

## **BRASWELL'S JALAPENO PEPPER JELLY IS OUT OF THIS WORLD – LITERALLY!**

*~ NASA Astronaut Jeffery Williams requests Braswell Food Company's popular spicy condiment for upcoming International Space Station assignment.*

**Statesboro, GA, May 11, 2009** – When American Astronaut John Glenn took off in his Mercury spacecraft in 1962, his lunchbox was filled with bite-sized, crummy cubes, and freeze dried foods that had to be re-hydrated in space to form a pulpy puree, and semi-liquids in tubes which had to be squeezed out into one's mouth.

Needless to say early astronauts were not too fond of their meal plan.

These days International Space Station crews have hundreds of food and beverage items that they can request to bring a little taste of home to their zero-gravity confines. Col. Jeffery Williams, station commander of International Space Station Expedition 22, requested Hot Jalapeno Pepper Jelly, a spicy condiment made in Statesboro, GA by Braswell Food Company.

When Col. Jeffery Williams assumes his role as Expedition 20 Commander of the International Space Station in November of 2009, the station pantry will already be stocked with one of his favorite earthly snack foods, Braswell's Hot Jalapeno Pepper Jelly. Braswell Food Company recently shipped dozens of containers of the spicy hors d'oeuvre preserve to Houston, where it was consolidated with other supplies and finally shipped to Kennedy Space Station in Florida. The Space Station Atlantis STS 125 launched from Florida at 2 PM on May 11 and will deliver the jelly to the International Space Station. Col. Williams will arrive at the International Space Station in November of 2009 and is looking forward to having one of his favorite comfort foods awaiting his arrival. This is the third time that Col. Williams has selected Braswell's sweet and spicy jelly to accompany him in space.

**About Braswell Food Company --** In 1946, young Albert Braswell returned from World War II with a GI Bill and no job. Using his mom's recipe, he began canning and selling pear preserves out of the back of his truck. More than 60 years later, Braswell's of Georgia has grown into one of the country's largest producers of specialty jams, jellies, preserves, toppings, relishes, dressings, fruit butters, fruit spreads, fruit syrups, sauces, marmalades, and salsas. Known for its tremendous selection of flavors and consistent high quality, Braswell's is one of the most popular suppliers of specialty and gourmet condiments for private labels, and is known for its own brand of unique items like specialty preserves and organic/natural teas packaged in reusable European glassware.

**The Braswell Food Company manufacturing facility is rated Superior with both the American Institute of Baking and Silliker Labs.** For more information on Braswell's and to purchase products, visit [www.Braswells.com](http://www.Braswells.com).

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