



At Maytown Manor, Jeff Clouser will offer Monster Cookies, a specialty made by his wife Julie, for the Cookie "Dough" for Hospice of Lancaster County Bed and Breakfast Tour.



Relax in the library/entertainment room for guests at Maytown Manor.



Tour participants can examine the unique window treatments throughout Maytown Manor.

**Raspberry Chocolate  
Chip Cookies**  
The Artist's Inn

2 1/4 cups all-purpose flour  
1 teaspoon baking soda  
1 teaspoon salt  
1 cup butter, softened  
1/4 cup sugar  
1/4 cup brown sugar  
1 teaspoon vanilla extract  
2 eggs  
2 cups raspberry chocolate chips  
1 cup toasted almonds, chopped

Preheat oven to 350. Combine dry ingredients in one bowl. Set aside. In large mixing bowl, combine butter, sugar, brown sugar, vanilla. Beat until creamy. Then add eggs. Gradually add flour mixture and mix well. Stir in chocolate chips and nuts. Drop by rounded teaspoons onto ungreased cookie sheets or cover sheets with silpat. Bake 8 to 10 minutes. 50 good-sized cookies, 100 small.

This recipe borrows the main ingredients from the original Toll House recipe — but substitutes toasted almonds for the nuts and raspberry chocolate chips for the regular chocolate chips. Enjoy!

# Cookie Tour Raises 'Dough' For Hospice, Peek Into Bed And Breakfast Inns

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**MAYTOWN** (Lancaster Co.) — An opportunity to tour 13 Lancaster County Bed and Breakfasts, nibble on a different cookie specialty at each stop, and raise money for Hospice will cost only \$5 on Sunday, May 5, from 1 p.m.-5 p.m.

If you're fortunate, you can win a free night's stay at one of the participating inns of your choice.

Jeff Clouser, marketing coordinator for the Authentic Bed and Breakfasts of Lancaster County, said the event benefits Hospice and allows people to see the wide variety of services county inns offer. It's also an opportunity for participants to learn to know the innkeepers and their stories.

Clouser and his wife Julie operate Maytown Manor, an 1880 federal-style home referred to locally as the Hiestand House. Both Clousers have a degree in education, but have always been active in food service-related jobs.

Friends and family members have often commented on the Clousers' flair for turning ordinary dinners into memorable experiences. Extending their natural affinity for hospitality to operating a bed and breakfast seemed a natural progression for this young couple.

When the couple purchased the property in June 2000, they viewed it as a potential site for a bed and breakfast in upcoming years, but the dream became a burning desire, and the Clousers decided to go for their dream immediately.

"We're good at ripping things apart," Clouser said of their efforts to redo the home into a guest rooms with private baths, rewiring, and repainting. With the help of an interior decorator friend, the couple achieved an appealing inn.

They named each of the three guest rooms after a historical person who had lived in Maytown. The Whitaker room is named after the operator of the Whitaker Ferry, the Taylor Room is named after a U.S. Ambassador to Germany, and the Cameron Room is in honor of Simon Cameron, a U.S. Senator during Abe Lincoln's presidency.

Upstart expenses for inns are costly. And three guest rooms do not provide enough income for both Clousers to make a full-time career of their dream. Julie is a supervisor for Tyco, and Clouser works part time at the Dutch Apple.

"The dream for a bed and breakfast was perhaps stronger for me than my wife," Clouser said. For that reason, he does more of the general upkeep

**Sour Cream Cookies**  
Kimmell House  
Bed And Breakfast

**Cream:**  
1 cup white sugar  
1 cup brown sugar  
1 cup shortening

**Add:**  
3 eggs — beat well

**Add:**  
1 cup sour cream  
2 teaspoons vanilla

**Sift and add:**  
4 1/2 cups flour (all purpose)  
3 teaspoons baking powder  
1/2 teaspoon soda  
1 teaspoon salt

Chill dough thoroughly; roll 1/4 inch thick. Cut and bake on greased cookie sheet in 400 degree oven for 12 minutes.



