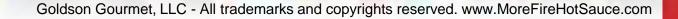


Featuring...

Goldson's MoreFire! Hot Sauce





SUMMARY

ABOUT:

The MoreFire Fundraiser is a program that allows you to sell the 6 time award winning **Goldson's MoreFire! Hot Sauce** to raise money for your league, church, organization or non-profit.

PRODUCTS:

Goldson's MoreFire! Hot Sauce is a great tasting gourmet hot sauce. So you're not just selling any hot sauce. You're selling one of the best. With a rich smoky flavor and the right amount of spicy kick to enhance any of your favorite dishes.

PROFITS:

50% Profit from all proceeds. Low upfront costs with huge profit margins. Your fundraising profits \$3 for every bottle sold and \$30 for every case sold. (bottles sold for \$6 ; cases sold for \$60)

SELLER'S KIT

Each Kit sold separately for \$3 per kit.

So... if you have 20 kids participating (\$3 x 20), ...that's only a \$60 investment.

1 Carrying Kit Envelope:

For carrying around the Kit.

• 2 Order Forms: For taking product orders.



- **10 MoreFire! Brochures:** Info about hot sauce and recipes on back.
- **10 Info Sheets:** Info about the fundraising program, your organization and how this fundraiser will support your cause.
- Look for the symbol, for areas you can customize your package.

CARRYING KIT ENVELOPE

Key customizable locations

- Add your own Logo or Msg
- We work closely with you to give you the best opportunity to succeed.

IF YOU WIN, WE ALL WIN!





PRODUCT BROCHURE

www.MoreFireHotSauce.com

Goldson's MoreFire! Hot Sauce

Goldson's MoreFire! Hot Sauce is a 6 time award winning concoction of spicy fiery goodness. Flavor filled Jamaican Jerk herbs and spices with a smoky heat source spawning from the tradition of Jamaican Jerk Seasoning by way of the scotch bonnet pepper.



Great Quality

With a passion for great food, whether it be a fine cuisine or good ole' hometown barbeque. either way when you need to have it spicy with a great taste to match

Goldson's MoreFire! Hot Sauce is the perfect companion for ALL of your favorite dishes.







6 Time Award Winner

Rich Smoky Flavor

"With tons of flavor, a consistency that I desire in sauces, and a great price point, I have to highly recommend Goldson's MoreFire! Hot Sauce."

> Brian Meagher, Hot Sauce Blogger (hotsaucedaily.com)

GOLDSON

UTMO Goldson Gourmet, LLC 740 E. Franklin St. Oviedo, FL 407-900-7724

Kenrick Goldson (pres.) Goldson@MoreFireHotSauce.com

Ramesh Hall (Vice Pres.) Ramesh@MoreFireHotSauce.com



All Goldson Gourmet, LLC products are produced in a safe and insured commercial production environment.



Recipe By: Chef Meesh

4 Servings

8 Servings

1 heart of thomalma les 1 small pack of chorizo sa 2 Thus, of Mayo

MoreFire! Jerk Salmon . 4(4 oz.) Salmon fillets Pinch of sait

 Olive oil
Asparegu Asparegus • 1/2 teaspoon of minord garlio Table spoon of butter

-Recipe by: Chef Meesh



nts



1 Beg frozen mussels 3 Tbsp. of vegetable oil 4 Tbsp. of Goldson's MoreFire! Hot Sauc tsp. of fresh or dried paraley 5

1 Cup of rice

1 Tbsp. of minord garlic

1 Tao, of blacken seaso

3 Servings Recipe By: Chef Meesh



0:

0.

0

۵

...

5

2

Ō

0

ō

I GOT THAT

If using frozen Salmon, please follow defrosting instructions Season Selmon with selt and pepper In oven safe dish drizzle olive oil on the bottom of pan Place please of Salmon in the dish skin side down. Brush on MoreFire! Not Sauce as a glaze. Cook for about 10-12 mins (cooking times vary on size of sail Simmer esperagus in butter and garlic for 5-7 mina ** Serve over a bed of hot white rice (Jaumine prefe In large sauce pan heat oil (medium heat) ground sauses. Drain and set adde. In large pot heat oil on medium heat add soft. Add garlic and situ until anomatic. Combine red wine and bottle of More Preind reduce liquid to about helf of original mintare Add to the liquids: Chill powder, adobs, cloves, cumin, horey, bey leaves and stir until fully mised. On medium heat combine turkey moture to the liquids and stir. On measure new company to the product to the inputs and int. Add stock. (Adding water as needed to cover the mixture). Add thyme and bring to a bod, set on low and let simmer for at least two hours. **The longer it simmers the better, but on low head, you do not want the be to become mush Serve and gamish with diced onlong, scaling, and show In large sauce pot heat oil and add sausage, brown sausage Add onlors and stir until onlors are soft. Add garlic and stir until aromatic. Add MoreFire! Hot Sauce and stir until well coated. Add rice and stir.

hatFire.cor

Add two and X cups of water and the frozen mussels. Sprinkle Bring to a boll and then set on low to steam rice and mussel

(*discard any mussels that do not open.) It's time for some MoreFire! Dirty rice.

101



out into rings

INFORMATION SHEET

MoreFire! Fundraiser Program



Featuring...



Goldson's MoreFire! Hot Sauce







Goldson Gourmet, LLC - All trademarks and copyrights reserved. www.MoreFireHotSauce.com

About This Fundraiser:

The MoreFire! Fundraiser is designed to empower leagues, churches, organizations and non-profits in a unique way by selling an award-winning gourmet hot sauce call, Goldson's MoreFire! Hot Sauce.

50% of all proceeds go to directly to support the organization who adopted the use of this Program.

Informs your consumers general info about the program.

We also encourage you adding a page about your own organization.

Show Customers what they are supporting.



Get Started Today!

Go Register...

www.MoreFireHotSauce.com/fundraiser





......