



**WHOLESALE CATALOG**

**“** *Everyone that walks into the kitchen asks about the little tins and I just let them smell the spices... they speak for themselves. The rubs are very well-rounded while still being very distinct. They expand beyond the traditional same old “southern taste” you get from many rubs these days.*

**THIAGO PIRES**  
HAPPY RETAIL CUSTOMER

## **CABOOSE SPICE & COMPANY**

QUALITY PROVISIONS FOR ENTHUSIASTIC COOKS

Greg & Stacie Humpherys, Owners  
PO Box 27, Middleton, ID 83644  
208-649-4850

[www.caboose-spices.com](http://www.caboose-spices.com)  
[wholesale@caboose-spices.com](mailto:wholesale@caboose-spices.com)

# ABOUT US



## HARD-WORKING FLAVORS + HONEST LABELS + GREAT CUSTOMER SERVICE

Hi! We're Greg and Stacie Humpherys, owners of Caboose Spice & Company, and we make delicious seasonings and dry rubs for all kinds of foods. Each of our seasonings starts its journey as an idea in our home kitchen. Greg carefully measures, tests, and perfects the balance of ingredients in each recipe before we partner with a small company that blends and packages our items in their facility to ensure that our certified gluten-free products are safe for you and your customers.

Our rubs are made from only high-quality ingredients with no fillers, chemicals, or additives. You'll see each and every ingredient listed on our labels, so you know exactly what you're getting. We use compostable, reusable, and recyclable packaging whenever possible.

We are passionate about your entire experience with Caboose, from unboxing to demos to selling. We go the extra mile for our retailers, providing demo kits, marketing ideas, and support from the time you place your first order.

Have a question? Stacie will answer your messages personally, and she'll package and ship your order with love and care.

FEATURED AT

Etsy Wholesale Blog

BuzzFeed

WILLIAMS-SONOMA

artisans'  
market

honey & Birch

HOME CRUX



# CERTIFIED GLUTEN-FREE & HONEST LABELS

It's important to know what ingredients are in the foods you eat. It's more than a little unsettling to look at the ingredients list on a product and see "spices" or "natural flavors," especially if you suffer from a food allergy, gluten intolerance, or celiac disease.

- All of our seasonings are certified gluten-free by the Gluten-Free Certification Organization, and carry the GFCO trademark. More info: [gfco.org](https://www.gfco.org)
- We never use artificial sweeteners, flavors, colors, MSG, or preservatives.
- We never use irradiated spices.
- All ingredients are clearly listed on the label.
- Large 4 oz tins include an abbreviated nutrition facts panel, and nutrition facts for each blend are also available on our website at [caboose-spices.com/nutritionfacts](https://caboose-spices.com/nutritionfacts)

## What does this mean for you and your customers?

- If you suffer from celiac disease, you can use our spices with confidence because each batch is tested to ensure it meets GFCO's strict rule of 10ppm or less of gluten.
- If you suffer from a food allergy, you can rest easy because each and every ingredient is called out on the label.



# PRODUCT LINEUP

## 4 OZ (113g) TINS

Dimensions: 3.25" D x 2.25" H - Slip top closure and tamper-proof shrink band seal  
Nutrition Facts Panel - Full Ingredients List - UPC Code



## 1 OZ (28g) TINS

Dimensions: 2.75" D x 1" H - Screw top closure and tamper-proof shrink band seal  
Full Ingredients List - UPC Code



First Order Minimum  
\$ 100.00

Re-order Minimum  
\$ 75.00

Free Shipping  
on orders of \$200 or more

**SAVE AN EXTRA 10% ON FULL CASES OF SINGLE FLAVORS!**



*We take away the headache of creating perfectly-seasoned food and replace it with eye-rolling, tastebud-tingling, crowd pleasing ooohs and aaaahs.*



A close-up photograph of golden-brown, seasoned french fries. The fries are coated in a dry rub seasoning, likely containing herbs and spices, giving them a textured, slightly glistening appearance. The background is blurred, focusing attention on the fries in the foreground.

