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Croc's event benefits March of Dimes Virginia Chapter

VIRGINIA BEACH, VA. – March 6, 2008 – A “Red Zone” event at Croc’s 19th Street Bistro on Super Bowl Sunday netted a \$300 donation to the March of Dimes Virginia Chapter.

The restaurant, which was named the first Virginia Green restaurant for promoting environmentally friendly practices, featured a combination of red meat, red wine and Red Bull during the Super Bowl. Patrons who ordered the featured red meat item, *Certified Angus Beef*[®] Oriental Marinated Steak Skewers, had a donation made in their honor to the March of Dimes. The *Certified Angus Beef*[®] brand donated additional funds for each point scored by the New York Giants and the New England Patriots during the game.

“We’re so glad we were able to support the March of Dimes on Super Bowl Sunday,” said Croc’s owner Laura Wood Habr. “It has always done great work, and I support its efforts to protect babies, mothers and children from the harmful effects of secondhand smoke.”

Croc’s 19th Street Bistro is known for its coastal cuisine with a twist. It features an award-winning wine list and is the Commonwealth’s first Virginia Green restaurant. Locally owned and operated for 14 years, Croc’s is located near the Virginia Beach Convention Center and prides itself on its culture of fun and camaraderie. In 2005, it was honored by the National Restaurant Association with its Good Neighbor Award for “going above and beyond in giving back to its community.”

The *Certified Angus Beef*[®] brand is a cut above USDA Prime, Choice and Select. Enjoyed for its flavor, tenderness and juiciness, the brand is *Angus beef at its best*[®]. Less than 8% of beef can achieve the CAB benchmark standards that ensure mouthwatering flavor, juiciness and tenderness. It is proudly offered at more than 13,000 restaurants and retailers throughout the United States and internationally, including Croc’s 19th Street Bistro. For more information, visit www.certifiedangusbeef.com.

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