

# Let's Celebrate Fries with the Works!

(CHARLOTTETOWN, PE - June 6, 2017) As Islanders, we know that Fries with the Works is a legendary local dish featuring PEI French Fries. However, when you talk to Islanders about Fries With The Works, or when you see them listed on a local menu, there can be many variations in ingredients! As a result, the PEI Potato Board is launching a survey to ask Islanders "just what IS Fries With The Works" to you?

"There's no tastier way to enjoy PEI Fries when on the Island than eating them with the "works," but we want to know exactly what 'the works' is" says Rodney Dingwell, PEI potato farmer and chairman of the PEI Potato Board.

Have your say! Tell us what how you eat your Fries with the Works by going online and filling out a survey, with a chance to win a \$100 grocery gift card.

"If a tourist came to PEI and asked what Fries With The Works is, Islanders have a clear answer as to what 'works' go on our world famous fries, as well as knowing if there's a 'classic' version, says Greg Donald, General Manager of the PEI Potato Board.

Visit the website [www.frieswiththeworks.ca](http://www.frieswiththeworks.ca). Survey closes June 20, 2017.

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**Prince Edward Island Potatoes** are world renowned for the great taste and quality that comes from growing in the unique red soil of PEI. The Prince Edward Island Potato Board represents the 200+ family farms that specialize in growing top quality potatoes for fresh, seed and processing markets in Canada and around the world. Our farms are dedicated to supporting the highest performance of an economically and environmentally sustainable potato industry.



For more information on this release, please contact:

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