“

*I just wanted to reach out to you to tell you how much I LOVE the seasonings. The Hot Shot package I got as a gift for my brother-in-law was a huge hit, he loved it! I also got Old No. 1 and River of No Return. You were right, the Old No. 1 was delicious on butternut squash, and the River of No Return was amazing on popcorn!*

*I discovered another wonderful combination this morning and had to tell you. I put the River of No Return on top of avocado on toast and it is ROCKING MY WORLD. The salty and sweet combo with the butteriness of the avocado is to die for. If you haven't already tried this combo already, you need to!*

**NATALIE DIPAULO**  
HAPPY RETAIL CUSTOMER

# ABILENE DEPOT STEAK & BURGER RUB

## LARGE TIN

Net Weight: 4 oz (113g)

Dimensions:

3.25" D x 2.25" H

SKU: 10125

UPC: 852397006048



8 52397 00604 8



## SMALL TIN

Net Weight: 1 oz (28g)

Dimensions:

2.75" D x 1" H

SKU: 10131

UPC: 852397006109



8 52397 00610 9



Certified



Gluten-Free

**SAVE 10% WHEN YOU BUY A FULL CASE OF ABILENE DEPOT**



**CASE OF 48 SMALL TINS**

SKU: 10143

CASE CODE: 10852397006106



**CASE OF 24 LARGE TINS**

SKU: 10137

CASE CODE: 10852397006045

**Abilene Depot Steak & Burger Rub** pairs alderwood-smoked sea salt with the fresh flavors of fennel and coriander for a complex flavor that will turn beef or lamb into perfection. Also tasty on green beans, baked potatoes, and roasted asparagus. We even use it on our Christmas prime rib! The city of Abilene, Kansas is this rub's namesake: it was the original endpoint of the Chisolm cattle trail and the railhead of the Kansas Pacific Railway.

DELICIOUS ON:





# KANSAS CITY SOUTHERN BBQ RUB



**Kansas City Southern** is our salute to the great tradition of Kansas City-style BBQ, and it's our most versatile rub. Cumin, smoked paprika, brown sugar, and cocoa make this a great seasoning for ribs, lamb skewers, steaks, and chicken. Also a delicious taco, burrito, fajita, and chili seasoning. We use it on our famous 3-2-1 baby back ribs, and even to dry brine our smoked Thanksgiving turkey!

DELICIOUS ON:



**LARGE TIN**  
**Net Weight:** 4 oz (113g)  
**Dimensions:**  
 3.25" D x 2.25" H  
**SKU:** 10124  
**UPC:** 852397006031



**SMALL TIN**  
**Net Weight:** 1 oz (28g)  
**Dimensions:**  
 2.75" D x 1" H  
**SKU:** 10130  
**UPC:** 852397006093



**SAVE 10% WHEN YOU BUY A FULL CASE OF KC SOUTHERN**



**CASE OF 48 SMALL TINS**  
**SKU:** 10142  
**CASE CODE:** 10852397006090



**CASE OF 24 LARGE TINS**  
**SKU:** 10136  
**CASE CODE:** 10852397006038

# KASHMIR STATION CURRY SPICE BLEND

## LARGE TIN

Net Weight: 4 oz (113g)

Dimensions:

3.25" D x 2.25" H

SKU: 10123

UPC: 852397006024



## SMALL TIN

Net Weight: 1 oz (28g)

Dimensions:

2.75" D x 1" H

SKU: 10129

UPC: 852397006086



**SAVE 10% WHEN YOU BUY A FULL CASE OF KASHMIR STATION**



**CASE OF 48 SMALL TINS**

SKU: 10141

CASE CODE: 10852397006083



**CASE OF 24 LARGE TINS**

SKU: 10135

CASE CODE: 10852397006021

**Kashmir Station Curry Spice Blend** balances the best of Middle-Eastern, Asian, and Indian flavors, just like the Kashmir region bordering Pakistan, India, and China. Aromas of turmeric, cardamom, and cloves convert pork, beef, lamb and chicken into an exotic flavor tour for your taste buds. This blend also makes a wonderful sauce and base for curried pumpkin soup -- Simply mix with canned unsweetened coconut

DELICIOUS ON:





# OLD NO. 1 UNIVERSAL BBQ RUB



Certified



Gluten-Free

**Old No. 1 Universal BBQ Rub** enhances any BBQ dish by pairing a hint of anise with the seductive warmth of smoked paprika. Perfect for pork, BBQ chicken, homemade BBQ sauce, deviled eggs, and roasted butternut squash. Our very first blend, Old No. 1 is where it all began with our famous pulled pork recipe, hence her name.

