



Genesee Country Inn Bed and Breakfast

948 George Street
Mumford, NY 14511

Inn The News!

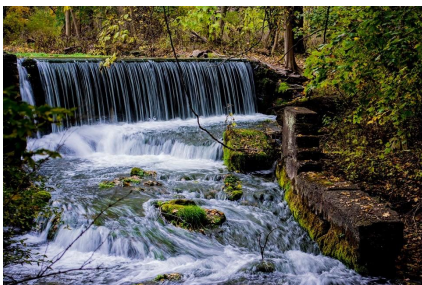
September 2024

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



**"September is a gentle reminder that change is beautiful;
embrace the colors of transformation."**

*Donna Henes
American Author*



Greetings!

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

At the Inn, we strive to create a cozy and peaceful retreat for our guests. Whether you're here to explore nearby Letchworth State Park, known as the "Grand Canyon of the East," or

simply to relax by the pond and take in the crisp autumn air and the colors of our woods, we are here to ensure your stay is both memorable and relaxing.

As you will see, we have been renovating and remodeling at the Inn. New patios and decking are completed, and we replaced the sunroom with a four-season gathering room that is heated and can be used year-round. We can't wait for our guests to experience this welcome addition to our Inn. In the afternoons, enjoy a hot cup of tea by the fireplace or take a leisurely stroll through our grounds. If you need any recommendations for local attractions, hiking trails, or restaurants, we are more than happy to help.

The garden and greenhouse have provided a bounty of fresh fruits and vegetables. Start your mornings with a delicious homemade breakfast, featuring seasonal flavors and local ingredients. The raspberries are perfect on our Cinnamon Vanilla French Toast.

As we continue to prepare for a fantastic fall 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. Time to start planning your next visit. See you soon!

Fondly from the Inn,
Deborah and Richard

Upcoming Events

Agricultural Fair
at the Genesee Country Village & Museum
October 5 & 6, 2024



This is a wonderful fall festival for the whole family. Visit the Village for their annual Agricultural Fair! Celebrate the bountiful Western New York harvest as the Museum shines in its finest fall colors! Enjoy livestock and cooking demonstrations, entertainment for the whole family, and browsing for unique finds at the market in the tradition of the country fairs of days gone by. The Annual Blue Ribbon Competition will be held on October 5. Check out the winners!

Spirits of the Past: A Walk in the Dark at the Genesee Country Village & Museum

October 18, 19, 20, 25, 26, 27



Get ready for a ghoulishly good time! Beware, “Spirits of the Past” is back! Be ready for an enchanting nighttime event within the dark recesses of the 19th-century village. If you dare to enter candle-lit historic buildings, you’ll encounter eerie scenes that bring to life the myths and monsters of yesteryear. Each stop on the tour reveals spine-tingling tales and spooky legends – and look out, ghosts and ghouls may be lurking around the Museum grounds at every turn. Before and after your tour, rest your bones

at the “Spirits Lounge” or the “Fright” House Pub, where you can delight in a ghoulishly good beverage and bite to eat.

Good Food and Lots of It!

Sally Lunn Bread

This is my award winning recipe for this delicious yeasted bread. This bread recipe was first recorded in the town of Bath, England, around 1780. It is claimed in one 1892 newspaper article that Sally Lunn bread became known as "Washington's breakfast bread" because it was so admired by George Washington. It's worth the time to make this great bread. Toasted and slathered in honey butter makes this bread extremely tasty!



Ingredients

- 1 package active dry yeast
- 1/2 cup warm water
- 1 cup warm whole milk
- 1/2 cup softened butter
- 1/4 cup sugar
- 2 teaspoons salt
- 3 large eggs
- 5 1/2 - 6 cups all-purpose flour

Honey Butter

- 1/2 softened butter
- 1/2 cup honey

Directions to make the Muffins

Preheat oven to 400 degrees F.

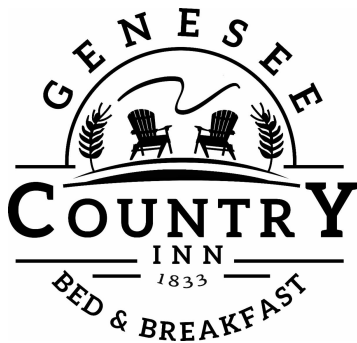
In a large bowl, dissolve yeast in warm water. Add the milk, butter, sugar, salt, eggs, and 3 cups of flour. Beat until smooth. Stir in enough of the remaining flour to form a soft dough.

Do not knead. Place in a greased bowl, turning once to grease the top. Cover and let rise in a warm place until doubled about 1 hour.

Stir the dough down. Spoon into a greased and floured 10-inch tube pan. Cover and let rise until doubled about 1 hour.

Bake at 400 degrees for 25-30 minutes or until golden brown. Remove from pan to a wire rack to cool.

Combine the honey butter ingredients until smooth. Serve with the bread.



**A Short Drive... A
World Away!**

See You At The Inn!

948 George Street,
Mumford, NY 14511

585-538-2500

1-800-697-8297

Get In Touch With
Us!

Visit Our Website

