

Bathtub Gin Receives 2013 Good Food Award Gold Medal Honors

Tennessee's only winning entry- locally made, organic, cocktail-themed preserves recognized among Nation's leading sustainable food products



NASHVILLE (January 24, 2013) – On Friday, January 18, 2013, at a ceremony with Alice Waters, winners in nine categories were announced at an awards presentation in San Francisco honoring the top food products in the United States. Nashville's Bathtub Gin took home gold medal honors for their Peaches 'n Cream preserves.

The Good Food Awards recognizes exceptionally tasty, authentic and responsible food from nine categories including beer, charcuterie, cheese, chocolate, coffee, confections, pickles, preserves and spirits. Winning products were selected in a blind tasting that included nearly 1400 entries and then evaluated on how the products were sourced and crafted. Winning products represent the finest, most delicious and most sustainable food and drink available in the country.

"It is a tremendous honor to be recognized with an award that exemplifies our ideals," said Amy Lorber, co-owner of Bathtub Gin. "We strive to create the best tasting preserves while holding fast to our belief

that the extra cost and effort needed to source high-quality, organic ingredients is the responsible choice for our environment and for our consumers.”

The third annual Good Food Awards, nicknamed the “Oscars of Food”, was held in San Francisco’s renowned Ferry Building where host Alice Waters (famed author and owner of Chez Panisse, a Berkeley, California restaurant famous for its organic, locally-grown ingredients and for pioneering California cuisine) presented the coveted awards for delicious and responsibly crafted foods. Good Food Awards Director Sarah Weiner commented, “More than in past years, I am blown away by how delicious everything is. There is no doubt that this is the most impressive group of Good Food Award winners to date, and it is a true reflection of what is happening around the country.”

Started in 2011, by sisters Amy Lorber and Erin Ackley, Bathtub Gin is an artisanal fruit spread business born from two sisters' passion for homemade jam, handcrafted cocktails and a love of the Prohibition era. Unlike many commercial preserves, all Bathtub Gin products are made using ingredients free from synthetic inputs and artfully preserved without the use of artificial flavors or pectins. “We are so thrilled that our Peaches ‘n Cream preserves received this prestigious award,” said Erin Ackley, co-owner of Bathtub Gin. “Each jar is made the old-fashioned way using fresh, beautiful fruit that is slow-cooked and then hand-packed and labeled so that our customers can enjoy a taste of the perfect, summer cocktail whenever they desire.”

About Peaches ‘n Cream

This flavor conjures memories of Mom’s piping-hot peach cobbler, just pulled from the oven leaving the scent of baked peaches and cinnamon wafting through the kitchen and of Dad’s hand-churned peach ice cream, a favorite summer night treat that melted into a delicious creamy puddle in the hot July heat. These fuzzy, honeyed peach jewels are cooked slowly with a pinch of cinnamon and then steeped with sweet basil and finished with a generous pouring of cream sherry. A true Southern delight, these brilliant golden peaches lined in fiery red and bursting with sweet and tangy juices are sure to satisfy any longing for a front porch swing, flickering lightning bugs and a warm evening breeze.

About Bathtub Gin

Bathtub Gin is an artisanal fruit spread business born from two sisters’ passion for handmade jams and a love of Prohibition era cocktails. Sisters and co-owners Amy Lorber and Erin Ackley formed Bathtub Gin in 2011 to create organic, cocktail-themed preserves which are hand-crafted in small batches using predominantly locally-sourced produce and mixed with only the finest spirits and liqueurs.

Amy and Erin grew up making jam with their mom using fresh ingredients from their garden and found that once they had tasted warm jam made from the fruit they had picked that same morning, well, nothing else would do! They have incorporated their fascination with the Prohibition era into their jams by using fruit in the same way that speakeasies did – by combining it with its perfect match in a spirit or liqueur to enhance the flavors, giving Bathtub Gin preserves a unique twist. Bathtub Gin products are available online at www.bathhtubginonline.com and from specialty shops across the country (a complete

listing is available on their website). Each jar comes with a recipe card detailing a flavor specific cocktail creation.

About the Good Food Awards

The Good Food Awards celebrate the kind of food we all want to eat: tasty, authentic and responsibly produced. Awards are granted to outstanding American food producers and the farmers who provide their ingredients. The annual Awards Ceremony and Marketplace is held at the iconic Ferry Building in San Francisco to honor the Good Food Award recipients who push their industries towards craftsmanship and sustainability while enhancing our agricultural landscape and building strong communities.

In its third year, Good Food Awards have been given to winners in nine categories: beer, charcuterie, cheese, chocolate, coffee, confections, pickles, preserves and spirits. Awards are given to producers and their food communities from each of five regions of the US. The Good Food Awards seal, found on winning products, assures consumers they have found something exceptionally delicious that also supports sustainability and social good. For more information and a complete listing of winners visit www.goodfoodawards.org

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