



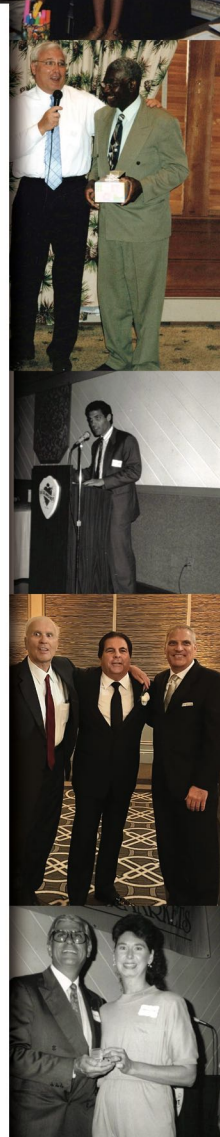
# ZALLIE FAMILY

*Markets  
celebrating*

# 50

1973-2023

*years*



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## Message From David Zallie

As we celebrate the Golden Anniversary of Zallie Family Markets, it's the perfect opportunity for us to express our thanks to those that have contributed to our success over these past 50 years.

At the foundation of our success is the professional staff of Wakefern Food Corp. Since we joined the cooperative in 1980, the Wakefern team has worked tirelessly – and with purpose – on behalf of Zallie Family Markets and all Wakefern members, helping our small businesses succeed in a big business world. We thank the Wakefern team for all they do each and every day!

Closer to home are the countless number of local vendors that have partnered with us through the years. You have done what it takes to help us care for our customers. When we asked you to join us to support worthy causes important to our communities, you were there to raise awareness and funds. Thank you!

Finally, to the team members of Zallie Family Markets, we would not be where we are today without the dedication and commitment you demonstrate to our customers and to each other. You are the most talented team of managers, merchandisers and front line associates in retailing. You are the heart and soul of our company. Thank you for making Zallie Family Markets a great place to work and shop!

With the help of our Wakefern partners, local vendors and team members at Zallie Family Markets, we look forward to serving future generations of customers. Thank you for your trust and ongoing support.



CONGRATULATIONS



**ZALLIE FAMILY**

*Markets*

ON **50** YEARS  
OF RETAIL EXCELLENCE

**Wakefern**  
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# Zallie Family Markets Celebrates 50 Years Of Retail Excellence

As Zallie Family Markets celebrates its 50th anniversary, we take a look back at the company's history in the Philadelphia-South Jersey market, which began when company founder, George Zallie, opened his first supermarket, a Shop n Bag, in 1973.

However, the roots of the Zallie family in the food business go back much further than the early 1970s. The youngest of six children, George Zallie grew up in the grocery business; his father owned a small grocery store in Ocean City, NJ in the 1920s. However, that first store did not survive the tough times of the Great Depression.

At the outset of WW II, George's father moved the family to Philadelphia where he again tried his hand in food retailing, opening a grocery store on Master St. in Fishtown. After returning from their military service in WWII, his brothers John and Pete opened their own corner stores in Phila. After his time in the military and upon getting married in 1950, George tried his hand at different jobs (he drove a bus for PTC, the Philadelphia Transit Co.) but ultimately followed his family's footsteps into retail.

In 1956 George Zallie opened a store at the corner of Somerset & Gaul Sts. in the Port Richmond section of Phila. George and his wife Bernice and their sons George J. and Bruce lived above the store. In 1960, he and his brother John went into a partnership in a store in the East Falls section of Philadelphia.

As the 1960s came to a close, some corner store operators within the Frankford-Quaker Grocery coop began to dream of opening their own supermarket. They recognized that the best opportunities were in the suburbs, especially in South Jersey. George Zallie was one of those dreamers.

After opening his first store in 1973, and a second store in 1976, by 1978, Zallie had become dissatisfied with the quality of the management team and the high cost structure at Frankford-Quaker, so he set out to find a new supplier. While Wakefern would have been Zallie's first choice, he didn't feel confident that he could gain membership in that cooperative since it had not accepted a new member in over a decade. Instead, Zallie applied to the Twin County cooperative of Elizabeth, NJ, the operator of Food Town stores.



Mr. Zallie's father, Jack Zallie, in front of his store on Master Street in Philadelphia.

As fate would have it, Twin County turned Zallie down. Not long after, he learned that the ShopRite located in Woodbury, NJ, owned by Bob Sichel, was for sale. Zal-

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TOP: The Zallie family helps the first customer in line cut the ribbon at the ShopRite of Glassboro in January 1997.

RIGHT: Mia Zallie cuts the ribbon at the grand opening of the ShopRite of Center Square Plaza June 4, 2023.



*Congratulations on 50 years*



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Bruce, Giuliana, Michael and George Zallie



**ABOVE:** Mr. Zallie presents Idee Musso with her 10-year pin in 1987.



**LEFT:** Mr. Zallie, George Zallie and David Zallie celebrate the retirement of Marianne Cavanaugh.



Former meat manager Bob Altomare.

## HISTORY

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lie agreed to buy the store but only if he was accepted by Wakefern. Although the co-op hadn't added a new member throughout the 1970s, they voted to accept Zallie as a new member to the cooperative in 1980.

"Dad was well aware of Wakefern's low cost structure compared to Frankford-Quaker Grocery Co and he knew that ShopRite operators ran high volume stores," recalled David Zallie. "He believed that combining his focus on perishables with Wakefern's strength in grocery would be a home run."

And that's what happened. In October, 1987 Zallie opened the first of his "super stores," the ShopRite of Berlin, NJ, followed by the ShopRite of Williamstown less than six months later. Both stores included amenities that were at the forefront of customer convenience and high quality. They offered an on-site bakery, sit-down café, expanded deli and prepared foods, a floral section, take-out pizza, fresh seafood, an abundance of fresh produce, a pharmacy and even video rentals. The "super" store that Zallie had created set a new bar for customers in the Philadelphia/South Jersey market.

The years between 1987-1998 saw the company grow from three smaller and older supermarkets to seven stores, five of which were "super stores." These stores were converted from other owners (e.g., West Deptford) or built from the ground up (Glassboro and Medford).

George's sons George J., Bruce and David worked in the stores doing a little bit of everything while learning the

business from the bottom up. Over the years they took on more of a role in the company's day-to-day operations and the future direction of the company.

In 2007, David Zallie became a member of the Wakefern cooperative when he and his wife Renee acquired the ShopRite of Medford from his family. The store, which had opened in 1998, was facing competition from a new Wegmans and a recently renovated Whole Foods Market and was in need of a facelift. Within 18 months the store was fully renovated.

In 2011, George Zallie passed away at the age of 84. Sons George J. and Bruce continued to operate the eight Zallie ShopRites under Zallie Supermarkets, Inc.

In 2020, George J. and Bruce retired and sold their interest in the eight-store company to David who now oversees Zallie Family Markets' 11 stores.

The third generation of the Zallie family is active in the business as Bruce's daughter Giuliana serves as the company's Marketing Director.

By 2023, the company was in the middle of several significant cap-ex programs. These included the remodel and expansion of the ShopRite of Glassboro as well as building the new ShopRite of Center Square Plaza in fast-growing Woolwich Township, NJ, which opened in May and replaced the ShopRite of Gibbstown.

Also, this past spring, the company announced that it had signed a lease to the former Kmart store in the Cherrywood Plaza in Blackwood, NJ. Once opened, that store will replace the family's first store, the original Shop n Bag in Laurel Hill.

The prototype associated with Zallie Family Markets' new and remodeled stores features a full complement of the retailer's signature own brand 'Zallie's Fresh Kitchen' products from their foodservice and bakery departments. The stores' new format emphasizes custom sandwiches, store-made recipes and specialties for easy meal preparation and planning. The layout also prioritizes the Catering, Floral and International Cheese departments that can service any size party or event as well as expanded produce departments with a greater selection of organics.

Additionally, the stores include full-service Order Pick-up Deliver (OPD) departments to heighten their online shopping services. While today's stores are grounded in a tradition of service, customers can still find the brands they've loved for years, as well as products that meet current market trends. They can ask a butcher to cut a steak to any thickness or engage with a dietitian about the retailer's impressive selection of plant-based foods.

Also, in conjunction with its 50th anniversary celebration, Zallie Family Markets formed a 501(c)(3) non-profit called The Zallie Community Foundation with the goal of helping communities through direct grants, in-kind donations and partnerships with local and regional non-profit organizations that encourage healthy living. Renee Liberoni Zallie, PhD MPH is the organization's founder and president and the vision she and the organization have is to increase access to nutritious food for the food insecure, to foster health and wellness, and to nurture communities in the counties where Zallie ShopRite stores operate – Burlington, Camden, Gloucester and Philadelphia.



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**Liberty Coca-Cola Beverages is proud to support Zallie Family Markets and their 50th Anniversary. Congratulations!**



# Newly Remodeled ShopRite Of Glassboro Celebrated Its Grand Reopening On April 30



Zallie Family Markets held a grand reopening celebration April 28 for its newly remodeled store in Glassboro, NJ. The store manager, Ron Raucci, is joined here by Zallie Family Markets' (2nd from l-r) Giuliana Zallie, David Zallie and Anthony Massoni.



This ShopRite of Glassboro management group shot includes (l-r) Mike Hoch, Donna Holden, James Crammer, Ron Raucci, Lindsay Federico, Mat Santo and Donna Sheridan.



Smiling for our photographer are (l-r) Matt Sullins, Lynmar Builders; Chris Vadino, Cold Technology; David Zallie and Ron Raucci, Zallie Family Markets; Frank Vadino, Cold Technology; and Anthony Massoni, Zallie Family Markets.



Bob Kilpatrick (r) of Bimbo Bakeries takes a look around the upgraded store with Anthony Massoni (l) and David Zallie, both with Zallie Family Markets.



This Zallie Family Markets photo features (l-r) Nick Wolfe, Chris Calvert, Anika Parker, Anthony Massoni, Giuliana Zallie, David Zallie, George Veit and Bob Schwartz.



Ready to serve customers in Glassboro are (l-r) Shadae Locky, bakery manager Kim Havens, Bob DeMarco, Jake Batten, Kathy Vitullo, Brian Dawson, Steph Penk and Madison Goodman, all with Zallie Family Markets.



Taking a break from a busy morning to smile for our photographer are Thomas Barca Jr. (l) and Marques Hall, both with Zallie Family Markets.



In the meat department we spotted (l-r) Joe Celia, Mimi Wilder, Todd Hoffman, Freddie Schauer, meat manager Woodrow Hutchins, Scott Harbeson and Kara Hughes, Zallie Family Markets.



Making sure everything runs smoothly at the grand reopening are Zallie Family Markets' Andrew Davis (l) and Tom Chando.

**Congratulations on your 50<sup>th</sup> anniversary!**  
**from Wise Foods & J.G. Morris Inc.**



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# Zallie Family Markets Held A Preview Party For Its New ShopRite Of Center Square Plaza On May 24th

Zallie Family Markets opened ShopRite of Center Square May 25 in Woolwich Twp., NJ. Welcoming guests to a party the evening before were Zallie's Family Markets' Anthony Massoni (l), store manager Jim Gallagher (c) and David Zallie.



Chris Kenny (c) of Kenny ShopRites checks out the new Zallie store with Wakefern's (l-r) Eric Bischoff, Mario Sciarra, Erinson Rosario and John Amaral.

Attending the opening-eve celebration from Wakefern were (l-r) Tom Paragham, Emmy Hume and Ross Farnsworth.



These folks are (l-r) Domenic Botto Jr. and Domenic Botto Sr. of Botto's Sausage; David Zallie and Giuliana Zallie, Zallie Family Markets; and Vince Botto, Botto's Sausage.



David Zallie (r) of Zallie Family Markets is joined here by Carol Stanton (l) and Dr. John Stanton of Saint Joseph's University's department of food marketing.



Tom Mariano (c) of Zallie Family Markets is flanked in this photo by Kurt Swanson (l) and Joe Teti of Amoroso Baking.



UFCW Local 152 is represented at the party by Brian String (l) and Carmine DelVicario.



On hand to celebrate the new store, which took six years to go from plan to final product, were (l-r) Craig Frederick, current mayor of Woolwich Twp.; David Zallie, Zallie Family Markets; Jordan Schlump and Vernon Marino, the two previous Woolwich Twp. mayors prior to Frederick.



Dan Riff (r) of Frito Lay congratulates Zallie Family Markets' (l-r) Ron Walker, Anthony Massoni and Mike Ross on the new store.



This Zallie Family Markets' trio includes (l-r) Ron Raucci, store manager at Glassboro ShopRite; Chris Calvert; and Mike Basher, store manager at Knorr Street.

