



FOR IMMEDIATE RELEASE

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NFCA and Savory Moment Co-Host Seattle Area Tasting Event *celebrate launch of new gluten-free menu*

Redmond, WA (March 23rd, 2009) – Join the National Foundation for Celiac Awareness (NFCA) and Savory Moment on March 29th 2009 for a gluten-free menu launch tasting event. From 12:00pm -4:00pm guests will be able to sample delicious gluten-free entrees, side dishes, and desserts.

NFCA Director of Education, Nancy Baker will be on hand to give a short presentation on celiac disease and the gluten-free diet for this gluten-free menu debut event.

Savory Moment is located at:

18005 NE 68th Street
Suite A-115
Redmond, WA 98052
(425) 867-1516

NFCA and Savory Moment collaborated extensively on the preparation and development of this new gluten-free menu. Savory Moment staff also completed NFCA's Gluten- Free Resource Education Awareness Training (GREAT) protocol in gluten-free meal preparation.

“The decision to focus attention and culinary talent on this line extension comes from the request of current customers and the overwhelming response we received from the general public.” says Kay Conley, founder and executive chef of Savory Moment.

For more information or to register for the event, contact Savory Moment at (425) 867-1516 or savorymoment@comcast.net.

The GREAT program is a comprehensive tool offered by the National Foundation for Celiac Awareness (NFCA) to educate chefs, dietitians, cafeteria workers and other hospitality industry professionals about celiac disease and the gluten-free diet. Through a multi media course including manuals, online tutorials and web based examinations; GREAT offers a systematic approach to using gluten-free ingredients and preventing cross-contamination.

Celiac disease is an autoimmune digestive disease that damages the small intestine and interferes with absorption of nutrients from food. It is triggered by consumption of the protein called gluten, which is found in wheat, barley and rye. Left untreated, people with celiac disease can develop further complications such as other autoimmune diseases, osteoporosis, thyroid disease, and some cancers. An estimated three million Americans have celiac disease, but only about 1 in every 4700 with the disease receives an accurate diagnosis. Currently, the only treatment is a lifelong gluten-free diet.

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NFCA is a 501(c)(3) non-profit organization dedicated to raising awareness and funding for celiac disease that will advance research, education and screening amongst medical professionals, children and adults. Visit www.celiaccentral.org or call 215-325-1306 for further information.

Founded by Kay Conley in 1999, Savory Moment is the creator of Chef Prepared, ready made meals delivered to your door or pick up at the store. Savory Moment has been saving its customers time since 1999! Savory Moment accepts cash, credit cards, checks and gift certificates and is a Prime Card vendor. Savory Moment is located at 18005 NE 68th Street Suite A-115, Redmond, WA 98052 For more information and a complete listing of menu items and prices, go to: www.SavoryMoment.com or call 425-867-1516