



CHICAGO
For Immediate Release
April 27, 2008

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Dillman Farm sponsors Chef Bobby Flay
Cooking Demonstration
Global Food and Style Expo bring in more
than 12,000 attendees

CHICAGO – The 2008 Global Food & Style Expo featured three trade associations: the National Association of State Departments of Agriculture’s (NASDA) U.S. Food Export Showcase, the Organic Trade Association’s All Things Organic Conference & Trade Show, and the National Association for the Specialty Food Trade (NASFT) Spring Fancy Food Show.

During the opening keynote address Chef Bobby Flay discussed the growing use of organic food in his New York Mesa Grill restaurant and ingredients he favors. Chef Flay also put on an hour long cooking demonstration sponsored by Dillman Farm and Florida Crystals. Chef Flay created Spanish Spice - Rubbed Chicken Breasts with Parsley - Mint Sauce from his new cookbook “GRILL IT!”. Dillman Farm supplied some of it’s all natural products for the cooking demonstration.



About Dillman Farm

Dillman Farm is a family business that has been making all natural products since 1970. They produce over 60 varieties of fruit butter spreads, fruit preserves, jellies, mustards, salsas, barbecue sauces, sucrose free spreads, and hot apple products at their cookhouse in Bloomington, Indiana. Dillman Farm’s products are all natural using no corn syrups or preservatives. They use 20% recycled glass in their jars and up to 50% recycled cardboard in their shipping boxes. Dillman Farm is committed to using as little resources as possible in making their products and in their belief that the food we eat should be as simple as possible.

For more information, visit www.dillmanfarm.com.