



Country Kitchen SweetArt
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www.ShopCountryKitchen.com

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



SWEET CONNECTIONS

Issue No. 003



Lovely Purse Cake

Featuring our new purse cutters imported from England. Other great new sugar paste cutters are available such as our adorable lady's shoe cutters (shown below), Jem bikini set, PME butterfly plungers, and more. Visit www.ShopCountryKitchen.com for all the latest designs.

Purse Cutter Item Numbers:
 Classic (lg. green): STB-FHB1
 Tall (lg. purple): STB-FHB2
 Contemporary (lg. blue): STB-FHB3
 Mini Classic: STB-MFH1
 Mini Tall: STB-MFH2
 Mini Contemporary: STB-MFH3



Cutter Item #43-7283

In this issue:

- New Cold Porcelain Figurines
- Chablons (Silicone Sheets)
- Square separator plates
- Mini and Jumbo Cupcake Wrappers
- Cool Blue Tile Cake
- New Line of Fondant Tools
- Two Piece Pastel Candy Boxes
- Homemade Marshmallow Recipe

Country Kitchen Classes:

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

- The Basics of Rolled Fondant by Shelly Netherton
- The Art of Figure Modeling by Autumn Carpenter
- Mini Edible Handbags by Autumn Carpenter
- Spring Pies and Tarts by Christine Lussier
- Airbrush and Kopykake by Betty Oly
- Special Occasion Workshop

Upcoming Events:

International Cake Exploration Societe

Demos, classes, vendors, confectionery artists and so much more! Start planning now to attend the annual cake I.C.E.S. cake convention this year in San Diego, CA.

August 12-15, 2010
 Town and Country Resort
 visit www.ICES.org
 See us at booth #

Autumn's Classes:

Autumn Carpenter, creator of our easy to use Cookie Cutter Texture Sets, and popular Cookie Decorating book will be teaching a hands-on Cookies With Fondant class this year at the I.C.E.S convention in August.

She will also be teaching "Very Chic Cookies" at Country Kitchen this Spring. www.CookieDecorating.com contains Autumn's upcoming classes, cookie recipes, products, baking tips, and of course, cookie decorating.

Check our website for class schedule:

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



Square Separator Plates-

Square separator plates by Bakery Craft are now available. They work with pillar numbers 26-490 (white) and 26-495 (clear). This system is perfect for tiered or stacked cakes and requires only one plate + four pillars per tier.

Cold Porcelain Figurines-

Wonderfully detailed and reasonably priced, these figurines are perfect for cupcakes or accents on larger cakes. Some of our new designs include one year old theme and other various babies, mermaid, princesses, tropical themed girl, and jungle animals. Pictured is Sweet Pea in a Pod (#MD-SWTPEA).



Mini and Jumbo Cupcake Wrappers-

Standard cupcake wraps have been available at Country Kitchen for some time. We now have designs for mini and jumbo sized cupcakes.

New Line of Gum Paste/Fondant Tools-

- An affordably priced roller for rolling smaller pieces of evenly thick sugar paste.
- Various sets of smaller texture mats
- Clay gun with additional discs
- Cutting and modeling tool set
- New precisely shaped cutter sets



Country Kitchen SweetArt

Catalog Vol. 9

Available
in June

Ask our Pastry Chefs

Question from our customer: Can you please tell me the shelf life of the candy coating wafers? What is the best way to store unused wafers?

Our Answer: **We think it is best used within six months. As it gets older, it may not melt as smoothly and may be thick. It won't set as shiny, but should be fine to consume up to at least a year. As long as it looks fine and smells fine, not rancid, it should be safe to use. If it is older and is difficult to melt, we often chop it into smaller pieces and use in cookies. Also recommended to help smooth and thin the coating is Paramount Crystals. They are made from the same oil base as is used in most coatings. Simply add approximately 1 Tablespoon per pound of coating either before or during the melting of coating. Storage: Store the coating in a well wrapped, airtight container in a cool, dry place for the longest shelf life. Though the coating can be frozen if wrapped VERY well, it is not recommended because of the moisture content in a freezer.*

*Question? Submit questions to pastrychefs@countrykitchensa.com

Meet our Staff Member: Kelly Delagrange



Q: How long have you worked at CKS?

