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FOR IMMEDIATE RELEASE:

Six Specialty Food Retailers Selected for Top Industry Award *Awards to be Presented at the Summer Fancy Food Show*

New York, N.Y. (May 3, 2010) -- The National Association for the Specialty Food Trade, Inc., (NASFT) is pleased to announce the Outstanding Specialty Food Retailers of 2010. They are: Bi-Rite Market, San Francisco; Hubbell & Hudson Market & Bistro, The Woodlands, Texas; Marion Street Cheese Market, Oak Park, Ill.; Roche Bros., Wellesley Hills, Mass.; Spec's Wine, Spirits and Finer Foods, Houston, and The Sandy Butler, Fort Myers, Fla.

These outstanding retailers were selected by a panel of specialty food experts who met at NASFT offices recently to evaluate submissions from an impressive list of nominees. The winners range from a chain established more than half a century ago to a single store opened in late 2008. All show a passion for food and dedication to customer service.

“The retailers honored this year are stand-outs in our industry. They reflect day in and day out the high standards, creativity and business savvy required for success in specialty food retailing today,” said Ann Daw, president of the [NASFT](#). The awards will be presented at the [Summer Fancy Food Show](#) in New York on June 28 at a special ceremony hosted by noted executive chef Dan Barber, a leader in the local and artisan food movement.

Nominations for Outstanding Specialty Food Retailers were made by members of the NASFT. Retailers with the most nominations were asked to submit information including a fact sheet, store photographs, press kits, media coverage, menus, newsletters, training manuals, promotional materials, and letters and comments from customers. The judges, including previous Outstanding Retailer winners, manufacturers, distributors, and journalists, met at NASFT offices in New York to evaluate the entries and select winners.

Honorable mentions went to: Butterfield Market, New York, N.Y.; Chocolaterie, Nyack, N.Y.; Feast!, Charlottesville, Va.; Hyde Park Gourmet Food & Wine, Cincinnati; McGinnis Sisters Specialty Foods Store, Pittsburgh; The Chocolate Truffle, Reading, Mass.; The Pasta Shop, Berkeley, Calif.

The winners will be featured in the June issue of the NASFT's *Specialty Food Magazine* and at www.specialtyfood.com/retailerawards.

About the winners:

Bi-Rite Market

A Bay Area store dating back to 1964 that has undergone big changes and now features a chef's approach to specialty retail. Known for restaurant-quality prepared foods, an emphasis on local products, including produce from the owner's farms, and for its rooftop beehives and herb garden. Contact: Sam Mogannam, 415-241-9760; www.biritemarket.com.

Hubbell & Hudson Market & Bistro

Located in an affluent Houston suburb, this recent addition to the local food scene is designed as a place for the community to shop, eat, cook and learn under one roof. It features a steady stream of fresh ingredients and exclusive products such as organic apple sauces from Northern California. Founded by Cary Attar, former CEO of Chicago's Fox & Obel. Contact: Cary Attar, 281-203-5600; www.hubbellandhudson.com.

Marion Street Cheese Market

Founded by a career-changer with a passion for food, this store focuses on artisan cheese, meat and charcuterie, plus specialty foods, wine and beer that pair well with cheese. Store expanded with help from a loyal customer. Contact: Eric Larsen, 708-725-7244; www.marionstreetcheesemarket.com.

Roche Bros.

Two generations of the Roche family have nurtured this Massachusetts supermarket chain into a retail success story thanks to their commitment to community service, a wide variety of products, and a focus on fresh food. Roche Bros. prepares many of its deli items in-house, and has its own fresh seafood brand. Contact: Robyn McNamara, 781-235-3153; www.rochebros.com.

Spec's Wine, Spirits and Finer Foods

Spec's operates by the adage, "Everything's bigger in Texas." Owned and operated by the same Houston family since 1962, this 72-unit retailer's flagship store in Houston features an impressive 21,000 specialty foods, and a wine and liquor section with more than 10,000 different wines and a 35-door beer cooler. Contact: John Rydman, 713-526-8787, www.specsonline.com.

The Sandy Butler

This retailer in Fort Myers, Fla., began as a produce stand and matured into a full-service specialty food market and 150-seat restaurant. The company has its own line of specialty products, including jams, jellies, pickles, and pastas that are sold in its store, and at some of the finest hotels and restaurants in the U.S. Contact: Jason Nelson, 239-482-6765, www.thesandybutler.com.

About the NASFT:

The NASFT is a not-for-profit trade association established in 1952 to advance trade, commerce and interest in the specialty food industry. Today there are more than 2,900 member companies in the U.S. and abroad. For more information on the NASFT and its Fancy Food Shows, visit www.specialtyfood.com. For the NASFT's consumer site, visit www.foodspring.com.

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