

Country Kitchen SweetArt, Inc.

Class Schedule September - December 2011

Class updates available online at
www.shopcountrykitchen.com



4621 Speedway Drive
Fort Wayne, Indiana 46825
260-482-4835: phone
260-483-4091: fax
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 a brick Victorian house located on Wells Street. In 2001, the growing business relocated to Speedway Drive where the current classroom, seating up to 65 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. 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 and After School Sweets classes vary from policy above. Please see Toddler Time and After School Sweets 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.

CAKE DECORATING CLASSES

BASIC CAKE DECORATING

Hands-On

8 Sessions

Cost: \$95.00

Mondays, September 12 — October 31, 2011

6:00 - 8:00 pm

Wednesdays, September 14 — November 2, 2011

6:00 - 8:00 pm

Shelly Netherton

Store Closed After Classes

This extensive 8-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 a pastry bag. The course also includes a session on the basics of covering and decorating a cake with fondant. The course wraps up with students decorating an iced 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.

EVERYTHING'S COMING UP ROSES

Hands-On

Cost: \$20.00

1 Session

Tuesday, September 27, 2011

5:30 - 7:30 pm

Theresa Oman

Store Closed After Class

It's all about piping icing roses! You will learn to make roses, half roses and rose-buds. 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.

CAKE DECORATING CLASSES

BRIEF CAKE DECORATING

Hands-On

Cost: \$30.00

1 Session

Tuesday, October 18, 2011

6:00 - 8:30 pm

Becky Carpenter

Store Open After Class

This introduction to cake decorating class has an added treat. Each student is provided with a small iced cake. After practicing various borders, leaves, flowers and other simple techniques, you will decorate and take your cake home with you. We do not teach how to make roses in this class (to learn how to make roses, register for Everything's Coming Up Roses). All decorating supplies and a box to transport the cake are furnished. Students also keep the various decorating tips used in class.

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.

CUPCAKES À LA MODE

Hands-On

Cost: \$45.00

1 Session

Thursday, October 20, 2011

5:30 - 8:30 pm

Tuesday, December 6, 2011

5:30 - 8:30 pm

Shelly Netherton

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 mini, standard and jumbo cupcakes along with how to decorate cupcakes using different icings and decorating techniques. Cupcake flavors include chocolate truffle, pumpkin, tiramisu and several more. You will leave the class with over a half dozen cupcakes. Minimum age: 14-years old.

CAKE DECORATING CLASSES

CAKE POPS!

Hands-On

Cost: \$40.00

1 Session

Tuesday, October 25, 2011

5:30 - 8:30 pm

Tuesday, November 29, 2011

5:30 - 8:30 pm

Theresa Oman

Store Open After Class

For several years, leftover cake has been used to make cake truffles, more commonly known as "cake balls," but the latest trend now is cake pops – cake balls on a stick. Cake Pops! is a beginner's class for students who want to learn the basics of making cake pops from start to finish. You will learn how to create different shapes, how to coat the cake pops with melted candy coating and how to apply various decorating techniques and ideas to make these small trendy treats. You will make fall (October class) and winter (November class) flavored and shaped cake pops. Students take home a dozen cake pops. All supplies furnished. Minimum age: 14-years old.

THE BASICS of ROLLED FONDANT

Hands-On

Cost: \$90.00

4 Sessions

Mondays, January 16 — February 6, 2012

6:00 - 8:00 pm

Shelly Netherton

Store Open After First Session Only

Learn the basics of fondant in this 4-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 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.

CAKE DECORATING CLASSES

THE BASICS of GUM PASTE

Hands-On

** Gift Idea **

Cost: \$50.00

2 Session

Wednesdays, January 18 and 25, 2012

6:00 - 9:00 pm

Becky Carpenter

Store Open After Class

This 2-session class will introduce you to basic gum paste techniques used for decorating cakes and cupcakes. You will learn to make plaques, bows, 3-D pieces and an assortment of plunger flowers without wires. You will also learn to make a basic rose, stephanotis and rose leaves on wires. All supplies furnished. Minimum age: 14-years old.

