



## Weekly Produce Newsletter

August 2<sup>nd</sup> 2010



*17245 Chesterfield Airport Road Chesterfield, MO*

**Jason's Deli is a fast casual restaurant chain serving the four S's -  
"Sandwiches, Salads, Soups, and Spuds"**

Our delis feature a self service salad bar, a daily soup selection, desserts, along with sandwiches and "spuds" (baked potatoes). The Muffaletta is a huge sandwich on 10-inch sesame seed bread with ham and hard salami, or turkey, with provolone cheese and an olive mixture. Po' boys, such as the Beefeater and Meataballa are featured, along with classic sandwiches such as Club, BLT, Reuben, and Tuna Melt.

Contemporary sandwiches such as Wraps and Paninis are available, as well as a "Wrapini" created by Jason's (a wrap grilled on the panini grill). The Spuds are giant baked potatoes stuffed with various fillings.



Jason's Deli, known for their great selection of fresh sandwiches and salads, recently asked Huhtamaki to help them reduce the amount of foam packaging from their stores.

Huhtamaki reviewed Jason's needs and provided them with a variety of solutions including environmentally favorable products like: Chinnet® molded fiber plates made from 100% post industrial recycled fiber and certified compostable Paper cups and containers made from paperboard sourced from companies endorsed by the Sustainable Forestry Initiative® (SFI) and using elemental chlorine free technology

Jason's Deli got products that helped them achieve their performance and environmental sustainability goals. Offering products that look and perform great and are better for the environment is part of what we're all about

*Fresh-Made Catering  
ONLINE  
For All Occasions*





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## **Jason's Deli is a Restaurant For All Tastes**

That is why our menu is so large -- we give our guests extraordinary choices. For those with special diet needs or who want nutritional values to help make their choices, we dedicate this page

Our menu is diverse but also has constants. We use only the highest quality ingredients. This includes good food like lean meat, real cheese, USDA certified organics, whole grains, extra virgin olive oil and more.

Many of the foods considered the healthiest on earth are available inside Jason's Deli: almonds, apples, artichokes, avocados, bananas, beans, bean sprouts, broccoli, cabbage, cantaloupe, carrots, cauliflower, cranberries, dark chocolate, edamame, extra virgin olive oil, field greens, grapes, horseradish, kiwi, mushrooms, olives, onions, peppers, pineapple, pumpkin seeds, raisins, spinach, strawberries, sunflower seeds, green tea, tomatoes and walnuts.

Over the decades since our first deli opened in 1976, we have gotten to know our food very well and have moved away from some with extremely long lists of unnatural ingredients. And, as you probably know, we have totally eliminated partially hydrogenated oils and their harmful trans fats in everything we serve...all the way down to our croutons.

If you want to get rid of artificial trans fats in your family's diet, eat at Jason's Deli. We are also free of MSG and have eliminated high fructose corn syrup from all food items in our delis.

We are known for our ample, beautiful portions because we are dedicated to giving our guests 'deli'cious food and more than they expect for their money. To truly be a deli restaurant for all tastes, we also need smaller portion options. We are happy to make half-sandwiches and reduced portion potatoes. Just ask.

Please spend a few minutes and explore this nutritional information for your favorite menu item...and maybe discover a new favorite item! This is not medical advice; it's our philosophy: Eat real, more-natural and less-processed food, all in moderation. Please eat responsibly.





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## Sweet-tart melon salad

**This recipe is awash in flavors, but you'll thank us when it all comes together at the end**

### Ingredients

- A collection of watermelon, cantaloupe, honeydew and any other melons you like

### Directions

1. Using a melon-baller, fill a large bowl with a mixture of watermelon, cantaloupe (save the cantaloupe shells), honeydew, and whatever other melons you're fond of.
2. Refrigerate the melon balls while making the dressing (below).

### Ingredients

- 1/3 cup cider vinegar
- 1/2 cup honey
- 1/4 cup sugar
- 1 teaspoon dry mustard
- 1 teaspoon paprika
- 1 teaspoon celery seed
- 1/4 teaspoon salt
- 1 tablespoon lemon juice
- 1 teaspoon grated onion
- 1/2-1 habanero pepper (optional, if you like things really spicy)
- 1 cup canola oil
- Three sprigs fresh mint leaves



### Directions

1. Place vinegar in a blender and add honey slowly with blender on medium. Add rest of ingredients except oil and mint and blend well, until sugar is dissolved.
2. Slowly add oil with blender on low, thoroughly emulsifying the ingredients.
3. Place melon balls in cantaloupe bowls and drizzle dressing over melon balls. Sprinkle with chopped mint leaves.