



Country Kitchen SweetArt, Inc.

Summer Classes 2013

INDIANA I.C.E.S. Day of Sharing

Special Event Demonstrations

Sunday, June 23, 2013 8:30am—3:00pm

Cost: \$20.00 (Only cash or checks accepted to register — Checks payable to “Indiana ICES”)

Mark your calendar to join us here at Country Kitchen SweetArt for an Indiana International Cake Exploration Society (ICES) Day of Sharing.

ICES is an international non-profit organization dedicated to the promotion and advancement of the sugar arts. Membership includes a varied assortment of sugar artists, ranging from the hobbyists and home bakers to professional cake decorators, caterers, and exhibitors.

Day of Sharing is filled with demonstrations and an opportunity for you to decide if you want to join Indiana's ICES chapter. Membership is not required to attend the DOS; however, advance registration for this day is required.

Make checks payable to Indiana ICES. Only cash or checks (payable to Indiana ICES) accepted. Credit cards not accepted.

SCHEDULE:

8:30 - 9:30am — **REGISTRATION** (Continental breakfast will be provided.) & **SILENT AUCTION SET-UP** (Shop owners bring any items you wish to donate. Please bag up small items in groups for auction.)

9:30 - 10:30 am— **MEETING**

10:30 – 11:15 am— **NEW PRODUCT SHOWCASE & DEMONSTRATION** (New products will not only be showcased, but demonstrated as well. Shop owners and attendees are welcome to bring and demonstrate their newest decorating tools or kitchen gadgets.)

11:15 - 11:30 am— **BREAK**

11:30am - 12:15 pm— **CUPCAKE DECORATING**

12:15 - 1:00 pm— **LUNCH** (provided)

1:00 - 1:45 pm — **FEATHERS**

1:45 - 2:00 pm— **BREAK**

2:00-2:30 pm— **CHOCOLATE PIPING TECHNIQUES**

2:45 pm— **WRAP UP and SILENT AUCTION ENDS**

To register for the Indiana ICES Day of Sharing, call 260-482-4835, or mail the registration form available online at www.shopcountrykitchen.com. Click on the CLASS/EVENTS link. Payment is required at time of registration. **Make checks payable to Indiana ICES. Only cash or checks (payable to Indiana ICES) accepted. Credit cards not accepted.** If you have any questions, please contact Country Kitchen SweetArt at 260-482-4835.

4621 Speedway Drive, Fort Wayne, Indiana 46825

Phone: 1-800-497-3927 Fax: 260-483-4091 Email: classroom@countrykitchensa.com

Website: shopcountrykitchen.com

CLASSES

PIECE of CAKE DECORATING

Wednesday, July 17, 2013

10:00am—5:00pm

Cost: \$75.00

Instructor: Mindy Bates

A beginner cake decorating class focused on the basics of icing and decorating with buttercream. Students begin the class by learning to level (torte), crumb coat and ice a 2-layered 6-inch cake. After a 1-hour break for lunch (on your own), students return to class to learn basic techniques for decorating a cake using various tips and tools. All decorating supplies and tools are provided. We do not teach how to make roses in this class (to learn how to make roses, register for Piped Icing Flowers). A box to transport the cake decorated in class is furnished and students keep the decorating tips used in class. Minimum age: 14-years old.

ICE and DECORATE with BUTTERCREAM

Mondays, June 24—July 29, 2013 6:00—8:00pm

Cost: \$125.00

Tuesdays, June 25—July 30, 2013 6:00—8:00pm

Instructor: Mindy Bates

We've revised our Basic Cake Decorating class and also changed the title. This extensive cake decorating class is now a 6-week course covering buttercream decorating skills. The course starts with learning the fundamentals of torting (leveling), filling, icing and smoothing a crumb-free 6-inch cake. Other sessions include hands-on practice learning how to pipe a variety of borders, simple flowers and roses, leaves, fine lines, inscriptions and figures using pastry bags and an assortment of tips. The course wraps up with students icing and decorating a 6-inch cake using all the piping techniques practiced during the course. All supplies are furnished and students keep the lesson book, decorating tips with storage container and small offset spatula used during the classes. Students also receive a discount for supplies purchased during the course. Minimum age: 14-years old.

DECORATING with FONDANT

Thursday, July 18 & Friday, July 19, 2013

Cost: \$140.00

10:00am—5:00pm

Instructor: Becky Carpenter

Learn the basic skills required to cover and decorate a cake with fondant. The techniques you learn in this class can be applied to decorating cupcakes and cookies with fondant. Students will begin this 2-day class by covering and decorating a cake with fondant using a cake dummy. From there they will learn several decorating techniques requiring the use of various fondant tools, texture mats and cutters. Towards the end of day two, students will be given time to cover and decorate a 6-inch cake to 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. Each day, students will be given a 1-hour break for lunch (on your own). Minimum age: 14-years old.

Register in-person, by calling 260.482.4835, or by mailing the registration form available online at www.shopcountrykitchen.com. Click on the CLASS/EVENTS link.

Cancellation & Refund Policy: A full refund is given when cancellations are made 5 business days or more prior to the class. Payment is non-refundable and non-transferable if cancellation is requested less than 5 business days prior to class.

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

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