



**Country Kitchen SweetArt, Inc.**  
4621 Speedway Drive, Fort Wayne, Indiana  
46825  
[www.shopcountrykitchen.com](http://www.shopcountrykitchen.com)

# Country Kitchen

## SWEETART



— SINCE 1964

## Class Schedule

*Fall/Winter 2014-15*

Class updates available online at  
[www.shopcountrykitchen.com](http://www.shopcountrykitchen.com)

4621 Speedway Drive  
Fort Wayne, Indiana 46825  
260-482-4835: phone  
260-483-4091: fax  
[classroom@countrykitchensa.com](mailto:classroom@countrykitchensa.com)



## Registration, Cancellation & Refund Information

Register by calling 260-482-4835, visiting our store or completing and mailing the registration form available in this booklet. **A minimum of one week advanced registration is requested and recommended to ensure class is held.** Registrations are processed in the order they are received. Full payment is required at time of registration to reserve class space.

All supplies are furnished unless otherwise noted in class description.

We realize that cancellations sometimes occur. If your cancellation is made **5 business days or more** prior to the class, we will happily give you a full refund or apply the fee to another class. Payment is non-refundable and non-transferable if cancellation is requested **less than 5 business days** prior to class.

Cancellation and refund policy for Toddler Time classes vary from policy above. Please see Toddler Time classes for cancellations and refund policy.

Country Kitchen reserves the right to cancel a class due to insufficient enrollment. A full refund will be issued if Country Kitchen must cancel a class due to low enrollment or due to inclement weather.

Students registered in our adult classes receive a 10% discount coupon on regularly-priced items. Coupon is valid for one purchase within two weeks following class. (Some items in our store, and classes, are not discountable.) Some classes end after our store is closed for the day. We make every effort possible to allow for shopping time after our evening classes even though the store is closed to the general public; however, there are times when we are not able to do this. We apologize for any inconvenience this may cause. Classes listed in this schedule includes either "store open after class" or "store closed after class" to help you plan your shopping time.

### CLASS REGISTRATION GIFT CERTIFICATES are available!

Register that special someone on your gift-giving list in one of Country Kitchen SweetArt's classes.

## Taste of the Holidays

### "Celebrating 50 Sweet Years"

Don't miss our annual event filled with samples, recipes, great gift-giving ideas, demonstrations, and so much more! Register to attend either our Thursday night demonstrations or Friday afternoon demonstrations; Demonstrations are the same both days. Demonstrations will include recipes and samples for you to enjoy.

#### **Cost: \$5 per demonstration or \$10 for all 3**

(We recommend registering in advance due to limited seating. Registration fee will be donated to Icing Smiles, Inc., a nonprofit organization that provides custom celebration cakes and other treats to families impacted by the critical illness of a child. For more information about Icing Smiles, Inc., visit [www.icingsmiles.org](http://www.icingsmiles.org))

#### **Thursday, November 13**

(Extended store hours for registered guests; store closes at 9pm.)

**4:00 – 5:00 pm Candy Through the Years:** *Author and CKSA co-owner, Autumn Carpenter, shares with us popular candies over the years and how to bring a new, updated twist to them.*

**5:30 – 6:30 pm 50 Years of Cake:** *Owner Vi Whittington shares her knowledge from over the decades of trends in the cake decorating industry and ways to breath life into those classic cakes and designs.*

**7:00 – 8:00 pm Hot New Trends:** *With so many new and exciting trends in the world of cake decorating, it's easy to get lost in all the excitement. Join us as Theresa Oman shows how to use and apply some of the hottest new trends in the world of cake, cookies and candy to your creations.*

#### **Friday, November 14**

**1:00 – 2:00 pm Candy Through the Years** (see description above)

**2:30 – 3:30 pm 50 Years of Cake** (see description above)

**4:00 – 5:00 pm Hot New Trends** (see description above)

#### **Saturday, November 15**

#### **9:00 am – 5:00 pm Open House Sweet Shop**

Start the season off right with our much anticipated day of samples! Join us as we share a taste of our (and hopefully yours!!) favorite sweets and treats. We will showcase many of our fantastic products in new, as well as classic, recipes. Customers will receive our Annual Taste of the Holidays recipe booklet so you can recreate any (or all!) of the delicious treats.

