

The Wilton School Confection Connection

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Editor: Nancy Siler

Welcome

By: Chris Weeditz

Spring is upon us and as the birds are chirping and the flowers are blooming, the Wilton School is bursting out with new and exciting classes.



Haven't you always wanted to work with rolled fondant or gum paste? Now is your chance with more opportunities than ever.

Advanced Fondant Art with Laurie Bradach was such a success last year that we brought it back twice this year - April and August. Speaking of bursting, the ever-popular Colette Peters is back once again and her April classes are bursting out at the seams. Sign up early for her **Advanced Gum Paste and Fondant with Colette Peters** October class so you don't miss out. This year we are honored to have Nicholas Lodge teach his **Gum Paste Flowers with Nicholas Lodge** class which is always a favorite and love to have him when his schedule allows. Now who doesn't like to work with chocolate? Pam Vieau's expertise in working with chocolate has been such an added delight. If you missed her **Chocolate Artistry** class in January, it's not too late to sign up for her August class.

You don't have to worry about misplacing the newsletter again. It will now be available on the Wilton School website at www.school.wilton.com. You can also get more information and easy access for registering on that site as well. If you'd like another brochure, feel free to call me at 630-810-2211 or Doris Bohlig at 630-810-2221.

Welcome to the Team

By: Chris Weeditz



The Wilton School/Public Relations is pleased to welcome Nicole Johnson to our team. She started with us as an intern and enjoyed working with us so much, she decided to stay on full-time. With her expertise in food she is a welcomed addition as the Food and Product Regulatory Specialist for Wilton Enterprises.

From the Director

By: Nancy Siler



Spring is one of my favorite times of year. I always think of new beginnings and fresh starts. And that's no different in the product development department at Wilton. New products are what keeps the Wilton name on the top in the industry. Don't forget to check out the 2005 yearbook when it becomes available this summer.

For those of you with kids or are just kids at heart, Wilton is proud to introduce Gummy Kits and Kandy Clay. Gummy Kits are available now and Kandy Clay will be available in April.



Fondant, fondant and more fondant!!! The fun of working with fondant has been made even easier. Fondant Fun! is where it's at. Many new products including: colored multi-packs of fondant with colors already worked in; Icing Writers in 7 different colors; Brush on colors in 7



different colors; Food Writers; 3 pc. Cookie cut out sets; 6 pc. Cake stamps; Brush set; Color Tray; Roll out Mat; Rolling Pin; Smoother; and Embosser.

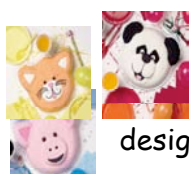
Wilton is always looking for ways to broaden the candle line. Be sure to check out all the new shapes and colors that we have to offer.



You can't have cake without ice cream. Wilton has introduced an Ice Cream Mix.

Your celebration is now complete!

The Wilton cake pans are a novelty



with every seasoned baker. We have added more

designs for your collection: Topsy

Turvy Pan; Cuddly Lamb Pan; Little Pirate Pan; Animal Crackers Pan; Mini Tier Cake Pan; and Mini Embossed Heart Pan;



Remember that you get a 25% discount off of all Wilton products in the Wilton Homewares store while you are a student. So sign up early and often and don't miss out on any classes or any of the

new and exciting products with a discount to boot.



From the Kitchen

By: Gretchen Homan

Time is Ripe for Fresh Fruit Favorites

Sweet, fragrant, delicious ... nothing can beat the refreshing taste of a summertime strawberry or juicy raspberry. And, of course, naturally flavorful fruits are chock-full of the vitamins, minerals, fiber and nutrients we need.



So, why not incorporate succulent seasonal treasures into your baking? Remember, just



because the weather is warm doesn't mean dessert is out of season. In fact, paired with fruits, baked treats are a favorite at many spring and summer celebrations, from picnics and barbecues to graduation parties and outdoor weddings.

