



*Seriously Delicious Snacks
that may be habit forming!*

Global Grape
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Gallo Gives First Food Awards

The Gallo family have been on a bit of a push lately to let us know they're not the heartless corporate behemoths America thinks they are. For one, they recently changed their name worldwide to tell consumers it's a family operation (some fifteen Gallos hold executive positions at the now-named Gallo Family Vineyards.) With that, and the fact they make some pretty good wines (honest!), they're making some headway. The Gallos still have some PR work to do before they're invited into, say, the Primum Familae Vini, but it's hard to fault winemaker Gina and marketing head cousin Stephanie Gallo's efforts.



The pair were on hand yesterday at Manhattan's Telepan restaurant to award the first of what they expect will be annual "Gold Medal Awards" for the best artisanal foods. A healthy slice of New York's wine media – many chauffeured by Gallo-paid limo (The Editors opted for the subway) - were present to dine on selections from winning producers, which included a very nice lobster pot pie from Hancock Lobster, striking for the fact Chef Telepan prepped the same frozen pies you would get via mail order. Stephanie Gallo told us that, oddly...a California law forbidding the association of alcohol and sweepstakes meant the Gallos couldn't consider any entries from California, a situation the family is trying to find a workaround for next year. Still, there is no fault to be found with the winners, which were selected from 180 submissions and judged in one day in a blind-tasting by category. Judges were wine writer and editor Malachy Duffy, cheese fanatic and maitre fromager Max McCalman, television chef Sara Moulton, president emeritus of the Culinary Institute of America Ferdinand Metz and restaurant consultant Clark Wolf.

And yes, winners were given gold (or at least big, shiny and gold-looking) medals.

- Outstanding bread/baked goods: **Yaya's Raw Rah Spicy Flax Crackers (from Texas)**
- Outstanding dairy: Cato Corner Farm's Hooligan Cheese (from Connecticut)
- Outstanding meat and charcuterie: Futility Farm's T-bone steak (from Wisconsin)
- Outstanding fish & seafood: Hancock Gourmet Lobster's Pemaquid Point Lobster Pot Pie (from Maine)
- Outstanding condiment: American Spoon's Strawberry Butter (from Michigan)
- Outstanding confectionary good: Olde World Cheesecake's Cannoli Cheesecake (*no link*) (from Pennsylvania)
- Outstanding oil & vinegar: Spruce Mountain's Blueberries' Blueberry Vinegar (from Maine)
- Outstanding fruit or vegetable: Claire's Country Garden's Dilly Beans. (from Vermont)