



by George Moses

The Main Street Cheese Market and Holy Crepe! Creperie is celebrating its 5th anniversary in downtown Brighton.

Owner Jennifer Saum is a former flight attendant whose worldwide travels introduced her to many charming European shops and cafes. She fulfilled her dream in 2009 when she opened The Main Street Cheese Market Downtown Brighton with a dazzling selection of the finest gourmet cheeses, wines and beers from all over the world.

A couple years later, Saum ordered two specialized electric griddles from France and added a crepe kitchen near the store's front window. She named it Holy Crepe! Creperie and it offers an impressive menu of savory and sweet crepes for breakfast, lunch, dinner and dessert.

Crepes are made by pouring a thin liquid batter onto a hot, flat circular hot plate, often with a trace of butter on the pan's surface. The batter is spread evenly over the cooking surface of the pan or plate.

Common savory fillings for crepes served for breakfast or lunch are cheese, ham, and eggs, turkey, avocado, smoked salmon, prosciutto, spinach, and various meat products. The fillings are added to the inside of the crepe and served with the edges folded over.

When sweet, they can be eaten as part of breakfast or as a dessert. They can be filled and topped with various sweet toppings, often including Nutella spread, preserves, sugar (granulated or powdered), chocolate, coconut, almonds, cream cheese, strawberries, whipped cream, fruit spreads, and sliced soft fruits.

The Holy Crepe! menu has names that make you want to be a good person. Monikers like Peaceful, Worthy, Mercy, Faithful and Abiding are just of few of the 3 dozen mouth-watering crepes offered. "Christian based with a twist!" says Saum, who searched through the pages of her bible to choose the names. Recently, Melanie and I enjoyed lunch at the creperie. I perused the menu and chose a "Righteous" crepe to satisfy my hunger. Folded within its wheat-based

shell were smoked salmon, lemon dill cream, red onion and capers. My tummy felt entirely too righteous to order the tempting Gelato or Sorbetto!

Gluten-free crepes are also offered, using special flour from Brighton's No More Belly Aching bakery.

It's no surprise that after 2 years, the Holy Crepe! business has grown to where it's on par with Saum's cheese and wine business. Each of the two divisions of her store has drawn attention to the other because they complement each other.

Many local business-people call in carryout orders that they take back to their workplace for lunch. Others enjoy dining at the tables in the store, which seats about 25. More tables with umbrellas are on the sidewalk during the warm months. Many groups have reserved the entire Holy Crepe! site for baby or wedding showers during business hours or after hours.

So, whether you're ready to have a wine and cheese party at your home or you want to have a tasty breakfast, lunch or dinner of crepes, Main Street Cheese Market and Holy Crepe! Creperie can certainly supply your needs. And, don't forget the cheese! In stock are Salame, Prosciutto di Parma, and Douwe Egberts Coffee. Saum proudly stocks a lot of made in Michigan products as well as specialty chocolates, beverages, napkins and plates.

The aroma of hot crepes, quality cheeses, fresh coffee and other high quality offerings pervade the air in this charming, European style market. You can confidently add it to your list of good places to shop and dine in Livingston County.



Main St. Cheese Market & Holy Crepe! Creperie
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Jennifer Saum serves up a sweet crepe