

MESSAGE FROM THE CEO



Vincent HoSang

Greetings to our customers, friends, families and employees! We have completed our expansion and vow to continue serving you the best quality products you deserve and are accustomed to. I know that these few years have been very challenging for many of us. Many jobs have been lost, foreclosures on homes, families have separated, and many businesses have been affected. My heart and prayers go out to those of you who have been affected negatively by the economy. I want to thank you for your continued support over the past 31 years which has made our expansion possible. All of our patties and bread products are now trans fat free mandated by the government. You may notice a slight change in the texture of the patty crust but we are doing our best to improve on it. Our patties are now available at ASDA supermarket in England and also at Cost-U-Less in St. Croix, Curacao, St. Maarten, Grand Cayman Islands, Turks and Caicos, St. Kitts, U.S. Virgin Islands, and PriceSmart in Trinidad and Tobago, Dominican Republic, and Aruba. Our products are soon to be available at PriceSmart in Panama, Guatemala, Costa Rica, Honduras, El Salvador, and Nicaragua. As you know, our patties are available at our retail stores in the Bronx, Mt. Vernon, and Stone Mountain, Georgia and Costco, Sam's Club, BJ's Wholesale, Wal-Mart and your neighborhood restaurants and grocery stores throughout the United States. With your support, we are able to continue to help the less fortunate and fund educational programs for the youth. Thank you again and God bless you.

Celebrating 15 Years of Service to the Athletes at Penn Relays

Royal Caribbean Bakery and Caribbean Food Delights reached a milestone in public service when they teamed up with Team Jamaica Bickle to serve a menu of nutritious, energizing food to Jamaican athletes at the Penn Relays.

For the 15th consecutive year, the companies offered their full line of specialties to the athletes for breakfast, lunch and dinner, dishing out close to 2,000 meals each day during the three-day event. "It was intense," said Vincent HoSang, President and CEO of Royal Caribbean Bakery and Caribbean Food Delights.

The spread of Jamaican food served by Mr. HoSang is renowned and is almost synonymous with the popular Penn Relays among Jamaica's track and field competitors. The athletes appreciate the taste-of-home cooking, and Jamaica's supporters appreciate Mr. HoSang's efforts.

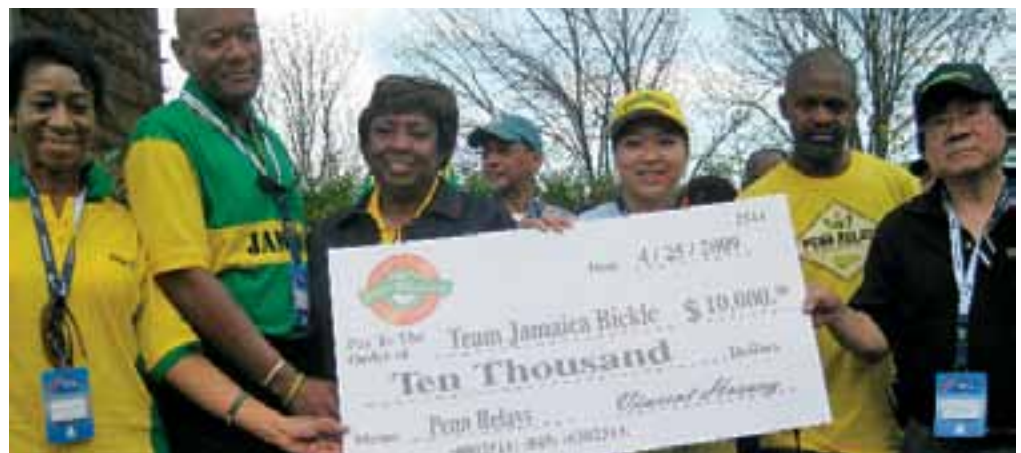
Jamaica's Consul General, the Honorable Genevieve Brown Metzger, said of Mr. HoSang, "His generosity overall is unparalleled, and his support of our athletes is legendary." Noting the milestone that was reached, she added, "He has been there from the beginning, and continues to be a very strong supporter of our sporting ambassadors. You cannot use enough superlatives to characterize his contribution to that event." A lot has changed since that first year on the University of Pennsylvania

campus when the food was served from a trailer.

A key change is the trailer has turned into a tent. "It's like a full-fledged restaurant," Mr. HoSang said. "We had all the equipment any good restaurant would have, sinks, heating cabinets, stoves, you name it, we had it." And the role of Caribbean Food Delights and Royal Caribbean Bakery has also expanded. Now the companies provide needy students with comfort other than food. "We also make contributions now so that some students can afford accommodations," Mr. HoSang said. "I had to get involved when I heard a few of them say they had to sleep in the stadium."

In addition, contributions were also made to hire buses that ferried the students to and from airports. Mr. HoSang said he's looking forward to continue working with Jamaica's athletes at the Penn Relays for the foreseeable future. "Because of the challenging economy we've had to cut back on donations to some charities," he said, "but not the Penn Relays. We know the students have to be fed and accommodated."

