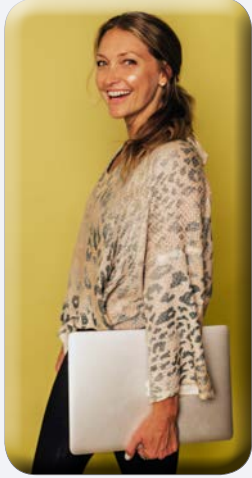




# tasty tweets

## Local Spotlight with Danielle: Sweet Victory Gluten Free Desserts in the Heart of Dublin

By Danielle Gannon  
The Cardinal Contributing Writer



If you've ever believed that gluten-free couldn't be decadent, satisfying, and celebratory, Sweet Victory is here to prove you wrong, one treat at a time.

For the past 11 years, Veronica Bak has been transforming the way our community enjoys gluten-free and dairy-free treats. Now, her beloved bakery is entering an exciting new era with a move to a bright new space in the heart of Dublin. Be sure to mark your calendars: the grand re-opening is set for **August 16 at 161 Main Street in Dublin.**

What began as Veronica's mission to create delicious options for those with dietary restrictions has grown into a destination where everyone—gluten-free or not—feels welcome and finds a treat. From soft cinnamon rolls to rich chocolate cakes, each creation is designed to deliver that irresistible, "you'd never know it's gluten-free" experience.

Chances are you've already come across Sweet Victory's baked goods on your weekly shopping trips. For years, Veronica's treats have been stocked in local favorites including Altomonte's Doylestown, Altomonte's Warminster, JustFood in Buckingham, Organnons Natural Market in Wrightstown, and Kimberton Whole Foods locations in Collegeville, Douglasville, Downingtown, Malvern, Ottsville, and Wyomissing.

The bakery's new home will carry that same sense of warmth



and community. Those who know Veronica know that her business involves more than just baking. It's about connection, celebration, and making sure no one ever has to feel left out when it comes to dessert.

"On my personal healing journey, I discovered my health was adversely affected when I consumed gluten and dairy," Veronica says. "At the time, I was able to manage to adjust my meals to a gluten and dairy free lifestyle, but noticed if I wanted a "treat" or a dessert to celebrate a special occasion, my options were extremely limited, if not at all there. I have always had a passion for cooking and baking and I often was called upon by my family and friends to bake large party cakes and pastries. I soon turned this knowledge of baking and my need for gluten and dairy-free baked goods into my business."

Whether you live gluten-free by necessity or simply appreciate handmade treats crafted with care, Sweet Victory is ready to welcome you back—or greet you for the very first time.

Join in the grand re-opening celebration, browse the full menu, and savor something that feels like a little triumph on a plate. In Dublin, victory truly is sweet.

For hours, menus, and more information, visit [sweetvictorygdf.com](http://sweetvictorygdf.com) or visit on Instagram @Sweetvictoryofficial

*Danielle Gannon is a local Bucks County entrepreneur. She is Founder & Creative Director of Local Spotlight with Danielle. Find her on IG @localspotlightwithdanielle [www.localspotlightwithdanielle.com](http://www.localspotlightwithdanielle.com)*

# Garlic

By Nicolas and Stephen Servis  
The Cardinal Contributing Writers

Garlic is one of the most universally found ingredients on the globe. Known for its spicy and aromatic flavor, it can be found in nearly every culture and cuisine. Feeling as though this bulb has been embedded into our souls, I truly feel that so has its benefits.

As a private chef based in Bucks County, knowing that garlic is falling out of farmers' ears this time of year, we find every which way to use it. We ferment it in honey, slice and fry it for chips, and confit it for aiolis, marinades, dressings, sautés, and of course pasta.

Let's start with heart health. A compound called Allicin, released when garlic is crushed, can help lower blood pressure and cholesterol levels. The antioxidant found in garlic targets oxidative stress, known to cause inflammation and chronic disease. And we'll bring it home here with the natural compounds found in garlic that fight fungi, bacteria, and viruses, making this wonder plant great for gut health.

I understand not everyone is here for the "healthy stuff," so let's get to the eats. Next time you want to impress your friends, give this a try. Whisk together some crushed black garlic (found at almost all grocery stores), a little bit of cream, and a clump of goat cheese. Whisk until a nice, smooth spread is formed. Season with salt and pepper and spread on a piece of sliced and grilled baguette. Finish with a drizzle of raw honey and a pinch of thyme microgreens from Blue Moon Acres. Your pals won't know what hit 'em! Help your local farmer this week. Pick up some extra garlic.



*Nicolas and Stephen Servis are twin chef brothers and owners of Servis Events, an in home, private dining experience. The focus of this business is to provide fine dining style service and cooking in your own home using ingredients sourced from your local community. When you book an event with us, you are also supporting over 20+ businesses! A stress free way to enjoy an evening with friends and family, while enjoying some of the best food Bucks County has to offer!*



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