

May 2011



# TASTE E COOKIE COMPANY BAKE SHOP



## “COOKIE TIME” NEWSLETTER

By Mrs. Royce D. Matthews

Volume I, Issue 4

### Special points of interest:

- March Cash Contest
- Moms Dads & Grads
- Italian Sodas
- Facebook
- Fundraising
- Recipe Corner
- Baking Classes

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Columbus, GA 31907  
706-221-8229



### TCC Staff Members:

Royce Matthews - Owner

Dejuan Matthews - Co-Owner

Roy Wyche - Janitorial

LaRae Baptist - Sales/Kitchen Staff

Alexis Matthews - Kitchen Staff

Eriqye Matthews - Kitchen Staff

### March Cash Contest

During the month of March, TCC Cookies held the first annual “March Cash Contest” that was open to all local TCC Cookie Customers and Columbus, GA residents. The cash prizes included \$100.00, \$50.00, and \$25.00. A minimum purchase was required in order to receive a free raffle ticket into the contest. The more you purchased the more chances you received to enter the contest.. There was no limit to the amount of entries a customer could have. The contest was a huge success and we look forward to the cash contest that will take place in March 2012.

### And The Winners Are

The \$100 winner was Linda Bigbee. She was so happy that she

won because she didn’t think she was going to. She said she really enjoyed the cookies that she bought and so did the children and youth dept from her church.

The \$50 winner was Zach Taylor. He couldn’t believe he had won. He said it was truly unexpected.

The \$25.00 winner was Keith Harper. Keith was very happy to win. He rushed from work to claim his prize!

We also want to thank all of the customers who participated in the contest.



### Moms, Dads, and Grads!

It’s that time of season when moms, dads, and grads are being celebrated for their love and their achievements. This year show your loved one just how much they mean to you buy surprising them with a cookie gift box from TCC. Our gift boxes come with your choice of 6, 12, or 18 cookies and a gift card that you can put a personal message on.

Don’t delay. Order your cookie gift box today.

### Congratulations LaRae



### TCC Coupons & Deals

TCC Cookies has several coupons available for customers to save money when buying their favorite cookies. Look for our coupons on the back of this newsletter and in the “Enjoy The City” coupon booklet that is sold for \$20.00. TCC deals can also be found on the new “Spirit Card” that the soccer and football teams sell as a fundraiser. We have also teamed up with Groupon.com to offer deals to Columbus area Groupon subscribers. To sign up visit Groupon.com for details and then search for Taste Cookie Company and become a follower.

TCC Cookies would like to congratulate LaRae “Scoops” Baptist on her upcoming graduation. We appreciate all that you have done to make TCC Cookies successful. We wish you the very best in your future endeavors.

To hear our jingle or watch our commercial, log on today at: [TasteCookieCompany.com](http://TasteCookieCompany.com)

# “COOKIE TIME” NEWSLETTER

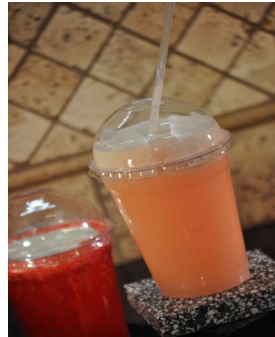
## Summer Special “Italian Soda And Cookie Combo”



Summer is coming and with it comes the humid weather of the south. To keep your cool when the temperatures rise, stop by and pick up an ice cold Italian Soda and cookie for just \$2.50 + tax. Starting May 1<sup>st</sup> and continuing through August 31<sup>st</sup>, this gourmet beverage and sweet treat is a great way to cool you down and satisfy your sweet tooth all at the same time. Our Italian sodas are topped with whip cream and come in several flavors. For the fruity drink lovers TCC

offers these treats in raspberry, strawberry, cherry, mango, watermelon and peach. For the coffee drinkers there’s vanilla, caramel, and English cream. And for the kid at heart

we offer cotton candy. So whether your looking for an ice cold drink to quench your thirst or a cookie for your sweet tooth, TCC has the perfect combination for you.



Want to post a review for TCC? log onto:

[www.Yelp.com](http://www.Yelp.com)

And put in a good word for us!

## Like Us Or Send Us A Tweet!

*TCC Cookies Is  
Now On  
Facebook,  
Linked In And  
Twitter!*

TCC is now on Facebook, Twitter, and Linked In and we need your help. Please spread the word about Tastee Cookie Company by logging on to our



website and clicking on the “Like” tab on each page. You can also follow us on Twitter by clicking on the Follow Us

Tweet button. And for our fellow business owners and entrepreneurs, look us up and network with us on Linked In. Send your recommendations to help us build customer and business awareness.



## Cookie Fundraising In A Brand New Way



If you’re looking for a way to raise money but don’t want to do a lot of leg work or wait 4 – 6 weeks to receive and distribute your order, consider using the Tastee Cookie Company Fundraising program. Our program offers both cookie dough and baked cookies and is unique in that the customer would pick up their order directly from our local bakery. Your customer can chose to purchase cookie dough or baked cookies or both and order up to

10 items per voucher. Each item sells for \$15.00. Once the order is paid for and the customer receives their fundraising voucher, they can call in or stop by to redeem the voucher at their con-

venience. It’s really that simple. No hassle, no waiting, and no headaches. Contact the bakery to set up a consultation and start raising money for your organization today!



