















2ND MANUFACTURING PLANT NOW UP & RUNNING!



We are even more saucy... DelGrosso
Foods is excited to announce the launch
of our second manufacturing facility!
This dedicated group of men and woman
below are the "start up team"! They have
been putting in some long hours and big
days tackling this new endeavor.



We are still looking for a few AWESOME SAUCE employees to join our team. There are still some exciting new positions available with America's oldest major family-owned producer of pasta sauce!







Jeans & Teams Day!

Employees from the DelGrosso Family of Companies stepped up to the challenge of Jeans & Teams Day 2023 to Benefit United Way of Blair County. Together, our employees raised over \$400!

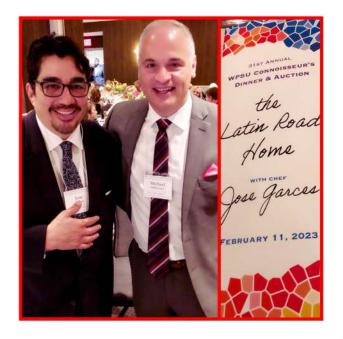
Each employee who donated received a delicious Marianna's Fundraisers hoagie. Thank you to our awesome employees for giving back to the community!

2023 Dairy Summit

DelGrosso Foods CEO Joe DelGrosso presented an educational session "From Our Table To Your Kitchen" for the annual Professional Dairy Managers of Pennsylvania & Pennsylvania Center for Dairy Excellence annual Dairy Summit.

Joe and Marketing Director Amy Mearkle both spoke at the event in February.





Connoisseur's Dinner 2023

WPSU held their 31st Annual Dinner & Auction at The Graduate State College Hotel in February.

Members of the DelGrosso Family attended this great event.

DelGrosso Foods Chief Sales & Marketing Officer
Michael DelGrosso is pictured with James Beard
Award and Iron Chef America winner,
Chef Jose Garces - who lead this year's immersive
culinary experience at the event.

Penn State Altoona's Sheetz Entrepreneurial Class Toured DelGrosso Foods

The Sheetz Fellows experience offers an education in leadership, ethics, and service. It molds well-rounded students who are ready for the world and prepares students for citizenship and for lifetime learning. Current Sheetz Fellow and DelGrosso's Park Employee Dominic Tornatore helped to facilitate the field trip for the group on Monday, February 20th.





Marianna's Studio 814 Visit

Regional Sales Manager Juls Bratton visited our friends at Studio 814, Rebecca Petner and Morgan Koziar, on *Fat Tuesday*.

Juls shared some great Sales Tips... And they got a chance to learn more about our hoagies & pizzas and taste-test some delicious Marianna's Fundraisers hoagies!



A Word From Our Customers!



★★★★★ 18 minutes ago

The subs are always fresh and delicious! We purchase them anytime we see someone local is selling them. I love the sweet & sassy mayo that comes with the ham club. I would love to purchase sweet & sassy mayo by the jar.





Review left by Carol Silvio:

Just want to say that anytime I see someone selling your products, I order.

You have the Best hoagies of anywhere! Always tell people to order when they can.









DON'T FORGET ABOUT THESE OTHER GREAT PIZZA SHOP ITEMS!

FROZEN HOMEMADE PASTA: Three Cheese Ravioli, Fettuccini, & Spaghetti

MARIANNA'S JUNIOR HOAGIES: Italian, Turkey, & Ham Club



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: Monday, Apr. 3, 2023 at 10 am

or thru sellout (whichever comes first)

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) \$11.00 per container

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: Thursday, Apr. 6, 2023 from 11 am - 1 pm Pick Up Location: Main Parking Lot - Water Side

No day of sale orders or walkups. Menu listing/details subject to change. Items 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, Jr.

COO:

Scott Crider

Treasurer:

James DelGrosso

Secretary:

Joe DelGrosso

CFO/Assistant Secretary:
Aaron Gray

MARIANNA FOODS

President/CEO: Bo DelGrosso

Treasurer:

James DelGrosso

Secretary: loe DelGrosso

CFO/Assistant Secretary: Aaron Gray SPRING 2023 APRIL MENU



DelGrosso Dinners To Go!

PRE-ORDER ONLY

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

APRIL 2023 MENU

Tues 4th Marianna's Fundraisers 14" Hoagies (1 Italian & 1 Traditional) w/ One Pound of Murf's Famous Potato Salad (Serves up to 4).....\$20.00 Easter Special: Pre-Order Only - See Special Menu - Pick Up 11am-1pm **Thurs 6th** Beef & Noodles w/ Gravy and Mushrooms [Tender Beef w/ Savory Gravy over Homemade Fettuccine] (Roll & Butter)......\$12.00 Tues 11th Thurs 13th Turkey Breast w/ Homemade Stuffing, Mashed Potatoes, Gravy, and Baked Corn (Roll & Butter)......\$12.00 Tues 18th Homemade Lasagna w/ DelGrosso Meatballs Featuring DelGrosso Meat Flavored Sauce w/ Salad (Roll & Butter).....\$12.00 Thurs 20th Homemade Meatloaf w/ Stuffing, Mashed Potatoes, Gravy, and Glazed Carrots Tues 25th Homemade Spaghetti w/ A Giant-Sized Meatball Featuring DelGrosso Meat Flavored Sauce w/ Salad (Roll & Butter)......\$12.00 Thurs 27th Boneless Chicken Breast Stuffed w/ Spinach and Asiago Cheese w/ Side of Shells in a Creamy Tomato Basil Sauce (Roll & Butter)......\$12.00

THERE'S STILL TIME TO ORDER YOUR MARCH MEALS TOO!

