Be sure your group wears their stretchy pants. Our tours are nicknamed “ten-pound tours.” Feast on locally baked goods, jumbo jelly beans plus other candies galore. Get competitive in a new interactive wine and dine experience plus enjoy high tea and an Amish tea for comparison. Dine in a famous diner on retro food, tour Indiana’s largest apple orchard and buy chocolates fit for Presidents! Enjoy a family style feast of Amish Country favorites at Amish Acres in Nappanee or in an Amish home. Oh my, save room for pie! Das Dutchman Essenhaus in Middlebury is home to Indiana’s largest restaurant serving authentic family recipes since 1971 including 31 different kinds of pie plus enjoy scone making and even hands on pie making classes. Take a break from your culinary adventure to see flour ground at Indiana’s oldest operating grist mill and sample wine fresh from the vine.

This tour is a food frenzy of favorites and guaranteed to tempt every taste bud!

NOTE: Prices subject to change without advance notice.

Sonya Nash, CTIS, CTP  |  sonya@amishcountry.org
Amish Country of Northern Indiana  |  219 Caravan Drive  |  Elkhart, IN 46514
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FOOD FRENZY IN AMISH COUNTRY 5 DAY / 4 NIGHT SAMPLE ITINERARY

DAY ONE (Arrival Amish Country, Wakarusa)

10:00 - 11:00 a.m.  **Candy Mecca at the Wakarusa Dime Store** [no admission fee]
Satisfy anyone's sweet tooth at the Wakarusa Dime Store, famous for old-fashioned candy treats. The dime store's Jumbo Jellybeans are famous - they ship over 35 tons per year throughout the world. Free samples of their most popular treats are offered. Pick a favorite. Hot cinnamon? Black Licorice? Orange? Grape? Plus the dime store has huge variety of nostalgia candy including Necco wafers, Chuckles, Buns, and Boston Baked Beans to name a few. Grandpas and grandsons may want to stop in the nostalgic Wakarusa Hardware store with its floor to ceiling “wall of 1,000 drawers.”

Depart Wakarusa for Goshen

11:30 - 12:45 p.m.  **Kercher's Sunrise Orchard “Apple Guided Tour”** [$5 per child, $4 per adult]
Combine fun with an educational agricultural experience as Maureen Kercher tells all about running a modern day apple orchard and farm. Maureen has 25 years of experience in talking with groups all ages, and her sense of humor and appreciation of what it takes to operate the business shines as bright as her smile.

The Apple guided tour includes:
• Apple picking - 3 apples each
• Hay Ride - over hill over dale ... safe, fun and a great farm experience (approx. 15 min ride)
• (1) Really Cool Gourd - gourds come in all shapes and sizes and everyone goes out to the big gourd patch to find their favorite gourd to take home. It is like a big scavenger hunt and kids of all ages just love it. Little surprises are planted along the way such as sunflowers and Indian corn.
• (1) Super Cute Apple Sipper cup - filled to the brim with Kercher's fresh, sweet apple cider
• A walk in the Corny Side - a walk designed to do just that - a walk through the corn field with "corny" jokes and surprises along the way. A delightful scarecrow stands tall to make sure you don't get lost.
• For the older kids - a wonderful 20 minute video on "just what does it take to grow apples and get them ready for the grocery store"
• (1) “Welcome to our Apple Farm” coloring book

1:00 - 2:15 p.m.  **Lunch at the South Side Soda Shop** [4 options listed below with pricing; options to be called in the morning of trip]
Dine in a restored diner with dining car and a 1940s soda fountain on classic American eats, shakes & malts. Featured on The Food Network "Diners, Drive-ins and Dives" and in Gourmet magazine. In-house bakery, daily specials, fresh seafood, chili, homemade soups, sandwiches & pie. Choose in advance ONE of the following options for your entire group (pricing is for adults or children)

