



**Country Kitchen SweetArt, Inc.**

4621 Speedway Drive, Fort Wayne, Indiana 46825

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

# Country Kitchen SweetArt, Inc.

---

---

**Class Schedule  
May - August 2014**

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)

Country Kitchen SweetArt has been teaching cake decorating, candy making, cookie decorating, and other confectionary classes since the early 1970s. Classes were originally taught in a small classroom, seating a maximum of only 15 students, in the brick Victorian house store location. In 2001, the growing business relocated the current classroom, seating up to 55 people for our annual open house demonstrations, is used regularly for a variety of scheduled adult and children classes, groups classes, and special events. Country Kitchen SweetArt is proud to have experienced instructors who make learning fun and easy.

### Registration, Cancellation & Refund

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 Creative Kids SweetArt classes vary from policy above. Please see Creative Kids SweetArt 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.



# Country Kitchen SweetArt, Inc.

"Supplies for people who love to bake."

## CLASS REGISTRATION FORM

Student Name:	
If Student is under the age of 16, please provide the following information:	
Parent's Name:	Child's Age:
Address (Street, City, State and Zip Code):	
Phone Number (Day and Evening):	
Credit Card Number:	
Credit Card Expiration Date:	
Check Number:	

CLASS NAME:	CLASS PRICE:
<b>TOTAL</b>	

**Send registration and payment to:**

**Country Kitchen SweetArt**

**Attn: Class Registration**

4621 Speedway Drive • Fort Wayne, Indiana • 46825

---

Phone: 260.482.4835      Fax: 260.483.4091  
 www.shopcountrykitchen.com      Email: classroom@countrykitchensa.com

## 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. (Maximum: 18 students.)  
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 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@countrykitchensa.com](mailto:classroom@countrykitchensa.com)



## Exciting classes, events and news....

- **Indiana ICES Day of Sharing**

June 22

Pre- registration required

8:30-3:00pm

\$20.00

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**. See listing for complete details.

- **Special Guest Instructor Susan Carberry**

June 20-23

Susan Carberry, owner of The Cake Cottage bakery in Murrieta, California, winner of TLC's "Ultimate Cake Off" and featured on The Food Network's "Top Five" is coming to Country Kitchen SweetArt!! Don't miss out on the opportunity to take classes from one of the cake industries leading cake designers! See listing for complete details.

- **Around the World in 80 Cakes**

August 1-3

The 39th Annual ICES Convention and Show is being hosted in Albuquerque, New Mexico this year and Country Kitchen SweetArt (one of ICES's founding members) is excited to be attending again! This much anticipated event allows us to rub shoulders with some of the best of the best in the industry and return home with exciting new ideas, inspiration and products to share with you, our favorite customers! Follow us on Facebook and watch for posts from the event.

## CAKE DECORATING CLASSES

### CAKE DECORATING - 101

**Hands-On** **Cost: \$125.00**  
**6 Sessions**  
**Mondays, May 5 - June 16, 2014** **12:00 - 2:00pm**  
**Mondays, May 5 - June 16 2014** **6:00 - 8:00pm**  
**Mindy Bates/ Becky Carpenter**  
**Store Closed After Evening Class**

**Note: No class Monday, May 26th (afternoon or evening class)**

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.

---

---

### CAKE IN A DAY

**Hands-On** **Cost: \$ 75.00**  
**1 Session**  
**Saturday May 31, 2014** **10:00 - 5:00pm**  
**Mindy Bates** **Store Open After Class**

In this intensive 1 day class , students will learn how to level (torte), fill, crumb coat, and successfully ice a 2-layer, 6-inch cake. Students will learn how to decorate the cake from start to finish using various tips they are given, to keep, along with a tip box. The class wraps up with students decorating their iced cake using all the piping techniques learned during the class. Students take home the decorated cake. The cost includes a full color lesson book, decorating tips with storage container, and small offset spatula. All other supplies are furnished. Class will break 1 hour for lunch. Students welcome to leave property or bring packed lunch. Minimum age: 14 years old.

## Country Kitchen SweetArt hosting classes for amazing Cake Designer and Instructor, **Susan Carberry** **June 20-23, 2014!**

Susan's "Edible Works of Art" have won numerous awards and have been featured in magazines such as "American Cake Decorator" and "Here Comes the Cake." She has appeared on the Food Networks show "Top Five" and won 1st place with her unique "3 Dimensional Cookies." She has also competed on TLC's "Ultimate Cake Off" twice. Winning one and taking second place on the other!



Visit [www.thecakecottage.net](http://www.thecakecottage.net) for more information on Susan and to see additional fabulous edible works of art!

