



Country  
Kitchen  
SWEETART

Country Kitchen SweetArt  
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Fort Wayne, IN 46825  
260-482-4835  
[www.ShopCountryKitchen.com](http://www.ShopCountryKitchen.com)

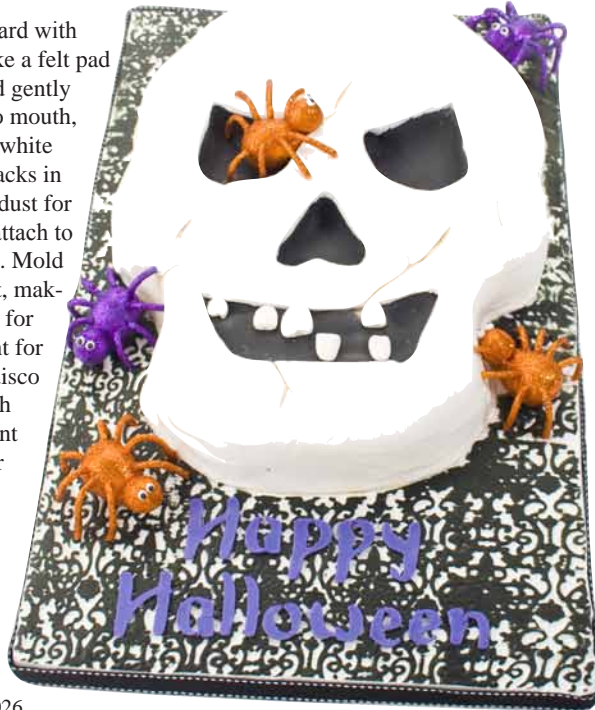
Owners: Vi Whittington, Autumn and Bruce Carpenter, Leslie and Todd Myers

Don't forget to  
check out  
our coupon inside!!

# SWEET CONNECTIONS

## Skeleton Spooky Scary Cake

Create this spooky cake, first by covering the board with white fondant and imprint using texture mat. Take a felt pad that has been saturated with black food color and gently press onto raised surface. Apply black fondant to mouth, nose and eye areas. Then cover entire cake with white fondant, cutting out areas where black is. Cut cracks in the skull using a gumpaste tool and apply luster dust for definition. Mold teeth out of white fondant and attach to cake. Place entire skull cake onto textured board. Mold spiders out of purple and orange colored fondant, making one large ball for the body and a smaller one for the head. Attach thin, rolled out pieces of fondant for legs. Coat entire spider in piping gel and brush disco dust on. Roll small balls for the eyes and dot with edible marker. Next, cut out message with fondant letter cutters. (Cricut Cake machine was used for these letters)



### Items Needed:

Black Food Color #41-8001  
Burnt Orange Disco Dust #43-1870  
Lilac Disco Dust #43-1874  
White Fondant #77-770  
Skull Cake Pan #49-3013  
Orange Food Color #41-8013  
Violet Food Color #41-8022

Felt Pad #NM-388189  
Luster Dust #43-1026  
Fondant Letter Cutters  
Texture Mat

For a complete set of instructions visit our website [www.shopcountrykitchen.com](http://www.shopcountrykitchen.com)>ideas and recipes>idea gallery #1300

Issue No. 008

## In this Issue:

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- Caramel Fondue Recipe

## Country Kitchen Classes:

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

- Cupcakes À La Mode with Shelly Netherton. Thursday, Oct. 20.
- Cake Pops with Theresa Oman. Tuesday, Nov. 29.
- Brief Cake Decorating with Becky Carpenter. Tuesday, Oct. 18.
- Fresh Pasta from Scratch with Jane Lengacher. Saturday, Sept. 17.
- Fruit Butters and Other Preserves with Christine Lussier. Thursday, Sept. 22.

## Upcoming Events: Autumn's Classes:

### Taste of the Holidays "Celebrating the Holidays"

Thursday, Nov. 10 - Saturday, Nov. 12

Don't miss our annual event filled with samples, demonstrations, recipes and great gift-giving ideas! Register to attend the demonstrations on either Thursday night or Friday afternoon. Come back on Saturday when the classroom will be filled with samples.

Check fall class schedule or website for times and details.

This Fall, Autumn has a few upcoming classes that are perfect for the holidays!

Very Chic Cookies  
Thursday, October 6 and  
Thursday, December 1

[www.CookieDecorating.com](http://www.CookieDecorating.com) contains Autumn's upcoming classes, cookie recipes, products, baking tips, and of course, cookie decorating.

Check our website for complete class schedule: [www.shopcountrykitchen.com](http://www.shopcountrykitchen.com)

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

New items for baking and filling cupcakes.



