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August 28, 2007

Contact:

Monica Davidson

504-733-8800

[mdavidson@kajunkettle.com](mailto:mdavidson@kajunkettle.com)

## KAJUN KETTLE FOODS FILLS TWO KEY POSTS IN MARKETING AND OPERATIONS

NEW ORLEANS, La. – Kajun Kettle Foods, Inc. ([www.kajunkettle.com](http://www.kajunkettle.com)), an award-winning, New Orleans-based food manufacturer and creator of Crawfish Monica®, announces two new employees to fill key marketing and operational positions at the company's 86,000 sq.ft. USDA facility.

Pierre Hilzim (President) and Monica Davidson (Vice President) are proud to introduce and welcome CHRIS LANDRY and FRANK LE COURT to the Kajun Kettle Family. "Chris and Frank bring new energy, experience and an exciting vision to our company," says Monica Davidson, Vice President of Marketing.

CHRISTOPHER (CHRIS) LANDRY- CHRIS LANDRY has just joined Kajun Kettle as DIRECTOR OF NATIONAL ACCOUNTS. Chris has over 24 years' experience in National Foodservice and Retail Sales, Operations and Marketing. He was most recently the Chief Operating Officer for Chef John Folse and Company. He has an intimate understanding of the business, many and varied contacts, and, most importantly, a positive, can-do attitude.

He can be contacted at: [clandry@kajunkettle.com](mailto:clandry@kajunkettle.com)

FRANK LE COURT - FRANK LE COURT is Kajun Kettle's new DIRECTOR OF OPERATIONS. Frank directed all the foodservice operations for New Orleans' famous Audubon Institute, the largest private caterer in the city. He also served as V.P/ General Manager for Turnbull Baking Company, directing all national sales and manufacturing. He has over 27 years' experience in the foodservice industry.

His email address is: [flecourt@kajunkettle.com](mailto:flecourt@kajunkettle.com)

Pierre Hilzim said, "CHRIS and FRANK will do a great deal to further Kajun Kettle Foods' commitment to professionalism and achievement at the next level in the National Foodservice and Retail Arenas. Their work ethic and dedication to excellence will strengthen our ability to meet and exceed our customers' culinary and business needs in this very dynamic economy. We invite you to contact them and get to know them in person."

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