# NEW YORK SUMMER







# FANCY FOOD SHOW 2018

### BACKGROUND OF THE FANCY FOOD ASSOCIATION

The fancy food association was established in 1952 as a not for profit group representing food artisans, importers and entrepreneurs. The summer food show took place at the New York Javits Center with 2,400 vendors exhibiting and 34,000 attendees. Vendors representing foods from 54 countries and with 1,600 domestic specialty food vendors representing mostly small and artisan makers. A SOFI award is the association's version of their Academy Award of food. The association gives out a Gold, Silver, Bronze and New Product award in various food classifications. Please note major conglomerates such as Nestle or Pillsbury do not show but small independent vendors making cookies, candies and condiments are plentiful.

There was a lot of samples to taste and miles of walking to cover this giant show over three days. This is a sampling of the trends coming from the association and products that I selected that a store might want to carry to add to their gift assortments.

## TRENDS IN THE GOURMET FOOD INDUSTRY

- •Edible Cookie Dough, Confectionery, Honey, Jams
- •Sparking Waters for cocktail mixers, in soda, and as an alternative to cocktails-very popular
- •Cauliflower- used in pretzels & snacks, baking mixes, spreads, and flour dough for pizza
- •Grains such as Farro, Quinoa, Oats, Nuts also refined into butters, nut oils, and coffee creamers
- •Ice Cream both in sweet and savory flavors such as various teas, root vegetables, Sesame seeds
- •Cocktails flavored with bitters, maple syrup, infused flavor vinegars for shrubs

Edible cookie dough, a current trend eating cookie dough like it's ice cream. Some doughs do not need refrigeration, but some dough's will. A few of the brands that can be eaten raw can also be baked into cookies while others can only be eaten as raw dough.

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Cookies, crackers and chocolate confections are almost 11% of the gourmet food business. Packaging is key, but so is taste. Several on this list of recommendations are smaller vendors whose products are not widely sold in big box stores.

### Vienna Cookie Company minimum

Baked in Baldwin, New York in the traditional manner of Austrian Baking with a pretty and classic Klimt inspired box. They also make other treats like truffles, strudel, nut strudel, linzer cookies and pies.



### Sweet Whispers Meringues

Meringue kiss shape cookies with jam fruit fillings inside - Gluten-Free, Organic and Natural, beautiful packaging.

www.sweetwhispers.store



### Khea's Classics mmmmmmm

Khea's chip cookies baked in small batches and you have 12 flavors to choose from. Small distribution and made with wheat, milk, eggs, soy with 0% trans-fat.

www.kheascookies.com



Known for their Moravian ultra-thin cookies they are much more being in business since 1930 in as a bakery. You should look on their website for their soft baked cookie donuts, cheddar crackers, and chip cookies and more in that old fashion manner and packaging.

www.deweys.com

### Cheweys minimum mi

Baking since 1987 and served in several White House administrations Ford, Clinton, Regan, Trump as well as getting praise by Julia Child, these Eastern European treats of rugulach and hamentashen filled with the widest offering of jams, nuts and fillings are wonderful and special. Certified Kosher Diary by the Orthodox Union.

www.cheweys.com



### Molly & You

Molly is the founder of this woman own company who use to own a gift store. Molly created this company of single serve microwave cakes in a mug. Single pouch cakes in seven flavors and now offers her beer bread mixes in nine flavors. Three of these breads are gluten free. Molly said the breads are her best sellers. (Molly & You can be found at the Mart in Green 411)

www.molly-you.com

# BEER BREAD €

### 34 Degrees Crisps

Ultra-thin round crisps available in savory or sweet flavors. They are perfect for creating appetizers or served as deserts. They are so addicting you and can eat plain with a low calorie count. These crisps are available in 10 flavors.

www.34-degrees.com





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Sutter Buttes offer gift sets in several condiment's combinations - Spices, vinegars, jams and mustard. Their new offerings are cocktail mixes and they are packaged in four fruit flavors. (Sutter Buttes can be found at the Mart in Green 450)

www.sutterbuttesoliveoil.com



### Blake Hill minimum

Blake Hill is a chef with his own farm who has created a line of artisan syrups, pure fruit jams with no added sugars just pure fruit. Blake Hill won the Gold Sofi award for their cardamom-infused Meyer Lemon Marmalade. Many of their other line offering also won SOFI awards in past years.

www.blakehillpreserves.com



Desserts on Us minimum minimum minimum

Delicious chocolate sandwiched between two lace cookies. These cookies won a SOFI award a few seasons ago and they have introduce several new flavors such as coconut and a caramel flavor. They come in a gift box or two to a package offerings.

www.dessertsonus.com

### Michelle's Maccs

Another artisan vendor of confectionery crunchy chewy coconut-fruit filled chocolates in 13 flavors using Belgian Chocolates coating. This is an eggless and flourless (gluten-free) sweet treat.

www.freshbakedNY.com



### Terrapin Farms

Terrapin Farm has a woman CEO heading up the company. They are known for their dips, favorable jams, gourmet condiments, and dressings. They introduced twenty new items at the show. Many hot flavored products such as creamy horseradish dip, apple maple bacon jam, and garlic kraut mustard for brat and hot dogs. (Terrapin Farms can be found at the Mart in Green 450)

www.terrapinbridge.com



As the season goes on more will be added to the list from the New York Fancy Food Show. Please check out their websites to view their assortments and product information.

Please check with your gourmet food vendors at the Minneapolis Mart for products similar to those listed in this article.

