



Country Kitchen SweetArt
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www.ShopCountryKitchen.com

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

**Celebrating 45
 years of service!!**

“Sweet As Ever” celebration week: Oct. 19-23

SWEET CONNECTIONS

Issue No. 002

New products in this issue:

- Shimmer Ribbons™
- Three new Cookie Cutter Texture Sets
- Cheesecake Mix
- Cooked Sugar Art (Book)
- Jewel Molds
- Solid Color Baking Cups
- Handbag Kits
- Styrofoam Cake Forms
- Cookie Cutters with Inserts



Candy Cane Cake

Featuring our new Topsy Turvy styrofoam cake forms and various transfer sheets.

Country Kitchen Classes:

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

- Basic and Advanced Candy Classes
- Bite-Size Desserts Taught by Shelly Netherton
- Our always popular Toddler Time Classes taught by Kelly Delagrange
- NEW class: After School Sweets (ages: 6-10 yrs)
- Gingerbread House
- Holiday Brunch Made Easy

Check our website for class schedule:

Upcoming Events:

Country Kitchen SweetArt’s annual, seasonal event:

Taste of the Holidays “a time to give” Open House

Now two days!!
 Friday, November 13
 2:00-7:00 pm

Saturday, November 14
 9:00 am-5:00 pm

www.shopcountrykitchen.com

Autumn’s Classes:

Autumn Carpenter, creator of our popular Cookie Cutter Texture Sets, will be teaching a fun filled, hands-on cookie decorating class at Country Kitchen. The same class is offered on two different days:

Thursday, November 5
Thursday, December 10

Truffles, Truffles,
 and More Truffles
Thursday, December 3

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 it’s a visit to 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

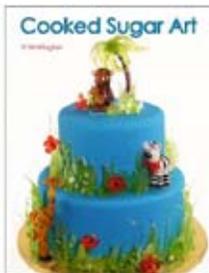
Adjustable Rolling Pin- We've always liked adjustable rolling pins and this one has great features. Three sets of removable discs create different thicknesses to work for all your different projects. The discs and locking nut are sturdy plastic, so they won't break and the beech wood pin has measurements etched in the surface for size specific jobs. (JJ-ROLL0100CB)



Cheesebake Mix- If you haven't tried Wind & Willow's new cheesebake mixes you are missing out! They are quick and easy to prepare and taste delicious. Flavors currently available include: Key Lime Strawberry, Caramel Butter Rum and Chocolate Amaretto.



Cooked Sugar Art- This informative book, by our own Vi Whittington, is a complete resource for all your cooked candy projects and questions. It includes inspirational pictures and instructions for casting sugar, pulled sugar, blown sugar and more!



Jewel Molds- Create beautiful jewels with these heat-resistant, affordable molds. Wonderful to use with cooked sugar or isomalt as well as chocolate or rolled fondant. Six different molds are available including all kinds of shapes and sizes. A great way to really dress-up a cake!



Solid Color Baking Cups- Cupcakes that have plenty of decoration on top may only need a simple, colorful cup. We've added to our line of hard to find, solid color, standard size baking cups- blue, green, purple and red. Check out our other colors as well.



Handbag Kits- Create fabulous, 3-D, gumpaste handbags using these easy kits. Three styles available and each kit contains the cutters and instructions you need to be on your way to a fun and fashionable cake! Matching mini handbag kits are also available.



Styrofoam Cake Forms- New shapes! For anyone trying to sell cakes, display cakes are a must and Styrofoam cake forms are ideal for long lasting displays. Contour edge foams mimic the look of fondant on a real cake, instead of the traditional forms which leave an unnaturally sharp edge. The Candy Cane Cake on the front page was decorated on our new topsy turvy styrofoams.



Cookie Cutters with Inserts- Beautiful for the holiday season, these large cutters measure almost 8". One solid piece, this cutter cuts the outline as well as removes details inside cut-out all in one cut. Available as an ornament or snowflake they will make beautiful gifts, holiday decorations and treats.



Ask our Pastry Chefs

Question from our customer: I was just wondering if the chocolate transfer sheets would work on fondant? Is there anything like that for fondant?

Shelly's Answer: Thanks for the question! The chocolate transfer sheets can work with fondant, but they work much better with chocolate. One method is to roll the fondant out, place the transfer sheet on top and place a silicone mat on top of that. Then you can use an iron on top of the silicone mat and it melts the transfer sheet design and makes it stick to the fondant. In my experience it hasn't worked extremely well and you don't always get a perfect transfer like when using chocolate. I know other people have had success with this method so it just may take some experimenting to get it to work well. That being said, I would suggest using designer print edible images instead of transfer sheets on fondant. They work just like any other edible image and if you are applying them to fondant you just need to mist the fondant or brush lightly with water before applying the image. These designer prints are one of my favorite products; they are so easy to use and look great. Hopefully they will work for your needs. Let us know if we can help you with anything else!

**If you have a question related to baking, candy, or other confectionery questions, you may email your question to: chefs@countrykitchensa.com.*

Meet our founder: Mildred Brand

In honor of the 45th year of our retail store, this issue features our founder Mildred Brand. We also would like to recognize her husband, Wilbur Brand (1915-1985), who also played a huge part in the success of Country Kitchen. We cannot express enough, our gratitude to the two of them for creating such an outstanding place to work.



