

Texas Treats Box

DUDE, SWEET CHOCOLATE.

DUDE, SWEET CHOCOLATE

Loco for Coco Chocolate Bar

Katherine Clapner, the proprietor of this Dallas chocolatier, has an extraordinary palate. Effortlessly mixing the sweet and savory, she creates barks, spreads, and truffles brimming with unexpected flavors like bleu cheese powder, Japanese sweet potato, and ceremonial-grade matcha. The resulting bites are transformative — sophisticated enough for the most refined gourmand without losing any of chocolate's decadent oomph. No wonder it was a finalist in the International Chocolate Awards.



HIPPOS & HASHBROWNS

Five-Ounce Honey Almond Granola

East Dallas resident Sandra Daniels began her culinary career as a food blogger, sharing resourceful recipes she created while doing missionary work in remote East Africa. Upon moving to Texas, the continent's many hippos became the inspiration for a new brand. The company presently sells made-from-scratch goodies at local grocers and farmers' markets — the same wholesome treats Daniels has made for friends and family for decades.



PONDICHERI

Seven-Ounce Bombay Snack Mix

A trained microbiologist, chef Anita Jaisinghani transitioned to the culinary world while raising her two children as a stay-at-home mom. Starting as a caterer and chutney maker, she soon landed a gig at Houston's iconic Café Annie. Then, she opened her first restaurant Indika to critical acclaim. Currently helming Pondicheri, her takes on Indian cuisine — informed by the ancient practice of Ayurveda — have won her an impressive streak of James Beard Award nominations.



THE SOURDOUGH PROJECT

Six-Ounce Sea Salt Sourdough Crackers

First experimenting with sourdough bread at home, owners Jennifer Holmer El-Azzi and Daniel El-Azzi transformed their hobby into a business with a eureka moment. Instead of baking bread, they pivoted to making crackers. The crispy treats immediately became a hit at Austin farmers' markets. It's easy to see why. The pair's cold fermentation process adds uncommonly deep flavor. And the heirloom wheat they use — sourced from Alliance grant winner Barton Springs Mill — creates a dazzlingly flaky texture.



TATEMADA

Six-Pack of Mini Salsas

Puebla, Mexico native Sarah Tanus, the force behind San Antonio's Tatemada, makes salsa with a purpose. Her sustainably sourced products sing with traditional flavors while empowering rural Mexican women through a safe and dignified work environment. Made with guajillo, jalapeño, and arbol chiles, Tatemada's salsas are an instant endorphin rush. A little of that comes from heat, but more so it's knowing that each bottle is a force of change in the global food industry.





About the Texas Food & Wine Alliance

After 26 years staging one of the premier epicurean celebrations in the southern United States, the Texas Hill Country Wine & Food Festival transitioned to the Austin Food & Wine Alliance (AFWA) in 2011. The Alliance was created to continue the festival's mission of fostering awareness of the Central Texas culinary scene and giving back to the community through a vibrant grant program.

As a continuation of its dynamic decade of success in supporting and cultivating Austin's culinary businesses and nonprofits, the Alliance expanded statewide in September 2020 to replicate its mission in Texas' major cities. The newly formed Texas Food & Wine Alliance is the umbrella organization overseeing AFWA, San Antonio Food & Wine Alliance, Dallas Food & Wine Alliance, and Houston Food & Wine Alliance.

The new statewide nonprofit is dedicated to fostering awareness, support, and innovation in the Texas culinary community through grants, educational programming, and events. Guided by an all-volunteer board of directors and committees made up of culinary-and-community-minded professionals, the Alliance's work ensures a strong local food system and promotes the next generation of culinary businesses and nonprofits.

PROMOTING THE NEXT GENERATION OF CULINARY BUSINESSES AND NONPROFITS



Ultimate Texas Treats Box

DUDE, SWEET CHOCOLATE.

DUDE, SWEET CHOCOLATE **Loco for Coco Chocolate Bar**

Katherine Clapner, the proprietor of this Dallas chocolatier, has an extraordinary palate. Effortlessly mixing the sweet and savory, she creates barks, spreads, and truffles brimming with unexpected flavors like bleu cheese powder, Japanese sweet potato, and ceremonial-grade matcha. The resulting bites are transformative — sophisticated enough for the most refined gourmand without losing any of chocolate's decadent oomph. No wonder it was a finalist in the International Chocolate Awards.



