



The Scrumptious Pantry

FOR IMMEDIATE RELEASE

Real Food From Real People at heart of The Scrumptious Pantry

Rye, NY (06/17/2010) – The Scrumptious Pantry is a new line of packaged food products that focuses on estate-grown foods, which express their terroir: the particular growing conditions, the culture and traditions. All of The Scrumptious Pantry’s food items are lovingly produced by small family farms, respecting local traditions and tastes, and harvesting only their best crop. In the kitchen traditional artisan techniques are followed to create culinary treasures that do not include any additives, fillers or preservatives – only estate-grown ingredients, passion and the belief that food is nourishment for body and soul. The farmers are so proud of their foods, they even smile of the front labels.

“We enjoy farming great food, and we want to share this joy at the consumers’ dinner tables”, explains Lee Greene (35), Owner of The Scrumptious Pantry. “Nothing is more important than sharing a meal and stories with your family and friends. That is why our product line focuses on foods that help to prepare simple, tasty and healthy dishes.” Items such as the Herbed All-purpose Salt are pantry items that add complex levels of flavors with nothing but a dash. Greene recommends the succulent Sun-dried Tomato Spread – containing nothing but all-estate grown sun-dried tomatoes, premium extra virgin olive oil, oregano, garlic and chili peppers – to deepen the flavors in sauces, pasta salads, beans. Although scooping it out of the jar and onto a slice of bread is an indulgence she encourages, “more does not necessarily make it better. These products are so rich in taste, a little will go a long way.”

The product line currently includes 19 items sourced from Italy. A line of US sourced products is in development and will be launched after the 2010 growing season.

About The Scrumptious Pantry

The Scrumptious Pantry is “Real Food from Real People.” All of our food items are made in small batches that come from family farms that embrace the traditional philosophies of farming and the importance of growing crops as safely as possible through natural means. In the kitchen traditional artisan techniques are followed to create culinary treasures that do not include any additives, fillers or preservatives – only estate-grown ingredients, passion and the belief that food is nourishment for the body and soul. Each product proudly displays the farmer whose name it carries to show they stand behind what they grow and make. From our farms to your table we pledge to provide a difference you can taste. Visit www.scrumptiouspantry.com to find a store near you or order online at www.piazzaitalianmarket.com.

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