



Country Kitchen SweetArt  
4621 Speedway Drive  
Fort Wayne, IN 46825  
260-482-4835  
[www.ShopCountryKitchen.com](http://www.ShopCountryKitchen.com)

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



# SWEET CONNECTIONS

Issue No. 004

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## Peace \* Love Cake

This fun cake is covered in black fondant. Daisies can be quickly and easily cut using plunger cutters. The border between cakes was formed using our excellent new clay extruder.

### Plunger Cutter Item Numbers:

13 mm daisy: 43-629DA

20 mm daisy: 43-631DA

27mm daisy: 43-632DA

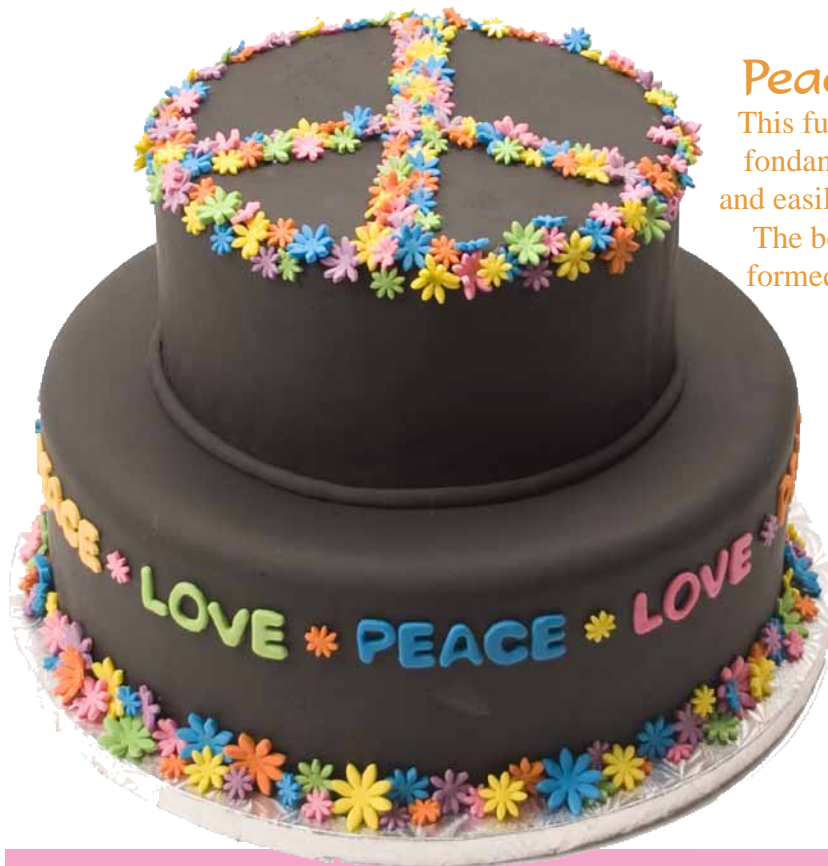
Alphabet Cutter Set: 417-442

Black Fondant: 77-777

Clay/Fondant Extruder: MB-35055



Daisy Plunger Cutter



## Country Kitchen Classes:

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

- Basic Cake Decorating Crash Course by Shelly Netherton
- Brief Cake Decorating for Youth by Theresa Oman
- Easy Garnishing & Simple Centerpieces-Becky Carpenter
- Frozen Desserts by Christine Lussier
- Jams and Jellies by Christine Lussier
- Summertime Sweets (for 7-12 year olds)-Kelly Delagrang

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

## 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](http://www.ICES.org)  
See us at booth #205 & 207

## 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.

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

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

## Aprons-

We have a great new line of kitchen aprons. They are reversible with great patterns on each side. Type the keyword "apron" to see our wide selections of aprons.

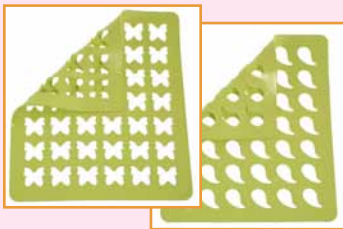


## Ask our Pastry Chefs

Q. Hello I have just received my order which included a 3.5 bucket of buttercream. I don't know if anyone can help me, but I was wondering the expiration date on it?

A. The date on the buttercream is the date it was made and not the expiration date. The first three digits is the Julian date in reverse and the last two digits is the year. For example, if the number is 60109, this is the 109th day of year 2009 – April 19, 2009 is the date the buttercream was made. Buttercream will keep for 3-4 months stored on a shelf in a cool dry place and up to 6 months stored in the refrigerator or freezer.

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



## Chablons-

Two new chablon shapes are now available: butterfly and paisley. Made of silicone, these are great for creating chocolate pieces for truffle sandwiches or for forming hard candy pieces.

## Nielsen-Massey Flavors-

We are pleased to announce that we now carry Nielsen-Massey pure extracts and vanillas. Extracts: Peppermint, Almond, Chocolate, Lemon, Orange, and Coffee. Vanillas: Madagascar, Organic, Mexican, and a Pure Vanilla Blend. We also carry the highly recommended Vanilla Bean Paste.



## Giant Marshmallows-

Giant marshmallows make for big fun around the campfire and can be included to make treats extra special. Marshmallows measure 2" x 2". Item # LCC-8650

## Meet our Staff Member: Nancy Jones



It has been a delight to have Nancy with us for so many years. Formerly she did an equally excellent job as our shop manager.

Q: How long have you worked at CKS?

A: I have been here almost 9 yrs.

Q: What do you do at CKS?

A: I am the Purchasing/Inventory Manager. I place orders to different suppliers to receive product for the store. Then when the product arrives, I get to check it all in and add it into our computer system.

