

Donna Marie's Gluten Free Bakery

"It's Gluten Free Not Taste Free"

What's Cooking?

January 2012

Issue #28

A New Year And Crazy Weather

Happy New Year! OK! You probably all wondering what's going on with this months newsletter theme. Crocus's in January!!! But that's just how crazy our winter has been this year. Very little snow and not too much cold either. I guess it makes up for last year's long cold, snowy season. But when it comes to snow shoveling and heating bills, I'm not complaining. We still have February -who know what we will see.



With the new year upon us we would like to remind everyone of our partners. These are stores and cafes that carry our products and help bring them to the Rochester area and beyond. They are Lori's Natural Foods, Wegmans (Pittsford and Brockport), Starry Nights Café, La Tea Da Tea Room, Green Hut, Rosario Pino's and The Rose Garden Tea Room in Endicott, NY. If you haven't already, please visit our partners and check out our products as well as all of the gluten free offerings that they provide.



Pineapple Upside-Down Cake And Valentines Day Goodies!

Upside-Down Weather Deserves An Upside-Down Bakery Item



We've been busy creating new items at the bakery and this month we are announcing our new Pineapple Upside-Down Cake, a home-style favorite. Available in several different sizes and full of delicious pineapple goodness, our new cake is sure to please! Stop in and try a sample today.

Valentine's Day is less than 3 weeks away. If you're looking for delicious, fresh, GF baked goods, we have several ideas for you. First, we have our cakes and cupcakes decorated with a Valentine's Day theme (hearts, etc.), or we can customize with messages and/or decorations that you want. We'll have them in various flavors including red velvet, lemon, chocolate, vanilla, and more. Also, we'll have our Raspberry Linzer, and Valentine cutout cookies available too. Place your orders today or stop in and pick out some of these delicious treats!



Bakery Expansion News

2011 was a busy year for our bakery. So much so, that we needed to add more bakery space to keep up. In December 2011, we completed an expansion of the bakery to double the size. Our main baking area is now much larger and solely used to produce (bake) our GF product. Our second area is a dedicated packing and shipping area for our wholesale business. We've also enlarged our retail area to better serve our customers that come to our bakery. With this expansion, we considerably increased our capacity to produce and distribute our GF products. Additional bakery space will be added during the year as needed. Take a look the next time you're in the bakery. We're glad that we can continue to provide our community with fresh, delicious locally made GF products!!!

Celiac Support Group Meeting

The Rochester Celiac Support Group held its monthly meeting for January on the 17th. Everyone enjoyed sampling and comparing various baked goods made with different GF mixes.

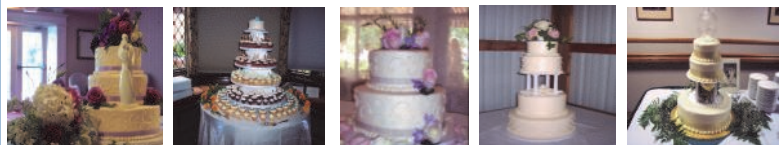
The February meeting will be held on the 21st at 7pm (6:30 newcomer meeting). If you would like to place an order for pick up at the meeting, please call 254-0706 by Feb. 17th. Otherwise, we'll see you there!!



Donna Marie!

Wedding and Anniversary Cakes

Are you looking to tie the knot this year? Or maybe you're having an anniversary party. We can help by making a cake that your guests won't even know is gluten free. Need references — we've got them. Here are some example cakes that we've created for other customers.



We're already booked for a number of weekends this year but there's still availability. Please contact us for a free consultation. We'd love to be a part of your special day! Call us at 585-254-0706 - we'll be waiting.