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Cucina Fresca's Newest Flavor in Gourmet Mac and Cheese "Sharp Cheddar" Debuts May 1st at Whole Foods Market

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SEATTLE – Whole Foods Market shoppers who've come to love Cucina Fresca's rich, creamy line of gourmet Mac and Cheese can look forward to a new tingle for their taste buds when Sharp Cheddar debuts in Washington and Oregon stores on May 1.

An introductory price and a series of in-store tastings make this latest offering from Cucina Fresca too yummy to pass up!

A Northwest, family-owned company specializing in all-natural pasta and fresh sauces, Cucina Fresca adds homemade cheese sauce featuring aged Tillamook sharp white cheddar to eggless penne noodles – creating a fabulous addition to its collection of Smoked Gruyere, Tangy Gorgonzola, and Creamy Fontina Mac and Cheese varieties.

"Our customers love our Mac and Cheese. And the idea actually came from our customers," chef and owner Bradley Glaberson said of Cucina Fresca's newest flavor. "They said, 'This is great. So what can you do with cheddar?'"

They'll get a chance to find out at Whole Foods Market stores in May, when a 20-ounce entrée of Cucina Fresca's Sharp Cheddar Mac and Cheese will be offered all month long at a reduced, introductory price.

For those who want to taste before they buy, Cucina Fresca will be serving up steaming samples of cozy comfort at the following Whole Foods locations:

In Washington

- Sunday, May 9 from 12 to 4 p.m. in Bellevue: 888 116th Ave. N.E.
- Friday, May 15 from 3:30 to 7:30 p.m. in Vancouver: 815 S.E. 160th Ave. (Mill Plain)
- Sunday, May 17 from 12 to 4 p.m. in Redmond: 17991 N.E. Redmond Way
- Friday, May 22 from 3 to 7 p.m. in Seattle: 2210 Westlake Ave. (Westlake)
- Saturday, May 23 from 3 to 7 p.m. in Seattle: 1026 N.E. 64th St. (Roosevelt)

In Oregon

- Saturday, May 2 from 1 to 5 p.m. in Portland: 1210 N.W. Couch St. (Pearl)
- Sunday, May 3 from 2 to 6 p.m. in Hillsboro: 19440 N.W. Cornell Rd. (Tanasbourne)

- Friday, May 8 from 3:30 to 7:30 p.m. in Portland: 2825 E. Burnside St. (Laurelhurst)
- Saturday, May 9 from 3 to 7 p.m. in Portland: 3535 N.E. 15th Ave. (Fremont)
- Saturday, May 16 from 3 to 7 p.m. in Tigard: 7380 S.W. Bridgeport Rd. (Bridgeport)
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Cucina Fresca began making handcrafted pasta in Seattle's Pike Place Market more than twenty years ago. Today, Cucina Fresca offers a complete line of fresh handmade pastas, ravioli, tortellini, fresh sauces, and gourmet Mac and Cheese.

Cucina Fresca is passionately committed to the highest standards of freshness, quality and flavor, and uses only the best natural and organic ingredients.

Visit www.cucinafresca.com for more company information and recipes.

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