HIPPOS & HASHBROWNS **11-Ounce Honey Almond Granola**

East Dallas resident Sandra Daniels began her culinary career as a food blogger, sharing resourceful recipes she created while doing missionary work in remote East Africa. Upon moving to Texas, the continent's many hippos became the inspiration for a new brand. The company presently sells made-from-scratch goodies at local grocers and farmers' markets — the same wholesome treats Daniels has made for friends and family for decades.



PONDICHERI **Seven-Ounce Bombay Snack Mix**

A trained microbiologist, chef Anita Jaisinghani transitioned to the culinary world while raising her two children as a stay-at-home mom. Starting as a caterer and chutney maker, she soon landed a gig at Houston's iconic Café Annie. Then, she opened her first restaurant Indika to critical acclaim. Currently helming Pondicheri, her takes on Indian cuisine — informed by the ancient practice of Ayurveda — have won her an impressive streak of James Beard Award nominations.



THE SOURDOUGH PROJECT **Six-Ounce Sea Salt Sourdough Crackers**

First experimenting with sourdough bread at home, owners Jennifer Holmer El-Azzi and Daniel El-Azzi transformed their hobby into a business with a eureka moment. Instead of baking bread, they pivoted to making crackers. The crispy treats immediately became a hit at Austin farmers' markets. It's easy to see why. The pair's cold fermentation process adds uncommonly deep flavor. And the heirloom wheat they use — sourced from Alliance grant winner Barton Springs Mill — creates a dazzlingly flaky texture.



TATEMADA **Six-Pack of Mini Salsas**

Puebla, Mexico native Sarah Tanus, the force behind San Antonio's Tatemada, makes salsa with a purpose. Her sustainably sourced products sing with traditional flavors while empowering rural Mexican women through a safe and dignified work environment. Made with guajillo, jalapeño, and arbol chiles, Tatemada's salsas are an instant endorphin rush. A little of that comes from heat, but more so it's knowing that each bottle is a force of change in the global food industry.



TWO HIVES HONEY *Two-Time Alliance Grant Recipient* **Three-Ounce Mini Jar of Raw Honey**

A former employee of the Central Intelligence Agency, Two Hives Honey founder Tara Chapman caught the apian bug after taking her first beekeeping class. That fateful day launched a new career with two neighborhood hives. The operation continued to grow into one of Austin's most buzzy businesses. Two Hives' micro-apiaries are now scattered across the Austin area — producing unfiltered honey that reflects the diverse terroir of the neighborhoods in which it is produced.



VISCA CHARCUTERIA **Saucisson D'Alsace**

Visca Charcuteria crafts European-style cured meats with a focus on hormone-free, pasture-raised pork. Owner Eugene Watson became enamored with charcuterie while working in New York, following his passion to Europe, where he trained under maestros like Cal Rovira in Sagas, Spain, and Kate Hill in Southwestern France. Returning to his native Texas in 2018, he now produces highly sought-after chorizo, soppressata, and Tuscan-style salami from charming Hill Country town Wimberley.



About the Texas Food & Wine Alliance

After 26 years staging one of the premier epicurean celebrations in the southern United States, the Texas Hill Country Wine & Food Festival transitioned to the Austin Food & Wine Alliance (AFWA) in 2011. The Alliance was created to continue the festival's mission of fostering awareness of the Central Texas culinary scene and giving back to the community through a vibrant grant program.

As a continuation of its dynamic decade of success in supporting and cultivating Austin's culinary businesses and nonprofits, the Alliance expanded statewide in September 2020 to replicate its mission in Texas' major cities. The newly formed Texas Food & Wine Alliance is the umbrella organization overseeing AFWA, San Antonio Food & Wine Alliance, Dallas Food & Wine Alliance, and Houston Food & Wine Alliance.

The new statewide nonprofit is dedicated to fostering awareness, support, and innovation in the Texas culinary community through grants, educational programming, and events. Guided by an all-volunteer board of directors and committees made up of culinary-and-community-minded professionals, the Alliance's work ensures a strong local food system and promotes the next generation of culinary businesses and nonprofits.

PROMOTING THE NEXT GENERATION OF CULINARY BUSINESSES AND NONPROFITS

