

Sweetie-licious™

Sweetie News – Spring 2010



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

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

Spring is here – how lovely for us Midwesterners! The winter is always long here, but oh, how wonderful it is to see the much anticipated change in the sky, the wind, and the elongated lightness of the day. Our thoughts turn to vacation plans, graduations, spring cleaning, and flower beds. Spring is filled with so much life as the birds return happy and chirpy and the sun fills our homes with warmth & joy. I believe the metaphors of renewal unfolding around us each spring day remind us of the chance to start fresh and make a difference. Let's do it.

Did I mention how beautiful the spring holidays are and their corresponding menus? St. Patrick's Day – fun and whimsical; Green milk with bowls of Lucky Charms, Irish soda bread, Irish potatoes, shamrock sugar cookies and key lime cupcakes from Sweetie-licious. Easter – spiritual and traditional; Pineapple clove honey ham, creamy scalloped potatoes, deviled eggs and classic pies and fridgie cakes from Sweetie-licious. Mother's Day – warm and homey; Brunch with omelettes, sausages, pasta, salads, and your mommy's favorite desserts like lemon and coconut cream pies and classic cupcakes from Sweetie-licious.

Enjoy the spring and all the celebrations and happiness they rush in... Eat Pie & Love Life...
Linda



Changing the World One Pie at a Time



"Changing the World One Pie at a Time" is a Sweetie-licious project designed to recognize folks whose selfless acts of kindness, make our community that much richer... Too often good news is ignored and the good guy finishes last... but not any more! We at Sweetie-licious want to gift these special folks with a piece of our award-winning pie to say "thank you".

For all of us at Sweeties, it's unanimous as to who the first recipient should be. This person will not want this recognition, which is why he should receive it...

Junior is a true friend to all of us. He goes above and beyond every day to make our little shop run smoothly. He is our first customer every day, and our biggest cheerleader. He arrives every morning at 6:30 a.m. to shovel our walk, or carry our tables and chairs outside. Many times he even sets up our coffee for early customers. He is always available to run an errand, carry heavy loads, change those darned florescent bulbs way up on the ceiling, move a 600 lb freezer so we can paint, or even run to the store to pick up a dozen eggs when we run out. He makes us smile every day and is genuinely interested in each of us.

One of Junior's most recent acts of kindness was his genuine concern for my upcoming move. I had over 25 years worth of family treasures to move to a much smaller house. Each morning Junior asked how the packing was going and to be sure to call him when I was ready to move. On moving day Junior showed up with several friends to load a 20' moving truck and worked all day carrying the "heavy stuff". He refused to let me pay him saying "a cold beer at the end of the day" would do. Later that week, I needed to rent an 18' dumpster and he again he was willing to work all day to finish the dirty job. He kept my family laughing and motivated to get the job done. I couldn't have done this move without him and I don't think he knows how much we all appreciated him. (by Patty B.)

Junior (Allen) Alward thank you so much from all of us at Sweetie's!

1/4 tsp. salt
1/2 C. buttermilk
2 Tbsp. butter
1 qt. of fresh fruit

Beat cream cheese until smooth. Add marshmallow cream until mixed thoroughly. Add 1/2 tsp. zest of a lemon or orange. Heat 9" ovenproof skillet in 450 oven until quite hot. Coat skillet with butter. Mix until smooth the eggs, flour, salt, sugar and buttermilk. Immediately add the batter to skillet and cook for 10 minutes. Lower temperature to 350 and cook until golden brown. Remove from oven. Spread cream cheese mixture onto pancake, top with fruit. Serve immediately.



*Faith in tomorrow
makes today beautiful
- Rex Mobley*

Dutchie Boy Pancake



This is a classic brunch item that is perfect for holidays or lazy Sunday breakfasts. It bakes to make a fun, big, puffy German pancake. I always fill it with an awesome fruit medley - all or any of these will work - fresh peaches, blackberries, raspberries, strawberries, and blueberries. It is lovely with maple sausages.

7 Oz. jar of marshmallow cream
8 Oz. cream cheese - softened
3 eggs
3/4 C. cake or all-purpose flour
1 Tbsp. sugar

About Linda...



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 and 2008 National Pie Championships, 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