Mr. HoSang credits the continued success of the Penn Relays operation to "dedicated volunteers." "They work in the plant in food preparation, and help us serving and maintaining the equipment. It makes my life a lot easier," he said.



Jamaica Consul General Genevieve Brown Metzger, Hon. Ronald Robinson, Hon. Bobsie Grange, Sabrina HoSang, Irwine Clare and Vincent HoSang

The Vincent HoSang Family Foundation Scholarship Awards

The Vincent HoSang Family Foundation has awarded the first scholarship commemorating the life of Brian Vincent HoSang, son of the Foundation's founders. The award was given to **Sean Desmond Chinn** who will attend Florida State University in the fall as a communications major. The scholarship is one of five the Foundation donated recently.

Also getting the awards were two other students who will start their first college courses in September, and one who is set to receive his college degree. The fifth recipient is already settled onto a career path that likely will lead to U.S. citizenship.

Sean's award was part of the funds presented to him by a Florida scholarship program that encourages corporations to donate in memory of a loved one. Brian HoSang was the youngest child of Vincent and Jeanette HoSang, owners and founders of Caribbean Food Delights, Royal Caribbean Bakery and JerkQ'zine Caribbean Grille. Brian passed away in May 2008.

Sean said he is grateful for the award, and he will be spreading Brian's legacy of "influencing people to become more kind hearted." The other Foundation scholarship winners are also appreciative.

Nicole Wickham says because of help from the Foundation she was able to register for classes at Drexel University and pursue a degree in business administration. "I'm now working as a junior accountant for a small firm that has decided to sponsor me for U.S. citizenship," Ms. Wickham said.

Meanwhile, **Nicole Chin-Lyn** and **George Jones** start their college education in the fall. Chin-Lyn will graduate from Mahwah High School and enroll at Marist College as a major in organizational communication with a minor in theater. Jones will graduate from Mount St. Michael

'I left no stone unturned as I searched and asked people if they knew about the Foundation ,

Academy in the Bronx and attend Penn State University. He will major in business management.

Clive Ruddock is on the verge of his college graduation. He says he's looking forward to his graduation. "I'm just two semesters away from getting honors," Clive said. He will be getting two degrees, one in hospitality management, the second in culinary arts.

The Vincent HoSang Family Foundation donated the scholarships earlier this year. For Nicole Wickham, the donation came in the nick of time.

"I was faced with having to leave the U.S. if I didn't register for classes," she said. Nicole Chin-Lyn used her donation to get exposure to European culture.

"I was able to have this once-in-a-lifetime experience, singing first soprano and dancing with elite performers from across the United States in the most acclaimed concert halls in Europe," she said.

"Without the donation, I never would have gotten the funds necessary to take this amazing journey." Nicole Wickham found out about the Foundation's philanthropy through her pastor. "He told me he read about the

Foundation and the help it extended to many with tuition and health needs both abroad and in Jamaica," she recalled. But the pastor couldn't recall where he read it, so she started looking.

"I left no stone unturned as I searched and asked people if they knew about the foundation. It took me days to find it, but my effort was worthwhile," she said. Information was more readily available for the others. Clive said he, too, learned about the Foundation through a story he read. "The article was published by the Mustard Seed Communities where I volunteer," he said. For Nicole Chin-Lyn, the Foundation was almost like family since Mr. HoSang had helped her father on a project more than a decade ago.

"My dad and mom always spoke highly of the HoSang family, especially their many generous contributions to the community," she said, "so it was almost natural for me to reach out when I needed to raise funds for the European tour." George didn't have to do much to reach out to the foundation. He's a part-time employee at Royal Caribbean Bakery.

He said when he was facing financial hardship it was his boss who told him to appeal to the foundation. Now that he's going on to college, he has a more positive outlook. "I feel so blessed," George said. "My whole family feels so good...we are so happy." Nicole Wickham best described how grateful she is for the scholarship award.

"Words cannot express how much I appreciate the tremendous contribution received towards my studies from the Vincent HoSang Family Foundation," she said. "I am not the first to obtain help and certainly I will not be the last." There are many yet to benefit...

"Let me use this opportunity to wish the Foundation continued growth and success in its future endeavors."



Sean Chinn



Nicole Wickham



Nicole Chin-Lyn



George Jones



Clive Ruddock

2008 Holiday Party

More than 250 people ate, drank and danced the night away at the annual holiday party sponsored by Caribbean Food Delights and Royal Caribbean Bakery. The event was held at the Surf Club in New Rochelle where political, civic and religious leaders were among the guests who were entertained by Soul Tone Music, led by DJ Prentice who enlivened the gathering with an upbeat mix of the hottest sounds and some old-time favorites.



HoSang family and Michael Sperrazza, Production Manager of Royal Caribbean Bakery presenting Employee of the Year award to Kirk King, driver

Among the honored guests were Jamaica's Deputy Consul General Tracey Blackwood and Bishop Sylveta Hamilton. But the festivities were focused on the companies' dedicated employees, several of whom were honored for their outstanding efforts and work ethics. Both Caribbean Food Delights and Royal Caribbean Bakery presented awards in similar categories.

