

# GARDEN INFUZIONS

*Handcrafted Infused Olive Oil Blends*

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COMPANY FACT SHEET • March 2026

## AT A GLANCE

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<b>Company Name</b>	Garden Infuzions
<b>Founded</b>	2024 — Berks County, Pennsylvania
<b>Public Debut</b>	Vendor Shows, Early 2025
<b>Farmer's Market</b>	Fairgrounds Farmer's Market, Reading, PA — August 2025
<b>Headquarters</b>	Berks County, Pennsylvania
<b>Business Type</b>	Specialty culinary brand — handcrafted artisan food products
<b>Products</b>	200+ unique infused olive oil blends
<b>Original Recipes</b>	More than 95% of all blends are original formulations
<b>Price Range</b>	\$7 – \$30 per bottle
<b>Availability</b>	Online shop (gardeninfuzions.com) ships nationwide
<b>Shipping</b>	Nationwide shipping began January 2026
<b>Retail Presence</b>	Select local consignment retailers; craft shows across the region
<b>Market Hours</b>	Thursday – Saturday
<b>Website</b>	<a href="https://gardeninfuzions.com">gardeninfuzions.com</a>
<b>Media Contact</b>	<a href="mailto:press@gardeninfuzions.com">press@gardeninfuzions.com</a> • 610-781-6204

## WHAT MAKES US DIFFERENT

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**Real ingredients. Always.** Every Garden Infuzions blend is made exclusively with real herbs and spices. No artificial flavorings. No extracts. No shortcuts. What you taste is exactly what went in.

- **200+ Original Blends:** From Philly Cheesesteak to Morocco Blend to Holiday Harvest — most are completely original recipes developed in-house.
- **Handcrafted in Small Batches:** Every bottle is made by hand, not mass-produced. Quality and consistency are built into the process from the start.
- **Two-Person Quality Process:** Tom (“The Herb Nerd”) develops every recipe. Kim (“The Palate”) approves every blend before it’s bottled. Nothing ships without passing both.
- **Versatile by Design:** These oils are built for real kitchens — marinades, grilling, baking, salad dressings, bread dipping, and gourmet entertaining.

## THE FOUNDERS

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**Tom Chilton — “The Herb Nerd”:** Tom is the creative engine behind every Garden Infuzions blend. A self-taught culinary experimenter, he researches ingredients, tests combinations, and develops every new infusion from scratch. His first creation — Philly Cheesesteak Infused Olive Oil — became the founding concept of the entire brand.

**Kim Chilton — “The Palate”:** Kim is the quality gatekeeper for every blend. Her instinct for balance and flavor ensures that only the very best oils make it into a bottle. Her excitement during a visit to a specialty olive oil tasting shop was the spark that started Garden Infuzions.

## THE ORIGIN STORY

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Tom and Kim began their journey with a freeze-dried candy business, selling at craft shows and local shops. Everything changed after a visit to a specialty olive oil and balsamic tasting shop, where Kim’s enthusiasm sparked a new direction.

Inspired, Tom dove into researching herbs, spices, and infusion techniques. His first experiment became the brand’s signature creation: Philly Cheesesteak Infused Olive Oil.

From that one idea, Garden Infuzions has grown to over 200 original blends, now shipping to kitchens across the United States — with plenty more still to come.

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FOUNDER BIOS • March 2026

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## TOM CHILTON — Co-Founder & Head of Product Development

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### ***“The Herb Nerd”***

Tom Chilton is the kind of person who can't leave well enough alone — and Garden Infuzions exists because of it. A Pennsylvania native, Tom isn't a cook by nature — he's an experimenter.

He's driven by one thing: figuring out how ingredients work and how flavors come together. It usually starts with a single idea. From there, he builds a recipe from scratch, tests it, refines it, and keeps pushing until it's dialed in specifically for infusion.

He has no formal culinary degree. What he has instead is something harder to teach: an instinct for flavor pairing and an obsessive drive to make every blend work exactly the way it should.

Before Garden Infuzions, Tom and his wife Kim ran a freeze-dried candy business, selling at craft shows and local markets across the region. They were good at it. But when a visit to a specialty olive oil and balsamic tasting shop sparked a new idea, Tom did what he always does — he dove in headfirst. He began researching olive oils, studying herbs and spices, and teaching himself the craft of culinary infusion from the ground up.

His first creation wasn't a safe one. It wasn't a classic herb blend or a simple garlic infusion. It was a Philly Cheesesteak — one of the most iconic, specific, beloved regional flavors in American food culture — captured in a bottle of olive oil.

It worked. Not just as a novelty, but as a genuinely useful, genuinely delicious cooking oil. Tom brought it to Kim — “The Palate” — and she gave it her approval. Garden Infuzions had its first product. And more importantly, it had its philosophy: bold ideas, real ingredients, nothing artificial, ever.

Today, Tom has developed more than 200 unique infused olive oil blends, which are completely original formulations. Every herb is real. Every spice is real. Artificial flavorings have never had a place in his kitchen, and they never will.

Tom is available for media interviews, product demonstrations, and culinary conversations.