Item # 35-1478

**Batter Babies-** Bake cupcakes with two flavors or two colors using this batter separating tool. Just insert into cupcake liner or directly into pan, pour batter on each side, and remove before baking! Fits most standard cupcake liners. 6 ct.

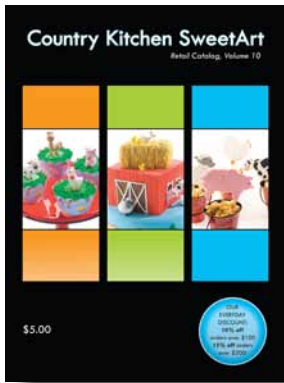
\$5.65

**Cupcake Corer-** This gadget creates uniform holes in the center of cupcakes for easy filling. Simply twist down into center of cupcake, lift out and push plunger to remove core.

\$5.95



Item # 35-91



## Country Kitchen SweetArt Catalog Vol. 10

Now Available!  
Request your copy  
today!

### Meet our Featured Staff Member: Cara Wilson

*Q: How long have you worked at CKS?*

A: 8 months.

*Q: What do you do at CKS?*

A: I've worked in both mail order and retail, previously, but now I am the retail manager.

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

A: I love helping customers, whether it be helping them find an item in the store or helping them with ideas on their next project.

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

A: That would be a tie between telling customers we're out of stock of an item and bagging our huge cake boxes into our paper bags. I'm not the most skilled at that.

*Q: What is your favorite product from Country Kitchen?*

A: My favorite product is Peter's Chocolates. It is the brand I'm most familiar with and enjoy. If you don't want to temper the chocolate, I also use it to make truffle centers and chocolate fondue!

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

A: I make different desserts and treats all the time. One of my favorites follows the salted caramel craze. (recipe on back cover)

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

A: So far, I would say I enjoy the fall. The store is busy with customers working on holiday goodies. We have our holiday open house, and we offer a lot of ideas, demos, and samples in the store. It's a lot of fun.

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

A: I previously worked eight years as a chocolatier at a local candy shop in my hometown. I also completed the Wilton Mastercourse last fall. I have a passion for desserts and enjoy learning even more at Country Kitchen.

*Q: Anything else you would like to add:*

A: I collect anything cupcake. Over five years I've collected pajamas, wallart, jewelry, and even a passport cover. If its got a cupcake on it, I've got to have it!

### Ke Plateaus & Servers

## New gumpaste and fondant tools from Wilton



**New Silicone Molds-** Adding dimension to your cake is easy with these new silicone molds. Just press fondant or gumpaste into the mold, remove, and add to your cake. Create Nature, Baroque, Fabric or Global designs.

**New Punch Sets-** Quickly and easily punch various shapes and borders using these new punch sets. Use punch sets with sugar sheets, rolled fondant, gumpaste, and edible decorating paper.



**New Sugar Sheets-** Use these edible, flexible sugar sheets for an easy way to decorate any fondant or buttercream covered treat. Cut or punch almost any shape or border with this "paper". Try with new Wilton Punch Sets. Available in a variety of colors and patterns.





# Featured Products

Let us help you get prepared for your upcoming football parties and events!

## New licensed NFL® Team helmet cake pans-

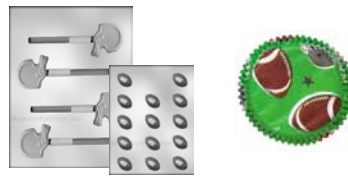
Bake, mold or freeze in this plastic helmet shaped pan with your favorite team's logo. This pan is oven safe up to 375°. Use it to make an ice mold or gelatin dessert, or create a concrete stepping stone. Local (to Indiana) teams will be available in store, while other teams will be available for special order. Check website for pricing.

- Saints
- Jets
- Browns
- Jaguars
- Packers
- Bengals
- Rams
- Texans
- Cowboys
- Dolphins
- Seahawks
- Broncos
- Panthers
- Colts
- Lions
- Raiders
- Giants
- Bears
- Patriots
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- Bills
- Eagles
- Ravens
- Cardinals
- Steelers
- Vikings
- Chargers
- Falcons
- Redskins
- Buccaneers
- 49ers
- Chiefs

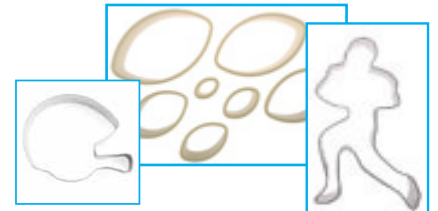
Call or visit our website to place your order!



Cupcake and cake picks, rings and novelties. Football and helmet shaped cake pans.