A GARDEN of ICING FLOWERS

Hands-On

** Gift Idea **

Cost: \$40.00

1 Session

Tuesday, January 24, 2012

5:30 - 7:30 pm

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. Flowers include: Sweet Pea, Daffodil, Carnation, Daisy, Lily of the Valley, Poinsettia, Lily and a few more. Roses will not be taught in the course. If you want to learn how to make roses, register for our "Everything's Coming Up Roses" class. All supplies furnished and students keep tips and flower nails used in class. 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.

CAKE DECORATING CLASSES

STACKING THE CAKE

Demonstration

** Gift Idea **

Cost: \$25.00

1 Session

Thursday, January 26, 2012

6:00 - 8:00 pm

Shelly Netherton

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 baby shower 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.

Cookie Decorating Classes

VERY CHIC COOKIES

Hands-On

Cost: \$45.00

1 Session

Thursday, October 6, 2011

6:00 - 9:00 pm

Thursday, December 1, 2011

6:00 - 9:00 pm

Autumn Carpenter

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 with our experienced and talented instructor and author, Autumn Carpenter, as she teaches you how to create stylish cookies using run sugar, candy coating, chocolate transfer sheets and fondant using her new easy-to-use cookie cutter texture sets. 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, a few decorating supplies and several creative ideas for decorating cookies for all occasions. Minimum age: 14-years old.

CANDY MAKING CLASSES

CANDY MAKING for BEGINNERS

Hands-On

Cost: \$45.00

1 Session

Saturday, November 19, 2011

9:00 - 11:30 am

Saturday, November 19, 2011

1:30 - 4:00 pm

Jane Lengacher

Store Open After Classes

Whether you're a novice in the kitchen or an experienced cook looking to try your hand at candy making, this class will get you started. Our delightful and skilled instructor, Jane Lengacher, has taught this class for many years, and she knows the tricks to successfully making cooked and uncooked candy. She 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 including easy-to-make fondant center candies, caramels, fudge and more with everyone's help. 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. Minimum age: 14-years old.

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SWEETLY SIMPLE CANDY MAKING

Hands-On

Cost: \$35.00

1 Session

Tuesday, November 22, 2011

6:00 - 8:00 pm

Cara Wilson

Store Open After Class

'Tis the season to make sweets. Learn how to make an assortment of quick and easy molded chocolates, dipped treats, no-cook fudge and several other candies that don't require much effort or candy making know-how, but are delicious and home-made yet professional-looking. Learn to make candies, for gift-giving or to be served at parties, that 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.

CANDY MAKING CLASSES

CONTEMPORARY CANDY MAKING

Hands-On

Cost: \$70.00

1 Session

Friday, December 2, 2011

9:00 am - 2:00 pm

Jane Lengacher

Store Open After Class

Are you looking to take your basic candy making experience to the next level? This is just the class! Our experienced candy making instructor, Jane Lengacher, will teach you more about candy making including using REAL CHOCOLATE. You will learn a simple tempering method for dipping and molding real chocolate. Also, you will learn to make several different candies and chocolates with unique and contemporary flavors. With everyone's help, 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. Minimum age: 14-years old. No lunch break during class; however, a light snack is provided.

****Prerequisite class (Candy Making for Beginners or equivalent) or basic knowledge of working with cooked candies is required.**

DESSERT CLASSES

PIES and TARTS for FALL

Some Hands-On

Cost: \$40.00

1 Session

Thursday, October 13, 2011

6:00 - 9:00 pm

Christine Lussier

Store Open After Class

This is a perfect time to start making pies, so in this class we will take the mystery out of making attractive and delicious pies. The secret to a really good pie starts with the crust. After the crust, it's the filling. You will learn about a variety of luscious fillings which will include fall fruit pies, pumpkin, chocolate pecan, and more. Christine will then discuss ways to dress up your pies that will impress your friends and family. Generous samples will be provided in class. Students will leave with the knowledge to make more pies at home, several recipes, and the 6-inch pie you bake (in reusable metal pie pan) in class. Minimum age: 14-years old.

DESSERT CLASSES

GLUTEN FREE BAKING for the HOLIDAYS

Demonstration

Cost: \$35.00

1 Session

Thursday, October 27, 2011

6:30 - 8:30 pm

Christine Lussier

Store Open After Class

If you have a wheat allergy, intolerance, or Celiac disease, you don't have to give up delicious baked goodies and desserts. Join us to learn how to make assorted muffins, cookies, pancakes and a European-style flourless cake that doesn't taste like it's a substitute for the real thing. We'll discuss gluten free alternatives that are easily available. Generous samples and recipes will be provided. Minimum age: 14-years old.