- Visiting the Sweet Shop is a Free Event -

## Cake Decorating Classes

### **CAKE DECORATING - 101**

**Hands-On**

**Cost: \$125.00**

**6 Sessions**

**Mondays, September 8 - October 13, 2014 12 - 2:00 pm**

**Mondays, September 8 - October 13, 2014 6 - 8:00 pm**

**Store Closed After Evening Class**

**Mindy Bates/Becky Carpenter**

This extensive 6-week cake decorating course covers basic decorating skills. The course starts with learning the fundamentals of icing and smoothing a crumb-free 6-inch buttercream-iced cake that you will take home after the first session. Other sessions include hands-on practice learning how to pipe a variety of borders, flowers and leaves, inscriptions and figures using pastry bags and tips. The course wraps up with students icing and decorating a 6-inch cake using all the piping techniques practiced during the course. Students take home the decorated cake. The cost includes a full color lesson book, decorating tips with storage container, and small offset spatula that students keep at the completion of the course. All other supplies are furnished. Students also receive a discount for supplies purchased during the course. Minimum age: 14-years old.

### **CLASS REGISTRATION GIFT CERTIFICATES are available!**

Register that special someone on your gift-giving list in one of Country Kitchen SweetArt's classes.

---

## Group Classes

Country Kitchen SweetArt offers a variety of group classes that are fun and exciting for any group and for all ages (children and adults). A minimum of ten students is required to schedule a group class, and a deposit of \$25 is required at the time of booking to secure the class date. A complete listing of our group classes along with detailed information about scheduling a group class is available in our "Group Class and Birthday Party" booklet and on our website at [www.shopcountrykitchen.com](http://www.shopcountrykitchen.com). For more information or to schedule a group class, contact our Classroom Manager at 260.482.4835 or [classroom@countrykitchensa.com](mailto:classroom@countrykitchensa.com).

***\*Discounts available for multi-class groups of 50 or more.  
Speak to Classroom Manager for details.***

## Birthday Parties

Make your birthday party extra special by celebrating and taking a class at Country Kitchen SweetArt! You and your friends will have fun making an assortment of edible treats. Each student will make a painted chocolate sucker, decorate a cookie and a jumbo cupcake. Parents can relax and enjoy the party while our staff takes care of all the class preparation and cleanup. Recommended for ages 3 to 103.

Cost: \$165 (\$25 non-refundable deposit required to secure reservation.)

For birthday honoree and nine guests.

Extra guests making treats are just \$15 per guest

Party Package Includes:

- Invitations
- Birthday cake (chocolate, white, 1/2 & 1/2, yellow or marble cake) with an edible image
- Place settings (cups, napkins, plates and forks)
- 1 hour class (depending on number of students)
- Use of classroom for 1 hour and in addition to class time.



For more information or to book a birthday party, call our Classroom Manager, at 260.482.4835 or email [classroom@countrykitshensa.com](mailto:classroom@countrykitshensa.com)

## Cake Decorating Classes

### **GARDEN OF ICING FLOWERS**

**Hands-On**

**Cost: \$40.00**

**1 Session**

**Tuesday September 30, 2014**

**12:00 - 3:00pm**

**Theresa Oman**

**Store Open After Class**

Add to your bouquet of icing flowers. You will learn to make several piped flowers using buttercream icing, and then several more using royal icing. Roses are not taught in the course. If you want to learn how to make roses, register for our "Stop and Smell the Roses" class. All supplies furnished and students keep tips and flower nails used in class. **THIS IS AN ADVANCED CLASS - PREVIOUS DECORATING EXPERIENCE IS REQUIRED.** Minimum age: 14-years old.

### **THE BASICS of ROLLED FONDANT**

**Hands-On**

**Cost: \$70.00**

**3 Sessions**

**Mondays, August 11 - August 25, 2014**

**6:00 - 8:00pm**

**Becky Carpenter**

**Store Closed After Class**

Learn the basics of fondant in this 3-session beginner's course. You will learn several different decorating techniques and current trends using fondant. Each student will start by learning easy tips for covering a cake in fondant using a cake dummy. Then in the following sessions you will learn to make fondant embellishments and flowers using crimpers, various cutters and plungers, molds, texture mats and rolling pins. In Session 3, you will apply the techniques you learned in the first three sessions to cover and decorate a 6-inch cake that you will take home to impress friends and family. All supplies furnished; however, you may want to bring your own rolling pin if you want to compare different rolling pins. Minimum age: 14-years old.