Q: How did you become interested in cake decorating and candy making?

A: I've made candy ever since I was a little girl. Mostly fudges; but sugar was scarce because money was scarce, so making candy was a real treat. My Grandma Buss gave me a plunger decorating set when I was 12. I used it a lot. I made wedding cakes for people out of my home when my kids were small. Grandma Libey would help me clean the dishes and she said "I never knew anyone who made so many dirty dishes!"

Q: What was your favorite aspect of the business?

A: My favorite and the least favorite aspect was people. I learned to know so many good people.

Q: Who has influenced you?

A: Peg Seeger was well known and had a shop in OH, I believe Toledo. She gave Wilbur and I sources when we first started the shop. She never did that for anyone else.

Q: How many employees did you have when you first started?

A: I think one full time when we started and a couple of others that helped with flowers and decorating. We did flower arranging for weddings too. I took floral classes in Chicago and Cleveland and also took many cake classes.

Q: What is the biggest change you've seen in the industry?

A: New equipment, new methods; rolled fondants and gum paste. My cakes were so "crude" compared to decorated cakes these days!

Q: Is there anything you would have done differently?

A: Many things in my life, but not cake decorating. I feel so privileged to have traveled 2 or 3 times to England, South Africa, and Australia.

Q: What accomplishment are you most proud of?

A: My family and their achievements.

Cookie Decorating Book



Cookie Cutter Texture Sets are included in the second edition. They are a great new tool used to create adorable, decorated cookies quickly and easily. We have 3 new sets including a snowflake set, butterfly set and a sportsball set, for a total of 10 sets now available! Shown is the snowflake set, using rolled fondant, a black food pen, and super pearl dusting powder. This striking technique is easier than one might think!

- Roll fondant and use the impression mats to create the raised texture.
- Cut fondant with corresponding cutter.
- Gently attach fondant piece to baked, corresponding cutout cookie with piping gel and allow fondant to form a crust.
- Draw over the raised design with the black food pen and allow to dry.
- Brush entire snowflake design with Super Pearl Dust.

Autumn has been hard at work creating all new cookie designs for the second edition of her ever popular [Cookie Decorating](#) publication. There is a wide assortment of seasonal and party themes with impressive decorating ideas suited for beginners as well as professionals. Multiple techniques are well described including run sugar, fondant, glazed, painted, chocolate and transfer sheets, and butter cream. Ask about availability.



Buttercream Icing



Rollled Fondant and "Distressed" Technique



Run Sugar with Food Pens

Visit www.CookieDecorating.com to see Autumn Carpenter's upcoming classes, for cookie recipes, baking tips, and cookie decorating.

Shimmer Ribbons™

Adding ribbon to a cake has long been a popular choice and now with Edible Image® Shimmer Ribbons™ you can stop peeling off satin ribbons and instead slice right through the ribbon with the rest of the cake! The shimmer ribbons are available in 7 styles to suit most cake styles. To apply the ribbons to a fondant cake (as shown) simply use a brush and water to moisten the area where the strip will be and then apply the strip. To use the ribbons with buttercream icing just place the strip where desired before the icing has crusted and if it has already crusted just moisten slightly as with a fondant covered cake. The strips can also be attached to fondant or gumpaste and then formed into a bow to top a cake.





A note from our shop manager:

As shop manager for Country Kitchen, I enjoy the renewed excitement of celebrating each new holiday season. If you're near Fort Wayne, be sure to visit our shop!

--Debra Maki



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

facebook

3-D Pumpkin Box w/ Leaf Cookies

What it takes to make these cookies:

- 3-D pumpkin cake pan
- leaf cutters
- gingerbread cookie dough
- sugar cookie dough
- piping gel
- orange, brown and green fondant
- red, orange, yellow and green thinned royal icing

Complete instructions can be found in Autumn's new Cookie Decorating book.



Candy Cane Cake

What it takes to make this cake:

- 4 tier topsy turvy cake (8", 10", 12" and 14" shown)
- red, white and chocolate fondant
- red, white and chocolate buttercream
- red stripes/candy cane transfer sheet
- white dots transfer sheet
- brown transfer sheet
- red, white and chocolate candy coating
- round and square silicone template
- ¼" thick silicone sheet
- tips #2,4,6,8

For complete instructions, see our ideas section online:

www.shopcountrykitchen.com → Ideas and Recipes → Special Occasion → Christmas → Cake



Cherry Cordials

What it takes to make this candy:

- cherry candy mold
- dark chocolate candy coating
- fondant
- marschino cherries
- squeeze bottle
- 1 lb. candy box
- 1 lb. 24 cavity- red box insert*



For complete instructions, see our ideas section online:

www.shopcountrykitchen.com → Ideas and Recipes → Candy → Candy Recipes → Molded Cherry Cordials

**Check out our new silver, red, and brown candy box inserts!*

Shop Online → Candy Making Supplies → Packaging-Boxes and Tins → Inserts for Candy Boxes

Christmas Tree and Gifts Candies

What it takes to make this candy:

- 3-D tree candy mold
- gifts candy mold
- truffle centers (All About Candy Making recipe)
- milk chocolate candy coating
- dark chocolate candy coating
- small squeeze bottle



For complete instructions, see our ideas section online:

www.shopcountrykitchen.com → Ideas and Recipes → Special Occasion → Christmas → Candy