

## 2013 Trenton Small Business Awards



*Small Business of the Year Honorees from left to right: Elmer Perez of Fuente Del Buen Gusto Bakery; Thomas E. Grieb, Owner and Tom Dolan, President of Case Pork Roll; T.C. Nelson of Trenton Social*

### **Fuente Del Buen Gusto Bakery: Most Improved Appearance**



Fuente Del Buen Gusto—or the “Source of good taste” has arrived in Trenton’s Chambersburg section of town and is winning over many in the community.

The hard work of entrepreneurs Elmer Perez and Elias Ramirez is reflected in the smiles and lines of patrons being served authentic Guatemalan specialties seven days of the week at Fuente Del Buen Gusto. After

perfecting their recipe for quesadilla bread in a pizza kitchen in Hamilton, the partners decided to branch out on their own and find an environment where they could expand operations and serve their community.

They found a perfect location in a former Italian eatery at 701 Whittaker Place. Over the course of a year the partners worked with developer Karen Wilkinson, Trenton architect Todd Geter, and local contractors to make their dream come true. According to Wilkinson, “Chambersburg is home to many families and contractors who are out the door by 5 am and need a place to buy breakfast and take away lunch. Fuente Del Buen Gusto has revitalized not only a wonderful building but a community. We cannot be more excited” The building has a men’s hair salon City Stylez as well. For more information please visit them at 701 Whittaker or online at [www.fuentedelbuengusto.com](http://www.fuentedelbuengusto.com).

### **Trenton Social: Most Successful New Business**



In 2011, Trenton Social opened its doors and instantly became a gathering place for the capital city. Artists, community leaders, politicians, musicians, athletes, and foodies get together at tables in the dining room, and next to each other at the bar. This is where great connections are made over cocktails and a meal.

When it comes to creating and running successful casual dining concepts in the city of Trenton, T.C. Nelson has skill, experience, and the luck of the Irish on his side. Along with his sister and brother, he developed, owned and operated the original Trenton Bagel until 2003 - and simultaneously ran a bustling cafe at the NJ State Museum. After working in finance for a few years following the sale of those businesses, Nelson was ready to return to the capital city, roll up his sleeves, and open a bar/restaurant that would serve as a Trenton’s gathering place. In late in 2010, he set his sights set

on 449 South Broad Street, having had a vision for the space for years. Nelson's longtime friend and property owner, Roland Pott, issued him a challenge ...and he immediately accepted. Within days, Nelson and his fiancée, Leanna, came up with the name Trenton Social ... and in just three months, doors opened to the public. Trenton Social's anniversary is celebrated in style every St. Patrick's Day. Nelson is responsible for the daily operations and entertainment bookings at Trenton Social.

### **Case Pork Roll: Small Business of the Year**



In 1870 when George Washington Case, a farmer and butcher in Belle Mead, New Jersey, began selling a pork roll he made from his own special recipe, he never expected that people all over the country would one day be clamoring for his product. Nor did he expect that the small business (originally called The Case Pork Pack Co.) he began at his farm would become the thriving enterprise that today is known as the Case Pork Roll Company. Noted facts: The original Case's Pork Pack was freshly garnished in corn husks as its original packaging. Years later, the hickory smoked, vacuumed sealed packaging was applied for that great taste known today as Case's Pork Roll.

Welcome to the home of Case's Pork Roll, the original "Jersey" ham. It has been over 140 years since Case's old-fashioned, hickory-smoked pork roll became a favorite meat product in New Jersey homes. The same secret seasoning is used today, plus modern processes of tendering, filtered smoking and flavor-sealing. Approved by the U.S. Dept. of Agriculture. The tasty time-honored recipe has proven its steadfast goodness through six generations of the Case family.