For more information on our products, log on today at:

[TasteeCookieCompany.com](http://TasteeCookieCompany.com)

**RECIPE CORNER:**

**Recipe: Chocolate Chip, Oats 'n Caramel Cookie Squares**

- 1 roll (16.5 oz) Pillsbury® refrigerated chocolate chip cookies
- 1 cup quick-cooking oats
- Dash salt, if desired
- 2/3 cup caramel topping
- 5 tablespoons all-purpose flour
- 1 teaspoon vanilla
- 3/4 cup chopped walnuts
- Semisweet chocolate chips (1 cup)

**Preparation:**

Heat oven to 350°F. In large bowl, break up cookie dough. Stir or knead in oats and salt. Reserve 1/2 cup dough mixture for topping. In ungreased 9-inch square pan, press remaining dough mixture evenly in bottom to form crust. Bake 10 to 12 minutes or until dough puffs and appears dry. In small bowl, mix caramel topping, flour and vanilla until well blended. Sprinkle walnuts and chocolate chips evenly over crust.

Drizzle evenly with caramel mixture. Crumble reserved 1/2 cup dough mixture over caramel.

Bake 20 to 25 minutes longer or until golden brown. Cool 10 minutes. Run knife around sides of pan to loosen bars.

Cool completely, about 1 hour 30 minutes. For bars, cut into 4 rows by 4 rows. Store tightly covered.



**Chocolate-Cherry Heart Smart Cookies**

**Recipe:**

- 6 tbsps unsalted butter
- 3/4 cup packed light brown sugar
- 1 egg, lightly beaten
- 1 tsp vanilla
- 1/3 cup flour
- 1/3 cup whole-wheat flour
- 1 tsp baking soda
- 1/2 tsp salt
- 1 1/2 cups old fashioned rolled oats

- 1 cup dried cherries
- 3oz bittersweet chocolate, coarsely chopped
- Cooking spray

**Preparation:**

Preheat oven to 350 degrees. Weigh or lightly spoon flours into dry measuring cups; level with a knife. Combine flours and next 3 ingredients (through salt) in a large bowl; stir with a whisk.

Melt butter in a small saucepan over low heat. Remove from heat; add brown sugar, stirring until smooth. Add sugar mixture to flour mixture; beat with a mixer at medium speed until well blended. Add cherries, vanilla, and egg; beat until combined. Fold in chocolate. Drop dough by tablespoonfuls 2 inches apart onto baking sheets coated with cooking spray. Bake at 350° for 12 minutes. Cool on pans 3 minutes or until almost firm. Remove cookies from pans; cool on wire racks.



***This is a recipe that is heart healthy and very delicious!***

**Have Your Recipe Featured On Our Website**

Do you have an old family dessert recipe or a favorite sweet treat that you make for your dinner parties and potlucks? Would you like to share these recipes with others? If so, TCC Cookies would like to feature your recipe on our website. We recently added the “Recipe Corner” from our newsletter

to our website and we’re looking for recipes from our customers. If you would like to submit a recipe or two, send us an email to: [tcc@tasteecookiecompany.com](mailto:tcc@tasteecookiecompany.com)

Be sure to include the complete recipe with measurements, baking

instructions, any special items needed to make the recipe, and a picture of the finished recipe. We look forward to seeing your recipes!

**[TasteeCookieCompany.com](http://TasteeCookieCompany.com)**



***To Submit Questions, Comments, Or Sales Ideas, Click On The Contact Us Page On Our Website And Complete The Form.***



## TCC Cookies...So Good You'll Fight for 'Em!

TCC Cookies and Tastee Cookie Company was birthed out of a need to raise money. So we are witnesses to the fact that all things are possible if you are willing to believe and to do what it takes to make your dream a reality. We look forward to serving you for all of your cookie, coffee and fundraising needs.

Feel free to contact us by phone, email, or in-person to discuss any questions, comments, or ideas that you may have.

Thanks for reading!

By Mrs. Royce D. Matthews

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www.TasteeCookieCompany.com  
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**\$0.50 OFF ANY**

**6-Pack or 12-Pack of  
Cookies**

**OR**

**\$1.00 OFF ANY**

**PURCHASE OVER \$10.00**

**Exp: 12/31/2011**

## "Mommy And Me" and "Family Time" Classes



Coming Soon to TCC Cookies... Mommy & Me and Family Time baking sessions.

In the fall of 2011, TCC cookies will begin offering baking sessions for parents and their children.

Parents can spend valuable time with their kids while baking cookies or brownies in our commercial kitchen.

The sessions will be held on Saturdays and will last approximately 1 hour. These sessions can also be used for daycare field trips and parties.

Minimum age: 5 years old.  
Maximum kitchen capacity:  
5 children with 2 adults.

For more information  
please contact us at

706-221-8229.