JUST SWEET ENOUGH for the HOLIDAYS

Demonstration

Cost: \$35.00

1 Session

Monday, November 14, 2011

6:30 - 8:30 pm

Christine Lussier

Store Open After Class

If you or someone you know is diabetic or just wants to control sugar and carbohydrate intake, come and learn how to make some healthy treats including pumpkin nut cake, peanut butter and banana cookies, applesauce custard and other fruit sweetened desserts. You'll learn about ways to cut sugar and carbohydrates without sacrificing taste or relying on artificial sweeteners. Samples and recipes will be provided. Minimum age: 14-years old.

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are available!

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SPECIALTY CLASSES

JAMS and JELLIES

Demonstration

Cost: \$25.00

1 Session

Thursday, September 8, 2011

6:00 - 8:30 pm

Christine Lussier

Store Open After Class

Making jams and jellies is easier than you think. If you can boil water, you can make your own jams and jellies. Learn how to select and prepare the best fruits to preserve the tastes of summer. We'll make one batch in class from start to finish so you can see just how easy it is. Samples and recipes (including Grape Jelly, Strawberry Jam, Red & Blue Jam, low sugar and freezer jams and jellies) will be provided. Minimum age: 14-years old.

FRESH PASTA from SCRATCH

Some Hands-On

Cost: \$55.00

1 Session

Saturday, September 17, 2011

9:00 am - Noon

Jane Lengacher

Store Open After Class

This class is for anyone who longs to learn how to make fresh pasta from scratch. With some hands-on, you will first learn how to make home-made pasta. Then you will learn how to cut and roll the pasta to make different varieties including lasagna and cannelloni noodles, ravioli and other home-made noodles. Students will also have time to enjoy the pasta dishes made in class. All supplies furnished. Minimum age: 14-years old.



SPECIALTY CLASSES

FRUIT BUTTERS and OTHER PRESERVES

Demonstration

Cost: \$25.00

1 Session

Thursday, September 22, 2011

6:30 - 8:30 pm

Christine Lussier

Store Open After Class

There is no butter in fruit butters, but you'll love them just the same. Starting with Apple Butter and branching out to Pumpkin Butter and others, you'll learn several methods (stovetop, oven and microwave) to make these easy spreads. We'll also cover making fruit conserves and chutneys which combine fruits, nuts and spices. Samples and recipes will be provided. Minimum age: 14-years old.

HOLIDAY GIFTS from the KITCHEN

Some Hands-On

Cost: \$35.00

1 Session

Wednesday, November 30, 2011

5:30 - 8:00 pm

Jane Lengacher

Store Open After Class

With everyone watching their budgets, save a few dollars and unleash your creativity in this class. Let us inspire you to create special homemade treats for your friends and family that are perfect for holiday gift-giving! During this some hands-on class, Jane will show you how to make and package several food gifts including baked goods, spice mixes, and soup mixes. Students will enjoy samples during the class. At the end of class there will be a drawing to give away gifts made in class. 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.

ANNUAL HOLIDAY EVENT

TASTE OF THE HOLIDAYS "CELEBRATING THE HOLIDAYS"

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

Thursday, November 10 (Extended store hours; store closes at 9pm.)

4:00 – 5:00 pm **Delectable Favors and Gifts:** *Make your holidays even sweeter by making your own edible favors and gifts. We will show you how fun and simple it is to make guests, friends and family feel even more special when they know you've taken the time to make homemade sweets just for them.*

5:30 – 6:30 pm **Petite Sweets:** *Learn how to downsize your favorite desserts into sweet little bites that will satisfy every sweet tooth and will be a hit at any party.*

7:00 – 8:00 pm **Confectionary Delights:** *What's a holiday without sweets, but who has time during the holidays to make a lot of candies? Let us show you how quick and easy it is to make an assortment of confectionary treats that will leave your taste buds asking for more.*

Friday, November 11

1:00 – 2:00 pm **Delectable Favors and Gifts** (See description above.)

