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David Crum Joins Arrowhead Specialty Meats

Former Chef De Cuisine at Starker's Restaurant and bluestem is New Culinary Sales Consultant

North Kansas City, Mo. (September 5, 2008) - - - John Telge, vice president of sales and marketing at Kansas City-based Arrowhead Specialty Meats, announced that David Crum has joined the company as its culinary sales consultant. Most recently, Crum was chef de cuisine at Starker's Restaurant and prior to that chef de cuisine at bluestem Restaurant, both in Kansas City. Telge believes Crum is a strong addition to the Arrowhead team because his first-hand knowledge as a chef gives him insight into what chefs are looking for in terms of fine meat, as well as the business and culinary challenges they face.

"As a chef, he understands the needs of other chefs and can speak with them as an equal," said Telge. "He understands the pressures of running a restaurant and making sure the food products that come in the kitchen door are of a consistent high quality. Now, he can assure chefs that the meat he supplies from Arrowhead will meet and exceed their expectations."

As chef de cuisine at bluestem and Starker's, chef Crum used Arrowhead products for many years, so he has vast product knowledge and can share his experiences cooking with them. "I understand that quality transfers from the ingredients, to the plate, to customer satisfaction," said Crum. "Patrons don't know where the meat came from, but they do know when they enjoy a fabulous meat dish. As a chef, I always knew I could rely on Arrowhead to provide top quality gourmet meats."

Crum said he can also share cost-cutting tips with chefs, such as how to use all cuts of a product. In these tighter economic times, he knows that even secondary cuts of meat result in great dishes when working with top quality meat from Arrowhead.

Crum went to Kansas State University and has enjoyed travel in Spain and Mexico. His family's farm, Crum's Heirlooms, is a producer of vegetables grown from rare heirloom seed. It has been selling heirloom vegetables for more than five years to Kansas City-area restaurants. Crum enjoys participating in farm activities in his free time.

Arrowhead Specialty Meats is a purveyor of high quality meats and specialty food products to the foodservice industry. The company is located at 404 E. 13th Ave., North Kansas City, Mo. Arrowhead supplies top chefs and restaurants in 48 states. For more

information about the company, or to place an order, call (816) 889-9333 or visit the website at www.gamemeat.com.

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