

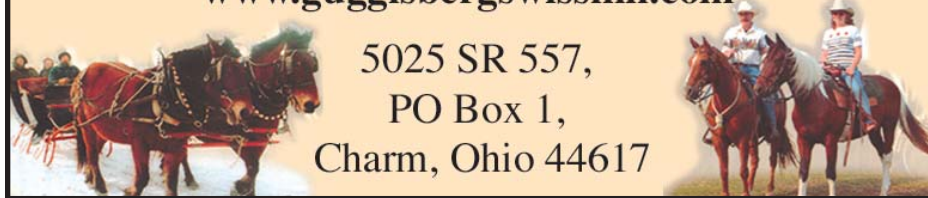
# Guggisberg Swiss Inn & Riding Stables



\* Guided Horseback Trail Rides \* Horse Drawn Sleigh Rides \*

**330-893-3600 • 1-877-467-9477**  
**www.guggisbergswissinn.com**

5025 SR 557,  
 PO Box 1,  
 Charm, Ohio 44617



## Enjoy A Sleigh Ride At Guggisberg Swiss Inn



Once the snow starts to fall, our horse drawn sleigh rides can begin! A collection of 4 inches of snow will get you a sleigh ride over Guggisberg Swiss Inn's sprawling property, an experience many describe as "once in a lifetime"! Two burly horses complete with jingling bells and hitched up to an authentic sleigh brings to mind an old-fashioned down home wintertime in the country. After your sleigh ride, come inside to the lobby where you can enjoy popcorn and hot cocoa in front of the fireplace. Guests of Guggisberg Swiss Inn do get a discounted rate as well as priority on the waiting list, but you may take a frosty ride even if you're not staying. Simply call and request your name to be added to the waiting list, and the helpful staff will call you when the conditions are right. (The Inn cannot take reservations for sleigh rides, as it is extremely weather dependent.)

Your peaceful winter escape to the Guggisberg Swiss Inn will be one you won't soon forget! You can also take advantage of our Winter Special through March 31: Stay two nights or more at regular rate, and receive ten dollars off per



night! This deal is good for all guest rooms, even the luxurious Honeymoon Suite! (You can receive this special offer simply by going to our website where you will find this coupon to print, so take advantage of this money-saving offer while it's valid)

Not only can our guests here at the Guggisberg Swiss Inn receive special offers and sleigh rides, but don't forget about the glassed in breakfast room where you are invited to enjoy the complimentary evening snack and a continental hot breakfast. But wait there is more! Here at the Inn we are also offering dinner for our guests starting January 2012 through March. Enjoy a delicious themed meal in our beautiful glassed in dining area.

So come on over to the Guggisberg Swiss Inn in Holmes County, where you can enjoy a breathtaking winter getaway in the country.

Manufacturer of Pine Wood Products



**Miller's Quality Crafts**

**Custom Crafted Furniture In Colored Varnish**  
**Retail - Wholesale (330) 897-6004**  
 Hours: Monday-Friday 8am to 5pm • Saturday 8am to 4pm  
 Located 1/2 Mile N.W. of Farmerstown on CR 114, off SR 557

### Westward Ho Flank Steak Sandwiches

1 recipe Horseradish Sauce  
 1 1/2 t. dried oregano, crushed  
 1 1/2 t. coriander seeds, crushed  
 1 t. salt  
 1 t. freshly ground black pepper  
 2 T. butter  
 2 large sweet onions, such as Texas 1015 or Vidalia, cut into 1/4-in-thick slices (about 4 c)  
 2 cloves garlic, minced  
 1 (1 1/2 lb) beef flank steak or boneless beef top sirloin steak, cut 1-in. thick  
 6 small romaine lettuce leaves  
 6 purchased bakery sourdough rolls or 12 slices sourdough bread, toasted

Prepare Horseradish sauce; cover & chill. In a small bowl combine oregano, coriander, salt, & pepper; set aside. In a 12-in. nonstick or cast-iron skillet melt butter over medium-low heat. Add onions, garlic, & half (about 2 t) of the spice mixture. Cook, covered, for 13-15 min. until onions are tender, stirring occasionally. Uncover; cook & stir over medium-high heat for 5-8 min. more or until onions are golden. Remove from skillet; set aside. Wipe skillet clean. If using flank steak, score meat on both sides by making shallow cuts at 1-in. intervals diagonally across steak in a diamond pattern. Rub steak on both sides with the remaining spice mixture. Heat the same skillet over medium-high heat until very hot. Add steak. Cook, uncovered, for 12-16 min. or until meat is medium-rare (145°F),



*Fresh Daily*  
**Miller's Bakery**

**Monday - Saturday**  
 7am-5pm  
**Closed Sunday**  
 330-893-3002  
 TR 356, off SR 557  
 near Charm

**CALL AHEAD FOR ORDERS!**

turning once. Remove meat from skillet to cutting board; cover with foil. Let steak stand 10 min. Thinly slice steak across the grain. To serve, arrange lettuce leaves & steak on bottoms of rolls. Top with onions; dollop with Horseradish Sauce. Add roll tops. Makes 6 sandwiches.

**HORSERADISH SAUCE:** In a small bowl stir together 3/4 c. mayonnaise, 1-2 T. prepared horseradish, 1 T. lime juice, & 1/2 t. dried oregano, crushed.

## WELCOME • WELCOME • WELCOME • WELCOME

Please enjoy this guide to many of our finest shops, restaurants, & attractions. The maps on pages 16 & 17 should help you locate the places you want to visit. Have a great time in Amish Country!

This guide is published by: *Kirkpatrick Advertising, Inc.*

1025 Front Ave SW • New Philadelphia, Ohio 44663  
 1-800-792-9090 or local 330-339-8010 [www.ohacg.com](http://www.ohacg.com)

© Copyright January - March 2012

All rights reserved. No part of this paper, including maps may be reproduced by any means without the express permission of the publisher.

**Larry & Arlene Kirkpatrick.....Publishers**

**David Fell.....Sales Consultant**

**Sarah L. Grezlik.....Layout & Design**

## SUBSCRIPTION • SUBSCRIPTION • SUBSCRIPTION

The Amish Country Visitors Guide is published 10 times a year. One each month April-December & January-March are combined. Send a check or money order for \$19.50 (the guides are free, but postage is not-prices good only for United States) for a one year subscription to Kirkpatrick Advertising, 1025 Front Ave SW, New Philadelphia, Ohio 44663. Thank You!

Please Print Clearly or Use Address Label

Name			
Address			
City	State	Zip	V-20 I-8