Maytown Manor, a federal-style home built in 1880, is known locally as the Hiestand Estate.

around the place. The Clousers have no additional staff, so all cleaning, laundry, cooking a big breakfast, and maintaining a spacious lawn keep the Clousers very busy.

"We need our own space," Clouser said of retaining a private apartment within the house. "It also enables guests to feel more relaxed because they don't feel like they are invading our space."

Guests have access to a library/entertainment room. The walls and built-in bookshelves are made from knotty pine. An oriental room and antique chairs offer an inviting spot to curl up with a book or watch television.

Breakfast is served in the formal dining room complete with heirloom china passed down through Julie's grandmother.

Tickets for the Bed and Breakfast Cookie Tour are available for \$5 a person at all participating inns, and can be purchased the day of the tour. Proceeds from the event will benefit Hospice of Lancaster County.

The mission of Hospice is to provide the highest quality supportive services to all persons in need of end-of-life care and their caregivers. Hospice care is for people with any illness including heart, lung, cancer, AIDS, and Alzheimer's diseases. Hospice advocates effectively for patient comfort, dignity, and choice, and serves a leading resource in clinical, ethical, and spiritual issues of end-of-life care.

A list of participating inns follows. Your ticket offers you admission and a cookie at as many of the 13 places you wish to tour. You need to stop by at least three of the inns to be eligible for the

drawing for the free night's stay at the inn of your choice.

- Amanda Gish House, 556 W. Bainbridge St., Elizabethtown, offers spice tongue cookies.
  - Artist's Inn & Gallery, 117 E. Main St., Terre Hill, will serve chocolate raspberry chip cookies.
  - Bella Vista B&B, 1216 Main St., Akron, will serve chocolate chip cookies.
  - B.F. Hiestand House, 722 E. Market St., Marietta, serves Grandma Fritz spritz cookies.
  - Carter Run Inn, 511 E. Main St., Lititz, will serve snickerdoodle cookies.
  - Cocalico Creek B&B, 224 S. Fourth St., Denver, offers Lady Locks.
  - Folk Craft Center B&B, 441 Mt. Sidney Rd., Witmer, will serve peanut butter delights.
  - Kimmell House B&B, 851 S. State St., Ephrata, will serve sour cream cookies.
  - Maytown Manor B&B, 25 W. High St., Maytown, offers monster cookies.
  - Sheep Hill B&B, 1322 Sheep Hill Rd., East Earl, offers Sheep Hill Surprise cookies.
  - The Victorian Rose, 214 Marietta Ave., Mount Joy, will serve sugar cookies.
  - Vogt Farm B&B, 1225 Colebrook Rd., Marietta, offers chocolate peanut bar cookies.
  - West Ridge Guest House, 1285 W. Ridge Rd., Elizabethtown, will serve molasses crinkle cookies.
- For more information about the Bed and Breakfast Cookie Tour, visit the Website [www.authenticbandb.com](http://www.authenticbandb.com) or call (800) 552-2632.

Here is the recipe for Spice Tongue cookies to be served by the Amanda Gish House. Recipes for cookies served at the other inns will be available during the tour.

**SPICE TONGUES**  
(6 dozen)

1 cup brown sugar  
1 Tablespoon cinnamon  
1 cup lard  
1 Tablespoon baking soda  
2 cups mild-flavored baking molasses  
1/2 cup warm water  
5 1/2 cups flour granulated sugar  
1 teaspoon ginger

Cream together sugar and lard. Blend in the molasses. Measure the flour before sifting, then sift together with the spices and soda. Add alternately with water to the first mixture. Chill overnight.

To shape next day: make balls of dough 1-inch in diameter. In the palm of your hand, flatten into the shape of a tongue. Place on cookie sheet 2 inches apart. Sprinkle with granulated sugar. Bake for 12 minutes at 350.



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