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CHEF MARTIN OLD WORLD BUTCHER SHOP RE-LAUNCHING ALL RETAIL SAUSAGE

<IMAGE>

TKTK IMAGE

(Bensenville, IL; JUNE 15, 2015)— Chef Martin Wallner, founder and creator of [Chef Martin Old World Butcher Shop](#), is thrilled to announce the re-launch of his retail sausage line, now available at specialty retail stores throughout the Midwest. Chef Martin has continued to use his traditional Austrian recipes but now presents his all natural sausage line as antibiotic and hormone free. At this time, the sausage line is [available at select stores gourmet retailers throughout the Midwest](#), with national distribution to follow.

Chef Martin first began making sausage when he was only four years-old while helping at his family's butcher shop in Austria. Chef Martin's family tradition became his passion. He continues to make his sausage the way he learned growing up- small batches with a special emphasis on quality, texture and flavor.

Chef Martin's line of retail sausage available for purchase at [stores across the Midwest](#) includes:

Uncured Hot Dog

Original Bratwurst

Smoked Bauernwurst: Smoked Garlic Sausage

Käsekrainer: Alpine Cheese Bratwurst

Jalapeño Cheddar Bratwurst Smoked Chicken and Apple Sausage

“I’m so proud to tell our customers that in addition to being an all-natural, no nitrates and no filler sausage, they are now antibiotic and hormone free. As always, the most important thing about my sausage is that they are still the best you’ve ever tasted,” says Chef Martin of the re-launch. “Our products are only getting better and it’s our hope that more people will now enjoy the sausage, and just in time for warm weather grilling!”

For more information on the entire sausage line, please visit [here](#).

Chef Martin Old World Butcher Shop Sausage is a Fortune Fish & Gourmet company making German and Austrian-style sausages. All of the sausage is made in Chicago in small batches to ensure quality and consistency. Chef Martin Wallner is the founder and chef-creator, who began his culinary career as at the age of four, helping out as his family’s butcher shop. He comes from a long line of Austrian butchers and sausage makers and is carrying on the tradition in the United States. For more information about Chef Martin’s Old World Butcher Shop Sausage, please visit <http://www.fortunefishco.net/gourmet-foods/cured-smoked-stuffed-meat/chef-martin-old-world-butcher-shop-sausage>.

Fortune Fish & Gourmet is a Bensenville, Ill.-based seafood processor and distributor providing white-tablecloth restaurants, private clubs, elegant hotels and independent, gourmet retail stores with the finest quality fresh, live and frozen seafood and gourmet foods. Fortune Fish & Gourmet’s key associates have extensive experience in the seafood and gourmet business, with a worldwide supplier base ranging from individual fishermen and small family farms to multi-national aquaculture and agriculture firms. Headquartered only minutes from O’Hare International Airport’s cargo docks, Fortune Fish & Gourmet has the world’s markets at its fingertips. Fortune handles more than 8,000 seafood and gourmet products, selected to exceed the high standards embraced by their quality driven customer base. Fortune currently services customers in Illinois, Wisconsin, Iowa, Missouri, Indiana and Michigan with a fleet of refrigerated vehicles and nationally through its Flying Fish program. Since 2001, Fortune Fish & Gourmet has brought innovation to seafood and gourmet food distribution, consistently raising the bar for integrity, quality, sustainability and service. To learn more about the company, visit www.fortunefishco.net or call [630.860.7100](tel:630.860.7100).

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