



Country Kitchen SweetArt, Inc.
4621 Speedway Drive, Fort Wayne, Indiana
46825
www.shopcountrykitchen.com

Country Kitchen

SWEETART



— SINCE 1964

Class Schedule

April - August 2015

Class updates available online at
www.shopcountrykitchen.com

4621 Speedway Drive
Fort Wayne, Indiana 46825
Phone: 260.482.4835
Fax: 260.483.4091
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 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 required to receive regular class price and 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 Kids 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 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:
TOTAL	

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

The story of Country Kitchen

...spans four generations and thousands of pounds of chocolate. After years of owning a restaurant, Mildred Brand traveled to Chicago and attended cake decorating classes. Those classes sparked a creative passion that led her and her husband Wilbur to begin providing catering and wedding cake services.

In 1964, Wilbur and Mildred moved to Fort Wayne, Indiana and began selling cake decorating supplies. Over the years, they added candy supplies, offered cake and candy decorating classes and started a mail order business.

Now 50 years later, Mildred's daughter, grandchildren and great grandchildren carry on her vision for making the culinary arts accessible to everyone.

Country Kitchen SweetArt carries more than 14 thousand cake and candy supplies items. The company maintains a large store in Fort Wayne, Indiana and its web site now allows people from around the country and the world to enjoy a piece of SweetArt.



Why take a class at Country Kitchen SweetArt?

In this day and age where you can research practically anything through the resources available on the internet, why would you come to us to take a class? Let us count the ways...

- We LOVE to teach! Our instructors are confectionary enthusiasts just like you and thoroughly enjoy sharing and teaching everything (almost everything ☺) we know. With a history of 50 years in the industry and over 100 years of combined experience in all things cake, candy and cookie related, we've got you covered.
- We provide students with every tool necessary to successfully complete the class. No need to purchase any specialty kits or tools. In our decorating classes we even pre-bake all your goodies so you have no at home baking, everyone has the same quality baked goods to work with and when you arrive we can focus immediately on decorating and creating.
- You get to "play" with all of our decorating tools before you buy so you can decide what you like and what you truly can't live without! Most adult classes provide you with a discount coupon to be able to use towards your next purchase.
- Whether you just want to have fun, learn something new or advance your skills, we have the class for you. We want to show you what you're capable of with the right instruction and tools.
- You have a live instructor that can help you, hands on, as we work through the class. We are here to teach, help with techniques, provide assistance as needed, trouble shoot, and offer encouragement.
- Students are able to gain so much from each other. We have a wonderful community of bakers, makers and creators that come from near and far to start or advance their talents in our classroom. We enjoy sharing ideas, trouble shooting and networking with each other.
- Let's not forget about the Creative Kids SweetArt classes! Every month we hang out and get creative. Disguised as a fun time with sweets, kids of all ages learn how to create awesome, edible works of art, learn proper kitchen techniques as well as cleanliness, following steps and directions, fine tune those gross motor skills and learn to work in a group setting. As with all of our classes, we provide your child with everything they need for class.

So, why take a class at Country Kitchen SweetArt?

Can you think of a reason why not?

Sign up today! We look forward to seeing you in class!

Indiana ICES Day of Sharing

Special Event

Member/Non-Member
Sunday, June 28, 2015

Cost: \$20.00/\$25.00
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. Space is limited.

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. 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 - 11:15am New Product Showcase

11:15 - 11:30am Break

11:30 - 12:15pm Animal Cookies

12:15 - 1:00pm Lunch (Provided)

1:00 - 1:45pm Modern Side Designs

1:45 - 2:00pm Break

2:00 - 2:45pm Gum Paste Flowers

3:00pm SILENT AUCTION ENDS

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

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 [ww.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.

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

CLASS REGISTRATION GIFT CERTIFICATES are available!

Register that special someone in one of
Country Kitchen SweetArt's classes.

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 up to 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

Cake Decorating Classes

Cake Decorating - 101

Hands-On
6 Sessions

Cost : \$125.00/\$145.00 after March 31

Tuesdays April 7 - May 12, 2015

12:00 - 2:00 pm

Tuesdays April 7 - May 12, 2015

6:00 - 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 current trends. 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. Students also receive a discount for supplies purchased during the course. Minimum age: 14-years old.

