

B&B's signature scone is already famous

By Karen Nadler Cota

Be the first on your block to savor the breakfast bliss that is the Housley House Raspberry-Chocolate Scone. You have two delicious options: either book a stay at Wood County's newest bed-and-breakfast inn, or follow the directions in the recipe below and make your own batch.

The creator of these scones is Teresa Marie Williams, proprietor - with husband Don - of The Housley House. Most local residents know the Victorian dwelling at 24055 Front St. as the former home of Larry Dillin, developer of Levis Commons in Perrysburg. "It was his private home and we turned it into a business," explained Williams, who uses just "Teresa Marie" as her professional name.

The B&B comes by its new name honestly. "The Housley House is on the National Register of Historical Homes because R.A. Housley, a Grand Rapids businessman, built it in 1883 for his second wife."

Williams, a Putnam County native, says she's "always been in the hospitality business," and she's not exaggerating. "My mom died when I was 6 years old. I was the only girl, and the oldest." Her grandparents had a diner on the waterfront in the central Ohio resort community of Indian Lake, and Williams used to help them out. But her first job was actually with Harlan's Barbecued Chicken, where she worked from age 14 until she was in her 20s.

"I've done my own catering for about 20 years and I have my own photography business." On top of that, Williams is a district manager with Avon. "It all works together," she added. She also has prior experience managing a B&B. "I used to run a bed-and-breakfast in California, on Lake Tahoe," where stays ran up to \$495 a night. "After 9-11 happened I returned home because the owners decided to return home and take it over." She and her husband, a junior high English teacher and Ottawa-Glandorf football coach, took ownership of The Housley House at the end of December.

As new as the business may be, Williams is already developing a reputation for pampering her guests - picking them up from the airport if necessary, for example - and also for the scrumptious food she serves. "I have whatever is fresh at that season, and incorporate it into my breakfasts. I'm known for my oatmeal pancakes, and my specialty scones. Another offering "that everybody raves about" is her green chili-egg soufflé, with three different types of cheeses and served with salsa. "It's a California recipe that I brought home that everybody loves."

The scone recipe is one she developed just six months ago. It began in frustration. "I could not get how to make them. Every time I made scones they turned out harder than a rock, and I'm one that won't give up. So it became a challenge that I wanted to conquer." She called her friend who runs Rose Haven, a B&B in Ottawa, "and we spent an entire day working it out." They succeeded magnificently. The flavor is layered, and complex.

First noticed is, of course, the chocolate. Williams uses a Belgian chocolate that she bought in bulk and brought home from the Lake Tahoe area. For those planning to follow her lead, pay attention. We're not suggesting squeaking by with Hershey's semi-sweet chocolate bits, here! Her secret ingredients are fresh raspberries and an orange juice-based glaze. The raspberries, she said, are supplied by a Waterville resident who has become "a monthly guest

and a dear friend."

Williams welcomes all visitors. "We're open for tours every day but Apple Butter Festival day!" She's also willing to take orders for her scones if making them yourself sounds like too much trouble.

