

**GOLD'S HORSERADISH** has been around for over 80 years and has entered their fourth generation. Tillie and Hyman Gold did all the work by hand in 1932 when they took great care in crafting the freshest, most delicious horseradish for those early customers. They cleaned, cut, and grated the roots, measured and mixed the ingredients, filled the jars, and pasted on the labels one jar at a time. While Gold's Horseradish is produced using the same recipe used in 1932, they are continually creating new products to add to their line of condiments. It is still of the utmost importance to get their all natural products to the customer immediately after manufacturing in order to ensure freshness.

H1	HORSERADISH SAUCE	1 GAL
H1A	RED BEET HORSERADISH	1 GAL
MUST1B	MUSTARD BAKER'S BRAND DELI STYLE	1 GAL
SAUCE4	ALL NATURAL HORSERADISH	1 GAL
SAUCE4A	DUCK SAUCE	1 GAL
SAUCE4B	COCKTAIL SAUCE	1 GAL











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