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## FOR IMMEDIATE RELEASE

## DISH D'LISH<sub>TM</sub> BRINGS SMILES TO GROCERY AISLES

Northwest Grocers Welcome Hit Products From Kathy Casey's Dish D'Lish

**SEATTLE**—(**June 10, 2004**)—The same culinary hotbed that introduced the nation to Starbucks and Sur La Table is showcasing another breakout success: Dish D'Lish, from John and Kathy Casey. Set amid the fish-flinging vendors of Pike Place Market, Dish D'Lish has been buzzing ever since its October 2002 opening. After months of market testing, new *Dish D'Velopments* have prompted the company to announce today the extension of its line to specialty food products for grocery stores.

Already loved for its Market-based gourmet *food t'go-go*, party packages and gift baskets, the specialty food products of Dish D'Lish take the tasty show on the road (a few are also coming aboard select Holland America Line cruises). Working with distributor J.C. Wright Fine Foods, Dish D'Lish products have already found a home at Portland, Ore. and Seattle area Quality Food Centers (QFC) and interest is streaming in from independent grocers and specialty food stores.

"We're thrilled to make the new Dish D'Lish specialty food product line available at the grocery level," Kathy Casey said. "The line easily and conveniently makes the food and beverages people love even more delicious, and it's great to bring these products a lot closer to home."

The grocer-stocked line instantly livens up appetizers and cocktails, zeroing in on a largely untapped market. It includes 19 products in six *D'Lishious* categories ranging from \$6.99 to \$9.99:

- <u>Chutneys</u> Harvest Apple Cranberry Sour Cherry Ginger Blueberry Lavender
- Spreads
  Goat Cheese & Chive
  Blue Cheese & Toasted Hazelnut
  Firecracker Wasabi
  Artichoke Roasted Pepper & Olive
- <u>Bread Dippers</u> Artichoke & Garlic Mediterranean Feta
- <u>Seasonings</u> French Seasoning Salt Star Anise Seasoning Rub

- Sauces & Dressing
   Cranberry Vinaigrette Dressing
   Sake Teriyaki Sauce
   SASS (Spicy and Sweet Sour) Sauce
   Sweet Onion & Rosemary Sauce
  - Cocktailor<sup>TM</sup>
    Now the newest splash on select Holland America Line cruises:

    Classic Cosmo Cocktailor<sup>TM</sup>
    Sapphire Mojito Cocktailor<sup>TM</sup>
    Lemon & Lime Sour Cocktailor<sup>TM</sup>
    Red Sangria Mix Cockatilor<sup>TM</sup>
    (coming soon: Low Carb Cosmo and Margarita Cocktailor TM)

Kathy Casey is a celebrated chef, TV personality, consultant, cookbook author and Seattle Times food columnist. In addition to co-founding Dish D'Lish with her husband, John, she owns and operates Kathy Casey Food Studios and promotes the state's specialty agriculture as the chef-spokesperson for *From the Heart of Washington*. Learn more at http://www.kathycasey.com. For product samples and high resolution images, please call (206) 784-7840 or TWPR at (206) 838-8977. For grocery inquiries, contact J.C. Wright Fine Foods at (253) 395-8799.

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**MEDIA ALERT:** Please plan to attend the official Dish D'Lish new product unveiling on Thursday, June 24, 4 to 7:30 p.m. at Kathy Casey Food Studios, 5130 Ballard Ave., NW. RSVP to (206) 784-7840 ext. 119.