



Media release For Immediate Release

Slatherin' Sauces gain recognition

International exhibition includes Slather Brand Foods Packaging

Charleston, SC, December 6, 2010—South Carolina specialty packaged foods company

Slather Brand Foods, LLC, founded in 2009, is selected for the **“Don’t Label Me-**

Outstanding Packaging from Around the Globe” exhibition (Berlin, Germany)

because of its “outstanding creative innovation.” (View photos of Opening

Reception Invitation <http://slatheriton.com/2010/09/dont-label-me-outstanding-packaging-from-around-the-globe/>.)

Other recently earned honors include:

- Slatherin’ Sauce to be **featured in Great Britain’s “Viewpoint”** magazine, an “award-winning biannual design, brands, trends and futures magazine.”
- Slatherin’ Sauce is lauded by **White House Guest Chef Guy Mitchell** who gave it “Five-Stars.”
- Slatherin’ Sauce was **showcased at the 2010 summer Fancy Food Show** in New York City
- Slatherin’ Sauce it was featured in **The Dieline**, “the world’s #1 package design website.”

The company’s signature Original Recipe Slatherin’ Sauce and the Spicy Recipe sport labeling designed to remind one of old style remedies.



Founded by Robin Rhea, the company produces a gourmet line of finishing sauces for enjoyment by busy cooks, diners needing gluten free options, future pit-masters and parents who want to give their children appetizing dinners. Rhea explained, “I’ve been making this sauce for friends and family for years and had requests to bottle it. I’m thrilled that others recognize just how tasty it is.”

Slatherin’ Sauce, “The Cure for Boring Food” (TM), is composed only of natural tomato base, honey, crushed pineapple, red pepper and spices. Rhea commented, “The sauce is more notable for what’s not in it than what is. Slatherin’ Sauce contains no high fructose corn syrup, no preservatives, no artificial colors and no artificial flavors.”

“We’re proud to be a ‘Certified SC Product’. “As a native of South Carolina, I want to promote our state and our culinary heritage,” Rhea continued. “My goal is to replace ketchup as the finishing sauce of choice.”

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High Resolution Images are available online in the Slather Brand Foods website media area. <http://www.SlatherItOn.com/about/media>