



For Immediate Release

COOKING LIGHT NAMES THE BEST-TASTING PRODUCTS IN FIRST-EVER TASTE TEST AWARDS

Editors Select Winners in 32 Grocery Store and Artisanal Categories

New York, NY – The October issue of *Cooking Light* (www.CookingLight.com) features the brand's first-ever Taste Test Awards – “The Tasties.” The editors tested 200 food products and came up with the best-tasting winners in 32 categories. Twenty-six of the categories feature grocery store products while six showcase artisanal standouts. The issue hits newsstands September 17th.

To qualify in the grocery categories, foods had to be available in major markets nationwide. *Cooking Light* vetted products against nutrition standards, eliminating those that contained artificial trans fats, too much salt, or artificial sugars. The panel of editors tasted finalists “blind:” the tasters did not know which brands they were sampling. Not all products are low fat. Some higher fat items are on the list because of their superior quality and taste. Used moderately, these products have a place in a healthy lifestyle. In each category, one Grand Prize Winner (GPW) is selected as well as one or more Taste Test Award Winners (TTA).

“Our staff spent most of the last year tasting American grocery and artisanal foods for our awards,” says Editor Scott Mowbray. “We ate our way through bread, cereal, and hummus to find products that we felt deserved recognition. We added the artisanal categories because there is so much exciting action in the world of handmade food right now.”

The 2010 Taste Test Award Grocery Winners:

BEANS, Cannellini:

GPW: Progresso

TTA: Goya

BREAD, 100% Whole Wheat:

GPW: Rudi's Organic Bakery

TTA: Whole Foods Organic

BUTTER, Salted Gourmet:

GPW: Organic Valley

TTA: Lurpak

TTA: Chimay

BUTTER, Unsalted Everyday:

GPW: Target Market Pantry

TTA: Borden

TTA: Whole Foods 365 Organic

TTA: Wal-Mart Great Value

CEREAL, Raisin Bran:

GPW: Kellogg's Raisin Bran

TTA: Fiber One Raisin Bran Clusters

GRANOLA, Oat and Honey:

GPW: Cascadian Farms Organic

TTA: Whole Foods 365 Organic

TTA: Quaker Natural

HUMMUS:

GPW: Tribe Classic

TTA: Athenos Original

ICE CREAM, Light Vanilla:

GPW: Turkey Hill Vanilla Bean

TTA: Edy's Slow-Churned

MAYONNAISE, Canola:

GPW: Hellmann's

TTA: Whole Foods 365

PIZZA, Frozen Margherita:

GPW: Tandoor Chef Naan Pizza

TTA: Amy's Kitchen

POPCORN, Light Microwave:

GPW: Newman's Own 94% Fat Free

TTA: Smart Balance Light Butter

TTA: Act II 94% Fat Free Butter

RICE, Long-Grain Brown:

GPW: Lundberg Family Farms

TTA: Arrowhead Mills Organic

RICE, Boil-in-Bag Brown:

GPW: Uncle Ben's

TTA: Success

SALSA, Mild Tomato:

GPW: Green Mountain Gringo

TTA: Frontera

TTA: Organicville

SAUSAGE, Chicken and Apple:

GPW: Lou's Famous

TTA: Al Fresco Sweet Apple

SPAGHETTI, Whole Wheat:

GPW: Gia Russa

TTA: Racconto

TTA: Target Archer Farms

SOUP, Reduced-Sodium Chicken Noodle:

GPW: Progresso

TTA: Campbell's Select Harvest

SOUR CREAM, Light:

GPW: Daisy

TTA: Organic Valley

TTA: Target Market Pantry

SOY MILK, Plain, Light:

GPW: Target Archer Farms

TTA: Silk

SOY SAUCE, Lower-Sodium:

GPW: Kikkoman

TTA: Target Market Pantry

TOFU, Firm:

GPW: Melissa's Organic

TTA: Nasoya Organic

TTA: Tree of Life

TOMATOES, Diced, No-Salt-Added:

GPW: Del Monte

TTA: Whole Foods 365 Organic

TUNA, Gourmet, Packed in Oil:

GPW: Ortiz Bonito del Norte

TTA: Cento

TORTILLA CHIPS, 100% Yellow Corn:

GPW: Target Archer Farms Organic

TTA: Tostitos Natural

YOGURT, Plain, Nonfat Greek:

GPW: Fage

TTA: Chobani

TUNA, Albacore Packed in Water:

GPW: Whole Foods 365

TTA: Crown Prince Natural

TTA: Voskos Organic

The 2010 Taste Test Award Artisanal Winners:**CHEESE**

Leelanau Cheese Company Raclette, Michigan

Cellars at Jasper Hill Cabot Clothbound Cheddar, Vermont

Beecher's 4-Year Aged Flagship Cheddar, Washington

Meadow Creek Dairy Appalachian Semi-Soft Raw Cow's Milk, Virginia

Sweetwoods Aged Goat Cheese, New Mexico

CONDIMENTS

Lattin Farms Cantaloupe Jam, Nevada

Sticky Finger Bakeries Orange Curd, Washington

Breezie Maples Farm Maple Syrup, New York

Farmer's Daughter Hyderabad Tomato Chutney, North Carolina

Hay River Pumpkin Seed Oil, Wisconsin

La Nogalera Walnut Oil, California

MEAT

Turner Ham House Country Ham, Virginia

Tall Grass Buffalo Jerky, South Dakota

Pork on a Fork Cottage Shoulder Cut Bacon, Arizona

Boccalone Nduja, California

Salumeria Biellese Wild Boar Sopressata, New York

SPIRITS AND BEERS

Corsair Artisan Gin, Tennessee
Blue Corn Brewery Transcendental Tripel, New Mexico
Stranahan's Colorado Whiskey, Colorado
Death's Door Gin, Wisconsin

SWEETS

Salem Baking Co's Ginger Spice Moravian Cookies, North Carolina
Effie's Homemade Corncakes, Massachusetts
Sweet Margy Tofikomin, Illinois
Alma Chocolate Icons, Oregon
Chocolat Handmade Chocolates, Utah

THE BEST OF THE REST

Brooklyn Brine Co. Fennel Beets, New York
McClure's Spicy Bloody Mary Mix, Michigan
Freddy Guys Dry Roasted Hazelnuts, Oregon
Early Bird Aloha Recipe Granola, New York
Chimay Red Chile Powder, New Mexico
Jeni's Cherry Lambic Sorbet, Ohio
The Bamboo Ladies Bamboo Pickles, North Carolina
Belle Chevre Belle and The Bees Breakfast Cheese, Alabama
Cajun Grain Brown Jasmine Rice, Louisiana
Massa Organics Crunchy Almond Butter, California

****Editors, Registered Dietitians and Chefs Available for Interviews****

About Cooking Light

Cooking Light is the nation's number one epicurean brand with the largest audience, most epicurean editorial and the most recipes. Founded in 1987, *Cooking Light* makes healthy food taste great. Each month, nearly 12 million readers turn to *Cooking Light* and cookinglight.com for innovative recipes; nutrition advice and food and fitness tips. *Cooking Light* is published by a subsidiary of Birmingham, Alabama-based Southern Progress Corporation.

Media Contact: Karen Affinito, 212-522-3740, Karen_affinito@timeinc.com