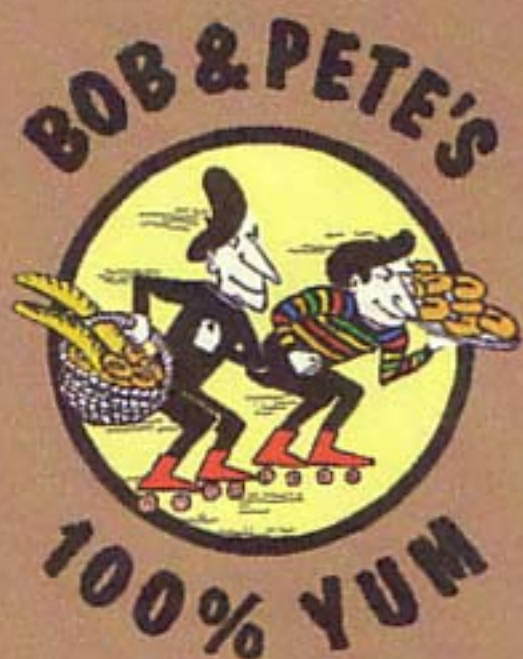


21 Years & *still swingin'*



The night will be a celebration of the achievements and contributions Bob & Pete's 100% Yum have made to the community and the food service industry over the past 21 years.

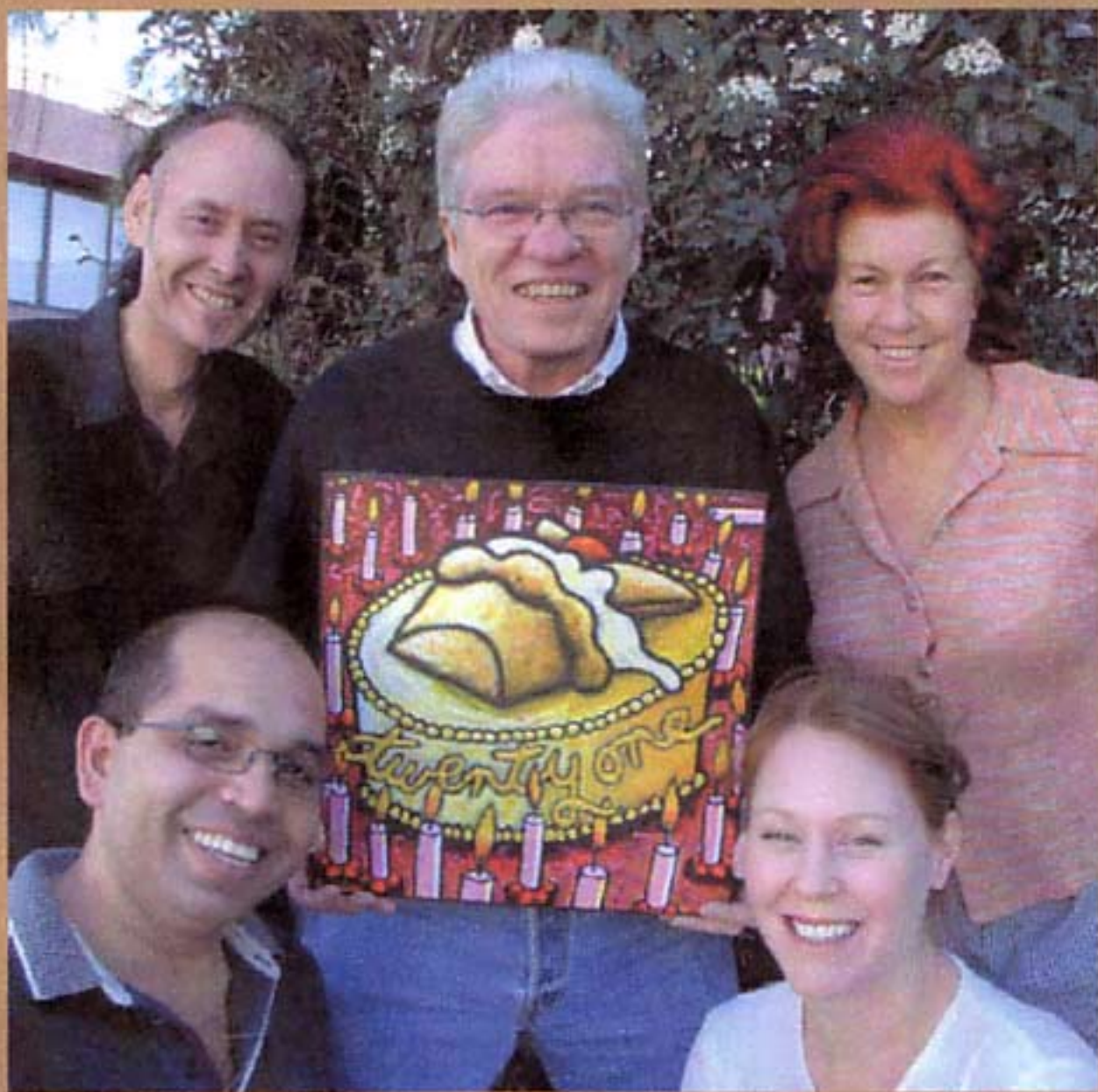
"In many ways we helped lay the groundwork for the multi faceted tapestry of gourmet food we see in Australia today", Says Managing Director and Co-Founder Peter Dawson.

On November 20, Bob & Pete's 100% Yum will be celebrating 21 years with a bang as they host the first 'Yum Ball', a black tie charity fundraiser in support of The Cancer Council NSW and the MS Society of NSW.

Over 500 people are expected to attend the marvelous Sydney Portugal Community Club 'Pavilion' in Marrickville with entertainment provided by Sydney's most exciting swing, jitterbug and jive band, Jim Conway's Big Wheel, two Frank Sinatra's, and food catered by Zest catering.

What began as a Sunday morning croissant run in 1983 has developed into a large patisserie and boutique bake house, HACCP accredited with over 490 products and a 7 day a week fresh distribution service with systems that push the boundaries of new technologies.

They attribute their success to the fact that there is a huge growth in the number of discerning consumers insisting on freshness, taste, and real quality, who are prepared to pay a few cents more for a reliable service, guaranteed repeat business, healthy profits and happy customers.



(L-R) Saiful Quazi (Bakery Manager), Don Martin (General Manager), Peter Dawson (Managing Director), Adele Jurgens (R&D Manager) & Nadia Martin (Operations Manager) Artwork by Paul Worsted (Mambo).