**SCHMIDT.**  
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**Schmidt Baking Company would like to congratulate Zallie Family Markets on 50 years of extraordinary service to the community!**



# 50 Years Later, Zallie Family Markets Continues To Deliver

## GEORGE ZALLIE BEGAN HIS RETAIL CAREER IN 1956 WHEN HE OPENED A CORNER STORE ON SOMERSET STREET

in the Port Richmond section of Philadelphia. Then, in 1960, he went into a partnership with his brother, John, in a small grocery store at the corner of Ridge and Midvale in the East Falls section of the city. As the 1960s were ending, George Zallie set his sights on opening his own supermarket. After a search for locations, his dream became a reality in 1973, when he opened the Laurel Hill Shop n Bag in Clementon, NJ.

Never afraid of risk, George Zallie left his wholesaler, Frankford-Quaker Grocery Co. (which controlled the Shop n Bag banners) in 1980 to join Wakefern Food Corp., a larger co-op whose members were primarily based in Central and Northern New Jersey as well as in New York. In fact, Zallie's bold decision to shift his business to Wakefern made him the first new Wakefern member in over a decade. It later led to other Shop n Bag members (Ravitz, Brown, Eickhoff) moving their business to Wakefern, whose 82 stores remain the leading share of market retailer in the Delaware Valley.

By 1984, George's three sons – George J., Bruce and

David – had joined the company and helped it grow to eight stores. Separately, in 2007, David Zallie became a member of Wakefern and acquired the Medford ShopRite from the family. George Zallie passed away in 2011 at the age of 84.

In 2020, George J. and Bruce retired from the family business and David Zallie acquired their shares.

In the three years since he assumed ownership, David Zallie has embarked on an ambitious growth plan with the remodel & expansion of one store and the opening of a brand new replacement store, with more to come. Now with 11 stores, Zallie Family Markets is among Wakefern's most cutting edge members who continue to be successful by combining innovation in the stores with the commitment of a strong organization to run it.

As the company celebrates its 50th anniversary this year, Food Trade News sat down with CEO David Zallie to better understand the company's legacy, its dedication to customer service and the contribution of its nearly 2,500 team members.



**Food Trade News:** Could you provide our readers with some of your memories of the early days of Zallie's and some memories about working with your father and brothers?

**David Zallie:** My dad was partners with his brother, John, in a small store at Ridge and Midvale Avenues in the East Falls section of Philadelphia from 1960-1972. They were members of the Frankford Quaker Grocery Co., a Philadelphia cooperative that began in the 1880s. Frankford-Quaker served the thousands of corner store operators that existed in every neighborhood of the city of Philadelphia up through the 1960s.

In 1966, he ventured into a partnership with five other members of the Frankford-Quaker cooperative in the first Shop n Bag supermarket. It was located on Bustleton Avenue just south of Street Road in the far Northeast section of Philadelphia. In addition to my dad, both Stanley Ravitz (the Ravitz family also became Wakefern members) and Larry Korman were part of the six. You can imagine the clash of egos with just those three let alone three other partners in a store that was less than 20,000 square feet. Dad left the partnership after three months.

From that point on his focus was on opening his own Shop n Bag supermarket. That opportunity came about with the Laurel Hill (NJ) Shop n Bag which he opened in 1973 in Clementon, NJ.

The biggest decision my dad made in his career was to leave the Frankford-Quaker co-op in 1980. At that time, Shop n Bag stores had become the dominant independent operators in the Philadelphia/South Jersey market. Shop n Bag went head to head with the major chains at that time (A&P, Acme, Food Fair, Penn Fruit and Pathmark) but with the disadvantage of a higher cost structure. Ultimately, he left Frankford-Quaker because he did not have confidence in the management team in place at the cooperative. Those aspects of measuring an entity's success

(strong management and a disciplined cost structure) were as critical then as they are today.

In 1979, he applied for membership to the Twin County cooperative, the operator of Food Town stores, located in Elizabeth, NJ. Fortunately for my dad, my brothers and me, his application to Twin County was denied (there's a whole story behind why). He then applied to Wakefern and was accepted in 1980. He was the first new member in over a decade.

As time went on our company grew and that led to other Shop n Bag owners to leave Frankford to join Wakefern. My dad enjoyed saying, "I joined Wakefern before it became fashionable." When he left he predicted that Frankford would not be around in five years. His prediction was confirmed when they sold out to Fleming in 1985.

Dad was the epitome of an entrepreneur. He began his business career in 1956 with a corner store on Somerset Street in the Port Richmond section of Philadelphia and 50 years later had grown into a chain of 10 ShopRite stores. He founded the company and he has a tremendous legacy. He had a laser-like focus on enhancing what today we call the customer experience. His vision in developing our bakery departments is a great example. He brought bakers from Italy to work with our bakery team back in 1987 to make Italian desserts. In 1991, prior to the opening of the French hypermarket, Carrefour, he found a local French baker that taught us how to make baguette bread. And in the 1990s he bought the equipment that allowed us to make a full variety of European style breads. Those initiatives remain an integral part of our company's success.

However, he did not do it by himself. My brothers, George and Bruce, had a tremendous impact on our success which is recognized in the stores to this day. George did not learn the business from the top down. He began his career as an apprentice meat cutter in 1973 when dad opened Laurel Hill Shop n Bag. After earning the classifi-

cation of Journeyman Meat Cutter he was soon promoted to Meat Manager.

We had three stores when he became the company's Meat Supervisor. He set and maintained the highest standards for our meat departments. He knew exactly how long it took to perform every aspect of running the department which resulted in our stores having the highest meat department productivity in the industry. He instilled those same high standards throughout the company as Vice President of Operations and later as Co-President with Bruce after dad died.

Bruce was an excellent merchandiser, especially in the perishables area of the business. We have a strong commitment to foodservice and that really came from Bruce. He was instrumental in developing our own brand of store made items that we now call Zallie's Fresh Kitchen. Our customers realize the quality that goes into the products we make. Bruce oversaw all the recipe development. No items were finalized until he approved them. He was also responsible for our full-service cheese departments starting with the Medford store in 1998. The Zallie name means something to our customers and Bruce was instrumental in making that happen.

**FTN:** Since your brothers, George and Bruce, retired in 2020 and all the Zallie ShopRite stores have been consolidated under your leadership, what have been the biggest changes you've made?

**Zallie:** The organization was in good shape with a strong team in place that knew their jobs and performed at a high level. Over the course of the first year, we made some changes, but it was far from an overhaul. The biggest change was initiating the depth of our commitment to cap-ex. We had lagged in investment in growth oppor-

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# Cutting Edge Innovation And Strong Customer Service

tunities and that was something that needed to happen.

We also needed to focus on succession planning. We had a large number of long tenured team members in management positions that were approaching retirement age. Over the course of 18 months, between the fall of 2020 and the spring of 2022, we had five store directors, 10 ASMs and a few members of our corporate staff retire. Many had been with the company for over 30 years. We also had a number of department managers retire. This is where the quality of the next generation of leaders have risen to the occasion; we have been very successful in promoting from within.

Also, I created an advisory board consisting of retired Wakefern executives Dean Janeway (president of the co-op from 1995-2012), Doug Wille (former CFO) and Dewey Cannella (former VP, labor relations). We meet six times a year. Their experience is a valuable asset to our company. It helps to have a disciplined review process in place that challenges our plans and assumptions. We get a lot out of those meetings.

**FTN:** What do you regard as the most enjoyable part of your job?

**Zallie:** When the companies came together in July 2020, I held a series of meetings with our store management teams. I presented them with my three main areas of focus: investing money in the stores; succession planning; and building our company culture. I have enjoyed seeing us make strides in each of those areas, particularly in succession planning.

**FTN:** Why do you find succession planning so enjoyable when many people would view this aspect of the job as frustrating and painful?

**Zallie:** Well, it could have been painful. This is where Anthony (Massoni) offers so much to us as a leader within the company. In a company with nearly 2,500 team members, you hope there is promotable talent wanting to move up within the organization. The key is identifying those team members and Anthony has done an outstanding job of doing just that. It comes naturally to him because he loves recognizing the potential in someone, giving them greater responsibility and seeing them fulfill their God given talents. To do succession planning right you really need to care about people and he does. As an organization we expect our leaders to care about our team members. So, succession planning had to be a priority, especially now, at a time when the company is growing.

Furthermore, what good are the significant capex investments we are making to grow the company, if we are not at the same time, investing in and building a dedicated team to run it?

**FTN:** Speaking of Anthony, you recently promoted him to President of Zallie Family Markets. What prompted the move at this time?

**Zallie:** Anthony held various positions over his 20-year career with Zallie Family Markets, although, until 2020, I had really not had the opportunity to work closely with him. After joining the company in 2003, he had managed both the Medford and Berlin stores and later became a Merchandiser in charge of all non-perishables.

In 2019, my brothers promoted him into the position of Director of Operations. As I got to know and work with him through the transition, it became clear to me that he

was the right person to lead the operations of the combined companies and I promoted him to VP and COO. He has done an excellent job leading the team through both the Glassboro remodel and the opening of Center Square. Anthony has a great depth of knowledge in both operations and merchandising but it is ultimately his skills as a leader that make him as effective as he is.

In addition to Anthony's promotion to President was the promotion of George Veit to the new position of VP of Operations and Merchandising. I am excited about these moves because both Anthony and George are veterans of the organization that have worked hard to bring success to the company. With their advancement I wanted the rest of the company to see that opportunities exist for their own development as we continue to grow as an organization.

**FTN:** What does the word culture mean to you and how important is it to your mindset about the whole Zallie family operation? What do you do to nurture that culture and what is your role in it?

**Zallie:** I think it goes back to having high expectations. You don't develop a great culture with low expectations, so, you really have to start with that. And recognizing that it takes everyone contributing to reach those goals. Every team member plays a part; we celebrate the successes as a team and take responsibility ourselves for the misses. My role is to continue to enhance the culture of the company so that it becomes a foundation we can continue to build on.

We recently made two department manager changes in one store and team members in those departments (and independent of each other) went out of their way to tell me how much they liked working for their new managers. What was it, I asked, that stands out about your new managers? Both said that they asked for their opinions and gave them additional responsibility. Building a strong culture comes back to good leadership at every level of the organization.

**FTN:** Explain the benefits and advantages of being a Wakefern member.

**Zallie:** Being a member of the largest retailer owned cooperative in the country has tremendous upside. First off, you have to start with the members and what they bring to the cooperative. Companies like Saker, Village, Glass and RoNetco have been instrumental in Wakefern's success from the outset and they still are today. Locally, you have the Ravitz, Brown and Eickhoff organizations that have added value to the Wakefern/ShopRite brand in addition to many others. Who was it that said, "You're only as strong as your weakest link?"

As for the entity that is Wakefern, it provides its 50 members with services that would not be affordable if we were on our own. In addition to the procurement of goods, the services that Wakefern provides its members allow us to focus on running our stores and taking care of our customers. Consider an area like IT. Our stores are at the cutting edge of IT initiatives which allows us to increase productivity. Without the support of Wakefern, that doesn't happen. Are there challenges at times? Of course, but as members of the cooperative, we are stronger together.

**FTN:** Can you explain the mindset behind your company's aggressive effort to open/remodel the Woolwich, Glassboro, Berlin, Blackwood and West Deptford stores?

After the Blackwood (Cherrywood Plaza) project is completed, what's next on the capital improvement agenda?

**Zallie:** Continuing to grow the business on a store-by-store basis has to be a priority and the way to outpace rising costs is to reinvest dollars back into the stores. Finding new locations in New Jersey that can support the volume a typical ShopRite needs to succeed is difficult. Therefore, we identified replacement locations for our Gibbstown and Laurel Hill stores and made significant investments in both Berlin and Glassboro. Previously, in 2019-2020, Medford went through a major renovation. Our newest store - Center Square Plaza in Woolwich Township - opened in May and replaced the ShopRite of Gibbstown, while the Glassboro store celebrated its grand reopening on April 30th.

Looking ahead, 2025 will be a busy year for us as we open the ShopRite of Cherrywood Plaza (a 85,000 square foot former Kmart store that will replace our original Laurel Hill store). We will also celebrate the reopening of the ShopRite of West Deptford after it undergoes a significant expansion from its current 70,000 square feet to over 95,000 square feet. You asked, what comes after that? How about a vacation!

**FTN:** Was there a process that triggered you to focus on where the money was spent?

**Zallie:** Deciding where to spend comes back to what will provide the highest return. In the case of both Gibb-

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I think it goes back to having high expectations. You don't develop a great culture with low expectations, so, you really have to start with that. And recognizing that it takes everyone contributing to reach those goals; every team member plays a part.

We celebrate the successes as a team and take responsibility ourselves for the misses. My role is to make the culture of the company a foundation that we can continue to build on."

# Newly Promoted President Anthony Massoni's Tireless Journey To Success

Intelligence, a tireless work ethic and strong people skills have been calling cards for Anthony Massoni for a long time. For the past 20 years, he has demonstrated those traits in many roles for Zallie Family Markets and last month he was rewarded for his talents by being named president of the 11-store ShopRite retailer. Prior to that, Massoni was vice president and chief operating officer and has served as a store director, merchandising supervisor and director of operations for the Zallie family.

