

Nuns of New Skete



Beginning ...

In 1969 - the nuns left the Poor Clare cloister in Evansville, Indiana on a journey to begin a new contemplative life fitting in with contemporary American Culture. The Monks of New Skete helped them to root their foundation, providing them with land and labor on a farm in Cambridge, New York.

Each Sister shared in the work of building and maintaining their new home. Carpentry, plastering, painting and other "handyman" skills had to be quickly learned

Creating a living ...

Striving for a balance in prayer and work, the Nuns looked for ways to create a living using their own two hands. One of the early occupations was cleaning houses for local residents. It was quite the coup to be able to say the Nuns cleaned your house. Other forms of work included sewing tailored clothing, vestments, iconography, painting, and assisting the Monks in raising and training German Shepherd dogs. With the entrance of Sister Magdalene, whose hobby was baking, the Nuns expanded their work to include cheesecakes.



New Skete Kitchens ...

In 1975 the original cheesecake recipe had been fine-tuned. With the money raised from the sales of the cheesecakes, the Nuns, in 1983, built the streamlined bakery that is in existence today at their monastery. The high-ceilinged room was designed by an architect with green-energy efficiency in mind. Folklore tells that the Nuns were the first to add flavors to their cakes prior to baking. A local restaurant owner who had been serving the Nuns' Deluxe cheesecake and garnishing it with chocolate and Amaretto asked the Nuns if the ingredients could be added prior to baking.



Today ...

For more than 35 years the Nuns have been making their gourmet cheesecakes and selling them nation wide. Their cheesecakes have been the subject of many magazines and newspaper articles.

Tasteful

Options

2 or 3 Tier

Flavors are Deluxe and or Kahlua

Order additional cheesecakes - 9 in
pre-sliced or whole

Deluxe - traditional New York style

Chocolate

Kahlua

Raspberry Ripple

Amaretto & Cream

Chocolate Amaretto

Key Lime

Irish Cream

White Chocolate

Premium Flavors

Classic NY - Gluten Free

Seasonal Flavors

Apple Walnut

Pumpkin

Eggnog

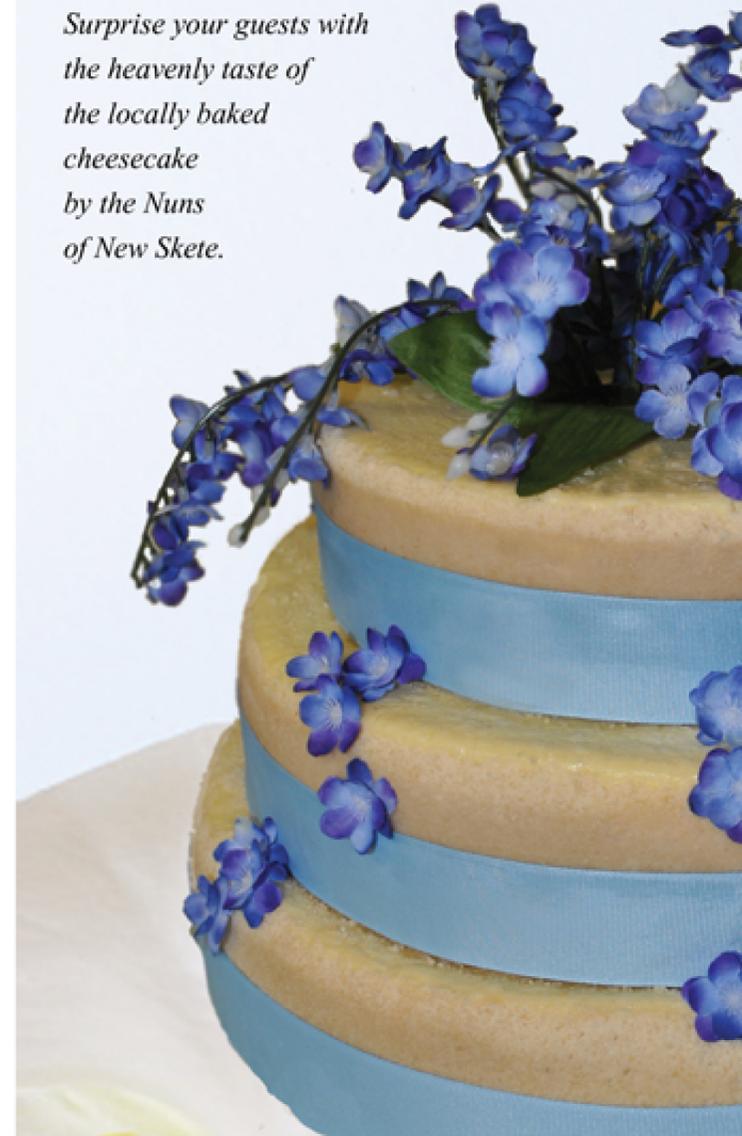
Orange Cream

forego the traditional...
serve New Skete Cheesecake

Your Unique Taste

Your wedding, your taste.

Surprise your guests with
the heavenly taste of
the locally baked
cheesecake
by the Nuns
of New Skete.



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Your Celebration

Wedding

Groom's Cheesecakes

Bridal Shower

Rehearsal Dinner

Birthday

Anniversary

Vendor Gifts

Holidays

Family Reunions

Hostess Gifts

Dessert Anytime

Your Unique Style

Each cheesecake is baked with the finest, quality natural ingredients in our small batch bakery. Fast frozen from our bakery to you. You may want to work with your florist or caterer to create a design that can be decorated to reflect your unique style and taste.

Whether you choose to decorate with fresh flowers, silk flowers, fruit, or ribbon, be assured our cheesecakes can provide the most delicious dessert for your guests and the perfect taste to reflect your unique style.

