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# Georgia<sup>®</sup>

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## Kyle Maynard offers 'No Excuses,'

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### **PLUS:**

- Georgia-made products, page 28
- In the kitchen with Paula Deen, page 38

# Look what Georgia produces!

**Starting from far left:** From the North Georgia wine country where Mourvèdre is now growing at Tiger Mountain Vineyards, to the excellent cheeses offered by Sweet Grass Dairy in South Georgia's Thomasville; from the peaches the state is known for to the custom Hank Young choppers, Georgia has much to offer.

occurs in late spring and early summer, although storage improvements have lengthened their availability through the summer and into early fall.

Corn, arguably, is the cornerstone of Georgia agriculture and cuisine. Stone-ground grits are essential in Georgia cooking. Highland Bakery in Atlanta grinds organic grits at low temperatures using a stone imported from Austria. Nora Mills in Helen, owned by nearby Habersham Vineyard & Winery, also makes great mixes in addition to grits. The unusual spoon-bread mix is outstanding. Logan Turnpike and Red Mule are two brands of grits that find their way into Georgia's most noteworthy restaurants. And combining a bed-and-breakfast inn with grits production, Sylvan Falls Mill still uses the property's 165-year-old mill to grind organic grits as well as grains for other organic products.

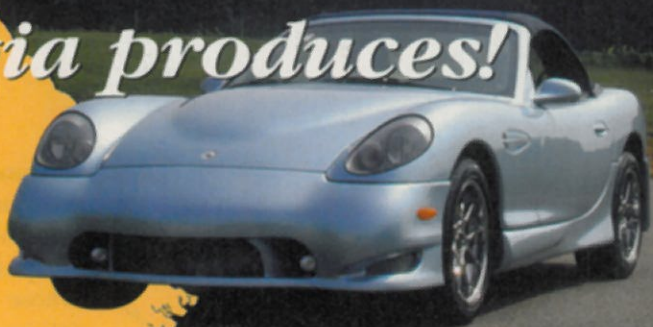
Honey is another treat for which

the state is famous. But Savannah Bee Co. takes the bee's work down another road. Besides tasty honey—the raspberry may be the most impressive—Savannah Bee also makes luxurious body washes and lotions using honey.

Georgia's commercial chicken production is huge, but one North Georgia operation has our restaurateurs taking notice. Fine dining menus now often feature Springer Mountain chicken, also sold at Publix. Humanely raised without chemicals and antibiotics, the chicken tastes great. A smaller bird, quail is equally associated with Georgia, with hunters celebrating the fall season. But if you prefer to hunt them at the grocery store, look for Plantation Quail brand from Quail International in Greensboro.

Georgia is known more for pork production than for beef, but producers of grass-fed beef, touted as healthier than corn-fed beef, are on the rise. Riverview Farms in Ranger produces tasty steaks from its grass-fed cattle, while White Oak Pastures in Bluffton currently produces only ground meat from grass-fed cattle. The latter is available at Publix, while Riverview sells at Saturday farmers'

Lane Packing Co.'s Georgia Morning Basket.



**Above:** The snazzy, custom-built Panoz, made in Hoschton, won France's 24 Hours of Le Mans this year. **Below:** Savannah Bee Co. also makes luxurious body washes and lotions using honey.



markets. White Oak's Will Harris plans to build a processing facility at his operation this fall to produce other beef cuts. Beaver Creek Farm in Hart and Elbert counties specializes in a unique breed: Piedmontese cattle, known for its lean meat.

## Finished food products

Georgia without barbecue is impossible to imagine, and one finds many excellent sauces in a variety of styles to go with the state's signature pork dish. Jack Mixon's Old South Barbecue Sauce, from Vienna, home of the Big Pig Jig barbecue competition, is a tangy, classic vinegar-pepper-style sauce, while Williamson Bros. in Marietta turns out a lively, medium-bodied sauce. Both enhance the flavor of smoked meat rather than mask it.

Want beer with your 'cue? Stick with brews from one of three local masters: Atlanta Brewing Co., home of Red Brick Ale; Old Savannah, famous for its English Blonde Ghost