When asked how his day-to-day role will change now that he's been promoted, Massoni said he will be planning and developing systems for the future.

"First, I am very appreciative of the promotion, and I'm grateful that David feels I'm accomplishing our mutual goals, which above all relies on the skill and loyalty of our team members," said the retailer, who began his grocery industry career at Waldbaum's in New York. "One of the most important aspects of my job is searching for the right team members. I do a lot of training and then follow-up training. I really believe that is the future. You can have the right management on the premises right now that can take you to the future, but where are you going to be in 5 or 10 years? You have to make sure that you are investing in the



One of the most important aspects of my job is searching for the right team members. I do a lot of training and then follow-up training. I really believe that is the future. You can have the right management on the premises right now that can take you to the future, but where are you going to be in five or 10 years?

You have to make sure that you are investing in the future and investing in the future means investing in the careers of others."

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Over the past three years, the pace for all team members at the 50-year-old company has accelerated as Zallie's has undertaken five major new store projects, which involved major remodeling, and new replacement supermarkets. Massoni acknowledged the magnitude of the new and improved store expansion, but reiterated those efforts were initiated by a commitment to be properly prepared to meet the challenges of a dynamic and rapidly changing industry.

"By renovating and replacing stores, you gain the benefit of greater size and variety. That includes our ability to promote more of our own brand items as well utilizing the success of Zallie's Fresh Kitchen, which has been very successful. We now have the room to create more 'Fresh Kitchen' items using more of our own recipes – some of which go back decades to when George Zallie opened the first store in South Jersey," Massoni explained. "Our guests love our customized prepared foods and have shown tremendous loyalty by coming back. We're providing our guests the experience of what our competitors don't have – a grill, Asian Wok, prepared meals, salad bar, soup bar, café and international cheese department. By giving them these options – where does it take you? As we've seen with our latest two stores (Glassboro and Center Square), we have built stores that are equipped to meet future competitive challenges."

The major investment plan to upgrade Zallie's stores has been successfully addressed, but other challenges remain both with supply chain and from retail growth from non-supermarket channels.

Massoni assessed how those challenges impact Zallie Family Markets and how he approaches these hurdles.

"Let me begin by re-emphasizing we're in a tough business – a highly competitive industry that's both capital and labor intensive which yields relatively low margins. The supply chain disruptions over the past three years have improved but remain problematic. We still have problems with transportation, particularly with late trucks, which affect us when products don't reach the shelf when expected. Your products have to be available. The number one reason a guest does not come back to you is you not having what they want. And, when there is a supply chain disruption, wherever it comes from, it gives the guest a chance to go



to the competitor," Massoni declared. "Additionally, all retailers face many of the same competitive risks which are currently more challenging to manage – cost control, assessing value and labor issues such as hiring and retention. Then there is the cost of living. People are shopping and buying differently. When guests see inflation, it's only natural that trust is questioned for all retailers. There is so much competition to deal with from many channels – supermarkets, drug chains, dollar stores, mass merchants, c-stores, club stores and the Internet. I know our guests' loyalty is exceptional. We try very hard to offer our guests a tremendous experience. This is where we are investing in the stores right now. When shoppers walk into our stores, we want them to say, 'look at this; if you had to shop, wouldn't you want to shop here?' We're striving to earn that wow factor when they enter our stores."

The recently promoted president also addressed the importance of local marketing even within Zallie's own 11-store network.

"That's especially true with our smaller stores, like the original Laurel Hill supermarket. Because of its size, we can't offer the variety and versatility of product as in our larger stores, which makes us more vulnerable to cross shopping. The people who live close to that store are running next door for dinner tonight. When

See **MASSONI**  
on page 54

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# Giuliana Zallie Represents Third Generation Of Zallie Family Markets Leadership

Giuliana Zallie is the third generation of the family to work in the company founded by her grandfather George Zallie 50 years ago and serves as Marketing Director, a position she has held since 2016. Her father Bruce Zallie was the company's guru of perishables until he retired in 2020.

While she is now a member of the family business, she did make a detour of sorts along the way, opting to attend fashion school in Manhattan and moving to the big city at the age of 18. "I joined the company in December 2014, when I moved back to South Jersey from Manhattan," she explained. "I moved to New York City in 2009 at 18 years old to attend a private business fashion school called LIM College. It's a great school for students that want a hands on experience in the industry. I graduated in 2013, with my B.B.A in Fashion Merchandising. I loved going to New York City growing up, so it was no question to attend there. My college experience was very different than most students are used to. The Manhattan streets were my campus. It was a lot of hustle and bustle, definitely a grind. Living in NYC at that age, walking to my classes and taking the subway teaches you to grow up really fast. It taught me to be alert and gain my street smarts. Of course I was nervous at first, but I knew that's where I needed to be. I had numerous internships for school credit and I'm proud to say I worked at two world renowned de-



I remember I started at the company right before Christmas when I was 23 years old. I knew I had a lot to learn, but I was excited. As many of us know, family businesses can have their struggles, but the six years I worked with my father were the best and I'm so grateful I had that opportunity.

partment stores, Saks Fifth Avenue and Barney's New York. I ended my time there as an Operations Assistant for a retail store called Scoop NYC in their corporate office."

By 2014, Giuliana realized that she was ready for her career to go in a different direction. "As much as I loved New York and everything it has to offer, I hit a plateau in the fashion world. I just didn't see myself there forever and I was contemplating a change," she said. "It was a very tough decision, but after weighing out the pros and cons of staying or leaving, I remember I was at work one day sitting in a corner coffee shop on my lunch break and decided to call my father, Bruce, to talk it out."

That conversation helped Giuliana make her decision, she said. "I knew in the back of my mind I may join the family business one day, I just didn't know when or if it would definitely even happen. Since I was young girl I always admired what my grandfather started years ago. The history really is quite amazing. I spent numerous summer breaks working in the Main Office, so I had a strong familiarity with the atmosphere. That phone call with my dad was basically me asking 'How are you doing over there? Do you need me?'," she told us. "I remember I was hesitant to call because I no idea what he would say. He was definitely shocked at first, but after a few conversations it just made sense. At the time, my father and my Uncle George needed someone to help with marketing, promotions, community relations, etc. I knew as a third generation family member entering the business was a great move and I could really help guide the company in the right direction. Overall, my father was thrilled. I should add, he never pressured me growing up to join the business. This career move was solely my decision and he fully supported it. However, I love that I was able to have experiences and work for other employers beforehand. It kept me on my toes."

The transition from Manhattan to South Jersey to make her contributions to the family business was something that she relished. "I remember I started at the company right before Christmas when I was 23 years old. I knew I had a lot to learn, but I was excited. As many of us know, family businesses can have their struggles, but the six years I worked with my father were the best and I'm so grateful I had that opportunity," she said. "My dad had such an eye for merchandising especially in our perishable departments. Quality control was something he was also really good at. If a Zallie product didn't taste right, such as missing an

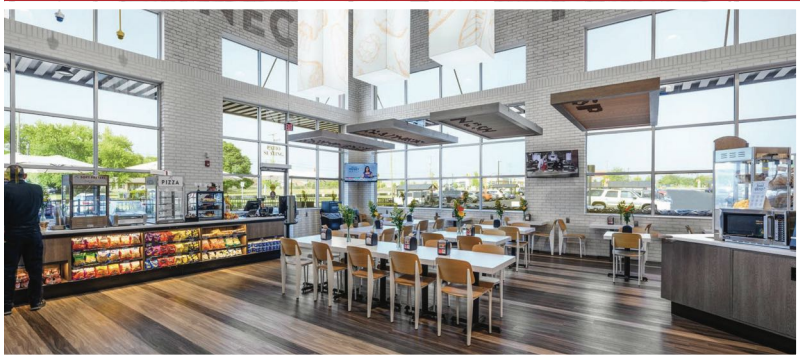


ingredient, or perhaps too much of an ingredient, he would have it pulled and remade. I guess you can say he was particular, but he treated our Zallie line like his third child. I now understand you have to be that way when something you are selling has your name on it. Our products are a big factor of what keeps people coming back to shop in our stores. He was the leader of establishing our large assortment of quality, store-made products. My father's passion and drive made me feel very inspired. He really taught me a lot and I knew I made the right decision to be here and help continue the family legacy."

Today, as Director of Marketing, Giuliana is responsible for the company's communications in many different facets of the business. She explained: "I direct the company's efforts in public-relations; both internal and external, community relations, advertising and social media development. I would say my strengths as a marketer are that I'm driven, high-energy and fast-moving, passionate, ambitious and work-focused, independent, strong-willed and a leader. Also, I am a millennial in a company that's 50 years old. That's an advantage right there. I feel that I have a fresh, modern approach to different topics. While navigating this role over the years, I have learned that social media is everything. If your

See **GIULIANA ZALLIE**  
on page 56





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# Executive Chef Kim Alvarez Brings Restaurant Expertise To Zallie's Fresh Kitchen

In the fall of 2019, the ShopRite of Medford was looking for an Executive Chef to lead their Food Service operation. The store was in the middle of a major remodel that would place an emphasis on expanding their offerings. The search focused on finding someone who had the creativity and culinary skills of a professional chef, the patience to teach those less skilled, the humility to accept negative feedback, the management skills to delegate and follow up, along with the drive and work ethic to get it all done. In company CEO David Zallie's words, "It felt like we were looking for a unicorn." He went on, "My experience with Chefs is that they can be temperamental, and, if they are too comfortable in the weeds, it's hard for them to see the big picture."

Ultimately, Chef Kim Alvarez joined the company, and the fit has been perfect ever since. Zallie said, "Chef Kim has knocked it out of the park for us. As we pro-

duced I change majors. Which I did – I changed it to food systems management, which was a brand new program at Syracuse."

She learned how to cook, as well as hospitality law and a wide range of other topics in the field. Upon graduation, Chef Kim worked in the industry for a year, a requirement before being admitted to the Culinary Institute of America in Hyde Park for a two-year chef program. Explained Chef Kim: "Back then, you weren't allowed to go to culinary school without work experience. You had to work for a year. So I took a year and I worked, and then I went to school." After the first year at CIA, she did an externship in San Francisco, helping to open a new restaurant, and then went back and finished the second year of the program at CIA.

During her 30-plus year career, Chef Kim has worked in California restaurants and food markets, and was second-in-command at The Striped Bass and head chef at Beaujolais in Philadelphia, working her way up from garde manager to executive sous chef before becoming an executive chef. She said those experiences developed her skills in "serving fish a zillion ways and perfecting the art of French cuisine."

After working in the restaurant side of the business for many years, Chef Kim decided she wanted to make a change. "Once you get married, have kids, you have to start thinking about those kinds of things. Restaurants were very stressful and I wanted to make a change, so I fell into the gourmet market business, and I really enjoyed that."

She and her husband, Edgar, also a chef and a native of Guatemala, eventually opened their own business, Delaware Market, which they operated for a few years. That store closed in 2009 and the couple later opened a restaurant in Mount Airy that they operated for five years. "It was a roller coaster ride. I mean, it was everything, everything. You're all in when you own your own restaurant, but we had a lot of fun," she said.

When asked what attracted her to join the Zallie Family Markets team, Chef Kim said, "Because this encompasses everything that I've ever learned. It really does. And, it allows me to manage, it allows me to be creative, it allows me to understand the financial end of what I'm doing, how we're spending money, how we're making money from things, what's expected. And all of everything that I've learned in the past leads to that."

In her current post, Chef Kim oversees an impressive culinary operation, to say the least, which includes Zallie's Fresh Kitchen and Zallie's Fresh Kitchen Catering.

All of the Zallie Family Market stores have a Zallie's Fresh Kitchen department that features a fully equipped kitchen and is surrounded by the freshest ingredients throughout the store that the culinary team can use in creating delicious meals to for customers to take home.

Zallie's Fresh Prepared Foods currently has a collec-



tion more than 300 recipes that Chef Kim and her culinary team have developed, including many in categories such as vegan, vegetarian and gluten-free. Zallie's Fresh Kitchen meals are scratch made and chef prepared. The recipes draw on the team's culinary skills, the Zallie's Fresh Kitchen collection of recipes, and hand-picked ingredients.

Zallie's Fresh Kitchen Catering specialists help customers create menus for their events that match their styles and tastes. Beyond main meals, they can create a full experience with desserts from the bakery and decorations from Zallie's Fresh Floral and are equipped to handle any event, of any size – from weddings, to corporate and special events, to luncheons and holiday meals.

This year has been a busy one for Zallie Family Markets. As it started plans for a 50th anniversary celebration in June, it was also focused on several cap-ex initiatives it had in the works, including a newly constructed store, ShopRite of Center Square in fast-growing Woolwich Township, NJ, which replaced the ShopRite of Gibbstown when it opened this past March, and an extensive remodel of its Glassboro store. The company also announced it had signed a lease for the former Kmart store in the Cherrywood Plaza in Blackwood, NJ.

