



YUMMIES Donuts & BBQ



**Hitting the
Sweet Spot
with Two
Favorite Foods**

**I GOT
FRIED
IN
FLORIDA**

ARTICLE PROVIDED BY YUMMIES DONUTS & BBQ
PHOTOGRAPHED BY KELLI TINDALL
VENICE GULF COAST LIVING MAGAZINE



Passionate about baking from a young age, Allen Tines, owner of Yummies Donuts & BBQ with his wife Karen, grew up working at a donut shop. When the owner who had become a father figure to him wanted to retire, Allen and Karen took over the business. Their fresh eyes, unique ideas, attention to detail, and unwavering commitment to hard work was perfect timing to change the donut shop into a gourmet donut destination.

Today, donuts must not only taste delicious but also be social media picture-worthy. Specialty toppings, fancy fillings, and colorful icings create endless combinations of sweetness and fun. Yummies even carries a cocktail-infused line such as Chocolate Guinness Stout or Orange Mimosa donuts. As Yummies' donut success grew, other bakery items were requested such as bagels, Danish, nutty elephant ears, specialty muffins, and fruit-filled scones. Allen and Karen are committed to keeping things interesting and their customers, who they consider to be part of the Yummies family, are committed to trying new things.

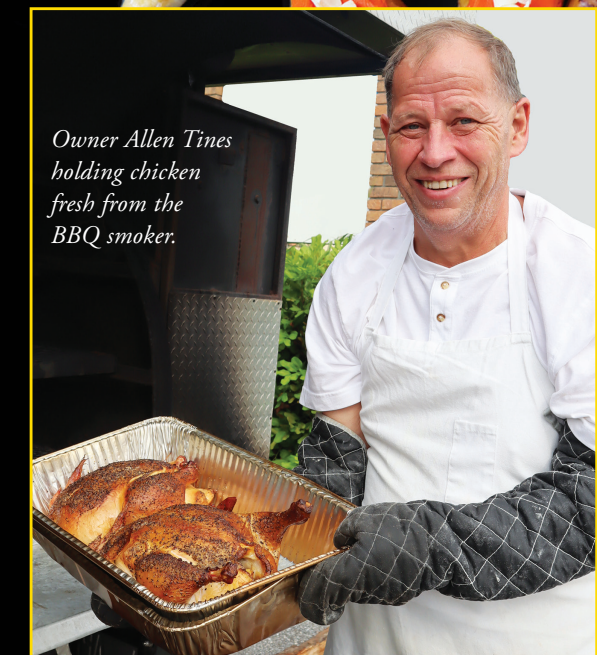
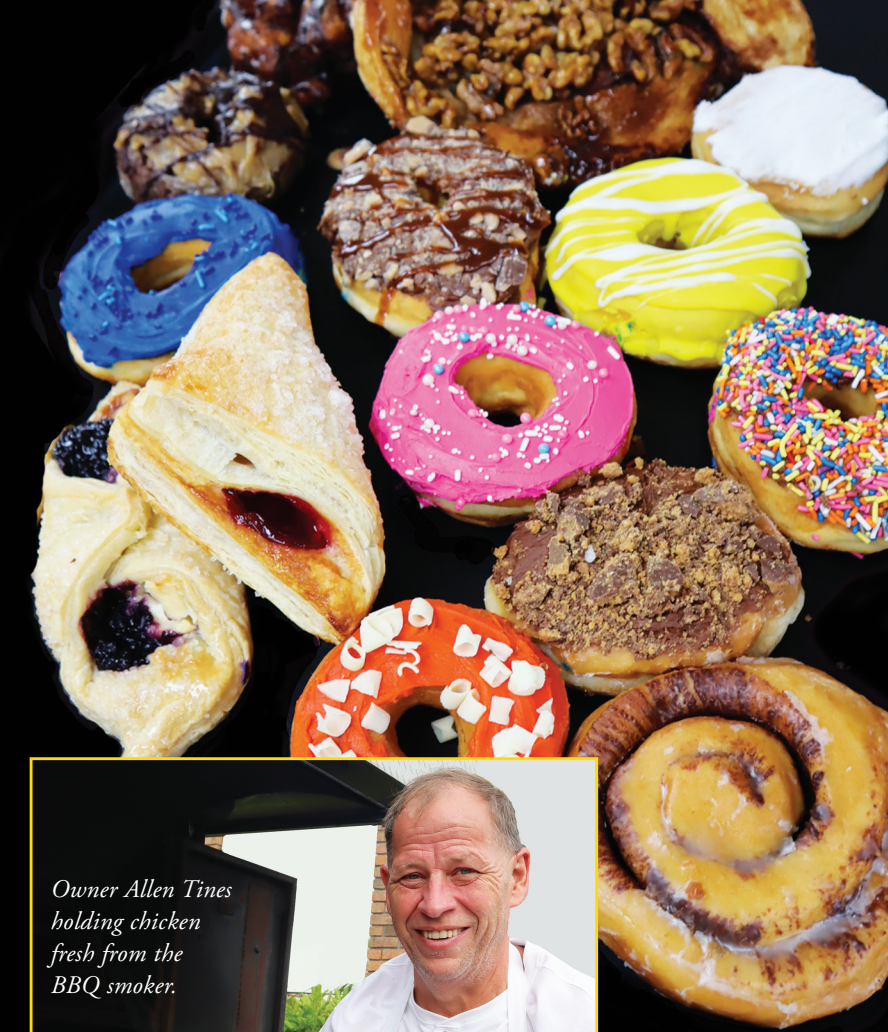
SPOTLIGHT ON...

Since Karen and Allen are known for their inspired style of combining unlikely items while mastering the traditions, BBQ found a way to the menu. The Sticky Pig—a cinnamon bun glazed donut, pulled pork sandwich—was born and became Food Network Magazine famous. Other favorites include brisket biscuits, biscuit bowls of sausage gravy, and nachos with pork or brisket served one of three ways: with freshly made tater tots, spiral potato chips, or tortilla chips. As odd as it may seem, somehow it all works together for the loyal Yummies family and the BBQ curious.

Entering Yummies is a sensory experience, from the homecooked smell of everything delicious, to the carnival of color of decorated donuts and tasty, sweet treats that are available Thursday through Sunday, starting at 6:30 a.m. until 2:30 p.m. On Saturdays from 11 a.m. to 4 p.m., follow the smoke to the weekly BBQ smoker where you'll find meaty baby back ribs and chicken along with over-the-top sides of four-cheese mac and cheese, tender collard greens, fruit-filled coleslaw, and pork-juice baked beans.

Yummies warmly invites you to join the celebration of National Paczki Day on Tuesday, March 4. Each year, they prepare thousands of these authentic Polish delicacies, a cherished tradition for many. Loyal fans begin placing orders as early as Christmas, while others travel from nearby counties or even plan their vacations to coincide with Paczki Day at Yummies. As Allen says, "Everyone is a little Polish on Fat Tuesday," and everyone is welcome to join in the festivities!

For more information about this advertorial, call 941.493.7170 or log on to YummiesDonuts.com. Located at 2001 S. Tamiami Trail in Venice, Yummies Donuts & BBQ is open Thurs. to Sun 6:30 a.m. to 2:30 p.m. and Saturday 6:30 a.m. to 4 p.m.



Owner Allen Tines holding chicken fresh from the BBQ smoker.

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