

Cookie Bake-off Benefit



Wednesday, February 22, 2023

Radisson Plaza Hotel at Kalamazoo Center
100 W. Michigan Avenue, Kalamazoo, MI

Committed to girls, dedicated to leadership!

Thank you for joining us at the Girl Scouts Heart of Michigan Cookie Bake-Off Benefit. All proceeds from our event stay local to support Girl Scouts in our Community Outreach Program in Kalamazoo.

The Community Outreach Program is delivered by paid facilitators who bring the magic of Girl Scouting to girls who might not have the opportunity to become a Girl Scout. Girls leave our program able to connect with others in meaningful ways, by helping them develop healthy relationships, resolve conflicts, and grow their self-confidence. Girls are the best versions of themselves when they try new things, make lifelong friends, and build life skills that help them succeed in their future endeavors.

Our program:

- Gives girls a sense of security and community
- Allows girls the space to deal with and discuss the emerging issues in their lives
- Teaches girls how to solve conflict in a positive way

Girl Scout programming includes topics such as:

STEAM

(Science, Technology, Engineering, Art, and Mathematics)

Women make up approximately 50% of the United States workforce, but only 9% pursue careers in science and engineering. Girl Scouts is changing that by providing STEAM programming that inspires girls to enthusiastically experience science, technology, engineering, art, and mathematics. Many girls choose their careers because of their Girl Scout experience, and STEAM-focused programming aims to open girls' eyes to the career possibilities available to them.

Becoming Me Program Series

Inspired by Former First Lady Michelle Obama's memoir, *Becoming*, this program is focused entirely around a girl learning to explore the truth of her own story and the power of her voice, all while having a blast with her friends. The program focuses on girls exploring who they are and who they wish to become, while earning Girl Scout badges. This curriculum equips girls with the tools to be confident in finding their own voice and standing in their truth.

Girl Scout Camp

We know when girls go outside, they experience less anxiety and depression, and increase their ability to focus. Girls take the lead of their own camp experience, and creativity and imagination are encouraged. Girl Scouts in our Community Outreach Program attend Girl Scouts Heart of Michigan camp during the summer. At the beginning of their journey, many girls fear leaving their community, being outside in nature, going away with newer friends, and trying new things. At the end of their trip, they want to know when they can come back to learn about nature and grow unbreakable bonds with new friends. At Girl Scout Camp, girls learn they can accomplish anything with their Girl Scouts sisters.

Girls in our Community Outreach Program are counting on each of us to support them in their journey to increase their self-confidence, improve conflict management skills, and build healthier relationships.

Girl Scouts Heart of Michigan currently offers lunchtime and after-school programs at various Kalamazoo and Battle Creek Public Schools.

We host our program at the following locations:

YMCA (Kalamazoo), YMCA (Portage), Stars and Stripes, Ann J. Kellog, Battle Creek Central, Lincoln Elementary, Milwood Elementary, Verona Elementary, Lamora Park, Valley View, Spring Valley Elementary, Dudley, and Post Franklin.





Through Girl Scouts, thousands of girls build courage, confidence, and character to make the world a better place.

Here is how you can support this important mission tonight:

Raffle

Purchase raffle tickets from Girl Scouts Heart of Michigan staff. Simply drop them in the boxes for the raffle items of your choice. Buy 26 raffle tickets for only \$20.

Coffee Pull

Make a donation of \$10 or more and choose a bag of coffee. Every surprise is a good one!

People's Choice Award

Help decide which chef deserves to win the People's Choice Award! Purchase Bake-off Bucks from Girl Scout staff and vote for your favorite creation by placing your bucks in the People's Choice jar of your favorite chef. The chef with the highest amount of bucks wins the award.

Live Auction

Participate in our Live Auction and snag one of the amazing packages available.

Silent Auction

Check out the fabulous silent auction items, and place bids on our online auction site, ReadySetAuction.

Cookie Booth

Stop by the Cookie Booth and purchase Girl Scout Cookies from local Girl Scouts.

Continued Support

If nothing tonight tickles your fancy (hard to imagine!), be sure to pick up one of the QR Code cards on your table. Scan the QR Code to make a gift at your own convenience.

Dear Distinguished Guests,

The night we have all been looking forward to for months is finally here—and we are so excited to have you here, celebrating and supporting the power of Girl Scouting together! Tonight is a fun night out, but it's so much more than that. Your support tonight helps us create magic in the lives of girls who desperately need the leadership outcomes associated with Girl Scouting.



During this evening's event, you'll get to try some delicious creations from talented chefs throughout the greater Kalamazoo and Battle Creek area and vote for your favorites. You'll also have the chance to bid on some fabulous silent and live auction items. The best part is that every bit of your contribution this evening will support girls who desperately need Girl Scouting and the benefits it provides. With your support, we can provide support to a girl who craves that. We can help a girl build her confidence when she feels at her lowest. We can teach a girl how to become an entrepreneur through our world-famous cookie program, all while she is having fun with her closest friends.

This is the magic of Girl Scouting—and you being here tonight helps make it happen. Thank you, from the bottom of our hearts, for joining us for this year's event. We are so grateful to have you as part of our Girl Scout family.

Yours in Girl Scouting,

A handwritten signature in blue ink, which appears to read "Jan Barker".

Jan Barker, CEO

Our Chefs and Their Original Creations

Brick & Brine

Do-si-dos Dessert

Chef Lindsey Stillian

The Cake Boutique

Chocolate and Peanut Butter Do-Si-Dos Tart

Chef Beth Meyer

Fetzer Center

Strawberry Lemon-ups Parfait

Chef Brooke Collins

Finch & Co. Catering

Toffee-tastic Dessert

Chef Amin Finch

FireKeepers Casino Hotel

Chef Casey Konkol

Generations Catering

Crème Mint de Cacao

Chef Richard Centala

GG Sweets

Thin Mints Dessert

Chef Sarah Cox

Greenleaf Hospitality Group

Trefoil Dessert

Chef MJ Garcia

Kalamazoo Country Club

Lemon-ups Dessert

Chef Michael Mangano

Layla's Cool Pops

Layla's Samo'ahs Parfait

Chef Layla Wallace

Martell's

Raspberry Lemonade Tart

Chef Elizabeth Ruth

Millennium Catering & Events

Mochi Doughnuts

Chefs Rose Ruth and Alex Dobrowolski

Old Burdick's

Girl Scout Pavlova

Chef Loganne Wright

Schultz's Treat Street

Trefoil Dessert

Chefs Erin Schultz and Kristina Smith

Top Shelf Catering | Chickadee Bakery

Samoas Island Dream Cake

Chefs Eric Tate and Cindy

Program

6:10 p.m. Let the Tasting Begin!

Silent Auction and Raffle Open

6:15 p.m.

Welcome

During the course of this evening:

A message from Jan Barker, Chief Executive Officer

Girl Scouts Heart of Michigan

Live Auction, Tim Bos

Award Presentations



Meet Our Emcee

Bobby Guy

After a rewarding 30 years in radio broadcasting, I unplugged my headphones in 2022. Although I have changed careers, I still enjoy stepping up to the microphone to support the essential work of organizations like Girl Scouts Heart of Michigan.