The following recipes include something for everyone, and for almost every occasion. Enjoy!

Blossoming Fruit Tart

Makes about 3 dozen cookies and 8-10 servings of tart

For Cookie Blossoms:

- 1 cup unsalted butter, softened
- 1 1/2 cups granulated sugar
- 1 egg
- 1 1/2 teaspoons vanilla extract
- 1/2 teaspoon almond extract
- 2 3/4 cups all-purpose flour
- 2 teaspoons baking powder
- 1 teaspoon salt
- Ice-A-Cookie™ Ready-to-Use

Icing

Assorted colored sugars, sprinkles and jimmies

Preheat oven to 400°F. In mixer bowl, cream butter with sugar until light and fluffy. Beat in egg and extracts. Mix flour, baking powder and salt in a separate bowl. Add to butter mixture 1 cup at a time, mixing after each addition. Do not chill dough. Divide dough into 2 balls. On a floured surface, roll each ball into a circle approximately 12 inches in diameter and 1/8 inch thick. Cut out cookies, dipping cookie cutter in flour before each use. Bake cookies on ungreased cookie sheet 6-7 minutes or until cookies are lightly browned. Cool completely. Decorate as desired with ready-to-use icing, colored sugars, sprinkles and jimmies. Let decorations dry overnight.

For Tart:

1 9-inch refrigerated piecrust
1 package (3.4 oz.) instant
vanilla pudding mix
1 1/2 cups cold milk
1/2 cup sour cream
1 tablespoon lemon juice
1 teaspoon lemon zest (optional)
4 cups sliced fruit or berries
(kiwi, peaches, pineapple,
plums, strawberries,
raspberries or blueberries, as
desired)
1/4 cup apricot preserves,
strawberry jam or orange marmalade,
heated (optional)
1 cup whipping or heavy cream
(optional)

Preheat oven to 375°F. Roll dough
1/8-inch thick and 2-inches larger than pan
diameter. Press dough into bottom and up
sides of prepared pan. Roll rolling pin across
edge of pan to trim. Prick bottom with fork.
Bake 8-10 minutes or until lightly browned
and crisp. Cool completely on rack.

In small bowl, mix pudding mix, milk
and sour cream; beat with electric mixer or
wire whisk 2 minutes. Stir in lemon juice
and zest. Pour into cooled tart crust. Top
with fruit and brush on preserves, if
desired. Chill at least 1 hour.

To Serve, remove tart pan sides;
place on serving plate. Arrange decorated
cookies around tart. If whipped cream is
desired, pour cream in Dessert Whipper; use
as instructed.

Wilton® Products:

Nesting Blossoms Metal Cutter Set
Ice-A-Cookie™ Ready-to-Decorate Icing -
yellow, pink, violet, orange, white
Assorted Colored Sugars, Sprinkles and
Jimmies
9-inch Tart Pan
Dessert Whipper Pro™

Festive Rice Cereal Fruit Cake

Makes approximately 12 servings

6 tablespoons butter or
margarine
1 1/2 packages (15 oz., about
60) regular marshmallows
9 cups crisp rice cereal
1 cup dried cranberries
1 cup assorted diced
dried fruit
1 cup chopped pecans

Assorted fresh fruit
1 cup whipping or heavy
cream (optional)

Carefully line a Dimensions™ Cascade
pan with plastic wrap, allowing wrap to
overhang pan edges about 2 inches. Spray
plastic wrap with vegetable pan spray.

In Dutch oven or very large saucepan,
melt butter over low heat. Add
marshmallows; stir until completely melted
and smooth. Remove from heat. Stir in
cereal, dried fruit and pecans; mix
thoroughly. Firmly press cereal mixture into
prepared pan. Cool completely, at least 30
minutes. Carefully remove from pan by
lifting out plastic wrap.

Place on serving platter. Arrange
fresh fruit in the middle of cake. If
desired, pour cream into Dessert Whipper;
use as instructed. Use tulip tip to pipe
swirls around fruit or on individual servings.

