

Barhyte Specialty Foods' Team Saucy Mama Dominates World Food Championships

Two Category Champions are Just the Beginning of the Accolades

Pendleton, Ore. (December 1, 2017)- Barhyte Specialty Foods is proud to announce the results for "Team Saucy Mama" from the 2017 World Food Championships (WFC): two first-place finishes, a second place and a Super-Qualifier win.

The World Food Championships is the mecca of food competitions – held in Orange Beach, Alabama - with professional chefs and home cooks gathering from all over the world to test their skills in the ultimate kitchen arena and grab a piece of the \$300,000 prize purse. Barhyte sponsored six individuals to compete on behalf of Team Saucy Mama in each of the different food categories. Saucy Mama Team Members Kim Banick of Salem, Oregon took First Place in Seafood with her Alabama Crawfish Thai Bowl with Coconut Gulf Shrimp, and Rebecka Evans from Houston, Texas won the World Bacon Championship with her Dutch Crunch Baby Pancakes. Each won \$10,000 and will be heading to the WFC Final Table event in April 2018, where each of the 10 category winners will compete against each other for \$100,000, bragging rights, and the title of "World Food Champion".



Says Suzie "Saucy Mama" Barhyte, of the achievements, "We have come so close to a category win in past years but were always fractions or a few points away from the win. So, to actually do it this year – and with two winners – is an amazing, almost mind-boggling feat!".

In addition to these wins, Saucy Mama Team Member, Lisa Keys of Pennsylvania, placed second overall in the Recipe category with her Asian-Style Fried Chicken on a Steamed Bun. Heather Walker of Phoenix, Arizona also claimed first place in a "Chopped" type Super-Qualifier round with her Rum Pineapple Cake with Brie Frosting.

Upon announcing these multiple awards each night of the 5-day event, WFC CEO, Mike McCloud, laughed that with any more wins, they might need to rename this the "Saucy Mama Competition".

Talented home cooks Merry Graham of California and WFC's 2016 second-place steak finisher, Veronica Callaghan of Connecticut, are also on Team Saucy Mama, finishing 14th and 13th overall, respectively. "I couldn't be prouder of my team," says Suzie. "Not only are they super talented in the kitchen, but they are amazing, inspiring and kind women who represent what the Saucy Mama brand embodies to the fullest."

Some of Team Saucy Mama's recipes will be available at Barhyte.com/recipes. Read more about [Saucy Mama's 2017 Recipe Contest](#) and the [World Food Championships](#) and stay tuned for the Final Table results in April 2018.

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 Suzie Barhyte began selling mustard from the original recipe, as well as other signature creations, through their Swift and Martin Station Deli in Pendleton. Thanks to overwhelming demand, the family launched their own manufacturing operation in 1977. Today, the company offers more than 65 award-winning mustards, marinades, salad dressings and other condiments through multiple premium brands, such as the signature Saucy Mama name and Suzie's Organic Mustards, as well as through co-branded and private label relationships.

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