DELICIOUS ON:



**LARGE TIN**  
**Net Weight:** 4 oz (113g)  
**Dimensions:**  
 3.25" D x 2.25" H  
**SKU:** 10122  
**UPC:** 852397006017



**SMALL TIN**  
**Net Weight:** 1 oz (28g)  
**Dimensions:**  
 2.75" D x 1" H  
**SKU:** 10128  
**UPC:** 852397006079



**SAVE 10% WHEN YOU BUY A FULL CASE OF OLD NO. 1**



**CASE OF 48 SMALL TINS**  
**SKU:** 10140  
**CASE CODE:** 10852397006076



**CASE OF 24 LARGE TINS**  
**SKU:** 10134  
**CASE CODE:** 10852397006017

# RIVER OF NO RETURN FISH & SEAFOOD RUB

## LARGE TIN

Net Weight: 4 oz (113g)

Dimensions:

3.25" D x 2.25" H

SKU: 10126

UPC: 852397006055



## SMALL TIN

Net Weight: 1 oz (28g)

Dimensions:

2.75" D x 1" H

SKU: 10132

UPC: 852397006116



**SAVE 10% WHEN YOU BUY A FULL CASE OF RIVER OF NO RETURN**



**CASE OF 48 SMALL TINS**

SKU: 10144

CASE CODE: 10852397006113



**CASE OF 24 LARGE TINS**

SKU: 10138

CASE CODE: 10852397006052

**River of No Return Fish & Seafood Rub** adds a smoky, fresh sweetness to salmon, steelhead, trout, and shellfish with alderwood smoked salt, brown sugar, marjoram, and a touch of citrusy sumac. Delicious on grilled shrimp and grilled lobster tail! River of No Return is named after the beautiful Salmon River in our home state of Idaho.

DELICIOUS ON:





# THREE KINGS SMOKY+SPICY+SWEET RUB



Meet the Three Kings: Smoky, Spicy & Sweet! **Three Kings** is a blend of hickory smoke, habanero pepper, and organic maple sugar, combining for a perfect balance of flavor -- great on any meat. Adds a little kick to scrambled eggs, pork, chicken, ahi tuna, red potato salad, or to grilled fruit like peaches, mangoes, and pineapple. Like spicy mayo? Make it with Three Kings instead of Sriracha for a more complex kick.



**LARGE TIN**  
**Net Weight:** 4 oz (113g)  
**Dimensions:**  
 3.25" D x 2.25" H  
**SKU:** 10121  
**UPC:** 852397006000



**SMALL TIN**  
**Net Weight:** 1 oz (28g)  
**Dimensions:**  
 2.75" D x 1" H  
**SKU:** 10127  
**UPC:** 852397006062



**SAVE 10% WHEN YOU BUY A FULL CASE OF THREE KINGS**



**CASE OF 48 SMALL TINS**  
**SKU:** 10139  
**CASE CODE:** 10852397006069



**CASE OF 24 LARGE TINS**  
**SKU:** 10133  
**CASE CODE:** 10852397006007







## THE STARTER PACK: IDEAL FOR YOUR FIRST ORDER

*You might be thinking,  
“This all looks great, but if I want  
to try them out, I have to decide  
which spices to get, and in which  
quantities.”*

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### OUR STARTER PACK MAKES IT EASY

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#### You'll Get:

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**12 LARGE TINS**

Net Weight: 4 oz (113g)

Dimensions:

3.25" D x 2.25" H

2 of each flavor

**18 SMALL TINS**

Net Weight: 1 oz (28g)

Dimensions:

2.75" D x 1" H

3 of each flavor

**30 MINI RECIPES**

Perfect to give with each sale

Dimensions:

3.5" L x 2" H

5 recipes for each flavor

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**QUALIFIES FOR 10% CASE DISCOUNT**

