

News Release

Contact: Teresa M. Cox Hickey
813.248.0721
Mike Minnix
614.297.0735



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COX ORGANIZATION CONTINUES TO IMPLEMENT "GREEN" STANDARDS **New and Exciting Programs to take place at the Ohio State Fair**

(Columbus, OH) – The Cox Organization has been steadily implementing environmentally-conscious standards in terms of purchasing and operational decisions since they initially pledged to do so in January of 2008.

Beginning in August of 2007, throughout the Ohio State Fair, Concessions by Cox worked side-by-side with the Ohio Department of Natural Resources (ODNR) at collection, removal and/or compost of food preparation waste and leftover food or "scraps." The company intends to spread the knowledge gained through this experience amongst each of its corporate locations and special events divisions.

In 2008, Concessions by Cox, Inc. is thrilled to be implementing "green-conscious" improvements in four areas, which are set to debut at this year's Ohio State Fair, July 31-August 11, 2008:

Pre-consumer Waste

Cox's has set forth pre-consumer waste programs in two of their high-volume locations, Ranahan's Restaurant and the Rhodes Building, equaling approximately 2,000 meals per day. All pre-consumer waste (preparation scraps, trimmings) will be collected and transported to a local composting facility. Last year's "pilot" program diverted approximately two (2) tons from the waste stream - Cox's expect an even higher volume to be diverted in 2008.

Zero-waste Catering

All catering events at the Ohio Expo Center throughout the duration of the Ohio State Fair will emit zero-waste – in other words, not one fragment of refuse will enter the traditional waste stream. This program includes the use of 100% biodegradable service-ware items (forks, plates, cups, napkins, trash bags and etc.), as well as the removal of all bio-waste, which will be collected and transported to a local composting facility.

Bio-diesel/Bio-diesel Education/World Famous Butter Cow

Concessions by Cox will collect and donate all frying oil used at Ranahan's Restaurant, the Rhodes Building and most temporary locations throughout the fair to Mount Vernon Nazareth University, who will in-turn take the used oil and turn it into fuel while educating the public about the benefits of Bio-diesel – they will also be using waste from the World Famous Butter Cow to promote this program after the fair.

Additional Recycling

Concessions by Cox continues to add recycling bins throughout all of their locations, including additional receptacles near Ranahan's Restaurant and the Rhodes Building to be placed this month.

The Cox Organization welcomes the support and participation of industry colleagues in order to set environmental standards in the special events industry.

For more information, please contact Teresa Cox Hickey at 813.248.0721 or Mike Minnix at 614.297.0735.