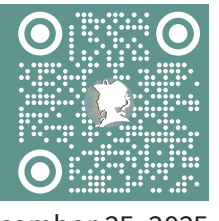




# SUNNYSIDE



# GAZETTE #01



Price: \$ 0.50

Christmas Edition | Medium: Digital | Circulation: 1,000

December 25, 2025



On the animal front, our pack happily grew with the arrival of our sixth White Swiss Shepherd, Sien, and in November we joyfully welcomed five newborn puppies, lovingly bred from Evie and Mojo.

TEXT BY EVELINE BROEDERS-WILKE / PHOTO BY MARTIJN BROEDERS

## THIRD YEAR running!

AS SUNNYSIDE B&B ENTERS ITS FOURTH YEAR OF OPERATION, THE PAST YEAR HAVE MARKED AN IMPORTANT CHAPTER OF GROWTH, DURING WHICH SEVERAL LONG-AWAITED IMPROVEMENTS, PERMITS, AND NEW OFFERINGS HAVE BEEN SUCCESSFULLY COMPLETED, AND WE ARE PLEASED TO SHARE WHAT HAS BEEN ACCOMPLISHED.

**Sunnyside B&B was awarded First Place "Best of Virginia,"** a meaningful recognition of our commitment to hospitality, quality, and guest experience.

The **Sunnyside Loop Trail** is complete—a peaceful walking loop designed for guests, dogs, and quiet moments in nature.

A new **fence** has been installed, keeping our dogs safely contained while ensuring comfort and peace of mind for everyone on the property.

The long-awaited **railing on the porch stairs** has now been added, improving safety, accessibility, and ease of use.

Sunnyside is officially licensed to host **wine and cheese tastings**, allowing us to offer relaxed, curated experiences centered around quality local products and thoughtful hospitality.



1ST PLACE, BEST OF B&B - SOUTHERN VIRGINIA

Virginia Living - Best of Virginia 2026 voting will start Friday January 2nd 2026. Scan the QR and vote for your favorite B&B.



We are also **licensed for business meetings**, making Sunnyside suitable for small professional gatherings in a calm, inspiring rural setting.

**A permit for 10 on-site parking spaces** has been granted, improving accessibility for meetings, tastings, and visits.

In addition, our **online shop** is up and running—and already a great success. The webshop offers artisan cheese, organic eggs, and organic bread, and we're grateful for the enthusiastic response and continued support.

Each of these milestones reflects our ongoing commitment to creating a place where nature, care, good food, and hospitality come together naturally.

More to come—this journey continues to unfold.

## EventsCalendar

Annual (January-July) 2026

**SATURDAY, APRIL 11TH**  
1pm - 5pm  
Clarksville's 21th Wine Festival

**SATURDAY, MAY 9TH**  
8am - 6pm  
Big Lake Flea Market

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

**FRIDAY, JULY 17 & 18TH**  
8am - 9pm  
Virginia Lake festival

list of some of our Towns events, subject to change. For more Town and local businesses events visit

app.clarksvilleva.events



# Coming up in 2026!



DUTCH AND BLUE CHEESE - WINE AND CHEESE TASTINGS WITH A DUTCH TOUCH

**In 2026, Sunnyside Sisters B&B embraces growth and craftsmanship, creating space to build, learn, and savor good food, wine, and meaningful moments together in a warm, welcoming setting.**

In 2026 at Sunnyside Sisters B&B, guests can expect an exciting year of building and expanding our experience, as we begin work on adding cottages to the property. While construction may still be underway, this marks an important step toward offering more privacy, space, and flexible stays in the future.

Alongside this growth, we will introduce wine & cheese tastings with a Dutch touch. Inspired by classic Dutch pairing principles,

these relaxed, guided tastings focus on balance—how acidity, texture, and intensity in wine and cheese enhance one another. Guests will discover why certain wines shine with creamy, aged, or blue cheeses and how thoughtful pairing elevates both.

Expect warm, educational, and social evenings, featuring carefully selected wines and artisanal cheeses, designed for both curious beginners and seasoned enthusiasts.

## SPECIAL OFFERS

(NOW PLANNED) FOR 2026

**10% LET IT SNOW DISCOUNT**  
(duration: February 1st until March 31st, 2026)

**14% MY VALENTINE DISCOUNT**  
(duration: February 7, 2026, through February 21, 2026)  
And we offer a Romantic Breakfast with a Dutch Touch

**(UP TO) TRIPLE 7% FEELING LUCKY DISCOUNT**  
(duration: March 11, 2026, through March 17, 2026)

**10% CELEBRATING FALL DISCOUNT**  
(start at September 21, 2026 through December 21, 2026)

TEKST EVELINE BROEDERS-WILKE & FOTO MARTIJN BROEDERS



### What is an Oliebol?

An oliebol is a traditional Dutch fried dough treat, crisp outside and fluffy within, dusted with powdered sugar. Eaten on New Year's Eve, oliebolle appear at winter street stalls as families gather to celebrate, sharing warm bites with coffee or mulled wine for luck.

