

Sal & Judy's Products LLC of Lacombe, LA attends 3RD Annual Welcoming Arms Festival for staff and family members of the Naval Medical Center in San Diego and Naval Hospital Camp Pendleton

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May 15th, 2007 - Sal & Judy's Products LLC located in Lacombe, LA participated in the 3rd Annual Welcoming Arms Festival held annually at the Naval Medical Center, a place where soldiers returning from Iraq and Afghanistan go to receive artificial limbs. The event was held on May 12th from 11 am – 4 pm at the Naval Medical Center recreation area in San Diego, CA.

This annual festival celebrates the return of medical personnel and their families who were deployed overseas. Sal & Judy's Products was honored to donate pasta sauce and olive salad to feed the 3,000 plus in attendance. Sol Grishman, Chief Sales and Marketing Officer and Myrna Carroll of Sal & Judy's Products, LLC were contacted by the Moral, Welfare and Recreation Division of the Naval Medical Center in San Diego, CA, to attend this event to help facilitate the effort to feed the participants.

"We were delighted to have the opportunity to say 'Thank You' to our men and women in service and to try to give a little something back." said Sol Grishman, Chief Sales & Marketing Officer of Sal & Judy's Products, "It's the least we can do for their tremendous efforts and sacrifices on our behalf".

In the picture are Myrna Carroll and Sol Grishman of Sal & Judy's Products, Chefs Urs and Catherine Emmenegger, and volunteers from the San Diego Area.

About ten years ago, the demand for Sal & Judy's in-house pasta sauces and salad dressings grew so large that Chef Sal decided to share his kitchen with his customers by creating a line of Sal & Judy's Products. Upon its inception, the line included only two products: Italian dressing and original tomato sauce. Chef Sal began preparing the sauce and dressing in the back of the restaurant, before moving to a larger distribution facility nine years ago. Since then, the line has grown to include 19 total products, from the original tomato sauce to marinades, olive oil ,olive salad and barbeque sauces. The philosophy behind the process at Sal & Judy's Products and the Impastato family is maintaining the quality of the product by making everything from scratch, using the freshest ingredients. The process that goes into making the Sal & Judy's product line mimics the process Chef Sal goes through in the kitchen each day – ingredients are chopped by hand, meticulously sautéed, mixed with freshly imported produce or herbs grown on-sight.

The difference between the Sal & Judy's pasta sauce and other competitors is the integrity of the product that is in the jar. The Sal & Judy's tomato sauce that can be found in the restaurant or in your local grocer is the same recipe that can be found in Chef Sal's mother's kitchen in Sicily. The Impastato family cites three main reasons for doing everything here: they can guarantee the best ingredients, they have the expertise to scrutinize these ingredients and they can fully regulate the cooking process. Any seasoned chef will tell you that when making a pasta sauce from scratch, the process must be seriously monitored to ensure the finest outcome.

To meet the growing demand for Sal & Judy's products, the Impastato family is expanding their "kitchen." The new facility, which is scheduled to open in Summer 2007, will allow larger -scale production of the Sal & Judy's product line, but with specialty machinery that allows for the hands-on process to be carried out in a more efficient manner. With this new facility, the Sal & Judy's Products' goal of delivering superior quality products to your kitchen will not be forgotten, but rather will be met in a manner better suited to meet the high demand for a taste of Chef Sal's kitchen.

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