Thank you to our participating restaurants



KALAMAZOO
COUNTRY CLUB



Meet Our Auctioneer

Timothy Bos

Bos Auction & Appraisal Services, LLC

Tim Bos is man enough to be a Girl Scout. Are you?

Timothy Bos, CES I.S.A. is a Certified Estate Specialist who works closely with attorneys, trust departments, C.P.A.'s and many clients, managing, creating, and settling estates. He has a lifetime love and appreciation for antiques and collectibles.

Tim received the prestigious Friend of Girl Scouting Award in 2016.

Tim is a REALTOR with Lefere Realty and received the 2012 REALTOR OF THE YEAR Award. He is owner and proprietor of the Jackson Antique Mall Inc., celebrating over 30 years in Downtown Jackson with 40 plus dealers. Tim is an active member of the Michigan Auctioneers Association and the National Auctioneers Association. Bos Auction & Appraisal Services, LLC is an affiliate member of the Jackson Area Association of REALTORS and is currently the affiliate representative of the year.

He is well known throughout Michigan as he continues to make contributions to civic organizations, charities, fundraisers, benefits and community efforts.

Bonded and Insured he strives to maintain the highest ethical standards in the Appraisal, Antiques, and Real Estate and Auction Businesses.



Meet Our Judges

Jon Barrows

WOW 1 Day Painting Franchise, Owner

Jon Barrows is the proud owner of the WOW 1 Day Painting franchise here in Kalamazoo!

His passion for customer service developed over his ten years in the service and franchise industry.

After traveling the world, consulting other franchise owners on their projects, he knew it was time to start his own adventure.

In his spare time, he loves taking part in all that Southwest Michigan has to offer with his wife, their two daughters, two dogs, and two cats! In his free time you can catch him and his family hiking the trails around Kalamazoo, taking in a beer at Murray Street Brewery, or just reading a book in their backyard!



Clayton Bates

Nulty Insurance, Commercial Insurance Advisor

Clayton Bates works at Nulty Insurance as a Commercial Insurance Advisor. In his role, Clayton works with business owners throughout Southwest Michigan to help identify, manage, and mitigate risks to their organizations. Clayton has lived in Kalamazoo for 22 years. He is married to Annemarie, and they have two daughters, Annelyse and Sydney. In his free time, Clayton enjoys spending time with his family, playing golf, grilling, and reading.



Meet Our Judges

Chris Buckley

Portage Community Center, Executive Director

Chris Buckley has been the Executive Director of the Portage Community Center for the past ten years. Having been born and raised in Portage, Michigan, he is very familiar with the community. Chris is a graduate of Portage Central High School, then went on to receive his Bachelor's degree in Public Relations & Advertising from Grand Valley State University. Before taking over at PCC, Chris was a professional Scouter in the Southwest Michigan Council and President Gerald Ford Council serving multiple districts. During his fifteen plus years as a professional Scouter, Chris served as a District Executive, Senior District Executive, District Director, Program Director and Field Director.

Chris, an Eagle Scout, and his wife Michele currently live in Oshtemo Township. They have a daughter Lizzie (age 16) who attends Mattawan High School and a son Kevin (age 11) who attends St. Augustine School. Lizzie is a former Girl Scout having earned her Bronze and Silver Awards. In his spare time, Chris enjoys coaching hockey, playing golf, cooking and traveling. Chris is also an avid Notre Dame fan. Chris is currently a member of the Portage Rotary Club having been club president in 2018/19. Previously, Chris was also chair of the Facilities Committee of the Portage Senior Center Accreditation board and the Campaign Chair of the Human Services division Greater Kalamazoo/Battle Creek United Way campaign. He is a past board member in the Battle Creek Rotary Club and Past President of the Agency Directors Council, Kalamazoo United Way.

Meet Our Judges

Qianna Decker

Kalamazoo City Commissioner

Born and raised in Kalamazoo, MI, Qianna is a graduate of Loy Norrix High School and has her associates from Kalamazoo Valley Community College. Qianna spent 15 years in banking where she developed a passion for financial health as she saw many families struggling and not understanding many facets of finances.

In 2014 she shifted her sight to the mortgage industry to gain knowledge to help families find pathways to home ownership. This pushed her to open her own rental business in Georgia.

Running for Kalamazoo City Commission in 2021, she felt this was the time to move forward unique perspectives that reflect our growing and diverse community. Qianna is doing just that!

She is married to her husband Doug, and they have two children in Kalamazoo Public Schools. You can find them on the soccer field, at a baseball game, being with family and friends, dancing to music, camping, or mingling with the community.



Jim Douglass

Senior Sales Counselor

Meet Our Judges

Cody Livingston

Guys Who Give, Kalamazoo Chapter Founder and President

Having grown up in Battle Creek, Cody moved to Kalamazoo in 2002 to attend Western Michigan University and fell in love with the city. With many years of experience in sales and marketing, you will now find him in the role of Market Leader for Aunalytics, an enterprise IT service provider and data platform,



serving midsize organizations throughout the region. Cody enjoys being active in the community, serving as a board member for the Hands Up Foundation and LocalLove Kalamazoo, as well as coaching youth sports and Cub Scout dens. Most notably, he runs the local chapter of Guys Who Give- Kalamazoo County, a nonprofit organization he founded with his brother almost six years ago which now has more than 20 chapters around the country. More than anything else, Cody is a proud father to his sons Nolan (13) and Drake (10) and enjoys carting them around to their extracurriculars with his wife of 15 years, Katie Livingston.

Meet Our Judges

José Santamaria

José is a life-long resident of West Michigan living in Kalamazoo. He has over 30 years of banking, real estate finance, and management experience. José received his MBA in Finance from Western Michigan University in 1991, as well as his BBA in Finance and a BA in Spanish in 1988. José is active in the Kalamazoo community serving on the Board of Housing Resources, Inc. for over

25 years, currently in the capacity of Treasurer. He also serves as Board President of Presbyterian Villages - The Village of Sage Grove, Member of the United Way of Southwest Michigan Finance Committee, and he has served with Portage Rotary Club as well as First Presbyterian Church of Kalamazoo in various capacities. José has 27-year-old triplets; his daughter Grace loved Camp Merrie Woode. José enjoys fishing, boating, and golf and he considers himself a “foodie” as he loves to cook and smoke foods.



Meet Our Judges

Consuelo Shank

PNC Bank, Client and Community Relations Director

Consuelo is the Client and Community Relations Director with PNC Bank managing PNC's philanthropic giving in Southwest Michigan. Later this year will mark 21 years of service with the bank.

Consuelo was born and raised in Kalamazoo and currently resides in Lawton, Michigan with her husband, son, and currently expecting baby boy #2 in April. With a passion for helping advance fully accessible high-quality education, Consuelo sits on the board of directors for both Kalamazoo County Ready 4s and Kalamazoo Valley Community College.

Consuelo enjoys cooking, makeup artistry and spending time with her family and friends. Lastly, she notes that not a year goes by where she doesn't support the Girl Scout Cookie season by ordering a number of boxes of cookies, stating sarcastically, "I'm just doing my part to support a youth program".