Wilton Products:

Dimensions™ Cascade Pan
Dessert Whipper Pro™

Strawberry Dippers

Fresh strawberries with stems
Candy Melts® (white, pink or yellow)
Assorted colored sugars

Wash and dry strawberries. Melt Candy Melts according to package directions. Holding strawberries by stem, dip into melted candy and gently tap to remove any excess. Sprinkle with or dip into desired sugar. Place on parchment or waxed paper covered cookie sheets; refrigerate until set, about 10 minutes.

May be made several hours in advance.

Wilton® Products:

Candy Melts: white, pink, yellow

Colored Sugars: red, pink, lavender, green, yellow

Lambeth and Australian Class

By: Sue Matusiak

For 5 wonderful days you will create 3 cakes (6 inch and 12 inch cakes) learning the finely detailed work of the Australian Method and the English style of Joseph Lambeth. The Australian cake will be fondant covered and decorated in various styles of curtain work, lace pieces, delicate embroidery and ribbon insertion.



The Lambeth cake will feature 4 designs by Joseph Lambeth. His designs are often referred to as the English Over-Piped Style because of the many lines of icing piped on top of each other. Lambeth style cakes are distinctive and intricate works of art and the proportions of these cakes differ from traditional American style cakes. Bevels are often used at the top or bottom of a tier creating dramatic architectural effects that are vividly aesthetic. The 6 inch cake will include Joseph Lambeth's most popular design the circular cushion border.

The Lambeth and the Australian methods is a must for the well-rounded

professional and a creative endeavor for the enthusiast. Class is held from Monday thru Friday from 8:00 a.m. to 5:00 pm. from October 11-15, 2004. Sign up now. And as always, all supplies are included.

Fondant Despondent!

By: Laurie Bradach

Fondant is the current darling of decorators who want to be able to offer their customer the latest in cake design. It seems to be turning up everywhere you look, from bridal magazines to pastry competitions to innovative parties.

You've seen its pristine surface gracing elegant cakes, and seen it molded into unbelievable shapes for children's parties. Some have sampled it, and enjoyed the sugary-rich texture. But that's as far as most people have gone. Even decorating enthusiasts are often too intimidated to try and cover and decorate a cake on their own.

Don't be. It's easier than you think to create those glorious sugar masterworks—honest.

To begin with, buy your fondant ready-made. You could make your own—in the same way you could make your own bed sheets if you really wanted to--but Wilton makes an excellent product that's easy to use, delicious, and a great value. I use it for everything I do. It will simplify your life, and can be flavored with a drop or two of candy flavoring if you like.



Fondant actually looks and feels like a white, fragrant clay, and is just about as versatile to work with. After kneading to soften, it's rolled out like a piecrust, large enough to cover the top and sides of your cake. The surface is usually frosted with jam or buttercream to help the fondant adhere. Any shape in the universe can be covered smoothly, beautifully, without a single tear or wrinkle, if you're careful.

And that's when your options really begin.

Like a blank artist's canvas, there are endless ways to decorate with fondant. It can be airbrushed or dusted with color, hand painted or stenciled. It can be shaped into flowers, bows, seashells, or animals. Molds can be made to reproduce particular patterns of lace, unusual buttons, or jewelry. Patterns and textures can be embossed into the surface for dramatic effects.

Take the time to experiment. You'll be thrilled with the results!

If you like the structure (and good fun) of a class setting, sign up for my Fondant Art class, April 5-9 and again offered August 2-6. We'll cover every aspect of decorating with fondant, from basic to advanced. Beginners are welcome. I guarantee you'll have a great time, and never be fondant despondent again!



