

Newsweek #1



A+ Health Magazine

BoneSuckin.com

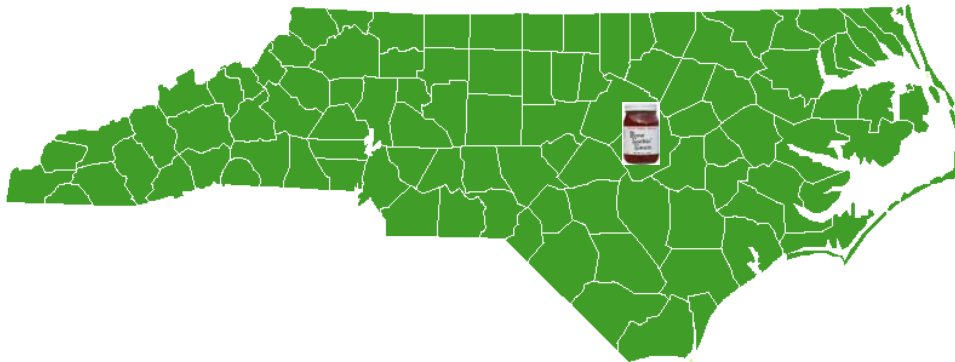
Who we are...

Ford's is a fourth generation family owned & operated business.



Four generations of the Ford family. (Picture provided by *Newsweek Magazine*)

Located in Raleigh, North Carolina, USA



Ford's Gourmet History

- 1946 - A.J. Ford and his sons, Connie Mac + Carl, started our parent company, Ford's Produce
- 1985 - Connie Mac, Lynn's father, retires. Lynn + Sandi Ford take over the business. They start a new division called Ford's Gourmet Foods.
- 1987 - Phillip Ford developed Bone Suckin' Sauce while trying to perfect his grandmother's recipe for western North Carolina style barbecue sauce
- 1992 - First jar of Bone Suckin' Sauce was sold
- 1994 - Disney World and Harvey Nichols buy Bone Suckin' Sauce
- 2007- Bone Suckin' Sauce is sold in all 50 U.S. states and in 30 different countries around the world.

Award Winning Bone Suckin' Products

We Only Sell Foods That Taste Great & Are Great Repeat Sellers



Bone Suckin' Sauce - Original, Hot, Thicker Style & Hot Thicker Style. #1 BBQ Sauce - *Newsweek Magazine!* *A+ Health Magazine* for being the best tasting and all-natural! 1st Place Winner Battle of Sauces & Best in Sales in Winner's Circle. Best seller among specialty stores, health food stores, grocery stores & restaurants. Western North Carolina tomato based sauce sweetened with honey & molasses. Bone Suckin' Sauces are all-natural, have no preservatives, are fat free, are gluten free & certified Kosher. No High Fructose Corn Syrup. * Case sizes: 12/16 oz, 6/64 oz & 4/128 oz. Bone Suckin' Sauce Hot Thick is only available in 12/16 oz jars. Sample Size 24/4 oz jars available in Original flavor.



Bone Suckin' Mustard - Sweet Hot 1st Place Winner Great American Barbecue Contest - Kansas City! Sweet Hot Yum! It's turning the BBQ world upside down because of Bone Suckin' Mustard's great taste and versatility! So good you'll want to suck the bones and bread. All-natural, no preservatives, fat free, gluten free & certified Kosher. * Case sizes: 24/4 oz, 12/12 oz & 4/128 oz.



Bone Suckin' Salsa - Original and Hot. 1st Place Winner National Salsa Shootout! Our great tasting salsa is fresh & chunky with juicy tomatoes, colorful red, yellow & green bell peppers, red & yellow onions and a hint of garlic. All-natural, no preservatives, fat free, gluten free & certified Kosher. Two Incredible Flavors: Regular & Hot. * Case sizes: 12/16 oz.



Hiccuppin' Hot Sauce has a new name - Bone Suckin' Sauce **Habenero Sauce** - It is still the same great tasting hot sauce that took 1st Place at the Fiery Food Challenge, the most coveted honor in the industry for having the ultimate Heat & Flavor! Bone Suckin' Habenero Sauce is made from the powder of one of the hottest peppers in the world...the Habanero and then carefully blended with the Hot Bone Suckin' Sauce to get the perfect balance of flavor and heat. When the Habanero catches up to the flavor and it could take your breath away. All-natural, no preservatives, fat free, gluten free & certified Kosher. * Case size: 12/5 oz.



Bone Suckin' Yaki - Teriyaki Style - "Nothing beats salmon grilled in a crispy glaze of Bone Suckin' Yaki." House & Garden Magazine. #1 Teriyaki - New York Daily News. Richer in flavor than traditional teriyaki because we use real Italian Balsamic Vinegar and Extra Virgin Olive Oil and lower in salt because we care. You'll love the hint of garlic with our perfect blend of Organic and All-natural ingredients. Fat free, gluten free, and no preservatives. * Case size: 12/13.25 oz.



