



For Immediate Release

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**Celebrate the Holidays to Come!
 From the Fustini’s Family to Your Family**

(Traverse City, MI) – This holiday season, Fustini’s is on call to help culinary enthusiasts celebrate with delicious gift ideas, shareable samplers and unparalleled culinary experiences. The Fustini’s team is premiering two different select combinations of an incredible line of products that are sure to enhance every epicurean experience over the holidays.

First up, a four pack sampler; available in varying sizes to meet the various needs of giving and enjoying, ready to impress as a gift, to enjoy at home with the family, or maybe a bit of both! Stun in-laws, wow neighbors, win over co-workers, and teach the kids about culinary excellence- these 4-pack samplers will please. There’s a bit of everything for everyone and each are packed full of the same quality and flavor Fustini’s customers have come to rely on.

Travel to Italy and never leave your kitchen—a personal *tour’d’olive* oil awaits cooking enthusiasts:

4-pack samplers in 60 ml-\$32, 200ml-\$57.80 and 375ml-\$69.80

- A. Sweet Italian (18 year and Sicilian Lemon balsamic vinegars / Tuscan Herb and Garlic olive oils)
- B. Fruity Herb (18 Year and Herbs of Naples balsamic vinegars / Meyer Lemon and Basil olive oils)
- C. Taste of Michigan (Traverse City Cherry and West Michigan Blueberry balsamic vinegars / Mint and leek olive oils)



The 2-pack pairing + pantry item is the perfect balance of the most popular oil and vinegar flavor pairings. This is an opportunity to give a burst of bold, healthy flavor to everyone.

2-pack 375s pairing + pantry item-\$46.85

- A. Taste of Tuscany (18 year balsamic vinegar, Tuscan Herb olive oil and Sundried Tomato tapenade)
- B. Sweet & Savory (Sicilian Lemon balsamic vinegar, Garlic olive oil and Parmesan Asiago Spread)



C. Up North Delight (Traverse City Cherry balsamic vinegar, Basil olive oil and Porcini Truffle tapenade)

The perfect item to pair with any Fustini's product is "Fustini's Simplified", a technique booklet to provide customers with quick and simple ways to include Fustini's in dishes while incorporating the many health benefits provided by olive oils and balsamic vinegars. This book retails for \$9.95 and is available in Fustini's Tasting Rooms or online at www.fustinis.com.

Each package of Fustini's flavors is a win but for those who are having trouble choosing just one may enjoy the Fustini's Holiday Starter Pack instead. Customers may select one of the pairing + pantry packages and in addition to Fustini's most popular oils the holiday starter pack also includes an apron, two gravity closure pour spouts, and a copy of "Fustini's Simplified" techniques book. The entire package is available for \$82.95.



Still not sure what's the right fit or flavor for gifting? Give the gift of choice through a Fustini's gift card! Need a gift for the more adventurous? Fustini's School of Cooking offers a variety of different classes and cooking experiences perfect for the epicurean adventurer. Delve right in and share the gift of a lifelong skill and an enriching experience, or even take a class together and make some memories at the same time!

Fustini's, an olive oil and balsamic vinegar tasting room, opened its doors in Traverse City, Michigan in 2007. The store quickly grew, adding three additional locations, including Ann Arbor, Holland and Petoskey. Fustini's has expanded their products and services to include pantry items and a School of Cooking. To learn more about Fustini's or to purchase any of their holiday packages online, visit www.fustinis.com.

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