

D'Onofrio's going strong after more than 100 years

Story contributed by Dick Davis

August D'Onofrio would recognize the sausage and maybe a few other items from the grocery business he founded in 1916. The famous D'Onofrio sausage is still made from its original recipe, which current managers Joe D'Onofrio and his son, Al D'Onofrio, say includes very lean pork butts and a well-balanced mix of spices.

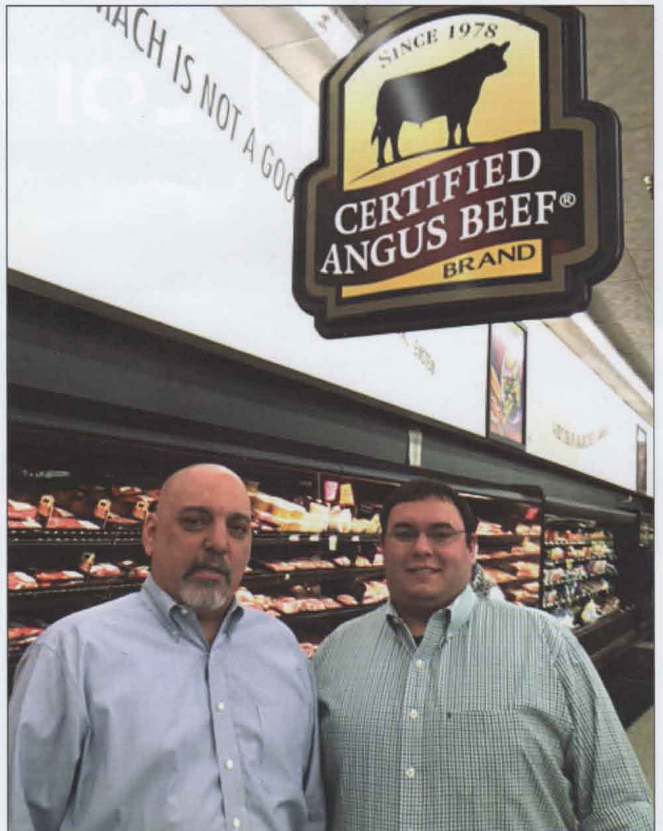
"The sausage is our best seller," says Joe, owner and president. "All our 'Certified Angus Beef®' meats go well, especially New York strip steaks. We are very proud of the 'Certified Angus Beef®' designation that we've had for almost 30 years."

The Certified Angus Beef® brand is a label from the Certified Angus Beef LLC, a nonprofit entity owned by the American Angus Association® and its farmer members. The label recognizes what it calls "exceptional Angus beef that is tasty, tender and juicy."

Joe, 57, and Al, 30, vice president and manager of the meat department, have groceries in their blood. (Well, not literally. That would be a medical anomaly.) As it was with August and his son Albert, (Joe's dad), the family store is their professional lives.

Joe graduated from The Kiski School and attended Kent State and Penn State universities, while Al graduated from Kennedy Christian High School and Edinboro University. Both were drawn back to the family business where they carry on the family tradition and spend a good part of each day chatting with loyal customers among the store aisles.

"It has been a very, very positive experience," reflects Joe. "We offer a large variety of items and try to make it family friendly. We have friendly relationships with multiple generations of families week after week and year after year."



Joe (left) and Al D'Onofrio and their impressive certified angus beef display.

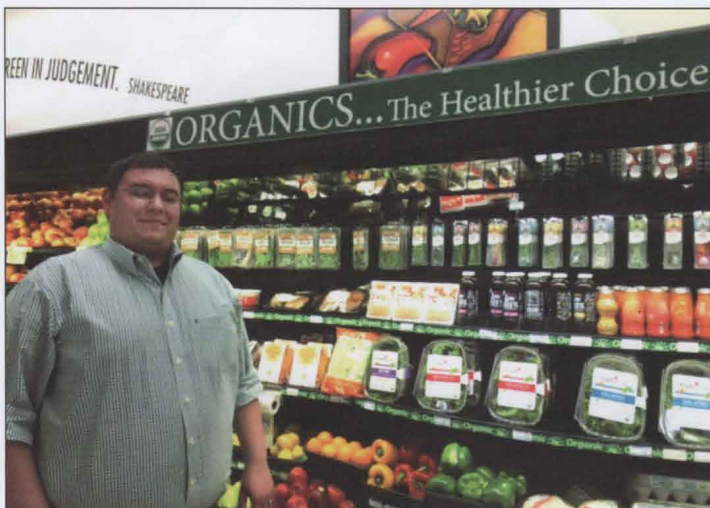
D'Onofrio's under the direction of Albert moved from Farrell in 1964 to its current location of 1749 N. Hermitage Rd., Hermitage, and was remodeled and enlarged in 1989 to 40,000 sq. ft. It has about 100 full- and part-time employees.

"Those employees are the key to our success," Al says. "We have very good employees with many here 30 years of service or more. It is a pleasure to come to work every day."

August and Albert would recognize many of D'Onofrio's deli products such as sausage and peppers, rigatoni and sauce, chicken cooked several ways, and party trays with dried meats and a variety of cheeses produced much the same as in the old days. The bakery still cranks out dozens of fresh pastries, rolls and buns, and special occasion cakes every day.

The two D'Onofrio grocery men would need introduced to olive oils, pastas, and a variety of sauces from around the world. The new section of organic fruits, vegetables and herbs might raise their eyebrows.

One can imagine Joe and Al strolling the bountiful aisles with August and Albert, proudly explaining updates of 21st century items. To supplement their tour, August and Albert could be directed to more information via the D'Onofrio website and D'Onofrio pages on Facebook. [Imagine that conversation.](#)



Al D'Onofrio shows off the organic produce department.