



GEORGIA RESTAURANT ASSOCIATION

Meet the Innovator Award GRACE Finalists

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5th Annual GRACE Awards

[Sunday, November 13th, 2011 | Loews Atlanta Hotel](#)

The Innovator Award Finalists

Visionary leaders in foodservice, demonstrating exemplary talent and promise for the future.

- Delia Champion & Molly Gunn, [Delia's Chicken Sausage Stand](#)
- Keith M. Schroeder & Hunter Thornton, [High Road Craft Ice Cream & Sorbet](#)
- Will Harris, [White Oak Pastures](#)



"The only thing better than eating in a restaurant is working in a restaurant."

In 1993, Delia Champion and her team of friends, turned their dream into a reality by opening the Flying Biscuit. As the concept grew, Delia perfected her recipe for chicken sausage. By popular demand, Delia got back into the restaurant industry, opening Delia's Chicken Sausage Stand in East Atlanta, with operating partner Molly Gunn.

Molly Gunn was born and raised in Atlanta, and her first restaurant job at 16 was at Babette's Cafe on Highland Ave, where she bussed tables. Molly then

worked at Seeger's, Bacchanalia and as Training Coordinator for Flying Biscuit. In 2008, Molly cashed out the equity in the little house she had bought, and opened The Porter Beer Bar, ranked the 3rd best beer bar in the world by Ratebeer.com.

In 2011, Molly was thrilled to re-partner with Delia in opening Delia's Chicken Sausage Stand. By teaming with a family-owned meat manufacturer in Gainesville, GA, the sausage is made in small batches from hand deboned chicken sourced from Georgia to ensure consistency and the highest quality. Using this all natural chicken sausage as a centerpiece, they have created a menu featuring an eclectic selection of breakfast, lunch, dinner and late nite items. Within 90 days, Delia's Chicken Sausage Stand was featured on CNN.

"In what other industry does a person get to learn languages, eat foods from around the world, travel, cook, drink, laugh, compete, and get paid for doing so?"

HIGH ROAD
CRAFT ICE CREAM & SORBET

Keith Schroeder and Hunter Thornton met in the fall of 2008 while attending the Executive MBA program at Coles College of Business at Kennesaw State University. Schroeder, a 15-year veteran of professional kitchens, entered with the hope of kindling a foodbased venture. The two created a business plan that won international competitions and helped to raise some equity investment.

Just a few months after graduation, they opened High Road Craft Ice Cream & Sorbet an Atlanta-based manufacturer that creates luxury ice creams, gelatos and sorbets for both foodservice and retail channels. The first of its kind, High Road is an "adult ice cream" company, which operates according to the mantra: Smart. Sexy. Serious.





"I have the best job in the world. I raise livestock in a sustainable and humane way, for people who appreciate its attributes. Being able to do this on our 145 year old farm, and being able to share it with my daughter just makes it better."

The Harris family has raised cattle on the same Georgia farm for five generations [since 1866]. Will Harris now runs the farm, and has returned the operation to the Grassfed production model that his great-grandfather utilized.

Will built a USDA-inspected, Zero-waste, beef abattoir on the farm and is It is state of the art, one of only two in the entire country. In 2011 a Zero-waste poultry abattoir was constructed - the only place in Georgia, Florida, Alabama, or Tennessee that processes free range poultry. Over 40% of the energy needs

of the plant comes from solar panels.

White Oak Pastures received the Governor's Award for Environmental Stewardship in 2011 and The University of Georgia's Award of Excellence in 2008. Will is the President of the Board of Directors of Georgia Organics, is the Beef Director of the American Grassfed Association, and was selected 2011 Business Person of the year for Georgia by the SBA.

<http://www.garestaurants.org/News?mode=PostView&bmi=714073>

