



Country Kitchen SweetArt
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www.ShopCountryKitchen.com

Owners: Vi Whittington, Autumn and Bruce Carpenter, Leslie and Todd Myers

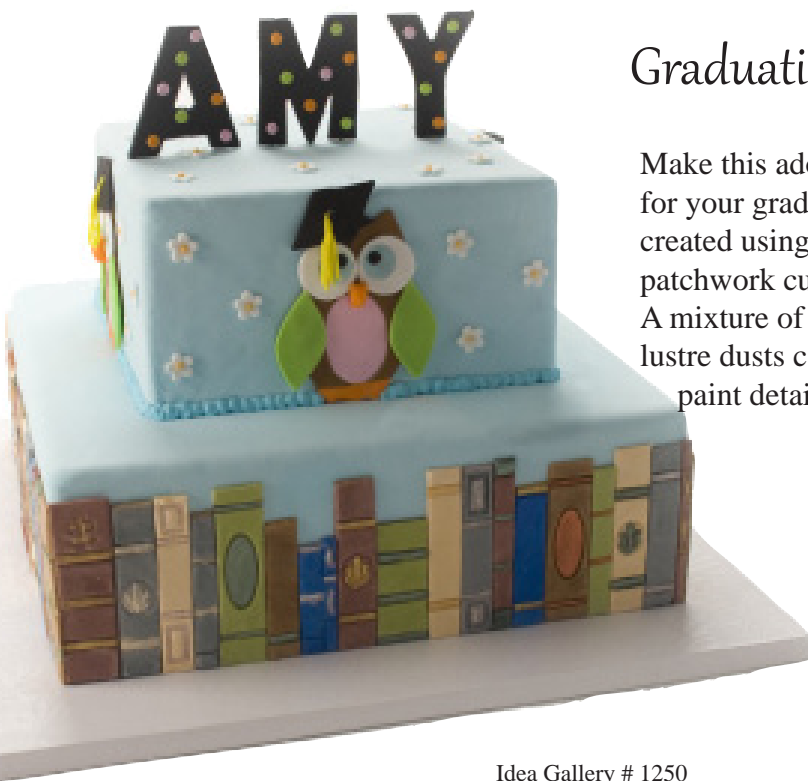


Cake Pops
 inside!

SWEET CONNECTIONS

Issue No. 007

Graduation Owl Cake



Idea Gallery # 1250

Make this adorable owl cake for your graduate. Books were created using the bookends patchwork cutter and fondant. A mixture of lemon oil and lustre dusts can be used to paint details onto the books.

For a complete list of products used and detailed instructions to make this cake visit our website www.shopcountrykitchen.com>Ideas and Recipes> Party Ideas, Graduation> Graduation Cake Ideas> Owl Graduation Cake with Book Border

In this Issue:

- New Confectionary Paints
- Cake Pops! Ideas and supplies
- Shipping chocolate in warmer weather
- New line of products by Duff from Food Network Channel's the Ace of Cakes
- Culinary student employed at CKS heads to Nationals.

Country Kitchen Classes:

Listed are just a few classes currently offered at Country Kitchen SweetArt:

- Easy Garnishing and Simple Centerpieces by Becky Carpenter. Tuesday, April 12
- Very Chic Cookies by Shelly Netherton. Thursday, April 14
- Cake Pops! by Theresa Oman. Thursday, May 12
- Basic Cake Decorating Crash Course by Shelly Netherton. Monday, July 18 - Thursday, July 21

Children's Classes:

Country Kitchen SweetArt offers a variety of wonderful classes for children of all ages. Here are a few:

- For ages 4 to 8 years old
 - More Than Just Oreos by Kelly Delegrange. Wednesday, April 6
- For ages 8 to 13 years old
 - Kids Take the Cake by Theresa Oman. Saturday, April 16
 - Red, White and Blue Cookie Bouquet by Kelly Delegrange. Tuesday, June 28

Group Classes:

Schedule a group class or birthday party for you and your friends. Country Kitchen SweetArt offers a variety of options for your group class or birthday party.

