

Sept. 25, 2017

**Bruster's Real Ice Cream Celebrates Grand Opening in Orange, Calif.  
Saturday, Sept. 30**

**Local couple excited to bring award-winning frozen treat chain to area**

There's a new scoop in Orange, California. Bruster's Real Ice Cream, which has a growing number of raving fans throughout the United States, will celebrate its latest grand opening at 510 N. Tustin St. on Saturday, Sept. 30 from 2 to 5 p.m.

Friends and experienced Bruster's franchisees in Florida and Georgia urged Tarang and Heather Patel of Orange County to open their own Bruster's. The couple, who have a daughter, 11, and a son, 10, like that ice cream is a family-oriented treat. "We picked Orange because it is such a wonderful, multi-generational community," said Heather, who is managing the shop.

Tarang added, "I love ice cream. I could eat it every day, and now I do, especially because Bruster's is so good!" The shop opened a few weeks ago, and the Patels already have regular customers, who they know by name and favorite ice cream flavor.

Grand opening activities include a ceremonial ribbon cutting at 2 p.m. with Orange Mayor Teresa Smith and members of city council. Fun face painting will be available, as will coupons for free ice cream.

[The Orange shop](#) is open daily from 11 a.m. to 10 p.m. It is located near the intersection of E. Walnut Ave.

The newest Bruster's in Orange joins a growing list of Southern California locations, including Garden Grove, Huntington Beach, Cypress and Cerritos.

Bruster's Ice Cream is made the old-fashioned way, with slow kettle processing designed specifically to create the Bruster's flavor. Its home-style mix is delivered fresh from the dairy to each store where small artisan batches are made daily by Certified Ice Cream Makers. Along with its renowned ice cream, Bruster's is famous for its free doggy sundaes, popular with guests and their pets.

At least 24 flavors are always available to be enjoyed in crunchy, handmade waffle cones, sundaes, candy-filled blasts and thick milkshakes. Freezes, Italian ices, sherbets, and sorbets, as well as fat-free and no-sugar-added treats, are served. Vanilla, Chocolate and Strawberry are always on hand, along with seasonal and crowd favorites. Guests can even request their favorite flavor be made for them. Cakes and pies are offered for every occasion, along with ice cream in pints, quarts and half gallons.

September's special flavors are Caramel Apple Crunch made with apple ice cream, caramel ribbons and cinnamon vanilla cake crunch, as well as Deep Dish Apple Pie with its apple ice cream, cinnamon vanilla cake crunch and apple swirls.

Bruce Reed, the “Bruce” in Bruster’s, created the brand in 1989 with a commitment to freshness and quality ingredients that remains today. There are nearly 200 independently operated Bruster’s locations in 19 U.S. states, South Korea and Guyana. The prestigious national Consumer Picks survey has ranked Bruster’s a top-10 limited service restaurant five years running.

Media images: <http://Brusters.com/media/multimedia>

Local website: <http://brusters.com/orange/>

Social media:

Facebook.com/BrustersRealIceCream

Twitter: @brustersfresh

Pinterest.com/brustersfresh

YouTube.com/brustersfresh

Instagram.com/brustersfresh

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