

# THE HOMESTEAD

## NEWSLETTER

MARCH 2020

PG 2 NO

Save the  
Date

PG 4 NO

Recipe  
Box

PG 4 NO

New  
Items

PG 5 NO

St. Patrick's  
Day Deals

PG 6 NO

A Million  
Little Things

PG 7 NO

School  
Group Tour



THE HOMESTEAD

WWW.HOMESTEADBUTTERY.COM

HELLO MARCH



CONTACT US

Remington  
info@homesteadbuttery.com | (219) 261-2138

West Lafayette  
wl@homesteadbuttery.com | (765) 838-1590

www.homesteadbuttery.com

VISIT US

**R**  
36 S. Ohio St, Remington, Indiana 47977  
Mon-Fri 9-5, Sat 9-2 est- CLOSED Sun  
Downtown Remington

**WL**  
1185 Sagamore Pkwy W.  
West Lafayette, Indiana 47906  
Mon-Fri 9-6, Sat 9-2 est- CLOSED Sun  
Across from Ace Hardware Store

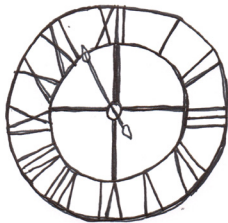
# hello march

The year marches on! This month we will celebrate the turning of the seasons...Spring! Such a hopeful time of year when we anticipate the arrival of new life and new growth! Winter was pretty gentle to us this year, and although the pure white snow is beautiful, I just love the sight of the first robin, the first blade of green grass, and the warmth of the weak sunshine on my face! Wishing you all a blessed month of March! ~Jody

TIME CHANGE

**SUNDAY MARCH 8TH**

Don't forget to spring forward one hour!



## **SPRING FLING AT THE HOMESTEAD**

*Remington and West Lafayette*

March 20 & 21st we'll be celebrating all things **SPRING** here at The Homestead! Visit one of our locations on these two dates for some fresh spring décor, amazing samples, and customer giveaways! Help us kick off the spring season in style!

# save THE date

**MAY 1st & 2nd**

**10-year Anniversary Open House**

Our Remington store is excited to reach this milestone- 10 years in business... It really doesn't seem possible! Mark these dates on your calendar, and watch for some exciting updates in the April newsletter!



## Customer Review

Great little place. Soup and sandwich were perfect. Fast service!

*-Paul T. (West Lafayette)*

## HOMESTEAD CATERING

---

The Homestead can help you plan for your next catered event!

Visit our website at  
[homesteadbuttery.com/catering](http://homesteadbuttery.com/catering)  
to view our catering menu.

### CUSTOMER FEEDBACK & SUGGESTIONS

We love to hear customer comments, feedback, and constructive criticism when needed!

It is always our goal to continually improve products and services to our amazing customers. There is a \*NEW\* locked suggestion box in each store location. If you have suggestions, thoughts and ideas on ways that we can serve you better, we'd LOVE to hear your thoughts! In addition, if you enjoy a great experience at The Homestead, we encourage you to take a couple minutes to leave a review on Yelp or Google for us! We appreciate it so much. Thank you for your encouragement and support!

### FRESH BISCUITS & GRAVY

## Serving Fresh Biscuits & Gravy on Saturday mornings!

We continue to offer fresh flaky biscuits smothered with homemade sausage gravy on Saturday mornings! Customers are enjoying this stick-to-your ribs favorite breakfast!

When it's gone, it's gone until the following Saturday when we'll serve it again! However, don't despair! We are also offering our Country Sausage Gravy in the freezer section in a 2 lb pan. Thaw, heat and serve over your favorite fluffy biscuits!

# RECIPE BOX

## SLOW COOKER GLAZED RIBS



### INGREDIENTS

Two 2 1/2 to 3-lb packages pork loin back ribs or "baby back ribs"  
1 large onion, thinly sliced  
12 garlic cloves  
1 tsp. kosher salt  
1/2 tsp. black pepper  
1 cup plum preserves  
1/2 cup ketchup  
1/2 cup barbeque sauce  
Several dashes of hot sauce

