



FOR IMMEDIATE RELEASE

**HOT CHEFS STEP UP TO THE PLATE
FOR FOODSAVER® STARTING AT INTERNATIONAL HOME & HOUSEWARES SHOW**

Chef Ryan Poli of Chicago's Butter Restaurant demonstrates flavor infused cooking and best way to store foods, 11:00 a.m. to 1:00 p.m. Monday, March 13, Booth #11731, McCormick Place

Milford, Mass. (March 12, 2006) – An all-star roster of the nation's most recognized and talented young chefs are cooking up something new with FoodSaver® Vacuum Packaging Systems. These fast-rising gourmands already have something in common - they all use the FoodSaver® Vacuum Packaging System in their own homes, in every stage of the meal – from preparation to preservation. Throughout the year, these chefs will offer tips, recipes and suggestions for new and innovative ways to prepare and store foods, using the FoodSaver® System.

The FoodSaver® Home Chefs program kicks off at the International Home & Housewares Show in Chicago March 13. Chef Ryan Poli from Chicago's *Butter* restaurant, named one of *Esquire's* "20 Best New Restaurants," will demonstrate the ease-of-use and versatility of the FoodSaver® System at Booth #L11731 from 11:00 a.m. – 1:00 p.m. Additional chefs from leading-edge culinary capitals like New York, Philadelphia, Minneapolis, Southern California and more are to be announced over the coming weeks.

Chef Poli will show how he uses the FoodSaver® Vacuum Packaging System during every stage of meal preparation - from quick marination to infuse more intense flavor and finishing with better preservation. "It's time for home chefs to learn how vacuum sealing can take their craft to the next level." says Poli. "The FoodSaver® System is one of the few countertop kitchen tools that delivers on so many counts, and it's versatile and easy to use."

"With the help of some of the country's hottest and most creative young chefs, we hope to give an inside look at how professional chefs use FoodSaver® in their own kitchens. Whether storing fine ingredients or throwing a gourmet dinner party for friends, the FoodSaver® system is the new must-have kitchen appliance," said Larry Kahn, Director of Marketing.

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The FoodSaver® Home Chefs program will include demonstrations and events taking place throughout the country to give people experience with FoodSaver® vacuum packaging, the best way to preserve your best foods. In addition, recipes, tips and usage ideas from the chefs will be posted on www.foodsaver.com in a section titled Home Chefs later this year.

For more information on vacuum packaging, including recipes and tips, visit: www.foodsaver.com.

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About The Holmes Group

Located in Milford, MA, JCS/THG LLC (doing business as The Holmes Group) is a fully integrated global consumer products company and a leading manufacturer of consumer products for Home Environment, Kitchen, and Lighting. With well-known brands such as Bonaire®; Crock-Pot®; FamilyCare®; FoodSaver®; Holmes®; MasterGlow®; Patton®; Rival®; Seal-a-Meal®; VillaWare® and White Mountain®; The Holmes Group continuously develops, manufactures and distributes innovative, high quality products to meet consumer demands.

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