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**PLUS FREE SHIPPING ON THIS PACK  
FOR NEW CUSTOMERS!**

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# GIFT SETS

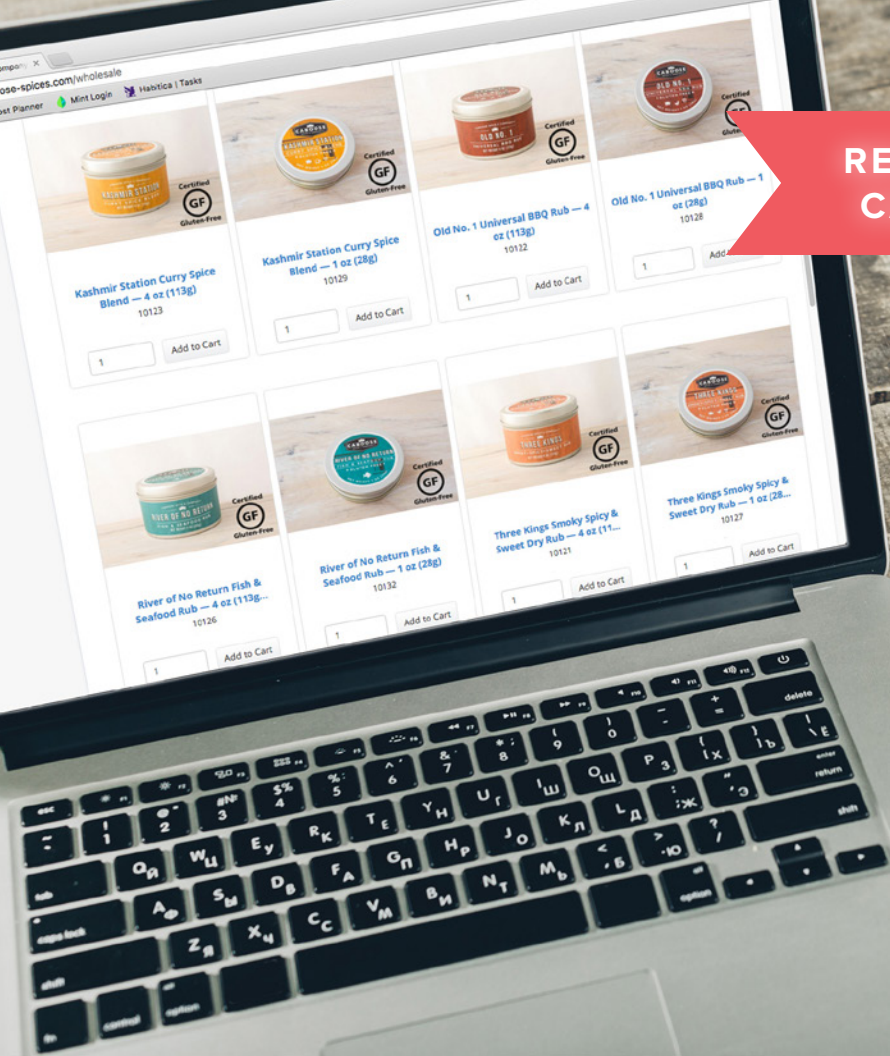
We offer many different ways to gift our products! Our creative packaging, thoughtful recipe booklets, and free gift tags make it easy for your customers to pick out a perfect gift for their favorite foodie.

Our lineup is always expanding, so check out our latest line sheet and our website for the latest seasonal gifts, or email us at [wholesale@caboose-spices.com](mailto:wholesale@caboose-spices.com) for a current list.









REQUEST YOUR ACCOUNT TODAY AT  
[CABOOSE-SPICES.COM/WHOLESALE](https://caboose-spices.com/wholesale)





# FLEXIBLE ORDERING THAT WORKS FOR YOU

## IT'S EASY TO ORDER FROM US!

We want to make ordering easy and convenient for you. We know each business works a little differently -- so whether you prefer to use our easy online ordering portal, your Etsy Wholesale account, or if you'd like to email us your purchase order -- it's up to you!



### ONE-CLICK ORDERING WITH OUR CONVENIENT WHOLESALE WEBSITE

We offer a handy dandy wholesale website where you can order, track and pay for your items. Easily re-order from past orders and more! Simply go to [caboose-spices.com/wholesale](https://caboose-spices.com/wholesale) and request your wholesale account. We'll get back to you within 24 hours with your private login information.