*Special Thanks to Kalamazoo Region
Sponsors & Outreach Supporters*

Trefoil Sponsor

Kalamazoo Safari Company

Samoa Sponsors

Frederick Construction

PNC Bank

Tagalong Sponsor

Comerica Bank, Kalamazoo

Beverage Sponsor

WOW 1 Day Painting

Do-si-dos Sponsors

Arbor Financial Credit Union

The Barton Group

Brink, Key and Chludzinski

First National Bank of Michigan

The Flees Agency

Honor Credit Union

Lounsbury Excavating

Old National Bank

Seber Tans

Matt Semelbauer, Edward Jones

Southern Michigan Bank & Trust

Thank You Sponsors

BDO USA

Cynthia Green

Thanks to

Media Gift-in-Kind Donor

Moxie Magazine

Gift-in-Kind Donors

Allegra Printing, Portage

Bos Auction & Appraisal Services, LLC

Radisson Plaza Hotel at Kalamazoo Center

Bake-off Committee

Gary Barton, The Barton Group

Colleen Dawson, RE/MAX of Kalamazoo

Heather Dombos, Moxie Magazine

Melinda Figgins, Live Local Properties

Amelia Lietzau, The Barton Group

Janene Pirbhai, Kalamazoo Safari Company

Jose Santamaria

Melody Stirk, Stirk Realty Real Estate Team

Michele Stys, Best Version Media

Mary Tabanguil, Sturgis Bank & Trust

Girl Scouts Heart of Michigan Board of Trustees

Girl Scouts Heart of Michigan Staff



The 15 Outcomes of the Girl Scout Leadership Experience

Discover

+

Connect

+

Take Action

=

Leadership

1. Girls develop a strong sense of self.
 2. Girls develop positive values.
 3. Girls gain practical life skills.
 4. Girls seek challenges in the world.
 5. Girls develop critical thinking.
-
1. Girls develop healthy relationships.
 2. Girls promote cooperation and team building.
 3. Girls can resolve conflicts.
 4. Girls advance diversity in a multicultural world.
 5. Girls feel connected to their communities, locally and globally.
-
1. Girls can identify community needs.
 2. Girls are resourceful problem solvers.
 3. Girls advocate for themselves and others, locally and globally.
 4. Girls educate and inspire others to act.
 5. Girls feel empowered to make a difference in the world.



Live Auction

1. **Stay and Play on Mackinac Island**

Awarded Editor's Choice "Best Grand & Boutique Golf Hotels" by Golf Digest, The Jewel is one of the most unique courses in Northern Michigan and the United States. As the only course in the country with horse-drawn carriage rides between nines, it truly



is a Grand golf experience. The Grand nine, located across from the hotel with views of the Straits of Mackinac, was built in 1901 and redesigned in 1987 by golf course architect Jerry Matthews. In 1994, he also designed the Woods nine, located in the interior of Mackinac Island with views of the Mackinac Bridge and the Upper Peninsula. Together they comprise The Jewel, the resort's 18-hole golf course. Separated by a mile-and-a-half, a leisurely 15-minute, horse-drawn carriage ride between the nines includes parts of the Island unseen by many visitors. Enjoy a round of golf for 4 on the beautiful Jewel Golf Course, and afterwards rest for the night at the Murray Hotel!

Donated by: The Grand Hotel and Murray Hotel

2. **Brick & Brine**

Do-si-dos Dessert

Chef Lindsey Stillian

3. **Fetzer Center**

Strawberry Lemon-ups Parfait

Chef Brooke Collins

4. **Pretty in P!nk**

All of the pink lovers out there are going to want to be here for this one! Included is a pink Kate Spade purse, pink Beats Solo headphones, a pink Yeti cup, a pink Yeti can cooler, and two tickets to see P!nk LIVE in Detroit on August 16, 2023!

Donated by: Heather Dombos



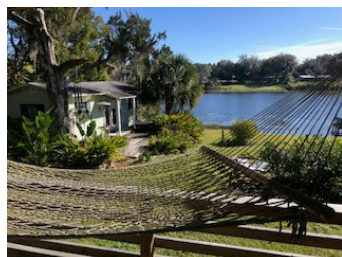
5. *Finch & Co. Catering*
Toffee-tastic Dessert
Chef Amin Finch

6. *Firekeepers Casino*
S'mores Dessert
Chef Casey Konkol

7. *Generations Catering*
Crème Mint de Cacao
Chef Richard Centala

8. **Sunshine State Escape**

Get away with a 3-7 day stay at a beautiful cozy guest house in Lake Helen, near Orlando! Accommodations include two twin beds, a queen bed, full bathroom, kitchenette which includes a fridge, sink, blender, toaster oven, instant pot, and an electric skillet, a porch with a magnificent view of the lake with good fishing, and access to a canoe. Enjoy a stroll around this town known as the



“Gem of Florida” with thriving citrus orchards or take the canoe out on the lake for a peaceful front row seat to admire a sunrise or sunset—either way, you are guaranteed relaxation, comfort, and unforgettable memories! The guest house is located 20 minutes from New Smyrna Beach, 15 minutes from DeLand—a cute town with quaint restaurants and ships, 20 minutes from the Orlando-Sanford Airport (SFB), and 40 minutes from the Orlando (MCO) airport! Arrangements will be made directly with the owners.

Donated by: Jan Barker and Gary Barton

9. *GG Sweets*
Thin Mints Dessert
Chef Sarah Cox

10. *Greenleaf Hospitality Group*
Trefoil Dessert
Chef MJ Garcia

11. *Kalamazoo Country Club*
Lemon-ups Dessert
Chef Michael Mangano

12. **The Battle of Paul Bunyan**

Take home a piece of one of the greatest rivalries in college football! The two highest bidders will get their choice of an Aiden Hutchinson signed Michigan football helmet, OR a Kenneth Walker signed Michigan State football helmet.

Donated by: In Demand Autographs



13. **Layla's Cool Pops**

Layla's Samo'ahs Parfait

Chef Layla Wallace

14. **Martell's**

Raspberry Lemonade Tart

Chef Elizabeth Ruth

15. **Millennium Catering & Events**

Mochi Doughnuts

Chefs Rose Ruth and Alex Dobrowolski

16. **Hilton Head Island Getaway**

Get away to Hilton Head, South Carolina, with one-week accommodations in a

3 bed/3 bath furnished condo overlooking a lagoon and the

8th hole of the prestigious golf course! A beach boardwalk is just a short stroll away,

and full use of the Westin Resort amenities, including their resort pools, workout facility, spa, and restaurants are included. A free door-to-

door shuttle service is included as well as one hour of tennis each day, and a round of golf for 4 (cart fee applies). Endless activities away on the island including bike rentals, dolphin boat tour, ziplines, fishing charters, and more! Also included in this package is a beach charcuterie board provided by the Amazing Grace Hilton Head, 35 minute glow in the dark bike tour for four with Glow Bikes - the tour stops are three different destinations where you will have pictures taken, listen to music, and maybe even dance! Riders receive the photos and videos at the end of the tour, and a mini beach photo session for a single family provided by Tri Aerial Photography!

