



# Genesee Country Inn Bed and Breakfast

948 George Street  
Mumford, NY 14511

## Inn The News!

March 2024

Gift Certificates Available! Call 585-538-2500 to purchase today!



"When spring came, even the false spring,  
there were no problems except where to be the happiest."

*Ernest Hemingway*  
1899-1961

*American novelist, short story writer, and journalist*



### Greetings!

Greetings from the Genesee Country Inn Bed and Breakfast, where comfort meets history in the heart of Mumford. As the flowers bloom and Spring Creek flows gently behind the Inn, we're excited to share the latest happenings, special offers, and reasons why your next getaway should be with us.

The Spring Equinox is on March 19th, the official start of Spring, but I have to admit, this winter has been mild in the Genesee River Valley. Therefore, I've been planning my garden and starting my seedlings early. With the weather cooperating, I can replenish my composter and start planting in the greenhouse. I've enjoyed lettuce and spinach throughout the winter months that continues to grow in the greenhouse, but I'm excited to move my new budding plants into the prepared beds. Richard is building me another raised bed so I can increase the types of herbs and vegetables I will grow during this season. I've been investigating difference types of teas made with herbs straight from the garden. This past year, chamomile was plentiful and delicious!

This time of year is always so exciting because it promises new beginnings after a long winter. As you will see, we have been renovating and remodeling at the Inn. New patios and decking are being completed, and we are converting the solarium into a 4-season sunroom that is heated and can be used year-round. We can't wait for our guests to experience the welcome addition to our Inn.

As we continue to prepare for a fantastic season, we look forward to welcoming new faces and returning guests. Your comfort and satisfaction are our top priorities, and we are dedicated to providing you with an unforgettable experience. See you soon!

Fondly from the Inn,  
Deborah and Richard

## Upcoming Events

### Maple Sugar Festival at the Genesee Country Village & Museum March 22, 23, 24, 2024



Gather family and friends to enjoy an outdoor exploration of the history of maple sugaring in New York State! Start your adventure at the Sugarhouse, then, journey to the 19th century to see the techniques and tools that early settlers used to collect sap and make maple sugar. Plus, sweeten your day by adding on a stop to the Museum's Meeting Center to enjoy a maple-themed buffet breakfast to fuel your outdoor adventures! **Call 585-538-6822** to reserve your tickets for this exceptional, annual event at the Genesee Country Village and Museum.



### Total Solar Eclipse April 7-8, 2024

It's hard to believe that in less than a month, the **Total Solar Eclipse** will be right over New York and the Finger Lakes Region. As seen from Western New York at mid-eclipse, the Sun will be in the southwestern sky, a little more than halfway up from the horizon to the overhead point. The Moon will begin to cover the Sun just before 2:06pm. Totality begins at 3:19pm and lasts 3 minutes and 42 seconds. The eclipse ends for Genesee County viewers at 4:34pm. We have limited space still available at the Genesee Country Inn. Our inclusive package with this event includes an early check-in, reception, food, Exhibition Barn Hospitality tickets to the **Genesee Country Village and Museum**, dinner, and a gift bag with viewing glasses. With your two night stay, you will be treated to a delicious country breakfast daily with homemade breads and muffins daily. The Genesee Country Village and Museum is also hosting a 3-day festival for the Solar Eclipse on April 5-8, 2024 in addition to the viewing on April 8. Call today **585-538-2500** to secure your reservations.

## Good Food and Lots of It!

### Chocolate Cheesecake Muffins

I am always on the lookout for different and delicious recipes I can try and share with my guests at the Inn. This recipe turned out to be not only light and tender but rich with a touch of sweetness.

### Ingredients for Muffins

1/2 cup butter at room temperature  
2/3 cup brown sugar  
1 large egg  
2 teaspoons vanilla extract  
2/3 cup sour cream  
1 teaspoon ground cinnamon  
2 teaspoons baking powder  
1 teaspoon baking soda  
1 teaspoon of salt  
1/2 cup unsweetened cocoa powder  
2 cups all-purpose flour  
2/3 cup milk



#### **Ingredients for Cheesecake Layer**

1 package (8 oz) cream cheese, softened cups  
1/2 cup sugar  
1 large egg

#### **Directions to make the Muffins**

Preheat oven to 400 degrees F. Prepare muffin cups with liners.

In a separate bowl, whisk together flour, cocoa powder, salt, baking powder, baking soda, and cinnamon. Grease and lightly flour a bundt pan. In a separate bowl, whisk together flour, cocoa powder, salt, baking powder, baking soda, and cinnamon. Set aside.

Beat brown sugar and butter together until creamy. Add egg, vanilla, and sour cream. Beat until smooth.

Slowly add the flour mixture and the milk to the butter mixture, alternating between the two. Set aside.

#### **Directions to make the Cheesecake Layer**

Beat cream cheese until creamy. Add sugar and beat until smooth. Add egg and beat until fully incorporated. Do not over mix.

#### **To Assemble**

Place a spoonful of the muffin batter into the bottom of the liner. Top with a cheesecake layer. Top with remaining batter. Bake for 16-18 minutes or until a toothpick comes out mostly clean. Remove from oven, and let it cool for 5 minutes before removing to a wire rack to cool completely.



**A Short Drive... A  
World Away!**  
*See You At The Inn!*

948 George Street,  
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