### ETSY WHOLESALE

If you use and love Etsy Wholesale for your ordering needs, you can find our linesheet and products at

[caboose-spices.com/etsywholesale](https://caboose-spices.com/etsywholesale).



### EMAIL US YOUR PURCHASE ORDER

And if you prefer to email a purchase order, that's fine too! Simply email your purchase order to [wholesale@caboose-spices.com](mailto:wholesale@caboose-spices.com), and we'll take care of you.

**First Order Minimum**  
\$ 100.00

**Re-order Minimum**  
\$ 75.00

**Free Shipping**  
on orders of \$200 or more

**SAVE AN EXTRA 10% ON FULL CASES OF SINGLE FLAVORS!**

# PRODUCT DEMONSTRATIONS & PROMOTIONS

## Let's Get Cookin'

We feel that there's no better way to sell our products than to conduct in-store demonstrations of our seasonings on real recipes. We'll help you conduct a demonstration, or we can even travel to your store\* to demo our products in person. Contact us for more information.

*\*in-person demos available within 100-mile radius of Middleton, ID; subject to approval based on our current demo schedule.*



*Greg cooks up delicious recipes with our seasonings at our local Williams-Sonoma Artisans' Market*



# RECIPES, SALES SHEETS, AND DISPLAY IDEAS



## Sales Resources for your Team

When you place a wholesale order, we'll include a selection of recipes and sales sheets at no charge. Sales sheets tell a bit about us and help your team to get to know our blends.

Recipe cards can be given away with purchase as an extra bonus for your customers, or use them to get to know our spices in your kitchen.

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Re-order Minimum  
\$ 75.00

Free Shipping  
on orders of \$200 or more

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# PRODUCT PACKAGING DETAIL

## UPC Codes, Best By Dates, and Nutrition Facts Panels

Each of our tins comes ready for sale and display with a **GS1 UPC Code**. This code is located on the bottom label of our small tins, and on the rear display panel of our large tins.

“**Best flavor by**” **dates** are stamped on the bottom of each tin, along with a lot number.

The rear display panel on our large tins also contains an abbreviated **nutrition facts panel**. Both our large tins and small tins have a **full ingredients list**.

**All tins are securely sealed with a clear tamper-proof shrink band.**





# TERMS & HOW TO ORDER



## TERMS

**First Order Minimum**  
\$ 100.00

**Re-order Minimum**  
\$ 75.00

**\*SAVE AN EXTRA 10% ON FULL CASES  
OF SINGLE FLAVORS!**

**Shipping Cost/Carriage Paid Level**  
Free Shipping/Carriage paid on orders of  
\$200 or more.

If your order total is under our free shipping level of \$200, we will make every effort to get the best shipping rate possible and pass it along to you. :)

**Shipping Method**  
We generally ship in-stock items via  
USPS Priority Mail or FedEx.

**Lead Time**  
3-5 business days

**Payment Methods**  
Credit Cards, PayPal. Terms extended  
on a case-by-case basis after first order.  
Contact us for a credit application.

**Payment Terms**  
First orders and any orders under \$100  
must prepay with a credit card.  
A minimum opening order of \$100 and  
a reorder of \$75 are required. A \$10.00  
surcharge will be applied to orders under

the minimum.

Returned checks are subject to a \$25  
fee. A delinquent charge of 1.5% per  
month will be assessed on all accounts  
over 30 days past due. Prices subject to  
change without notice.

## HOW TO ORDER

**Request your wholesale account.** Visit  
our website at

[caboose-spices.com/wholesale](http://caboose-spices.com/wholesale)

And request your wholesale account.  
We will respond within 24 hours.. You  
will receive your login information and a  
welcome packet.

**Easy ordering online.** No more phone  
orders, faxes, or emailed forms! Log in to  
our wholesale ordering portal and easily  
order any of our products.

You'll receive invoices automatically, you  
can easily check order status, and enjoy  
one-click re-orders.

Access the wholesale ordering portal at:

[www.caboose-spices.com/wsportal](http://www.caboose-spices.com/wsportal)

## QUESTIONS?

Contact us anytime at

[wholesale@caboose-spices.com](mailto:wholesale@caboose-spices.com)

and we will get back to you ASAP! :)

THANKS FOR BROWSING!



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