Donated by: Vegter Bookkeeping and Financial Solutions



17. *Old Burdick's*
Lemon-ups Dessert
Chef Loganne Wright

18. *Schultz's Treat Street*
Trefoil Dessert
Chefs Erin Schultz and Kristina Smith

19. **Explore East Africa with Kalamazoo Safari Company**

An African safari is the ultimate trip of a lifetime! Travel to Tanzania to see lions, leopards, rhinoceros, Cape buffalo, and elephants.

During your safari, expect to view amazing animals, ancient geologic formations, and endless savannah vistas. Tanzania is home to Mt. Kilimanjaro, Kolo Rock Art, Ngorongoro Crater, and the Serengeti National Park (home to the annual Great Migration). Our auction is for a five-day safari

package which can be customized to suit your desires for two sharing a room. A private car will greet you at Kilimanjaro International Airport and take you to your hotel. Hotel stay, food, and safari included.

Donated by: Kalamazoo Safari Company



20. *The Cake Boutique*
Chocolate & Peanut Butter Do-si-dos Tart
Chef Beth Meyer

21. *Top Shelf Catering*
Samoas Island Dream Cake
Chef Eric Tate

Restaurants, Chefs, and Recipes

The Cake Boutique **Chef Beth Meyer**

Food Network Competitor 2022: The Big Bake: Things That Go Bump in the Night

Cake Star 2022: Silver Award for Zebra Bust

Cake Masters July 2022: Sculpted Cake, Octopus

Cake Masters 2021- December

PME Certified in Sugar Arts- 2017

Certified Chocolatier- 2019- Cum Laude

Award Winning Cake Artist- San Diego 2019-sculpted cake

Award Winning Gingerbread Artist- Detroit- 2019- Achatz Pie Co.

Pastry Chef – OCC 2020- Cum Laude- Phi Beta Kappa Honors Society

ICJ- International Certified Judge- Sugar Arts -2020

Cake Star 2020- International Finalist of 2020 Cake Star by Bora Sugar Paste
(Flower category)

ICES Certified Teacher 2020

ICES Secretary – Michigan Chapter 2020

Brand Ambassador- By Bora 2020 (November 9)

Winner of Food Network's Holiday Baking Championship Gingerbread
Showdown: Shop Till You Drop (December 6, 2021)

She was featured in Cake Masters Magazine for her gravity defying ornament
cake and chocolate mousse candle: December 2021 issue

Beth Meyer is PME Certified in the Sugar Arts, a Certified Professional
Chocolatier- graduating with honors from the prestigious Ecole Chocolate School
of Chocolate Arts, an award winning Cake & Gingerbread Cookie Artist, Member
of FIPGC, Member of ACF, Certified Pastry Chef – graduating summa cum
laude, Owner of The Cake Boutique, an ICES Certified Teacher and ICES Judge.
She came in first place on Food Network December 6, 2021 – Holiday Baking
Championship Gingerbread Showdown. She was a contestant on Food Network's
The Big Bake Canada in 2021 “Things That Go Bump in the Night” She teaches
and demos the art of sugar craft, across the US.

Prior to her sugar arts career, Beth was a Humanities and IT professor who
taught at a two-year college and a four-year college in the state of Michigan. She
is also a published author.

The Cake Boutique

Chocolate and Peanut Butter Do-si-dos Tart

Chef Beth Meyer

Crust

3 C pulverized Do-si-dos cookies , crushed in food processor

8 Tbs salted butter, melted

Method

Combine crushed cookies and butter in a bowl with spatula and press into non-stick 9-inch fluted tart pan using the bottom of a juice glass.

Bake 350° for 10-15 minutes until edges are just golden.

Remove from oven and allow to cool to room temperature.

Seal the crust

4 oz. of 55% cocoa, chopped and melted in thirty second increments, stirring after each interval.

Chocolate Ganache

12 oz. | 350g | 1 1/2 C of 55% dark chocolate, Valrhona or other dark chocolate, chopping is optional, it will melt quicker

8 oz. or 1 C. heavy whipping cream

1 Tbs of honey

3 Tbs salted butter, diced

Method

In a medium bowl add the chocolate.

Pour the cream into a saucepan on high heat. Remove from heat just before boiling.

Pour the hot cream over the chocolate.

Add the honey and butter to the bowl.

Stir energetically (be careful not to splash it out of the bowl)

Use a whisk or immersion blender for a few seconds so the mixture is smooth and emulsified.

Cool to room temp, but do not chill.

The Cake Boutique
BY
BETH MEYER
CAKE, SUGAR ART & CHOCOLATE

Peanut Butter Mousse

1 C or 8 oz. of creamy peanut butter

1 C or 8 oz. of cream cheese- room temperature- softened

1 C powdered sugar

Method

In a large mixing bowl or stand mixer combine all three ingredients until well incorporated.

Set aside.

1 C heavy whipping cream

2 tsp granulated sugar

Method

In a mixing bowl or stand mixer combine cream and sugar and whip until firm peak stage.

Combine the whipping cream and the mousse together until well incorporated.

Assembly

1. Remove crust from tart pan
2. Brush with melted chocolate to seal the crust
3. Pour the chocolate ganache into the tart shell.
4. Top with the peanut butter mousse using a spatula.
5. Add your choice of garnish.

Garnishes

Chocolate curls: slide a potato peeler down the side of a milk or dark chocolate bar. Add to top of dessert

Whipped cream: homemade or store-bought

Use the left over chocolate ganache: place it in a bowl and whip it until light and fluffy-pipe on tart

Place Do-si-dos cookies on their side on top of the tart

Melt any left over ganache and drizzle it over the tart.

Use left over Do-si-dos cookies (if any from crust) and sprinkle on top

Thank You Regional Bake-off Sponsors



Fetzer Center

Strawberry Lemon-ups Parfait
Chef Brooke Collins

FETZER CENTER

WESTERN MICHIGAN UNIVERSITY

My name is Brooke Collins and I am currently a Culinary Arts major at Kalamazoo Valley Community College. I'm employed with Millenium Events and Catering at The Fetzer Center, where I'm a Pastry Apprentice. When I'm not creating desserts at work I'm working on my craft at home as a confectioner.



Serves 6-8

Ingredients

- 3 boxes Lemon-ups Girl Scout Cookies
- Box of lemon cake (homemade pound cake would be great too)
- Strawberry Bavarian Cream
- Lemon/Strawberry Cake Filling
- Lemon Flavored Whipping Cream
- Dried Strawberries (for garnish)
- Candied Lemon Peels (for garnish)

Preparation

1. Bake cake according to box instructions using an 8" cake pan.
2. While the cake is baking, make lemon strawberry filling using fresh or frozen strawberries, lemon flesh (no skin), vanilla extract, and raw sugar. Taste should be to your liking. Once finished, set aside to cool (room temperature).
3. Make a strawberry Bavarian cream using fresh strawberries, egg yolk, sugar, heavy cream, half and half, gelatin, strawberry extract, and water. Chill for two hours.
4. Make candied lemon peels using lemons, water, and sugar for garnish.

