



www.inselhausbb.com

538 N. Randolph St.
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Greetings from the Inselhaus

This is the first newsletter from us at the Inselhaus.

Karl and I opened our Bed & Breakfast in May of 2003 to guests, who come to Western Illinois region.

We love having guests and hope that you felt welcome during your stay.

Our guests come from Australia, Russia, Illinois, Wisconsin, California, and many more countries and states.



Inselhaus staff

You have shared your favorite breakfast recipes with us.

When you sit down at the table in the morning, you are in for some delicious surprises. Your favorites are Potato Pillows, Fran's Sweet

Rolls, Peach French Toast, fresh fruit with honey yogurt, and many others.

Please, check out the back page for a recipe we want to share with you.

When you return for a visit to Macomb, we will be looking for you.

Auf Wiedersehen!
Until we meet again

Dorothee and crew

ABOUT THE HOUSE

The Inselhaus offers facilities for small conferences, business & club meetings, family reunions, weddings and receptions.

Three meeting rooms are available on the first floor, or you may reserve the whole Inselhaus at one time. You may do this during the week or as a weekend retreat.

Macomb is the home of Western Illinois University. The town has wonderful parks, a historic downtown square where you may stroll through shops, or you may play on one of the many great golf courses.

For more information, please contact us by phone or email.



POINTS OF INTEREST:

- **Heritage Days June 23, 24, 25, 26, 2005**
- **Cornerstone June 30 to July 4, 2005**
- **July Block Party July 29, 2005**
- **Farmers Market every Tuesday afternoon and Thursday morning**
- **Brown Bag Concerts, June 1 to July 27, 2005 Wednesday at noon in Chandler Park**
- **WIU Musicals**
 Kiss me Kate
 June 24, 25, 20, July 1, 2
 Mame
 July 8, 9, 14, 15, 16
 Evita
 July 22, 23, 28, 29, 30

RESERVATION INFO:

Check-in time: 4:00 – 6:00 p.m.
(or by appointment)
Check-out time: 11:00 a.m.

Confirmation

A 50% deposit or a one night stay is required to guarantee a reservation. The balance due is payable upon arrival. A two-night minimum is necessary on special weekends and events. Mastercard/Visa accepted.

Cancellations

Inselhaus does not operate like a hotel. We have a small number of rooms and need as much notice as possible if you must cancel your reservation. Cancellations must be made by phone or email at least 14 days in advance to avoid a charge for the full amount of the reservation. Cancellations must be made at least 30 days in advance to avoid a charge for the full amount of the reservation. deposit



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Inselhaus kitchen corner:

Inselhaus French Toast



Inselhaus Peach French Toast

Ingredients:

- 3 eggs
- 6 tbsp peach or apricot preserves
- $\frac{3}{4}$ cup cream or half & half
- 6 slices French bread cut into $\frac{1}{2}$ inch
- $\frac{1}{2}$ cup peach preserve
- $\frac{1}{2}$ butter softened

Beat eggs and 6 tbsp preserves until blended.

Add cream and blend.

Place single layer of bread slices in a 11x7 baking dish and pour egg mixture over bread. Cover and refrigerate for a few hours or overnight, until most of the liquid is absorbed.

In the morning, melt remaining butter in large skillet. Add bread slices and cook over medium heat until browned. Remove and keep warm.

Serve French Toast with 1 Tbsp of Peach Butter:

In small bowl, beat $\frac{1}{2}$ cup pre-

serves and 4 Tbsp. butter with electric mixer until fluffy.

Serve the toast with fresh fruits according to the season.

Guten Appetit

Good Appetite