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The Cannery Public Market Debuts “Garden to Glass” Drink Menu Supporting At-risk Youth

GREEN BAY, Wis. (August 19, 2019) — The Cannery Public Market recently debuted their new seasonal “Garden to Glass” drink menu highlighting cocktails made with locally-sourced Wisconsin ingredients. A portion of the proceeds from the feature cocktail, a Lavender Tom Lollins, will go to the Lavender Mission Field, a cause-driven business supporting Growing Resiliency, a non-profit organization providing resources to at-risk youth in the Green Bay area. A Lavender Tom Lollins is made with Wisconsin-grown lavender, Great Lakes Good Land Orange Liqueur with spices, rum and fresh squeezed lemon and lime juice.

“As a family-oriented, community-based business, The Cannery is always looking for creative ways to make a positive impact locally,” shared The Cannery Public Market Marketing Coordinator Erin O’Toole. “With our new ‘Garden to Glass’ drink menu, our customers can support local farmers, businesses and charities while enjoying refreshing Wisconsin flavors in every sip.”

The “Garden to Glass” drink menu will be available at The Cannery now through 10/1/19.

Lavender Mission Field, LLC (LMF) is a lavender farm specializing in fresh lavender, culinary lavender and lavender products. Located in Reedsville, Wisconsin LMF is a cause-driven business supporting Growing Resiliency.

Growing resiliency is a 501 (c) (3) nonprofit organization with the mission to promote resiliency in at-risk and underserved youth, enabling them to be the protagonist, the person who takes the lead, in their own life story. Services currently focus on the Green Bay area and include collaboration with St. Norbert College students, Freedom House homeless shelter and Green Bay Area Public Schools. Tutors are sourced through St. Norbert College and provide tutoring services to school age children residing in the Freedom House homeless shelter.

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The Cannery Public Market opened in 2015 as an extension of Pagel’s Ponderosa Dairy, LLC – owned by Kewaunee’s Pagel family since 1946. The Cannery offers diners the opportunity to experience fresh, high-quality, locally-sourced food at a reasonable price, while dining in a unique atmosphere. Ponderosa Farmstead provides beef, cheese and other staples to the restaurant. Fresh poultry, pork, lamb and produce are sourced from other local vendors. To view The Cannery’s seasonal menu, visit thecannerymarket.com.