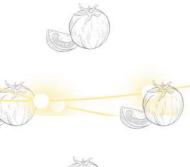
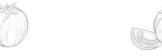


THE DELGROSSO FAMILY OF COMPANIES MONTHLY NEWSLETTER









CELEBRATING OVER FIVE DECADES OF FRIENDSHIP!

NFL Hall of Fame
Legend Franco
Harris pictured with
Fred DelGrosso in
Left Photo and Joe
DelGrosso, President
& CEO of DelGrosso
Foods Inc. shown
in Right Photo.







If you can't find the
FRANCO HARRIS
Immaculate Marinara
at a grocery store near
you, you can have it
shipped right to
your door from
Super Bakery!

https://shopsuperbakery.com/

DelGrosso Dinners To Go!

Tuesday Meals: Pre-Order is Due By 10 am on Thursday BEFORE the Meal Thursday Meals: Pre-Order is Due By 10 am on Monday BEFORE the Meal

Orders of 20 or more for LUNCH ONLY can request Delivery Service to your location (Tyrone, Tipton, and Bellwood Only). These orders must be completed via the Park Office. Meals will be delivered between 11 am - 12 pm. A specific delivery time cannot be promised.

Pre-Order with Credit Card Online at www.DG2GoFood.com or by Calling the Park Office at (814) 684-3538 ext. 0. Visa, Mastercard, & Discover accepted. Office Hours: Mon-Fri, 8:30 am - 4:30 pm. Please remember to double-check your date and time of order.

Lunch Pick Up: 11:30 am - 1:00 pm • Dinner Pick Up: 4:30 pm - 6:00 pm
Pick Up Location: Main Parking Lot, Water Side

DECEMBER 2022 MENU

Thurs 1st Boneless Chicken Breast Stuffed w/ Spinach and Asiago Cheese w/ Side of Seashells in a Creamy Tomato Basil Sauce (Roll & Butter)......\$12.00

Tues 6th Homemade Lasagna w/ 2 DelGrosso Meatballs Featuring DelGrosso Meat Flavored Sauce w/ Salad (Roll & Butter)......\$12.00

Christmas Special: Friday, Dec. 23rd (See Special Menu for Details)

No Walkups Allowed. Menu Listing is Subject to Change.

ORDER YOUR REMAINING DG2GO DECEMBER MEALS NOW!



Pre-Order with Credit Card Online at www.DG2GoFood.com click on "Specials" Or Pre-Order by Calling the Park Office at (814) 684-3538 ext.0. Office Hours: Mon-Fri, 8:30 am – 4:30 pm. All Pre-Orders Must Be Placed and Pre-Paid Online or By Phone.

Pre-Order Deadline: Friday, Dec. 16, 2022 at 10 am or thru sellout (whichever comes first)



×

Menu Menu





Fresh Made Traditional Lasagna with Ground Beef

Each pan is uncut and comes with a 2-quart container of our homemade DelGrosso Hearty Meat Sauce. (Serves approx. 10-12 people) \$42.00 per pan Note: Keep Refrigerated. If you do not cook within 3-4 days of pick up, place in Freezer.

Murf's Famous Potato Salad

(Sold in 2 lb. containers only) \$10.50 per container

Homemade Stuffing

(4 lb. pan serves 10-12 people) \$13.00 per pan Note: Keep Refrigerated. If you do not cook within 3-4 days of pick up, place in Freezer.

Frozen Homemade Three Cheese Ravioli (1.5 lb. bag - approx. 22 ravioli) \$10.00 per bag

Homemade Italian Sausage - Link Style (Sold in 2 lb. servings - approx. 6 links) \$10.00 per order Note: Keep Refrigerated. If you do not cook within 2-3 days of pick up, place in Freezer.

Pick Up On Friday, Dec. 23, 2022 From 11am — 1pm Pick Up Location: Main Parking Lot - Water Side

No day of sale orders or walk ups. Menu listing/details subject to change. ns available thru sellout. Not for commercial establishments; for home-use only.



OUR CORPORATE FAMILY

DELGROSSO FOODS

Chairman of the Board/Treasurer: James DelGrosso

> President/CEO: Joe DelGrosso

Secretary: Bo DelGrosso

COO:

Matt DelGrosso

CFO/Assistant Secretary: Aaron Gray

Chief Sales & Marketing Officer:
Michael DelGrosso

DELGROSSO'S PARK

President/CEO: Carl Crider, Ir.

COO:

Scott Crider

Treasurer:

James DelGrosso

Secretary:

Joe DelGrosso

CFO/Assistant Secretary: Aaron Gray

MARIANNA FOODS

President/CEO:

Bo DelGrosso

Treasurer: James DelGrosso

Secretary:

Joe DelGrosso

CFO/Assistant Secretary: Aaron Gray



AVAILABLE AT PARK OFFICE ONLY! (Mon-Fri, 8:30am-4:30pm for sales)





THE DELGROSSO FAMILY OF COMPANIES WAS HAPPY TO HELP OUT WITH THE FOREVER MEDIA - ALTOONA TURKEY THON 2022.

Turkeys and other needed items for Thanksgiving Dinners were presented to Froggy 98.1 Central PA, WALY 103.9, and Rocky 104.9 - to help the St. Vincent De-Paul Food Pantry.

These donated items were handed out to those in need from our area, so they could enjoy a delicious Thanksgiving meal.



THANKS TO EVERYONE WHO VOTED DELGROSSO'S PARK & LAGUNA SPLASH AS HOMETOWN FAVORITE FOR FAMILY ENTERTAINMENT & MARIANNA'S ITALIAN HOAGIE AS FAVORITE SANDWICH!

Team Members from DelGrosso's Park & Marianna's Fundraisers attended the Altoona Mirror Hometown Favorites Award Ceremony on November 3, 2022!





