

NEW HOMESTYLE MUSTARD TAKES “LOCAL” TO THE EXTREME

Suzie’s Mustard Crafted from Oregon Seeds; Powered and Bottled by Local Sources

Pendleton, Ore. (January 6, 2012) – Any food claiming to be old-fashioned should understand that part of that promise requires the use of fresh, local ingredients.

[Suzie’s Mustards](#) – the latest creations to emerge from the Barhyte Specialty Foods kitchen – has taken the concept to the extreme, providing ingredients, bottling and labeling purely from local sources. As the cherry on top, the company also partially powers the manufacturing of these local products with wind energy.

Unlike the nation’s highest-volume mustards, everything that goes into Suzie’s Mustard is made in not only in America but specifically in the Pacific Northwest, with materials including:

- Mustard seeds grown at [Jones & Jones Ranch](#), a family owned farm just 16 miles away from Barhyte’s Pendleton manufacturing center;
- Processing in [Pendleton, Oregon](#), with wind actually generating a high percentage of the facility’s power;
- Bottles manufactured by Andersen’s Plastics in Battle Ground, Washington; and
- Labels designed by [Portland](#) brand development firm, Michael Patrick Partners, and printed at Westmark Industries in Lake Oswego, Oregon.



Duane “Doo” Maidens, Partner and Creative Director at Michael Patrick Partners notes, “Our designers had so much fun working on the Suzie’s Yellow Mustard package design, it didn’t seem fair to charge Barhyte. Now if we can just learn how to get mustard stains out of our office carpeting, we’ll be fine.”

Now available in local and national grocery stores as well as online through [Barhyte.com](#), Suzie’s Mustard is a rich, all-natural condiment that adds a subtly irresistible zing to hot dogs, salad dressings, fish and meat, and an endless assortment of side dishes. Barhyte’s introductory release features traditional Yellow Mustard (\$2.00/8 oz. bottle; \$3.50/20 oz. bottle), as well as Dijon (\$3.00/12 oz. bottle) and Spicy Brown (\$2.50/12 oz. bottle) creations. The company also has released each of the three new mustards in restaurant pack sizes.

“As lifelong Oregonians, we’re proud to add even more sustainability practices to our gourmet foods manufacturing process,” says Barhyte Specialty Foods CEO Chris Barhyte. “ We’re thrilled with this Suzie’s Mustard launch as it represents our company’s future: local ingredients, minimal environmental impact.”

For more information about Barhyte Specialty Foods and the new Suzie’s Mustard collection, visit [www.Barhyte.com](#) or [www.Facebook.com/SaucyMama](#).

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EDITOR’S NOTE: Samples of Saucy Mama products and other condiments from Barhyte Specialty Foods are available upon request to members of the media.

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