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DAKOTA COUNTY HISTORICAL SOCIETY TO HOST FAR NORTH SPIRITS FOR PRESENTATION

SOUTH ST. PAUL, MINN.— (JUNE 16, 2017)— The Dakota County Historical Society will host a presentation by Far North Spirits at the LeDuc Historic Estate Friday on July 7, 2017. The presentation will be part of the LeDuc Estate's "Tasting Series." The event will be held at the LeDuc Historic Estate from 7-9 p.m. Admission to the event is \$40 per person, or \$35 for members of the Dakota County Historical Society.

The LeDuc Historic Estate is located at 1629 Vermillion Street in Hastings, Minn. Registration is limited, so contact the LeDuc Estate at 651-438-8480 to reserve a spot.

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The Dakota County Historical Society, which collects, preserves, promotes and presents Dakota County history, includes three historical sites: the LeDuc Historical Estate, the Sibley Historical Site in Mendota, Minn and the Lawshe Memorial Museum in South St. Paul, Minn. For more information about the presentation, the Dakota County Historical Society and Dakota County Historical Society membership, visit (www.dakotahistory.org) or call 651-552-7548.

Far North Spirits is located in Hallock, Minn. and is located on the farm that Gustaf and Anna Christine settled on 100 years ago. Using the land of their ancestors, Michael Swanson and Cheri Reese use Michael's fourth-generation family farm to plant and harvest non-GMO grains for their spirits. They also mill, mash, ferment, distill and bottle all spirits entirely from start to finish.

Using sustainable methods, Far North Spirits claims to be the most northerly distillery in the contiguous United States. The evening will consist of live music throughout the night, as participants listen to how Far North Spirits plans to bring historic grains back into the distillery world. Participants also will have the opportunity to sample five spirits, paired specifically with delicious food prepared in the LeDuc Estate's kitchen.