For more information about group classes and birthday parties, refer to the Group Class and Birthday Party booklet on our website.

Indiana ICES Day of

Sharing:

Join us on Sunday, June 26 for our annual Indiana ICES day of sharing. The day will be filled with demonstrations and ideas. Register now for this event!

Welcome to *Sweet Connections*, Country Kitchen SweetArt's seasonal newsletter. We would like to take a moment to welcome all of our new customers to our store, whether visiting our shop in person, online, or through our catalog. A special thank you goes out to all of our returning customers as well.

We appreciate your business and look forward to serving you again soon.

--Leslie Myers

New Products

Confectionary Paints-

These edible, opaque paints, brush on smooth and dry glossy. They can be applied to chocolates, icing, fondant, gumpaste, cookies, bread, fruits, or any other edible or non-edible object. Colors sold individually include: Black, Bronze, Gold, Silver, Green, and Orange. Pro set and Pro set quick dry include colors: Blue, White, Yellow and Red.



Ask Our Pastry Chef

Do you ship chocolate in warm weather? Yes, we can ship chocolate in warmer weather but we strongly suggest that you try an order chocolate when cooler weather is expected. Even if chocolate stays below 72 degrees, chocolate may still melt if sitting on a delivery truck for any period of time. If ordering chocolate during warmer temperatures is unavoidable, cold packs and expedited shipping (additional shipping charges would apply) may help keep chocolate from melting. Cold packs would only work to keep chocolate cool for 24 hours, and in high temperatures, possibly not even that long. Chocolate melts at a low temperature and should be EXPECTED to melt in warm weather. Melted candy coating will be perfectly fine to remelt and use as normal. Melted real chocolate will most likely become un-tempered and will no longer be suitable to “seed” or used to help temper. The chocolate may still be used as an ingredient as well as dipping and molding.

*Question? Submit questions to pastrychefs@countrykitchensa.com

Meet our Featured Staff Member: Noelle Silvers



Q: How long have you worked at CKS?

A: I have been working here for 10 years now.

Q: What do you do at CKS?

A: I work in the mail-order department. I pick orders and contact customers. Also, I am in charge of sending out our catalogs.

Q: What is your favorite part about your job?

A: My favorite part of my job is picking the orders.

Q: What is your least favorite part about your job?

A: My least favorite part is calling the customers to let them know what is missing from their orders.

Q: What do you like to cook or bake the most?

A: I honestly do not bake that often.

Q: What is the best time of year to work at CKS and why?

A: Christmas-time. This is the best time to work because we are busy non-stop!

Q: What is one thing you would like everyone to know about you?

A: My husband and I enjoy camping, playing with our pets, and spending time with friends and family.

Indiana FCCLA Culinary Competition

We at Country Kitchen would like to recognize two outstanding high school students who currently work at Country Kitchen. Both Corinne Skalicky and Ethan Myers participate in the culinary department at Carroll High School. Their fabulous teacher, Renee Sigmon, entered two culinary teams and one culinary management team in the Indiana state competition hosted by FCCLA (Family, Career and Community Leaders of America). Culinary students had the opportunity to compete in the FCCLA competition, the ProStart competition, or both. Corinne's culinary management team won first place in the ProStart Culinary Management competition. This means they will compete at the national level in Kansas City April 28-May 2. Not only are they able to compete at the national level, each of the 4 team members received the following scholarships: \$1000/year to Johnson and Wales and \$3000/per year to the culinary school at the art institute (several schools; anywhere in US). If applied for, one of the 4 from the team can also win a full ride scholarship to the Chef's Institute. Congratulations to the Carroll Culinary Management team!



Ethan's Culinary Team A also did quite well. They each won second place silver medals by serving up a delicious, original meal. Ethan made the duck which the judges said was “cooked perfectly”. Excellent job Team A!

