

FOR IMMEDIATE RELEASE

Petit Four Legs Focus On “Making the Best Treats Humanly Possible”

Seattle, WA (January 30, 2008) Petit Four Legs has kicked off the new year with a commitment to hand-make all pet treats in their own commercial kitchen. To highlight this commitment, Petit Four Legs has developed a new tagline – “making the best treats humanly possible.” Despite the fact that outsourcing to a manufacturing facility would increase production, the company felt that the loss of control over product quality was not worth the added operational advantage. As such, Petit Four Legs has signed a lease on commercial kitchen space in Seattle, WA where all treats will be made by hand. Petit Four Legs will continue to use only the highest-quality human-grade ingredients in all their treats to be in line with both pet and human health code requirements.

“As a professional pastry chef, I felt that this decision to keep production in-house was true to my culinary training and background and would also enable us to maintain the level of quality we require in all of our treats. This way we control the sourcing of our ingredients so we know exactly what is going into each and every treat,” says Jennifer Lewis, Head Chef of Petit Four Legs LLC.

In the two years since starting operation, Petit Four Legs has come to the forefront of the luxury treat market with their combination of hand-decorated treats and custom-designed packaging. The company currently offers a line of petit fours that are individually hand-piped to look like presents. The petit fours are available in peanut butter and carob chip flavors and come in bags of four treats (wholesale \$3/bag) or boxes of twelve treats (wholesale \$12/box). The company also offers their beautiful Artisan Truffles which are a box of nine carob truffles each containing a little bit of peanut butter cookie crumble and are topped with an intricate doggie-design (wholesale \$7/box).

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