

Iowa Bed & Breakfast Guild

IBBG Fall Fun Conference ♦ Sunday, October 23, 2016

♦ Amana Colonies ♦

Please join us on Sunday, October 23, 2016 at the
Amana Heritage Society Museum at 2:00 p.m.
705 44th Ave., Amana, IA 52203
Located on the corner of 44th Ave. & 220th Trail



Amana Heritage Society Museum

We will all gather for a welcome from the Amana Tourism Office. Director, Lanny Haldy will provide an introduction to the history of the Amana Colonies, share a video, provide a tour of the museum and allow time for Q&A.

3:00 – 5:00 p.m. Explore the Amana Shops

To allow you a memorable time for attending the IBBG Fall Fun Conference we are allowing two (2) hours to visit the shops. There are so many shops to explore at the Amanas, such as; [A Neu Dawn](#), [Ackerman Winery](#), [Amana Arts Guild](#), [Amana Coffee and Tea](#), [Amana Furniture and Clock Shop](#), [Amana Meat Shop and Smokehouse](#), [Amana Woolen Mill](#), [Amazing Grace Antiques and Gifts](#), [Broom and Basket Shop](#), [Catiri's Art Oasis](#), [Creative Colony](#), [Custom Cutlery and Ironworks](#) and this is only a short list of the shops that start with A, B or C! For a complete list of Amana Shops go to: [Amana Shops](#)



Amana Arts Guild



Catiri's Art Oasis



Cutlery and Ironworks

For a complete list of shops click on
[List of Amana Shops](#)

***IBBG Fall Conference registration details
are located on the last page of this newsletter.***

"Message from the Chair"



We have a beautiful state. I have made this statement before, but every time I leave Des Moines, I am reminded of Iowa's beauty. I guess every state has its own beauty. We in Iowa don't brag about our beauty enough. In fact, we don't brag about our attributes at all. Modesty is a nice quality to have but I think people should be modest, not places. It takes people to promote a place. If I had a dollar for every time a guest told me what a great city Des Moines is, or how pretty their drive was, I would be a richer person. Everyone says it with a tone of surprise in their voice. Why?

One reason is we don't spend enough money on promoting our state. The other reason, we Iowans are indeed modest people. I am a fifth generation Iowan, so I feel pretty confident in giving an opinion about Iowans. There is not much we can do to change the nature of a person but I hope I can continue to tout the attributes of this great state and encourage you to do the same. Let's look at some interesting highlights:

- An Iowa State agronomist declared back when I was in college that Iowa has 1/3 of the richest soil in the world! We can grow stuff really well.
- The first computer was invented at Iowa State University by John Atanasoff and Clifford Berry. Just stop and think about that for a moment and the impact this invention has had on the world. This computer is now at the Smithsonian.
- We are number one in egg, corn and soybean production.
- Arabella Mansfield became the first female to become a lawyer in the United States. She lived in Mount Pleasant.
- Carrie Chapman Catt attended Iowa State University and was the leader of the suffrage movement and the only woman in her class at Iowa State University.
- George Washington Carver attended Simpson College and Iowa State University because no other school would accept him because of his color. He became the first black person to teach at Iowa State.
- Iowa is home of the World Food Prize. This is the equivalent of the Nobel Peace Prize but for food.
- The Iowa Writer's Workshop is world renowned.
- We are bordered by two major rivers; Mississippi and Missouri.
- Iowa has the third most bridges of any state.
- Iowa committed proportionally more men to fight in the Civil War than any other state, North or South.
- Iowa is credited with starting the high school movement in 1910.
- 4-H was started in Iowa and the emblem was developed here.
- Iowa held the first state fair in the country.

I could continue this list and I'm sure you could too but an interesting observation that I have made is that almost anything of importance that has happened in the world since we have become a state, has some tie to Iowa. So, when you market your B&B, please market the state. I am continuing my tour around the state. I am trying to film during the four seasons, so it is a slow process. We should have the film ready to kick off the tourism season next spring. In the meantime, be proud of your state and the community in which you live.

