

FOR IMMEDIATE RELEASE:

Earl's Gone Wild to unveil a brand new line of Chile Pepper Marmalades at the FFS

Ventura, California – January 11, 2016 – Earl's Gone Wild, but he hasn't gone far! He will bring his party to the pantry at the Fancy Food Show this January 17-19.

The staff at Earl's Gone Wild have promised to wake Earl himself up every morning and prop him up in the Savor California booth for some really good going wild! And while Earl and his staff should no doubt have their heads examined, their products are quite exceptional! Of special note is a new line of Fresh Chile Pepper Marmalades. That's right! Fresh peel citrus marmalades featuring fresh cut Habanero, Serrano, or Fresno Chiles. It will be a party in your pantry for sure! (And if you're wondering why we keep repeating ourselves, our publicist was drinking when she wrote this. We've done our best to make it decipherable in her absence.)

Visit the Earl exhibit at #604, North Hall, in the California section and see Earl in his captive habitat for a wild time! (If he's not sleeping.)

Earl's Gone Wild products are handmade in small batches with only the finest and freshest locally sourced ingredients. Their products are manufactured in California. No unnecessary ingredients such as thickeners, dyes, or preservatives are used and the products contain no High Fructose Corn Syrup.

For more information and recipes, or to purchase, contact: Earl's Gone Wild, www.earlsgonewild.com. Email: info@earlsgonewild.com 877-791-4415.

The Earl's Gone Wild Mission (Why are we so cool?)

In the interest of supporting our domestic and local economy, Earl's Gone Wild makes every effort to buy only U.S. made supplies and services. While this is not always possible, we feel we've done a pretty good job of it. Our food products are manufactured in California, and are even bottled in U.S. glass bottles.

Sure, it would be easier, and much cheaper, for us to buy imported goods. But at Earl's Gone Wild we value quality and sustainability over saving a buck. Call us crazy, but we feel that what comes around goes around.

We've also worked very hard to avoid adding any unnecessary ingredients to our products. Again, it would have been easier and cheaper to use High Fructose Corn Syrup instead of real sugar. We encourage you to read our labels. You won't find anything mysterious or difficult to pronounce. It comforts us, and we hope it comforts our customers.

We hope you appreciate our efforts as much as the quality of our products. Thank you for your thoughtful support!

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