5. Whip together powdered sugar, vanilla extract, fresh lemon juice, and lemon zest until it reaches a stiff peak.
Chill until ready to use.
6. Take two boxes of Lemon-up Girl Scout Cookies and crush them in a ziplock bag and set aside. Take the third box of Lemon-ups Girl Scout Cookies and crush them in a ziplock bag. Add dried strawberries and toss until combined. Set aside.
7. Once all ingredients are at their correct temperatures, start assembling.
Assemble as followed (bottom to top):
 - Layer 1: Lemon Cake
 - Layer 2: Strawberry/Lemon Filling
 - Layer 3: Strawberry Bavarian Cream
 - Layer 4: Crushed Lemon-up Girl Scout Cookie (completely cover cream)
 - Repeat once.
 - Top with whipped topping.
 - Sprinkle cookie mixture on top, not covering.
 - Garnish with candied lemon peels.

Thank You Regional Bake-off Sponsors



Generations Catering

Crème Mint de Cacao

Chef Richard Centala

Chef Rich was born and raised in Rodgers City, a small tight-knit community located on Lake Huron. As a young child, he loved being outdoors playing sports with friends, hunting, fishing, and taking part in the many activities afforded to those living on the Great Lakes.

Although Chef Richard loved being outdoors, he discovered his true passion while waiting for the school bus one morning. While watching TV prior to the arrival of his bus, he stumbled across the show *The Galloping Gourmet*. The show followed Chef Graham Kerr as he created the most eloquent and delicious meals. Once he discovered this show, it became his morning ritual, one that resulted in him missing the school bus on many occasions. As the years passed, his love for food, as well as the idea of one day being a chef himself continued to blossom.

After graduating from high school, Chef Rich decided to attend Grand Valley State University, where he would major in Hospitality & Tourism. As he progressed through this program, his focus shifted to the restaurant business. After graduating from Grand Valley State University, he was asked to help a friend open a restaurant in a small West Michigan community. Chef Rich jumped at this opportunity and in no time was running the kitchen. In the years that followed, he gained invaluable experience while managing a variety of restaurants in within the food industry (fast food, family style dinning, the hotel industry).

It wouldn't be until Chef Rich was hired at a Four-Diamond Hotel that his Chef career would take flight. While there, he was able to work under the tutelage of two renowned chefs who helped him develop his advanced culinary skillset. This newly formed skillset allowed him to quickly climb the culinary ladder and hold positions in many well-respected kitchens throughout Southwest Michigan.

After years of managing and developing young chefs, Chef Rich can now be found managing the kitchen for Milestone Senior Services' Meals on Wheels program. This job has also provided him the opportunity to display his creativity by assisting Generations Catering with providing top notch catering services to hundreds of clients throughout Michigan.



Serves 8

Ingredients

4 C milk
4 C heavy cream
2 Tbs vanilla
2 tsp butter
8 Thin Mint cookies
16 Egg Yolks
1 C sugar
1/4 C caramel syrup
1/4 C Crème de Cacao

- Place milk and heavy cream in a small stock pot and bring to a slight boil then turn off.
- Add Thin Mint cookies and stir until dissolved.
- In a small medium size bowl add soft butter (not melted), egg yolks, vanilla extract, and sugar, blend until smooth and creamy.
- Once the milk begins to cool down, slowly begin adding the ingredients from the medium bowl in the pot while whisking. Continue adding the contents of the bowl until all the ingredients in the medium have been incorporated. Continue whisking until the mixture becomes a nice smooth custard texture.
- Place the caramel syrup into a small saucepan and heat until it reaches a light simmer and has reduced by one third (1/3). Remove from heat and set aside the saucepan.
- Place the Crème de Cacao into a small saucepan and heat until it reaches a light simmer and has reduce by one half (1/2). Remove from heat and set aside the saucepan.
- Using a small 4-ounce wine glass, add 2-tablespoons of the Crème De Cacao and place the wine glass into the freezer for 10 to 15 minutes. Take the Wine Glass out of the freezer and add 3-ounces of the custard mixture. Next, add 2-teaspoons of the caramel syrup on top of the custard mixture. Finally, garnish with add cracked thin mint cookie, and a fresh mint leaf.
- Place into the refrigerator and chill before serving.



GG Sweets
Chef Sarah Cox



Sarah Cox and her mom Janice Kimble started Creative Catering in December 2010. From there, we decided to expand our offerings and open The Garden Griddle restaurant in December 2015 in Mattawan. In May of 2018, we were able to expand and relocate the restaurant to Paw Paw. We have a fantastic fan base and regulars that have helped us continue to grow. We enjoyed baking so much that in 2021, we decided that we wanted to devote a portion of our business to sweets specifically. In September 2021, we opened GG Sweets in Paw Paw. We now have an amazing team that is dedicated to growing our restaurant, catering, and bakery!



Greenleaf Hospitality Group
Chef MJ Garcia



My name is MJ Garcia. I'm originally from Miami, Florida, and my family is originally from Spain. I've been a baker for the past 15 years of my life and I'm lucky enough to say that I'm a third generation baker.

I specialized in baking and French Patisserie and over the years in my career I traveled throughout the U.S. learning from different chefs.

I have been serving as the Pastry Chef for the Greenleaf Hospitality Group for the past three years.

Layla's Cool Pops

Chef Layla Wallace

Layla's Cool Pops Inc. is owned and operated by 18-year-old Layla Wallace. What began as a 4th grade economics project is now a small business with a mission. Serving the Kalamazoo County area since 2015, Layla's Cool Pops is committed to serving delicious sweet treats with friendly service. Most recently, Layla has expanded her customer base and now ships sweet treats all over the United States. Layla's Cool Pops specializes in gourmet cupcakes, cookie pops, cake pops, loaded pretzel rods, and other poppable, delectable treats.

Layla is a senior at Portage Central High School and has been a Girl Scout since Kindergarten. She has earned her Bronze and Silver Awards, and is now working on her Girl Scout Gold Award. Layla is committed to creating a better community for us all, especially for those who are most vulnerable.

The mission of Layla's Cool Pops is to eliminate homelessness one sweet at a time. Layla donates a portion of her profits to local non-profits with similar missions. To date, Layla's Cool Pops has donated over \$5000 to community organizations. In 2021, Layla's Cool Pops awarded its first housing grant providing down payment assistance. In 2022, Layla's vision of providing affordable/workforce housing will come to pass with the purchase of her first residential building.



Layla's Cool Pops

Layla's Samo-ahs Parfait

Chef Layla Wallace

Caramel Mousse

1.5 lb whipped cream
1 C dulce de leche
1 Tbs vanilla extract
3/4 C confectioners sugar
1 cup heavy cream

In the bowl of an electric mixer, beat cream cheese, caramel, and vanilla until smooth. Add sugar and mix to combine. Slowly pour in heavy cream and beat on high speed for 3 minutes.

1. Add mixture to a piping bag and pipe into trifle cups. You can also place it into a large serving dish. Top with nuts or crushed Viennese crunch.
2. Keep refrigerated until ready to serve. The mousse can also be made in advance and frozen.

