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HISTORICAL SOCIETY OFFERS RESERVATIONS
FOR AUG. 8 CIDERHOUSE DINNER FUNDRAISER

DOUGLAS (MI.), JULY 26, 2013 -- A four-course gourmet meal in the unusual setting of a working ciderhouse, extending the Saugatuck/Douglas Historical Society's "Dining Around the Village Table" fund-raising series begun last fall, is accepting reservations for Thursday, August 8, at 7pm.

"Dinner With A Peel", featuring locally sourced foods prepared by Executive Chef Matthew Pietsch of Fennville's Salt Of The Earth restaurant, will be served among the cider barrels at Virtue Farms, 2170 62nd Street in Fennville. Seating is limited to 14 guests, so early reservations are recommended: phone 269.857.5751 or e-mail info@sdhistoricalsociety.org.

Each dinner course will be paired with selections from six different ciders: *RedStreak ABV 6/3%*, a true English-style draft cider with a touch of oak and a crisp, tart finish; *Sidra de Nava ABV 5.2%*, a Spanish-style described as a cross between cider, dry white wine and freshly squeezed lemonade; *Lapinette Cidre ABV 6.3%*, a smooth, "funky" Norman-style brut aged in French red wine oak barrels; *The Ledbury ABV 6.5%*, an English-style medium cider blending cider apples and Michigan heirloom apples to create a complex earthy dryness; *Cecil ABV 6.5%*, an English-style dry cider with a sweet tart finish; and a cider cocktail combining *RedStreak* and *St. Germain* ciders with gin.

Preceding the dinner, a brief tour will explain the cider-making process, offering cheese appetizers from Evergreen Lane Farm & Creamery, a Fennville producer of seasonally varied artisan cheeses.

Virtue Cider is a Michigan-based craft cider company that partners with local family-run farms growing heirloom apples (www.virtuecider.com). The company was recently founded by Gregory Hall, who as brewmaster of Chicago's Goose Island Beer Co. from 1991 to 2011 gained a reputation for developing award-winning craft beers. Since leaving Goose Island, Hall toured and studied top cider makers in England and France, with an intensive internship at Domaine Dupont in Normandy, and came to Fennville to apply modern craft fermentation and aging techniques to produce American ciders that embody old-world farmhouse styles.

With all food and beverages donated, this event's guest charge of \$100 per person will fully support the Historical Society's volunteer-based programs and activities including exhibitions at its Pump House Museum in Saugatuck, Old School House History Center and "Back-In-Time Garden Pathway" in Douglas.

The Saugatuck/Douglas Historical Society is a not-for-profit, volunteer-driven organization with a mission "to provide leadership in enabling the community to connect with and understand its past, to preserve the quality of community life and to use the area's history to shape its future." For more information about Society programs and future "Dine Around" events, visit www.sdhistoricalsociety.org.



Virtue Cider to host SDHS dinner fundraiser in working Fennville ciderhouse Aug. 8