

# GADGET GAZETTE

Issue # 44

October 2011



## CELEBRATE FALL FLAVORS

The crisp fall temperatures are in the air. While some of you are still busy canning and preserving for your enjoyment this winter, some of you may just be wanting to make some sweet treats to delight your family and friends. Whether you are wanting to fill your home with the aroma of comfort foods or baking, we have all the cooking tools, vessels and gadgets that you will need to prepare your special Fall meals!



111 First Ave.  
Spruce Grove, AB T7X 2H4



[www.giftsandgadgets.ab.ca](http://www.giftsandgadgets.ab.ca)  
(780)962-5220

### Cooking Classes with Doneta

**Our cooking classes are moving .... Starting in October The Mad Platter Bistro along with Gifts and Gadgets will host cooking demos at The Mad Platter Bistro. \$30.00 per person.**

**Oktoberfest – Wednesday, Oct. 12 or Tuesday, Oct. 18**

**Festive Brunch Favorites – Tuesday, Nov. 8 or  
Wednesday, Nov. 16**

**Christmas Dining Experience –  
Wednesday, Dec 7**

2002  
Western Canada  
Retailer of the Year  
Awarded by  
Canadian Gift &  
Tableware Assoc.

2003 & 2005  
Business of the  
Year Awarded by  
the Spruce Grove  
Chamber of  
Commerce

09/26/11

# - WILTON® CAKE DECORATING -

Learn the art of cake decorating with our cake and cupcake decorating classes in the Wilton Method. This is a great opportunity to gain the skills you need to create beautiful cakes and cupcakes to celebrate special occasions, entertain, or just for fun. Our small, affordable classes provide the perfect learning environment for the beginner to advanced cake decorator.

## CLASS SCHEDULE \*\*\*Subject to change\*\*\*

### Decorating Basics – four 2 hour sessions

Monday, September 26 10:00 am – 12:00 pm  
 Monday, October 3 10:00 am – 12:00 pm  
 Tuesday, October 11 10:00 am – 12:00 pm  
 Monday, October 17 10:00 am – 12:00 pm

### Decorating Basics – four 2 hour sessions

Monday, October 3 6:30 pm – 8:30 pm  
 Tuesday, October 11 6:30 pm – 8:30 pm  
 Monday, October 17 6:30 pm – 8:30 pm  
 Monday, October 24 6:30 pm – 8:30 pm

### Decorating Basics – four 2 hour sessions

Saturday, September 24 10:00 am – 12:00 pm  
 Saturday, October 1 10:00 am – 12:00 pm  
 Saturday, October 15 10:00 am – 12:00 pm  
 Saturday, October 22 10:00 am – 12:00 pm

### Decorating Basics – four 2 hour sessions

Saturday, November 5 12:30 pm – 2:30 pm  
 Saturday, November 12 12:30 pm – 2:30 pm  
 Saturday, November 19 12:30 pm – 2:30 pm  
 Saturday, November 26 12:30 pm – 2:30 pm

### Flowers and Cake Design - four 2 hour sessions

Monday, August 29 6:30 pm – 8:30 pm  
 Monday, September 12 6:30 pm – 8:30 pm  
 Monday, September 19 6:30 pm – 8:30 pm  
 Monday, September 26 6:30 pm – 8:30 pm

### Flowers and Cake Design - four 2 hour sessions

Saturday, September 10 3:00 pm – 5:00 pm  
 Saturday, September 17 3:00 pm – 5:00 pm  
 Saturday, September 24 3:00 pm – 5:00 pm  
 Saturday, October 1 3:00 pm – 5:00 pm

### Flowers and Cake Design - four 2 hour sessions

Saturday, November 5 10:00 am – 12:00 pm  
 Saturday, November 12 10:00 am – 12:00 pm  
 Saturday, November 19 10:00 am – 12:00 pm  
 Saturday, November 26 10:00 am – 12:00 pm

Receive an Extra Special Gift for all 4 week classes starting in October  
 – a FREE “Gifts from the Kitchen” book.

### Gumpaste and Fondant – three 2.25 hour sessions

Monday, September 26 12:30 pm – 2:45 pm  
 Monday, October 3 12:30 pm – 2:45 pm  
 Monday, October 17 12:30 pm – 2:45 pm

### Gumpaste and Fondant – three 2.25 hour sessions

Saturday, November 5 2:45 pm – 5:00 pm  
 Saturday, November 12 2:45 pm – 5:00 pm  
 Saturday, November 19 2:45 pm – 5:00 pm

### Gumpaste and Fondant – three 2.25 hour sessions

Monday, November 7 6:30 pm – 8:45 pm  
 Monday, November 14 6:30 pm – 8:45 pm  
 Monday, November 21 6:30 pm – 8:45 pm

### Cupcake Class – one 2 hour session

Saturday, October 8 3:00 pm – 5:00 pm  
 Tuesday, November 22 6:30 pm – 8:30 pm  
 Saturday, November 26 3:00 pm – 5:00 pm

### NEW!! Cake Pops! - Project Class - one 3 hour session

Saturday, October 29 1:30 pm – 4:30 pm

### Piping and Sculpting in Buttercream - Comeback Class – one 2 hour session

Saturday, October 8 10:00 am – 12:00 pm

### Royal Icing Flowers - Comeback Class – one 2 hour session

Saturday, October 8 12:30 pm – 2:30 pm

### Tall Cakes - Comeback Class – one 3 hour session

Saturday, October 29 10:00 am – 1:00 pm

### Topsy Turvey – one 4 hour session

Saturday, October 22 1:00 pm – 5:00 pm  
 (pre-requisite Decorating Basics and fondant experience are a must!)

