

Vignola

Media Advisory

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Vignola and Allagash Brewing Company Co-host Tasting Event to Support MOFGA

What

Vignola and Allagash Brewing Company Fundraiser to raise funds for the Maine Organic Farmers and Gardeners Association (MOFGA).

Vignola and Allagash both benefit from the work of MOFGA members' locally grown, fresh Maine produce. This event is an opportunity for the community to learn about MOFGA and support its work, while sampling local food, beer and cheeses from Maine producers. **The tasting features cheeses from Silvery Moon Creamery, antipasti from Vignola, and Hugh Malone Ale from Allagash Brewing Company.**

Lee Skawinski, Executive Chef and Co-owner of Vignola, and Rob Tod, Owner of Allagash Brewing Company, will be available to provide information about the event, their involvement with MOFGA, and the importance of MOFGA to the restaurant industry across the state.

Throughout the summer, Allagash Brewing will donate one dollar to MOFGA from the sale of each bottle of Hugh Malone Ale, the latest release in Allagash Brewing Company's Tribute Series. Rob Tod will present a check to MOFGA at the event.

Tickets are \$10, and reservations are recommended. Proceeds raised at the event will be donated to MOFGA.

Where

Vignola
10 Dana Street
Portland, ME 04101

When

Saturday, July 14
3-5 p.m.

Information and Reservations

Vignola (207) 772-1330

About Vignola

Gourmet Magazine, The New York Times, The Boston Globe, The James Beard Foundation, Yankee Magazine, Down East Magazine, The Portland Press Herald and Where to Eat, Boston already consider Cinque Terre one of Portland's "Must-Dine" experiences, and Vignola is following suit. The restaurant is open for lunch and dinner 7 days a week.