
NEWS RELEASE

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Wagner Gourmet Foods Introduces 10 New Products

WILMINGTON, N.C. — Wagner Gourmet Foods, Inc. adds 10 exciting new products to its gourmet food lineup. This spring, the titillating teas of the *Island Pleasures*[®] line will be joined by **MoBay™ Mustard**, **Long Bay™ Orange-Ginger Marmalade**, **Scorpion™ Hot Sauce**, **Jammin' Jamaican™ Pepper Jelly**, **Mega Mango™ Salsa**, and **Tahitian Red Wave™ Dressing**. Festive packaging and exotic flavors bring the allure of the islands right to your home. “We are very pleased with the growth of our *Island Pleasures*[®] line,” says Wagner’s president, Stedman Stevens. “These products have real sex appeal, in addition to the high quality that makes Wagner Gourmet Foods special. The *Island Pleasures*[®] line is a vacation for your palate.”

The *Brown Adobe* line expands with two new items -- **Zia™ Bloody Mary Mix** and **Lime Dance™ Margarita Mix**. These convenient liquid mixes eliminate the guesswork from cocktail making by ensuring the proper balance of flavors. **Zia™ Bloody Mary Mix** infuses the distinctive *Brown Adobe* flavor into Bloody Marys, and with just the right ‘twang’, **Lime Dance Margarita Mix** makes the perfect Margarita easy to achieve. The mixes may be blended with alcohol or served alone for a delicious drink.

Bog Bottom™ BBQ Sauce and **Swamp Mary™ Bloody Mary Mix** provide even more down-home appeal to the *Carolina Swamp Stuff* line. Thick and rich, **Bog Bottom™ BBQ Sauce** imparts a smoky, slightly sweet flavor to a variety of foods. With Swamp Sauce at its core, **Swamp Mary™ Bloody Mary Mix** makes a delicious alcohol-free or alcohol-enhanced drink, as well as a flavor enhancer for soups or stews.

The new products were showcased at the 1998 Winter Fancy Foods Show in San Francisco. The items will begin shipping this spring.

Wagner Gourmet Foods, Inc. has been a purveyor of fine foods since 1847. The company’s products include specialty teas, preserves and jellies, spices and extracts, mustards

and mustard dips, ice cream sauces, cocoa and coffee powders, New Mexican salsas and seasonings, and down-home Carolina sauces.

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