

For Immediate Release

Contact: Tim Brown
805-966-9796
timothybrown@aol.com

Santa Barbara Smokehouse Acquires Stonington Sea Products *Expands Full-Line of Smoked Products*

SANTA BARBARA, CA (June 30, 2009) – In a perfect pairing of ideals, traditions and products, the Santa Barbara Smokehouse, located in downtown Santa Barbara, CA, has added Stonington Sea Products of Maine to their family of Scottish Smoked Salmon offerings.

“This expansion is a perfect fit for our company,” said Tim Brown, President of Santa Barbara Smokehouse. “By joining together, our customers can now get fresh, never frozen, traditional smoked Scottish salmon and a full-line of products from coast to coast more readily, while receiving the same high quality and superb taste they’ve come to know and expect from us.”

Located in a state-of-the-art, 15,000-square-foot facility, the Santa Barbara Smokehouse brings in fresh, naturally fed Scottish salmon from the cold, deep waters of the Shetland Islands twice a week. Each fillet is hand-cured with pure sea salt and fresh herbs, and then smoked using a traditional wood burning fire to enhance flavor. The facility also is one of only a few existing in the world today that uses a brick kiln where the salmon are hand-hung by rope to be smoked as it was done in Scotland hundreds of years ago.

Stonington Sea Products, located in a working fishing village on the seaward tip of Deer Isle in Downeast Maine, specializes in authentic traditional Scottish products such as Finnan Haddie and kippers, as well as local seafood such as shrimp, scallops and mackerel - sharing the same passion regarding smoked salmon techniques. “Preserving the traditions and heritage of old-world smoking methods has been our working philosophy for the past nine years,” said Richard Penfold, General Manager at Stonington. “We are proud to join with Tim Brown and The Santa Barbara Smokehouse family, and working together to provide extraordinary smoked seafood products.”

About The Santa Barbara Smokehouse

The company is one of only a few commercial facilities in the world to burn entire logs and hardwoods, rather than wood chips, in an open-fire kiln to traditionally smoke its salmon. The Santa Barbara Smokehouse offers fresh (never frozen), Kosher, farmed, smoked salmon products that contain no artificial preservatives. With a reputation for excellence, top end establishments such as the Bellagio in Las Vegas, as well as cruise ships and restaurants across the U.S. order exclusively from The Santa Barbara Smokehouse.