*“I'm not a chef. I'm just someone who genuinely loves flavor and isn't willing to settle for anything less than exactly right.”*

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## KIM CHILTON — Co-Founder & Quality Director

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### ***“The Palate”***

If Tom is the creative force behind Garden Infuzions, Kim Chilton is the reason every bottle that leaves the kitchen is worth opening. A Pennsylvania native with a lifelong passion for food and

flavor, Kim serves as the quality gatekeeper for every blend in the collection — and nothing gets bottled without her approval.

Kim's role sounds simple: taste everything, approve only the best. In practice, it requires a refined palate, an honest instinct, and the confidence to send a blend back to the drawing board when it's not quite there yet. After more than 30 years alongside Tom, she knows his creative process better than anyone — and she knows the difference between a good idea and a great one.

It was also Kim who started it all. Her excitement during a visit to a specialty olive oil tasting shop was the moment that changed the direction of their lives. She didn't just inspire the idea — she became the standard it must meet.

*"Every bottle must earn its place. If I wouldn't reach for it in my own kitchen, it doesn't go out the door."*

## **TOM & KIM CHILTON — Together**

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Tom and Kim have been partners in life and in business for more than 30 years. Pennsylvania born and raised, they built Garden Infuzions the same way they've built everything — together, from scratch, with no outside backing and no shortcuts. They are self-taught entrepreneurs who learned by doing, adjusted when things didn't work, and kept going when they did.

What began as a side experiment after years in the craft show world has grown into a nationally shipping culinary brand with 200+ original products. The story of Garden Infuzions is ultimately their story: two people who love food, love flavor, and love making something they're genuinely proud of.

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BRAND STORY • March 2026

## It Started with a Taste.

Nobody plans to start an olive oil company. Tom and Kim Chilton certainly didn't. They were Pennsylvania born and raised, self-taught entrepreneurs with a successful freeze-dried candy business, a loyal following at craft shows, and absolutely no reason to change direction.

Then came the tasting shop.

During a visit to a specialty olive oil and balsamic shop, something shifted. Kim moved from bottle to bottle, tasting, delighting, asking questions. Tom watched her light up and started asking questions of his own — not just about the oils on the shelf, but about what was possible. What combinations haven't been tried yet? What flavors were missing? What would he make if he started from scratch?

He went home and got to work.

*"What flavors were missing? What would I make if I started from scratch?"*

## Chapter One — The Experiment That Started Everything

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Tom is not a trained chef. He's something arguably more useful: a deeply curious person who loves food, respects ingredients, and refuses to settle for "good enough." He began reading everything he could find about olive oil — how it's pressed, how it carries flavor, how herbs and spices behave differently when introduced to oil versus heat versus time.

His first experiment wasn't a safe one. It was a Philly Cheesesteak — one of the most iconic, specific, beloved regional flavors in American food culture — captured in a bottle of olive oil.

It worked. Not just as a novelty, but as a genuinely useful, genuinely delicious cooking oil. Tom brought it to Kim — "The Palate" — and she gave it her approval. Garden Infuzioni had its first product. And more importantly, it had its philosophy: bold ideas, real ingredients, nothing artificial, ever.

## Chapter Two — Building the Collection

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One blend became ten. Ten became fifty. Fifty became more than two hundred.

Tom approached each new creation the way he approached the first — with curiosity and without shortcuts. He drew inspiration from global cuisines, from comfort food memories, from the herb garden and the spice rack and the question "what if?" Blends like the Morocco Blend and Holiday Harvest emerged alongside dozens of herb-forward and internationally inspired varieties, each one developed from scratch and evaluated with the same rigor as the original.

The process has never changed. Tom develops. Kim evaluates. If it doesn't meet her standard, it goes back. If it does, it earns a place in the collection. More than 95% of Garden Infuzions' 200+ blends are completely original formulations.

Every oil is made with real herbs and real spices. No artificial flavorings. No extracts. No exceptions. This isn't a marketing position — it's a commitment. When you pick up a bottle of Garden Infuzions, every ingredient on that label is something you recognize, something you trust, and something that belongs in your kitchen.

*"More than 95% of our blends exist nowhere else. We didn't set out to build a catalog — we set out to build something worth reaching for."*

## **Chapter Three — From Vendor Shows to the Farmer's Market**

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Garden Infuzions began selling at local vendor shows in early 2025, building a following one taste at a time. That summer, the brand opened a permanent stand at the Fairgrounds Farmer's Market in Reading, Pennsylvania — a bustling destination market home to more than 60 merchants — where customers quickly became regulars, and regulars became loyal fans. Word spread through craft shows and select regional retailers, and the brand that had started as a kitchen experiment was becoming something real.

## **Chapter Four — Going National**

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In January 2026, Garden Infuzions began shipping its full collection nationwide. For the first time, the oils that had been discovered at vendor shows and a farmer's market stand in Pennsylvania were available to anyone, anywhere in the United States. This press release marks the brand's formal media announcement of that national availability.

Nothing about the product changed. The oils are still handcrafted in small batches. The ingredients are still real. Tom is still developing new blends. Kim is still approving them. The only difference is the scale of the kitchen they're reaching.

