

may 2008

CATERING MAGAZINE

In the Kitchen

Catering magazine

the magazine for catering professionals

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MY CHEF CATERING RECEIVES FORD'S NEW CATERING VAN

My Chef Catering of Chicago was chosen by Ford Motor Co. to demonstrate the versatility of its new line of light-duty commercial vans called Transit Connect, which was introduced at the Chicago Auto Show.

Ford is targeting small business owners, like caterers, that use vans as their primary delivery vehicle. Ford personalized the van with My Chef Catering's logo and signage along the exterior sides. Ford chose the caterer because it was awarded the U.S. Chamber of Commerce Small Business of the Year.

Ford will introduce Transit Connect vehicles to the public in summer 2009. Until then, My Chef Catering will give



feedback on the vehicle, so Ford's final product can be modified to fit caterers' specific needs.

My Chef Catering's owners, Bill and Karen Garlough say the van's compact size and fuel efficiency make it an appealing option. "Transit Connect would allow us to make long-distance runs with smaller loads quicker and more economically than with our box trucks," says Bill Garlough.

He also says the vehicle will help make life easier for My Chef employees, because the van's low lift height makes loading and unloading easier, it has excellent load-door accessibility and its aftermarket shelving system makes for less jumping in and out of the vehicle.

*Susannah*TM*
18/10

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* patent pending