



PRESS RELEASE

Two New Gift Sets Offer *Gracious Giving Options*

Bridgewater, CT – August 24, 2010 — Finding gifts for people who love good food just got easier with the debut of two elegantly boxed gift sets from The Gracious Gourmet. Each tempting gift set contains a trio of 4-oz. jars housed in chic black and white boxes. The product pairings were selected from among the all-natural condiment producer's top-selling sweet and savory offerings:

- **The Savory Pairings Gift Set** contains Artichoke Parmesan, Chile Red Pepper and Fennel Blood Orange Tapenades.
- **The Sweet Pairings Gift Set** contains Balsamic Four-Onion, Fig Almond and Spiced Sour Cherry Spreads.



Not only are the gift sets perfectly timed for the 2010 holiday giving season, but the classic packaging style also makes them adaptable to all seasons and occasions. Shoppers will find the boxed sets make it easy to give the gift of good taste — as well as host fantastic holiday gatherings. Each set provides product portions ideal for pairing with fine cheese platters or simply served on their own. Recipe and serving suggestions are listed on the labels. Suggested retail price for each set: \$25.

“We wanted to create a way for consumers to enjoy a sampling of The Gracious Gourmet’s products all at once, as many people do when putting together a cheese plate or serving appetizers,” says Nancy Wekselbaum, founder of The Gracious Gourmet. “The boxed sets provide a beautiful yet affordable gift shoppers can give for any occasion and any time of year. Both The Savory Pairings Gift Set and The Sweet Pairings Gift Set make impressive presents for people who love good food.”

Two of the products packaged in the gift sets are not only top-sellers, but also award-winners! The Artichoke Parmesan Tapenade was named 1st Place Outstanding Pickle, Relish or Tapenade 2010 by the Connecticut Specialty Food Association (CSFA); and the Fig Almond Spread was named 2nd Place Outstanding Savory Condiment 2007 by the CSFA.

Our products help busy, sophisticated people create exciting and innovative dishes without any fuss. Developed with healthy eating in mind, we minimize the use of sugar, salt and oil to deliver products with unique, fresh and delicious flavors. You too can be The Gracious Gourmet! For more information, to find recipes or locate retailers, visit our website at www.thegraciousgourmet.com. You can also connect with us on [Facebook](https://www.facebook.com/thegraciousgourmet) (/thegraciousgourmet) and [Twitter](https://twitter.com/graciousgourmet) (@graciousgourmet).

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High-resolution photos available upon request.

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