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FOR IMMEDIATE RELEASE:

THE FRESH MARKET OPENS FOURTH ILLINOIS STORE SEPTEMBER 9
Specialty Grocer Brings Quality Products and Superior Customer Service to Normal

NORMAL, IL (August 21, 2009) – **The Fresh Market**[®] will expand its presence in Illinois next month with a new store in Normal. This location marks the company's fourth store in the state; The Fresh Market currently has stores in Geneva, Kildeer and Wilmette.

At its newest store, located at 200 North Greenbriar Drive, the specialty grocer's full-service philosophy will incorporate unparalleled product selection and expert customer service in an inviting atmosphere. The Fresh Market employs a team of friendly, well-trained professionals who pride themselves on providing the highest level of customer service to shoppers. Team members can often be found offering cooking advice or sharing their favorite tips to help customers create the perfect meal.

"We are pleased to expand our reach in Illinois and in the Midwest," said Craig Carlock, the company's president and chief executive officer. "It has been exciting for us to see how the region has embraced The Fresh Market's concept of quality perishables, excellent customer service and a unique atmosphere, and we look forward to offering Normal residents a rewarding new food shopping experience."

Doors will open at **9:00 a.m. on Wednesday, September 9**, and grand opening activities will include chef demonstrations, food sampling stations, and a free sample bag of the company's house blend gourmet coffee to the first 1,000 customers.

Additionally, the store's first 500 customers will be entered into a drawing to win The Fresh Market Pantry. Valued at approximately \$500, the Pantry is a collection of The Fresh Market's own TFM-branded favorites, including spice sets, stocks, pastas, pancake mixes, gourmet sauces, jams and more to fill the lucky winner's kitchen cupboard.

The Normal store will house over 18,500 square feet of culinary delights and includes a bakery that produces 30 freshly baked breads and 12 different varieties of pies daily, a full service meat counter with freshly ground beef, a wide selection of ready-to-serve entrées, fresh seafood delivered to the store several times per week, and more than 200 imported and domestic cheeses, as well as a bountiful produce department with more than 400 items and a large organic selection.

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The Fresh Market's inviting atmosphere is reminiscent of old-world European markets, says Carlock. "Our customers enjoy shopping in an environment that appeals to all the senses. The smell of freshly brewed coffee and bread right out of the oven, the sound of classical music, soft lighting with antique décor in an intimate setting, and the ability to select and taste fresh, high-quality products all work together to create the feel of several 'fresh' markets all under one roof."

The Fresh Market looks forward to becoming a member of the Normal community while bringing approximately 90 new jobs to the area, most of which are being filled locally. Those interested in learning more about The Fresh Market can visit the company's website at www.thefreshmarket.com and sign up for "Fresh Ideas," the company's weekly e-mail newsletter that includes specials as well as recipes and information about in-store events.

About The Fresh Market®

On March 5, 1982, Ray and Beverly Berry opened the first Fresh Market in Greensboro, North Carolina. The fulfillment of a dream, The Fresh Market was founded with one simple goal in mind: to bring friends, family and neighbors high-quality perishable products in a warm and friendly atmosphere with a high level of customer service. The Fresh Market currently operates 89 stores in 17 states, concentrated in the Southeast, Midwest, and Mid-Atlantic, with plans for continued expansion in these areas. The Fresh Market is a family-owned, privately held company and is an equal opportunity employer. For more information, please visit www.thefreshmarket.com.

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