

Kilsyth General Store & Kelly's Inn



If you drive through the hamlet of Kilsyth near Owen Sound without stopping at the Kilsyth General Store, you're missing out on some delicious treats baked fresh daily by Dawn Phippen at her in-store bakery. Dawn and her husband Steve Kelly opened the bakery on St. Patrick's Day of 2007. The historic building that houses the shop was built in 1858 and has previously been a general store, gas station, and post office. Today it is also the home of Kelly's Inn, a family B & B also operated by Dawn and Steve.

Dawn bakes her sweets and savouries "the old fashioned way" and customers say that her pies, including the crusts, taste just like their grandmothers' creations. You can take out 32-ounce containers of any of her hearty, homemade soups like tomato-vegetable, barley, chicken, cream of mushroom and her "Irish flag specialties" which include 'cream of green' soup (broccoli, spinach, celery and zucchini), orange soup (butternut squash, carrots, sweet potato) and white soup (cauliflower, potato, onion and parsnip). Pizza is made fresh every day and, during the summer months, Chapman's ice cream is served in the form banana splits, sundaes, milkshakes and cones.

Kelly's Inn B & B welcomes families with children, has kitchen facilities, and breakfasts are served with fresh breads and jams from the bakery (see kellysinn.ca for information and photos). Kilsyth is a ten-minute drive southwest of downtown Owen Sound. **102001 Grey Road 5, Kilsyth N4K 5N5 • 519-376-5780 • kellysinn@gbtel.ca**

Home-made desserts

Pies → Apple, blueberry, raspberry-blueberry, raspberry-peach, chocolate cream

Butter tarts → Plain, raisin, walnut, coconut, pecan

Turnovers → Lemon, cherry, raspberry, apple

Chocolate éclair square

Home-made entrées for take out

Lasagna (beef, vegetable, cheese)

Vegetable or meat chili

Pizza (made fresh every day)

Beef tortiere

Three-egg western sandwich

Roast beef sandwich

