

FOR RELEASE: Immediate

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

**UNCLE CHARLEY'S SAUSAGE CO. INSTALLS ONLY FREY STUFFER-GRINDER WITH
NIJAL LINKER TECHNOLOGY IN U.S. TO INCREASE PRODUCTION
-Will Give Retailers Natural Casing Products of Exact Weight, Length, Improved Appearance-**

Vandergrift, PA, March 22, 2002 -- Uncle Charley's Sausage Company has installed new Frey sausage stuffer technology to meet increased demand for its line of fresh pork sausage products. The system consists of a Frey Stuffer with a grinder connected to a Nijal Linker, the only system of this type currently in U.S. operation.

The system, manufactured by Karl Schnell Inc. of New London, WI, will enable Uncle Charley's to increase production by more than 100 percent, more than doubling the company's per hourly volume. The new technology will give retailers natural casing products of exact weight and lengths with improved appearance.

Uncle Charley's manufactures fresh pork sausage products, available in flavors such as Country, Sweet Italian, Hot Italian, Extra Hot Italian, Hot Italian with Peppers and Onions, Bratwurst and Fresh Kielbasa. The company also makes and sells Private Label products for other companies. Uncle Charley's sells Smoked Products that they have made with their label and recently introduced its own line of Peppers & Onions in a Gourmet Red Sauce.

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.

Adding to the freshness which Uncle Charley's customers have come to expect is the packaging of the products in tray packs with an over wrap and the eye-catching red, yellow and green labels that they apply. The company also executes an unusual twice-daily equipment cleanup to meet their stringent quality assurance standards. All these efforts combine to enhance taste, eye appeal and shelf life, while offering cost-savings and convenience.

Uncle Charley's currently distributes its products throughout western Pennsylvania and into the eastern section of the state, as well as parts of West Virginia, Maryland and Ohio.

The company's current 14,000 sq. ft. manufacturing facility in Parks Bend Industrial Park, located 25 miles from Pittsburgh, was opened in April 1999 and has a staff of 40 employees working three stuffer lines and a Flat Griller (patties) line.

Established in 1988, Uncle Charley's Sausage Co., founded by Charles S. Armitage, President and the distinctive voice of "Uncle Charley" in the company's radio and television advertising, has grown from a garage-sized production facility in North Vandergrift with a few employees to Western Pennsylvania's premier producer of fresh sausages.

In February the company introduced its new Web site (<http://www.unclecharleyssausage.com>) to provide information for consumers, including cooking tips, recipes, product information and games.

Uncle Charley's Sausage Company, a privately held corporation located in Vandergrift, PA, is a premier manufacturer of fresh pork sausage products. The company is committed to providing customers fast, reliable service and consistently superior products. For more information, visit www.unclecharleyssausage.com.

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Editor's Note: High resolution Jpeg images of Uncle Charley's products and manufacturing processes are available upon request. Please contact Frank Catanzano at 412-374-2574 or catanzf@westinghouse.com