• Option 1: Choose two from: ½ salad (choose from tossed, Greek or spinach salad) OR ½ sandwich (choose from tuna, egg or chicken salad) OR mug of soup (choose from chili, snapping turtle or soup of the day) served with assorted pie slices and beverage - $15.18 pp incl tax & tip
• Option 2: Cheeseburger & fries, served with pie and beverage - $15.29 pp incl tax & tip
• Option 3: Full Sandwich (choose from turkey club croissant, Veggie Pita, Breaded Pork Tenderloin, or Reuben) served with dish of ice cream and beverage - $14.39 pp incl tax & tip
• Option 4: Full Philly Cheese Steak Sandwich served with dish of ice cream and beverage - $15.93 pp incl tax & tip

(continues)

NOTE: Prices subject to change without advance notice.
2:30 - 3:00 p.m. **Olympia Candy Kitchen Shopping for Chocolates served to Presidents**

The Olympia Candy Kitchen has been welcoming visitors for almost a century in its unchanged location in downtown Goshen, Indiana. Remaining a family run business, passed through 4 generations over 100 years. All of their candies are handmade from scratch including the famous Turtles, which are made with their own home-made caramel, plus the famous Chocolate Covered Cherries, which were so popular that they were served at the Inaugural Balls of both President Reagan and President George W. Bush. They also offer a wide variety of the highest quality hand-dipped sweets, such as creams and chocolate covered peanuts plus a great selection of gummy candies, jelly beans, licorice, and other non-chocolate treats.

3:15 - 4:00 p.m. **Popcorn Olympics at Shirley’s Gourmet Popcorn**

Compete against your teammates/group friends and family members in this fun, interactive game by Shirley's Gourmet Popcorn in Goshen. Race the clock, test your skills, and munch on freshly popped Original Movie Theatre flavored popcorn kernels as you have fun. Some games are independent, some in teams of 2 or more. All are led by the Shirley's Popcorn staff and coaches complete with supplies and instructions.

- **Group Olympics include:**
  - mouth toss-start together and take one step back if make it
  - popcorn toothpick swap - move one piece of popcorn in another bowl in a set amount of time
  - straw blow-see who can move it the farthest with straw
  - toss up-toss piece in air and catch in mouth, most catches win in the timed amount
  - distance throw
  - cup catch- throw and catch with cup

Winning teams receive their medals too. Bronze Medal Winners (3rd place) receive one ½ gallon filled with Buckeye flavored popcorn. Silver Medal Winners (2nd place) receive one gallon filled with Windy City flavored popcorn and Gold Medal Winning Team (1st place) receives one 2 gallon sampler filled with three best selling flavors of Buckeye, Cheddar, and Caramel To Die For popcorn, enough to share!

**Check-in at your host hotel**
**Depart for the evening**

6:00 - 9:30 p.m. **“Hell’s Kitchen Inspired” Interactive Hors D’oeuvre and Wine Pairing Evening**

Come join us for a wine and food pairing event like no other and an evening you won’t soon forget brought to you by local vintner and businessman Carl Tiedemann. Tonight, your group will enjoy a “Hell’s Kitchen inspired Interactive event.” Participants will be welcomed and then split into groups for a friendly competition. Each group will be led by a chef and encouraged to learn and participate in their food preparation. They will then serve the rest of the group the course they prepared and explain why it pairs well with the wine chosen. The portion sizes will make even the hungriest in the crowd pleased. Your evening includes an Amuse Bouche, along with 3 individual courses then a final dessert course, each paired with an appropriate full glass of wine (total 4 wines). Water, coffee and iced tea will also be available. Tiedemann Wines and Glenwood Cellars Wines will be available for purchase, many of which are exclusive to Indiana.

