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**NEWS**

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Download print quality photos at:

[http://www.certifiedangusbeef.com/photos/SF\\_CAB\\_Anniversary.jpg](http://www.certifiedangusbeef.com/photos/SF_CAB_Anniversary.jpg)

Caption: Amanda Wydner (left), from the *Certified Angus Beef*<sup>®</sup> brand, recognizes Southern Foods Meat & Seafood Solutions for their long-time dedication to quality. Accepting the award are Bill Mutton, company president; Malcolm Sullivan, CEO and owner of parent Pate Dawson Co., and Kim Harrison, brand specialist at Southern Foods.

**Southern Foods celebrates 25<sup>th</sup> year as *Certified Angus Beef*<sup>®</sup> distributor**

**GREENSBORO, N.C.** – Nov. 21, 2011 – Southern Foods Meat & Seafood Solutions celebrated its 25<sup>th</sup> anniversary as a licensed distributor of *Certified Angus Beef*<sup>®</sup> products at its fall food show. Sixty vendors and brokers as well as five prestigious local chefs gathered in downtown Greensboro at The Regency Room to provide an evening of culinary treats for Southern Foods' customers.

“The *Certified Angus Beef*<sup>®</sup> brand brings the highest quality, great tasting beef to our discriminating customers,” said Bill Mutton, president of Southern Foods. “This premium brand is a cornerstone of our company and we are proud to be its largest independent distributor in the Carolinas.”

Live social media feeds, a Beef Bistro Bar and culinary competition were highlights of the event. The culinary competition featured the talents of Winston-Salem chefs John Milner and Buddy Milner from Milner's American Southern and Mark Grohman from Meridian Restaurant, along with Greensboro chefs Scott Pisula from Greensboro Country Club and Leigh Hesling from Green Valley Grill and Print Works Bistro. Each chef randomly selected a beef cut and created a dish for guests to enjoy. To complete their creations, each chef paired his dish with wines supplied by Mutual Distributing Co.

Food show guests enjoyed each dish and selected the People's Choice favorite. The Milners' Korean BBQ Sandwich and Hesling's trio of meat pies shared top honors.

“All four dishes were unique and deserve recognition,” said Amanda Wydner, executive account manager for the brand in the Southeast. “We appreciate the dedication to quality showcased by these talented chefs and the team at Southern Foods. We look forward to working alongside Southern Foods Meat & Seafood Solutions to deliver premium beef to restaurant tables across the region.”

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### **About Southern Foods**

In its 57<sup>th</sup> year as an independent, family owned and operated foodservice distributing company, Southern Foods is proud to partner with over 1,500 restaurants, hotels, caterers, specialty retailers and country clubs in the Carolinas, Georgia and Southern Virginia, providing the highest quality products available in the marketplace. With in-house meat, seafood and cheese cut shops, Southern Foods can custom-cut all proteins including beef, veal, lamb, pork, chicken and seafood, as well as domestic and imported cheeses. It is also the go-to distributor for chefs seeking specialty items, gourmet pastas, handmade desserts and appetizers, and artisan breads, sourced from local as well as international suppliers.

### **Taste the difference. There's Angus. Then there's the *Certified Angus Beef*<sup>®</sup> brand.**

The *Certified Angus Beef*<sup>®</sup> brand is the best Angus beef available and a cut above USDA Prime, Choice and Select. Ten standards ensure its premium quality and incredible flavor, tenderness and juiciness in every bite. It is proudly featured by nearly 14,000 restaurants and retailers around the world. For more information, visit [www.certifiedangusbeef.com](http://www.certifiedangusbeef.com), follow the brand on Facebook and Twitter, or read the brand's blog at [www.GoRare.com](http://www.GoRare.com).

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