### Recipe: Dutch Oliebollen

Makes: about 18-22 oliebollen  
Prep + rise: ~1 hour 15 minutes  
Cook time: ~20 minutes

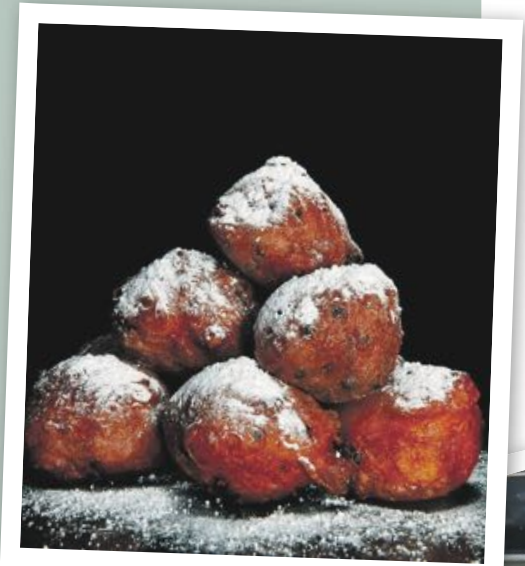
### Ingredients:

- 2 cups (480 ml) 2% milk, lukewarm
- 2 1/4 tsp (1 packet / 7 g) active dry yeast
- 2 Tbsp granulated sugar
- 3/4 cup raisins
- 1/3 cup currants (or extra raisins)
- 4 cups (500 g) all-purpose flour
- 1 large egg, room temperature
- 1/2 tsp salt
- 8 cups (2 liters) sunflower or canola oil, for frying
- Powdered sugar, for dusting

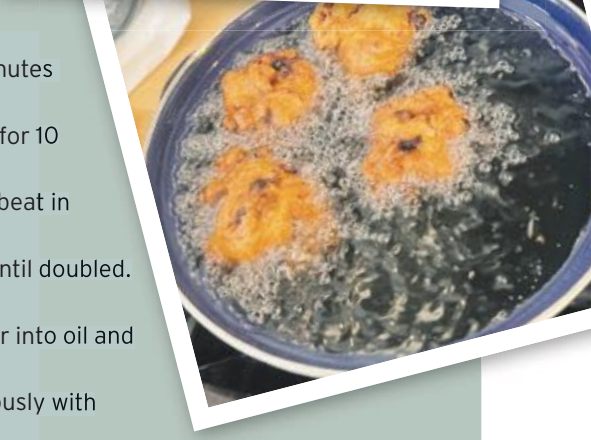
### Instructions:

1. Warm milk to 100-105°F (38-40°C). Stir in yeast and sugar; let stand 10 minutes until foamy.
2. Soak raisins and currants in hot water for 10 minutes. Drain and pat dry.
3. Mix flour and salt. Add egg and slowly beat in yeast mixture until smooth and elastic.
4. Fold in fruit, cover, and let rise 1 hour until doubled. Stir briefly.
5. Heat oil to 350°F (180°C). Scoop batter into oil and fry 6-7 minutes, turning, until golden.
6. Drain on paper towels and dust generously with powdered sugar. Serve warm.

Happy New Year!



Modern donuts evolved from European fried dough—especially the Dutch oliebol—showcasing culinary migration and adaptation.



## REVIEWS

### VA State Parks



Historic charm, warm hospitality, impeccably decorated, gourmet breakfast, thriving local community with year round outdoor recreation - WOW.

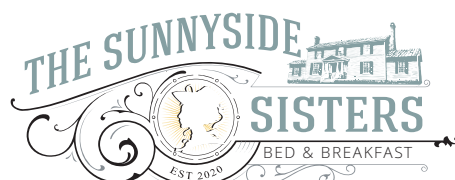
We are participating in the VA State Parks Trail Quest, and the Sunnyside Sisters B&B is conveniently located near three parks on the VA/NC border. We were intrigued by its story, the online photos promised comfort, and with so many favorable reviews booked our stay.....



QR FOR FULL REVIEW

**152 online reviews** Your kind words and reviews mean the world to us! Thank you for giving us an average score of 10/10.

**We wish you and your family a joyous Christmas and a prosperous 2026. We look forward to welcoming you back to the Sunnyside Sisters in the coming year(s).**



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