



For Immediate Release

Contact: Rob Doolan
tradeNA@gourmetgarden.com
Tel: 707.780 8153

A FRESH ALTERNATIVE TO DRY SEASONING BLENDS FROM GOURMET GARDEN®

Folsom, California (February 10, 2010) —Nothing compares to the rich flavors and exotic aromas of ethnic cuisine; including ever-popular Mexican and Mediterranean foods to the intriguing delights of Thai and Moroccan dishes.

Now home cooks and amateur chefs don't have to leave the comfort of their home to experience mouth-watering, gourmet meals thanks to the makers of Gourmet Garden® herbs and spices found in the fresh produce aisle.

Gourmet Garden® introduces five fresh, tasty flavors in convenient 2.8 oz. (four-serving) tubes. Gourmet Garden *Fresh Blends™ Mediterranean, Mexican, Moroccan, Thai and Steak* help families cook up authentic, restaurant-quality meals in the kitchen or on the grill.



New Gourmet Garden® Fresh Blends Products- Mediterranean (left); Mexican; Moroccan; Thai and Steak (right)

“We created Gourmet Garden Fresh Blends during these uncertain economic times, to help retailers inspire those consumers who are looking for ways to duplicate their restaurant experience at

--more --

home,” said Dave Eldredge, president North America. “We are thrilled to be the first in the produce aisle to bring fresh herb and spice blends to home cooks. These blends provide a simple way to prepare delicious, ethnic meals in less than 30 minutes without adding any fats, sugars or calories. “

Gourmet Garden® Herbs & Spices makes fresh easy for everyday cooking and can be found in the fresh produce section of most major grocery stores. Gourmet Garden’s varieties come in 10 squeezable tubes include Basil, Cilantro, Dill, Garlic, Lemon Grass, Oregano, Italian Seasoning, Chili Pepper, Ginger and Parsley. With over 21 servings in a tube, they are a great value and stay fresh for three months in the refrigerator. For fresh and easy recipes, log on to www.gourmetgarden.com.

About Gourmet Garden Fresh Blends

Gourmet Garden’s Mexican Fresh Blend uses chili pepper, garlic, cilantro, cumin and paprika; perfect flavors for spicy salsas, guacamole, tacos and fajitas. The Moroccan blend includes fresh cilantro, ginger, garlic, cumin and black pepper for a North African flavor used in couscous, kebabs, meatballs and tagine stews.

Gourmet Garden’s Thai blend of fresh lemon grass, ginger, cilantro, garlic and chili pepper are excellent in an authentic stir fry or noodle and curry dishes. The Mediterranean Fresh Blend contains oregano, basil, garlic, bell peppers and olive oil for making pizza to falafels and adding to pasta or salads. Gourmet Garden’s Steak Fresh Blend of garlic, chili pepper and fresh parsley is particularly handy during barbeque season.

###

About Gourmet Garden Herbs & Spices

Gourmet Garden® is a registered trademark of the Botanical Food Company, located in Folsom, outside of Sacramento, California. The category leader in year-round, convenience herbs and spices, the Gourmet Garden® brand is produced in Australia and distributed globally. Using its patented *EvaFresh* technology, the premium quality and freshness of Gourmet Garden begins at the farm. Most of Gourmet Garden’s herbs and spices are grown in the fertile soils of the Callide Valley in Central Queensland. For more information, visit www.gourmetgarden.com or contact tradeNA@gourmetgarden.com.