



Colorado Springs Independent

FOOD & DRINK » SIDE DISH

September 23, 2011

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Side dish

by [Matthew Schniper](#)

Goodnight Moon

"The killer ended up being the location," says Dave McIntosh, who recently closed **Moonflower by Night, Sunflower by Day** at 287 E. Fountain Blvd., #100.

McIntosh had expected further build-out that would bring more retail businesses and potential customers into the Lowell Development neighborhood, but that hasn't happened yet. That's thanks to the other killer on the loose: the economy. Even at the long-standing Montague's Parlour, which McIntosh co-owns, he says recent months' sales have dropped as much as 40 percent from those same months last year.

Montague's has absorbed some of its sister's menu items, including a few gluten-free baked goods (prepared in a wheat-heavy kitchen). McIntosh says he'd like to perhaps do another wine bar in the future, but for now, he's glad to have extra time with his family.

Hello, Sugar

Heidi Cottrill is a sweet woman. As a Le Cordon Bleu graduate who's been a pastry chef for several local restaurants (Cliff House, Palapa's Surfside, etc.) and led Paragon Culinary School's pastry department for three years, she's among our top talent in the realm of desserts.

Now, after seven years of running a side business called Amuse Gourmet, Cottrill and her mother are planning to open **Chef Sugar's Cakes and Confections** (chefsugar.com) at 6942 N. Academy Blvd. The "cake studio," tentatively set to open Oct. 6, will sell custom wedding cakes in addition to cupcakes, confections, "intricate European pastries" and unique, rotating specialties such as a spiced apple maple bacon donut. Guests will be able to dine on site with an espresso or coffee and view the cake-making through an open kitchen. Cottrill will also offer regular, two- to four-hour pastry classes.

New smoke source

Colorado Smokehouse (coloradosmokehouse.net) has moved into the former Dad's Smoke Wagon space at 6679 Camden Blvd. in Fountain.