Barhyte Specialty Foods Takes Home Three Medals in Worldwide Mustard Competition

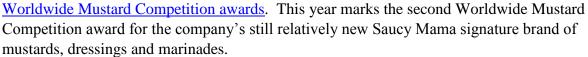
Silver-Award-Winner Saucy Mama Smoky Garlic Continues to Wow with Bold Flavor

Pendleton, Or. (April 11, 2012) – <u>Barhyte Specialty Foods</u> has added three more trophies to its display case, thanks to recognition bestowed this week from the <u>Worldwide Mustard</u> <u>Competition</u>. The company took home two silver awards for its <u>Willamette Valley Dill Mustard</u> (in the Herb/Veggie category), and <u>Saucy Mama Smoky Garlic Mustard</u> (in the Garlic category.)

The company's co-branded Food & Wine Honey Dijon Dressing earned a Bronze medal in the Mustard-Based Salad Dressings category as well.

The Worldwide Mustard Competition was revived last year by the curators of the National Mustard Museum, who took over the event after the Napa Valley Mustard Festival went on hiatus in 2010.

Since the program began in 1996, Barhyte Specialty Foods has earned more than <u>43</u>



For more information about Barhyte Specialty Foods and its award-winning condiments, visit www.Barhyte.com.



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.

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