



LAWHORN'S SIGNATURE SEASONINGS

Fact Sheet

OVERVIEW:

Developed by Founder and CEO, Chef Tim Lawhorn, Lawhorn's Signature Seasonings offer versatile blends devoted to enhancing the flavor of food from beef, chicken, pork and seafood to vegetables, French fries and popcorn. Each seasoning is made with all-natural ingredients, lower in sodium compared to most seasoning salts, and is gluten-free and kosher. Great meals start with Lawhorn's.

THE LAWHORN DIFFERENCE:

All-Natural Ingredients • Versatile • All-Purpose • Flavor Enhancing • Easy to Use
• Gluten-Free • Kosher • Low Sodium Blends • Zero Carbs • No MSG • Family-Owned Company

LAWHORN'S CUSTOMERS:

Busy Families • Homemakers • Young Professionals • College Students •
Newlyweds • Grill masters • Moms • Dads

WHERE TO BUY:

At more than 4,700 stores, the blends are distributed across the U.S. at BI-LO, Fred Meyer, Publix, Walmart Neighborhood Markets, Walmart Supercenters and Winn-Dixie locations. Lawhorn's Signature Seasonings are also available online.

Each 3.75-4.75 ounce bottle, retails for approximately \$4.68- \$4.99, and replaces many spices traditionally used in the kitchen.

4 SEASONINGS:



Original Blend

- All-purpose seasoning enhances the natural flavors of virtually everything, whether beef, poultry, seafood and vegetables
- Perfect blend of herbs and spices, including several grades of black pepper, garlic, onion and paprika
- Contains 65% less sodium compared to other seasoning salts - more -

Hickory Smoked

- Hickory smoked flavor was added to the Original Blend creating a natural wood-fired, outdoor taste
- Ideal for grilled meats, seafood and vegetables
- Just as the Original Blend, it also contains 65% less sodium

Tex-Mex

- Several chili powder blends and other authentic Mexican spices were incorporated into the Original Blend to enhance a family's favorite recipes

- Add Tex-Mex blend to taco meat, fajitas, enchiladas, rice, salsa and tortilla chips
- FDA certified low sodium seasoning

Italian

- Basil, fennel, oregano and other herbs were combined into the Original Blend for Italian dishes
- Best used in sauces, pasta, meatballs, salads, bread crumbs, vegetables and garlic bread
- FDA certified low sodium seasoning

PLEASE RECYCLE

Lawhorn's Signature Seasoning bottles are 100% recyclable

CHEF TIM LAWHORN:

The line of Lawhorn's Signature Seasonings were developed by Founder and CEO, Chef Tim Lawhorn, during his award-winning career as an executive chef and restaurateur.

Lawhorn began his culinary path at the age of 10 working with his grandmother, Bunny, at their family's Haines City, Fla. drugstore. She taught him early on, "Don't ever be afraid to season your food well. Cook it like you would like to eat it and people will come back for more." Lawhorn carried this advice with him through his studies in college and exposure to Cajun cuisine, and later in Denver during his apprenticeship with the American Culinary Federation (ACF).

He put these skills to work at such hotels as the legendary Brown Palace Hotel in Denver and the former Inverrary Hilton Resort in Fort Lauderdale, Fla., as well as he and his wife, Heidi's, own Lawhorn's Corner Café. It is these 40 years of culinary expertise and experimentation that today brings American families – Lawhorn's Signature Seasonings.

Lawhorn's Signature Seasonings is a family-owned and operated company located in Lawhorn's hometown.