

MEET SAM

# OUR STORY

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It all REALLY started in Mrs. Schroeder's 5th grade class back in 1995 in the small town of Goose Creek, South Carolina. During their science section, she showed her students how melted sugar transforms into lollipops using an electric hot plate. That was it for Sam! In those moments, her passion for experimenting with sugar at home was born.

Fast forward to the summer of 2017 when Sam's mom encouraged her for the millionth time to jar and sell her amaaaazing caramel sauce. She thought to herself, who buys craft caramel? That week she visited her local Lowe's Grocery and saw a caramel sauce that was crafted very close to home...in NC. In that moment, she decided, "If they can do it, so can I!"



Sweet Potato, Cinnamon Sugar Pecan Brittle and Sweet Cream Caramel Sauce

# Our Story Cont.

Since we launched our signature Sweet Cream Caramel sauce in 2017, our menu has grown to include plant based caramel sauce recipes, chocolate sauce, and artisan nut brittles. Our business has evolved too! From a single stall at our local farmers market to shipping nationwide to food service and retail partners, our treats are bringing smiles to faces across the country.

In 2021 we chose to focus on our own sustainable and regenerative practices beyond our packaging choices. Our butter, cream, sugar, salt, coconut milk, pineapples, bananas and cinnamon are all non-GMO organic. As of May 1st our pecans, cashews, and walnuts will all be sourced from non-GMO organic farms with sustainability practices. This means our dessert sauce and artisan brittle menu will be 100% non-GMO organic.