

# Sweetie-licious™

## Sweetie News – Autumn 2008



### Good Food, Good Deeds Good Lives... by Linda Hundt

Welcome, welcome, welcome to our Autumn Sweetie-licious newsletter. Our mission is to celebrate home-life through stories of good food, good deeds and good lives. Each issue will also present a delicious and simple recipe. I am thrilled to share my treasured library of recipes, stories and traditions with you all! So friends, here is to making our lives meaningful, our homes happy and our palates joyous!!

I am not sure any season can compare to the comfort of the autumn season. Besides the brilliant color of the trees and the crisp weather, nothing screams comfort more than Fall Food! As much as I appreciate summer barbecues, there is nothing like the aroma and taste of a simmering cider pot roast, a roasting tom-turkey or a cinnamon apple pie baking in the oven! I think the fall holidays are among my favorites as the Halloween kookiness balances with the Thanksgiving tenderness making for a perfect festive season.

Thanksgiving is one of our most simple of holidays as its only purpose is of being thankful and having a wonderful, memorable meal with our close family and friends.

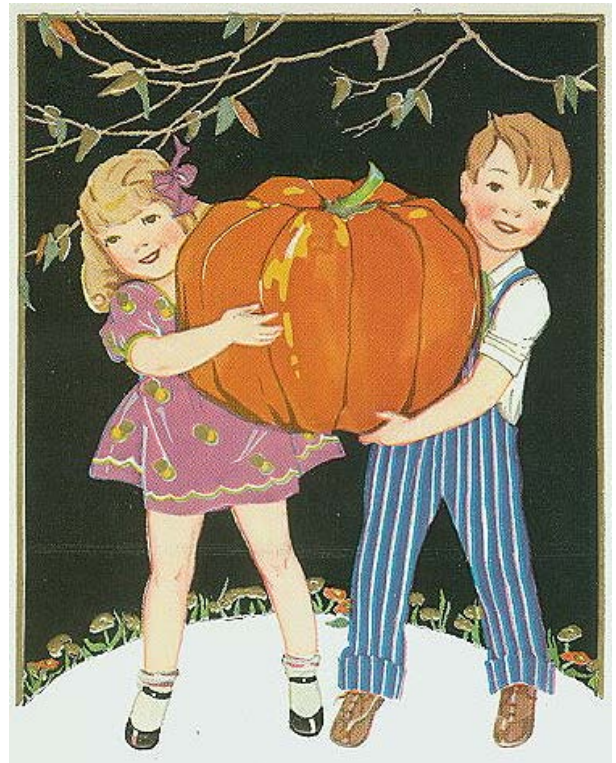
Eat Pie & Love Life... Linda

Sweetie News & More



A big thank you to the DETROIT NEWS (July 3, 2008) for naming us the #1 sweet shop in the whole state!!! We were thrilled beyond compare --

with a huge thanks to Jacqui Miller for nominating us! Jacqui, please come in and let us thank you in a Sweetie-licious manner ☺



I was so happy to be apart of the FOOD NETWORK PIE CHALLENGE. I watched it with some close family, friends and Sweetie-licious employees (who are also my close friends) on Sunday, September 21<sup>st</sup>. Although I was disappointed that they did not introduce all of us winners, I was still happy for the bits and pieces they did show of me! I was so grateful to have won one of the coveted first places, but next year I am on winning the whole \$5000.00 grand prize! Thanks to everyone who tuned in!

We have some new (some newer than others) charming employees that should be formerly introduced: Chelsea Speas, Emily Carter, Nicole Rowden, Katie Coon, Maria Thelen, Emily Bogart, Betsie Hundt and our first "Sweetie" male, Drew Peabody! They are all doing a great job and we love them a lot!!

Thanks to all the amazing DALMAC riders! We love to see our old friends and the new ones too!!

Stay tuned for our upcoming mail order. We have a group of us working on this including a group from MSU 'Packaging 485' class to help launch this very soon!!

This autumn, please take a moment and be grateful for this lovely season and soak in all of its comforting sights, sounds and tastes with relish.



*Let thankfulness raise the sheaves of joy  
and store each seeds apart.  
To once again be sown and tilled  
And harvested in the heart  
- Dixie Lynne*

## Comfort & Joy Recipe



This Mac & Cheese recipe is based on the Kraft 1920's advertisement recipe found in magazines at that time. I updated it a bit to give it a bit more flavor zing!!! Mom Hundt introduced me to a similar version when John and I first started dating. I have been in love ever since. The girls often request this comfort food for their "birthday dinner." Actually, my daughter, Ellie had this at her high school graduation open house. My family is always thankful when I make this for them, and yours will be too!

1/4 C butter plus 1 Tbsp but  
1 tsp olive oil  
1/4 C flour  
1 Tbsp minced white onion (vidalia if possible)  
1 tsp minced fresh thyme  
2 C milk  
1 tsp salt  
Dash black pepper  
1 1/2 C Kraft sharp cheddar cheese  
1 1/2 C Kraft Vermont white cheddar cheese  
2 C (7 ounces) cooked, drained elbow macaroni

On medium heat, melt 1 Tbsp butter and olive oil. Add onion, fresh thyme until tender and light brown - stirring constantly to avoid burning. Add 1/4 C butter until melted, add flour, salt & pepper to make paste. While stirring, gradually add milk until mixed, then 1 C of sharp cheddar and 1 C of white cheddar cheese until melted and thickened. Add cooked macaroni until well mixed. Pour into buttered 1 1/2 quart casserole dish. Sprinkle remaining cheeses on top of macaroni. Bake at 350 for 25 minutes. 6-8 servings.

## About Linda Hundt...



Linda resides in a century old farmhouse with her sweet husband and two lovely teenage daughters. She is the owner of Sweetie-licious Pie Pantry in DeWitt Michigan, is a first place winner at the 2007 National Pie Championships, recipient of the 2006 SBTC Small Business of the Year, in addition to other regional and State awards. She is also the co-founder of the Downtown DeWitt Farmers Market.

108 North Bridge St. DeWitt, MI 48820  
(517)669-9300 [www.sweetie-licious.com](http://www.sweetie-licious.com)