Q: What is your favorite part about your job?

A: I like the challenge of the job and enjoy seeing the new items when they come in.

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

A: I don't like when our suppliers are out of product because then I don't know when I can get it in for our customers.

Q: What is your favorite product from Country Kitchen?

A: There are so many, I don't think I could choose just one. I use the chocolate and cake making products, but I guess I would have to choose from the kitchen gadget section. My kids tease me that I have a kitchen gadget collection. I tell them that I don't collect them all, just the useful ones. We seem to have quite a few of those here.

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

A: I enjoy making special birthday cakes for my kids. I took the Basic Cake Decorating Class to help me learn the store products to better assist our customers. I didn't think about it helping me out with my decorating skills, but it really did. I have also been able to make a couple of wedding cakes.

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

A: When I worked out in the store, I liked to work the Christmas season. The store was always full of customers and there were plenty of things to do. The days always went fast and you had a real sense of accomplishment.

## Ready-made Gum Paste/Fondant Pieces-

Create stunning cakes very quickly using our new ready-made pieces. The flowers are beautifully detailed so that few other decorations are needed for a finished cake. Cherry Blossoms are used on this example to create an Oriental style cake. Gerbera Daisies and individual leaves are shown on the Basketweave cake on the next page.



keyword: bow

Edible Decoration →  
Graduation

More ready made gum paste/fondant flowers at [www.shopcountrykitchen.com](http://www.shopcountrykitchen.com)  
→ Food Items Used for Cakes

# Cricut Cake™ / Daisy Cake

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: 9/30/2010**

\*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.

## Basket Weave and Daisy Cake

### Instructions:

Cover all tiers with light yellow rolled fondant. Stack using your preferred stacking method. Roll out long strips of light brown fondant (a pasta machine works wonderfully for this) and impress with basketweave rolling pin. Cut strips to about 1 1/2" for top edge of top cake and bottom edge of bottom cake. Brush piping gel on cake and apply ribbon. Cut strip to about 2" for middle tier and apply to middle of tier. Use light brown fondant in an extruder clay gun to create rope. Attach rope trim to both edge of middle tier and bottom edge of top tier and top edge of bottom tier. Use white buttercream with #2 tip to pipe scrolls winding up side of cake. Pipe little teardrops randomly all over cake. Attach gumpaste flowers and leaves, one on each tier and on top.

**Items used to create cake:**

- Makin's Ultimate Clay Machine: #MB-35054
- Rolling Pin-Deep Basketweave: #43-091BW
- Gerbera Daisy-Orange: #DP-10329P
- Gerbera Daisy- Red: #DP-10335P



## Cricut Cake™



The Cricut Cake™ Personal Electronic Cutter is specifically designed for decorating cakes, cupcakes, cookies, and confections in no time at all. Just choose a shape, a size, and press "cut". Decorating like a professional has never been faster or easier. Includes Cricut Cake™ Personal Electronic Cutter, Cake Basics Cartridge, 12" x 12" foodsafe cutting mat, 1 stainless steel cutting blade, 1 power adapter, 1 cartridge skirt, 1 silicone keypad cover, 1 cartridge port cover, 1 stainless steel blade basket, 1 cleaning brush and user manual and guides pieces.



The Cricut Cake™ works with cake cartridges as well as all other Cricut cartridges. Cake Cutting Mats are also available at [ShopCountryKitchen.com](http://ShopCountryKitchen.com)

"Have a Sweet Day Cake" decorations were created using the Cricut Cake™ for all the lettering as well as the cupcakes and trim work. Some of the patterns used are from the included Cake Basics Cartridge and other patterns are from the Birthday Cakes cartridge.



Cricut Cake™: #PCN-238



## A note from our classroom manager:

Have a good time with friends learning something new! Schedule a birthday party or a group class at Country Kitchen. There is something available for all ages.

--Kelly Delagrange



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

facebook

## Gelatin Veining/Texture Sheets

For a lovely, brightly colored summer cake, add lovely translucent pieces made from gelatin. Veining sheets are used to create gelatin flowers, leaves and butterflies. Gelatin pieces can be embellished with food color, dusting powders, piping gel, and liquid white. The sheets may also be used as veinners with various sugar pastes.

Go to [www.ShopCountryKitchen.com](http://www.ShopCountryKitchen.com) > Shop > Cake Decorating Supplies > Decorating Tools, General > Gelatin Supplies to view all of the gelating veining sheets, instructional books, and accessories.

Designer and creator of these sheets, Diane Simmons, will be offering classes at Country Kitchen SweetArt this fall! Call or visit our web site for details.



Country Kitchen  
SweetArt

## Catalog Vol. 9



Available SOON!!

## Daisy Cupcake Bouquet

Instructions: Spread green buttercream on top of each cupcake. Roll out red fondant and cut daisy using plunger cutter. Place in flower former. Cut second daisy and place offset on top of first, attaching with a small dot of buttercream. Repeat with orange and pink to create as many flowers as needed. Allow flowers to dry for awhile in former. Use dot of buttercream to attach flower to cupcake. Mold yellow fondant daisy centers and attach to flower with a dot of buttercream. Insert skewer into bottom of cupcakes and arrange as desired. Fill pot with rice crispy treats, candy clay or other solid material and use that to hold skewers in place. Fill in space between cupcakes with food safe green tissue paper.

**Items used to create bouquet:** Jem Daisy Center Stamps: #43-7230  
Medium Sunflower or Gerbera Daisy Plunger: #43-614SD  
Standard Baking Cup- Green: #85-31945P  
Wooden Candy Apple Sticks 7": #88-70  
FDA Approved Tissue- Olive: #BAW-1212OLP