### DIRECTIONS

1. Cut the ribs in half, and place in the slow cooker. Add the onion, garlic, salt, and pepper. Cover and cook on low for 8 hours.
2. After 8 hours, strain off all the cooking liquid, making sure not to lose the garlic or onions.
3. Make the sauce. In a medium bowl, combine the preserves, ketchup, BBQ sauce, and hot sauce. Stir well, then pour over the ribs.
4. Use tongs to move the ribs around in the sauce as much as possible. Place the lid back on the slow cooker, set it to high, and cook for 15 minutes longer.
5. Remove the ribs to a cutting board to separate them into portions. Serve & enjoy! *Delicious!*

*\*Recipe from The Pioneer Woman Cooks - Come and Get it!*

*new items*



**CALZONE**- you will find this new item located in our freezer case next to the Spinach Bacon Braid. This savory treat is stuffed with shaved ham, salami, pizza sauce & mozzarella provolone blended cheese! Just pop this frozen Calzone into the oven and bake for about 25-30 minutes for a quick easy, and delicious meal! Frozen unbaked.

**KENTUCKY DERBY PIE**- We've added one more delicious pie flavor to our selection...the Kentucky Derby Pie! This pie is studded with chopped pecans and chocolate chips-all mixed into a creamy rich filling! Frozen unbaked.

**GARDEN VEGETABLE OMELET BAKE**- We've carefully crafted this breakfast egg casserole...chock full of chopped veggies, hashbrowns and cheese! It's the perfect blend for customers who prefer no meat, yet flavorful and filling enough for even hearty breakfast eaters!

ST. PATRICK'S DAY DEAL

## \$5 Reuben Sandwiches & Free Cookie

Our customers LOVE our Reuben sandwiches- buttery and toasted to perfection with shaved corned beef, fresh squeezed sauerkraut, and melted Swiss cheese! ONE DAY ONLY- on St. Patrick's Day, get this favorite sandwich for \$5!

## Wear Green!

Show us that you are wearing GREEN on St. Patrick's Day, and we'll give you a FREE cookie! Easy Peasy!



## SHAMROCK SMOOTHIE IS BACK!

March 1st we'll be rolling out our green Shamrock Smoothie!...a delicious mint chocolate chip blend topped with a pile of whip topping!

NATIONAL PI DAY



## SATURDAY, MARCH 14TH

All Homestead pies are \$3.14 OFF on  
Saturday, March 14th!

D & R MARKET

## FIND OUR PIES AT D&R MARKET



We are super excited to partner with D&R Market in Lafayette! All of our pies are now available in their freezer case.

Stop in and take a peek into their freezer case... they look beautiful!

# A MILLION LITTLE THINGS

WADE J. ZETTERBERG

Having been recently asked to write a little piece for the Homestead Newsletter, I pondered on what exactly I could add to the well-established brand that already exists. The Homestead has championed excellence through amazing food products, friendly service, and their God-first approach to business and community, so what could I possibly add? So I asked a few co-workers their opinions. Most of the answers were of the same thought. "Just give a recipe, or say something about yourself", they replied.

Then one co-worker said something that really resonated with me. After a few examples, she simply said, "There really are a million little things you could choose from. Just pick one".

A million little things.

There really are a million little things that make us unique, challenging, amazing, and talented. All in our own ways. And I know that may sounds a little cliché, but the truth is the truth, and John 8:32 says, "Ye shall know the truth, and the truth shall make you free". But accepting this isn't the hardest part. Exploring those many facets that make us who we are is sometimes the hardest thing to do. Maybe staying in our comfort zones is easiest, but it's when we branch out that we truly shine. Like a diamond, in fact. Think about it, without those many facets, there'd be no sparkle when the light hits. There'd be no distinction between the angles. No shine.

So I challenge whoever may be reading this to fully explore more facets of yourself. Step out of your norm. Be braver than usual. Exit your comfort zone and try something new. I think you'll be thankful you did. And maybe you won't touch base with all the million little things, but you could just find something else that makes you happier. And that is worth the effort, I promise.

