

The Sweet Farm Receives National Recognition

Soon-to-be Released Cultured Curry Mustard Nominated for 2016 Good Food Award

Frederick, MD (November 2015) -- The Sweet Farm is proud to announce that its new product, Cultured Curry Mustard, has been chosen as a Finalist for the 2016 Good Food Awards. The Sweet Farm is one of 263 Finalists across 13 categories, representing the best from America's growing movement of talented and socially responsible food crafters. Beyond distinguishing themselves by receiving top scores in a blind taste test from the 215 judges, all finalists passed a rigorous vetting to confirm they met specific Good Food Awards standards for environmental, agricultural and social practices.

Cultured Curry Mustard is The Sweet Farm's third product to earn Finalist status in the Good Food Awards. Last year, both their Spicy Garlic Pickle Relish and their Chesapeake Kraut were Finalists, with the Chesapeake Kraut going on to win an award in the Pickles category. This year, their Cultured Curry Mustard is competing in the newly created Pantry category.

The 2016 Good Food Award winners will be announced Friday, January 15, at a gala Awards Ceremony at Fort Mason Center for Arts & Culture in San Francisco, California. Medals will be bestowed by renowned chef and activist Alice Waters and organics pioneer Nell Newman. Slow Food Founder Carlo Petrini, will travel from Italy to deliver the opening remarks. A reception with the winning food and drink will follow the ceremony.

For more information about The Sweet Farm and its product line, please visit thesweetfarm.com, contact Rachel Armistead at rachel@thesweetfarm.com or 240-397-0484. For more information about the Good Food Awards, visit goodfoodawards.org.

About The Sweet Farm

The Sweet Farm offers a variety of naturally fermented sauerkraut, pickles and mustard made with nothing but organic vegetables, sea salt, and spices. Our traditional fermentation methods produce fresh, crisp and tangy krauts that pair well with just about any meal. In addition to their great taste, Sweet Farm products are full of probiotics, beneficial bacteria that help nourish the digestive system. The Sweet Farm is located in beautiful Frederick County, Maryland, and is dedicated to providing fresh and local fermented foods that are as healthy as they are delicious.



Good Food Awards Finalist Seal--2016
Design Credit: Good Food Awards



The Sweet Farm's Cultured Curry Mustard Sneak Peek
Photo Credit: Rachel Armistead



The Sweet Farm
Design Credits: Open Door Design Studio