Clark

Clark Smith
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IBBG COMMITTEE MEETING

August 30, 2016

Tourism Grants

Clark Smith continues to work on the video and hopes to complete by Spring 2017, which will allow him to capture all four seasons in Iowa. The video will be 3-5 minutes long when the project is done.

State Fair – Quiche Contest – August 17, 2016

1st place \$200 Don King of Pella, 2nd place \$150 Marcia Trevillyan of West Des Moines and 3rd place \$125 Rebecca Howe of Des Moines. Each contestant and judge received an apron with *Quiche Me in the Morning* stamped on the white apron.

Admin Report

Membership renewal invoice were mailed in July and were due September 1, 2016. Shellie was directed to remove any membership listings from the IBBG website that are not paid by October 31st.

Gift Certificate Report:

2016	sold to date \$3820	reimbursed \$300
2015	sold to date \$9140	reimbursed \$2575

Newsletter: Shellie encouraged committee members to provide articles for the third quarter newsletter due out the end of September.

IBBG Website

BookingSuite currently hosts the IBBG website. Three proposals have been received for a new company to design a new user-friendly website with the traveler's perspective in mind.

2016 Fall Fun Conference – October 23, 2016 – Amana Colonies

Bob Brooks provided a schedule listing what has been set up for the Fall Conference.

2:00 – 3:00	Amana Historical Society Welcome from Amana Tourism Office Introduction to the History of the Amana Colonies by Lanny Haldy, Director Tour Museum
3:00 – 5:00	Explore Amana Shops
5:00 – 6:30	Ox Yoke Restaurant Social/Dinner Dinner served family style and includes two salads, potatoes, gravy, vegetable, sauerkraut, a selection of breads and beverage. Entrée choices will be fried chicken, oven baked steak in brown gravy or smoked pork chop. Dessert will be Apple pie.

Registration fee was discussed and an early bird rate will be offered if paid by October 10th with an increase of \$5 - \$10 October 11th and later.

Open Discussion

Discussion took place on offering a panel discussion at the Spring Conference to discuss Expedia, Airbnb, and Trip Advisor.



Are you on Facebook?

Please like IBBG's Facebook page!

If you would like your B&B promoted on IBBG's Facebook page, please email photos with captions to Shellie at the IBBG office. Please include;

Innkeeper(s) name: _____

B&B name: _____

City: _____

With each photo, include a brief description.

Please send to Shellie at ibbg@netins.net.

This is a great opportunity to promote your B&B and special events in your community.

Remember to "Like" us on Facebook and ask you friends to "Like" us, also!

Sent to Shellie at the IBBG office

ibbg@netins.net



2016 Iowa State Fair Report



**NOTHING
COMPARES**

Well another Iowa State Fair has come and gone and three wonderful bakers went home with a winning ribbon and a nice IBBG gift certificate for their delicious quiches!!

This year each person who entered received a beautiful apron with "QUICHE ME IN THE MORNING" printed on the front (check out the picture where our first place winner is modeling it).

We had six entries which is the same number we had last year. We are really going to try to better promote this contest in hopes that we can increase that number! One way we hope to do this is to make the contest more of a presence on our Facebook page. I have connected with Iowa Public Television and asked them to be at our contest next year to interview and film our event. This year Dean Borg of IPTV was there and he was very interested in our contest and IBBG. We just might ask him to be a judge next year! If you have any thoughts or ideas how we could further promote this contest, please contact me!

This year the first place ribbon went to Don King of Pella for his **Sausage-Zucchini Quiche**. Marcia Trevillyan of West Des Moines took home the second place ribbon for her **Apple Sausage Quiche** and Rebecca Howe of Des Moines went home with a third place ribbon for her **Smoked Salmon Quiche**. They all looked delicious!! The recipes are provided in the "For Your Recipe Box" section of the newsletter.



