

Frankenmuth Farmers Market

PO Box 63, Frankenmuth, MI 48734 ★ (989) 295-9766
www.frankenmuthfarmersmarket.org ★ ljskehn@gmail.com

FOR IMMEDIATE RELEASE:

August 7, 2015

FOR MORE INFORMATION:

Dietrich Bronner ~ (989) 245-0806
dbronner@chartermi.net

Farmers Market Fundraising Feasts: Date Night and Pig Roast

FRANKENMUTH, MI – Guests can eat very well while raising funds for the Frankenmuth Farmers Market at two events this coming week. The Market teams up with two local restaurants for Date Night at the Old Christmas Station on Thursday, August 13 and the annual Market Pig Roast sponsored by Zehnder's of Frankenmuth Saturday, August 15. Funds raised will benefit the Market's capital campaign for a permanent structure. The Market's goal is to have \$1 million out of the \$2.1 million project raised by the end of summer to secure financing from the Frankenmuth Credit Union to break ground this fall.

Date Night at the Old Christmas Station takes place 6-9pm Thursday, August 13. The event will debut the restaurant's new Weingarten and cocktails made possible by their newly acquired liquor license. Guests will enjoy live music by Chris Zehnder, complimentary cuisine using Market ingredients, and a cash bar for specially selected wines, beers, and European-style cocktails. On sale at the restaurant and the Market, tickets are limited to 100 people at \$25 per guest, with the entire price benefiting the Market. The Old Christmas Station first introduced the town to its European pastries and preparations at the Farmers Market while putting the finishing touches on the Restaurant building. Now, the Christmas Station is giving back to the Farmers Market by introducing its new beer, wine, and cocktail menu along with the complimentary savory and sweet hearty appetizers that will be served.

Zehnder's of Frankenmuth's Pig Roast at the Market Saturday, August 15 will take place 11am-1pm, at the Market's new location, 534 North Main Street next to Frankenmuth Credit Union. With the Market operating 9am-1pm that day, diners will savor their swine on the Market Midway in the middle of the vendors' booths. Tickets for \$8 include a roasted pork sandwich, Market corn-on-the-cob, coleslaw, Market watermelon, dessert, and iced tea. Market farmers are providing all produce, and the pork can be slathered with a selection of Market vendors' sauces. Children under 12 eat for only \$5, and \$4 pork sandwiches will also be available until they are sold out.

During both events, guests will be able to order custom-engraved bricks that will form the patio at the new Market Pavilion. Donations for the Market's fundraising campaign are being accepted at the Frankenmuth Community Foundation with "Frankenmuth Farmers Market" written on the memo line of checks. The Frankenmuth Farmers Market is a nonprofit 501(c)(3) organization dedicated to providing and promoting the values of local food and products in an effort to strengthen and preserve our economy, agriculture, and sustainability. To keep updated about the Market's progress, interested individuals may receive the Market's weekly email newsletter by emailing frankenmuthfarmersmarket@gmail.com. To learn more, please visit www.frankenmuthfarmersmarket.org or the Market's Facebook page.

Laurajeanne Safford Kehn, Market Mistress
ljskehn@gmail.com, 989.295.9766

Dietrich Bronner, Marketing Manager
dbronner@chartermi.net, 989.245.0806