Garden Infuzions is not a big company chasing volume. It is two people who care deeply about what they make, who built something from nothing, and who believe that the best thing they can put in a bottle is exactly what they say it is: real herbs, real spices, real flavor.

*"We're not trying to be everything to everyone. We're trying to make the best infused olive oil you've ever tasted. That's it."*

## **About Garden Infuzions**

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Garden Infuzions is a specialty culinary brand based in Berks County, Pennsylvania, producing handcrafted infused olive oil blends made exclusively with real herbs and spices. Founded by Tom and Kim Chilton, the brand offers more than 200 original formulations — priced from \$7 to \$30 — designed for marinades, cooking, baking, salad dressings, bread dipping, and gourmet entertaining. Garden Infuzions products are available online and ship nationwide.

**[gardeninfuzions.com](https://gardeninfuzions.com)**

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MEDIA CONTACT & BOOKING • March 2026

Tom and Kim Chilton are available for interviews, product features, and tasting demonstrations. They are real people with a genuine story — approachable, articulate, and deeply passionate about what they've built.

## PRIMARY MEDIA CONTACT

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<b>Name</b>	Tom Chilton — Founder, Garden Infuzioni
<b>Title</b>	Co-Founder & Head of Product Development
<b>Email</b>	press@gardeninfuzioni.com
<b>Phone</b>	610-781-6204
<b>Website</b>	gardeninfuzioni.com
<b>Location</b>	Berks County, Pennsylvania
<b>Farmer's Market</b>	Fairgrounds Farmer's Market, Reading, PA — 2934 N 5th Street Hwy
<b>Market Hours</b>	Thursday – Saturday
<b>Response Time</b>	Tom personally responds to all media inquiries within 24 hours

## WHAT WE'RE AVAILABLE FOR

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### Media & Press

- Print, digital, and broadcast interviews
- Podcast guest appearances
- Food and lifestyle feature stories
- Small business and entrepreneurship profiles
- Wellness and functional food coverage
- Product reviews and taste-test features

### Retail & Events

- Tasting demonstrations and pop-up events

- Farmers market and craft show appearances
- Corporate gifting and bulk orders
- Gourmet food show and expo participation

## SUGGESTED STORY ANGLES FOR MEDIA

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*The following angles represent the most compelling entry points into the Garden Infuzions story:*

**From Candy to Olive Oil:** A Pennsylvania couple pivots from freeze-dried candy to a nationally shipping culinary brand — after a single visit to a tasting shop. A classic American small business origin story.

**The Philly Cheesesteak in a Bottle:** The bold, unexpected product that started it all — and the philosophy behind it. Made with nothing but real ingredients, it works.

**200+ Original Recipes. Two People.:** How Tom and Kim Chilton built one of the most original infused olive oil collections in the country from their home-based certified kitchen in Pennsylvania.

**Functional Food Meets Gourmet Flavor:** Garden Infuzions' Wellness line bridges culinary oil and functional ingredients - with hemp versions, day/evening formulations, and blends targeting inflammation, immunity, sleep, and more.

**The Perfect 5.0:** 24 Google reviews. Every single one has a perfect 5 stars. What does it take to build that kind of loyalty from a farmer's market table?

**A Pennsylvania Story:** Pennsylvania born and raised, Tom and Kim built Garden Infuzions without outside investors, formal culinary training, or a background in food manufacturing. Just curiosity, hard work, and an obsession with getting the flavor exactly right.

## MEDIA SAMPLE REQUEST POLICY

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Garden Infuzions welcomes sample requests from working journalists, food writers, editors, bloggers, podcast hosts, and retail buyers. We are happy to provide complimentary product samples to support genuine editorial coverage, product reviews, and retail evaluation.

**To qualify for a complimentary sample, requestors should be able to provide:**

- Name, title, and the publication, outlet, platform, or organization you represent
- A brief description of the story, review, feature, or purpose you are working on
- A link to your publication, website, social platform, or recent published work

Sample requests are reviewed individually and fulfilled at Garden Infuzions' discretion. Tom personally reviews every request and responds within 24 hours. Samples are not available for public requests.

To submit a sample request, contact Tom Chilton directly:

**press@gardeninfuzions.com**  
**610-781-6204**

*Please use subject line: "Media Sample Request — [Your Name / Publication]"*

## QUICK FACTS FOR JOURNALISTS

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<b>Founded</b>	2024, Berks County, Pennsylvania
<b>Public Debut</b>	Vendor Shows, Early 2025
<b>Farmer's Market</b>	Fairgrounds Farmer's Market, Reading, PA — August 2025
<b>Ships Nationwide</b>	January 2026
<b>Products</b>	200+ handcrafted infused olive oil blends
<b>Original Recipes</b>	More than 95% are completely original formulations
<b>Ingredients</b>	Real herbs and spices only — no artificial flavorings, ever
<b>Price Range</b>	\$7 – \$30 per bottle
<b>Market Hours</b>	Thursday – Saturday
<b>Google Rating</b>	5.0 stars • 24 reviews • perfect score
<b>Founders</b>	Tom Chilton ("The Herb Nerd") & Kim Chilton ("The Palate")