Gum Paste Classes

The Art of Figure Modeling

Hands-On **Cost: \$40.00/\$50.00 after May 7**
1 Session
Thursday May 14, 2015 **6:00pm - 8:30 pm**
Autumn Carpenter **Store Open After Class**

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. Learn the skills of successfully shaping standing figures to use as a unique style of cake decorating. 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. Minimum age: 14-years old.

Gum Paste Artistry

Hands-On **Cost: \$70.00/\$80.00 after July 11**
1 Session
Saturday, July 18, 2015 **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 and leaves. Flowers are dusted and tinted before assembled into a small bouquet. All supplies furnished. Minimum age: 14-years old.

*Country Kitchen SweetArt supplies students with all tools and ingredients needed for class.

Classes for Kids

Creative Kids SweetArt

Hands-On **Cost: \$12.00/\$10.00**
1 Session
Friday, April 10, 2015 **9:30 - 10:30 am**
Saturday, April 11, 2015 **9:30 - 10:30 am**
11:30 - 12:30 pm
Friday, May 8, 2015 **9:30 - 10:30 am**
Saturday, May 9, 2015 **9:30 - 10:30 am**
11:30 - 12:30 pm
Friday, July 10, 2015 **9:30 - 10:30 am**
Saturday, July 11, 2015 **9:30 - 10:30 am**
11:30 - 12:30 pm
Friday, August 7, 2015 **9:30 - 10:30 am**
Saturday, August 8, 2015 **9:30 - 10:30 am**
11:30 - 12:30 pm
Friday, September 18, 2015 **9:30 - 10:30 am**
Saturday, September 19, 2015 **9:30 - 10:30 am**
11:30 - 12:30 pm

Mindy Bates **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. For 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 but not required.

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:

April: Ready, Set, Bloom!

May: Down on the Farm

June: *No CKSA this month* :o(

July :Creepy Crawly

August: Ahoy Mateys!

Summer Fun Night

Patriotic Cookie Bouquet

Hands-On

Cost: \$25.00/\$20.00

Cost after June 25: \$35.00/\$30.00

1 Session

Thursday, July 2, 2015

5:00pm - 7:00 pm

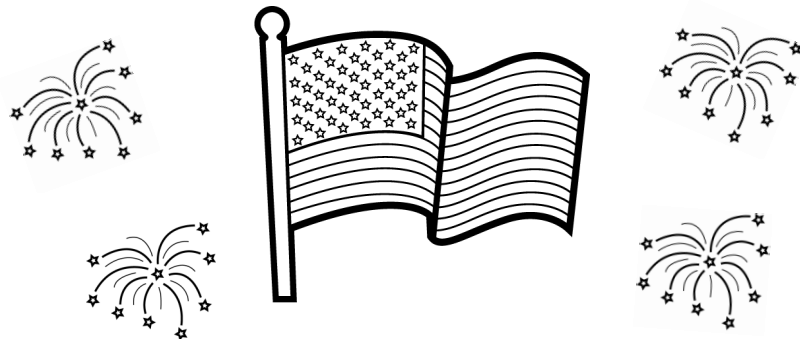
Mindy Bates

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 4th of July. (Cookies and design different from last summers class!) 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. One student per project please.** Class is for children 8 years old and up.

Unregistered Parents/Adults 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.



Cake Decorating Classes

Stop and Smell the Roses

Hands-On

Cost: \$30.00/\$40.00 after June 9

1 Session

Tuesday, June 16, 2015

6:00pm - 8:00pm

Theresa Oman

Store Closed 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.

Garden of Icing Flowers

Hands-On

Cost: \$40.00/\$50.00 after July 7

1 Session

Tuesday July 14, 2015

6:00pm - 9:00pm

Theresa Oman

Store Closed 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.

*Country Kitchen SweetArt supplies students with all tools and ingredients needed for class.

Cake Decorating Classes

Cake in a Day

Hands-On Cost: \$75.00/\$85.00 after August 14
1 Session
Saturday August 22, 2015 10:00am - 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.



****Looking for something a little more in depth?
Look for the next session of our "Cake 101"
6 week course to begin mid September.**

New Class!!!!

Summer Fun Night

New Class!!!!

