

## Saucy Mama Mustards: 16 Miles from Field to Bottle

*Barhyte Specialty Food Signs Agreement to Source Mustard Seeds from VERY Local Farm*

Pendleton, Ore. (August 2, 2011) – When [Barhyte Specialty Foods](#) refers to their use of local ingredients, they are not talking simply Oregon-based goods. They're not even referring to eastern Oregon sources. For the Barhyte family, their definition of "local" boils down to miles – 16 to be precise.

Jones and Jones Ranch, located just outside of Barhyte's Pendleton, Oregon home base, has been signed on as the primary source of both brown and yellow mustard seeds for Barhyte and [Saucy Mama](#) brand mustards. The farm is devoting a full 1100 acres exclusively to the cultivation of Barhyte's mustard seeds.

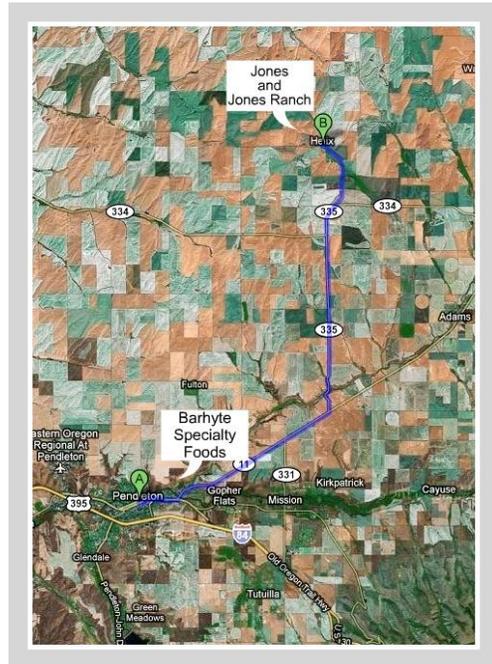
"It's not just the 'what' but the 'who' that we love about this relationship with Jones and Jones," explains the company's president, Chris Barhyte. "The Jones family has been our friends and neighbors for years. We love the fact that we now work as a team, providing jobs and helping the local economy. We know we can trust that we'll receive the absolute finest, naturally grown mustard seed anywhere, since we literally oversee its growth and development. It's a very rewarding partnership."

Ranch owner Kathy Jones says that the Pendleton soil is ideally suited for mustard growth. "Mustard likes nutrient-rich soils that are well drained; it likes warm, spring temperatures such as the ones in our area. The timing of our spring rainfall assures we can usually establish a suitable crop stand, and the warm growing temperatures help the seed thrive."

To date, Jones and Jones has supplied Barhyte with nearly 200,000 pounds of mustard seed.

### ABOUT BARHYTE SPECIALTY FOODS

Barhyte Specialty Foods, based out of Pendleton, Oregon, has roots dating back 200 years and 6,000 miles away in Germany, where Jacobus Barhyte first created a sweet-and-sour mustard that he brought to the US. Many generations later, Jan and Susan Barhyte began selling mustard from the original recipe, as well as other signature creations, through their Swift and Martin Station Deli. Thanks to overwhelming demand, the family launched their own manufacturing operation in 1977. Today, the company offers more than 65 award-winning mustards, marinades, sauces, and other condiments through the Barhyte Specialty Foods and the Saucy Mama brand, as well as through co-branded and private label relationships.



CONTACT: Kelly M. Mooney  
This Just In PR & Marketing  
503.722.4080  
kelly@tji-inc.com

#### Follow Barhyte and Saucy Mama at:

- [www.Barhyte.com](http://www.Barhyte.com)
- [www.SaucyMamaCafe.com](http://www.SaucyMamaCafe.com)
- [www.FaceBook.com/SaucyMama](http://www.FaceBook.com/SaucyMama)
- [www.Twitter.com/SaucyMamaCafe](http://www.Twitter.com/SaucyMamaCafe)