A: I started working at CKSA in September 2006 after I retired from 21 years of active duty in the Air Force, and after attending a 6-month pastry program at The French Pastry School in Chicago.

Q: What do you do at CKS?

A: I have the best job at CKS! My position includes a variety of different jobs and responsibilities so each day is different for me at CKS. My official title is Classroom Manager. I'm primarily responsible for planning, scheduling and setting up the classes and birthday parties we offer at CKS. My job also includes teaching, coordinating special events, and occasionally assisting with display projects for the store. I feel very blessed to be able to do what I do at CKS and I'm very grateful for the job I have.

Q: What is your favorite part about your job?

A: I really enjoy so many things about my job, but hands down, the favorite part of my job is the time I spend teaching children. We now offer three Toddler Time classes each month along with several other monthly classes for older children. I primarily teach all the children classes, and I must honestly confess that I'm a little selfish about not scheduling other teacher for these classes because I enjoy it so much. I really enjoy showing kids how much fun you can have in the kitchen; and then I get the pleasure of watching them create their own unique edible masterpieces.

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

A: The least favorite part of my job is cleaning up after our candy making classes. It's not so much the mess that can be made in those classes; it's all the containers and squeeze bottles that need to be cleaned after the class. I honestly think the containers and squeeze bottles multiply in the dish water!

Q: What is your favorite product from Country Kitchen?

A: There are so many, but if I can only choose one then I have to pick the stainless steel cookie scoops. The scoops come in five different sizes. They are not only great for making consistent size cookies, but I also use them for scooping equal amounts of batter into muffin pans or cupcake liners, and for making consistent size candies (truffles and bon bons). I use them in our classroom at CKS and I have one of each size at home.

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

A: I think I have at least 100 cook books at home, and I'm always trying to new recipes. I'm never afraid to experiment with different ingredients and flavors. If I don't have an ingredient I need for a recipe then I will substitute another ingredient. When it comes to cooking, I generally never follow the recipe; but rather use them to create a new one. Problem with this is that I usually don't write down what I do, so my new creation is never the same. When it comes to baking, for the most part I will follow the recipe; however, I like to try different products and ingredients so really I guess when I bake it's a lot like when I cook. What's great about working at CKS is that I get to try so many different products.

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

A: The best time of the year at CKS are the last three months of the year and the last three months of the year as it's getting close to Christmas. This is the busiest time of the year in the store, for mail order and for classes. This is also the time when so many customers come in to the store to get supplies for their traditional holiday candy making, cookie decorating, or other family traditions. It's good to see and hear how family traditions that include time in the kitchen are still being carried on. Some of my best childhood memories are from time spent in the kitchen with family. This last year, the classroom was filled with assembled gingerbread houses for the many gingerbread decorating classes we offered. This was a great time for kids of all ages, to include grown-ups that are still kids-at-heart. We assembled over 300 gingerbread houses for classes! Another reason I enjoy this time is because this is when CKS has the annual holiday open house. This is my opportunity to come up with recipes and do a little more of what I learned at pastry school.

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

A: I've had such diverse jobs in my life and not one of them included teaching. I didn't think I had the ability or qualities that is required to be a teacher, but with little faith (actually a lot of faith!) I allowed myself to try something new and I stepped outside my comfort zone. As a result, I'm very blessed by it all.

Cool Blue Tile Cake

This technique makes a very lovely and unique wedding cake. Another great use for a tile-style cake would be to place a baby in a bathtub on top of a single or multi-tiered baby shower cake.

Stack cake using your preferred method. Cook isomalt to 340 degrees. Place square, heat resistant chablon (described below) on top of a smooth silicone mat. Transfer small amount of prepared *isomalt syrup into silicone muffin cup and use muffin cup to pour isomalt into each square cavity. Pour slowly so that cavity is completely filled and slightly rounded on top to create "glass" look. Use a toothpick if necessary to help spread the isomalt to the corners of each square. Allow to cool, approximately 5 minutes, and gently release from chablon. Repeat process for three shades of blue isomalt for a total of 4 different tiles colors. You will need a total of approximately 250 tiles. Attach tiles in a random pattern to cake. Spread thin layer of piping gel on back of each tile before placing on side of cake.