(cont)

NOTE: Prices subject to change without advance notice.
DAY ONE (cont)

- OR -

6:00 - 9:30 p.m.  “Dinner with a local Wine Vintner” at LEX530 [$95 pp incl tip PLUS 7% Indiana sales tax]
Vintner and businessman Carl Tiedemann took his passion for discovering exceptional wines from around the world and his
love of sharing those wines with others and combined it with more than 30 years of business experience to launch a success-
ful wine distribution company, Tiedemann Wines, in Elkhart Indiana, which offers many Indiana exclusive labels and vintages.
Tonight, meet Carl himself as he welcomes you to his new event space for a wonderful evening of food and wine while he
shares his knowledge about winemaking and, of course, wine drinking! Each course is prepared by a local chef and paired with
an appropriate wine. Your meal will consist of an amuse bouche, salad course, entrée course, and dessert course. The chef will
explain the preparation techniques and significance of each course as it is served, while Mr. Tiedemann discusses the wine in
detail. This will be an evening remembered fondly by all who attend!

DAY TWO

6:30 - 8:45 a.m.  Breakfast at your host hotel
Depart your hotel for the day

9:00 a.m. - 5:00 p.m.  Cathy’s Countryside Tours “Tasty Delights Tour” [$48 pp incl for 8 hrs PLUS $18 pp incl
for 6 items, minimum 25 people, includes Haystack Lunch, venue listed, receptive operator
services and guide (guide tip optional)]
Explore the food and culture of the Amish in Northern Indiana on this fun and delicious tour! The essence of Amish cooking is
in the farm-to-table experience. This tour gives you the opportunity to engage with farmers growing the food, millers grind-
ing the wheat and families preparing the meal. Delight your senses with the flavors of the area. Savor a sweet bite of a cinn-
amon caramel donut. Watch as wheat, eggs and milk become flour, noodles and cheese. Smell the hand-crafted fruit butters
made one small batch at a time. See the popcorn in the field become a tasty treat. Taste natural, pure, simple and delicious
foods while you are here. And bring home your favorites.

Stops to include:
• Rise ’n Roll Bakery
• Dutch Country Butters
• Yoder’s Popcorn
• Heritage Ridge Creamery
• Dutch Country Market Noodle Shop

5:00 p.m.  Say good-bye to your guide

6:00 - 8:00 p.m.  Shopping & Buffet Dinner At Das Dutchman Essenhaus [$24.73 pp incl tax, tip, pie
and beverage OR 2 meat family style served to the table with tax, tip, pie & beverage for $24.76pp.
NOTE: These 2019 prices MIGHT go up for 2020. Please budget an additional $.50 pp just in case.]
Enjoy traditional family recipes passed down through generations in Indiana's largest restaurant now seating over 1,100 guests.
Enjoy the all-you-can-eat Buffet Dinner which includes 2 soups, salad bar, 4 entrées, numerous sides and cobbler/puddings/pie
for dessert with beverages. OR dine family-style at the table passing around large bowls and platters beginning with
garden tossed salad and fresh baked dinner rolls, then choose two meats from a variety of options offered for your group to
share, served with all the trimmings. Shop in the Bakery and Village Shops with coupons provided. ENJOY THE QUILT
GARDEN & MURAL WHILE ON SITE  (Dinner on arrival, shops are open until 8 p.m.)

NOTE: Prices subject to change without advance notice.
DAY TWO (cont)

Return to your host hotel following shopping

DAY THREE

6:30 - 8:30 a.m.  Breakfast at your host hotel
Depart your hotel for the day

9:00 - 10:00 a.m.  Stone Ground Flour at Bonneyville Mill, Bristol [$2 pp incl]
Feel the floor shake as giant millstones rumble into action grinding grain into flour at Indiana’s oldest continuously operating gristmill. A friendly miller tells all about the process and types of grain. Explore the 150 plus year-old mill where there’s a story on every floor. The mill is picture perfect and the surrounding county park is ideal for a nature-filled walk along well marked paths.

