



Formica Brothers Bakery ~ Your Holiday Headquarters



KATIE P. YOOS,
GENERAL MANAGER/PASTRY CHEF,
FORMICA BROS. BAKERY

Katie moves around a kitchen much like a surgeon does in the operating room; in command with precision and concentrating fully on the patient. However in Katie's case, the patient is a marvelous dessert creation that only a professional pastry chef like Katie would be able to create.

Born in Drexel Hill, Pennsylvania and raised in Egg Harbor Township, Katie has spent her entire life surrounded by loving family who instilled in her the importance of family traditions and a passion for food preparation and creation. She grew up with distinct memories of the holidays when her Grandmom Yoos would bake apple pies (something to this day Katie will not attempt to bake in honor of her grandmother, which is in her words "is simply the best"), French Toast, Pizzelles, all comfort foods which speak family to her.

At sixteen, Katie, while working at Greate Bay Country Club, was asked to assist with setting up a wedding cake as a local pastry chef needed an extra set of hands. As Katie helped pipe decorations on to the cake and drape tiny edible pearls, she fell in love and knew exactly what she was going to do with her life, become a Pastry Chef!

As many would tell you, once Katie makes up her mind she goes for it, which might be attributed to her German/Dutch heritage or the aura of confidence that surrounds

her. Katie attended the Atlantic County Institute of Technology, where she earned her Certificate in Culinary Arts. While at school, she continued to work in order to apply the theory she was learning to the art of baking and cooking. Along with working at Greate Bay Country Club, Katie also worked at Irene's Signature Desserts and Seaview Marriott & Resorts. She also took an active leadership role with the student body, serving as President of the VICA (Vocational Industrial Clubs of America) organization and competed in culinary contests where she won the NJ State competition and placed 4th nationally in Table Service. Guess who sets the table in Katie's house!

Katie embraces everything new ... whether it is an ingredient she hasn't tried, a new music group she hasn't listened to or a waterway that she and her boyfriend, Jason, have yet to explore (she loves anything that has to do with being on the water). So it is no surprise that Katie jumped at the opportunity to attend school in Charlotte, North Carolina when Johnson & Wales University recruited her for their new campus. Katie graduated with honors and an almost perfect GPA. She holds an Associate Degree in Baking & Pastry Arts; a Bachelor's Degree in Food Service Management, and a concentration in International Hotel Operations Management after completing studies in Belgium.

Upon graduating, Katie returned home and after a short stint at Trump Casino she realized she missed the family feel of a smaller business and the ability to utilize her degree in food service management. With great fortune, **Formica Bros. Bakery Café Northfield** (200 N. Tilton Road, Northfield, New Jersey 609-646-6565) discovered Katie. She joined within a few days of opening in 2008 as Pastry Chef and has been creating masterpieces ever since. Today Katie is General Manager overseeing the daily operations of both the Café and the full-scale bakery where individual masterpieces in the form of breads and desserts are baked each day for customers.

Formica Bros. Bakery Café Northfield is the second of two retail Cafés (*Formica's Atlantic City Café is located at 2310 Arctic Avenue, Atlantic City, NJ 609-344-2732*)



is located in Kensington Square Shopping Center (200 N. Tilton Road, Northfield, New Jersey 609-646-6565). Formica's Northfield Café is a full-scale bakery.

Customers can see breads being made while enjoying freshly made sandwiches and soup, with specials changing daily. Seattle's Best Coffee and a variety of Katie's individual pastry creations are available for purchase. What is Katie's favorite item on the menu ... the Tomato Pie, something she and Guy Fieri from the Food Network have in common. Katie's team creates amazing sandwiches, breakfast and dessert trays for special events. You can select from the menu to design your own unique tray or have the staff create a tray for you which can be customized to fit any budget. The Northfield Café caters special events, business luncheons, or bring your special event to Formica's. You name the event; Formica's will create a special sandwich tray for you! The full menu is available at Formica's website (www.formicabrosbakery.com).

If asked, Katie will tell you her favorite times of the year are Thanksgiving and Christmas, a perfect match, for at Formica's it's a special time of year for both employees and customers.

Who can resist sharing the Formica tradition with family, friends and business colleagues? Maybe it is in the form of one of their unique cookie or pastry trays or an Artisan Bread Basket with gourmet oils & vinegars and Formica's famous French Christmas Wreath and Poinsettia breads. Maybe it is sharing Formica's holiday mini biscotti (pumpkin, ginger, apple, peppermint, almond, chocolate pistachio) or Formica's plain and chocolate cannolis. Whatever it might be, Formica's is happy to design and create a variety bread basket, cookie or pastry trays that include a little bit of everything that

It's not too early to reserve your holiday goodies for yourself or as gifts.



makes the 91 year old tradition of Formica's come alive.

(Visit Formica's website for more details www.formicabrosbakery.com)

Whether you visit the Northfield Café or the Atlantic City Café, where Katie partners with Caitlin Nolan, you'll step into a winter holiday wonderland, which will surely bring back family memories of your favorite holidays. What do Katie and Caitlin have in common? They both know once you've had an opportunity to taste a Formica product *You'll agree "It's Formica for Me!"*



"It's Formica for Me!"

FORMICA BROS. BAKERY
www.formicabrosbakery.com

We know once you've experienced our family's tradition you'll agree "It's Formica for Me!"
Frank D. Formica

Serving
Breakfast & Lunch
at our
Northfield Café

**DAILY SPECIALS
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SOUPS**

**Visit our website
and sign up to receive
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Bakery Café Locations
Open Daily 7am

**2310 Arctic Avenue
Atlantic City, NJ 08401
(609) 344-2732**

**Kensington Square
200 North Tilton Road,
Northfield, NJ 08225
(609) 646-6565
Fax Orders: (609) 646-2666**

www.FormicaBrosBakery.com