We asked Chef Kim what kinds of challenges these changes have put in front of her and her culinary team. "It's always the backend work that's the hardest. When you're challenged, you rise to the occasion personally because that's your own motivation, but then you have to push that information forward. And when you see that your team is getting it and starting to pick it up, and that makes all the hard work worth it."



duce the Zallie's Fresh Kitchen line in our stores, it is vital that the Food Service team respects the Executive Chef. Of course, that respect has to be earned and Chef Kim has done that from day one."

Chef Kim first became interested in cooking when she was about seven years old. "My mom found a cooking class at Bloomingdale's in Jenkintown," Chef Kim explained, "It was a kids' cooking class and she enrolled myself and my cousin and we went every Saturday afternoon. So I went and learned how to cook and that was it. I got bit by the bug at that point."

That department store cooking class led to Chef Kim buying cooking magazines for recipes, to making her own recipes, learning along with way.

She ended up going to college and majoring in political science at Syracuse. However, she told us, "It just wasn't for me. I remember it was my sophomore year and I had a conversation with my roommates, who sug-



**We know, see  
and celebrate  
your 50 years  
of work.**

Each day our community gets a little better, a little brighter, because of you. Thank you Zallie Family Markets!

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# The Team At Zallie Family Markets Works Together To Keep Stores Running Smoothly



**Human Resources Team** (l-r) Debbie Schilling, Corporate Recruiter; Yolanda Johnson, Training and Development Coordinator; Joy Horvath, Human Resources Manager; Anika Parker, Director of Human Resources; Chelsea Jaconetti, Human Resources Generalist; Kerri Neal, Human Resources In Training



(l-r) Lisa Capasso, Multi-Media Designer; Mike Egrie, multi-media project manager



(l-r) Lori Martucci, Catering Manager; Kim Alvarez, Executive Chef



Priscilla McLane, Manager of Technology and System Utilization



Dana Czupas (l), Assistant Deli/Food Service Merchandiser; Pam Regler, assistant bakery merchandiser.



(l-r) Chris Calvert, Director of Store Development; Tom Mariano, Bakery Merchandiser



(l-r) Suzanne Crumb, Executive Assistant who will be retiring later this year; Maria Grillo, Executive Assistant who was previously a recruiting and training supervisor.

**Finance and Payroll Team** (l-r) Suzette Shilling, Vice President and Chief Financial Officer; Joe Pierce, Senior Corporate Analyst; Christina Fasolo, Payroll Clerk and Human Resources Generalist; Linda Mccarty, Payroll Manager; Brandy Kuhar, Staff Accountant; Mary Brosius, Accounting Clerk; Varsha Patel, Finance and Supply Coordinator; Stacy Aurand, Corporate Controller



**Congratulations to Zallie Family Markets on 50 Years of Success!**

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# Zallie Community Foundation: A Public Charity Established To Help Make Communities Stronger

In conjunction its 50th anniversary celebration, Zallie Family Markets unveiled a 501(c)(3) nonprofit organization, the Zallie Community Foundation, founded in April 2022 by Renee Zallie, who set its mission and vision, and ensures that its goals are met by providing the resources needed to succeed. “We set up the Foundation to continue the legacy of giving that the family had started and then amplify it,” explained Zallie. “Establishing a public charity will help make our communities stronger and enable them to thrive.”

Zallie is an accomplished health education specialist and public health professional with more than 20 years of experience specializing in nutrition and diabetes education, lifestyle coaching and childhood obesity.

The Zallie Community Foundation has its roots in initiatives Zallie led while working with her husband David Zallie at their three-store operation Somerset Stores where she instituted a health and wellness program and a community support and relations department. Those programs were instrumental in positioning the stores as important community partners and as sources for customers to turn to for credible health information through dietitian services and programs. Those programs evolved into what is today the Zallie Community Foundation where Zallie is instrumental in leading the organization’s fundraising efforts as well as using her health and wellness background to further the foundation’s mission of promoting healthy living concepts.

To accomplish that mission, the Foundation focuses on three primary areas: 1. Hunger - increasing access to nutritious food for the food insecure, 2. Health - fostering health and wellness, and 3. Community Connections - nurturing communities in Burlington, Camden, Gloucester and Philadelphia counties where the retailer operates its 11 stores.

The Foundation is a vital community partner in hunger relief and food insecurity. Some of their hunger relief activities are: providing daily food donations of unsellable but wholesome food to local pantries; improving access to food through financial grants; providing dietitian-led education resources focused on budget-friendly and healthful food choices; and enabling the Food Bank of South Jersey and other local food banks to reach more families through annual fundraising. The Foundation also operates a monthly mobile food pantry which serves over 40 families in Shamong, NJ in partnership with the Food Bank of South Jersey.

The food gleaning initiative provided \$832,000 worth of food to area food pantries in 2022. This has shown to be the equivalent of approximately 2.5 million meals for community members. Some of its financial grants have been made to the Camden County College food pantry, the Christian Caring Center homeless population, and the Camden Cathedral Kitchen.

The Foundation works with Zallie Family Markets coordinating food drives at its stores. Additionally, coordination with the stores and their customers during the annual ShopRite Free Turkey/Ham promotions yielded 3,500 turkeys and hams in 2022, which were donated to area food pantries for local families in need.

The Foundation is hosting the 9th annual Stamp Out Hunger 5K and 1-mile run in September, which is on target to raise more than the \$51,000 the event raised in 2022. A second fundraising event, their first annual golf tournament, is slated for April 2024.

In honor of the Zallie Family Markets 50th anniversary, the Foundation launched a special \$200,000 grant program focusing on hunger and health initiatives. Explained Zallie, “Ideally, we would like to provide grants totaling \$50,000 in each of the four counties where our stores operate. We are looking to support programs through these grants related to food insecurity, improving food access and affordability, and/or, the diet quality, and improving outcomes for health through nutrition initiatives. We look forward to working with the grant winners’ organizations to improve people’s lives through



**Renee Zallie**

these grants.” The organization’s board of directors is currently reviewing the proposals that were submitted and will select the finalists in early September. The awardees will be invited to a special luncheon to receive their awards on September 30.

The Foundation fosters health and well-being to those in the Zallie Family Markets service areas in a variety of ways. The organization’s Registered Dietitian Nutritionists use social media and digital platforms to bring healthy living concepts to the community. The Zallie Family Markets stores serve as a large conduit for the RDNs to share free programming and a wealth of information on health and staying well. They lead programs to bring healthy living concepts to the community in a variety of ways. A weekly Wellness Wednesday E-Newsletter shares information and education by featuring recipes, tips on preparing and enjoying food, and introduces featured products that can help readers lead a healthy lifestyle. A monthly virtual kids cooking class offers hands-on, fun learning in the kitchen, featuring basic cooking techniques like reading recipes, learning cooking technology and the use of kitchen utensils. An

See **RENEE ZALLIE**  
on page 57



[www.zalliecommunityfoundation.org](http://www.zalliecommunityfoundation.org)

The Zallie Community Foundation’s mission is to help communities thrive through direct grants, in-kind donations, and partnerships with local and regional non-profit organizations that encourage healthy living.



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on Celebrating 50 Years of  
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ShopRite of Center Square Plaza

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# The Zallie Community Foundation – Giving Back And Supporting Neighbors In Areas Of Hunger, Health, Community Connections



## THE UNFORGOTTEN HAVEN

The Zallie Community Foundation donates snack bags for chemo infusion patients and personal care bags for victims of domestic violence



## CATHEDRAL KITCHEN

Below: Volunteers from The Zallie Community Foundation made 250 sandwiches for the to-go clients at Cathedral Kitchen. The sandwiches plus 250 bananas were delivered to help their mission to use food to change lives.



JOIN YOUR ZALLIE FAMILY MARKETS DIETITIANS FOR:

# Growing Chef

A Virtual Kids Cooking Class

When: Earth Day, April 22, 2023 at 11am  
 What: FREE virtual cooking class making Earth Day pinwheel roll ups  
 Who: Children aged 5-10  
 How: Scan below or call 609-605-8211 to register!

ZALLIE HEALTHY COMMUNITIES

## KIDS COOKING CLASSES

The Zallie Community Foundation's registered dietitians host several virtual classes for kids that feature basic cooking techniques and promote awareness and education.

*"The power to change is inside you."*

## Damon West

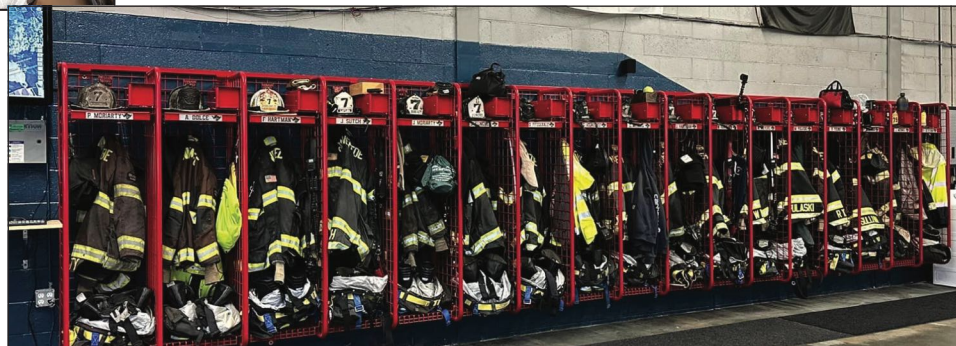
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September 21, 2023 6 pm  
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## DAMON WEST SPEAKING EVENT

As part of its efforts to promote good mental health, The Zallie Community Foundation is sponsoring a speaking event by best selling author and internationally known keynote speaker Damon West on September 21, 2023. Damon will be inspiring the students at Shawnee High School in Medford, NJ during the school day and then be speaking to the community in the evening. Audience members will hear his inspiring story of how he turned his life around and changed his environment like a coffee bean does when put in boiling water.



## RUNNEMEDE FIRE DEPARTMENT

The Zallie Community Foundation provided funding for the Runnemeade Fire Department to replace their aging gear lockers.



## MOBILE FOOD PANTRY

The Zallie Community Foundation and its volunteers, in conjunction with the South Jersey Food Bank, host a monthly mobile food pantry that serves 42 families in the Shamong, NJ community.





# Celebrating the Zallie Touch through Community Connections

Zallie Family Markets has provided exceptional service and exceeded customer expectations, while giving back to the community for 50 fabulous years.

## Adding the Zallie Touch to Communications

Guests have become accustomed to the Zallie Touch – evident in the delicious food, dedicated service, and attention to detail at every store. Laura Bishop Communications is proud to be a part of the Zallie family team, helping to connect with customers and the community with the Zallie Touch.

## Congrats on 50 Fabulous Years, Zallie Family Markets!





### ShopRite of Center Square Plaza

### Woolwich Township, NJ



(l-r) Juanita Allen, Order Pickup Delivery team member, 7 months; Ellen Hernisey, Order Pickup Delivery second, 23 years; Constance Brooks, floral team member, 7 months; James Cranner, co-store director, 2 years; Nicole Guglielmucci, floral team member, 7 months



(l-r) Meghan Labbree, kitchen team member, 1 month; Joan Simon, international cheese team member, 9 months; Mary Morris, kitchen team member, 6 months; Jess Register, deli manager, 3 years; Tiffany Jones, kitchen team member, 13 years



(l-r) Cristine Hedeixson, bakery manager, 10 months; Brian Dawson, baker, 10 months; Amber Askin, bakery team member, 6 months; Nyha Gibson, bakery team member, 7 months; Sascha Terwilliger, bakery team member, 5 months; Erika Hansen, bakery team member, 6 months; Paige Kervey, cake decorator, 4 years; Karen Munyon, cake decorator, 4 months



(l-r) Aaron Youch, deli team member, 1 year; Tim Berezowsky, deli team member, 1 month; Alyssa King, deli team member, 8 months; Barbara Pearlingi, deli/café team member, 8 months; Abigail Resto, deli team member, 1 month; Rebecca Kier, deli team member, 7 months



(l-r) Mike Hiltbrand, produce team member, 6 years; Amy Laiser, produce team member, 14 years; Robert Primavera, produce team member, 19 years; Angela Monterosso, produce manager, 20 years; Traci Ruber, cut fruit team member, 7 years; Brian Williams, roamer, 9 years; Justin Troost, cut fruit team member, 4 months



(l-r) Robin Norton, maintenance, 22 years; Shaune Oates, maintenance, 1 month; Charome Conyers, maintenance, 3 months; Mike Moore, maintenance manager, 3 years; Michael Becker, maintenance, 3 months; Anthony Ferninando, maintenance, 11 years



(l-r) Martin Patterson, meatcutter, 4 years; Jack Allen, meat wrapper, 1 month; Deanna Sears, meat manager, 23 years; Peggy Thomas, meat wrapper, 5 months