**Ices Members are able to register before public registration (begins April 15) Sign up early to secure your spot with this special guest instructor! Visit [www.shopcountrykitchen.com](http://www.shopcountrykitchen.com) after April 15 for exact class times and more information on these exciting classes!**

Don't miss your opportunity to take classes with one today's leading cake designers, Susan Carberry!  
Classes the same weekend as Indiana ICES Day of Sharing!

## INDIANA ICES - DAY of SHARING

### INDIANA ICES DAY OF SHARING

Special Event

Sunday, June 22, 2014

Cost: \$20.00

8:30am - 3:00pm

Mark your calendar to join us here at Country Kitchen SweetArt for an Indiana International Cake Exploration Societe (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 accepted. Credit cards not accepted.**

To register for the Indiana ICES Day of Sharing, call 260-482-4835, or mail the registration form included in this booklet. Payment is required at time of registration. **Make checks payable to Indiana ICES. Only cash or checks accepted. Credit cards not accepted.** If you have any questions, please contact our Classroom Manager at 260-482-4835.

**8:30 – 9:30am** - Registration, Silent Auction Set-up and Continental Breakfast

*(Shop owners bring any items you wish to donate. Please bag up small items in groups for auction.)*

**9:30 – 10:30am** - Indiana I.C.E.S. Meeting

**10:30 – 12:00pm** - Demo-Rudy Reindeer, SUSAN CARBERRY

**12:00- 12:15pm** - Break

**12:15 – 1:00pm** - Lunch (provided)

**1:00 – 1:45pm** - Demo-Lace Techniques, Autumn Carpenter

**1:45 – 2:00pm** - Break

**2:00 – 2:45pm** - Demo- Fun with Wafer Paper, Theresa Oman

**2:45pm** - Silent Auction Ends

**ADVANCE REGISTRATION IS REQUIRED. PAYMENT (Cash or Check Only) IS REQUIRED AT TIME OF REGISTRATION. MAKE CHECKS PAYABLE TO "INDIANA ICES".**

## CAKE DECORATING CLASSES

### 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.

DID YOU KNOW...

YOU CAN CELEBRATE YOUR BIRTHDAY  
AT COUNTRY KITCHEN SWEETART?!

Whether you're turning 3 or 103, allow us to customize a party that's special for you. For more details about our birthday party package, turn the pages until you find the "Birthday Party" page.



## DECORATING CLASSES

### STOP AND SMELL THE ROSES

Hands-On Cost: \$25.00  
1 Session  
Tuesday, July 1, 2014 6:00pm - 8:00pm  
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

### Schedule a Country Kitchen SweetArt Group Class Today

CKSA offers a variety of group classes that are fun and exciting for any group and for all ages (children and adults). For more information see our group class page or to schedule a group class, contact our Classroom Manager .

### GELATIN ART

Hands-On Cost: \$40.00  
1 Session  
Saturday, May 17, 2014 12:00pm - 3:00pm  
Becky Carpenter Store Open After Class

Learn the basics of creating stunning stained glass-looking flowers, leaves, butterflies and bows. You will be amazed how easy and versatile this method really is! During the class, students will learn the gelatin basics from "blooming" the gelatin to painting the impression sheets. After learning the basic steps, students spend the remaining class time practicing different techniques for cutting and painting pre-made gelatin pieces to make various components that will be used to make a stunning gelatin arrangement. All supplies furnished. Minimum age: 14-years old.

## CLASSES for KIDS

### ME & YOU - RED, WHITE AND BLUE COOKIE BOUQUET

Hands-On Cost: \$25.00/20.00  
1 Session  
Wednesday, July 2, 2014 5:00 - 7:00 pm  
Mindy Bates Store Open After Class

Hooray for the red, white and blue! Come spend the evening with us and learn how to make a cookie bouquet that will be a sparkling centerpiece just in time for the 4<sup>th</sup> of July. This class is for kids 8 and up and their parents who want to have some fun while learning how to bake cookies on stick (demonstration only), how to decorate the cookies using different techniques and how to assemble a cookie bouquet. All supplies are provided. At the end of class, each registered student takes home a finished cookie bouquet. (Aunt, uncle, grandma or grandpa are welcome to register as well!) **The cost is \$25.00 for the first family member. Cost for additional family members is \$20.00 per student.** Class is for children 8 years old and up.