## Candy Classes

### SWEETLY SIMPLE CANDY MAKING

**Hands-On** **Cost: \$35.00**  
**1 Session**  
**Thursday, October 16, 2014** **6:00 pm - 8:30 pm**  
**Mindy Bates** **Store Open After Class**

Learn how to make an assortment of quick and easy molded chocolates, dipped treats, and several other candies. We will teach you how to create delicious, homemade, yet professional-looking candies that don't require much effort or candy making know-how. Perfect for gift-giving or serving at parties - these candies are sure to be a hit. Everyone takes home a box filled with the candy made in class. Recipes and instructions provided. Minimum age: 14-years old.

---

### ADVANCED CANDY MAKING

**Hands On** **Cost: \$75.00**  
**1 Session**  
**Saturday, November 22, 2014** **9:00 am - 2:30 pm**  
**Jane Lengacher** **Store Open After Class**

Are you looking to take your basic candy making knowledge to the next level? Our experienced instructor, Jane Lengacher, will teach you more about cooked candy making including using real chocolate. Jane has taught a variety of candy classes and initially learned candy making from Mildred Brand, and over the years she has taken courses to enhance her candy and chocolate making skills. During this class, you will learn to make several different candies. At the end of the class, the candy is divided, and everyone takes home a box filled with an assortment of candy. Recipes, tips and instructions are provided for you to make more candy at home. No lunch break during class; however, a light snack is provided.

**\*\*Prerequisite Class: Candy Making for Beginners or equivalent is required.**

## Gingerbread Classes

### GINGERBREAD, GUMDROPS, CANDY CANES, & MORE

**Hands-On** **Cost: \$15.00**  
**1 Session**  
**Saturday, December 13, 2014** **9:30 - 10:30 am**  

---

**11:30 -12:30 pm**  

---

**2:00 - 3:00 pm**  

---

**4:00 - 5:00 pm**  
**Tuesday, December 16, 2014** **9:30 - 10:30 am**  

---

**11:30 - 12:30pm**  

---

**4:00 - 5:00 pm**  

---

**6:00 - 7:00 pm**  
**Wednesday, December 17, 2014** **9:30 - 10:30 am**  

---

**11:30 - 12:30 pm**  

---

**4:00 - 5:00 pm**  

---

**6:00 - 7:00 pm**  
**Saturday, December 20, 2014** **9:30- 10:30 am**  

---

**11:30 - 12:30 pm**  

---

**2:00 - 3:00 pm**  

---

**4:00 - 5:00 pm**

**Various Instructors**

**Store Open After Class**

This class is filled with more sweets than Hansel and Gretel could ever imagine they would have to decorate their gingerbread dream house. Get into the holiday spirit by joining us for a fun holiday tradition. Each student is provided a pre-assembled gingerbread house and a large assortment of candy. A box is provided to take home your decorated house. **This class is for children 2-years and older, teens and adults. Children 6-years and younger require an adult to attend the class and assist the child.** Only one student per gingerbread house. Parents of children 8-years and older are welcome to stay in the classroom with the child; but not required.



## Gingerbread Classes

### **HANSEL and GRETEL'S EXTREME MAKE-OVER**

(Group Project)

**Hands-On** Cost: \$45.00  
**1 Session**  
**Friday, December 12, 2014** 6:00 - 8:00 pm  
**Thursday, December 18, 2014** 6:00 - 8:00 pm

**Various Instructors**

**Store Closed After Class**

Interested in decorating a gingerbread house as a family or group? This gingerbread class is just for you and your group! Groups (**maximum of 6 people per house**) are provided our largest pre-assembled gingerbread house along with a large assortment of candy to decorate the house. This is a great class for families to get into the holiday spirit together. A box is also provided to take home the decorated house. **Class is for adults and children 4-years and older.** Groups with children between the ages of 4 and 8-years old must include a member of the group who is 14-years or older. When registering, please specify the number of people and ages of children in your group.



