

Iowa Bed & Breakfast Guild

IBBG Fall Fun Conference ♦ Sunday, October 18, 2015 ♦ Winterset, IA



Save the Date!
IBBG Fall Fun Conference
in Winterset
Sunday, October 18, 2015
Event starts at the John Wayne
Museum (opened May 2015)
Watch for details!

**Iowa Bed & Breakfast Guild
2015 Committee**

Chairpersons

Clark Smith & Lauren Kernan Smith
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515-255-4096
Clark's cell: 515-314-9755
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Northwest

open

North Central

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Northeast

Dale & Judy Mills
Cupola Inn B&B
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Southwest

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SF Martin House B&B
Atlantic
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South Central

open

Southeast

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IBBG currently has two open positions on the IBBG Committee, Northwest Region and South Central Region. If you are interested in hearing more about what is involved with serving on the IBBG Committee, contact Shellie at the IBBG office. 1-800-743-IOWA (4692) or email ibbg@netins.net.

"Message from the Chair"

As I sit and write this I am feeling a bit overwhelmed. We have been full last month. Lauren recently had her 14th chemo treatment and after each treatment she has a low period where she physically can't do as much. BUT she still tries, of course! So, my mother has been helping and I have had to step in a little more than normal on week days. I don't tell you this for sympathy or to sound like I am whining. Every one of us have personal and work challenges. I tell you this because I have not been able to get out and see anyone yet as I had hoped. I am still planning on getting it done! I hope I will be able to now add some fun to the visits. We are going to apply for a state grant to make a promotional video of our B&B's in the state. I hope to be the one filming you on my phone. We first have to get the grant. But in anticipation of the grant, I will probably start the visits and the filming.

Exhaustion also ties into taking a break. In a couple of weeks, we will close down the B&B for ten days. We are going to Denver, Seattle and Victoria, BC. It is a family vacation and we will be crossing things off our places to see list. Please don't forget to take a break occasionally. We have a 13 year old, so it is harder to take away short trips during the week, but I hope Lauren and I can do that someday. Maybe we can come stay at all the B&Bs! It is so important to take a break. Breaks will keep you from getting B&B fatigued. Fatigued physically and mentally. Sometimes it gets tiresome telling the history of the house or the repairs you had to make to the house over and over. You have to get a break. After the break you will be rejuvenated and be a better innkeeper. We take a break every year, and we wouldn't be celebrating 16 years this year if we didn't.

Please don't ever hesitate to contact me about B&B matters. I want our organization to be of value to you. You can reach me on my cell at 515-314-9755 or by email: clark@butlerhouseongrand.com.

Here's to a profitable summer!

Clark

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**NOT A MEMBER?
Contact Shellie
at the IBBG office
to learn the benefits of
membership today!
1-800-743-IOWA (4692)**

It is that time of year again!! IBBG Quiche Contest – Iowa State Fair

Time to be thinking about entering the Iowa Bed and Breakfast Guild's Iowa State Fair Quiche contest!! The name of the contest is, "QUICHE ME IN THE MORNING"

You are invited to prepare and present a whole Quiche that would be attractive and tasty to serve at any Bed and Breakfast. The Quiche may be sweet or savory and the crust must be made from homemade pie crust dough.

Our "QUICHE ME IN THE MORNING" contest is in its 7th year and we have, in the past, had entries from all over the state! The contest will take place in the Ellwell Family Food Center located near the southwest corner of the Iowa State Fairgrounds. This year the judging is scheduled for Wednesday, August 19th at 10:00 a.m.

For contest rules and regulations go to: iowastatefair.org and click on competitions. The IBBG Quiche contest is in Division 19/Class167 – Breakfast Quiche. You can print off an entry form,

fill it out and send it in, along with your entry fee, no later than July 1st. They often will take entries up to the 8th.

The registration form offers you the opportunity to purchase State Fair entry tickets at the discounted price of \$8 for ages 12 and above and \$4 for ages 6 – 11. Children 5 and under still get in for FREE! Parking inside the fairgrounds is \$10 per vehicle.

First, second, and third place ribbons are awarded for this contest along with gift certificates in the amount of \$100, \$75 or \$25. The gift certificates can be used toward a night's stay at any of our member Bed and Breakfasts. Each participant will also receive a gift for entering!

So, get out your favorite Quiche recipe and whip up an opportunity to display an Iowa State Fair ribbon in your Bed and Breakfast! Have Fun!!

If you have any questions, please call Michelle Bliss – 515.689.8915 or Dorothy Spriggs – 641.236.7520

A Reminder from Michelle at Harvest Moon Innkeeping

As you continue to make plans this year for yourself and your B&B/Inn, I hope you will keep me in mind for those times that you need or want to get away and would like to keep your business open and revenue coming in. I will care for your guests and your business professionally and in your own unique way.

I am an Interim Innkeeper certified through the Professional Association of Innkeepers International (PAII) and have been in business for 10 years. Please get to know me on the IBBG website and if you have any questions, do not hesitate to call me!

I wish you all happiness, good health, and a very busy summer, fall, and winter!!!

My Best Regards,

Michelle

Michelle Bliss – Interim Innkeeper
Harvest Moon Innkeeping
515.689.8915

Special Advertising Rate for IBBG members in the Sunday, Des Moines Register

IBBG members receive the special advertising rate of **\$50 per ad** to advertise your B&B in the Des Moines Register. The ads appear in the Sunday edition of the Des Moines Register's Iowa Life, Bed & Breakfast Cabin & Unique Lodging Guide section. This continues to be a popular and on-going opportunity to IBBG members. You may run your ad one time or multiple times; plus, each ad may be different. A Register staff person will help with the design, if you want them to do so. You will be billed by the IBBG office, and payment should be made to IBBG (not to the Register), as this is something IBBG makes available to you, our member. Payment can be made to IBBG by check or credit card.

This is an excellent opportunity and rate for promoting your B&B on a statewide basis. The Sunday newspaper is widely distributed, and also appears on-line. We encourage you to give it a try! IBBG makes no profit from this arrangement. It is done solely for the benefit of our members.

To advertise, please contact Brit Venenga at bvenenga@registermedia.com and she will assist you.



FOR YOUR RECIPE BOX

Margarita Cake

Submitted by: Margie Moore

Crust

- 1 ½ c coarsely crushed pretzels
- ½ c sugar
- ½ c butter (or margarine), melted

Cake

- 1 box Supermoist white cake mix
- ¾ c bottled nonalcoholic margarita mix
- ½ c water
- 1/3 c vegetable oil
- 1 T grated lime peel
- 3 egg whites

Topping

- 1 8 oz Cool Whip (thawed)
- 2-3 drops green food coloring
- Lime curd, if available
- Add'l grated lime peel (optional)

Directions

- Bake at 350 in 13x9" pan (spray or flour)
 - Mix crust ingredients and sprinkle evenly in pan (press gently)
 - In large bowl beat cake ingredients on low for 30 seconds, then medium for 2 minutes. Pour over crust.
 - Bake 34-39 minutes or until light golden brown and top springs back when tapped in center. Cool completely (approx. 2 hours)
 - Tint thawed Cool Whip with 2-3 drops of green food coloring. If using lime curd, frost cake with layer of lime curd, then frost with tinted Cool Whip; sprinkle with additional grated lime peel.
 - Store loosely covered in refrigerator.
- NOTE:** May make as a layer cake. Do not omit pretzel crust. Use lime curd for frosting between layers, do not use Cool Whip topping except for top and sides of cake.

Lime peel "curls" make a pretty trimming on either size cake. May also add ¼ c tequila, if desired.

Recipe by: Betty Crocker/General Mills