



Contacts:

Susan Wilcox Olson

Media Relations

Phone 231-590-5930

susan@cherryfestival.org

Jim Milligan – Owner/Founder

Phone 651-260-3294

Jim@fustinis.com

Media Advisory

Fustini's Oils & Vinegars Unveils Fifth Cookbook In Its Top-Selling Sequel

'Celebrate with Recipes From Fustini's' Brings Recipes Home for the Holidays

**For Immediate Release
November, 2014**

(Traverse City, MI) – The Fustini's Oils & Vinegars culinary team, led by Fustini's Corporate Chef Andy Stewart, is celebrating the holiday cooking season with its newest of five cookbooks **Celebrate with Recipes from Fustini's**.

The newest cookbook, *Celebrate with Recipes from Fustini's*, is in each tasting room now. The new book includes recipes that will make every autumn and holiday meal something to remember all year long.

"This cookbook edition will be the cooking enthusiast's 'go-to' cookbook during the holiday season," says co-founder Jim Milligan. "In it, we serve up recipes ranging from Dips, Spreads & Small Plates to Nogs & Punches, and Side Dishes & Soups to Entrees, and Desserts & Cookies – all perfect for the holiday season."

Fustini's Corporate Chef, Andy Stewart, says, "*Celebrate with Recipes from Fustini's* is full of healthy, flavorful, Fustini's based food. Have fun and enjoy!"

In this cookbook edition, Chef Andy has selected his culinary favorites for the holiday season and explains how to prepare them with oils and vinegars that celebrate the season. Whether for entertaining or preparing a meal for a quiet evening at home, there are recipes for every mood.

One of Chef Andy's favorites presented in the newest cookbook is **Poached Pear with Cinnamon Pear Cream** – here's how to prepare one of the favorites found in the newest cookbook edition:

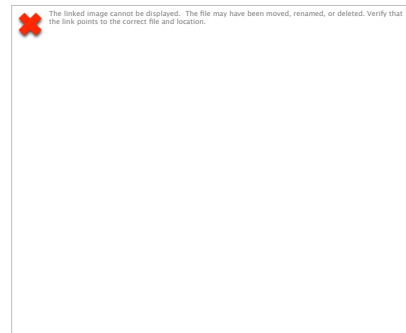
- 1 1/2 cup cranberry juice
- 1 tablespoon [Fustini's Cranberry Balsamic Vinegar](#)
- 1/2 cup red wine
- 1 cinnamon stick
- 3 whole cloves
- 4 red pears, peeled, seeded and quartered
- 1 cup heavy cream
- 2 tablespoons powdered sugar
- 1 tablespoon [Fustini's Cinnamon Pear Balsamic Vinegar](#)

Combine cranberry juice, [Fustini's Cranberry Balsamic Vinegar](#), red wine, cinnamon stick and whole cloves in a medium size stock pot and bring to a simmer over medium low heat. Once simmering, turn heat to low and add the pears. Cover with parchment paper cut to fit the top of the pot and poach at low temperature until soft, 8 to 10 minutes. Remove pears from the liquid and place into service bowls. Spoon some of the poaching liquid over the top. Place the heavy cream in a large chilled bowl and whisk to thicken slightly. Add the powdered sugar and the [Fustini's Cinnamon Pear Balsamic Vinegar](#). Whisk until soft peaks form. Spoon some of the cream over the pear and serve immediately.

Fustini's Makes Holiday Shopping Easy

The holiday season is just around the corner, and the Fustini's team has a collection of very unique gifts for every foodie on your list! In-fact sure to be a holiday gift giving favorite is the 'Pairings and Cookbook' series of gifts priced at just \$49. for a sneak peek of our holiday offerings visit www.fustinis.com. There's something for everyone!

The Fustini's culinary team also hosts an array of cooking classes through the **Fustini's School of Cooking** throughout the year. And for those looking for a not to be missed 'foodie experience' ask about **Fustini's After Hours** – http://fustinis.com/contentafter_hours.asp



• • • •

The story of Fustini's Oils & Vinegars...

Inception and growth is one of a love of great foods, impeccable timing, and a collection of wonderful people.

The company was founded by Jim and Lane Milligan, who lived in Minneapolis/St. Paul and took frequent family vacations to the beautiful resort town of Traverse City, Michigan. Like many others before them, the Milligans fell in love with northern Michigan and hoped to "someday" settle down there.

At the same time, the foodie explosion was well underway. By 2007, the Food Network, celebrity chefs, and bestselling cookbooks had captured America's imagination; cooking enthusiasts and the uninitiated alike were embracing new flavors and artisan brands. And, the fantastic combination of tasty AND healthy balsamic vinegars and extra virgin olive oils were getting noticed.

Soon it all came together: Jim Milligan eyed retirement from his career in international business at 3M and then Imation Corporation, and Traverse City became a more viable option. Throughout his travels, Jim had experienced oil and vinegar tasting shops in Europe and began his planning to bring the idea to the States. In Italy, "Fustini" are the stainless steel containers in which olive oils and vinegars are stored and dispensed. The Italian word was adopted as the store name. In May 2008, Fustini's Oils & Vinegars opened its doors on Front Street in downtown Traverse City and soon developed a core following, led by local restaurateurs like Dave Denison at Amical, Mike Conner at Apache Trout Grill, and Phil of Phil's on Front.

Only months after opening, it became apparent that flavoring foods with healthy oils and vinegars had taken hold; people were trying new flavors in the tasting room, asking for Fustini's by name in restaurants, and restocking their supplies online. Business grew steadily and soon Liz Lancashire was hired to lead Traverse City operations.

The following summer, a dynamic downtown Petoskey location was opened, with Charlene Hunt appointed as manager. The third store, located in Holland, Michigan, opened just two days before the April 2010 Tulip Time Festival, a time of local celebration; lifetime foodie Denise Walburg became manager. Six short weeks later, a store in the Kerrytown Market & Shops in Ann Arbor opened, led by Jim's sister-in-law, Jill Gardner-Bakewell. In 2013 Jim opened a fifth oils and vinegars tasting room in the bustling tourist town of Mackinac City. And, in July of 2014 Jim is taking his tasting room concept outside the continental United States to the Island of Maui.

Jim Milligan has been named to the Top Ten 'Boomer-Preneurs' by Money Magazine and CNNMoney.com.

Each tasting room is able to host special events, culinary classes, and receptions. The Ann Arbor, Holland, and Petoskey, Michigan locations are also home to the Fustini's School of Cooking. The School of Cooking is a culinary learning excursion offered nearly every week at each of these locations.

Fustini's Oils & Vinegars Corporate Office:

114 East Front Street, Traverse City, Michigan 49684
231-944-1145 Visit www.Fustinis.com for products and recipes.

FOR PHOTOS CONTACT:

Susan Wilcox Olson (231)-590-5930 susan@cherryfestival.org

#

CELEBRATE
with recipes from
FUSTINI'S

HORS D'OEUVRES

SIDE DISHES

FEASTS

DESSERTS

BEVERAGES