## Cupcake Class

### **CUPCAKES À LA MODE**

**Hands-On** Cost: \$45.00  
**1 Session**  
**Thursday, September 25, 2014** 6:00 - 9:00 pm  
**Store Open After Class**

Cupcakes are not just for kids anymore! What was once a typical classroom party treat has now become a very trendy dessert served at both informal and formal events. You will learn how to fill cupcakes along with how to decorate cupcakes using different icings and decorating techniques. You will leave the class with over a half dozen cupcakes. Minimum age: 14-years old

## Cookie Decorating

### **VERY CHIC COOKIES**

**Hands-On** Cost: \$45.00  
**1 Session**  
**Thursday December 4, 2014** 6:00 - 9:00 pm  
**Store Open After Class**

Don't let the title intimidate you. This is a fun class for anyone interested in new cookie decorating ideas. You will spend the evening learning how to create stylish cookies using run sugar, candy coating, chocolate transfer sheets, and fondant. You will then have time in class to decorate your own cookies. At the end of class, you will leave with a half dozen decorated cookies, a mini cookie bouquet, a sample texture mat, and several creative ideas for decorating cookies for all occasions. Minimum age: 14-years old.

## Sneak Peak at Classes in 2015...

### **THE BASICS of ROLLED FONDANT**

**Hands-On**

**Cost: \$75.00**

**3 Sessions**

**Mondays, February 9 -23, 2015**

**6:00 - 8:00 pm**

**Becky Carpenter**

**Store Closed After Classes**

Learn the basics of fondant in this 4-session course. You will learn several different decorating techniques and current trends using fondant. Each student will start by learning easy tips for covering a cake in fondant using a cake dummy. Then in the following sessions you will learn to make fondant embellishments and flowers using crimpers, various cutters and plungers, molds, texture mats and rolling pins. In session 4, you will apply the techniques you learned in the first three sessions to cover and decorate a 6-inch cake that you will take home to impress friends and family. All supplies furnished; however, you may want to bring your own rolling pin if you want to compare different rolling pins. Minimum age: 14-years old.

*Great Gift Idea*

### **STOP AND SMELL THE ROSES**

**Hands-On**

**Cost: \$30.00**

**1 Session**

**Tuesday, February 24, 2015**

**12:00pm - 2:00pm**

**Theresa Oman**

**Store Open After Class**

It's all about creating icing roses! You will learn to make roses, half roses and rosebuds in this class. You will also learn how to shade and highlight roses by striping the pastry bag and also by using confectionary dust and sprays. This 2-hour class, focusing only on roses, will help you to create the perfect rose. All supplies furnished. Minimum age: 14-years old

## **Baking a Difference with Icing Smiles**

Childhood illness changes the life of a family. Play dates and picnics are replaced with doctors visits and medicine. Comforts of home are replaced with the unfamiliar surroundings of hospitals. The playful experiences of childhood are replaced with pain and fear. For the children and the parents alike, it can be hard to find hope and joy. Birthdays should be a time of celebration and joy. At Icing Smiles, our mission is to create special memories during a difficult time by providing unique custom celebration cakes to ill children and their siblings. The impact that a special cake can make is profound. It gives a family hope, a smile, a laugh, and for a few moments, an escape back into a world of normal childhood experiences. Our ability to put an Icing Smile on the face of these children is dependent on the generosity of both our baking partners and donors. We need your support. We ask that you join us as a partner by giving your time or financial support to this important cause. Until we find the cures, help us celebrate the lives.

To volunteer or for more information, please visit  
[www.icingsmiles.org](http://www.icingsmiles.org)



Country Kitchen is a proud supporter of Icing Smiles. Registrations fees collected from our Annual Taste of the Holidays Day of Demonstrations will be donated to this wonderful cause. Thank you for helping us help them make a difference in the lives of these children and their families!



## Sneak peak at Kids Classes in 2015...

### CANDY TIME

Hands-on Cost: \$25.00  
1 Session  
Saturday January 24, 2015 10:00 - 12:00 pm  
Mindy Bates Store Open After Class

This class is for kids, 8 to 13 years old, who want to learn how to make several delicious candies worthy of sharing as party favor, in a candy box, or just enjoy! Students will make an assortment of candies and at the end of class each student will take home a box filled with homemade candies as well as recipes to recreate their favorites at home. **Parents are welcome to stay but are not required. Parents staying will be asked to sit at the back of the classroom during the class.**

Great Gift Idea

### COOKIE TIME

Hands-On Cost: \$25.00  
1 Session  
Saturday February 21 2015 10:00 - 12:00 pm  
Mindy Bates Store Open After Class