The CFD "Employee of the Year" award was given to Lillian Inoa, a production worker who was cited for her cooperation and positive attitude. Receiving the award from RCB was Kirk King, a driver whose positive attitude enabled him to "go the extra mile" while on the job. Mr. Vincent HoSang, founder of the two companies, described both employees as "team players."



Tiisha Walters received Scholarship of \$1,000 in memory of Brian HoSang from the Vincent HoSang Family Foundation, presented by the HoSang Family.

A "Positive Attitude Award" was given to several employees of the two companies. For CFD, they were Saji Skaria, mechanic; Anthonette Elliott, operations specialist; Kathleen Barker of accounts payable, and Human Resources Manager Beverley Osborne. For RCB, the recipients were Winston Lyn, a retail store manager, and driver Neil Benjamin.

A "Community Service Award" was also presented to business leaders whose companies have made outstanding contributions. The award was presented to Bob by DeSouza of Trans-Continental Express Shippers; Dennis Hawthorne of Dennis Shipping, and Pat Chin and her family, operators of VP Records.



Dennis Hawthorne & Robert DeSouza, recipients of the Royal Caribbean Bakery/Caribbean Food Delights Community Service Award with Sabrina, Jeanette, and Vincent HoSang

Get Rid of Clutter

Do you find it hard to focus at work sometimes? Does the sight of your office overwhelm you? Are you constantly searching for important documents under those piles of papers on your desk? Well the problem may not be you, but simply the organization of your office. When your office is cluttered, your mind is cluttered, too. Clutter can cause stress and cause you to be unfocused. If you want to help maximize your time and be more efficient at work so you can think more clearly and get a lot more done during the day, then it's important to de-clutter.

When you de-clutter for the first time, it can be overwhelming. Sometimes you don't know where to begin. The key is to start somewhere and do it for five minutes every day. Take one day at a time and if you can, increase your de-clutter time daily. If your office is too cluttered, it helps to get assistance from a professional who specializes in this type of work to get it done one time instead of spending time that you may not have. "With my

office being cluttered, I felt that most of my time was spent de-cluttering which is time I really didn't have as there is much work to get done as COO," Sabrina HoSang explains. Knowing the importance of having a neat and organized work space to get her work done more efficiently, she decided the logical thing to do was to hire a professional to get it done. After Ms. HoSang de-cluttered her office in January, she felt like a heavy burden was lifted. "My mind was clear and focused and I didn't feel overwhelmed when I walked into my office like I did before," said Ms. HoSang. She is happy with her new office look and continues to keep it clutter free.

Ms. HoSang recommends the following resources: "Unclutter Your Mind: 500 Ways to Focus on What's Important" by Donna Smallin and "How to Organize Your Life & Get Rid of Clutter" by Career Track. The name of the professional she used is Taylor Spellman and she can be reached at 917-703-3720.



Before



After

New and Upcoming Products

Four new products from Caribbean Food Delights and Royal Caribbean Bakery are winning more new customers. The four products are patties made of beefy cheese, spinach, spinach and cheese, and like chicken pot pie. They all have the flaky crust that has become a signature of Caribbean Food Delights and Royal Caribbean Bakery. “So far, the response to all the products has been very positive,” said Raquel Pascual,



Spinach and Spinach & Cheese patties

the companies’ quality assurance and research and development manager. “I even had one person tell me the spinach patties were pretty good, and they don’t even like spinach.” Mrs. Pascual said the products were developed because of customers’ requests and to attract people who ordinarily might not eat a patty.

“There are a lot of people who are not familiar with patties,” she said. “But once they see the word ‘cheese’ they’re tempted to try it. And for vegetarians the spinach and spinach-and-cheese patties are attractive.” The spinach patty is made of chopped spinach. The cheese variety adds diced cheddar. Mrs. Pascual said both kinds are a great way to get kids to eat their vegetables.

The chicken pot pie patties are very succulent. Mrs. Pascual said, “This one has everything that’s in a traditional chicken pot pie—chunky chicken, celery, peas, carrots—and there’s gravy. But this is a hand-held item. It’s awesome, especially if you’re on the go.” She said consumers who want a taste of

Jamaican spices would want to try the beefy cheese patty. “It’s made with real cheddar cheese and a spicy beef that has Jamaican thyme and peppers,” she said. The spinach-and-cheese patties are the newest on the market. The beefy cheese and chicken pot pie patties have been introduced since late last year.

Also new is Caribbean Food Delights’ Jerk Hickory Barbeque Sauce which will launch in May just in time for Memorial weekend.



Jerk Hickory BBQ Sauce

www.caribbeanfooddelights.com
www.royalcaribbeanbakery.com
www.jerkqzine.com

Find us on the web:



Caribbean Food Delights
117 Route 303, Suite B
Tappan, New York 10983