L-R: Dorothy Spriggs (Carriage House-Grinnell), Judy Mills (Cupola Inn-Nora Springs), 1st Place Winner Don King, Bob Brooks (Brown Street Inn-Iowa City), Michelle Bliss (IBBG State Fair Chair), Marie Fitzgerald (Four Mounds Inn-Dubuque).

Our judges this year were: Dorothy Spriggs from the Carriage House in Grinnell, Judy Mills from the Cupola Inn in Nora Springs, Marie Fitzgerald from Four Mounds Inn and Conference Center in Dubuque, and Bob Brooks from the Brown Street Inn in Iowa City. Kudos to these wonderful folks for traveling and volunteering their time to help promote IBBG. Thank You!!

If any of you use our contestants' recipes at your B&B, please let us know! And let us know how your guests liked it. I am sure our contestants would love to know.

Until next spring!

Michelle Bliss



L-R: 2nd Place Winner Marcia Trevillyan with Dorothy Spriggs (Carriage House-Grinnell)

Find the winning Quiche Recipes in the "Recipe Box" section



FOR YOUR RECIPE BOX

Do you have a recipe you'd like to share in the "Recipe Box" section? Submit to Shellie at the IBBG office at ibbg@netins.net

2016 *Quiche Me in the Morning* State Fair Contest Winning Recipes

Sausage-Zucchini Quiche 1st Place – Don King, Pella

Crust

¾ c butter, cut into chunks (chilled)
¼ c lard (chilled)
1 ¼ c flour
Dash salt
Ice water

Prepare and roll the pie dough for a single crust pie. Place the dough in an 8" pie plate and roll and crimp the edge.

Prink the bottom and sides of the pie crust with a fork.

Lay a piece of aluminum foil over the crust and fill with pie weights.

Bake at 425 degrees for 15-20 minutes.

Filling

2 c grated zucchini, drained and dried
½ lb. Italian sausage
1 ½ T butter
4 oz. shredded Swiss cheese
¼ c shredded Parmesan cheese
4 eggs, slightly beaten
1 c milk
½ c heavy cream
½ t salt
¼ t pepper

Combine eggs, milk, cream salt & pepper, set aside. Sauté zucchini in 1 T butter and set aside. Brown sausage and drain.

Put zucchini in cooled pie shell. Place sausage on top of zucchini. Sprinkle cheeses over zucchini and sausage.

Pour egg mixture over zucchini, sausage and cheese.

Bake at 450 for 15 minutes. Reduce heat to 350 and bake an additional 15 minutes.

Apple Sausage Quiche

2nd Place – Marcia Trevillyan, West Des Moines

Filling

1 tart apple chopped
½ lb. sausage
½ c pecans chopped, toasted
½ c golden raisins
2 T brown sugar
2 T butter
½ t cinnamon
4 eggs
1 c half & half
¼ t pepper
1 t salt

In skillet brown sausage then set aside.

Then sauté in butter, chop apple, raisins, pecans, brown sugar to soften about 4-5 minutes then place in 9" pie pan. Bake at 400 for 10 minutes then reduce heat to 325 and bake for 45 minutes. Garnish with sour cream and pecans.

Crust

1 c soft lard
1 t salt
½ c boiling water

3 c flour

Place lard in bowl, add salt. Stir with spoon to soften. Add boiling water and stir to combine with lard. Let cool to room temperature then add flour to form ball. Chill. Roll out. Makes two 9" pan bottom crusts.

