

NEW BUSINESS Bio



Sweet and sassy sauce of the south

"We knew one guy that put it on his grits," Chuck Faulk, said of the versatility of his hot sauces. *"You can put it on anything."*

CrackerHouse Sauces was established two years ago by Chuck, but the family recipes for delicious condiments and their love for hot sauce has lasted for generations.

"My family eats hot sauce on everything," Chuck said of his family's fondness for spice.

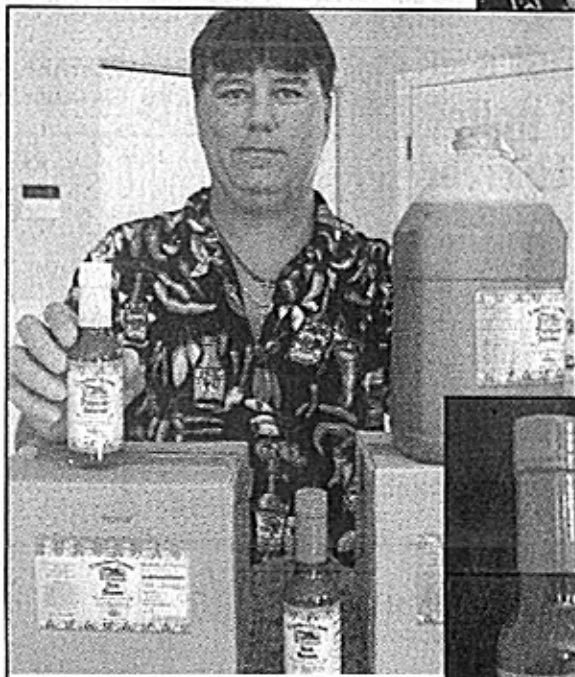
Over twenty years ago, Chuck's father, Charles, created a signature hot sauce recipe from their homegrown datil peppers and jalapenos.

"Everyone always loved our hot sauce and for years and years, people encouraged us to bottle it," Chuck said of his decision to begin CrackerHouse Sauces.

Blending together datil peppers, jalapenos and other vegetables, CrackerHouse Sauces come in



Chuck Faulk checks out a new crop of datil peppers. Datil peppers, originally from overseas, were brought to Florida by early settlers.



Chuck Faulk shows off his favorite CrackerHouse Sauces.

CrackerHouse Sauces are sold throughout Florida.

To find a local distributor, visit www.crackerhousesauces.com



different levels of heat with a touch of sweetness.

"Our sauces are both simple and fresh," Chuck said of keeping all their varieties of sauces homegrown and natural.

Still a huge part of the sauce making, Chuck's parents watch over the datil pepper garden, watering and picking and master gardener, Jim Feagin, makes certain that the crops are properly fertilized, allowing them to produce the best and most powerful peppers as possible.

"They are crucial in this whole process," Chuck said of both his parents and Feagin.

Based in Palatka, CrackerHouse Sauces got its name from Chuck's love of southern homes.

"I have always loved the simplicity of Florida homes, the cracker houses always reminded me of the comfort of the south."

A Palatka High graduate, Chuck thanks the many friends that helped him and encouraged his hot sauce passion.

"Johnny and Roy Strickland, owners of Jerry's Drive-In, let me use their kitchen when I first started bottling the sauces. They, and so many people in this community, were helpful and so positive telling me it was sure to be a hit."

Attending fairs and entering competitions, Chuck's future goal for CrackerHouse is to share his special condiments with as many people as possible.

"I would like to see CrackerHouse Sauces on every dinner table throughout Florida. That would be great," he said.

CrackerHouse Sauces can be found locally at numerous restaurants and stores as well as throughout Florida and nationally. The sauces have made it as far north as Delaware, as far south as Key West, and have reached across the nation to Washington state.

CrackerHouse Sauces will soon come out with three new products, a datil honey mustard sauce, and both mild and hot datil wing sauces.

Keeping with their simple and fresh rule of thumb, the new sauces are just as tasty and versatile as the old and are made to enhance the great flavors of any food.

Whether you want to kick up your soup or add some zing to your steak, CrackerHouse Sauces can be put on just about anything, from meats to potatoes to pizza, give it a shot of CrackerHouse. Your taste buds will thank you.

For more information on CrackerHouse Sauces, or to find sauces locally, please visit www.crackerhousesauces.com



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