This class is for kids, 8 to 13 years old, that want to learn how to use fun a simple techniques to create awesome looking and delicious tasting cookies! Students will create an assortment of cookies using different icings and decorating techniques. At the end of class, students take home a box of cookies along with recipes and ideas. *Parents are welcome to stay but are not required. Parents staying will be asked to sit at the back of the classroom during the class.*

## Sneak Peak at Classes in 2015...

### STACKING THE CAKE

Demonstration Cost: \$30.00  
1 Session  
Thursday, March 19 , 2015 6:00 - 8:00 pm  
Becky Carpenter Store Open After Class

Tiered cakes, whether separated by pillars or stacked directly, make a fabulous centerpiece for any celebrated special occasion. Our very knowledgeable cake decorating instructor will show how to use different separator plates and supports for different desired cake styles. Cakes will include a simple two-tier cake for a birthday party and a four-tier cake for an elegant wedding, as well as several other stacked cakes for other occasions. Our instructor will also demonstrate basic decorating ideas. Various cake and icing combinations will be sampled. Please note: Cake dummies (styrofoam cakes) will be used in place of real cake for some of the tiered cakes assembled during the demonstration. Minimum age: 14-years old.

---

---

**CLASS REGISTRATION GIFT  
CERTIFICATES are available!**  
Register that special someone on  
your gift-giving list in one of Country  
Kitchen SweetArt's classes.

## Classes for Kids

### CREATIVE KIDS SWEETART

Hands-On 1 Session	Cost: \$12.00 /10.00
<u>Friday, September 12, 2014</u>	<u>9:30 - 10:30 am</u>
<u>Saturday September 13, 2014</u>	<u>9:30 - 10:30 am</u> <u>11:30 - 12:30 pm</u>
<u>Friday, October 10, 2014</u>	<u>9:30 - 10:30 am</u>
<u>Saturday, October 11, 2014</u>	<u>9:30 - 10:30 am</u> <u>11:30 - 12:30 pm</u>
<b>Mindy Bates</b>	<b>Store Open After Classes</b>

For kids who love to be creative in the kitchen, this is the class for them! Children have a great time as they learn how to make and decorate an assortment of sweets. This is a fun time for parent (or grandparent) and child. Each month there is a different theme for making edible treats. Class is for children ages 2 and up. Children younger than 8 years old, a parent needs to attend the class to help the child. For children 8 years and older, parents are welcome to attend. **The cost is \$12.00 per student. Cost for additional children in the same family household is \$10.00 per additional student.**

#### Monthly Themes for Creative Kids SweetArt:

September: Up, Up and Away!!!  
October: Harvest time

Don't forget to reserve your spot in one of our  
Gingerbread Classes! Spots fill quickly!



\*See Gingerbread Class page for  
details

## Sneak peak at Kids Classes in 2015...

### CREATIVE KIDS SWEETART

Hands-On 1 Session	Cost: \$12.00 /10.00
<u>Friday, January 9, 2015</u>	<u>9:30 - 10:30 am</u>
<u>Saturday January 10, 2015</u>	<u>9:30 - 10:30 am</u> <u>11:30 - 12:30 pm</u>
<u>Friday, February 6, 2015</u>	<u>9:30 - 10:30 am</u>
<u>Saturday, February 7, 2015</u>	<u>9:30 - 10:30 am</u> <u>11:30 - 12:30 pm</u>
<b>Mindy Bates</b>	<b>Store Open After Classes</b>

For kids who love to be creative in the kitchen, this is the class for them! Children have a great time as they learn how to make and decorate an assortment of sweets. This is a fun time for parent (or grandparent) and child. Each month there is a different theme for making edible treats. Class is for children ages 2 and up. Children younger than 8 years old, a parent needs to attend the class to help the child. For children 8 years and older, parents are welcome to attend. **The cost is \$12.00 per student. Cost for additional children in the same family household is \$10.00 per additional student.**

#### Monthly Themes for Creative Kids SweetArt:

January: Let it Snow!!!!  
February: Love is in the Air

#### REFUND POLICY FOR CREATIVE KIDS SWEETART- CLASSES ONLY:

A full refund is given if you contact us to withdraw from the class 5 business days or more prior to the class. If your child is sick or an emergency occurs, PARTIAL REFUND (50%) or CREDIT (50%) is given if you cancel less than 5 business days before class date and up to class start time. A refund will not be given if you contact us after the class starts.