MARIANNA'S FUNDRAISERS HALLOWEEN COLORING CONTEST WINNER!

Congratulations to 9-year-old Aspen from Duncansville!
Aspen attended Forever Media's Safe Trick or Treat Neighborhood at
the Blair County Convention Center and visited the Marianna's
Fundraisers House.

Marianna's handed out coloring pages for a chance to win a prize pack of six Marianna's Fundraiser Items of the winner's choice.

GRAND RAPIDS INTERNATIONAL WINE, BEER, & FOOD FESTIVAL!

Members of the DelGrosso family and staff served up thousands of meatball martinis to hungry guests at the Grand Rapids International Wine, Beer, & Food Festival in Michigan on November 18 & 19. Grand Rapids is the headquarters of Meijer, one of our key customers, and many of their employees got to enjoy our products at the event for the first time. During the show, local celebrity chef Gina Ferwerda used La Famiglia DelGrosso sauces in her cooking demonstration on the Meijer Stage. Representing the company from L to R: Ian Murray, Alexis Murray, Michael DelGrosso, and Madison Shetrom.



DELGROSSO FOODS ATTENDS PRIVATE LABEL SHOW.

DelGrosso Foods participated in the Private Label Manufacturer's Association (PLMA) Show in Chicago on November 14 and 15. Retailers and potential customers from around the globe attend this annual show to seek out new products and suppliers for products such as food and beverage items including ingredients, health and beauty aids, home goods, and apparel. It provides us with an opportunity to meet with existing customers as well as potential customers face-to-face, which was a welcomed change after a 2-year hiatus due to COVID. The show was sold out with thousands in attendance - our largest private label show yet.

This year, we announced the addition of Alfredo sauce and other cheese-based items, which was met with a lot of enthusiasm. Retort capability in the industry is very limited right now, so many were thrilled to hear we are launching a state-of-the art retort facility. As one customer put it following the show, "I have to say that all the innovation I saw from all the other suppliers was far less exciting than what you had to offer!"

Attending on behalf of DelGrosso Foods from L to R: Joey DelGrosso, Terri (Fubio) Shontz, Gary Shontz, and Michael DelGrosso.



DelGrosso Foods Employee Spotlight!



AWESOME SAUCE EMPLOYEE



LISA PIER

Title: Purchasing & Supply Chain Manager How Long at DGF?: 16 Years Favorite DGF Sauce: Meat Flavored Sauce Favorite Meal You Make with the Sauce: Spaghetti & Ground Beef

What Do You Like Best About Working at DGF?: My Work Family!

You're Awesome Sauce!



Marianna Foods Hoagie Hero!



HR CORNER

Welcome

TO THE TEAM!





Tracy Shoop DGF Cook Room I



Luke Kormanski DGF Lab Tech I



Ben Weaver DGF Packaging I



Parker Beeler DGF Packaging I



Brenden Beckwith DGF Packaging I



Kirk Bratton DGF Packaging I



Corey Harpster DGF Packaging I



Barb Patton DGF Packaging I



Matt Daye DGF Warehouse I



Dana Schrock DGF - 2nd Shift Sanitation I



@sharecare

Italian-Style Chicken Recipe

Try this Italian-style chicken designed to fill you up with good-for-you vegetables and tasty, nutritious chicken.



- 1 boneless, skinless chicken breast
- 1 1/2 medium whole red tomatoes
- 2 cups spinach
- 1 1/2 cloves garlic
- 1 tbsp coconut oil
- 1/4 cup chopped onions
- 1/8 tsp dried oregano
- 1 handful fresh chopped basil leaves
- 1/2 tbsp lemon juice
- 1 dash salt
- 1/2 dash black pepper
- 2 oz organic, low sodium vegetable broth

Preparation

- Heat 1/2 tablespoon oil in non-stick pan.
 Add chicken and onion. Cook until chicken is done.
 Set aside.
- In a second non-stick sauté pan, heat remaining oil.
 Stir in tomatoes, broth, garlic, oregano, basil, salt and pepper and sauté for 1-2 minutes. Then, add spinach to mixture and sauté until it begins to wilt (about a minute). Sprinkle lemon juice on top.
- Place vegetable mixture on serving plate and top with chicken.

Nutrition

Per serving: Calories 268; fat 10g, sodium 322 mg; carbohydrates 17.5g; protein 27.3g; fiber 5.1g

Looking for more healthy recipes and wellness tips?

Log in to your Sharecare account or register at **mycare.sharecare.com**. Use your Sharecare health profile to take control of your day-to-day health, browse healthy recipes and nutrition tips, and access exclusive programs designed to improve your physical and mental well-being.



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thought for the week:

"Keep working on those things that no one can take away from you: your character, your personality, your kindness. That's all you."

quote for the month:

"The ability to simplify means to eliminate the unnecessary so that the necessary may speak." - Han Hofmann

December Is: Write a Friend Month & Bingo Month!

MAPPY BIRTHDAY!

DelGrosso Foods

Tim Miles Douglas Reynolds Samuel Miller Melodie Stanley Atherton Poorman Timothy Kovac Dale Lenning Brian Mann James Barry Jr. **Brandon Lowman Jody Bakale**

Marianna Foods

Dawn Teufel Roberta Walters Amy Weimer Colleen Clouser Arlene Keller **Morrisa Taylor** James Myers Jr. Debra Kann Kara Browder Matthew Schirf Sr.

DG2Go

Dana Long Barbara Thacker **Dom Tornatore**



Santa's List Day

7th

Pearl Harbor Day

8th

National Brownie Day

9th

National Pastry Day

18th

Bake Cookies Day

20th

Go Caroling Day

21st

Winter Solstice

25th

Christmas Day

31st

New Year's Eve



