FOR IMMEDIATE RELEASE

Beaverton Foods’ locally sourced horseradish helps beat summer drought

BEAVERTON, OR – (Aug. 23, 2012) – Beaverton Foods, Inc. says the Midwest’s drought will not affect the company’s supply or pricing of its Inglehoffer, Beaver or Tulelake horseradish products. The summer drought in the Midwest is expecting to have negative impacts of supply of corn, soy, and even horseradish.

Beaverton Foods CEO Domonic Biggi said the Midwest is also known as ‘the horseradish belt.’ According to David Trinklein of the University of Missouri, US commercial production of horseradish began in the 19th century on small Midwest farms. Today, he noted, Illinois produces more horseradish than any other state in the US.

Biggi explained that the family owned and operated company has been sourcing its horseradish roots from the Seues family in Klamath Falls since 1974. It is this local, long-term relationship that has helped Beaverton Foods maintain consistent pricing and remain unaffected by severe weather conditions such as the Midwest drought.

“The drought will affect horseradish farmers and manufacturers around the country,” Biggi said. “The short supply will force manufacturers to use fillers like parsnips, potatoes and turnips, which affect taste and quality. We have plenty of horseradish thanks to our three-generation relationship with the Seues family.”

Beaverton Foods is the largest producer of non-refrigerated horseradish and award-winning specialty mustards in the US* and it is the largest Safe Quality Food (SQF) certified processor of authentic wasabi products 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.
The company’s No. 1 horseradish seller is its Inglehoffer, Beaver and Tulelake brands of Cream Style Horseradish.

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**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. These products are sold in mainstream grocery and specialty foods stores, restaurants, and gourmet shops throughout the US and in 12 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, organic and SQF (Safe Quality Food) certifications. For more information, call (503) 646-8138 or visit [www.beavertonfoods.com](http://www.beavertonfoods.com). Orders can be made online or by calling (800) 223-8076.

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*I.R.I., Total US Food, 52 weeks ending Oct. 2, 2011*