



PRESS RELEASE

For immediate release
January 17, 2014

Media contact: Sasha Travers

Tel/text: 919.672.1445

E-mail: sasha@sashatraversPR.com

Guglhupf's smoked hog head cheese wins prestigious Good Food Award 2014

[Durham, NC] Guglhupf Bakery, Cafe & Restaurant wins at this year's 4th Annual Good Food Awards! Winners were announced Thursday evening, January 16, at a star-studded ceremony and gala held at San Francisco's Palace of Fine Arts Theatre. Guglhupf's winning entry, smoked hog head cheese, was created by in-house charcutier James Naquin, who has carefully developed the German restaurant's in-house charcuterie program over the past 2 years. Guglhupf is one of just 130 Good Food Award winners selected from 1,450 entries nationwide and the restaurant joins a strong contingent of North Carolina artisans honored at these awards each year.

Smoked hog head cheese, known as 'Suelze' in Southern Germany, is a cold cut prepared from the head and hock meat of the hog, braised and seasoned with thyme, parsley and chives. The meat and braising liquid mixture is placed in sausage casings and cold smoked over pecan wood to give a mild smoky flavor. You can try this delicacy at Guglhupf during Triangle Restaurant Week, Jan 21 – 25, where it is featured on the charcuterie plate alongside house-made Bierwurst and Teewurst (see Triangle Restaurant Week menu attached)

This award-winning head cheese is just one of many charcuterie specialties available at Guglhupf. A firm favorite on both the lunch and dinner menus is the house-made Wurstplatte (meat plate), where the meat selection constantly rotates to showcase a range of different charcuterie. House-made sausages include Bratwurst, Weisswurst and kielbasa. Other specialties include terrines, rillettes, cured hams, porchetta, bacon and capicola, an Italian dry-cured pork shoulder or neck. James prepares charcuterie from the whole animal and follows 'seam butchery' techniques. He can create up to 12 different charcuterie items from one pig and chooses pasture-raised 100% Berkshire pigs, a heritage breed.

At the awards ceremony, special guests Alice Waters and Ruth Reichl presented James Naquin and the other award winners with their medals. Guglhupf's owner, Claudia Cooper said "It is such an honor for us to receive this award and it makes us feel that we are on the right track with what we are trying to accomplish here at Guglhupf. We feel really excited and encouraged to continue expanding our charcuterie repertoire. And this award helps highlight this artisanal, traditional craft - one which is still developing here in the US".

<http://www.guglhupf.com>, <http://www.goodfoodawards.org>

###