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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-\$54 and 375ml-\$64

- A. Sweet Italian (18 year and Sicilian Lemon balsamic vinegars / Tuscan Herb and Garlic olive oils)
- B. Fruity Herb (18 Year and Oregano balsamic vinegars / Meyer Lemon and Basil olive oils)
- C. Savory Blend (Herbs of Naples and 12 year Premium White balsamic vinegars / Gremolata and Rosemary olive oils)

Heading to a holiday party and don't know what to bring? Have a picky someone in your life that isn't easy to buy for? Needing to impress someone important? Or maybe just wanting to spread

the joy of absolutely amazing flavor pairings with a perfect balance of deliciousness? The 2-pack party pantry item is just right.

2-pack 375s party pantry item-\$39

- A. 18 year balsamic vinegar, Tuscan Herb olive oil and Farmhouse Tapenade
- B. Sicilian Lemon balsamic vinegar, Garlic olive oil and Parmesan Asiago Spread
- C. Herbs of Naples balsamic vinegar, Meyer Lemon olive oil and Onion Balsamic Jam

Still not sure what's just the right fit or flavor for gifting? Why not take the pressure of deciding off of yourself and give the gift of choice through a Fustini's gift card! Needing 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!

Community Building in Your Company: Fustini's Fosters Fun and Friends

No one ever knows exactly what to get their friends, co-workers, and peers around the holiday season—but we all know these folks actually end up being a huge part of our lives! Classes with Fustini's School of Cooking make for an excellent bonding experience, enabling you to give the gift of an enriching corporate community that's delicious and fun along the way! Celebrate them and give them a gift that anyone can enjoy, from any number of our delicious products, to a class at the Fustini's School of Cooking, we've got something for everyone in your professional purview. Looking for something curtailed to your particular company? No problem! Fustini's pantry offers complimenting gourmet products from, pastas, tapenades, salts, jams and even personalized epicurean experiences at any one of our five locations.

Fustini's Corporate Office:

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Visit www.Fustinis.com for products and recipes.

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