

SAUCY MAMA BRINGS THE HEAT AT ANNUAL FIERY FOOD COMPETITION

Barhyte Specialty Foods' Signature Brand Scores Three Medals at the 2014 Scovie Awards



Pendleton, Ore. (Nov. 13, 2013) – [Barhyte Specialty Foods](#) is making more room on its mantle after its signature gourmet condiment brand, [Saucy Mama](#), scored three big wins during the [2013 Scovie Awards](#). With a record-high 864 entries from more than 39 states and seven countries, the Scovie Awards recognize the world's top fiery food products.

[Saucy Mama Dill Mustard](#) scored a first-place finish in the Scovie's Not Hot & Spicy Category. In the Condiments – Hot & Spicy Horseradish division, [Saucy Mama Creamy Horseradish](#) took second place, marking now the third time in as many years that the company has earned such esteemed recognition from the awards. Finally, in the Condiments – Hot & Spicy Salad Dressing category – [Saucy Mama Sante Fe Creamy Chipotle Dressing](#) earned a third-place finish.

The word "Scovie" was derived from the Scoville scale – a measurement of the spicy heat of a chile pepper.

Saucy Mama Creamy Horseradish (MSRP: \$5.00/9 oz.) is a perennial favorite at the Scovie Awards, being recognized for its clean taste experience and creamy heat that adds a zesty punch to sauces, dressings, sandwiches and, of course, [Bloody Marys](#). In 2011, it was named the grand prize Scovie Award winner, beating out more than 600 spicy products.

Santa Fe Creamy Chipotle Dressing (MSRP: \$6.00/12 oz.) is Barhyte's Tex-Mex combination of ranch-style flavor with spices and sizzle from south of the border. Used as a [dressing](#) or marinade, it works beautifully with chicken and shrimp dishes, and serves as an inspired topping for tacos and other Mexican fare.

The company's Saucy Mama Dill Mustard (MSRP: \$5.00/9 oz.) offers a fresh, clean taste that makes a beautiful accompaniment to barbecued salmon, salad dressings, deviled eggs and much more.

For more information about Barhyte Specialty Foods and its award-winning gourmet mustards, marinades, wing sauces and condiments, visit www.Barhyte.com.

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