New Size! Bone Suckin' Sauce Seasoning & Rub - You will wonder how you ever lived without it! Follow the easy recipe on the side of the jar for the most successful ribs you've ever cooked! Great on Ribs, Pork, Beef, Chicken, Seafood, Venison, Beans, Pasta, Vegetables, Steaks, BBQ & Marinating just about anything. All-natural, no preservatives, fat free, gluten free & certified Kosher. * Case sizes: 12/6.2 oz, 4/26 oz, 25 lb bulk.

The "Slop Mop" - The Only Basting Tool for The Serious Chef! Fifteen inches between you and the grill. Close enough to control the flavor, yet far enough away to save your eyebrows. Just dip your "Slop Mop" into a jar of Bone Suckin' Sauce or your favorite sauce & baste until you get the desired coating.

* Case size: 12 units in case. (Comes with a hang tag)



Turn Over for More Award Winning Gourmet Products

Ford's Gourmet Foods - 1109 Agriculture Street - Raleigh, NC 27603

Please visit our website www.BoneSuckin.com and contact us for additional information

Email- Sales@BoneSuckin.com Phone: 919-833-7647

Products of the USA

Award Winning Ford's Gourmet Foods Products

We Only Sell Foods That Taste Great & Are Great Repeat Sellers



Fire Dancer Jalapeño Nuts. Great Taste Award Winner - London!

1st Place Winner, Fiery Food Challenge, the most coveted honor in the industry! "The Ford family brings a new level of flavor to these familiar snacks." *Saveur Magazine*. Fire Dancer Jalapeño Nuts are made with jumbo peanuts packed with flavor in the very first bite, then, without warning, they heat your mouth while the Fire Dancer begins to dance. **Combining heat with great taste is the core of our secret recipe.** All natural, no preservatives, soy free, gluten free & Kosher certified. * Case sizes: 12/11 oz gift tins, 12/4 oz boxes, 30/1.5 oz bags.



Wine Nuts - Delicious and distinctive. Five Unique Flavors: Chardonnay, Merlot, Choco~La'te, Margarita Mix & Lemoncella. National Award Winners! Margarita Mix Won Best New Snack Food in America! Uniquely seasoned, extra large, crunchy peanuts, when cooked our special way, create a delightfully rich, roasted flavor finished with the delicious taste of wine, chocolate coffee, cool margarita or Italian Lemoncella. Lemoncella is SODIUM FREE! All natural, no preservatives, soy free, gluten free & Kosher certified.

* Case sizes: 12/11 oz gift tins, 30/1.5 oz bags

(Wine Nut bags offered in following flavors: Merlot, Choco~Late, and Margarita Mix)

Earth Family Organics and Naturals - We believe taste should not sacrifice your family's health. Earth Family Organics tries to balance healthy food with our responsibility to the environment and our "Earth Family". We believe you can too. A portion of each sale will go toward organic education.



Earth Family Asian Sauce - Made with organic cane juice, organic extra virgin olive oil, and real Italian balsamic vinegar. A rich, full bodied oriental flavor that will spoil you. (1,000 times better than traditional teriyaki) All natural, fat free, gluten free, and no preservatives. * Case sizes: 12/13.25 oz

Earth Family Sea Salted Peanuts - 100 % Organic peanuts, peanut oil and sea salt = 95% Organic. **Earth Family** are outstanding back-to-basics old fashioned crisp and crunchy organic peanut. All natural, gluten free, soy free, no preservatives.

* Case sizes: 12/11oz gift tins & 30/1.5oz bags



A'LeSe Tois - We have taken all-natural pecan brittle and covered it in an all-natural American chocolate that has been mixed with real raspberries. The result is a sinfully delicious, impossible to resist, sweet treat. These beautiful chocolates are handmade in small batches in America so we can ensure the quality and flavor of each tin.

A'LeSe Tois is all-natural, has no preservatives, and is gluten free.

*Case Size: 12/12 oz gift tins

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Please view our website BoneSuckin.com and contact us for additional information

Email- Sales@BoneSuckin.com Phone: 919-833-7647

Products of the USA

Committed to Healthy Foods

All Natural

Our entire line of products

No Preservatives

Our entire line of products

Gluten Free

Our entire line of products is **Gluten Free!**
(tested <5 ppm of Gluten)

Fat Free

All Bone Suckin' Sauces

Kosher

Entire line of products except the A'Lese Tois, Yaki,
& EFO Asian Sauce

VINEGAR BASED VS. TOMATO BASED

The debate. In North Carolina there are two kinds of barbecue sauce. Vinegar based sauce, found in eastern North Carolina, and tomato based sauce, found in the Piedmont and western parts of the state (as well as the rest of the country).

Bone Suckin' Sauce is a western North Carolina style sauce. It is a tomato based grilling sauce made with tomato paste, apple cider vinegar, honey, molasses, mustard, horseradish, onions, garlic, peppers, and natural spices.