10:00 a.m.  Depart Bristol for Shipshewana

10:30 - 11:45 a.m.  Amish Bulk Food Store, E&S Sales [no admission fee]
Shop where the Amish shop! Some say it’s their version of Wal-Mart. You’ll find regular items at bargain prices offered in this unique setting. Spices, snacks, jams, jellies, canned goods, teas, noodles and more line these shelves. Groups are amazed at the fun to just wander and experience a local favorite. Cash only is accepted for purchases but there is an ATM on-site.

Noon - 1:15 p.m.  Ben’s Pretzels Lunch & Make your own Pretzel demo [$15 pp incl for 50 or more people, $17 pp incl for 20-50 people, $20 pp incl for 10-19 people. (Note: Pretzel making demo only is $5 pp incl for 50 or more people, $7 pp incl for 20-50 people, $10 pp incl for 10-19 people)]
Bens Pretzels was founded in 2004 by Ben and Elizabeth Miller an Amish family from Shipshewana, Indiana, needing to provide for their family. Ben and his wife, 3rd generation Amish bakers, spent years perfecting the Amish/Dutch dough recipe that makes a perfect soft pretzel. Ben’s has grown to over 71 locations nationwide as well as a mobile/concession program. Ben’s pretzels are preservative free. Today your group will enjoy a short presentation highlighting Ben’s story and history of the company followed by an opportunity to roll your own pretzel, watch it being baked before your eyes. Lunch is served buffet style and features pretzel pockets (3 varieties including chicken bacon ranch, pepperoni pizza, and cheese) with a tossed salad and beverage plus your hand rolled pretzel and dipping sauces.

1:15 p.m.  Depart Shipshewana for Elkhart

2:00 - 4:00 p.m.  Afternoon Tea & Tour at Ruthmere [$22 pp incl]
Who remembers the famous Alka Seltzer advertisement, “Plop, plop, fizz, fizz, Oh, what a relief it is”? Elkhart, Indiana was the home to entrepreneur Mr. Albert Beardsley who helped found the company that created Alka Seltzer. His elaborate 1910 Beaux-Arts style house, Ruthmere, named after his deceased daughter Ruth, is available for your groups guided tour. You’ll see a fine art collection including Tiffany leaded glass, Rodin sculptures, velvet window coverings, hand painted walls, and walnut woodwork. While at Ruthmere, don’t forget to check out the Quilt Garden next to the entrance of the museum.

4:15 p.m.  Depart Elkhart for Nappanee

NOTE: Prices subject to change without advance notice.
4:30 - 10:30 p.m.  Amish Acres Hands-On Candy Kitchen “Barn Mice” OR hands-on make-bake-take Shoo-Fly Pie in the Bakery Kitchen, Family Style Threshers Dinner & Broadway Musical “TBD” in the Round Barn Theatre  [$7 pp incl per hands on program PLUS $43.90 pp incl  NOTE: Wine & Beer is available to purchase at the dinner table individually by guests]

Begin by getting your hands busy either in the Amish Acres Bakery Kitchen or Candy Kitchen. Groups choose in advance one of two “foodies”favorite options to include making your own mini-shoo-fly pie or adorable yet edible “barn mice”from chocolate. Then enjoy the Amish Acres famous family style Threshers Dinner in the century old barn restaurant. Start your dining experience with thick ham ’n bean soup served from cast iron kettles, baskets of homemade Hearth bread, sweet & sour cabbage salad and sweet & sour pickles. Then pass around heaping platters filled to the rim with your choice of two farm fresh meats served with brimming bowls of beefy egg noodles, fluffy mashed potatoes, flavorful sage dressing, and giblet gravy. Top it all off with fresh baked pies and hot coffee. Choose two meats from Broasted Chicken, Cider Baked Ham, Roasted Turkey or Tender Beef Roast. After dinner enjoy a Broadway musical (to be determined) in the in the majestic 1911 Round Barn Theatre.

