



Lowes Foods invites Oak Island-area residents to join ribbon cutting on May 21 at 9:30 a.m. and the inaugural chicken dance at the Chicken Kitchen at 10 a.m.

Lowes Foods to Open New Oak Island Location featuring Store “Originals”

Store Offers Features Perfect for Visitors to Oak Island: Fuel Center and Lowes Foods-To-Go!

OAK ISLAND, N.C. (MAY 20, 2016) – Lowes Foods, a Carolinas-based grocer, will celebrate the grand opening of its newest store on Oak Island on May 21. Located on 2829 Midway Road SE in Boliva, the store will include special areas called Lowes Foods Originals, which include: Chicken Kitchen, SausageWorks, Dry Aged Beef, Pick & Prep, The Beer Den, The Cakery, Sunmill Wines and the Community Table. The store also offers the newly updated Lowes Foods-To-Go online personal shopping service and a fuel center.

“We are thrilled to share our new Midway Road store with the entire Oak Island community and the many people who visit the area. The store represents the latest innovations in our journey to completely reimagine the grocery shopping experience,” Lowes Foods president Tim Lowe said. “Like all of our stores, this new store is very focused on supporting all things local while providing exceptional attention to our guests. Our commitment includes offering produce sourced through our partnership with more than 200 local farmers and featuring a wide assortment of unique local products found throughout the store.”

“We believe the Lowes Foods-To-Go personal shopping service and the fuel center will be particularly popular among people who are vacationing on Oak Island,” he added. “Guests can place their grocery order online using Lowes Food-To-Go, drive up to pick up their order, get fuel and be on their way to enjoying vacation time within a matter of minutes.”

The Chicken Kitchen includes a variety of prepared chicken, including wings, fried and fresh-roasted chicken. “When hot chicken comes out of the rotisserie oven at Lowes Foods, our animated chicken chandelier signals the start of our special chicken celebration,” Lowe said. “Our Chicken Kitchen hosts will perform our own version of the Chicken Dance and invite guests to join in. It’s a lot of fun.”

If Willy Wonka had made sausage instead of chocolate, his famous factory would have been SausageWorks at Lowes Foods. SausageWorks features locally made pork, beef and poultry sausages in an unbelievable number of flavors, from the familiar crowd-pleasers to the “are they insane?” combinations.

The Oak Island store is among only a few Lowes Foods’ to feature Dry Aged Beef selections, which encourages shoppers to earmark their favorite cut of fresh beef while it is being carefully aged in the store. At the conclusion of the aging process, shoppers can pick up their special cut of beef full of flavor and ready for home cooking or grilling.

“Our Pick & Prep area is like having your own personal sous chef. It’s one of my personal favorites,” Lowe added. “Our guests select their fruits or vegetables from our produce department. Next, our Pick & Prep hosts use their advanced knife skills to chop, slice or julienne them—however they are needed for recipes or snacks. Cooks can even customize their mix of Pick & Prep items for a recipe or pick up a prepared selection.”

The Beer Den offers a large craft beer collection, including numerous North Carolina-brewed beers. Guests can purchase 64-ounce growlers and then have them filled with craft beers direct from the tap. The Beer Den

also offers hundreds of bottled craft beers, including the ability for beer lovers to create their own favorite six packs.

The Cakery features frosting made with real butter and real cream and opportunities to join in The Cakery Walk. A whimsical bakery where being square is incredibly cool, The Cakery is focused on all things cakes. The Cakery features “Scrumptiouslyumptiously” delicious square cakes in all sizes that are assembled before your eyes, topped with icing made fresh in-store with real cream and butter.

A focal point of the new Oak Island store is the Lowes Foods Community Table, where shoppers can gather to sample, enjoy and learn how to prepare local foods. The Community Table, which is constructed of reclaimed wood, also will offer events such as recipe sampling, crafts for children, gluten free eating tips and couponing classes.

In addition to these new offerings, the store features a wide assortment of organics, Certified Angus beef, fresh pizza and Paninis, and a clip-your-own herb garden.

About Lowes Foods

Founded in 1954, Lowes Foods employs approximately 9,000 people and operates 95 full-service supermarkets in North Carolina, South Carolina and Virginia. Locally owned and operated, Lowes Foods is truly a homegrown company committed to bringing community back to the table, by providing customers with the freshest and most innovative local products from local suppliers. The company maintains a strong focus on exceptional attention to our guests, with services like Lowes Foods-To-Go personal shopping and gas rewards discounts. To learn more, visit lowesfoods.com or follow Lowes Foods on Facebook or Twitter. Lowes Foods, LLC is a wholly owned subsidiary of Alex Lee, Inc.

About Alex Lee, Inc.

Founded in 1931, Alex Lee is a family-owned and operated company that employs approximately 10,000 people. It serves as the parent company of Merchants Distributors, LLC, which provides full-service, wholesale distribution to supermarkets. In addition, Alex Lee is the parent company of Lowes Foods, which includes 94 full-service grocery stores in North Carolina, South Carolina and Virginia, as well as Just Save food stores in North Carolina. Alex Lee, Inc. is based in Hickory, NC.

For more information, please visit alexlee.com.
