



#### For Immediate Release

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## Fustini's Announces First \$2,977 Donation to The Manna Food Project

*Volunteer Appreciation Night at Fustini's  
Tuesday, June 25<sup>th</sup> 6 – 7 p.m.*

**Petoskey June 24, 2019**— Fustini's Oils and Vinegars is proud to announce the first month's donation to The Manna Food Project. Fustini's will be writing a \$2,977 dollar check (the first of many to come). Enjoy appetizers prepared by Fustini's chefs, learn about the culinary craft of vinegar and oil all while supporting a great cause that directly impacts the community. The even will take place Tuesday, June 25 from 6-7 p.m. at Fustini's downtown Petoskey location. In addition guests will receive a 10% discount on all oils and vinegars purchased that evening.

Jim Milligan owner and founder of Fustini's decided to pledge \$1 dollar of every bottle of oil and vinegar sold between June 1<sup>st</sup> and the end of September to The Manna Food Project. Fustini's is committed to partnering with non-profits such as Manna to help people live a healthy lifestyle filled with nutritious foods. Fustini's is immensely grateful for the support that the local community has given them, and wants to celebrate their success by giving back.



Manna provides nearly 1.5 million pounds of low-cost food annually to 22 partner food pantries, 17 community meal sites, and 10 other agencies in our tri-county area.

Together, they provide nutritious food for over 42,000 households each year. This effort helps free up household income so struggling families can pay for other essential needs, like rent and utilities, transportation, and health care.

“Fresh fruits, vegetables, and other healthy foods are often bypassed in the store because their cost is too great,” says Kim Baker, Manna’s executive director. “That’s why improving the quality and nutritional value of the food we distribute is one of our highest priorities. We want to make sure those in need have access to ingredients essential for a well-balanced diet.”

### **About Fustini’s**

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 including their School of Cooking, visit [www.fustinis.com](http://www.fustinis.com). If interested in hosting a private event at Fustini’s, please call 231.944.1145.

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