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CRITICS ARE OBSESSED WITH WOODSTOCK HILL'S HAND-SMOKED FRUIT PRESERVES

New Line of Hand-Smoked Fruit Preserves Sweeps Awards at Connecticut Specialty Food Association

Woodstock, CT (April 2016) - Woodstock Hill Preserves is proud to announce that three of its exciting new Hand-Smoked Fruit Preserves have earned top awards from the prestigious Connecticut Specialty Food Association (CSFA).

The CSFA's 14th annual Product Awards Competition was held on Tuesday, March 22, and first-time participant Woodstock Hill's Hand-Smoked Fruit Preserves took home three awards in two separate categories.

Savory Condiment

1st Place - Peach Bourbon Chipotle Hand-Smoked Fruit Preserve

2nd Place - Smoked Mango Pineapple Hand-Smoked Fruit Preserve

Jam

2nd Place - Smoked Strawberry Hand-Smoked Fruit Preserve

These award-winning preserves are three of the five gourmet products in Woodstock Hill's new lineup of Hand-Smoked Fruit Preserves.

The critical acclaim of Woodstock Hill's Hand-Smoked Fruit Preserves comes after owner and modern-day alchemist Maureen Estony devoted more than a year in the test kitchen. The first step was to design a smoker that precisely controlled the smoke without overpowering the fruit. Next was to pair fruit with the aromatic wood that would bring out the range of flavors layered in each Smoked Preserve. The creative inspiration and dedication to high-quality, locally sourced products resulted in award-winning preserves unlike any other.

Since then, Woodstock Hill's Hand-Smoked Fruit Preserves have received rave reviews from chefs, food critics, food makers and customers. When asked about the immediate success their Hand-Smoked Preserves, Estony smiles and says, "It took over a thousand hours in the test kitchen

to create an overnight success. This award means a great deal to us, and we are thrilled that the CFSA judges loved the unique hand-smoked flavors.”

The CSFA Award, which recognizes Connecticut-based entrepreneurs who share a vision to make high quality specialty foods, brings a diverse panel of specialty food expert judges, ranging from food writers, Connecticut chefs, and wine specialists. Each judge was assigned to specific categories, responsible for evaluating an average of approximately 50 different products.

CSFA Award Coordinator Tricia Levesque said, “This competition stands out because it features some of the best new food products in the region. It allows people with an idea and a dream to showcase the quality of food and beverages produced locally.”

About Woodstock Hill Preserves: Established in 1979, Woodstock Hill Preserves is the oldest preserves company in Connecticut and remains among the most innovative. This summer they introduced *Mind if We Smoke*TM a new line of preserves made with fruit gently smoked over aromatic wood: Smoked Peach Bourbon Chipotle, Smoked Mango Pineapple, Smoked Cherry Bomb, Smoked Strawberry with aged Balsamic Vinegar, and Smoked Pear Preserves. Woodstock Hill Preserves reflects the vibrancy of the specialty food industry today and brings a passion and creativity to everything they make. The mission of Woodstock Hill Preserves is simple; bring the best we can to our customer. They create authentic, handcrafted gourmet foods inspired from an understanding that all great food starts with first-quality honest ingredients. Learn more, find recipes and shop at www.woodstockhillpreserves.com.

Spice Up Life with Hand-Smoked Preserves:

Create an epicurean meal

Assemble the perfect cheese plate or charcuterie

Spread on fire grilled baguette

Layer between slices of fresh fruit and chesses

Use as a glaze or a marinade for meats, poultry, or vegetables

Punch up your sandwich or indulge in a gourmet grilled cheese

Mix into your vinaigrette for a gourmet dressing

Serve on the side with any grilled roast

Add to a stir-fry

You Can Find Woodstock Hill’s Hand-Smoked Fruit Preserves:

On-line www.WoodstockHillPreserves.com