Smoked Salmon Quiche

3rd Place – Rebecca Howe, Des Moines

Crust

1 ½ c all-purpose flour

½ t salt

2/3 c butter, in pieces

1 egg, lightly beaten

Stir flour and salt together; cut in butter until crumbly. Stir in the egg using a fork, just until the flour is moistened. Gather the dough into a ball, wrap in waxed paper and chill for two hours. Roll out and fit into a 9-10" pie or tart pan. Chill until firm, at least 30 minutes. Put oven rack in middle position and preheat oven to 375. Line shell with foil and fill with pie weights. Bake until pastry is pale golden along rim and set underneath foil, about 20 minutes. Carefully remove foil and weights and bake shell until bottom and sides are pale golden, about 10 minutes more. Cool completely in pie plate on a rack, about 20 minutes.

Filling

6 oz. smoked salmon, flaked

5 large eggs

2 ½ c heavy cream

2 T finely chopped fresh chives

2 T finely chopped fresh parsley

2 T finely chopped fresh cilantro

2 T finely chopped fresh thyme

½ t French seafood seasoning

1/8 t freshly grated nutmeg

½ t salt

¼ t black pepper

½ c grated Dubliner cheese

¼ c grated Parmesan

½ c grated Fontina

Sprinkle salmon and cheeses onto pre-baked crust. Whisk together eggs, cream, herbs, seafood seasoning, salt, pepper and nutmeg. Carefully pour into the crust. Bake until filling puffs and is no longer wobbly in center when quiche is gently shaken 40-50 minutes. Cool in pie plate on rack 15 minutes.

Chocolate Chip Scones with Orange Glaze

Submitted by: Connie Mattison

Klemme House B&B, Belmond IA

1 ¾ c Flour

1/3 c Sugar

2 tsp. Baking powder

1/2 t Salt

5 T Butter, chilled and cubed

1/2 c Mini chocolate chips

7 T orange juice

Whisk the flour, sugar, baking powder and salt together. Blend in butter with pastry blender. Stir in chocolate chips and mix in orange juice. Pat into 9" circle, 1/2" thick. Cut into pieces, like a pie. Bake at 400 degrees for 12 minutes.

I make a glaze of powdered sugar (about a cup), orange juice and 1/8 tsp. Orange extract to drizzle over the scones after they cool.

Bug Killer

Submitted by: Dale Mills

Cupola Inn-Nora Springs

Do you have problems with these little pests; Asian Ladybugs or Box Elder Bugs? If you do, I have the product for you! It's called **Earl May Household Insect Control**. The active ingredient is Deltamethrin. It comes ready mixed with a spray head on a gallon jug. We spray it around the doors and windows of anything we wish to protect from bug invasion and it lasts for several months.



Iowa Bed & Breakfast Guild 2016 Committee

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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.

IBBG Fall Conference – *continued from cover article*

5:00 – 6:30 p.m.

Ox Yoke Restaurant

[4420 220th Trail, Amana, IA 52203](http://www.ox-yoke.com)

Social Time and Family-Style Dinner

Dinner will be served family-style and includes two salads, potatoes, gravy, vegetable, sauerkraut, a selection of breads and beverage. Entrée choices will be fried chicken, oven baked steak in brown gravy or smoked pork chop. Dessert will be Apple pie.

The IBBG Fall Fun Conference is open to everyone! Feel free to invite extended family, friends or neighbors. Everyone is welcome to attend!



★ Registration Form ★

IBBG Fall Fun Conference - Sunday, October 23

Register Today!

EARLY BIRD rate received by October 11th is \$40.00 per person
Registrations received October 12th or later is \$45.00 per person

Friends and Family Welcome!

Name of B&B _____

Name(s) _____

Name(s) _____

Name(s) _____

Name(s) _____

City _____ Phone _____ No. attending _____

Indicate (X) payment mode:

Check # _____ (Payable to IBBG) OR (CHECK ONE) Am Exp _____ Discover _____ M/C _____ Visa _____

Credit Card # _____ Exp. Date _____ CV2 _____

Signature _____ Total Amount \$ _____

Mail registration to: IBBG, 9001 Hickman Rd., Ste. 220, Des Moines, IA 50322.

Questions: Call Shellie at the IBBG Admin Office ♦ 1-800-743-IOWA (4692)