Chocolate Mousse

3 eggs
3.5 oz milk
7 oz dark chocolate
1/2 tsp salt
1.4 cup sugar
1/3 C unsalted butter

1. In a medium steel bowl, over a bain-marie, melt the dark chocolate, milk chocolate and butter together, until velvety smooth. Set aside.
2. In a large mixing bowl, whisk together the sugar and the 3 egg yolks for about 5 minutes, until the mixture is pale and foamy, and a ribbon forms when you lift the whisk.
3. In a separate large mixing bowl, beat the 6 egg whites and salt to a stiff peak.
4. Pour the melted chocolate and butter in the egg yolk-sugar mixture and whisk to combine. Now with a spatula, fold about a 1/4 cup or less of the egg whites into the chocolate mixture to lighten and loosen it. In three separate additions, fold in the rest of the egg whites very gently and stop mixing when just uniform.
5. Immediately divide the mousse into individual serving cups (4 large or 6 small), cover with plastic film (make sure the film does not touch the mousse) and refrigerate for at least 3 hours (ideally 4-5 hours) before serving.

Butter Cookie

1 C unsalted butter
2/3 C granulated sugar
2 egg yolks
1 tsp vanilla extract
2 C all-purpose flour
1/4 tsp salt
2 Tbs milk

1. Preheat the oven to 350°F and line cookie trays with parchment (if the air temp is on the warmer side, it is a good idea to chill the cookies for 30 minutes before baking, so be sure to plan accordingly).
2. In a large bowl, cream the butter & sugar until light and fluffy using a hand mixer.
3. Add the egg yolks and vanilla and mix on medium speed until well combined.
4. Next, add the flour & salt to the mixture and mix on low speed until large crumbles form.
5. Add the 2 tablespoons of milk and mix until the milk is absorbed. If the dough is not sticky, add another teaspoon of milk until it is sticky and has the consistency of thick buttercream. Avoid using too much milk as this can cause the cookies to spread too much!
6. Transfer the dough to an extra large, heavy duty piping bag fitted with a large open star tip.
7. Pipe the dough into rosettes by using the following motion; holding the bag upright, pipe the dough onto the tray and pull up slightly, then wrap around the center and pull gently to release.
8. Chill if needed.
9. Bake in the oven until light golden brown on the edges, about 13 – 15 minutes.

Assembly

Assemble the parfait by layering each ingredient:

Layer coarsely chopped butter cookies on the bottom of your parfait dish

Next, smooth over a layer of the caramel mousse

Then, smooth over a layer of the chocolate mousse

Sprinkle with coarsely chopped Samoas Girl Scout Cookies and a caramel and chocolate drizzle!

Thank You Regional Bake-off Sponsors

Familiar faces.
Local decision making.
Let's grow home!

8025 Creekside Drive
(269) 762-8236
www.Sturgis.Bank



Martell's

Raspberry Lemonade Tart

Chef Elizabeth Ruth



Crust

1/2 C sugar
1 C Trefoils
1 C Flour
2 tsp vanilla
pinch salt
9 oz butter, cubed

Filling

2.5 C raspberry puree
2 C sugar
6 each lemon zest
1/2 C lemon juice
6 ea egg whites
6 ea whole egg
1 1/3 C Lemon-ups (one box)
pinch salt

Crust

Preheat oven to 350°. Line and grease 12x9 sheet tray. Using a food processor, finely ground Trefoils and run through sifter. Cream together butter and sugar until smooth. Add flour, cookies, vanilla, salt, and mix until combined well. Press dough into prepared baking dish and bake for 20-25 minutes or until golden brown. Remove from oven and cool to room temp.

Filling

Using a food processor, finely ground Lemon-ups cookies and run through sifter. Combine all ingredients and mix until combined. Pour raspberry mix onto base. Bake for 30-35 minutes. Cool at room temperature before placing in refrigerator to full set (approx. 3-4 hours). Cut and decorate as desired.

Millenium Catering & Events
Chefs Rose Ruth and Alex Dobrowolski

Chef Rose Ruth

Born and raised in Kalamazoo, MI, Chef Rose is a mother of two, grandmother of five, and great-aunt of six. She has worked in the food service industry since the age of 14, and has been with Millennium Restaurant Group for almost 27 years.

Chef Rose has competed in the Girl Scout Cookie Bake-Off twice, winning Judges Choice six years ago for her Zebra Crepe Cake which she created with her daughter, Chef Betsy Ruth, also of Millennium Restaurant Group.

Rose is looking forward to competing against her daughter and all of the other talented chefs this year.



Alexander Dobrowolski

Born and raised in Chicago, Chef Alex has lived and worked in Southwest Michigan for 23 years. He is a husband, father, chef, ice/wood carver, and an avid outdoorsman. His title by trade is executive chef and has worked for Millennium Restaurant Group for almost five years.

Chef Alex has worked with many local and national charities such as Big Brothers/Big Sisters, March of Dimes, ACF, and Ducks Unlimited. He was a mentor for culinary students at Van Buren VoTech, and his team went on to compete at state and national levels. He has also competed in several different styles of competitions including chocolate sculpture, mystery box, and ice carving.

With a family full of Girl Scouts, Chef Alex is proud and excited to be a part of this event.



MILLENNIUM
CATERING & EVENTS

Millenium Catering & Events

Mochi Doughnuts

Chefs Rose Ruth and Alex Dobrowolski

Mochi Doughnuts

1 C plus 1 Tbs (170 g) mochiko (sweet rice flour)
1 C (120 g) tapioca starch (tapioca flour)
2/3 C whole milk
1/3 C (67 g) graulated sugar
2 Tbs unsalted butter
1/2 tsp Diamond Crystal or 1/4 tsp Morton Kosher salt
1 large egg
2 tsp baking powder
Vegetable oil (for frying and hands, about 8 C)

Glaze and assembly

1 Tbs freeze-dried raspberries, 1 Tbs black sesame seeds, 2 tsp unsweetened cocoa powder, 1 tsp Matcha, preferably ceremonial grade, or 1/2 tsp ube extract
1 C (110g) powdered sugar
2-3 Tbs whole milk
1/8 tsp Kosher salt
1/2 tsp vanilla extract (optional)

Special equipment

A deep-fry thermometer and spice mill

Doughnuts

Whisk 1 C plus 1 Tbs mochiko and 1 C tapioca starch in a small bowl to combine.

Bring 2/3 C whole milk, 1/3 C granulated sugar, 2 Tbs unsalted butter and 1/2 tsp Diamond Crystal or 1/4 Morton Kosher sale to a boil in a medium saucepan over medium high. Remove from heat, add dry ingredients, and stir with a wooden spoon until a lumpy paste forms. (Mixture will be dry in spots and hard to combine, but don't worry, this is normal.)

Transfer dough to the bowl of a stand mixer fitted with the paddle attachment and mix on medium speed to release some steam and cool slightly, until smooth, about two minutes. Add 1 large egg and mix(still on medium speed) until combined, about two minutes. Add 2 tsp baking powder and mix until combined and dough is sticky but smooth, about 30 seconds. Place a piece of plastic directly on top of dough and let rest 15 minutes.

Pour vegetable oil into a large pot to come 2" up sides; fit pot with thermometer and heat oil over medium until thermometer registers 350°.

If making doughnut holes, line a rimmed baking sheet with parchment paper. If making doughnut rings, cut a large piece of parchment paper into nine 4x4" squares and set aside. Using a biscuit cutter or drinking glass as a guide, draw a 3" circle on one square. This will be your guide.