*Isomalt: Isomalt is a natural sugar substitute that when cooked, will produce a clearer, more pure color than basic hard candy recipes. It is available from Country Kitchen in 1 lb. bags; item #76-8001. Also available in 5 lbs; #76-8005.



Chablon Coupon!!

Take **\$2.00** off a chablon style of your choice!
Can't decide which design? Take \$6.00 off all three designs.

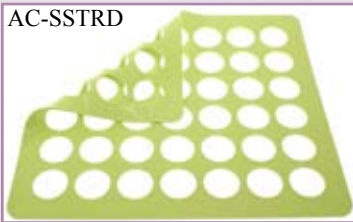
To redeem: When ordering over the phone, mention coupon number #CK-NL003. If ordering online, upon order completion enter the coupon number in the coupon code box. We will deduct the correct amount upon invoicing.

Coupon expires: 8/31/2010



Chablons

AC-SSTRD



AC-SSTSQ



AC-SSTSC



Made of FDA approved silicone, these sheet have several uses. They are designed to quickly make multiple chocolate discs for sandwich style truffles with transfer sheet images. Because they are made from heat resistant silicone, they are also useful for creating hard candy pieces, as shown above, and can be used in the oven (up to 400 degrees). Three designs are currently available: round, square, and scalloped-round.

To Create Shaped Pieces:

1. Lay chablon on chocolate transfer sheet.
2. Pour approximately 7 oz. melted candy coating or melted and tempered real chocolate over the chablon, filling the first row on two sides.
3. Smooth with a confectionery blade or other straight edge, spreading at an angle.
4. Slide transfer sheet with chablon onto a cookie sheet and place in refrigerator for 5 minutes.
5. Invert and remove transfer sheet.
6. With gloved finger press gently to remove chocolate pieces.





A note from our creative director:

Watch our web site for new and exciting changes including new layout, improved search, and updated ideas.

--Autumn Carpenter



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

facebook

Homemade Marshmallow

Store bought Easter-shaped marshmallow treats are good, but homemade marshmallow cannot be beat! Use the recipe below in molds or in a pan and cut apart.

Ingredients:

- 1 1/4 cups water
- 2 Tablespoons plain gelatin
- 1/4 cup water
- 1 1/4 cup granulated sugar
- 3/4 cup invert sugar
- 3/8 cup light corn syrup
- 1/2 teaspoon vanilla
- Colored sugar
- Large pastry bag fitted with a coupler
- Approximately 6 molds (if desired)

Instructions:

In a mixing bowl, soak gelatin in water. In a saucepan, combine water, sugar and invert sugar. Heat but do not boil; pour hot syrup into gelatin, beating slowly. Gradually add corn syrup and vanilla, beating on medium-high speed of mixer until mixture is fluffy, white, and doubled in size.

Molded Pieces:

Spray candy molds with cooking spray. Spoon marshmallow into a pasty bag and pipe into sprayed cavities. (Because the marshmallow sets quickly, it may be helpful to have a couple of extra helpers pipe marshmallow into the molds.) Allow to set for about an hour. Remove from molds and roll in colored sugar. Dry candy for a few hours, then pack in tightly covered container.



Two Piece, Pastel Colored Candy Boxes- Our new candy boxes come in pretty pastel colors as well as copper, purple, and brown. They measure 3 1/2" x 3 1/2" x 1 1/2" deep and work with our 3 oz. candy box inserts.

- Pink: #BAW-MPK
- Green: #BAW-CLY
- Blue: #BAW-PBL

Cut Pieces:

Spread marshmallow into a well-buttered 9 x 13" pan. Allow to set an hour. Butter the edge of a bench scraper (dough cutter). Use the buttered bench scraper to cut into squares or desired shape. Keep the edges of the bench scraper blade buttered. Sprayed cookie cutters can also be used to cut marshmallow pieces. Dip into melted chocolate or roll in sugar.

Complete instructions for these items can be found on www.ShopCountryKitchen.com.
[Ideas and Recipes > Seasonal and Special Occasion >](#)



Flower Pot Treats

[Mother's Day > Candy](#)



Chocolate Easter Bunnies

[Easter > Candy](#)

[Leprechaun and Pot of Gold Cake](#)
[St. Patrick's > Cake](#)