The result is an award winning sweet and tangy sauce great on everything land and sea. We have four different flavors of sauce: Original, Thicker Style, Hot, and Thick Hot.





Wine Nuts

Wine Nuts were born after we began growing our own Merlot and Chardonnay grapes to improve upon the typically sweet North Carolina wines.

- We were inspired to marinate North Carolina peanuts in our wine before roasting to see if we could come up with a tasty snack that wasn't covered in sugar or salt.
- To enhance the flavor, we later came up with an all-natural Merlot and Chardonnay seasoning to finish the nuts.
- The Wine Nuts line then expanded to include Margarita Mix, Choco-late, and Lemoncella seasoned peanuts.

Today, we have developed a patented process for roasting and seasoning the raw peanuts to ensure a crunchy, flavorful peanut every time. We continue to use wine in our Merlot and Chardonnay Wine Nuts, which make these all natural peanuts a perfect pair for the wine connoisseur.

Our customers are...

1. Loyal - once customers (young and old) try our sauce they are customers for life
2. Foodies - love to cook and appreciate great quality
3. Label Readers - Bone Suckin' Sauce is healthy all-natural, kosher certified, gluten free, no trans fats, no cholesterol, and has no preservatives
4. Funny - buying and selling Bone Suckin' Sauce requires a sense of humor. We have an aisle stopping name that compels people to buy the first jar. The taste wins them over and they never buy another barbecue sauce
5. Willing to Spend \$ - we sell a premium product that comes at a premium cost. Our customers pay anywhere from \$4.00 - \$9.00 at retail for a 16oz. jar of sauce



Accolades & Awards

Bone Suckin' Sauce -

- "#1 Sauce in America" - *Newsweek Magazine*
- "A+" - *Health Magazine*
- 1st Place Battle of Sauce & Best in Sales
- #1 Harris Teeter Specialty Sauce
- Whole Foods Best Specialty Sauce
- Fresh Market Sauce of the Year

Wine Nuts -

- Best Snack Food in America
- Best Snack Nut in USA
- Silver Medal from the Fine Food Guild in the UK
- "Ford's Foods has taken the "peanut as bar snack" to more sophisticated levels" - *Specialty Food Magazine*

Fire Dancer Jalapeno Nuts -

- 1st Place winner, Fiery Food challenge
- Winner, Great Taste Awards, London
- "Deliciously Unusual" - *Saveur Magazine*

Bone Suckin' Mustard -

- 1st Place Winner, Great American BBQ Contest - Kansas City

Bone Suckin' Salsa -

- 1st Place Winner National Salsa Shootout

Bone Suckin' Hiccuppin' Hot -

- 1st Place Winner, Fiery Food Challenge

The Press **LOVES** our Products



House & Garden, August 2007

“Nothing beats salmon grilled in a crispy glaze of Bone Suckin’ Yaki. Brush this teriyaki-style sauce on your fish as it cooks. Before serving, add a drizzle of sauce”



Health Magazine, June 2006

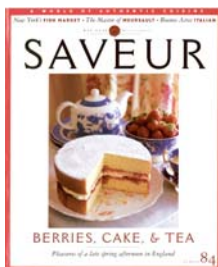
“Bone Suckin’ Sauce, Thicker Style you can see the chunks of onion and peppers in this tangy-sweet, Carolina-style sauce. We love that it’s naturally sweetened with honey and molasses, and packed with flavor from apple cider vinegar, horse-radish, and mustard. With all this and a hint of smoke, Bone Suckin’ Sauce is great for grilling and dipping. **Grade A+”**



Newsweek, September 26, 2005

“Artisans, they’ve devoted their lives to creating exquisite food with the best ingredients”

“SENSATIONAL: We tasted hundreds of products – eliminating the kinky, no wasabi/raspberry anything – from the ubiquitous Raleigh, N.C., Bone Suckin’ Sauces, to our farm stand fave... There are a million barbecue sauces, but we fell for the Ford family's... The sauce rocks.”



Saveur, May 2005

“Hot, Hot Peanuts The Ford family brings a new level of flavor to these familiar snacks...premium local peanuts used for other varieties [Wine Nuts] are dusted with powdered garlic, onions, and jalapeno, along with paprika, sugar, and salt. As you bite into the crunchy treats, each of those flavors comes through and the heat builds gradually, without ever becoming overwhelming; the overall effect is deliciously unusual.”



Food & Wine, July 2001 + June 2003

2001 - Staff comment: "First the heat, then the sweet. Nice!" Interesting Bite - Patrick Ford who makes it says, "It's my grandmother's recipe, doctored by my uncle and named by my mother."

2003 - Staff comments: “Tangy and smoky with a real kick.” Interesting bite: “The company president’s grandmother used to suck the sauce off ribs and chicken bones, hence the name.”