No Walkups Allowed. Menu Listing is Subject to Change.

HR CORNER

BIRTHDAY MILESTONE!

Happy 50th Birthday to Brian Igou!

Brian's co-workers had a fun time "decorating" his office to celebrate!







New Hires - Welcome to the Team!





Alexander Spencer DGF Lab Tech I



Melissa Thompson DGF Custodian



Michael Stack DGF Cook Room I



Andrew Warrender DGF Cook Room I



Robert Dillen DGF Cook Room I



David Oschea DGF Warehouse I



Charles Kephart DGF Warehouse I



Ryan Snyder DGF - 2nd Shift Sanitation I





Cheyenne Mountain Robert Dean **MFS** Hoagie Line



MFS **Delivery Driver**



Alex Poirier MFS **Delivery Driver**



Michelle Aman MFS - 2nd Shift Hoagie Line



Rebecca Benton MFS - 2nd Shift Hoagie Line



Derek Hamilton MFS - 2nd Shift Hoagie Line



Jordan Hescox MFS - 2nd Shift Hoagie Line



Tyler Smyder MFS - 2nd Shift Hoagie Line

Marianna Foods Employee Spotlight!



DelGrosso Foods Employee Spotlight!

AWESOME SAUCE EMPLOYEE





HOUD OMAR

Title: Float How Long at DGF?: 6 Years Favorite DGF Sauce: La Famiglia Roasted Garlic Sauce Favorite Meal You Make with the Sauce: Homemade Eggplant Parmesan What Do You Like Best About Working at DGF?: Everybody & Everything!

AWESOME SAUCE EMPLOYEE





DANA SCHROCK

Title: 2nd Shift Sanitation How Long at DGF?: 3 Months Favorite DGF Sauce: Tomato Basil Favorite Meal You Make with the Sauce: Spaghetti or Lasagna What Do You Like Best About Working at DGF?: My co-workers are the best!



Nancy Noye - MFS VISTO

Nancy caught a manufacturer defect and brought it to the attention of management. Thank you, Nancy!

Live Well Monthly

Resources for Better Wellbeing





How to Use Food as Fuel

If you tend to have an energy slump mid-day, what you ate in the morning could be to blame. Eating foods that are high in sugar may give you a temporary energy rush by quickly elevating your blood sugar. Once your cells absorb that sugar, you'll feel tired and hungry. Studies show that too much sugar also contributes to depression, joint pain, heart disease, and more.

Foods that energize

Instead of reaching for an energy drink or a second cup of coffee and relying on caffeine for energy, try getting a boost through nutritious food as fuel. In general, it's best to eat a balanced diet-including vegetables, fruits, protein, and whole grains.

Within that balanced diet, these foods will help you maintain a steady energy level:

- · Complex carbohydrates, such as oatmeal, fruits, and vegetables
- · Healthy fats, like nuts, fish, and avocados
- · Proteins, including eggs, skinless chicken, Greek yogurt, and beans

Fast, affordable tips for better nutrition

Eating healthier doesn't have to take a lot of time or money. Try these time- and money-saving tips for improving your diet:

· Buy frozen vegetables. Because the frozen produce you buy from your local grocery store is flash-frozen right after picking, it's still rich in vitamins, minerals, fiber, and

other nutrients. Frozen foods also keep longer than fresh and are usually less expensive.

- · Double-up on recipes. When you have time to cook, make a double batch. Use the rest for another meal later in the week, or freeze the leftovers.
- · Make a meal out of snacks. You don't have to "cook" at all to have a healthy, energy-boosting meal. Just throw together some snacks like nuts, raw vegetables, cheese, fruit, and low-sodium deli meat.

Save the sugar for special occasions

You can still have treats—just not every day. Save the sugar for special occasions, and treat yourself to a healthy meal (and plenty of energy) instead!

Giving your body the fuel it needs can help you maintain your energy and your mood throughout the day.

^{1.} https://www.webmd.com/diabetes/features/how-sugar-affects-your-body 2. https://www.webmd.com/diet/ss/slideshow-food-energy-boost 3. https://www.insider.com/guides/health/diet-nutrition/are-frozen-vegetables-healthy

DelGrosso Foods

Daryl Baker Jason Cramer Jason Dixon Chase Glasgow Matt Haney Isaac Hill **Cameron Huff** Don Huff Tyler McCaulley **Ronald Merritts Allen Potts** Lisa Sherren **Roy Smith Chris Warrender Benjamin Weaver Tyler Wilson**

Marianna Foods

Charles Aungst Nicholas Berger Jeff Boytim **Juls Bratton Judy Carson** Sabrina Davis **Ireland Dunn** Joanne Garber **Jordan Hescox Doris Kimberling Barry Mellott Nancy Noye** Kim Patterson Sharon Schmidt

DelGrosso's Park

Cody Kensinger Diane Reimer

DG2Go Pizza

Leslie Martin Andrew Tornatore

March Is: National Craft Month!

quote for the month:

"A day without laughter is a day wasted." - Charlie Chaplin

thought for the week:

You can't always control your situation, but you can control how you react and how you respond to your circumstances.

Special Dates!

Peanut Butter Lover's Day

3rd

Employee Appreciation Day

8th

International Working Women's Day

12th

Plant a Flower Day

14th

National Potato Chip Day

17th

St. Patrick's Day

20th

Earth Day &

International Day of Happiness

24th

National Cheesesteak Day

National Mom & Pop Business Owner's Day



