

SAUCY MAMA AND CHEF BRIAN VON EGGERS COLLABORATE AT PORTLAND FEAST Coined Team “Eastern Oregon”, the Duo Attracts a Feast of Attention with Signature Dish Inspired by Hometown’s Rich History

Pendleton, Or. (October 7, 2014) – When Suzie “[Saucy Mama](#)” Barhyte of [Barhyte Specialty Foods](#) collaborates with Chef Brian von Eggers of Pendleton’s own Wildhorse Resort and Casino, magic happens; or, at least, magical-tasting food happens. The two chefs hailing from Pendleton, Oregon were invited to this year’s Feast Portland event to showcase the delicious ingredients in one unique dish, completely inspired by Eastern Oregon’s fresh offerings.

Feast Portland is a food and drink festival sponsored by Bon Appétit which celebrates Oregon’s incredible bounty of deliciousness. Highlighting local chefs and products, industry leaders and restaurants, the event donates its net proceeds to charities that aid in ending childhood hunger in Oregon.

Wildhorse’s Certified Executive Chef, Eggers, and his team served a delectable dish to festival attendees, inspired by Pendleton’s historic Chinese culture: Under-Ground Fried “Wheat Berry” Rice. The dish features three Saucy Mama products- [Pacific Rim Ginger Dressing](#), [Apricot Ginger Mustard](#) and [Sesame Ginger Dressing](#)- and all ingredients were sourced locally from Eastern Oregon, including gorgeous chanterelle mushrooms and juicy rib eye steak. The recipe can be found on Barhyte’s company blog [here](#).



Team “Eastern Oregon’s” booth was non-stop busy as attendees lined up for a take-out box of Chef Brian’s dish, while Suzie chatted with the crowd about Barhyte’s products. The event, which brought in more than 11,000 attendees in 2013, commanded great new attention for the Saucy Mama brand. For more information about Barhyte Specialty Foods and its award-winning 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.

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