SAUCY MAMA SPONSORS HOME CHEFS AT 2014 WORLD FOOD CHAMPIONSHIPS

Competitors to use Saucy Mama products in their original recipes

Pendleton, Or. (November 11, 2014) – <u>Barhyte</u> <u>Specialty Foods</u> is proud to announce the sponsorship of a few saucy ladies at this year's third annual <u>World Food Championships</u> (WFC) in Las Vegas. Food blogger Karen Harris of <u>Savoury Table</u> will be competing in the sandwich category after her <u>Honey Dijon Fried Chicken and Bacon Wafflewich</u> recipe stole the show and won over the taste buds of Barhyte staff during the company's annual recipe contest. Barhyte will also sponsor team "Viva las Burger" which is represented by Vegas locals Christie Vanover and Julie Hession.



Barhyte sponsored Vanover in last year's WFC, where she won fifth place in the grilled cheese category with the help of Saucy Mama's Dijon Mustard. Hession came in second in the 2012 WFC burger category.



The sponsored competitors will be using Saucy Mama product(s) - which will be displayed on their competition tables- in their original recipes in hopes to wow the judges. The event will help increase Saucy Mama brand exposure. In addition, Suzie "Saucy Mama" Barhyte and Colette Harris, the company's Marketing and PR Manager will be joining in on the fun in Vegas and looking to make new connections with many competitors.

The World Food Championships is the mecca of food competitions with professional chefs and home cooks flocking from all over the world to test their skills in the ultimate arena and grab a piece of the \$300,000 prize purse. Last year's event was televised and aired on A&E's new

FYI network in July 2014 in a six show mini-series.

Learn more about the <u>World Food Championships</u>, and make sure to follow Saucy Mama's adventures via <u>Facebook</u>, <u>Twitter</u>, and <u>Instagram</u>.

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: Colette Harris, Marketing & PR Manager

Barhyte Specialty Foods

800-407-9241

Colette@barhyte.com