

Frankenmuth Farmers Market

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Date Night at the Station to Benefit FFM

FRANKENMUTH, MI – To celebrate new beginnings, the Old Christmas Station hosts *Date Night at the Station*, an event to benefit the Frankenmuth Farmers Market (FFM) capital campaign for a permanent structure. On Thursday, August 13, between 6-9pm, the Old Christmas Station invites everyone to begin a new *date night* tradition at the Old Christmas Station enjoying live music by Chris Zehnder, wonderful food and specially selected wines, beers, and European-style cocktails in the Weingarten, the outdoor patio. Limited to the first 100 guests, tickets are \$25 per person and include admission to the party, hearty appetizers, live music and a cash bar. The entire ticket price benefits the Market project. Tickets are on sale now at the Farmers Market (on Wednesdays and Saturdays) and at the Old Christmas Station located at the corner of Main and Genesee Streets.

The partnership between the Old Christmas Station and Farmers Market began when owner Barbara Heidinger introduced her specialty European pastries and breads at the Market in 2013. Recently acquiring a liquor license at the Old Christmas Station, Swiss-born Barbara, and her staff evolved the eatery from a café to a full restaurant concept and menu, featuring authentic European cuisine. The Old Christmas Station menu includes local and organic produce and ingredients, prepared onsite, from scratch using Barbara's original recipes. Changed from its original roots, the Old Christmas Station is experiencing a new beginning as it adds a carefully curated selection of beer, wine, and cocktails to complement the outstanding menu.

The Date Night at the Station menu features an array of complimentary plates of savory and sweet gourmet delicacies prepared from locally grown produce from the Farmers Market. Barbara invites you try the *Hugo*, a classic Swiss cocktail of house-made elderflower syrup and prosecco (an Italian sparkling wine), and *Sophie*, Goose Island Brewery's sparkling Belgian-style farmhouse ale, aged with orange peel in wine barrels. The beverages are specifically chosen to complement the restaurant's European palate. Date Night at the Station will be held rain or shine.

This fundraiser moves the Farmers Market closer to its own new beginning in a permanent structure next year. The Market is under a tight timeline in order to raise \$1 million out of the \$2.1 million project total, in order to secure financing from the Frankenmuth Credit Union by the end of summer to break ground this fall. During the event, guests will be able to order custom-engraved bricks that will form the patio at the new Market Pavilion.

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.

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