(l-r) Luke Kisarewich, grocery assistant manager, 2 years; Lindsay Frederico, assistant operations manager, 23 years; Aidan Gold, grocery team member, 2.5 years



(l-r) Owen Gasparon, cashier, 2 months; Kimberly Smith, cashier, 3 months; Samantha Marcelo, front end manager, 12 years; Shiahna Struggs, cashier, 10 months; Brookelyn Graham, cashier, 1 year; Kaidence Irvin, cashier, 1 year; Ian Noel, cashier, 3 months



(l-r) Ken Sonich, pharmacist, 4 months; Hailey Hitchner, pharmacy tech, 7 months



(l-r) Kolbe Clark, dairy team member, 12 years; Frank DellaVecchia, dairy manager, 13 years; Christina Foxworth, frozen food manager, 1 year; Bryce Goldman, frozen food team member, 4 months

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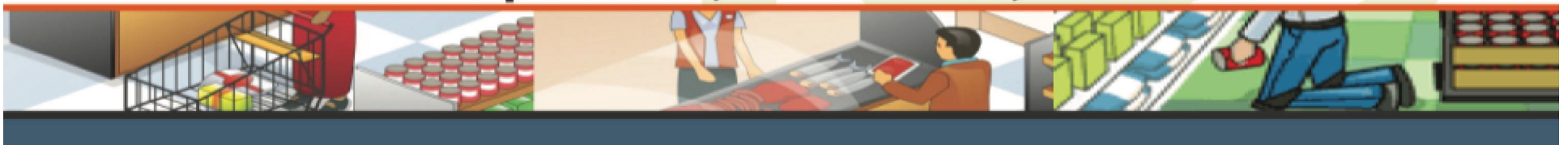
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### ShopRite of Chews Landing



(l-r) Sabah Ettadloui, Order Pickup Delivery team member, 1 year; Vince Squilaciotti, store director, 28 years; Carlos Iciano, produce team member, 28 years; Alejandra Garcia-Senatti, floral team member, 5 years



(l-r) Jamal Palms, grocery team member, 2 months; John Galiazzi, dairy second, 9 years



(l-r) Joanne Haney, cake decorator, 35 years; Patrick Condell, maintenance, 2 years; Toni Bassett, bakery team member, 2.5 years; Joanne Hawkins, assistant bakery manager, 7 years



(l-r) Sam Gullata, maintenance manager, 6 years; Laurie Kiemp, cashier, 16 years; Bill Fenton, receiving, 10 years; Lois Yurko, nonfoods manager, 31 years; Jill Hornick, cut fruit team member, 33 years



(l-r) Janet Mullen, health and beauty aids manager, 32 years; Rich Lamdon, demo guy, 1 year; David Farmer, assistant deli manager, 10 years



(l-r) Carla Bentivogli, RPh, pharmacist, 9 years; Madaya Pratt, pharmacy tech, 1 month



(l-r) Kathy Bonfiglio, deli team member, 15 years; Stacey Geserick, kitchen lead, 14 years; Donna White, kitchen team member, 16 years; Meta Wolk, pizza girl, 15 years; Jim Soldo, deli/kitchen team member, 13 years



(l-r) Ed Woyanski, maintenance, 15 years; Josh Ernst, grocery team member, 5 years; Crystal Caslin, front end team member, 3 years; Chrissy Foster, cashier, 1 year



(l-r) Paul Youngkin, Order Pickup Delivery team member, 1 year; Lisa Giordano, Order Pickup Delivery assistant, 7 years; Tiana Harris, Order Pickup Delivery team member, 2 years; Kayla Quimis, Order Pickup Delivery team member, 4 years; Saba Ettadloui, Order Pickup Delivery team member, 1 year



(l-r) Nariyah Gonzalez, Order Pickup Delivery team member, 10 months; Bonnie Watkins, seafood manager, 14 years; Rich Redmer, frozen food team member, 8 years



(l-r) Myrtle Dunker, front end team member, 16 years; Karen Horvat, customer service team member, 6 years; Donna Carroll, head cashier, 22 years

### Laurel Springs, NJ



**McCarthy Weidler Sends Very Best Wishes  
to Everyone at Zallie Family Markets  
as you Celebrate your 50<sup>th</sup> Anniversary!**



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### ShopRite of Glassboro

### Glassboro, NJ



(l-r) Harry Greenwood, store director, 25 years; Patty Geisenheimer, deli manager, 16 years; Rosa Reede, deli team member, 16 years; Yvonne Pascal, catering coordinator, 10 years; Tarren Bradford, deli team member, 1 month; Beth Davis, café team member, 9 years; Karissa Duff, café team member, 7 months; Kim Elliott, kitchen team member, 1.5 years; Sanny Damiano, deli team member, 8 months



(l-r) Daequan Jenkins, deli/prepared foods team member, 1 month; Kristi Raduszewski, hot bar team member, 1 month; Rebecca Yocum, kitchen team member, 19 years; Adan Kean, international cheese team member, 5 years; Laura Spina, kitchen manager, 22 years



(l-r) Rob LaGrassa, produce supervisor, 10 years; Jeanine Ginchereau, cut fruit team member, 35 years; Karen Vignola, cut fruit team member, 30 years; Andero Napolitano, produce manager, 16 years; Thom Barca Jr., produce team member, 9 years



(l-r) Gene Aubrey, baker, 7 months; Dino LaMoffa, baker, 23 years; Shadae Lackly, bakery team member, 2 years; Kailey Bitullo, bakery team member, 1 year; Gigi Formicola, Italian cake decorator, 8 years; Tom Mariano, bakery supervisor, 27 years



(l-r) Tom Sheehan, seafood manager, 37 years; Jim Fitzsimmons, meatcutter, 22 years; Joe Celia, meat second, 12 years



(l-r) Chris Luker, maintenance, 14 years; Kailee Meyer, customer generator order second, 8 years; Max Jones, customer generated order coordinator, 11 years; Janine Farr, customer generated order team member, 32 years



(l-r) Bill Hopps, frozen team member, 26 years; Dawn Schauer, grocery team member, 36 years; Azriel Lewis, assistant grocery manager, 3 years; Tyler Delaney, health and beauty aids team member, 1 year



(l-r) Apryl Gandy, front end team member, 32 years; Meeta Chauhan, pharmacist, 16 years; Frank Musso, assistant store director, 12 years; Tommie Jean Hedenberg, front end team member, 25 years; April Weimer, frozen end/self-checkout team member, 14 years



(l-r) Jann Pena, cashier, 1 month; Cece Logan, customer generated order team member, 1 year



(l-r) Danielle Maloney, Order Pickup Delivery team member, 1 year; Jason Pickens, Order Pickup Delivery lead, 9 years; Jonni Freda, Order Pickup Delivery team member, 8 years

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### ShopRite of Knorr Street



(l-r) Mike Basher, store director, 5 years; Brittany Rehbein, customer service team member, 1.5 years; Taralyn Williams, front end manager, 16 years; Marc Montano, assistant bookkeeper, 6 years; Michelle McKee, assistant front end manager, 11 years; Ivana Gnackpa, front end runner, 5 years



(l-r) Karen Cifelli-Roth, health and beauty aids/nonfoods team member, 43 years; George Hudson, nonperishable assistant store director, 12 years; Donna Potts, health and beauty aids/nonfoods team member, 15 years



(l-r) Orest Borodovyc, customer service team member/carts, 9.5 years; Maureen Richardon, customer service team member, 25 years; Joe Rynkiewicz, carts, 16 years; Ann Cybulski, cashier, 6 years; Mark Steskal, self checkout team member, 25 years



(l-r) Joe Mishinkash, deli team member, 12 years; Debbie Page, customer generated order team member, 34 years; Elijah Gerena, deli team member, 9 months



(l-r) Barry Davis, bakery manager, 7 months; Al Reynolds, baker, 20 years; Jasmin DeLeon, cake decorator, 1 year; Bernie Geiger, baker, 7 years; Debbie Raffle, bakery team member, 10 years



(l-r) Patrick Geisler, meat manager, 33 years; Dino Caruso, assistant meat manager, 5 years; Virginia Tompkins, meat wrapper, 33 years; Bill Belpre, meatcutter, 1 month; Don Martin, meatcutter, 17 years; Jules Skoezinski, meat wrapper, 42 years



(l-r) Maureen Roddy, cashier, 32 years; Kathy Fiore, cashier, 43 years; Lorna Schultz, cashier, 44 years; Geraldine Heavey, cashier, 16 years



(l-r) Matt Chilutti, customer generated order coordinator, 13 years; Chris Moss, receiver, 22 years; Sam Lohmiller, seafood second, 1 year

### Philadelphia, PA



(l-r) Jennifer Esterline, cut fruit team member, 8 years; Justin Vogt, produce team member, 4 years; Bill Tobin, produce team member, 12 years; Tom Costello, produce team member, 33 years



(l-r) Vince McDonald, co-grocery manager, 8 years; Kelly McQuaid, administrative coordinator, 11 years; Rob Steinman, dairy manager, 15 years



(l-r) Margie Smith, cashier, 8 years; Heng Meas, cashier, 1 year



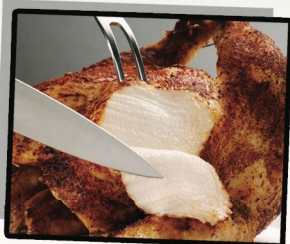
(l-r) Lamar Beamer, loss prevention, 3.5 years; Debra Rutter, café manager, 18 years; Ellie Darrenkamp, kitchen team member, 1 year; Andy Williams, kitchen team member, 1 year; Bob Clark, deli team member, 8 years



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## ShopRite of Laurel Hill

## Clementon, NJ



(l-r) Matt Fresne, store director, 13 years; Denise Burns, administrative coordinator, 35 years



(l-r) Mary McGlone, bakery team member, 28 years; Nicole White, bakery manager, 18 years; Charlene Karge, sampler, 9 years; Kat McQuaid, bakery team member, 22 years



(l-r) Yusuf Camp, produce team member, 7 months; Ginny Gaston, cut fruit team member, 30 years; Bill McCalley, produce team member, 2 months



(l-r) Deb Coady, deli manager, 12 years; Larry Cates, deli team member, 8 months; Carol Castellano, cashier, 50 years; Karen McClean, café cashier, 7 years; Chris Lentz, deli team member, 9 months



(l-r) Bruce Pistoia, deli team member, 11 years; Mariano Turlington, deli team member, 9 months; Larry Cates, deli team member, 8 months; Tom Brnich, kitchen lead, 1.5 years; Cathy Griffiths, kitchen team member, 28 years; Milton Rodriguez, kitchen team member, 8 months; Mike Adolf, rotisserie/kitchen team member, 22 years



(l-r) Larry Jackson, seafood manager, 2 years; Terrence Stewart, seafood team member, 5.5 years



(l-r) Jeff Lunsford, assistant meat manager, 5 years; Rodney McClain, meat team member, 1 month; Colleen McGonigle, meat wrapper, 33 years; Brian Chorzelewski, meat and seafood supervisor, 42 years



(l-r) Tina Fitzgerald, dairy manager, 33 years; John Erickson, frozen manager, 36 years; Barry McCall, receiving, 2 years; Bob Taylor, perishable assistant store director, 10 years



(l-r) Eric Krolick, grocery manager, 18 years; Chris Deal, grocery team member, 11 months



(l-r) Matthew Grant, front end/cashier, 21 years; Shayna King, floral manager, 19 years; Mariana Young, front end second, 4 years; Davilynn Yonkowski, front end manager, 19 years



(l-r) Kirhanya Barger, pharmacy tech, 2 years; Beth Henry RPh, pharmacist, 28 years; Rebecca Barell, pharmacy tech, 40 years



(l-r) Sharon Powers, self checkout team member, 17 years; Matthew Rebel, self checkout team member, 5 years

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## ShopRite of Lawnside

## Lawnside, NJ

At the grand opening of the ShopRite of Lawnside on July 14, 2013, Lawnside Mayor Mary Ann Wardlow cut the ribbon with David Zallie (Julia Zallie in his arms) and Renee Zallie looking on.



