



# Fresh from the Oven

July 2010

The Latest Information for Foodservice Professionals from BLODGETT

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## CUPCAKE DREAMS

### **See Blodgett Convection Ovens in Action**

Cupcakes are HOT and their popularity is still rising. So on Friday, July 16 at 10:00 pm ET, cable network TLC premiered *DC Cupcakes*, a reality series that follows sisters Katherine Kallinis and Sophie LaMontagne as they run Georgetown Cupcake - a small cupcake shop that they have transformed into a huge success. Launched just two years ago, Georgetown Cupcake was an instant hit. Lines quickly formed around the block and **within a few months the sisters were making 5,000 cupcakes per day in their Blodgett convection ovens.** Georgetown Cupcake now has two locations with multiple Blodgett ovens and ships their cupcakes across the United States. The business has been featured in publications such as *The Washington Post*, *Redbook*, *Real Simple* and *In Style*.

Each episode of *DC Cupcakes* will go beyond the frosting to uncover the secret of Sophie and Katherine's success and follow the challenges they face as the business rapidly expands and is poised to explode on the national scene. "The idea is to show the dynamics of running a fast-paced bakery," said LaMontagne. "People see us in the shops, but they don't

## THE NEW BLODGETT BCP

### **The Combi with the Built in Cleaning Crew**

We recently introduced you to our versatile all NEW BCP Series Combi Ovens. The BCP ovens are available in [half size](#) and [full size](#) models offering two different rack configurations with a versatile, easy to use control. Whatever you select, you are guaranteed a great oven that will **improve product quality and increase yield while decreasing your labor and cleaning and maintenance costs, thanks to our Combiwash and Exclusive Semi-Automatic Deliming systems.**

**Cleanup is simple in the BCP which features a self cleaning mode**, just select the cleaning cycle and let the oven do the work. The automatic cleaning system ensures a spotlessly clean oven chamber with no soap residue.

CombiWash® uses a minimum amount of water and chemicals, saving you money. Plus you choose between four cleaning programs based on your needs. Blodgett, unlike our competitors does not require a costly proprietary chemical. Blodgett only requires that the chemicals meet our specifications so as not to harm your combi.



**Semi-Automatic Deliming** - The BCP also features the EXCLUSIVE Blodgett Semi-Auto Deliming system. Your BCP control tells you when it is time to delime the unit. No more guessing. When you initiate the deliming process, it automatically pumps in the



*BCP-101E shown with optional stand with feet and shelf*

see all the things we do, all the things it takes to run a business."

Source: TLC website

correct amount of solution. What could be easier? No need to call for service.

To schedule a live cooking demonstration in your area, contact your Blodgett Sales Representative. [Click here](#) for a directory.

## CHEF'S CORNER

### SUMMER BREAKFAST TREAT

Summer's here and that means fresh fruits and berries! What could be better than a Fresh Berry Muffin either for breakfast or with your morning coffee break. So stock up on your favorite berry and be sure to try this month's recipe from our guest Chef Kimberly Schneider.



### FRESH FRUIT MUFFINS

[Click here](#) for recipe

*Chef Kim earned a Bachelor's degree in Professional Baking and Pastry Arts from the Culinary Institute of America in Hyde Park, NY.*

*With 15 years experience working in the kitchen, she is currently the Lead Baker and Jr. Pastry Chef at the SOHO House in West Hollywood, CA.*

*Chef Kim recently completed the Blodgett Certified Chef program at our factory in Burlington, VT where she received extensive training across the entire Blodgett product line.*



*Chef Kim Schneider*

### DID YOU KNOW?

#### Fun Food Facts

Ever wonder what animals are in a box of animal crackers?

1 Lion, 1 Buffalo, 2 Sheep, 2 Monkeys, 2 Tigers, 3 Rhinos, 5 Bears, 6 Gorillas.

Source: Professional Chef's Association

### CONGRATULATION GEORGE!

#### Blodgett VP Engineering finishes in first place in Race Across Oregon: team Woodinville Bicycle Shop

George (Jiri) Rabas, VP Engineering and former Olympic Athlete from the Czech Republic (1972 Olympics in kayaking), competed once again. George and 3 other team mates competed in the RAO endurance race in which competitors ride nonstop through Oregon and its Mount Hood covering nearly 535 miles and climbs a whopping 40,000 plus feet during the race. Team Woodinville competed in the 4 person mixed open relay team finishing the ride in 31 hours and 37 minutes. Blodgett offers a very hearty congratulations to all participants and their support teams who endured this tremendous achievement.

For more information on the Race Across Oregon visit [http://www.raceacrossoregon.com/race\\_results](http://www.raceacrossoregon.com/race_results).

**Team Woodinville Bicycle Shop** (left to right)  
Nick Matlock, Everett, WA  
George Rabas, Lynnwood, WA – Blodgett, Vice  
President Engineering  
Loren Roschen, Redmond, WA  
Marcus Osterwinter, Bellvue, WA



## ***We are here to help you!***

Blodgett is eager to help you in any way possible. Please use the links below to contact us for all of your needs.

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Service Questions

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DECK OVENS, STEAM EQUIPMENT & CONVEYOR OVENS**

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