

**Smoky  
Mountain**  
Finishing Sauce



**HOT! Smoky HOT!  
Mountain  
KILLER**  
Finishing Sauce

For Immediate Release

### E's Best Sauces Featured At Celebrity Chef Event

PALMETTO, Florida (March 14, 2013) --- E's Best Smoky Mountain Finishing Sauces were prominently featured in a recent Celebrity Chef event at the Rolling Pin Kitchen Emporium, in Brandon, FL. The celebrity series cooking class featured chef Chad Ward, from The Food Network's "Chopped Grillmaster" series. Chef Ward served E's Best sauces with his delectable short ribs entrée.

E's Best also announces the addition of seven new Florida retailers now selling E's Best Smoky Mountain Finishing Sauces: DG Ace Hardware stores (Clark Rd. and U.S. 41) in Sarasota, Growers Hardware In Palmetto, Shaner's Land & Sea Market in St. Petersburg Beach, Bayway Country Store & Butcher Shoppe in St. Petersburg, Ricks Custom Meats in Lithia, and the Rolling Pin Kitchen Emporium in Brandon. E's Best also just completed its fourth bottling run in February, a great start to the new year.

"Asking retailers to carry a new product is always a challenge and we have a special appreciation for all of those who have said "yes" to E's Best. We are also humbled and thrilled that our sauces were part of such a prestigious Rolling Pin Kitchen Emporium Celebrity Chef event. Thanks to Emporium owners Dave and Karen West, and Chef Ward for including our sauces alongside his award-winning menu," said Elmer Hilker, President.

E's Best weekend tasting events with its retailers are in demand, averaging 16-20 bottles sold per 2-hour event. E's Best Smoky Mountain Finishing Sauces are currently being carried by 32 retailers in several southern states. A complete list of retailers is on the website, [www.ebestbarbecue.com](http://www.ebestbarbecue.com).

E's Best Barbecue, LLC is dedicated to demonstrating and upholding Christian principles. A share of proceeds from every bottle of sauce sold supports Christian outreach ministries. For more information, email [info@ebestbarbecue.com](mailto:info@ebestbarbecue.com).

###