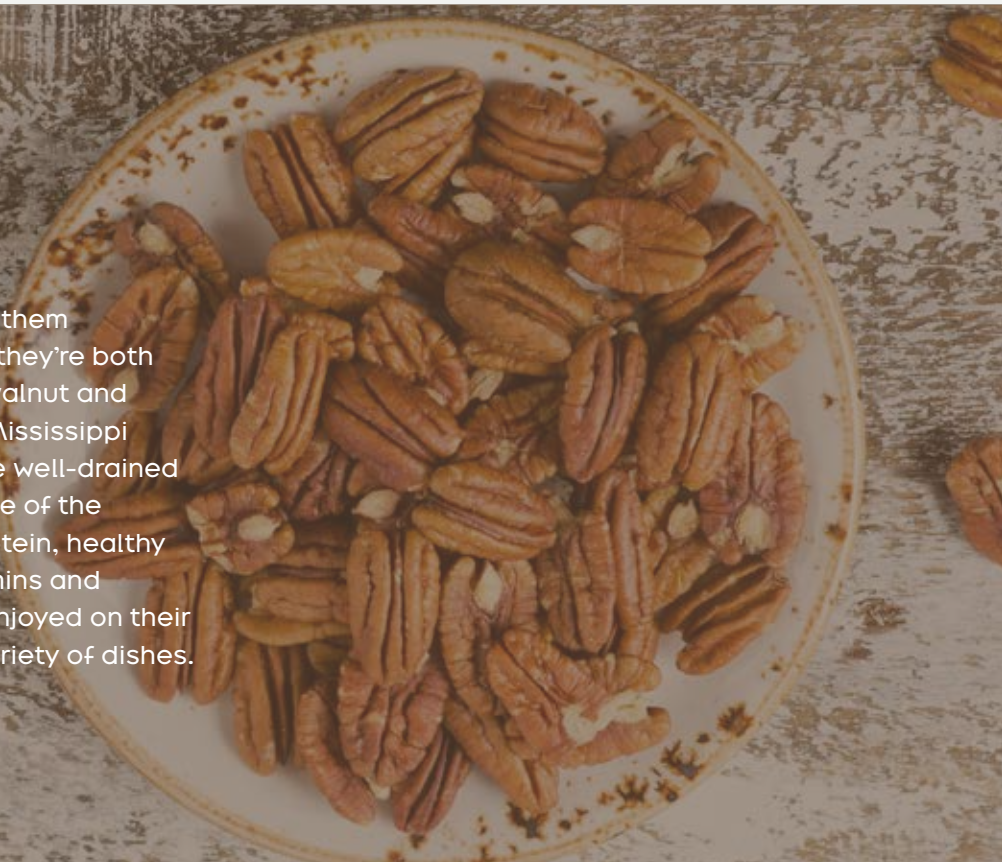
📍 Hartsville

843-383-4707 | [info@gillespiespeanuts.com](mailto:info@gillespiespeanuts.com)  
[gillespiespeanuts.com](http://gillespiespeanuts.com)

Our family owned, farm-grown peanuts are 100% high-oleic peanuts, which means an inherently higher percentage of monosaturated fats (the good fats). Due to this chemistry, our peanuts also benefit from a longer shelf life than peanuts of other brands. Gillespie's offers nine flavors, and an attractive Trio Box that makes a wonderful gift.

## Pecans

First things first, you can call them “PEE-cans” or “puh-KAHNs – they’re both correct! This relative of the walnut and hickory tree is native to the Mississippi River Valley and thrives in the well-drained loamy soils and humid climate of the Southeast. Packed full of protein, healthy fat, fiber, and essential vitamins and minerals, pecans are great enjoyed on their own or as an addition to a variety of dishes.



## Golden Kernel Pecan Company, Inc.

📍 Cameron

800-845-2448 | [info@goldenkernel.com](mailto:info@goldenkernel.com)  
[goldenkernel.com](http://goldenkernel.com)

Golden Kernel Pecan Company offers an assortment of tasty, flavorful pecans for your eating enjoyment. We use the finest pecans and delicious seasonal flavors that offer year-round enjoyment. Come visit our store or shop online.



## Growers for Grace PBC

📍 Aiken

803-335-5938 | [goodfruit@growersforgrace.com](mailto:goodfruit@growersforgrace.com)  
[growersforgrace.com](http://growersforgrace.com)

Angel & Angela™ is a mission-based, purpose-driven specialty foods brand by Growers for Grace PBC. Growers for Grace helps aggregate locally-grown abundances to produce products with regenerative impact and fruitful reach.





## Holmes Sweet Home

📍 Greenville

864-380-1790 | [info@holmessweets.com](mailto:info@holmessweets.com)  
[holmessweets.com](http://holmessweets.com)

At Holmes Sweet Home we craft artisanal dessert sauces and gourmet brittles from scratch, using whole, local, and intentionally sourced ingredients. Our partners believe in the value of quality ingredients. They include ice cream/gelato producers, coffee and tea shops, bakeries, hotels, and restaurants.



