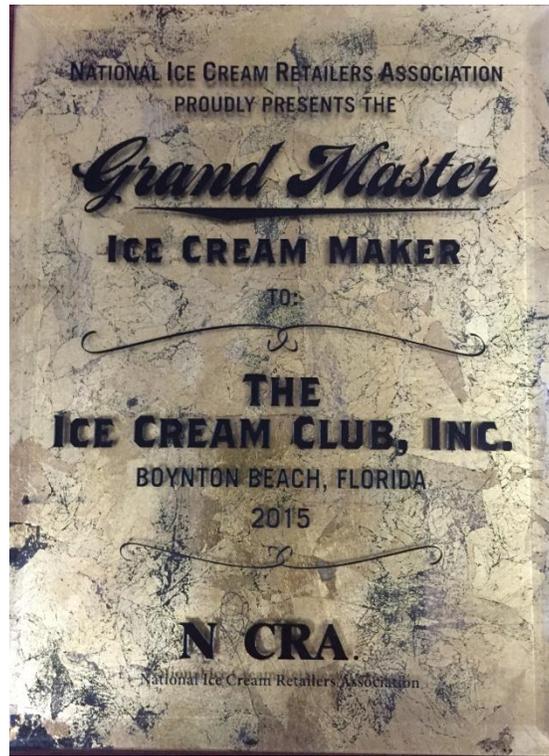


Press Release November 2015:



Local company, The Ice Cream Club®, Inc. was the BIG winner of the coveted “**Grand Master – Ice Cream Maker**” at the 2015 National Ice Cream Retailers Association (NICRA) in St Petersburg, Florida. This prestigious title was awarded to The Ice Cream Club® for earning multiple Blue Ribbons over the past 5 years. NICRA, which was established in 1933, awards a Blue Ribbon based on rigorous testing conducted by the Dept of Food Science and Nutrition at the University of Minnesota and Clemson University. The judging encompasses sensory testing (flavor/taste, body and texture, melting quality, color) and microbiology and bacteriology results along with surpassing strict standards set by the Association.

The Ice Cream Club® started in 1982 with an ice cream parlor in Plaza Del Mar, Manalapan, FL, located along scenic A1A just across from the Lantana Beach and Eau Palm Beach Resort and Spa (p.k.a. The Ritz Carlton Palm Beach). Since the beginning, and even before it was a buzz word, The Ice Cream Club® has been utilizing locally sourced ingredients. Products produced by The Ice Cream Club® are certified Fresh from Florida and Kosher. The company has held true to their original recipes and developed a “cult-like following”. Their parlor style ice cream and yogurt are easily recognized by the abundance of multiple, large size ingredients along with their truly creative and unique flavors such as Garbage Can, Stellar Coffee, Butterscotch Bomb, and Raspberry Truffle. The store remains strong today and has even become a training ground for up and coming new store owners to learn the business before opening their doors.

The Ice Cream Club® has grown to be the leading Regional Manufacturer and Distributor of ice cream, yogurt and Mixes. Their products are exclusively sold through independent ice cream dip stores, high

end resorts and restaurants, country clubs, retirement communities, varied wholesale accounts and online pints direct to consumers anywhere in the U.S.

The Ice Cream Club® thanks their loyal following for their success.

For more information please visit their website: www.icecreamclub.com

Grand Master Ice Cream Maker Award Presented

The second Grand Master Ice Cream Maker Award was presented to The Ice Cream Club, Boynton Beach, Florida at the 82nd Annual National Ice Cream Retailers Association Meeting held at the Hilton Bayfront Hotel in St. Petersburg, Florida, November 3-5, 2015.

In order to qualify for the award the company had to achieve three Blue Ribbons for their ice cream within a five-year period. The Ice Cream Club did it in four years.

To achieve a Blue Ribbon, the company's ice cream must be judged by a dairy professor for sensory (flavor, body and texture, melting quality, color) and bacteriology and pass strict standards set by the Association.

In 2012 the company won Blue Ribbons for Vanilla Bean and French Vanilla. In 2014 they won another Blue Ribbon for Vanilla Bean and French Vanilla. This year they won a Blue Ribbon for Vanilla Bean, French Vanilla and Strawberry Hard Pack Yogurt.

The National Ice Cream Retailers Association is a trade organization whose members are in the retail ice cream; frozen custard; gelato; frozen yogurt and water ice business. The members of NICRA are located all across the United States, Canada and several other countries. They operate hundreds of stores and have an estimated annual sales in the millions of dollars. They employ thousands of full-and part-time employees. Since 1933, NICRA has helped hundreds of ice cream and frozen dessert entrepreneurs get started and prosper.

Proclamation of Recognition

**Presented to The Ice Cream Club, Inc.
In recognition of: Excellence in Ice Cream Making**

WHEREAS: NICRA, National Ice Cream Retailers Association, was founded in 1933, and its Ice Cream Clinic has committed to educate its members on safe ice cream manufacturing processes while stressing quality in taste and texture; and

WHEREAS: The NICRA Ice Cream Clinic is the only annual ice cream contest just for retailers; and

WHEREAS: one of the major objectives in the Ice Cream Clinic program is to develop better ice cream through seminars, sensory testing and microbiology testing; and

WHEREAS: The NICRA Ice Cream Clinic Committee recognizes excellence in ice cream making by awarding Blue Ribbons for excellent taste, texture and microbiology results; and

WHEREAS: The NICRA Ice Cream Clinic Committee recognizes and appreciates the achievement of three years of Blue Ribbon ice cream making by The Ice Cream Club, Inc. a member since 1998.

NOW, THEREFORE, The NICRA Ice Cream Clinic Committee, does tender this Proclamation of Recognition to The Ice Cream Club, Inc. for successfully achieving the coveted title of Grand Master - Ice Cream Maker.

In Witness Whereof, The NICRA Board of Directors and the Ice Cream Clinic Committee, this 5th day of November, 2015.