Culinary Team B from Carroll won for best dessert and took first place in both ProStart and FCCLA, which means they also will be eligible to compete on national levels, as well as earning numerous scholarships. Congratulations to Team B!!

As Corinne stated, “Carroll pretty much swept the competitions” by winning both ProStart and the FCCLA competition. We are so proud of the students! We also want to congratulate Mrs. Sigmon and thank her for being such an excellent teacher and roll model for our students.

New Cake Pop Items



Animal Sprinkle Set-

Use to make animal faces. Contains jimmies, triangles and ovals.

Item # 710-055



People Sprinkle Set-

Use to make people faces. Contains jimmies, diamonds and circles.

Item # 710-056



People Make-a-Face Icing Decorations-

Put on pops, cookies, cupcakes and more. Makes 9 faces.

Item # 710-1005



Animal Make-a-Face Icing Decorations-

Put on pops, cookies, cupcakes and more. Makes 9 faces.

Item # 710-1005



Cake Pops by Bakerella-

Tips, tricks, and recipes for more than 40 irresistible mini treats.

Item # 60-14741



Cake Pop Display Box-

This windowed box is perfect to use when giving pops as gifts or treats for a party. Holds up to 8 pops.

Item # 415-1502



Wilton Pops! Publication-

Offers over 250 amazing cake pop ideas. Great for any celebration. Includes basic cake pop making tips, step-by-step instructions and presentation ideas.

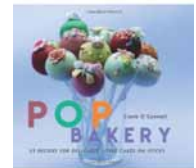
Item # 902-1055



Pop Bakery by Clare O'Connell-

25 scrumptious recipes with step-by-step decorating instructions.

Item # RPS-3225



Cake Pops

Spring Flower Cake Pops-

Instructions: 1. Prepare cake balls. Chill in refrigerator at least 2 hours. It is best to work with only a few cake balls at a time while leaving the rest in refrigerator. 2. Dip one end of sucker stick into melted candy coating and insert into cake ball. 3. Let set completely. 4. Dip cake pops in melted green candy coating and place in sucker stand to dry (for the ladybug, dip into melted red coating). Allow to dry completely before adding details. 5. Using a black candy writer, pipe a half circle for the ladybug's face; add eyes. 6. With the black, draw lines down center of the back and add dots. Pipe a smile using red coating in a parchment cone. 7. Cut various colors of daisies and blossoms out of fondant and attach to cake pops with melted chocolate. 8. Arrange pops in tin with candy clay in bottom. Cover with candy pearls.



Idea Gallery # 1252



Idea Gallery # 1251

Graduation Face Cake Pops-

Instructions: Follow steps 1-3 from above. 4. Dip cake pops in melted peach or brown coating. Place in sucker stand to dry. 5. Use chocolate mold to make graduation hats. 6. Use melted coating in parchment bags to attach eyes and pipe on noses, smiles, and hairstyles. 7. Attach graduation hats with melted candy coating.



Coming Soon:
Country Kitchen
SweetArt
Catalog
Vol. 10

For more ideas and additional up-to-date information, visit our page and become a fan on

facebook

New Product Line from Duff

Coming soon to Country Kitchen SweetArt



Duff™ 12-Piece Fondant Cutter Sets-

One set includes squares, triangles, circles and stars. Other set includes hearts, leaves, circles and flowers.

Duff™ Pouch Icing-

Easy to squeeze pouches make this icing perfect for decorating cakes, cupcakes, cookies and more! Use with Duff™ Decorating Tips.



Duff™ Decorative Cake Wires-

Make fun and easy 3-D topers for your cakes! Set includes 8 wire hooks.



Duff™ Cake Tattoos-

Transform any cake into a work of art. Each set will cover a 2 tier cake, 20 cupcakes or 20 cookies.



Duff™ Spatulas-

Straight and angled icing spatulas help create smooth and even icing.

