

Beaverton Foods, Inc.

America's Finest Gourmet Condiments since 1929



Happy Holidays and looking ahead to a new year!

During this season of gratitude and giving, we wanted to reach out and thank you for your support of our company, brands and people! We are looking forward to the possibility of seeing you at our booth #969 at the Winter Fancy Foods Show in San Francisco on Jan. 21-23. Please stop by and let's catch up. You'll be able to sample new, innovative specialty condiment flavors we're working on.

Beaver Brand™ Extra Hot Horseradish is a recipient of a 2018 ChefsBest® Excellence Award

ChefsBest® identifies and honors the best tasting grocery products in order to support the companies that make them and the people who choose to select them. By utilizing a proprietary judging process called "Sensory Attribute Quality Analysis™", a panel of ChefsBest Certified Master Tasters® identifies high quality and best-tasting food which can result in one of three awards. The ChefsBest® Excellence Award is awarded to brands that surpass quality standards established by independent professional chefs.



More company news...



Beaverton Foods earned its fourth "Industrial Pretreatment Award" from Clean Water Services (representatives of the agency shown in photo with the award). CEO Domonic Biggi said: "We are pleased to be recognized for our extra effort to keep our waterways clean here in our community."



Three of our products earned Gold medals at this year's 22nd Annual World-Wide Mustard Competition: Inglehoffer® Sweet Hot Mustard with Honey (for the third consecutive year); Inglehoffer® Ghost Pepper Mustard (for the second consecutive year); and Inglehoffer® Extra Hot Horseradish!

Beaverton Foods 'In the News'



We are proud of our new product - Beaver Brand™ Stone Ground Mustard - earning a **Progressive Grocer's** Editors' Picks honor. You can see the coverage of the honor in the magazine's September issue, page 29, here: http://www.nxtbook.com/nxtbooks/ensembleiq/pg_201709/index.php

On Nov. 29th CEO Domonic Biggi was interviewed on the Econ Minute Podcast on the topic: "How does a family business survive three generations?" <http://econminute.podbean.com/e/how-does-a-family-business-survive-three-generations-an-interview-with-the-ceo-of-beaverton-foods/>