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Well-Seasoned: Davis-Hawn Lumber Celebrates 90 Years of Service

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June 20th marks **Davis-Hawn Lumber Co.'s** 90th anniversary. Steeped in Dallas' history, Davis-Hawn is a story of perseverance, dependability and commitment. It was 1923 when Wirt Davis, long-time chairman of Republic Bank, built the lumberyard on his family's farmland along Beckley Road in rapidly growing Oak Cliff. Warren G. Harding was U.S. President, Babe Ruth christened Yankee Stadium with its first home run, and it would be another four years before the founding of Dallas Methodist Hospital and Love Field's opening as a municipal airport.

The horse-drawn wagons, drafting tables, and belt-driven saws have been replaced by cutting edge logistics, CAD and CNC routers and moulders, but the Company's core values of integrity, quality, good value and great people live on. Native Dallasite and recovering lawyer, Dave Reichert, bought the company from the Davis family in 1999 and continues to build upon its traditions of craftsmanship and character.

Today, Davis-Hawn combines the best of both worlds – as a locally-owned independent business with personalized customer service, and as a proud member of the nation's premier lumber buying group (LMC), with billion dollar buying power and competitive prices. Combined with its on-site architectural millwork shop and community hardware store, Davis-Hawn is unique in its ability to serve custom builders, remodelers and preservationists well with broad product offerings and expertise.

In Texas, a true celebration calls for some wonderful slow-smoked BBQ, and that's another tradition Davis-Hawn strives to uphold. So on the anniversary date, Reichert plans to offer up his award-winning brisket (having won Oak Cliff's Blues, Bandits, & BBQ contest this past fall). Come join us at the "Yard" this Thursday 11:30 to 1:00, helping us to celebrate a great business and great BBQ – both well-seasoned!