

## CBORD Celebrates 35 Years



The CBORD Group, Inc. is celebrating its 35th anniversary. Founded in 1975, CBORD signed its first clients by demonstrating how automation could improve efficiencies. Thirty-five years later,

CBORD's clients total more than 6,000 sites, and the company's mission to help its clients increase revenues, reduce costs and improve safety remains the same.

Starting with foodservice automation in 1975, CBORD has since grown to offer cashless card systems, food and nutrition service management software, integrated security solutions, nationwide student discount and off-campus commerce programs, and housing and judicial process management software.

"We are proud to be the industry's leading provider of high-performance systems in healthcare and higher education," said Max Steinhardt, chief operating officer. "Over the years, CBORD has focused directly on client needs. From cashless payment to healthcare nutrition management, millions of meals are managed with CBORD systems every day, using systems driven by the best ideas and most innovative management practices of our customers. We have grown with our customers."

## Epicurean Group Redesigns Website

Epicurean's newly redesigned website, [www.epicurean-group.com](http://www.epicurean-group.com), reflects the continuing commitment to sustainability by highlighting a selection of its sustainable partners.

"The new site refocuses our brand on fresh, natural, seasonal, local food," said CEO Mary Clark Bartlett. "It reflects our café dining experience by featuring Chef's Tips with seasonal recipes and expanded Food for Thought."

For the education of potential and current clients, the site also features a series of white papers on relevant industry topics, such as New Dining and Food Trends, Keys to a Successful RFP and



the Truth about Vendor Rebates.

Epicurean-group.com also links to its new Twitter account <http://twitter.com/epicureangroup>.

## Par-Way Tryson Nationally Certified as Woman-Owned Business

Par-Way Tryson, a St. Clair, Mo. company specializing in food release solutions for foodservice and industrial applications, has been nationally certified as a woman-owned business by the Women's Business Enterprise National Council (WBENC).

WBENC is the largest third-party certifier of businesses owned, controlled and operated by women in the United States – and the nation's leading advocate of women-owned businesses as suppliers to America's corporations. Based in Washington, D.C., the WBENC collaborates with 14 Regional Partner Organizations (RPOs) to provide its national standard of certification to women-owned businesses throughout the country.

With a 62-year record of innovation and leadership in the food industry, Par-Way Tryson was honored to join this select group of companies. "We are proud to be certified by a tremendous organization like the WBENC," said Mandy Hanson, owner and CEO of Par-Way Tryson. "It is a tribute to our employees who have worked tirelessly to make Par-Way a strong, customer-focused business. We also look forward to the opportunity to serve new clients who are committed to supporting supplier diversity by partnering with certified women-owned business enterprises."

## Ruiz Foods Named Top Hispanic-Owned Manufacturing Firm in the U.S.

According to the June 2010 issue of Hispanic Business Magazine, Ruiz Foods, Inc., the nation's largest frozen Mexican food manufacturer and makers of the El Monterey and Tornados brands, is ranked:

- 1st among U.S. Hispanic-owned manufacturing companies in the United States (in 2009, Ruiz Foods, Inc. ranked 2nd)
- 1st on the magazine's list of the top 500 U.S. Hispanic-owned manufacturing companies in the State of California (In 2009, Ruiz Foods, Inc. ranked 1st)

- 6th among the top Hispanic-owned businesses in the United States (In 2009, Ruiz Foods, Inc. ranked 14th)

"We attribute our success to our commitment to respond to the consumer's desire for food that brings convenience, great taste, quality ingredients and solid value to the family," said Bryce Ruiz, president and CEO. "It's a commitment my dad and grandfather made when they co-founded Ruiz Foods in 1964. We are very proud of what our team members and our vision continue to accomplish."



# The story of Tom and the Beanstalk.

When Tom Grebb decided to turn his plot of land into a no-till bean farm, some may have called him crazy. As it turned out, his certified sustainable methods nurtured and conserved the soil to produce the most wholesome beans on the planet. Today, his beans are among the many Food Alliance Certified Ingredients used to create Truitt Bros. All Natural Chili. Thanks to farmers like Tom, our chili is a real-life fairy tale customers can feel good about savoring again and again.

To learn more about all of our sustainable chills, fruits, and beans, visit [www.truittbros.com/chili](http://www.truittbros.com/chili).



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