## Lowcountry Brittles

📍 Summerville

843-628-9367 | [lowcountrybrittles@yahoo.com](mailto:lowcountrybrittles@yahoo.com)

Homemade, hand stretched, gourmet brittle. Our griddle is made in small batches with only the choicest nuts. We offer several flavors and an assortment of sizes and packages. The variety of riddles include: peanut, cashews, walnuts, pecans, pistachio, almond and macadamia nuts.



## Martha's Menna Cheese, LLC

📍 Columbia

803-238-8652 | [marthasmennacheese@gmail.com](mailto:marthasmennacheese@gmail.com)  
[marthasmennacheese.com](http://marthasmennacheese.com)

Martha's Menna Cheese is described as "tasting just like my Grandmother use to make". An award winning pimento cheese—made in small batches each week—takes pride in a fresh, smooth, and cheesy taste. Flavors include Classic and Jalapeño, sold in 4.5 oz, 8 oz, and 16 oz containers.



## Nana's Carolina Pralines

📍 Greenville

864-281-9944 | [nanaspralines@bellsouth.net](mailto:nanaspralines@bellsouth.net)

Nana's Pralines is a wholesale candy manufacturer. We specialize in the making of pralines the old fashioned way. We use only all natural ingredients and the same method and recipe as my family's generations past. Each praline is made by hand and we take great care to insure the quality and freshness of each praline.



## Olde Colony Bakery

📍 Mount Pleasant

843-216-3232 | [sales@oldecolonybakery.net](mailto:sales@oldecolonybakery.net)  
[oldecolonybakery.com](http://oldecolonybakery.com)

The oldest family-operated bakery in Charleston, we've been sharing our rich, southern heritage and unique, Lowcountry specialties with visitors and locals alike since the 1940s. Among the favorites are Original Charleston Benne Wafers, Benne Cheese Crackers, Pecan Pinches, Carolina Key Lime Cookies, Cream Bread, and Cinnamon Raisin Bread.



## Southern Sisters Bakery

📍 Charleston

843-801-2655 | [carolinabakingcompany@gmail.com](mailto:carolinabakingcompany@gmail.com)  
[southernsistersbakery.com](http://southernsistersbakery.com)

As seen in *Southern Living* Magazine, Southern Sisters is a family-run bakery in Charleston, SC who 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.



## Sweet Bay Foods, LLC

📍 Spartanburg

912-531-2213 | [sweetbaybrittle@gmail.com](mailto:sweetbaybrittle@gmail.com)  
[sweetbayfoods.com](http://sweetbayfoods.com)

We take pride in creating exceptional and irresistible treats that delight the taste buds of our customers. We craft light and airy nut brittle treats using a variety of premium nuts and our traditional family recipe. Our nut brittles are made with carefully selected ingredients and prepared in small batches to ensure exceptional taste and freshness.



## The Island Fudge Shoppe

📍 Hilton Head Island

843-842-4280 | [islandfudge@earthlink.net](mailto:islandfudge@earthlink.net)  
[islandfudge.com](http://islandfudge.com)

The Island Fudge Shoppe has been in business on Hilton Head Island for 39 years. We specialize in homemade fudge and hand dipped chocolates. We can customize the chocolate into your logo or product for promotions uses and gift ideas. We ship year round to anywhere in the US and Canada.





## The Nut House and Country Market

📍 Ridge Spring

803-685-5335 | [thenuthouse@yonfamilyfarms.com](mailto:thenuthouse@yonfamilyfarms.com)  
[nuthouseandcountrymarket.com](http://nuthouseandcountrymarket.com)

Our small business specializes in pecans, gourmet pecan candy, and pecan pies, among other treats. Located in Ridge Spring, SC, the Nut House & Country Market has been known for premium, handmade pecan candies.



## The Sweetery

📍 Anderson

864-224-8394 | [jane@thesweetery.com](mailto:jane@thesweetery.com)  
[thesweetery.com](http://thesweetery.com)

For over 40 years, The Sweetery has adhered to its recipe for success: using fresh natural ingredients, cherished family recipes, and a passion for baking to create delicious mouthwatering desserts. Step inside our humble bakery and you're welcomed with aromas of freshly baked cakes and cookies.

## Join 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 ([scspecialtyfood.org](http://scspecialtyfood.org)) and the SCDA website ([agriculture.sc.gov](http://agriculture.sc.gov))
- Social media promotion



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## Certified SC makes it easy to find fresher, tastier options grown and produced right here in South Carolina, all while supporting local farmers and our state's economy.

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](mailto:aturnblad@scda.sc.gov)  
[certifiedsc.com](http://certifiedsc.com)



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Visit [scspecialtyfood.org](http://scspecialtyfood.org) for the  
most up-to-date vendor information.







**South Carolina  
Specialty Food Association**  
[SCSPECIALTYFOOD.ORG](http://SCSPECIALTYFOOD.ORG)



**South Carolina Department of Agriculture**  
**Hugh E. Weathers, Commissioner**  
[AGRICULTURE.SC.GOV](http://AGRICULTURE.SC.GOV)



**IT'S A MATTER OF TASTE.**

[CERTIFIEDSC.COM](http://CERTIFIEDSC.COM)