(l-r) Joe Kratchwell, store director, 15 years; Alex Klyne, produce team member, 1 month; Matt Liquori, produce team member, 1 year; David Williams, produce manager, 10 years; Micky Tropello, perishable assistant store director, 10 years



(l-r) Ahmir Gies, seafood/meat team member, 7 years; Tameka Montgomery, seafood manager, 10 years; Alysia Vales, administrative coordinator, 5 years



(l-r) Monica Phillips, meat wrapper, 10 years; Paul Diggs, meat manager, 10 years; Chris Berrios, meat apprentice, 3 years; Evan Ramos, meatcutter, 19 years; Darin Washington, nonfoods manager, 5 months



(l-r) Joe Rein, front end team member, 5 years; Danielle McNair, front end team member, 10 years; Taylor Pierce, customer service manager/bookkeeper, 8 years



(l-r) Tracy Pizzani, bakery team member, 3 years; Destini Tomaselle, bakery manager, 3 years; Frank Condell, assistant bakery manager, 3 years



(l-r) Keith Weitzel, deli manager, 16 years; Bessie Johns, catering coordinator, 18 years; Lakai Hicks, kitchen team member, 11 months; Stacey Lewicke, assistant deli manager, 3 years; Kathy Vogel, kitchen lead, 6 years



(l-r) Heather Lockwood, Order Pickup Delivery lead, 18 years; Lawrence Johnson, maintenance, 1 year; Kim Anderson, Order Pickup Delivery team member, 4.5 years; Gabe Segarra, Order Pickup Delivery team member, 7 months; Diane Paul, Order Pickup Delivery team member, 1.5 years



(l-r) Pam Lightner, pharmacy tech, 9 months; Alex LaCroce, pharmacist, 10 years



(l-r) Jazmine Wilson, computer generated order (CGO) coordinator, 10 years; Jake Goeltz, CGO second, 8 years



(l-r) Ahmir Gies, seafood/meat team member, 7 years; Erick Warren, cook, 2 years; Stacy Harden, receiver, 12 years; Eileen Harris, front end team member, 18 years

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## ShopRite of Medford

## Medford, NJ



(l-r) Nicole Diviaio, frozen manager, 7 months; Mark Laurenti, assistant store director, 2.5 years



(l-r) Brenda Bax, bakery team member, 33 years; Doug Brooks, baker, 14 years; Anna Metz, assistant bakery manager, 3 years; Kelly Giordano, bakery manager, 7 years; Dolores Jones, bakery team member, 10 months; Megan Zalinka, bakery team member, 8 months



(l-r) Jenella Teschko, assistant deli manager, 5 years; Colleen McCool, chef, 4 years; Noah Celso, deli team member, 2 months; Pamela Fullerton, deli team member, 1.5 years; Theresa Sharp, co-deli manager, 26 years; Tyler Mau, deli team member, 2 months



(l-r) Joe Waters, butcher, 5 years; Bob Bellwoar, meatcutter, 5.5 years; Bret Bracconeri, meat manager, 18 years



(l-r) Chaniece Davis, produce team member, 2 years; Danielle Klein, cut fruit team member, 10 years; Virginia Graham, cut fruit team member, 13 years; Valerie Idell, floral manager, 34 years; Bill Logan, produce team member, 42 years; Jim Noll, produce manager, 25 years



(l-r) Beth Ann Fantacone, catering manager, 13 years; Lisa Clear, catering coordinator, 13 years



(l-r) Lois Williams, head pharmacy tech, 3 years; Alicia Rommeihs, pharmacist, 26 years; Jolie Antonini, health and beauty aids manager, 1 year



(l-r) Michelle Seeds, head bookkeeper, 8 years; Maria Burgos, front end manager, 6.5 years



(l-r) Jim Adams, dairy manager, 12 years; Brandy Pyett, dairy team member, 18 years



(l-r) William Neher, Order Pickup/Delivery team member, 2 years; Bernie Kleinert, assistant store director, 10 years; Ben Mosakowski, nonfoods manager, 5 months; Erica Brackett, online pickup/delivery manager, 7.5 years



(l-r) Dan Rota, seafood manager, 19 years; Vince Boltz, seafood team member, 2 years



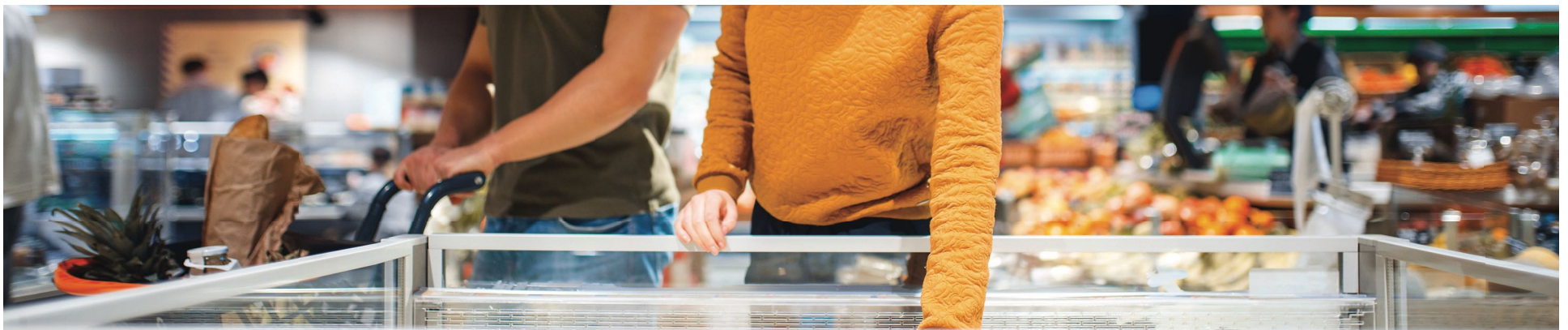
(l-r) Glindy Garcia, maintenance, 9 years; Chad Lamons, maintenance manager, 5 years; Bruce Gubernick, maintenance, 8 years



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## ShopRite of Sicklerville

## Sicklerville, NJ



(l-r) Sophia Brahimha, bakery team member, 18 years; Marie Ferrer, bakery team member, 11 months; Chris Lopez, store director, 2 years



(l-r) Ryan Honey, floral team member, 4 years; Omar Moore, produce team member, 5 months; Javon Pritchett, produce team member, 1 month; Rachel Troiano, produce manager, 6 years; Bill Collins, produce team member, 35 years



(l-r) Joe Campese, dairy manager, 13 years; Mike Burton, assistant dairy manager, 2 years; Jamere Dennis, dairy team member, 1 month



(l-r) Anna Blatcher, kitchen team member, 3 years; Leah Tumaziefski, prepared food coordinator, 13 years



(l-r) Chappie Milillo, meat manager, 14 years; Dawn Scott, meat wrapper, 8 years; Mike Protasi, meatcutter, 33 years; Lue Brehm, apprentice butcher, 16 years



(l-r) Henry Berchie, maintenance manager, 1 year; Will Upshaw, assistant maintenance manager, 5 years



(l-r) Paul Rudnitski, nonfoods manager, 7 years; Sierra Pearce, health and beauty aids manager, 5 years; Alberto Cruz, nonperishable assistant manager, 15 years



(l-r) Anwar Bright, seafood team member, 2 years; Laurie Langelier, assistant seafood manager, 22 years

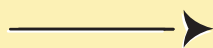


(l-r) Brandon Carter, Order Pickup Delivery lead, 12 years; Allie Altobelli, Order Pickup Delivery team member, 4 years



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### ShopRite of West Berlin

### West Berlin, NJ



(l-r) Tyler Wolbert, receiving manager, 10 years; Sabrina VanKline, customer generated order manager, 13 years; Norman Griffith, maintenance, 28 years; Zenon Rad, grocery manager, 29 years; Joe Nean, store director, 14 years



(l-r) Chris Barbour, produce team member, 11 years; Cathy Resch, cut fruit team member, 35 years; Dennis Dopke, produce manager, 35 years; Anthony Vitalone, produce team member, 9 years



(l-r) Russell Murzenski, cashier, 1 year; Joyce Flannery, liquor manager, 29 years; Chris Mazzone, liquor assistant manager, 10 years



(l-r) Julia Narducci, bakery team member, 5 years; Jennifer DeCroce, bakery manager, 15 years; Tom Walker, baker, 23 years; Dave McLeish, baker, 5 months; Nancy Lucas, cake decorator, 30 years; Rachel Hendricks, bakery manager, 15 years; Debbie Jaconetti, Italian cake decorator, 24 years



(l-r) Rob Girenti, deli manager, 28 years; Kayla Cantagallo, international cheese team member, 3 months; Rhonda Ravoni, deli team member, 14 years; Danielle Fithian, deli team member, 24 years; Sarah Markel, café team member, 7 months; Zachary Baginski, kitchen team member, 7 months



(l-r) Suzanne Nowicke, catering coordinator, 15 years; Nancy Martin, floral manager, 34 years; June Blackmon, demo/catering team member, 4 years



(l-r) Laura Nean, seafood manager, 14 years; Robert Vandergrift, seafood team member, 1 month; Diane Johnson, seafood team member, 4 years



(l-r) Bill Pinto, assistant meat manager, 5 years; Rick Rousseau, meat manager, 3 years; Jean McGinnis, meat wrapper, 18 years; Mark Grasso, meatcutter, 9 years; Frank Shaffer, meatcutter, 35 years; Stacey Breidenback, meat wrapper, 18 years



(l-r) Rob Allen, dairy team member, 16 years; Matt Cortese, dairy manager, 21 years



(l-r) John Clement, nonperishables assistant store director, 15 years; Beverly Shorter, scan coordinator, 32 years; Donzell Wilmer, online pickup/delivery team member, 4 years; Amy DeWitt, online pickup/delivery team member, 30 years; Patricia Mortillite, scanning, 23 years



(l-r) Nick Landry, pharmacy tech, 18 years; Beth Henry RPh, pharmacist, 28 years



(l-r) Renee Scott, front end manager, 32 years; Liz Chute, health and beauty aids manager, 6 years; Joan Messaoudi, cashier, 32 years; Leslye Stefaniowski, nonfoods team member, 2 years; Gina Delrocini, health and beauty aids team member, 5 years; Jean Harrell, bagger, 20 years

*Congratulations to Zallie Family Markets on your 50<sup>th</sup> Anniversary!*

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### ShopRite of West Deptford

### West Deptford, NJ



(l-r) Gail Barr, nonfoods team member, 10 years; Donna Brake, front end manager, 16 years; Joanna Morales, front end second, 1.5 years; Mike Ross, store director, 37 years; Claudia Baker, cashier, 3 years; Rhonda Basmajian, cashier, 1 year



(l-r) Holden Mulvenna, pharmacy tech, 3.5 years; Sandra Rey, pharmacist in charge, 10 years; Laura Fried, pharmacy tech, 35 years



(l-r) Matt Paprzycki, frozen team member, 2 years; Andrew Dietrich, seafood manager, 7 years; Shannon Stephens, meat manager, 12 years; Mike Sullivan, meatcutter, 22 years; Kim Spadea, meat wrapper, 15 years



(l-r) Jason Lecato, online pickup/delivery team member, 6 years; Michele Babich, online pickup/delivery team member, 1 month; Melissa Spence, grocery team member, 2 years; Nicole Borman, online pickup/delivery team member, 3 months; Devon Infanti, floral team member, 3 months; Treselle Mercado, online pickup/delivery team member, 2 years



(l-r) Dave Newstadt, catering chef, 1.5 years; Maureen Mullen, café/deli team member, 1 year; Patricia Gale, café team member/cashier, 1 year; Cedar Januszewski, cashier, 17 years



(l-r) Lorraine Daniels, cashier, 16 years; Berni Jubb, cashier, 2 years; Jen Rose, floral/front end team member, 34 years; Mason Moarer, customer service team member, 2 years



(l-r) Sheila Adamski, cashier, 25 years; Hanna Plotts, customer generated order team member, 5 years; Chrissy Abbas, cashier, 16 years



(l-r) Lori Capel, international cheese team member, 8 years; Mike Watson, kitchen team member, 10 months; Ken Wilson, assistant deli manager, 8.5 years; Aliya Remelinsky, café team member, 2 years; Diane DiCiccio, deli/kitchen team member, 5 years



(l-r) Gary Palmieri, produce team member, 2 years; Jimmy DiMatteo, produce supervisor, 18 years; Jimmy Brady, produce manager, 12 years; Marion McHugh, produce team member, 25 years; Devin Vettese, produce team member, 1 month; Nancy Weatherholtz, produce team member, 20 years; Matt DeHart, co-manager produce, 8 years



(l-r) Mitchell Best, baker, 11 years; Dennis Bredeck, dairy team member, 34 years; Tom Mariano, bakery supervisor, 27 years; David Labenski, bakery manager, 3 years; Chris Hoffman, kitchen team member, 18 years; John Seagrave, bakery team member, 29 years



(l-r) Denise Nowak, health and beauty aids team member, 15 years; Pam Pyle, health and beauty aids team member, 30 years; Joe Pantalone, nonfoods team member, 7 years; Jenn Matrone, grocery team member, 25 years; Gwen Decker, customer generated order team member, 6 years

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## Congratulations

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as you celebrate your  
50<sup>th</sup> anniversary!