Have a wonderfully blessed day!  
~Wade J. Zetterberg

*...Wade is a valuable Homestead employee! You will see Wade in our delivery van- running all Homestead deliveries to our West Lafayette store, as well as to our wholesale customers, and occasionally he's summoned to deliver a catered meal! Wade is also in charge of our smoker and doing all of our smoked meats. We appreciate the positivity that he brings to work, and for being such a great, dependable- and talented team player!*

## FUNDRAISING

### CALL US FOR FUNDRAISING OPPORTUNITIES

Mini 6" Homestead Pies  
Frosted Cinnamon Rolls  
Chocolate Chip Cheeseballs

**MELISSA McGOWAN**  
melissa@homesteadbuttery.com  
(219) 863-2138

# “THANKS FOR COMING IN TODAY”

MICHELLE WAGNER

This month in a managers meeting we were challenged to read “Thanks for Coming in Today” by Charles Ryan Minton.

While reading, I’ve felt convicted about how I treat others around me, specifically our customers and staff. Minton asks tough questions: Do our customers or employees experience outstanding service? Do they feel valued? Do they feel appreciated? Do you connect with them on a personal level? Do you show genuine care and concern for them and their day to day well being? Do you have a positive or negative impact on them?

I started evaluating where I’m at in this whole picture. To be honest, I don’t nail it every day. There are days where I’m just not connected with people; most of us would probably agree we have those days. But reading this book, I’m challenged to want to *nail it* every day, and to really focus on my relationships with customers and employees. There is an old saying, “People don’t know how much you care until you care enough to show them!”

I started wondering, why *do* our customers come into the Homestead? I went to social media to find out.

**CINDY BERNIER:** I Love everything about The Homestead but for me my very favorite thing is to be able to purchase homemade frozen foods when you just don’t have time to yourself.

**JODY BROWNE:** I love the great group of people who work there & our amazing customers!

**KIRSTIN GIST DELONG:** I love your entire staff! Amazing group of people behind this operation and you put out some yummy eats and treats to back it up. Nothing but love to you all!!

**BETTY DILLING:** Italian sandwich! Awesome staff! Great atmosphere!

**KRIS TODD:** The cinnamon rolls, food, atmosphere, diversity of food and non-food products for sale, friendly sales people, small town atmosphere, the coffee!, quality and freshness of food, just everything!

**JANET REED:** Great atmosphere, friendly, and the fact that you care and come out from behind you’re counter to meet and greet you’re customers as family!

**SHARIM SHIELDS:** I LOVE THIS PLACE!! ITS UNIQUE. YOU WALK IN AND FEEL COMFORTABLE RIGHT AWAY! THE BEST ITALIAN SANDWICH EVER!!

We sincerely hope that you find the Homestead is not your average place. We strive to set an atmosphere above and beyond what you experience anywhere else. We hope that you experience a comfort here, a kind that brings you back through our doors time and time again.

I challenge you today - in your busy life, do you make others feel valued and appreciated? Do you strive to connect with others on a personal level? Do you show genuine care and concern, or barely give the time of day? Are you an encourager, or a constant critic? An optimist, or a complainer? Be honest with yourself - then start thinking about how you can make a change. A good way to start would simply be within the walls of your own home.

*~Michelle Wagner, WL Store Manager*

## SCHOOL GROUP TOURS AT THE HOMESTEAD

Tri-County students in grades 3-5 who are part of the Baking Club or the Entrepreneur Club got to visit The Homestead in Remington for a fun, interactive tour on Wednesday, February 12th! Lisa, our Kitchen & Deli manager guided them through our store, explaining a few things about our bulk food as well as our deli- how sandwiches are made- and then gave them a peek into our catering kitchen! They then moved across the parking lot to our Production building (formerly the town café), where Nora, our Production manager showed them some fascinating things! They got to step into our huge freezer, see the big pie crust press, see our wrapping machine and heat tunnel, and watch the girls fill Chicken Pot Pies with our Unifiller depositor! They thought this was pretty cool! They all got to choose a cookie to eat- either a Peanut Butter Blossom or Jack's Chocolate Monster Cookie! Thanks to the sponsors for bringing these kids to The Homestead!



### F R E E Z E R B E E F



Corn-fed, locally raised packaged beef is available in both locations.

.....  
*Convenient Homestead*  
**DELIVERY**  
*only with*  
**GRUBHUB**  
*West Lafayette only*  
.....

Visit [www.grubhub.com](http://www.grubhub.com) to place your order with Homestead! Not only can you order ready-to-eat sandwiches and salads, you can also order our frozen convenient casseroles, pies, pot pies, soups, sweet rolls, Danish and more! This convenient option is great for those who aren't able to get out and about, or simply don't have time to make it into Homestead!