



FOR IMMEDIATE RELEASE

**Media contact:
Kim Beeler / 503.908.0808**

Beaverton Foods' Inglehoffer Original Stone Ground named 'Best Mustard'

BEAVERTON, OR – (April 11, 2011) – The 10 oz. **Inglehoffer Original Stone Ground Mustard** – Beaverton Foods' top-selling mustard in the Inglehoffer line* – has been named "Best Mustard" by a team of qualified experts at Bestcovery.com.

Here is an excerpt taken from the Bestcovery website on the recent "best pick":
"Inglehoffer is preservative-free, is seasoned with white wine and adds richness to any dish whether it be a main dish or a side. A true 'stone ground mustard,' you will be able to see the plump seeds before you buy, which will cause extreme watering of the mouth. If your dish is in need of, something, a dash of Inglehoffer will liven it up."

Domonic Biggi, Executive Vice President of Beaverton Foods, called the Bestcovery "best pick" recommendation for its stone ground mustard an honor.

"It's terrific to receive accolades like this for our award-winning mustards," Biggi said. "Our stone ground mustard goes through a process that combines real mustard seeds and oak barrel aging, which adds to the flavor profile of this No. 1 selling product. It's no surprise this is a crowd pleaser!"

The Inglehoffer Original Stone Ground 10 oz. squeeze bottle sells for a suggested retail price of \$3.75. Inglehoffer is the No. 1 specialty mustard brand in the US.*

Beaverton Foods is the largest producer of non-refrigerated horseradish and award-winning specialty mustards in the US and it is the only manufacturer of real wasabi paste in North America. The company also offers a wide variety of best-selling gourmet sauces, garlic, spices, and other unique specialty condiments packaged under these labels: Beaver, Inglehoffer, Napa Valley, Tulelake and Pacific Farms. In addition to its own brands, the company develops, produces and co-packs a broad range of products for companies in the country and abroad.

-more-

About Beaverton Foods:

Since 1929, the privately held Beaverton Foods has thrived by following wholesome business practices set in place by Founder Rose Biggi (pronounced Bee Gee). What started in Rose's basement, grinding and bottling homegrown horseradish roots, has now grown to a family owned, multimillion dollar corporation with more than 150 specialty condiments sold in mainstream grocery and specialty foods stores, restaurants, and gourmet shops throughout the US and in 15 foreign countries. Today, Rose's son Gene Biggi serves as company President. The company has 72 employees at its 70,000-square-foot headquarters based in Hillsboro, Oregon.

In addition to its HACCP program this third generation family owned company also has kosher certification, organic certification, and is in the process of adding SQF (Safe Quality Food) certification. For more information, call (503) 646-8138 or visit www.beavertonfoods.com. Orders can be made online or by calling (800) 223-8076.

*SPINS, Total US Food, 52 weeks ending Nov. 28, 2010

#