



Church Brothers Chronicles*

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MAY 21, 2008

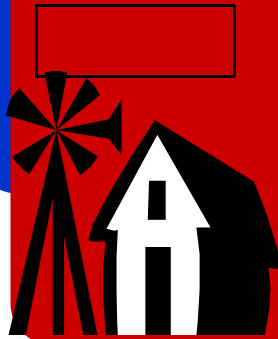
NEWS FROM THE PLANT!

Upcoming Event Calendar

- Memorial Day
May, 25th
- Fathers Day
June 21st
- Independence Day-July 4th
- PMA
Foodservice
July 24-26

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This is the time of year we all look forward to being back in Salinas and moving from our winter home in the desert. The plants are growing and harvest has begun in the Salinas Valley.



Whole Leaf Romaine

As of the beginning of April, True Leaf Farms is the proud owner of a brand new whole leaf line. This major investment followed our desire to become the premier whole leaf supplier. On this line we pack our Green, Red, Romaine, Romaine Hearts and Cascade Whole leafs. The new line

allows us to improve the general flow of the process and consequently gain significant production efficiencies. In addition, the new line eliminates any breaks in the cold-chain plus it reduces mechanical damage, has 100% modified atmosphere packaging improves shelf life and therefore improves the overall quality of our

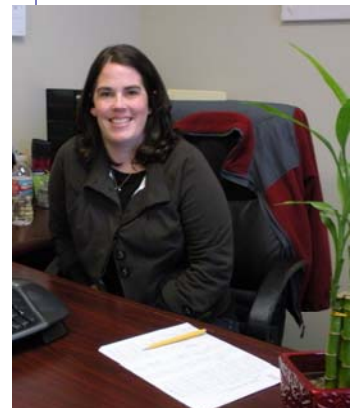
whole leaf offerings. We look forward to growing our Whole Leaf Business with you! Call your Sales person today!

SALESTEAM

- Vince Ballesteros
 - Jeff Church
 - Neil Milburn
 - Penny De Salvatore
 - Lisa Dennis
 - Emmitt Pfost
 - Char Rackely
 - Susana Navarro
 - Norma Ortiz
- 1-800-799-9475

Employee of the Quarter: Megan Chedwick

Megan Chedwick, Food Safety Coordinator, started working for Church Brothers a little over two years ago, just shortly before we signed the Leafy Greens Management Agreement. Megan is on the board of LGMA as well as serving as a member of the Technical Committee. Megan graduated from Cal Poly San Luis Obispo with a major in Ag Business. Megan currently handles all record keeping, audit updates, documentation and website input for all of our products that fall under the LGMA. The Church Brothers website holds all information for our customers and can be accessed 24/7 with a simple login/ID#. Information available consists of all grower raw product information, pre-harvest information, and testing results for Salmonella and E.coli O157:H7. If you need this information please contact Megan at 831.796.1022



Featured Product: Whole Leaf Singles



Whole Leaf Singles

Why do you want to buy from Church Brothers/True Leaf Farms when it comes to Whole Leaf Singles?

Similarities in production do exist, but there are some important differences. As with most suppliers, Green Leaf, Romaine, and Red Leaf lettuces are grown specifically for these whole leaf single products with seed varieties designed for uniform leaf size and picture perfect presentation. Our first point of differentiation is when we carefully trim

undesired stem material. Most suppliers leave some stem on the leaf. Thus, we are giving the customer more useable leaves. We then segregate the leaf into single heart leaf and Cascade leaf sizes. The heart and Cascade leaves have some great salad usages, including as a blend with Spring Mix. After washing and drying we hand select on the best leaves and package them into their respective packaging. We are capable of sealing and modifying the atmosphere in the

bag to minimize undesired oxidation of the leaves. This type of bag and seal reduces the chance of unwanted pinking and provides a sealed barrier against adulteration.

Baby Romaine, Green or Red

- 10 lbs net weight
- 80 per pallet
- 100% Yield

Year Round Availability!

"Try not to become a man of success, but rather try to become a man of value."

Albert Einstein

Church Brothers Reorganizes

Church Brothers has reorganized internally and listed below are the Directors of the company:

- Tom Church-President
- Steve Church-VP/Operations
- Brian Church-Director of Production
- Vince Ballesteros-Director of Sales
- Rick Russo-Director of Commodities
- Jay Brown-Director of Administration
- Ernst Van Eeghen-Director of Marketing and Product Development



Recipe of the Month Blue Cheese Stuffed Romaine

- 1 8 oz package cream cheese softened
- 1/2 c. sour cream
- 1/2 c. crumbled Bleu Cheese
- 1 tsp lemon juice
- 1/2 tsp horseradish
- 1/4 c. grated carrot
- 1/4 c. finely chopped green onion tops
- 2 tbsp. chopped pimento
- 2 tbsp. chopped parsley
- 1/4 c. cooked bacon pieces

Combine cream cheese, sour cream, and Blue cheese in container of an electric blender. Stir in remaining ingredients. Pipe or spoon into Romaine hearts, serve well chilled.