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Open 9 a.m. to 5 p.m., Monday - Saturday
Seasonally until 9 p.m.

Guggisberg Swiss Inn Story Continued



Guests looking for a fun package certainly won't have to look far, with convenient and inclusive packages offered throughout the year at

Guggisberg Swiss Inn. Guggisberg Swiss Inn offers an ongoing package throughout the year that includes two nights lodging and dinner in an Amish home. (Amish dinner Saturdays only.) Just visiting for a day? You may also treat the dinner as an "add-on" to your stay, even if you're staying for just a night.

Guests who stay in the area often also might find it beneficial to take advantage of Guggisberg Swiss Inn's VIP program. VIP members receive 25% off each night; quite the savings for many members, as membership is just \$100.00 per calendar year. Please call for further details.

The Guggisberg Swiss Inn prides itself on providing travelers with a special place in the heart of Holmes County; known not only as a lodging facility, but as a destination. The horses, the beautiful setting, and everything included in your stay will give you a great appreciation for this small piece of paradise known as Ohio's Amish Country.

For those looking for a touch of elegance & class, piano music by Rick Michel will surely fulfill the desire for a quiet fall evening. Performing in the month of November, Rick Michel has 45+ years as a professional musician. Along with countless other credits to his career, Rick has played with Rock & Roll Hall of Fame inductees including The Coasters, The Drifters, and the Tokens. Rick will be featured at the Inn November 5 & 19.

For reservations or more information please call 877-467-9477 or 330-893-3600. You may also book online at www.guggisbergschwissinn.com.

Chocolate Caramel Candy Bars Recipe

If you love brownies and Milky Way candy bars, you'll love these rich bars that start with a chocolate cake mix. Let the kids help unwrap the caramel candies, but keep an eye on how many go into their mouths!

1 (14 oz) bag caramel candies, unwrapped
1 (5 oz) can evaporated milk, divided use
1 (18.25 oz) chocolate cake mix
8 Tbsp (1 stick or 1/2 C.) butter, at room temperature

2 C. semi-sweet chocolate chips, divided use
Preheat oven to 350° F. Line a 9 x 13-inch baking pan with non-stick foil. In a double boiler or non-stick saucepan, gently heat unwrapped caramel candies with 1/3 C. evaporated milk. Stir often until smooth. Remove from heat and let cool slightly to room temperature but still liquid. In a large bowl, combine cake mix, butter, and remaining 1/3 C. evaporated milk. Stir with a spoon until smooth. Batter will be thick. Spread half of cake mix batter into baking pan, smoothing to an even thickness. Bake 8 to 10 minutes. Sprinkle 1 C. of chocolate chips over hot bottom layer. Slowly pour melted caramel over chocolate chips. Drop teaspoonsful of remaining chocolate cake batter over the top. Smooth the batter flat as best

you can without dislodging the caramel layer. There will be open spaces. Return pan to oven and bake an additional 12 to 15 minutes. Distribute remaining 1 C. chocolate chips evenly over the top of the hot candy bars, pressing slightly into the top to secure chips. Cool candy bars to room temperature, then refrigerate 30 minutes before cutting into bars. Store leftovers in an airtight container in the refrigerator. Yield: 36 to 48 candy bars, depending on cut size

Chocolate Chip Crispies

1 C. corn syrup
1 C. white sugar
1 1/2 C. peanut butter
8 C. crisp rice cereal
1 C. semisweet chocolate chips
Butter a 9x13 inch pan. Pour the sugar, syrup, and peanut butter into a large microwave bowl. Microwave on high until it begins to bubble, two to three minutes. Once the mixture is boiling, remove from the microwave oven, and stir in the cereal and chocolate chips until coated. Pour the mixture into the prepared pan. Wet hands, sling off the excess water, and press down the treats until smoothed. Let cool, and cut into squares.

Gateway Place Story Continued

Restaurant in Wilmot, still offers antiques, Amish made wooden toys, and gifts, but the large percentage of the sales is wine. At the point when Gateway Place started carrying Ohio wines, Ohio had a fair amount of wineries, but in seven years, the amount has grown dramatically. Switzer had a vision, and knew that wines were growing in popularity, and also knew that the Holmes

County area was the largest tourist destination in the State. It has been said by many visitors to the store that Gateway Place does a lot to promote Ohio wines, because they promote all Ohio wines not just one wine.

John and Nancy always encourage customers to visit the wineries, because they themselves enjoy traveling to wineries.

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