Call, come in, or e-mail for more information and to register!



Halloween is just around the corner and we have a huge selection of pans, cupcake liners, cookie cutters and anything you will need for your favorite Ghoulish Halloween plans!

# - WHAT'S IN STORE FOR YOU -

## FABULOUS FALL COOKING IDEAS FOR THE WHOLE FAMILY!



### Tovolo Petite Pie Molds

These new Tovolo petite pie molds allow you to create perfect, mouth-watering portable pies. Choose from sweet or savory fillings, and create individual pies that are perfect for entertaining or for taking on the go. Simply use the mold to cut and shape the dough, then place the crust in the mold. Stuff with your favorite filling, then use the lid to seal and crimp the crust. Remove the pie from the mold and bake on a cookie sheet. You can then re-use the container to take your pie on the go, for lunch or snack time. Great for kids' lunches. Choose from heart, strawberry, apple, star, pear or jack-o-lantern. \$10.99 each.

### Pie Top Cutters

Spring-loaded shapes: Leaf, Strawberry, cherry and heart. Make beautifully decorated pies. Use to cut-out patterns in the top crust, place cut out shapes on top of the pie and around edges or just press once to leave an imprint of the pattern on the pastry dough. Easy to clean and use again and again. \$12.99 each



### Batter Daddy Cake Batter Divider

In your family do some prefer chocolate cake while others like white? How do you please both? Easily create unique multi-flavor or multi-color cakes in one pan. Place the divider in cake pan, pour in separate batters and remove divider before baking. Frost and decorate as one solid cake. Adjusts to fit 8" to 14" wide pans, fits both square sided and bevel sided pans. Use in square, rectangular, round, and heart-shaped pans - can be used in 2", 2-1/2", and 3" deep pans. \$9.95 each. Also available for cupcakes. Set of 6 - \$6.95 each.

### Harvest Whoopie Pan



Serve a harvest of fun-filled whoopie pies in exciting fall shapes. Whoopie pies are the latest sensation in sweet treats. With this nonstick pan you can easily bake some elegant leaf-shaped or pumpkin whoopie pie cakes, then put them together with creme filling. You'll love them for fall brunches or for Thanksgiving celebrations! Perfect for fall bake sales too! \$15.95 each.

### .... And for your Halloween Baking

Choose from a variety of Fun and Spooky pans and baking supplies for all your children or adult parties!



2012 Pine Ridge and Lang Calendars are here!

Shop early for your best selection. Same great price \$19.95 each



VISIT US AT WWW.GIFTSANDGADGETS.AB.CA  
 FOR ON-LINE SHOPPING AND MORE!



### GETTING MARRIED??

Why not have your bridal shower in our store? We can offer you and your guests a relaxed atmosphere after store hours for a great evening of shopping. Our test kitchen is also available for product demonstrations. We also offer a bridal registry with a free gift for every couple who registers. Call for more details.

### ATTENDING A WEDDING??

We have great shower and wedding gift ideas, including gift cards. PLUS -- free gift wrapping!!

## Upcoming Events

### Paderno Factory Sales

December 7-11, December 27-31

### Henckel Free Knife Sharpening and STAUB presentation

November 9 4-6 pm

### Lampe Berger Open House

Watch for date.

### Trudeau Open House

Watch for date.

## Cooks Corner

### On FACEBOOK? So are we!

Become a Facebook fan of Gifts and Gadgets and you will receive all the latest news before everyone else.

**Phone:**  
780-962-5220

**e-mail:**  
[sharon@giftsandgadgets.ab.ca](mailto:sharon@giftsandgadgets.ab.ca)



### PUFFED PIZZA BITES

- ¾ cup (175 ml) flour
- ¾ teaspoon (3 ml) baking powder
- 2 Tablespoons (30 ml) Gourmet du Village Hot Pepper  
Parmesan dip mix seasoning
- ¾ cup (175 ml) whole milk (3.25%)
- 1 egg, beaten
- ½ cup (125 ml) grated Parmesan
- ½ cup (125 ml) grated Mozzarella
- ½ cup (125 ml) pepperoni, cut into tiny cubes
- ½ cup (125 ml) chopped green or red pepper
- 1 Tablespoon (15 ml) cornmeal (optional)



Mix together the first 3 ingredients, whisk in the milk and egg. Stir in cheeses, pepperoni and chopped pepper; let stand ten minutes.

Preheat oven to 375 F (190 C). Oil a mini-muffin pan. Optional; for a little extra texture, sprinkle about 1/8 teaspoon (.5 ml) of cornmeal in the bottom of each mini-muffin cup.

Stir the batter and spoon evenly into the pan. Bake until puffed and golden, 20 to 25 minutes. Cool on a rack for 3-5 minutes and gently unmold. Serve warm.

Everyone's favourite flavour in a bite size.  
Makes 24 bites.