To shape ring doughnuts, lightly oil your hands and scoop out teaspoonfuls of dough (8g per piece if you have a kitchen scale) and roll into balls. Place guide underneath another parchment square and arrange eight balls around the circle, making sure they are touching. Transfer parchment with doughnut ring to a rimmed baking sheet. Repeat rolling and shaping process to make seven more doughnuts.

Working with one doughnut ring at a time, carefully pick up a parchment square and lower it, doughnut side down, into oil. Fry about 45 seconds, then carefully remove parchment with tongs and discard. Continue to fry doughnut until golden brown, about two minutes per side (do not flip too early or doughnut may break apart). Carefully transfer to a wire rack and let cool.

To shape doughnut holes, lightly oil your hands and scoop out a tablespoon of dough (18g per piece) and roll into balls. Place balls on prepared baking sheet.

Working in batches, lower dough balls into oil with a slotted spoon and fry, turning occasionally, until golden brown all over, about three minutes. Carefully transfer to a wire rack and let cool.

If using 1 Tbs freeze-dried raspberries or black sesame seeds, finely grind in a spice mill (or, with a mortar and pestle if using the raspberries).

Whisk 1 C powdered sugar, 2 Tbs whole milk, 1/8 tsp Kosher salt and 2 tsp finely ground freeze-dried raspberries or black sesame seeds or 2 tsp unsweetened cocoa powder, 1 tsp matcha, or 1/2 tsp ube extract in a small bowl until smooth. (Glaze should be thick but pourable-like a yogurt drink. Thin with additional 1 Tbs whole milk if needed.) Stir in 1/2 tsp vanilla extract if making the ube version

Dip tops of doughnuts in glaze, letting excess drip back into bowl, and return to rack. Let sit until glaze is set, about 15 minutes.

Crush your favorite Girl Scout cookies and sprinkle on top.

Thank You Regional Bake-off Sponsors



Radisson®

RADISSON PLAZA HOTEL & SUITES
KALAMAZOO • MICHIGAN

Old Burdick's
Girl Scout Pavlova
Chef Loganne Wright

Serves 15

Ingredients

6 large egg whites, room temperature
1.5 C granulated sugar
2 tsp corn starch
1/2 Tbs lemon juice
1/2 Tbs vanilla extract
Crumbled Lemon-up cookies
Whipped cream
Mint

Fruit (5 Cups total)

Kiwi
Peaches (packed in champagne)
Raspberries
Strawberries
Apricots



- Preheat oven to 225°
- Line sheet trays
- In stand mixer, beat egg whites on high speed for one minute until soft peaks form.
- With the mixer on, gradually add granulated sugar and beat for ten minutes on high, or until stiff, smooth and glossy peaks form.
- Use a spatula to fold in lemon juice and vanilla, then fold in corn starch until well blended.
- Pipe meringue onto lemon cookies on parchment, indent the center with a spoon.
- Bake for one hour 15 minutes
- Turn off oven and let cool for 30 minutes before opening oven.
- Make fruit salad.
- Add fruit salad on top of cooled meringues.

Schultz's Treat Street

Chefs Erin Schultz and Kristina Smith



Erin Schultz, Owner, and Kristina Smith, Executive Confectioner, of Schultz's Treat Street, are honored to be included in this year's Girl Scout Cookie Bake-off! While the history of Treat Street in Kalamazoo goes back over three decades, it became Schultz's Treat Street when Erin and her husband Keith took over in August of 2020. Erin's love for making sweet treats began while in college and continues to be her creative outlet bringing Kalamazoo beautiful and delicious food that evokes nostalgia and memories from the past. Kristina came to the team during the Cocoa Bomb sensation and has become an integral part of the development and execution of the majority of their treats; she is classically trained and has passion for pastry and chocolate. Together they have pushed their creative limits to the next level and are thrilled to be able to share their talents with the Kalamazoo Girl Scout community.



Top Shelf Catering | Chickadee Bakery

Samoa's Island Dream Cake

Chefs Eric Tate and Cindy

Top Shelf Catering has partnered with Chickadee Bakery to create this delicious, fun and unique treat that will give you a glimpse of the Samoan Islands. Inspired by the Samoa cookie, this moist vanilla cake layers the richness of caramel and a dark chocolate ganache with the tropical warmth of coconut cream and rum. Your taste buds will be left doing a Polynesian hula!

These two culinary fanatics have developed a great partnership that has led to amazing meals and celebrations and many loyal customers.

Chef Eric Tate is known for his fun and flavor-packed dishes which can include influences from his southern upbringing and love of all things BBQ. But don't let that fool you! He is a classically trained and a certified executive chef who brings fun and delicious flavor to any dish.

Cindy is a Registered Dietitian by day and a baking assassin by night. Her creations range from wedding/celebration cakes, cupcakes, pies and cookies of all kinds. Cindy has always had a creative side and her love of baking blossomed into a busy cottage bakery in her home.



Cake

3 1/3 C (400g) cake flour

1 3/4 C (350g) sugar

2 tsp baking powder

1 tsp baking soda

1 tsp salt

1 1/2 sticks (3/4 cup) unsalted butter, room temperature

2 eggs plus 3 egg yolks, room temperature

1 C (8oz) milk (whole preferred)

4 Tbs (2 oz) vegetable oil

1 Tbs vanilla or vanilla paste

- Preheat the oven to 350°. Grease and flour two 8-inch cake pans.
- In a separate, medium bowl, mix together eggs plus yolks, milk, vegetable oil and vanilla.

- Sift flour, sugar, baking powder, baking soda and salt into a large mixing bowl or stand mixer.
- While the mixer is on low, slowly start adding room temp butter until all is incorporated.
- Add 1/3 liquid mixture, increase speed of mixer and beat until thick and creamy.
- Switch the mixer to low and add remaining liquid. Mix on low until completely incorporated.
- Divide batter evenly between two pans and bake for ~30 minutes or until no longer wet in center
- Remove from pans and let cool.

Rum Simple Syrup

1/2 C water
1/2 C sugar
2 Tbs Dark Rum

Place in a saucepan on medium heat. Stir until sugar dissolves then keep on heat until mixture comes to boil. Turn heat down and simmer for five minutes. Remove from heat and let cool.

Coconut Cream

3/4 C sugar
1 1/3 C milk (whole preferred)
1/2 C coconut milk (canned)
3/4 C heavy cream
3 egg yolks
1/3 C cornstarch
3 Tbs unsalted butter
1/2 tsp coconut extract
3/4 C coconut

- Whisk together 1/4 C sugar with egg yolks in a small bowl. Add cornstarch and whisk until all combined.
- In a saucepan on medium heat, add 1/2 C sugar, milk, and coconut milk. Stir until sugar dissolves. Add heavy cream and bring to a boil.
- Slowly add some of the hot mixture to eggs while continuously whisking. Add the warmed egg mixture back to the saucepan and bring to boil. Stirring constantly until bubbly and thick.
- Remove from heat and stir in butter and coconut extract. Place in a bowl and cover with plastic wrap to cool in the refrigerator.

Caramel

14 oz caramel
1/2 C evaporated milk or coconut milk

- Melt in saucepan over stove until combined.