*Unregistered Parents are welcome to stay in the classroom during class; however, parents or others accompanying the child are asked to sit at the back of the classroom during the class.*

### **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.

## CLASSES for KIDS

### CREATIVE KIDS SWEETART

(formally Toddler Time and Afternoon Sweets)

Hands-On Cost: \$12.00 /10.00

1 Session

Friday, May 9, 2014 9:30 - 10:30 am

Saturday May 10, 2014 9:30 - 10:30 am

11:30 - 12:30 pm

Friday, June 13, 2014 9:30 - 10:30 am

Saturday, June 14, 2014 9:30 - 10:30 am

11:30 - 12:30 pm

Friday, July 18, 2014 9:30 - 10:30 am

Saturday, July 19, 2014 9:30 - 10:30 am

11:30 - 12:30 pm

Friday, August 8, 2014 9:30 - 10:30 am

Saturday, August 9, 2014 9:30 - 10:30 am

11:30 - 12:30 pm

Store Open After Classes

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:

**May: Lets have a Picnic**  
**June: Red, White and Blue**  
**July: Day at the Beach**  
**August: Back to School**

## DECORATING CLASSES

### GUM PASTE ARTISTRY

Hands-On

Cost: \$70.00

1 Session

Saturday, July 26, 2014

9:30 am - 4:00 pm

Becky Carpenter

Store Open After Class

Learn the art of making gum paste embellishments and flowers used to decorate cakes and cupcakes. During the first part of the class, students learn to make plaques, streamers, bows, plunger flowers and rose buds on a wire. After a 1 hour break for lunch (on your own), students return to learn the steps of making and wiring popular gum paste flowers (full rose, stephanotis, calla lily) and leaves. Flowers are dusted and tinted before assembled into a small bouquet. All supplies furnished. 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.

### THE ART of FIGURE MODELING

Hands-On

Cost: \$40.00

1 Session

Tuesday, May 6, 2014

6:00 - 8:30pm

Theresa Oman

Store Open After Class

Learn the skills of successfully shaping standing figures to use as a unique style of cake decorating. You will learn how easy it is to create characters and animals, and how to give them each their own individual character by using different facial expressions. The basic skills you learn from this class will allow you to explore a new dimension of cake decorating. Students will take home their class projects. All supplies furnished. Minimum age: 14-years old.

## CAKE DECORATING CLASSES

### WAFFER PAPER FLOWERS and MORE

Hands-On Cost: \$45.00  
1 session  
Tuesday, June 10, 2014 6:00 - 9:00pm  
Theresa Oman Store Open After Class

Come see what all the excitement is about and discover one of the latest trends in the industry. Learn new ways to use this inexpensive medium to create a wide variety of flowers, embellishments and techniques for your decorating projects. All supplies are provided and students take home their finished projects at the end of class. Minimum age: 14-years



### ROYAL ICING ART

Hands-On Cost: \$45.00  
1 Session  
Tuesday May 20, 2014 6:00 - 9:00pm  
Theresa Oman Store Open After Class

Royal Icing, Run Sugar, Color Flow...Whatever you call it we're going to play with it. With so many techniques, accent pieces and embellishments that can be accomplished with royal icing this class is a must. Whether its used on cookies, piping intricate designs, making cute decorations or brush embroidery, the possibilities are endless. Minimum age: 14-years

## 4-H CAKE DECORATING WORKSHOP

This workshop is a time to learn and practice techniques only. **Projects are not permitted in the class.** All supplies (tips, icing, etc.) are furnished for use during the workshop. **Workshop is limited to 4-H students only. To register for the 4-H workshop, students must provide verification that they are 4-H members enrolled in the cake decorating exhibit category. Verification includes a 4-H Membership Card (which can be obtained through the County 4-H Office), or by requesting your County 4-H Office to send written verification to [classroom@countrykitchensa.com](mailto:classroom@countrykitchensa.com).**

All 4-H cake decorating students with required verification are entitled to receive a 10% discount for 4-H supplies between June 1<sup>st</sup> and July 31<sup>st</sup>, 2014.

(Note: Some items in our store are non-discountable.)

Limited seats are available in each workshop. Payment is required at time of registration to reserve your spot. **Parents are required to attend the workshop.** Students will be given a 1 hour break for lunch (on your own).

### 4-H BEGINNER LEVEL

Hands-On Cost: \$45.00  
1 Session  
Wednesday, June 25, 2014 10:00 am - 5:00pm  
Thursday, June 26, 2014 10:00 am - 5:00pm  
Mindy Bates Store Open After Classes

### 4-H INTERMEDIATE LEVEL

Hands-On Cost: \$45.00  
Friday, June 27, 2014 10:00 am - 5:00pm  
Mindy Bates Store Open After Classes

**All Workshops:** 4-H exhibit requirements and options will be discussed in the beginning or the workshop and then students will spend the day learning decorating techniques following the Cake Decorating Exhibit Skills Sheet for the applicable level. Time will also be given for students and parents to ask questions, discuss specific projects and get project tips.