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Service Foods' All-Natural Ground Bison Featured on The Taste Spot

The popular cooking blog highlights the superior flavor and health benefits of the lean, all-natural meat

ATLANTA, December 12—Service Foods, a leading provider of organic and all-natural foods for home delivery, announced today that its all-natural ground bison has been featured in a video cooking demonstration on The Taste Spot (<http://www.thetastespot.com/the-taste-spot/2010/12/giant-gourmet-buffalo-burger-recipe.html>) The popular cooking blog attracts several thousand hits from food enthusiasts each month at www.TheTasteSpot.com and through social media platforms such as Facebook and Twitter.

In the cooking demonstration, chef Tony Brueski uses Service Foods' freshly ground buffalo meat to create a large gourmet bison burger complete with sautéed onions and a sourdough roll. "The bison available from Service Foods is juicy, lean and full of flavor. Not only does it taste better than ground beef, it's also better for you," said Brueski. "It's much better than similar products I've found in grocery stores." Brueski will also be featuring additional items from Service Foods in future cooking demonstrations, including an upcoming video in which he will prepare a fennel-spiced leg of lamb.

Dr. Keith Kantor, CEO of Service Foods, was thrilled with the exposure in the cooking demonstration. "We are very excited and pleased to have been featured on The Taste Spot. Tony's video shows just how easy it is to prepare our delicious ground bison, and it also highlights the superior flavor and health benefits of our gourmet products."

In addition to its all-natural bison, Service Foods also offers fully aged, all-natural Black Angus beef; super-select pork; Grade-A, free-range poultry; sashimi-grade seafood; and Grade-A natural and organic fancy vegetables. The company's wide range of gourmet, all-natural products are free from growth hormones, chemicals, preservatives, dyes and colorings. Furthermore, each item is vacuum-sealed and blast frozen to ensure superior taste, nutritional value and food safety.

Service Foods' products can be ordered by phone or through the company's user-friendly website, www.ServiceFoods.com. Every order is delivered free of charge and is unconditionally guaranteed.

About The Taste Spot

The Taste Spot is a food blog that's dedicated to helping people discover new and exciting things to cook, eat and drink. Each week, the site's food, cooking and wine-based videos reach thousands of dedicated and loyal food and wine enthusiasts at www.TheTasteSpot.com and through social networks like Facebook and Twitter. For more information, visit www.TheTasteSpot.com.

About Service Foods

Service Foods offers a full line of organic and all-natural foods free from growth hormones, preservatives, steroids, antibiotics and colorings. The company provides free delivery directly to clients' homes. In addition, dietitians, nurses, visiting doctors and fitness experts are on staff to counsel clients in leading a healthier lifestyle. Service Foods has been in business since 1981 and is based in Atlanta, Georgia, with warehouses in several states. To learn more about Service Foods, Inc., visit www.ServiceFoods.com.

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