## ShopRite of Williamstown

## Williamstown, NJ



(l-r) Jhon Pena, catering coordinator, 7.5 years; Eileen Wigginton, perishable assistant store manager, 35 years



(l-r) Sabrina Morton, front end team member, 5 years; Loreen Latchana, cashier, 4 years; Nick Lynch, front end manager, 8 years; Betsy Rosa, courtesy/front end team member, 8 years



(l-r) Pat Hughes, meat wrapper, 6 years; Tom McCarrick, meatcutter, 3 years; Coleen Holm, meat wrapper, 5 years; Jared Barnett, apprentice meat wrapper, 1.5 years; Jeff Rudolph, meat manager, 42 years



(l-r) Diana Krasny, floral manager, 3 years; Rhys Neagle, floral team member, 3 years



(l-r) Kristin Spina, bakery manager, 23 years; Matt Cocco, cake decorator, 1 month; Anastasia Zearfoss, bakery team member, 5 years; Brandy Schwalbe, Italian cake decorator, 1.5 years



(l-r) Paulette Pitt, kitchen team member, 25 years; Stephanie Moore, kitchen lead, 8 years; Christine Brady, café team member, 8 years; Barb Sharp, café team member, 25 years; Toni Marshall, kitchen team member, 35 years; Kelly Geulen, deli manager, 5 years; Karen Oriente, deli team member, 6 years



(l-r) Jason Hamilton, produce manager, 17 years; Mike Stell, produce team member, 1 year; Matthias Gloster, produce team member, 4 years



(l-r) Nahshon Luseni, seafood team member, 1 month; Angelo Mastrando, seafood manager, 4 years; Mike Yocum, seafood co-manager, 18 years



(l-r) Ed Burton, dairy manager, 35 years; Ozane Alexander, dairy team member, 1 year



(l-r) Brandon Alexander, frozen team member, 6 years; Eileen Wigginton, perishable assistant store manager, 35 years;



(l-r) Heaven Dupree, pharmacy tech, 1 year; Ryan Stenton, pharmacist, 11 years; Shamyia O'Neal, pharmacy tech, 19 years



(l-r) Dona Doyle, health and beauty aids team member, 27 years; Stacey Koochembere, health and beauty aids manager, 19 years; Liz Stiegler, nonfoods manager, 7.5 years



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Congratulations David!

For half a century, Zallie Family Markets  
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Today, we proudly join the chorus of voices in  
congratulating Zallie Family Markets on its  
remarkable 50<sup>th</sup> anniversary!



Sea Sisters

*Thank You  
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# Zallie Family Markets Celebrates June 26, 2023

Zallie Family Markets held 50th anniversary parties at each of its 11 stores, with the Laurel Hill bash on June 26, 2023 – exactly 50 years to the day after George Zallie opened the doors to his Laurel Hill store for the very first time. It was a special day for the retailer, and they went all-out to make it a celebration like no other for everyone in the community.

In addition to a large collage of photos from throughout the years, and a huge birthday cake, customers could enjoy fun things like getting a special balloon shape made for them, getting their faces painted or caricatures of them drawn. There were jugglers, live music and dancing. Of course, there was plenty of delicious food and drink supplied by Zallie's Fresh Kitchen, in addition to the ice cream van out front!





# At Laurel Hill Store, 50 Years After Store First Opened



## \$5,000 Gift Card Winner Announced



Over at the ShopRite of Lawnside, the grand winner of the 50th anniversary celebration was Sharon Wenner (2nd from l), who accepted her \$5,000 ShopRite gift card from (l-r) Lawnside's store director Joe Kratchwell, David Zallie and Giuliana Zallie.



# Zallie Family Markets 'Old Timers' Gather To Celebrate Retailer's 50th Anniversary



**LEFT:** Zallie Family Portrait (l-r) George J. Zallie Jr., David Zallie, Terri Rogers, George J. Zallie, Bruce Zallie, Giuliana Zallie and Isabella Zallie.

On June 21, the Zallie family hosted a luncheon at Caffè Aldo Lamberti in Cherry Hill, NJ for the company's valued "old timers," which included several store employees who joined Mr. George Zallie's staff in 1973, the year the company was founded, and were long-time associates during the company's first 50 years.

**Linda Hart** began as a Cashier but spent most of her career in Courtesy, many of those years as Manager. She worked exclusively at the Laurel Hill store from 1974 until she retired in 2018. She commented: "They are like family, and they treat us that way. I have so many good memories."

**Judie Green** began her Zallie career at Knorr Street in 1980. She was promoted to Head Cashier at the Knorr Street store in 1986 and held that position until 2016. She remembered, "The Zallie's always treated us like family."

**John Carrieri** started in 1976 at the company's Mayfair Shop n Bag where he served as the Grocery Manager, and later as Dairy Manager at Knorr Street. He retired in 2017 from the Knorr Street store. He remembers, "We all worked hard but we also had good times together outside of work."

**Mike Bordi** worked in both the Laurel Hill and Woodbury stores and was Director of Sales and Merchandising. He served the company starting in 1981 and retired in 2022. He said, "We felt like we were part of the Zallie family, and I feel like we are family forever."

**Idee Musso** was Prepared Foods Coordinator and in her career from 1977 till 2022 she worked in all of the stores. She said, "I loved the family aspect of working at Zallie's. We've been through everything together – and I met my husband Frank Musso there!"

**Sandy Kramer** was 17 years old when she started at the Laurel Hill store on June 26, 1973. She held many posi-

tions during her career with Zallie Family Markets. She was named Front End Supervisor in 1986, and later also oversaw the areas of Pharmacy and IT. "I loved the people I work with, and our customers," she said.

**Eileen Sherman** also started on June 26, 1973 at the Laurel Hill store as a cashier. In 2000 she moved into the corporate level as Director of HR before retiring in 2022. "What I liked the most were the friends I made, the people I would meet and the customers we saw all the time," she recalled.

**Janet Cresse** started in the Laurel Hill store in 1973 and also worked at the Glassboro store during her time with the company, working in Deli, Catering and Kitchen positions before retiring in 2007. She told us, "People would come to see me. I made it a point to learn people's names – I was a good PR person and I really loved my job!"

**Bill Siegmann** started at the Laurel Hill store on June 26, 1973 and was a Meatcutter until he retired in 2003. He remembers, "The people I worked with were the most important. We made forever friends."

**Elliott Goldstein's** first day in Laurel Hill was June 19, 1973. He worked there as well as at Woodbury and Glassboro as the Second Man in the meat department before

retiring in 2012. "We did quality meat cutting," he said, "making sure the meat looked good in the case. I miss the people I worked with. They became family to me."

**Carol Castellano** started at Laurel Hill in June 19, 1973 and 50 years later, she is still working for Zallie Family Markets at the Laurel Hill store. She has held positions as Cashier, worked in Bakery and held the position of Shop Steward. Carol loves her customers and they love her. She said, "Meeting George Zallie for me was meeting a wonderful man. My co-workers and customers are very close to me. They stop in to say 'hi.' People look for good customer service, and I give that."

**Dottie Wood** is another team member who started with Mr. Zallie in June of 1973. She retired after 48 years, having served her entire career in Courtesy, many of those years as Head Cashier. David Zallie recalls, "Dottie became Head Cashier not long after the Laurel Hill Shop n Bag opened. My dad trusted her completely. Dottie was dad's favorite. He had total confidence in her." Dottie commented, "We are family-oriented and Mr. Zallie treated us like his family."

**Sandy Beadling** started as a cashier at Laurel Hill on June 26, 1976 and is still going strong today at the company's Glassboro store. Thinking back on her career, she said, "Mr. Zallie – he's the reason for all of this that we have today!"



**RIGHT:** The Zallie brothers smile for a photo with the "old timers" who attended the 50th Anniversary luncheon in their honor (l-r) Bill Siegmann, Idee Musso, Linda Hart, Elliott Goldstein, Mike Bordi, Bruce Zallie, Sandy Beadling, John Carriere, Janet Cresse, George J. Zallie, Carol Castellano, Judie Green, Mary Hricko, David Zallie, Dottie Wood, Sandy Kramer and Eileen Sherman.

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#### Ingredients:

- 1 package **Premio Hot Italian Sausage**
- 1 package **Premio Sweet Italian Sausage**
- 1 container cherry tomatoes
- 1 sweet yellow onion
- 1 green and 1 red bell pepper
- 1/4 cup balsamic vinegar
- 2 tablespoons honey

1 clove garlic, minced

**Simple salad** – lettuce, diced cucumbers, onion, red pepper, shredded carrots and cabbage with a vinaigrette dressing

**Skewers**, soaked in water

Always cook pork sausage to a minimum internal temperature of 160° F using a meat thermometer.

#### Directions:

1. Preheat grill to medium heat. Cut **Premio Sausage**, onions and peppers into bite-size chunks.
  2. Take skewers and alternate sausage and vegetables.
  3. Combine vinegar, honey, and garlic in a bowl and set aside.
  4. Place kababs on grill, over medium heat, and grill until almost done. Baste with vinegar mixture.
  5. Continue grilling and basting until kababs are done and sausage reaches and internal temperature of 160° F.
- Let cool slightly, plate over simple salad and enjoy.

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## ZALLIE Q&A

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storn and Laurel Hill we had two older and smaller stores that could not be expanded and were in areas that were not growing. Investing in those locations would not have shown an ROI. So, finding replacement locations for those two stores was a priority. At Center Square Plaza (Woolwich Twp.) we found a location that is in the middle of a growing area and our customers there have strongly supported us since day one.

The remodels are harder. First, on a cost per square foot basis, they cost more. A lot of planning goes into minimizing the disruption to the business because you can't afford to lose sales during the renovation. Even with good planning there is a going to be a degree of customer frustration and you'll inevitably hear the question, 'Why are you always moving things?'

Fortunately, our customers have been thrilled with the results of our Glassboro expansion since our April 30th Grand Reopening.

**FTN:** What's the story behind the new replacement store for Laurel Hill?

**Zallie:** Laurel Hill was my dad's first store. The store is 56,000 square feet and can't be expanded. Also, the parking lot has always been a problem. The move to the currently vacant Kmart location will give us the size that we were looking for in a new

store. Not to mention, if a competitor was looking for a good location, that's the one they would have wanted.

**FTN:** Fifty years is an incredible milestone in any family business, especially one as labor and capital intensive as the grocery biz. What do you believe have been the cornerstones of Zallie's long-term success and are there plans to have the current third generation be part of a future succession plan?

**Zallie:** The cornerstone of our success begins with the commitment of my dad and my brothers over the past 50 years. There was never a mentality of taking 'short term profit' over long term success. We never took shortcuts and we always treated our team members fairly and with the respect for the part they played in our success. My brothers and I grew up in a working-class neighborhood in Northeast Philadelphia and we never forgot where we came from. We are humbled at the success of the company and recognize the countless number of our team members that contributed to the success of the company over 50 years.

As for the next generation, it is every owner's dream to 'pass the baton.' My daughters are young and the last thing I'm going to do is impose my desires on them. If they develop a passion for serving customers and working with our team members to continue the legacy their grandfather started that would be great. Either way my goal is to ensure the long-term success of the company.

**The youngest of three brothers,** whose father George Zallie was an iconic independent retailer in Philadelphia and South Jersey (and the first new Wakefern member/owner in that region), David Zallie literally grew up in the grocery business.

In the late 1970s he worked summers and weekends at the company's Shop n Bag store at Frankford and Cottman Avenues in the Mayfair section of Philadelphia. After graduating from college, he spent three years working in all departments of the Zallie stores and also in other ShopRite members' stores. After that apprenticeship, Zallie became an assistant store manager and then a store director before moving into an administrative role with the family-owned company.

In 2007, David and his wife Renee became Wakefern members (under Somerset Stores, LLC) and acquired the ShopRite of Medford from his family. That store opened in 1998, but with the arrival of a new Wegmans and a recently renovated Whole Foods in Marlton, NJ, the expectations of the Medford customer had been raised. With that store facing new competition it was clearly in need of an overhaul. A year later, the Medford store was completely renovated.

In 2011, George Zallie, founder of the company, which now operated nine stores, passed away at age 84. George J. and Bruce Zallie continued to operate the Zallie stores as Co-President while David ran Somerset Stores, LLC.

In 2012, David, with the help of Wakefern Real Estate, acquired a soon-to-be-closed Pathmark unit in Lawnside, NJ which he opened as a ShopRite in July, 2013. Then in 2017, Somerset Stores, LLC acquired the ShopRite of Gibbstown, NJ from the Zallie organization.

In 2020, George, J. and Bruce Zallie sold their interest in the eight-store company to David.

All told, Zallie Family Markets currently operates 11 ShopRite stores - 10 in South Jersey and one in Philadelphia.



We recently made two department manager changes in one store and team members in those two departments (and independent of each other) went out of their way to tell me how much they liked working for their new managers. What was it, I asked, that stands out about your new managers? Both said that their new managers asked for their opinions and gave them additional responsibility. Building a strong culture comes back to good leadership at every level of the organization."



