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## **SAUCE GODDESS PRODUCTS TASTE GOOD, DO GOOD**

San Diego, CA- Local business owner, Jennifer Reynolds, of **Sauce Goddess Gourmet, LLC** announces a program to give back to a cause that's near and dear to her heart. As of February 1, 2011, Sauce Goddess is partnering with **Ovarian Cancer Research Fund (OCRF)** to donate a portion of her company's online sales to the organization. Now, Sauce Goddess customers can not only enjoy her award-winning spice rubs, sauces and glazes, they can also feel good knowing that part of their purchase will be contributed to the nonprofit whose mission it is to "to fund research to find a method of early detection and ultimately a cure for ovarian cancer."

Reynolds explains her reasons for wanting to collaborate with OCRF: "Ovarian cancer touched my life through my cousin's death a few years ago. I've donated in small ways over the years with the Women's Triathlon Series in my home town of San Diego. Now I want to do more. Through Sauce Goddess, I am challenging my online shoppers to raise as much as \$50,000 (and I hope much more) this year for ovarian cancer research."

She explains some of the details of the program – when shoppers make purchases either at the Sauce Goddess Web site or from the "Food and Drink" section of the OCRF Shop site, Sauce Goddess will donate \$1 to fund ovarian cancer research. Shoppers will also be able to add their own donation (\$5 at a time) and can earn a special Sauce Goddess teal blue t-shirt with a \$20 tax deductible contribution.

OCRF holds a number of fundraising efforts throughout the year and across the country. This year's events include: the SheROX Triathlon Series, the Ride To Change The Future, an Annual Motorcycle Weekend and their 10<sup>th</sup> Annual Evening of Laughter in Tribute to Madeline Kahn. Yet, the organization knows it faces an uphill battle in terms of public awareness and governmental funding. According to OCRF, ovarian cancer has a 46% five-year survival rate and receives only \$8.8 million in research from the Department of Defense, while breast cancer has a five-year survival rate of 89% and receives 15 times that amount from the DOD.

Like her bold sauces and spice rubs, Reynolds approaches her charitable giving in an audacious way: "It's interesting to me that just like with the cancer itself, the funding of ovarian cancer research is done more quietly than that for breast cancer research. It's almost like the silent killer is also a silent fundraiser. So let's make some noise and raise money so early detection is more readily available and we help women better understand this deadly cancer."

Sauce Goddess started in 2000 with two grilling and dipping sauces: **Sticky Sweet** and **Sweet & Spicy Grill Glaze**. Both of those recipes were based on Jennifer's dad's concoctions from childhood, incorporating ingredients such as brown sugar, peppers and sherry. Recently released products include two completely different sauces: **Big & Tangy Sauce-Gluten Free** is loaded with black pepper, garlic and apple cider vinegar. It is all natural, preservative-free, low sugar and, of course, gluten free. Sauce Goddess aficionados have used it in everything from bloody marys to eggplant Parmesan and rib-eye steaks. **Sweet Red Devil Sauce**, which has a sweet start and plenty of heat from the red savina habanero, is really "a terrific way to wake up your taste buds" laughs the Sauce Goddess. "We love giving folks shooters of it to drink at food shows and watching their faces change as the heat hits."

Her offerings include all natural, preservative free spice rubs in unique flavors like **Moroccan Twist** and **BBQ Sweet Heat**. Reynolds wants everyone to know “there are no additives at all in anything we make. We use only the ingredients, no fillers. It’s easy to do [things this way] and important because consumers are scrutinizing labels more closely than ever.”

Sauce Goddess recommends her **4 pack spice rub gift box**, perfect for treating yourself or someone special to a tasty assortment. “Gift packaging and food are always popular for holidays such as Valentine’s Day.” “The best way to try every spice rub we make is the sampler. It gives you one tin of each of our delicious rubs in a cute little gift box. What could be easier than that?”

**ABOUT SAUCE GODDESS GOURMET, LLC:** Sauce Goddess Gourmet is a privately owned company headquartered in San Diego, CA. The Sauce Goddess is dedicated to providing all natural sauces, spices and other gourmet products for grilling, marinating and creating family favorites. Many of Sauce Goddess products are based on secret family recipes. For recipe ideas, a schedule of Jennifer’s cooking classes and ordering information, visit [www.SauceGoddess.com](http://www.SauceGoddess.com).

**ABOUT OVARIAN CANCER RESEARCH FUND:** Ovarian Cancer Research Fund (OCRF) is a 501(c)3 not-for-profit organization whose mission it is to “fund research to find a method of early detection and ultimately a cure for ovarian cancer.” They help with patient understanding, treatment and outreach programs to raise public awareness. Visit their Web site at [www.OCRF.org/donate](http://www.OCRF.org/donate) for more information and to make a tax deductible donation (tax ID number 13-3806788).