Ganache

16 oz dark chocolate

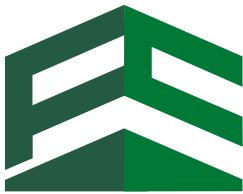
8 oz heavy cream

1 tsp vanilla

Samoas cookies

- Heat cream until simmering. Take off heat and pour over chocolate and vanilla. Let sit for at least five minutes then whisk until creamy and smooth.
- When all components are cooled completely you can assemble the cake
- Torte (slice horizontally) the cake layers in half. Place one layer on a cake plate and brush with rum syrup.
- Layer coconut cream, chopped Samoa cookies, caramel and ganache. Repeat 3 times.
- For the top layer brush with syrup and spread ganache to cover top. Garnish with cookies.
- Keep covered in refrigerator.

Thank You Regional Bake-off Sponsors



**FREDERICK
CONSTRUCTION**

CONSTRUCTION MANAGERS ■ GENERAL CONTRACTORS

(269) 349-8428

120 E. Prairie Street, Suite C Vicksburg, MI 49097

Thank You Regional Bake-off Sponsors



Safari in Tanzania!

Sponsored by KALAMAZOO SAFARI COMPANY

Supporting Girl Empowerment since 2000

An African safari is a trip of a lifetime!

Some travel to Tanzania to view the Great Migration, considered one of the Wonders of the World. Others come to view the Big Five—lions, leopards, rhinoceros, Cape buffalo, and elephants. What most discover is that Tanzania surpasses their wildest expectations. Visit this ancient land where animals take center stage in a landscape of vast vistas and stunning sunsets.

The Experience

Enjoy “Sundowners” with a chilled South African Sauvignon Blanc at resorts where the linens are luxurious, and the food is delicious. Breakfast is served with coffee grown locally. Some resorts offer swimming pools with views of the Great Rift Valley while others overlook an extinct volcano caldera teeming with wildlife. Imagine viewing iconic animals while being pampered in the African bush.

We excel at creating the adventure you have been dreaming about since you were a kid. Isn't it time?

4 night / 5-day Private Safari Package for Two

- One night - Mt. Meru Game Lodge
- Two nights - Serengeti Serena with private Serengeti Safari
- One night - Ngorongoro Serena Lodge and tour of Ngorongoro Crater

Includes airport transfers, all meals, park fees, guides.

Does not include airfare, vaccines, gratuities, visas, or alcohol.

Kalamazoo Safari Company

Born out of our love of East Africa and our commitment to offering fabulous customized adventures, our experienced guides provide everything you need to have a safe and unforgettable vacation in Tanzania.

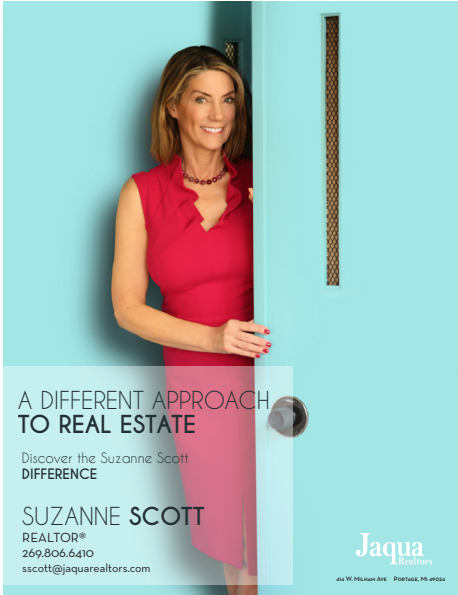


www.kalamazoosafaricompany.com

Janene 269-929-7679

Erfan 269-207-6664

Thank You Regional Bake-off Sponsors



A DIFFERENT APPROACH
TO REAL ESTATE

Discover the Suzanne Scott
DIFFERENCE

SUZANNE SCOTT
REALTOR®
269.806.6410
sscott@jaquarealtors.com

Jaqua
Realtors

414 W. Michigan Ave. | PORTAGE, MI 49701

SOUTHERN MICHIGAN
BANK & TRUST

150 Years of Continuous Banking

Portage Branch located at the corner of
Kilgore and Westnedge

www.smb-t.com | 800.379.7628 | Member FDIC



REAL ESTATE
BROKERAGE

CONSTRUCTION
CONSULTING

THE
BARTON
GROUP

www.bartongroupllc.com

Thank You Regional Bake-off Sponsors



SAVE & EARN MORE
just by banking with us.

GET MORE WITH
ARBOR

FINANCIAL CREDIT UNION

MOREWITHARBOR.ORG

visit us at bkccpa.com



Brink, Key &
Chludzinski

Certified Public Accountants

Tax • Assurance • Consulting

Thank You Regional Bake-off Sponsors



We're Proud to Support the
**GIRL SCOUT COOKIE
BAKE-OFF**

HONOR
CREDIT UNION 

800.442.2800 | HonorCU.com



LOUNSBURY
EXCAVATING, INC.

Moving the Earth Since 1945



When protecting
what matters most, the
**EXPERIENCE
MATTERS.**

Call **Jaime Flees** today!
(269) 381-1262
jflees@fbinsmi.com
6221 W. Main St., Kalamazoo

 **FARM BUREAU
INSURANCE®**  **Company**

Thank You Regional Bake-off Sponsors

Strengthening the Fabric of Our Community

We're pleased to support the
Girl Scouts Heart of Michigan!

 **OLD NATIONAL BANK®**
Your bank. For life.™

oldnational.com

Member FDIC 

SEBER TANS, PLC

CONSULTANTS & CERTIFIED PUBLIC ACCOUNTANTS

Choosing the right accounting firm is one of the most important business decisions you'll make. Any firm can add up the numbers and tell you where you've been; only a few select firms can focus on where you want to go.

In Southwest Michigan, the firm that unites professional expertise with vision and creativity is Seber Tans.

EXPERTISE | VISION | CREATIVITY

555 West Crosstown Parkway • Suite 304 • Kalamazoo, Michigan 49008

Phone: (269) 343-8180 • Fax: (269) 343-5419

www.sebertans.com

Member of CPAAI with MGI Worldwide

Edward Jones®

Member SIPC

**We get to know you first, then figure out
how to help you work toward your goals.**



Matt Semelbauer, CFP®

Financial Advisor

Carillon Centre

6784 S Westnedge Suite D

Portage, MI 49002

269-321-7573

MKT-5894N-A

> edwardjones.com

Thank You Regional Bake-off Sponsors

Today's a great day for showing your support of the Girl Scouts Heart of Michigan.



PNC Bank is a proud supporter of the 2022 Kalamazoo Girl Scout Cookie Bake-Off

©2022 The PNC Financial Services Group, Inc. All rights reserved.
PNC Bank, National Association. Member FDIC

CON PDF 0618-0106

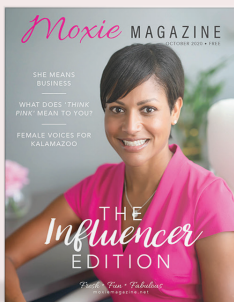


Thank You Regional Bake-off Media Sponsor

Moxie MAGAZINE

FRESH • FUN • FABULOUS

PROUD SUPPORTER OF GIRL SCOUTS HEART OF MICHIGAN



Moxie Media Group, LLC - 269-270-1441 - www.moxiemediagroup.com