- OR-

Amish Cinnamon Roll Demo with an Amish Wedding Feast  [$6 pp incl for Cinnamon Roll Demo PLUS $25 pp incl]

It’s a once of a lifetime experience feasting on a traditional Amish wedding dinner in the charming setting of “The Carriage House”. Elaine and her son Seth explain what an Amish wedding day is like complete with this special meal that would be traditionally served by the Amish to their wedding guests. Groups see an Amish bride’s wedding dress up close, and hear the customary German Wedding song sung at an Amish wedding. Prior to your Wedding Feast evening, Elaine will demonstrate step-by-step her famous and delicious homemade cinnamon roll tips, tricks, recipes with tastings included! YUM-O!

- Choose 2 meats: Baked Chicken, Grilled Boneless Skinless Chicken Thighs, Seasoned Pork Roast, Baked Chicken Breast Parmesan, Ham, Ham Loaf, Meatloaf, Poppy Seed Chicken Breasts, Roast Beef, or Salisbury Steak
- Served with Mashed Potatoes, Gravy, Noodles, Homemade Bread, Butter & Apple Butter plus Amish Peanut Butter Spread
- Choose 1 salad: Broccoli & Cauliflower, coleslaw or tossed salad
- Choose two buttered vegetables: Corn, Mixed Vegetables, Green Beans, Peas & Carrots
- Choose 3 pies: Angel Cream Pie, Apple, Banana Cream, Bob Andy, Cherry, Black Raspberry, Chocolate Cream, Chocolate Peanut Butter Cream, Butterscotch Cream, Coconut Cream, Custard, Pumpkin, Fruit in Season, Lemon Cream, Peanut Butter Cream, Peach, Pecan, Raisin Cream, Red Raspberry Cream
- Served with Angel Food Cake Dessert
- Served with Homemade Ice Cream with Homemade Caramel Sauce

- OR-

Cook’s Bison Ranch Wagon Farm Tour & Chuckwagon BBQ Buffet  [$25 pp incl]

Take a hay-wagon ride with your local expert guide into the pasture to hand feed the great American Bison in its own habitat. Learn the intricacies of raising, feeding and managing this wild animal. A unique experience for all ages. Dinner tonight is an old fashioned chuck-wagon bar-b-que featuring bison and pulled pork plus all the fixings and sides including a dessert and beverages that groups love.

Return to your host hotel following evening entertainment

NOTE: Prices subject to change without advance notice.
6:30 - 8:30 a.m.  Breakfast at your host hotel
Depart your hotel for the day

8:45 a.m. - 5:00 p.m.  Great Life Tours Heritage Trail Tour [$195 for the guide (tip optional)
PLUS items listed below]
We'll supply the bag and the treats while you grab the fun! Every stop is a treat when your guide hands you goodies at every stop. We've added a twist offering colorful bags for a nod to the seasons. We'll visit Amish artisan shops, the bakery and a buggy maker too. You'll enjoy a scrumptious Thresher meal in an Amish home on us. This package includes your guide, Grab Bag, 4 delicious goodies, Thresher meal at an Amish home, and a stop at the buggy maker’s workshop. Pick your 4 favorite stops from a long list of choices and we'll take care of the rest.

Your day would include:

Amish Chocolate Demo/Shop [no admission fee]

Amish rug weaving demo & Cookie break [$3 pp incl]
Leo & Lorene Miller welcome you to their Old Order Amish home where Leo has been hand-weaving rag rugs for years. Taught by his family, Leo will demonstrate how he weaves and creates his beautiful and functional rugs. Meanwhile Lorene, his wife, will serve you her fresh from the oven cookies and cold lemonade as both the Miller’s welcome your group and answer questions about their personal Amish lifestyle.