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<b>Kevin Gallagher</b>	<i>VP/Food Trade News</i>
<b>Beth Pripstein</b>	<i>Circulation Manager</i>

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## MASSONI

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they visit our larger stores, they may be coming to us anyway, but they are driving farther and they are going to those stores for their primary shopping trip. We see that on a regular basis - it is the difference between operating a 40,000 square foot supermarket and being an 80,000 square foot one in terms of guest draw and sales volume," Massoni said. "Wakefern has also helped us with understanding the types of guests who shop in each of our 11 locations. None of our stores are cookie cutters - we run each unit independently and are better able to serve our guests based on their product preferences, especially ethnic and specialty."

By 2025, Zallie Family Markets will have increased

its square foot imprint by nearly 25 percent and offer more technology and upgrades throughout its operation. With that increased size and complexity, Massoni was asked if he's expecting more from the DSD vendors who call on the company.

"Without a doubt. Most of the center store DSD companies that call on us utilize career route men to cover our stores who generally know how our stores are set up and have a good relationship with store personnel. That works fine from Monday to Friday, but our business runs seven days a week, Saturday and Sunday are our two busiest days. The execution drop-off is significant on weekends because of a lack of training. Sending somebody to just cover our stores just doesn't cut it. Just as we have invested in our team members, many of these DSD vendors need to do the same. The

same holds true for many of the equipment and fixture manufacturers and distributors who call on us. The front-line people are capable and competent, but when we need service on weekends we do not receive that same level of skill. Many of our DSD suppliers seem like they are running after today and not the future. To me, that is a bad way of doing business, especially for the long-term."

With more than 2,400 team members, an ambitious store investment program and day-to-day responsibilities covering every aspect of Zallie Family Market's business, we were curious what a week in the life of Anthony Massoni might entail.

"By nature, I am very hands on - that's my management style. I work with operations. I work with merchandising. I work with human resources. I work on training and development. I am very active in all aspects of the business. I am constantly involved with store development - building new stores, designing new stores. Much of this is done through meetings with our team, with vendors and with Wakefern," asserted Massoni. "And even though I can't visit as many stores as I'd like, store visits are key. You can never lose track of that part of the business. Our reputation is made at the store level. You can never get disconnected from that. Who is really running the business? If you ask me, our management teams are vital to running the business. Our merchants and support staff work with our management teams, but I also need to be in the stores to ensure that the implementation of our goals is being executed properly. And our number one goal is to do right for our guests."



There is so much competition to deal with from many channels - supermarkets, drug chains, dollar stores, mass merchants, c-stores, club stores and the Internet. I know our guests' loyalty is exceptional. We try very hard to offer our guests a tremendous experience. This is where we are investing in the stores right now. When shoppers walk into our stores, we want them to say, 'look at this; if you had to shop, wouldn't you want to shop here?' We're striving to earn that "wow factor" when they enter our stores."

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## GIULIANA ZALLIE

from page 16

business isn't on social, you are behind and it's a huge challenge to succeed. I'm proud to say that we have great engagement on our social pages along with our bi-weekly Zallie Family Markets newsletter. During our anniversary this past June, we showcased a collage of photos from the last 50 years in all 11 stores and we told our company story with a series of social media posts. Our followers loved it and so did our team members. It was fascinating to see our newer team members look at the photos in their store and learn our history. We have an incredible story to tell and that was my one of the biggest jobs thus far to accomplish as our Marketing Director."

Zallie Family Markets is a true team effort in every part of the business, and that's true in Giuliana's department, as she told us, "I must give credit to my team as well. Michael Egrie is our Multimedia Project Coordinator and Lisa Capasso is our Multimedia Designer and they are the artistic masterminds behind all the things we do. The three of us work really well together and I feel really lucky to have a great, supportive team."

Giuliana and her team have been especially busy in the past year, coordinating the company's 50th anniversary celebrations and helping prepare for the grand opening festivities at both the brand new Center Square store in Woolwich Twp., NJ and the newly remodeled Glassboro, NJ store. We asked her to tell us a

little bit about that experience. "When I'm not at work, something I really enjoy doing is party planning and hosting, so when I was informed about all three events I was really excited to showcase what I'm capable of," she said. "My main goal was to make all of the celebrations good, family-friendly fun come to life. Although party planning at home may be on smaller scale, coordinating events for very large retail stores with multiple entertainment companies and our vendors was definitely a challenge. I think we changed our event calendars at least 10 times, maybe more. Also, there were construction delays, so we had to be ready for changes at any time. The main challenge was there wasn't too much of gap between Glassboro, Center Square and our anniversary, so it really tested my multi-tasking skills and prioritizing the important tasks at hand. I haven't experienced a store opening since I was young girl, so the main thought that crossed my mind was 'will people enjoy this?' I can confidently say, that all of our customers and team members really enjoyed all of the events and celebrations. By late June, I could feel a positive sense of relief and was really proud of the work I accomplished along with the help of my team, all the team members at the stores, our merchandisers, the Main Office staff, and the leadership from Anthony and David. It really was all hands on deck the past few months, but with hard work and perseverance, everything fell into place."

While her job involves juggling many things at one time, which can be challenging, the best part of the business for Giuliana is the people she works with at

Zallie Family Markets. "I would have to say working with people who are basically my second family is the favorite part of my job. I have known some of our team members since I was born. It's amazing how many people have had life-long careers with Zallie Family Markets. To know that we have such loyal and dedicated team members is incredible. Not to mention, providing thousands of jobs, with 50 years under our belt is mind blowing. Without all of our team members we would be struggling. It takes a village and everyone brings something to the table. I also love connecting with our customers whether it's when I'm in a store or at a community event, getting to know them is what makes my job rewarding. The compliments we have received over the past few months have been very heart warming. It's worth it to come to work knowing we make a difference in people's lives in the communities we serve and our own team members. It really is a family business."

As the face of the third generation of the Zallie family to work in the business, we asked Giuliana how she views the future in terms of helping perpetuate family leadership. "As a third generation family member, I'm proud to be here and represent the future. My leadership style is to lead by example and follow our Core Values: Do What's Right, Respect Others, and Do Our Best. I also want our newer and younger team members to know that there are many opportunities at Zallie Family Markets to build a life-long career here. I'm really looking forward to what's to come and helping grow the company."



# Congratulations on 50 Years Zallie Family Markets



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## RENEE ZALLIE

from page 22

upcoming episode of the class will feature Strawberry Ladybugs and ice cream in a bag.

The RDNs utilize the online platform, Healthie, to offer on-demand and virtual classes. Some recent classes were titled “Great Guts,” “Packing a Healthy Lunch,” and “Hydration 101.” Future classes will focus on such areas as “heart health,” “freezer-friendly recipes,” “living with diabetes” and many others. All recorded classes will be available on-demand via an online library.

In-person consultations with the Foundation’s dietitians, available on a limited basis, are supplemented by virtual consults through the Healthie platform. The RDNs also provide educational programs in the community at schools, libraries, senior centers, and other local organizations. Their programs are also offered in-store at Zallie Family Markets locations. A library of resources and recipes can be found online at [zalliefamilymarkets.com](http://zalliefamilymarkets.com).

In addition to providing the dietitians’ services, the Foundation provides grant funding to organizations and health care facilities dedicated to improving lives, reducing disability, and advancing research and treatment options such as Jefferson Hospital, National Brain Tumor Society, the Ronald McDonald House, and more. The Foundation supports and provides grants to organizations that support any of the six components of health: mental, emotional, social, physical, environ-

mental, and spiritual. To address the issue of mental health among youth, the Foundation is sponsoring a presentation on September 21 by best-selling author, keynote speaker and philanthropist Damon West who will teach his audience about the power to change their environment for the better.

The Zallie Community Foundation is committed to encouraging social and emotional connections to help communities thrive. Functioning as the charitable arm of Zallie Family Markets, the Foundation receives and processes requests for donations, sponsorships and financial support that fall within their focus areas. They provide funding and support to events and initiatives that seek to bring people together to enrich their lives through social and civic engagement. The Foundation supports organizations that advocate for youth education and development. Support ranges from assisting scouts’ initiatives badges, to sponsoring local sport programs, to a \$25,000 grant for a STEM lab at a local school. The Foundation also looks to partner with organizations whose focus is on the quality and sustainability of the environment.

Renee Zallie leads a staff of four at the Zallie Community Foundation. The work that the Foundation does is overseen by its Board of Directors, which includes: President Renee Zallie, PhD MPH; Vice President Kim Bezanis; Secretary Stan Kletkewicz, MA, LPC;



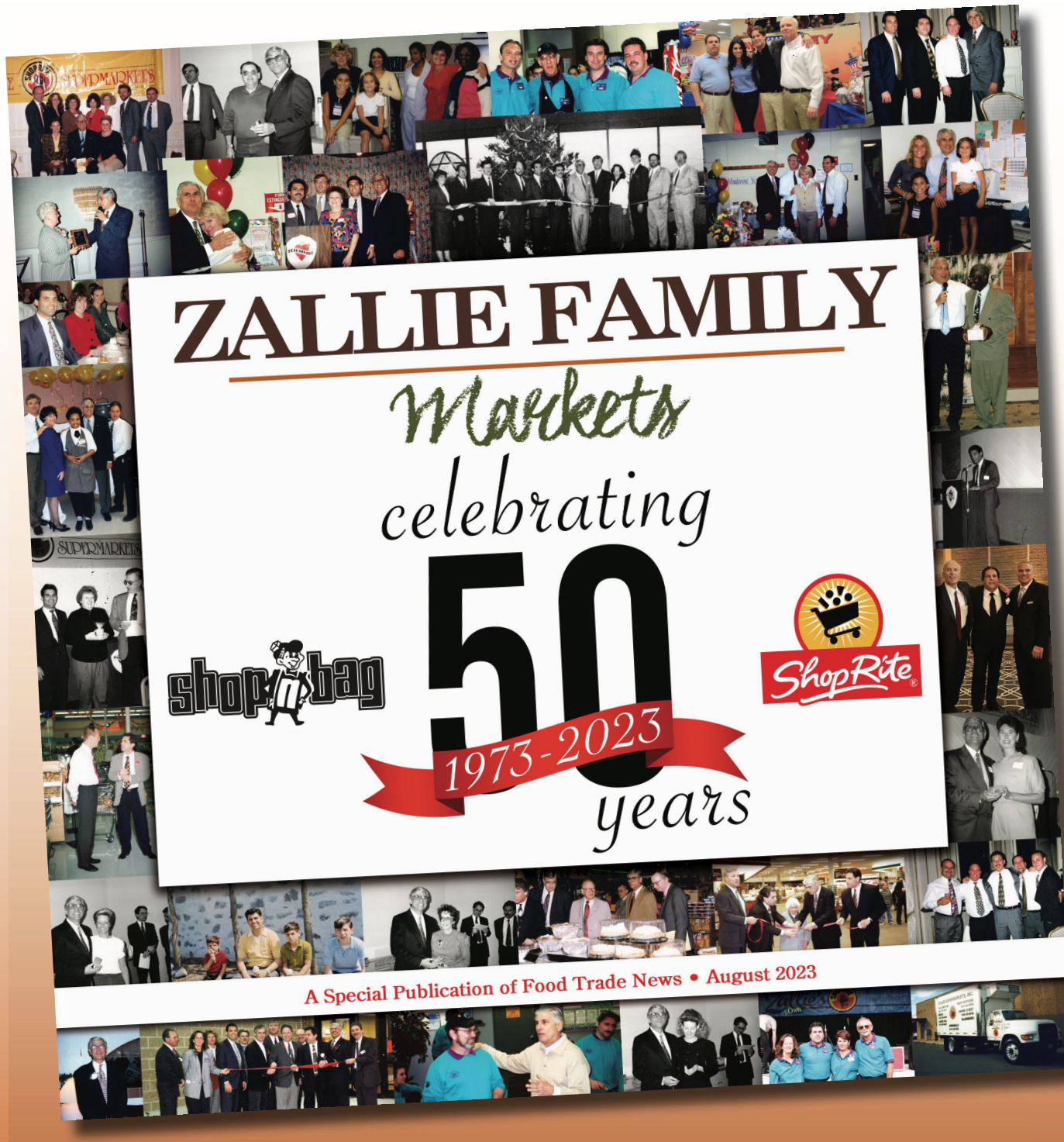
Treasurer Adam Drewry, CPA, PFS; and Directors Maureen Dowling, MS, RD, Robert Egan, Esq., Theresa Freedman, Bob Schwartz, Dave Vaughn, David Zallie and Giuliana Zallie.

We can only give you a sampling in this story of the wide array of programs the Foundation offers to improve the lives of those in their communities. The Zallie Community Foundation, as a 501(c)3 public charity, is accepting corporate partnerships with organizations whose interests are aligned with the Foundation’s mission and goals. Those interested can email Zallie at [renee@zalliecommunity.org](mailto:renee@zalliecommunity.org). You can also learn more about the foundation at <https://zalliecommunityfoundation.org/>.




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