



**Consumer E-Blast  
FOR IMMEDIATE RELEASE**

Leigh-Anne Anderson  
Christie Communications  
Tel: 805-969-3744  
[landerson@christiecomm.com](mailto:landerson@christiecomm.com)

Harry Merzian  
Marketing Manager  
Dream Foods International  
[pr@dreamfoods.com](mailto:pr@dreamfoods.com)  
Tel: (310) 315-5739

**Enjoy Eating Al Fresco this Summer!**

And serve a taste of Italy with Old-Fashioned Italian Volcano® Lemonade and Limeade.

(Santa Monica, CA) – 29<sup>th</sup> June 2011. One of the pure and simple pleasures of summer is taking advantage of longer, warmer days and dining “Al Fresco”. Originating from Italy the word “Al Fresco” literally means to “eat outdoors”. So whether American’s are gathering to celebrate the 4<sup>th</sup> of July or just the simple fact that it is summer, families and friends will be looking to dine “Al Fresco”. So why not pair all-American favorites with Italian Volcano’s® ([www.dreamfoods.com](http://www.dreamfoods.com)) authentic and refreshing Old-Fashioned Lemonade and Limeade and bring a taste of Italy to these “Al Fresco” moments.

Italian Volcano® Lemonade is made purely from Sicilian Lemons, grown organically that are then hand-harvested and flash-pasteurized to capture the fresh flavor and goodness within the juice. Italian Volcano Lemonade® is the perfect beverage for summer dining and can be served chilled, over ice with a sprig of mint or even as a mixer to an array of summer cocktails.

Volcano Limes are sourced from a single origin in Mexico. Also grown organically and hand-harvested, these limes are squeezed and the juice then makes the journey back to Italy so it can be bottled alongside the Italian Volcano® Lemonade. The fresh flavor of Italian Volcano® Limeade makes for a refreshing and healthy alternative to most other sweet summer beverages. It also happens to be an amazing mixer to one of America’s favorite summer cocktails, the Mojito!

Below is Italian Volcano’s® delicious Mojito recipe:

Italian Volcano® Limeade (2 ounces)  
1 sprig of mint  
6 mint leaves  
Gold or white rum (2ounces)  
Volcano Lime Burst® (2 ounces)  
Club Soda (2ounces)





Place the mint leaves into a long mojito glass and squeeze the Volcano Lime Burst® over it.

Gently smash the mint into the lime juice with a muddler (you can also use the back of a wooden spoon).  
Add crushed ice then add the rum and the Italian Volcano® Limeade and stir.  
Top off with the club soda.  
Garnish with a mint sprig.  
Enjoy!



Dream Foods International is also the first company to introduce an organic version of the widely recognized lemon and lime squeeze bottles, Volcano Lemon Burst® and Volcano Lime Burst®. With a patented lid technology that captures the zest of the oil from the peel these Lemon and Lime Bursts® are becoming widely recognized for their high-quality and fresh flavor.

Have these handy Volcano Lemon and Lime Bursts® close by and place a beautiful bottle of Old-Fashioned Italian Volcano's® super-premium organic Lemonade and Limeade on the dinner table this summer and bring the freshness of nature and old world Italian charm to "Al Fresco" dining.

### **About Dream Foods International**

Dream Foods International, distributes a super premium, organic and kosher, citrus juice line that is not from concentrate and includes their award-winning Italian Volcano® Blood Orange Juice, Old-Fashioned Lemonade and Limeade, Tangerine Juice, Lemon Juice and their bestselling Volcano Lime & Lemon Bursts®. Dream Foods products are widely available in the United States and Canada with their high-quality products available in national retailers such as Winn-Dixie, Kroger's, Vons, Whole Foods, The Fresh Market, Fresh and Easy, Safeway Canada, Thrifty Foods Canada and Save-On-Foods Canada.

For additional recipes, company history and information please visit [www.dreamfoods.com](http://www.dreamfoods.com). For product samples, press materials, or further information, please contact Leigh-Anne Anderson, Christie Communications, [www.christiecomm.com](http://www.christiecomm.com) on 805.969.3744 or at [landerson@christiecomm.com](mailto:landerson@christiecomm.com).