

Best Practices

Preserving the Environment One Serving at a Time

By Paul and Lloyd Hess, co-owners, Hess's Barbecue Catering

In today's ever changing marketplace staying abreast of the latest trends impacting your industry can help propel you into the forefront among your competitors. At Hess's Barbecue Catering we are constantly seeking out innovative ways to help better serve our customers, increase our return on investment and stay one step ahead of our competitors.

With the "green movement" opening new doors to environmentally friendly products and services, we believe it's not only wise to invest in such an initiative, but also has a direct impact on the future of our community.

In May, we introduced our line of environmentally safe serving products, which will be showcased at The Chamber's Membership Picnic this month (see front cover). One of the only food services company in the County to offer "green" products, we offer Greenware clear cups that are produced from corn. The starch in the corn kernels is converted to sugar and then to lactic acid which is used to create the plastic. We also use 100% tree and plastic free, Green Wave Dinnerware made from sugar cane fiber that is a by-product of the sugar refining process. The fibers are cleaned, crushed into a slurry, then pumped into high-heat molding machines. The finished dinnerware is waterproof, oil-resistant, microwaveable and biodegradable. Lastly, we use Green Wave Cutlery, the only full-length, biodegradable cutlery on the market made from potato starch.

Taking steps to be environmentally sound is a global issue. Regardless of your company size or industry, there are innovative breakthroughs being introduced every day to better our community. If spending a few extra cents a month on biodegradable products will help preserve the County's vitality and continue to make it a great place to live, work and do business, then it's all worth it.

Paul and Lloyd Hess started Hess's Barbecue Catering in 1978. Prior to that, their main business was operating a butcher shop that is still in use today. Their original business was started in 1816, and has been growing ever since. They are now catering up to 70 events a month, catering anything from exclusive weddings to any style corporate event. Their reputation is built on friendly service and lots of quality food. Hess's has won numerous local and national awards, most recently they won 1st place Pork BBQ in Pennsylvania.