A variety of chocolate and hard candy molds and cupcake liners.



Football themed cookie cutters.



Visit our website [www.countrykitchensa.com](http://www.countrykitchensa.com) for additional football themed products.

## Colored Buttercream in New Sizes



Colored buttercream in convenient 4 oz. tubes is an easy way to decorate any cake or cookie. Use self contained coupler with any standard tip. Comes in a variety of colors as well as chocolate and has a great shelf life.

\$1.95.

## Take \$5.00 off your next purchase of \*\$50.00 or more!

If purchase exceeds \$100.00, our standard ^10% discount will be given in addition to the \$5.00 discount. Limit: one coupon per customer. To redeem: When ordering over the phone, mention coupon number #CK-NL004. If ordering online, upon order completion enter the coupon number in the coupon code box. \$5.00 discount may not show up online. We will deduct the correct amount upon invoicing.

Hurry! **Coupon expires: 10/31/2011**

\*Product total must be over \$50 without shipping fees.

^10% applies only to items eligible to receive a discount. Check web site for discount details.



The same white and chocolate buttercream you love in small 15 oz. tubs! Great for small projects. Also available in black, blue, green, red, purple, yellow, orange, pink, baby blue, lilac, and pastel green.



Check website for pricing.



## A note from our classroom manager:

The holiday open house is a great time to get gift ideas and sample treats. If you live close enough, we would love to see you there!

-Kelly Connelly



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

facebook

## Salty Caramel Crunch

Melt 2 lbs. of cocoa lite or temper 2 lbs. of Peter's Milk Chocolate in a large bowl. Add 1/2 bag each of caramel bits and toffee candy crunch and stir in until well incorporated. On a piece of parchment, spread out mixture with a spatula, making a thin layer of bark. Immediately sprinkle with coarse sea salt. Let dry. Once dry, cut or break into smaller pieces. Enjoy!

Cocoa Lite #70-2100

or

Superfine Milk Chocolate #71-7521

Caramel Bits #75-2021

Toffee Crunch #75-1001

## New Halloween Party Supplies



Halloween Cake Stencils-

Make any boring cake stand out with these 8" cake stencils. Comes in a set of 4 different designs.

NM-4401008



Pumpkin Treat Bags-

Your Fall treats are sure to be adorable in these pumpkin-look bags. 6 per package. Ties and stems included.

NM-230662



Happy Halloween Cupcake Liners-

Bake in these halloween themed liners and cause a scare. Package of 48.

NM-4400024



Vampire Food Picks-

Use these picks for hors d'oeuvres or to decorate cupcakes. 24 in each package.

NM-4401015

Check out our website for additional Halloween and Fall decorating supplies.

## Ask our Pastry Chef

As the upcoming caramel apple season approaches, the question of what type of caramel is best for what increases. CKSA sells nine different types of caramel. The caramels can either be classified as *soft* (meaning can not be shaped or cut and must be used as a candy center) or *firm* (meaning can be used as a candy center or cut and wrapped or shaped and dipped).

- Chocolate Caramel is a *firm* caramel that has a wonderful chocolaty flavor. It is good for centers and other treats.
- Liquid Vanilla Caramel is a *soft* caramel with a vanilla flavor that can be poured into a pastry bag and piped into a chocolate lined mold.
- Squeeze-ums Soft Caramel Filling is a *soft* caramel in a triangle pouch that is ready to squeeze into your lined candy mold.
- Peter's Caramel is a *firm* caramel great for making caramel pecan patties. It may also be used as a center, used in apple dip, or in many other treats.
- Caramel Bits are "balls" of *firm* caramel that are wonderful in barks and cookies.
- Oringer Non-Flowing Caramel is made *firmer* and ideal for caramel apples but can also be used as a candy center or for baking applications.
- Oringer Sugar-Free Caramel is a *firm* caramel with a great taste. It can be used to dip apples or for bakery applications. It is not a low calorie food.
- Peter's Soft Caramel is just that. A *soft* caramel for use as a candy center.
- Merken's Vanilla Caramel is a ready-to-use *firm* caramel with a great vanilla flavor and can be used as a candy center or cut and wrapped in waxed paper.

## Apple Dip/ Caramel Fondue



Ingredients:

1 can sweetened condensed milk

1 stick of butter

1 lb. of Peter's Caramel (#75-2000p)

Place caramel, butter, and sweetened condensed milk in microwave safe bowl. Heat a few seconds at a time, stirring between each time, until fluid. Serve warm with sliced apples.



\*Question? Submit questions to [pastrychefs@countrykitchensa.com](mailto:pastrychefs@countrykitchensa.com)