From the
HeadMASTER
By: Sandy
Folsom



Student Accomplishments:

Ana Lisa Johnson, started with Master's about 2 years ago, returned numerous times for so many of our classes, was approached to do a Pulled Sugar cake, duplicated the cake from a wedding picture. The woman was so elated she called the school, sent pictures and said she would highly recommend Ana to anyone. Pursuing what you want to do pays off. Anyone need a Pulled Sugar cake, call Ana. Need to know how to do Pulled Sugar, sign up for one of Laurie's Pulled Sugar classes.

On another note: Even instructors and accomplished teachers and authors love to compete. Famed author and visiting

instructor, Colette Peters entered in a culinary competition in Beaver Creek CO in Feb. and took a 1st place.
CONGRATULATIONS COLETTE.

TENT SALE: June 4 through June 21
Mon-Fri. 9:00 am - 8:00 pm
Sat. & Sun. 8:00 am - 6:00 pm

Plan on attending one of the classes that are offered during the tent sale and receive an extra 10% off coupon to be used to shop in the tent.

FYI: The school is offering Wilton School black professional style aprons and tote bags for sale. Stop by and purchase your Wilton School souvenir if you haven't already done so

Aprons: \$20.00
Bags: 12.00 or
\$30.00 for the set.

Keep networking, send your accomplishments to me, so that I may include you in the Fall newsletter. If you have a tip to share, please send it.

Hope to see you at the ICES convention with a display piece representing your state in Washington D.C. August 5-8.

If you have any suggestions for new classes for 2005, please email me at sfolsom@wilton.com or drop me a note by April 1.

Consumer Affairs Update

By: Doris Bohlig



For all of you who would like to introduce your Scout Troop or youth group to the art of cake decorating, Wilton will be offering an exciting new option. Be checking our website, in May for a lesson plan, which is a basic curriculum that can be utilized by

the scout leader or teacher. This outline offers step by step instructions to teach beginning cake decorating skills to groups of children. For Scout groups, there will also be a participation patch design displayed on our website which can be brought to your area council for fabrication.

Wilton also offers an educational discount program to scout troops, teachers, 4-H and other youth groups. You can receive a discount on products or purchase a beginning cake decorating Sampler Kit for a phenomenal cost of \$1.50. This Sampler Kit includes 3 tips, a coupler, featherweight decorating bag and beginning cake decorating instructions. So if you are a scout or other youth group leader, get the children involved to design a masterpiece of their own. You may be surprised at their creativity. If you would like more information on either of these programs, please contact me at 630-810-2221.

School Registrations

By: Chris Weeditz

Please call me at 630-810-2211 or Doris at 630-810-2221 if you would like another school bulletin.



Although we try our best to run every class we have, sometimes it doesn't become feasible if we do not have enough students signed up. We do make every effort to contact students that have signed up, but it may help to call as reassurance that the class may run.

When registering, remember that all I need to hold your spot is the registration fee. The tuition isn't due until the first day of class. You can either fax in the registration form to my attention at 630-

810-2710 with your credit card number, or you can mail the registration form to:
Chris Weeditz
Wilton School
2240 W. 75th St.
Woodridge, IL 60517

Check out the Wilton website at www.school.wilton.com



Wilton School Kitchen News

By Mary Beth Kerbs

Many of the students have been traveling with their cakes and are looking for a good way to carry the boxes. Your cake decorating supplies can come in handy for his as well. After carefully packing up your cake (dummy cake or real cake layers to be iced after reaching your destination) cut a piece of plastic dowel rod to a four or five inch length. Wrap your boxes several times around with a heavy duty string. Knot the string at the top in the center. Then run the string through the plastic dowel rod and make sure it's tied again securely. Now you have a handle on your box and will be able to carry it a little easier. This has always come in handy for us at the school when Sandy is traveling for classes or demonstrations and hopefully it will be help for you as well.

Keep Us Posted!

Send news of your awards and business highlights so we can recognize and feature you in an upcoming newsletter. Know someone who didn't receive their newsletter? Have them call, write or e-mail Chris Weeditz at 630-810-2211 or cweeditz@wilton.com.