Meet & Make Scone tasting & demo at an Amish home with a Victorian Tea (Amish style) Luncheon [$21 pp incl for demo, tasting and tea lunch]
Get to know the Amish where they live and work. Meet Linda Miller and her Amish friends and watch as Linda shares her scone making techniques and tips. Enjoy a coffee break and scone as you learn everything you need to know to ensure perfectly baked scones time and time again. This experience includes tasting, recipe and scones to take home. Following your demo your group will enjoy an elegant Victorian style tea party at this Amish homestead featuring elegant place settings served with fine china, two flavors of teas and or coffee if the guest prefers. Luncheon options include: Finger sandwiches consisting of cucumber and chicken salad served on homemade bread OR Chicken salad wrap. Served with: Salad (salad choices are tossed or broccoli cauliflower salad) or soup. Fresh baked scones, Homemade ice cream with fruit topping, 2 flavors of tea, coffee and water

Great Life Tours Pumpkin Roll hands-on in an Amish home [$10 pp incl]
Get your hands in the mix with Elaine in her Amish kitchen to make your own tasty and hand rolled treat.

Fruit Hills Winery Wine Tasting [$5 pp incl with 5 tastings each]
David & Michelle Muir invite you to join their family inside their brand new wine tasting room in the scenic fruit hills of Bristol. Featuring several varieties such as Riesling, Cabernet and Traminette (Indiana’s signature wine). Sample different wines, see the process of pressing and preparation, shop for a bottle to take home or step outside and enjoy the view.

6:00 - 8:00 p.m.  Great Life Tours Dinner and a Story at Meadow Brook Farm, plus home tour
[$8 pp incl PLUS $26 pp catered BBQ buffet]
Dinner is served at this historic stop along the Heritage Trail. A wonderful BBQ buffet awaits you at this richly appointed country farmhouse. Your experience begins with a greeting by your host on the bus followed by storyteller Linda Garber and one of her captivating stories. The house was constructed during the 1860’s by a wealthy Chicago family. The home and barns at Meadow Brook Farm were built with wood from the surrounding area and features outstanding quarter-sawn oak, maple and poplar trim throughout. Guests enjoy seeing five original structures listed on Indiana’s Historical Registry, including the home, two barns, a granary, and the smokehouse. This is not your average farmhouse, with 6 themed bedrooms, many closets and 42 windows that overlook vast farm fields nearby. See antique farm implements, John Deere tractor collection and a “Jesus Donkey”. A self-guided tour of the original 1860 historical home, barns and outbuildings is followed by a buffet style BBQ featuring Nelson’s Famous Port-a-pit® chicken, pulled pork, and their yummy Pit-Tatoes!

DAY FOUR (cont)

NOTE: Prices subject to change without advance notice.
Return to your host hotel following evening entertainment

DAY FIVE

Breakfast at your host hotel
Depart area or optional touring

OPTIONS:

Soup & Salad Lunch at an Amish farmstead with Pie Making Demonstration [{$18 pp incl]}
Culinary masterpieces are created daily in the Amish home. Learn the secrets of making flaky pie crust, creamy fillings and get recipes for taste-tempting Amish pies you can make at home. Enjoy a light lunch in the country with farm fresh salads (options provided) and homemade soups.

Church Ladies Potluck Luncheon at St. John’s Episcopal Church, Elkhart, Indiana [{$12 pp incl for lunch, donation items such as toilet paper, soap, etc accepted for food pantry}]
The delicious home cooks from the St. John’s Church bring in their favorite salads, desserts, treats and delicacies for your private group potluck luncheon. Following lunch, enjoy a tour of this classic church. Established in 1895, St. John’s Episcopal Church in Elkhart, Indiana, has been a classic example of Gothic architecture for over one hundred years. The church’s floor plan is in the shape of a cross. Its many features include; a square bell tower, beautiful stained glass windows illustrating parables, a Victorian brass filigree pulpit, a bracketed vaulted ceiling with suspended finial acorns and carved grape clusters. A focal point is the beautifully paneled and carved altar which is framed by reredos. Be sure to look behind the reredos to discover the magnificent world class Casavant pipe organ. A work of art itself, St. John’s houses many fine examples of superior wood craft as well as twentieth century art.

NOTE: Prices subject to change without advance notice.