



DUTCH HOST INN *of Sugarcreek*

A Clean Quiet Motel... "Where People Come As Guests & Leave As Friends"
32 Guest Room Inn Owned & Operated by Mennonite Family
JACUZZI – FIREPLACE ROOMS AVAILABLE

STATE ROUTE 39 EAST EDGE OF SUGARCREEK • 330-852-2468 OR 1-800-428-0075 • www.dutchhostinn.com

Mulled Apple Cider
 2 qrts. bottled apple cider or juice (not unfiltered)
 1/4 c. packed brown sugar
 1 sq. (8-in.) double-thickness cheesecloth

8 allspice berries
 4 cinnamon sticks, broken into halves
 12 whole cloves
 1 large orange
 Additional cinnamon sticks; optional
 Combine apple cider and brown sugar in slow cooker. Rinse cheese cloth; squeeze out water. Wrap all spice berries and cinnamon stick halves in cheesecloth; tie securely with cotton string or strip of cheese cloth. Stick cloves randomly into orange; cut orange into quarters. Place spice bag and orange quarters in cider mixture. Cover and cook on high 2 1/2 to 3 hrs. Once cooked, cider may be turned to low and kept warm up to 3 additional hrs. Discard spice bag and orange; ladle cider into mugs. Garnish with additional cinnamon sticks, if desired.
Makes 10 servings.

sugar Valley Meats

Old Fashioned Meats at Old Fashioned Prices

- Fresh Beef & Pork • Old Fashioned Smoked Meats • Ham • Bacon
- Sausage • Bologna
- Wieners • Beef Jerky

"The Meat Market in the Country — Where the Local People Shop"

**2149 Dutch Valley Dr.
 Sugarcreek, OH 44681 • (330) 852-4423**
 Retail Hours:
 Mon-Fri 7:30-5pm, Sat 8am-3pm
 1/4 Mile N. of SR 39 on Dutch Valley Rd

Favorite Beef Stew

3 carrots and 3 celery, cut lengthwise into halves, then cut into 1-in. pieces
 1 1/2 c. chopped onions
 Couple of potatoes
 3 cloves garlic, chopped
 1 bay leaf
 1 1/2 tbsp. Worcestershire sauce
 3/4 tsp. dried thyme leaves

Upcoming Events

Aug 26, Sept 2, Sept 9 — Breakfast and dinner concerts
 Aug 31 — Disney Business Excellence Seminar
 Sept 17-18 — Fall Festival – chili cook-off, live music, kids events, car show

Dutch Valley
Amish Kitchen Cooking

Carlisle Inn
Peace & Comfort

Dutch Valley Gifts
For Friends & Home

derdutchman.com for more details – 1343 Old Rt 39 in Sugarcreek – 330-852-4627

3/4 tsp. dried basil leaves
 1/2 tsp. black pepper
 2 lbs. lean beef stew meat, cut 1-in. pieces
 1 can (14-oz.) diced tomatoes, undrained
 1 can (14-oz.) reduced-sodium beef broth
 1/4 c. all-purpose flour
 1/2 c. cold water
 Layer ingredients in slow cooker in the following order: carrots, celery, potatoes, onions, garlic, bay leaf, Worcestershire sauce, thyme, basil, pepper, beef, tomatoes with juice and broth. Cover and cook on low 8 for hours. Remove beef and vegetables to large serving bowl; cover and keep warm. Remove and discard bay leaf. Turn slow cooker to high; cover. Mix flour and water in small bowl until smooth. Add 1/2 c. cooking liquid; mix well. Stir flour mixture into slow cooker. Cover and cook 15 min. or until thickened. Pour sauce over meat and vegetables. Serve immediately.
Makes 6 to 8 servings.

1/4 tsp. nutmeg
 1/2 c. sour cream
 1 lb. bacon, cooked and diced
 Combine potatoes, broth, onion, leek, carrots, cabbage and parsley in CROCK-POT®. Stir in seasonings. Cover and cook on Low 8 to 10 hrs. or on HIGH 4 to 5 hrs. Remove and discard bay leaf. Using a slotted spoon remove potatoes and mash. Combine potatoes with sour cream. Return to CROCK-POT® and stir. Stir in bacon pieces. Serve.
Makes 6 to 8 servings

Guinevere's Place
Gourmet Foods & Gifts

104 E Main St Sugarcreek OH 44681 (330)852-6007
www.guineveresplace.com

Present this coupon to receive one **FREE Baby Cone.**

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 †Not valid for cash. Limit one per customer.

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Collectors Decanter Museum

www.collectorsdecantersteins.com
www.skicountrydecantersteins.com
 330-852-9191
 Mon-Sat 10am-5pm
 119 E. Main St. • P.O. Box 473
 Sugarcreek, Oh 44681

OVER 3000 DECANTERS ON DISPLAY

Decanters that include: Jim Beam, Ski Country, Lewis & Clark, Grenadier, McCormick, Wild Turkey, Lionstone, & Hoffman to name a few.

Neon signs, advertising mirrors and more.

Anheuser-Busch and other steins

German Potato Soup

1 lb. potatoes, washed and diced
 4 c. beef broth
 1 onion, chopped
 1 leek, trimmed and diced
 2 carrots, peeled and diced
 1 c. chopped cabbage
 1/4 c. chopped parsley
 1 bay leaf
 2 tsp. black pepper
 1 tsp. salt
 1/2 tsp. caraway seeds

Creamy Vegetable Soup

1 large onion, chopped
 1/4 c. margarine or butter, melted
 3 med. sweet potatoes, peeled and chopped
 3 zucchini, chopped
 1 to 2 c. chopped broccoli
 3 cans (14 1/2-oz. each) chicken broth
 2 med. potatoes, peeled and shredded
 1/2 tsp. celery seed
 2 tsp. salt
 1 tsp. ground cumin
 1 tsp. black pepper
 2 c. milk
 In CROCK-POT®, stir together onion, margarine, sweet potatoes, zucchini and broccoli. Pour in chicken broth and stir. Add potatoes and seasonings. Stir. Cover and cook on Low 8 to 10 hrs. or on High 4 to 50 hrs. Add milk and cook 30 min. to 1 hr. serve.
Makes 12 servings.