SUNNYSIDE GAZETTE #00

THE SUNNYSIDE SISTERS BED & BREAKFAST EST 2020

https://www.sunnysidesisters.com

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TEXT BY **EVELINE BROEDERS-WILKE** / PHOTO BY **MARTIJN BROEDERS**

SECOND YEAR in operation!

PROMOTING AND SPREADING THE WORD ABOUT OUR PRESENCE WAS OUR PRIMARY FOCUS THIS YEAR, AND IT APPEARS TO HAVE BEEN SUCCESSFUL. WE'VE ATTRACTED MORE GUESTS, AND MORE AND MORE PEOPLE ARE NOW AWARE OF OUR EXISTENCE.

Thanks to your support, the Sunnyside Sisters Bed and Breakfast has experienced growth, not only in the number of guests but also in the total number of nights per stay. From the bottom of our hearts, we want to express our deepest gratitude for choosing the Sunnyside Sisters B&B for your stay and/or for referring our B&B.

And what did we do further? Well, let's just say we've been busy with some exciting projects. We've expanded our breakfast with the Dutch Touch, featuring a variety of cheeses imported from the Netherlands and more organic ingredients in our dishes.

But that's not all!

Receiving the 'historical highway marker' was undoubtedly the highlight of the year. It was a beautiful 'dedication' to the Carrington sisters, who overcame adversity and established a school for young ladies.



REVEAL ON APRIL 26, 2024

We've also been busy with some other ventures. We've had mugs made with our logo, completed the renovation work on the inside, and cleared some of our land of shrubs and trees.

On the animal front,

we've got Evie, our fifth White Swiss Shepherd (WSS). And in March, our first WSS puppies were born. And while we said farewell to three chickens, we were delighted to receive a new batch of ten chicks in September.

In summary, we reflect on a year filled with growth, excitement, and gratitude. We eagerly anticipate the opportunities that 2025 will bring.

❄ HOT HOT ❄ FROM THE PRESS

We just received our 100th online review!!!

Your kind words and reviews mean the world to us, and we're also thrilled that our average score is a 9.96/10.

EventsCalendar

Annual (January-July) 2025

SATURDAY, APRIL 12TH
12pm - 5pm
Clarksville's 19th Wine Festival

SATURDAY, MAY 10TH
8am - 6pm
Big Lake Flea Market

FRIDAY, JUNE 13 & 14TH
8am - 9pm
Urban Slide

FRIDAY, JULY 4TH
11am
4th of July Parade in downtown Clarksville

FRIDAY, JULY 18 & 19TH
8am - 9pm
Virginia Lake festival

list of some of our Towns events. For more Town and local businesses events visit

www.clarksville.events

Coming up in 2025!



CHEESE MARKET IN THE NEDERLAND, CA 1900

We are constantly inspired by the potential of our Bed and Breakfast, and we are excited to share our plans for 2025. While we cannot reveal all our plans at this time, we can offer a glimpse into some of our most exciting endeavors:

Expanding Organic Product Offerings
We are committed to providing our guests with the finest organic breakfast options. In 2025, we expand our selection to include home-grown vegetables and herbs. To facilitate this, we will be starting construction of our garden in early spring.

Launching Sale of Dutch Specialties
We are happy to announce the launch of our own freshly baked bread and cheese imported from the Netherlands. Martijn is currently working diligently to set up our online store.

Innovative Marketing Strategies
We are exploring new and exciting marketing strategies to promote our B&B. We will keep you updated on our progress as we develop these plans.

Future Expansion Plans
We are also working on long-term expansion plans for our B&B, which we hope will enhance our guest experience and provide us with greater opportunities for growth.

We eagerly anticipate the new year and hope that you do as well.

SPECIAL OFFERS

(NOW PLANNED) FOR 2025

15% LET IT SNOW DISCOUNT
(duration: January 1st until March 31 rd, 2025)

14% MY VALENTINE DISCOUNT
(duration: February 7, 2025, through February 21, 2025)
And we offer a Romantic Breakfast with a Dutch Touch

(UP TO) TRIPLE 7% FEELING LUCKY DISCOUNT
(duration: March 11, 2025, through March 17, 2025)

10% CELEBRATING FALL DISCOUNT
(start at September 21, 2025 through December 21, 2025)

TEKST **EVELINE BROEDERS-WILKE** & FOTO **MARTIJN BROEDERS**

DUTCH TOUGH

Almond Paste. Sharing a Dutch treat recipe.

What is almond paste?
Almond paste is simply a mixture of mostly almonds and sugar. These are mixed in equal parts with lemon zest and a little egg. The lemon zest is a flavoring, and the egg ensures that the almond paste remains creamy and holds together well during baking. The paste is used a lot in Dutch treats like Christmas bread, stuffed 'speculaas' or cookies filled with almond paste.

Prep Time: 10 minutes



Ingredients (serving 300 grams Almons paste)
- 150 grams almond flour
- 150 grams caster sugar
- ⅀ egg
- lemon zest from ⅀ lemon optional

Converted to US measurements:
- 5.29 oz almond flour
- 5.29 oz caster sugar
- ⅀ egg M
- lemon zest from ⅀ lemon optional

Instructions:
1. Put the almond flour and sugar in a bowl and add the egg and lemon zest. Keep stirring and mixing until you have a moist mixture. Add a little extra egg if it remains too dry.
2.Knead the almond paste into a cube or roll and wrap in a clear food wrap. For best results, place your almond paste in the refrigerator at least overnight.
3.However, the almond paste can also be processed immediately. In that case, make the paste before you start the recipe and put it to rest in the refrigerator until you need it.

Tips
Make a larger amount of almond paste and freeze it in portions.

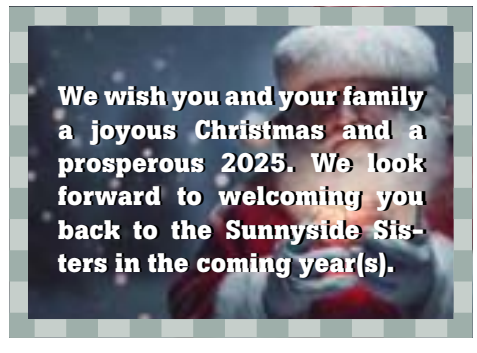
How to store:
Unbaked almond paste can be stored tightly covered in the refrigerator for up to a week, or in the freezer for up to 3 months.

REVIEWS

Lakefest ★★★★★
We travel throughout Virginia and North Carolina. This is my wife's most favorite place to stay the hospitality and the history of the building is the best.

Amazing Experience ★★★★★
The b & b was amazing and the house is gorgeous and rooms were very comfy. Breakfast was even more amazing. We will surely come back and experience this home again. Thank you all for an amazing experience. Even the chats at breakfast were good. Baie dankie!

Southern grace and hospitality ★★★★★
Sunnyside Sisters BNB in the pretty little town of Clarksville, Va. was a gem! The accommodations were wonderful. The hosts thought of everything to make our stay so nice. They are friendly and truly love Sunnyside as you can see ....



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BED & BREAKFAST
EST 2020

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