Movie Night Treats

Hands-On Cost: \$25.00/\$20.00
Cost after June 10: \$35.00/\$30.00
1 Session
Wednesday, June 17, 2015 5:00pm - 7:00
pm
Mindy Bates Store Open After Class

Roll out the red carpet! Here's your ticket to a fun night! Come spend the evening with us making a box full of movie themed treats! From candy, cookies, cake and few other treats, you'll have plenty of treats to choose from on your movie night! This class is for kids 8 and up and their parents who want to have some fun while learning how to make and decorate a variety of goodies. All supplies are provided. At the end of class, each registered student takes home a fun box full of treats.

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. One student per project please.** Class is for children 8 years old and up.

Unregistered Parents/Adults 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.



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.**

All 4-H cake decorating students with required verification are entitled to receive a 10% discount for 4-H supplies between June 1st and July 31st, 2015.

(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

1 Session

Tuesday, June 9, 2015

Wednesday, June 10, 2015

Mindy Bates

Cost: \$45.00

10:00 am - 5:00pm

10:00 am - 5:00pm

Store Open After Classes

4-H INTERMEDIATE LEVEL

Hands-On

Thursday, June 11, 2015

Mindy Bates

Cost: \$45.00

10:00 am - 5:00pm

Store Open After Classes

All Workshops: 4-H exhibit requirements and options will be discussed in the beginning of 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.

Cake Decorating Classes

The Basics of Rolled Fondant

Hands-On

3 Sessions

Mondays, August 17 - 31, 2015

Becky Carpenter

Cost: \$75.00/\$85.00 after August 10

6:00pm - 8:00pm

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 two 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.

CLASS REGISTRATION GIFT CERTIFICATES are available!

Register that special someone in one of
Country Kitchen SweetArt's classes.

Recipes from the Classroom...

Amazing Chocolate Chip Cookies

1 cup butter	4 cups flour
3/4 cup sugar	1 teaspoon baking soda
3/4 cup brown sugar	1 teaspoon salt
2 tablespoons Invert Sugar*	2 cups chocolate chips
2 teaspoons Velvet Cream 2 Fold Vanilla	
2 eggs	

Cream sugars and butter together until light and smooth. Beat in eggs and vanilla. Add dry ingredients, then chocolate chips. Scoop dough with cookie scoop and bake at 350°F for 8-12 minutes.

***Invert Sugar** produces softer, chewier cookies and serves as a natural preservative, allowing your baked goods to taste “just baked” longer.

Raspberry Coconut Cupcake

1 box white cake mix
1 ½ teaspoons **Coconut Emulsion**
14 ounces sweetened, shredded coconut
1 sleeve **Raspberry Pastry Filling**
Buttercream Icing
Toasted Coconut

Preheat oven to 350°F. Line cupcake pans. Mix cake mix according to instructions on box; adding coconut flavoring. Fold sweetened coconut into mixed batter. Scoop batter into prepared cupcake pans filling each 2/3 full. Bake for 18-22 minutes or until cupcake springs back when top is pressed. Cool in pan for 10 minutes. Remove from pan to cooling rack. Cool completely. Fill with Raspberry Pastry Filling, ice with buttercream and top with toasted coconut.

Recipes from the Classroom...

Chocolate Caramel Cupcakes

1 package **CK Premium Chocolate Cake Mix**
1 cup **Peter's Soft Caramel**
4 teaspoons heavy cream
4 cups **CK Buttercream Icing**
1/4 - 1/2 teaspoon **Caramel Powdered Flavor**

Preheat oven to 350°F. Line cupcake pans. Mix cake mix according to instructions on box. Scoop batter into prepared cupcake pans, filling each 2/3 full. Bake for 18-22 minutes or until cupcake springs back when top is pressed. Cool in pan for 10 minutes. Remove from pan to cooling rack. Cool completely before filling and icing.

While cupcakes are cooling, warm the soft caramel enough to be able to stir easily. Add heavy cream and stir until completely combined. Allow to cool back to room temperature. Fill cooled cupcakes with thinned soft caramel by either using a coring tool or a pastry bag, fitted with a coupler and a **bismark** tip #230 (a **bismark tip** is a specially designed tip used for filling pastries).

Mix powdered flavoring with buttercream. Let icing rest, covered, for 5-10 minutes to allow the flavor to maximize. Taste and add more flavoring if desired. Spread or pipe on cupcakes using a pastry bag and desired decorating tip. Finish by drizzling iced cupcakes with softened caramel.

***Highlighted ingredients can be purchased at
Country Kitchen SweetArt**