

Crossover Meats and NCC Partner to Bring Innovation to Culinary Arts Education

By NCC

BETHLEHEM, PA
- Crossover Meats, a food innovation company revolutionizing ground meat with its patented Crossover

NORTHAMPTON COMMUNITY COLLEGE

Blends™, has partnered with Northampton Community College's (NCC) Culinary Arts Department to give student chefs real world experience in recipe development using next generation protein.

Since June 1, students in NCC's esteemed culinary program have been competing weekly to develop the best new dish using Crossover's signature Chicken & Beef Blends. The winning recipe is featured on the menu of Hampton Winds, NCC's award-winning, student-run restaurant in Bethlehem, PA.

"Working with an innovative product like Crossover Meats is an incredible learning experience for our students," said Director of Culinary Arts at NCC, Chef Dominic Lombardo. "They get the chance to push boundaries, learn about modern food systems, and most importantly, see how their creativity connects with real diners. The response from our guests has been amazing. The crossover meats are winning people over at the restaurant with both taste and versatility."

Crossover Blends™ combine lean, wholesome chicken with premium cuts of beef, pork, or lamb using a patented process that delivers all the juicy flavor and performance of traditional 80/20 ground meat, but with fewer calories, more protein, and a smaller environmental footprint. In many applications, Crossover's chicken-based grinds actually outperform traditional ground meat on flavor retention, moisture, and cook-ability.

"This partnership is about more than recipe development. It's about shaping the future of food," said Michelle Adelman, CEO of Crossover Meats. "NCC's students are learning how to innovate in the kitchen while exploring healthier, more sustainable ways to deliver bold flavor and real satisfaction."

The Crossover x NCC collaboration is part of Crossover Meats' broader commitment to culinary education, community engagement, and developing the next generation of food leaders.

To learn more about Crossover Meats, visit www.crossovermeats.com. For reservations at the Hampton Winds or more about Northampton's Culinary Arts program, visit northampton.edu.

COLUMBIA SELF STORAGE Content Sale

Columbia Self Storage will sell the contents of the occupant's leased space at public auction to satisfy the owner's lien on StorageAuctions.com all personal property stored in this facility by: Unit #106 Jared Polcari, consisting of boxes and tools. Unit #804 Bobbi Jo Waldron, consisting of totes, snow blower, tool box, outdoor yard equipment and misc. items. Items will be offered for sale by auction to the highest bidder for enforcement of storage liens.

**Auction will be held at 10AM, Tuesday, August 26, 2025
on StorageAuctions.com.**

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