



Embellishments for Everyday Life

Jewels are for wearing and giving...

Sarah Durling, better known as the Button Lady, will have a wonderful assortment of not only bracelets but rings, necklaces and earrings November 24th thru 26th. Come by early to shop and get treated to some of Barbara's special pastries.

Mabel Chong and her amazing gems will be here November 30th from 4pm-8pm. You have seen her on Daily Candy and in Red Envelope but Daisy's is where you get to meet her, try on one-of-a-kind pieces and talk to her about a custom piece you would like. Meet some friends, have a glass of wine and try on jewelry, what could be better?

Would you like to take home a lovely bobble for free?

Come to the trunks shows and enter to win. Come by anytime during one of the trunk shows and enter our drawing. You don't need to be present to win but you need to enter in person. One lucky girl will get a button bracelet of her choice on the 26th of November. We will pick another name at the end of the Mabel show to give away a special necklace.

WE ARE SO EXCITED ABOUT OUR NEW PERSONALIZED SOAPS

Wait till you smell the fragrances, feel how nice they are to hold and think about that it was made just for you. Donna and I just think these are the gift to give and couldn't wait to bring them to you (ok, maybe Monica Hove is as excited as we are). First you pick the name or monogram, then a font and a fragrance. They will be packaged in a beautiful satin lined box and are quite a value at just \$28.50 for a 3 bars.

We also have personalized stamps and embossers. They come in styles that are perfect for an avid book lover, cook or a new homeowner.



Who Won the contest?

Our first e-contest winner of a \$250 gift certificate to Daisy's is

Mary Ellen Proctor

Look for our next e-contest in January. Don't forget to come by the store during one of our trunk shows and enter to win a button bracelet or a custom necklace by Mabel Chong.



Warm Coffee Cake on a Cold Day

Streusel

- 1 cup light brown sugar (firmly packed)
- 2 tablespoons ground cinnamon
- 1 stick (4 oz) butter, melted
- 1/3 cup flour

Cake

- 1 stick (4oz) butter, softened
- 1 1/2 cups sugar
- 2 large eggs
- 1 cup plus 1 tablespoon milk
- 2 teaspoons vanilla
- 1 tablespoon plus 1 teaspoon baking powder
- 1 teaspoon salt
- 3 cups flour, unbleached, all-purpose
- 1 cup blackberries

Glaze

- 1 cup powdered sugar
- 2 to 3 tablespoons milk, warmed

Note: if you only have extra large eggs, that ok, just use 2 like the recipe says and omit the extra tablespoon of milk. It will come out just fine.

Make the glaze in a plastic container by stirring the heck out of it with a fork. Don't worry if there a few bumps they will work themselves out. Cover the surface with a small piece of plastic wrap so it doesn't get a crust.

For the streusel, all you need to do is mix everything in a bowl and set aside.

Now the cake, Place the flour, baking powder and salt in a bowl and stir with a whisk, set aside. In the bowl of an electric mixer place your butter and sugar and mix on medium until light and creamy (2-3 minutes). Add the eggs one at a time until blended. (Please don't crack directly into the mixer, always crack them into a bowl first.) Now switch the mixer down to slow or you will have a mess. Add your milk & vanilla slowly. Add you dry ingredients. Do this on slow also. It is very important that you don't over mix at this point. As soon as the ingredients are combined stop as your cake will get tougher the longer you mix. A good hint to have this cake go together quickly and not over mixed is to have everything measured before you start the mixer, then it will go really fast. Place your batter in a 9x13x2 pan that has been sprayed with baking spray. Scatter your berries around the top. Now crumble your streusel (yes it is hard to crumble) all over the top. Don't let it get to thick in any area as it seems to sink a bit. Cook at 350' for about 30 minutes. Best to use the toothpick testing method.

Let cool for a few minutes and then drizzle on the glaze. Yummy!!!

Please visit www.daisysonpark.com for more information.

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Questions, comments or suggestions are welcome at daisys@alamedanet.net or call 510.522.6443

Daisy's is located at
1347 Park Street, Alameda
Monday-Saturday 9am-6pm
Sunday 10am-4pm
We happily make evening appointments
at Daisy's or at your home.