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Contact: Frank Catanzano  
Emerald City Communications  
412-374-2574  
catanzf@westinghouse.com

**UNCLE CHARLEY'S SAUSAGE EARNS NATIONAL SCOVIE AWARD  
FROM FIERY FOODS & BARBECUE INDUSTRY  
--Western PA Sausage Producer's 'Heat & Eat' Hot Italian Sausage Wins for Flavor & Quality--**

Vandergrift, PA, November 18, 2002 – Consumers love the taste of Uncle Charley's Sausage products, made from recipes using a unique blend of quality pork, vegetables and spices---with an emphasis on spicy. Apparently, the 54 food professional judges at the national 2003 Scovie Awards also liked the "spicy" taste of Uncle Charley's Sausage.

Out of more than 502 entries in some 60 categories, Uncle Charley's Cooked Hot Italian Sausage in Sauce with Onions and Peppers placed third in the precooked/prepackaged sausage category. The judges, made up of executive chefs, restaurant owners, culinary instructors and food writers, selected the winners based upon flavor, quality, fragrance, heat blend and appearance.

The Scovie Awards, held in Albuquerque, NM, was named for early 20<sup>th</sup> Century pharmacologist Wilbur L. Scoville, who developed the Scoville Test to determine the "heat value" of chile and other hot foods.

Uncle Charley's Sausage Company introduced Cooked Hot Italian Sausage in Sauce with Onions and Peppers last year, the company's first pre-cooked dish for supermarkets, convenience stores and food service. Consumers can simply thaw the sausage in the aluminum tray and roast for 15 to 20 minutes or heat on a grill.

"We're honored to win a Scovie for this product. Our new Cooked Hot Italian Sausage is ideal for restaurants, bars and other food service providers to quickly and conveniently serve delicious sausage sandwiches or even as entrées," Company President Charles S. Armitage said. "These 'heat & eat' sausages are great for parties and tailgating during the football season.."

Uncle Charley's Cooked Hot Italian Sausage, available in the freezer section, are packed 12 links per 5 lb. Tray, and 4 trays per box.

Playing key roles in the distinctive taste of Uncle Charley's sausage products are the use of natural casings, a unique blend of quality spices and the use of lower fat pork. Uncle Charley's pork, purchased from quality suppliers who meet Uncle Charley's strict specifications, are on average 80 percent lean, which exceeds USDA standards for leanness by 35 to 45 percent. Uncle Charley's fresh pork sausage products are

available in flavors such as Country, Sweet Italian, Hot Italian, Extra Hot Italian, Hot Italian with Peppers and Onion, Bratwurst and Fresh Kielbasa.

**About Uncle Charley's Sausage Co.**

Uncle Charley's Sausage Company, a privately held corporation located in Vandergrift, PA, was founded in 1988 by Charles S. Armitage, President and the distinctive voice of "Uncle Charley" in the company's radio and television advertising. The company has grown from a small production facility with a few employees to Western Pennsylvania's premier producer of fresh sausages, with growing distribution in Pennsylvania, Ohio and West Virginia. The company is committed to providing customers fast, reliable service and consistently superior products. For information on the company, visit

[www.unclecharleyssausage.com](http://www.unclecharleyssausage.com).

**For information on how to become a distributor of Uncle Charley's Sausage products, call 724-845-3302.**

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**EDITOR'S NOTE: For a full-color jpeg of Uncle Charley's new Cooked Hot Italian Sausage, please call Frank Catanzano at 412-374-2574 or email him at [catanzf@westinghouse.com](mailto:catanzf@westinghouse.com).**