2:30 – 3:30 pm **Petite Sweets** (See description above.)

4:00 – 5:00 pm **Confectionary Delights** (See description above.)

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

(We recommend registering in advance due to limited seating. Registration fee will be donated to Charis House, a division of Fort Wayne's Rescue Ministries.)

Saturday, November 12

9:00 am – 5:00 pm

On Saturday, our classroom turns into a "Sweet Shop" filled with samples, samples and more samples. A mini demonstration station will be located in the store where you can observe various brief demonstrations throughout the day. Demonstrations will include how to make easy treats using various products and tools we sell. Customers will receive our Annual Holiday Event Collection of Recipes.

Free Event

GINGERBREAD CLASSES

HANSEL and GRETEL'S HOME SWEET HOME

Hands-On

Cost: \$25.00

1 Session

Wednesday, December 14, 2011

6:00 - 8:00 pm

Instructor: To Be Determined

Store Closed After Class

Just like the Gingerbread, Gumdrops, Candy Canes, & More class, this class includes an assortment of sweets to decorate a gingerbread house. Each student is provided a pre-assembled gingerbread house (approximate size 7"x6"x6"), gingerbread man and woman cookies and a large assortment of candy to decorate their house. A box is provided to take home your gingerbread house. Class is not recommended for children younger than 8-years old. For children younger than 8-years old, an adult or older sibling needs to attend the class with the child. We recommend one student per gingerbread house and will only allow a maximum of two students per gingerbread house.

HANSEL and GRETEL'S EXTREME MAKE-OVER (A Group Project)

Hands-On

Cost: \$40.00

1 Session

Friday, December 16, 2011

6:00 - 8:00 pm

Instructor: To Be Determined

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. This class is just like the Gingerbread, Gumdrops, Candy Canes, & More class; however, groups (maximum of 6 people per house) are provided our largest pre-assembled gingerbread house (approximate size 9"x7"x8") with outlined windows and doors, gingerbread man and woman cookies and 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 not recommended for children younger than 4-years old. Groups with children younger than 8-years old must include a member of the group who is 14-years or older. When registering, please specify the number of people in your group.

GINGERBREAD CLASSES

GINGERBREAD, GUMDROPS, CANDY CANES, & MORE

Hands-On

Cost: \$13.00

1 Session

Saturday, December 17, 2011

9:30 - 10:30 am

and 11:30 am - 12:30 pm

and 1:30 - 2:30 pm

and 3:30 - 4:30 pm

Thursday, December 22, 2011

9:30 - 10:30 am

and 11:30 am - 12:30 pm

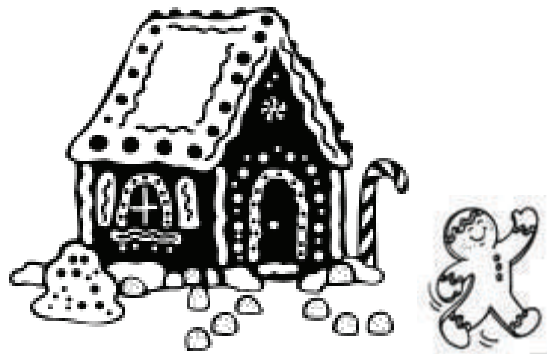
and 3:00 - 4:00 pm

and 5:00 - 6:00 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 (approximate size 6"x4"x4"), a large assortment of candy, and a gingerbread man cookie and gingerbread woman cookie to decorate. A box is also provided to take home your decorated house. This is a great class for kids; however, the class is not recommended for children younger than 2-years old. For children 6-years old and younger, we require an adult or older sibling to attend the class and assist the child. For all other students registered, we allow only one student per gingerbread house. Parents of children 7-years and older are welcome to stay in the classroom with the child, or feel free to shop in our store while your child is decorating his or her gingerbread house.



Due to popularity, we've added more gingerbread decorating classes to our schedule this year. Come join the fun!

FUN CLASSES JUST FOR KIDS

TODDLER TIME

Hands-On

Cost: \$9.00 / \$7.00

1 Session

Saturday, September 10, 2011 9:30 - 10:30 am

and 11:30 am - 12:30 pm

Tuesday, September 13, 2011 9:30 - 10:30 am

Wednesday, September 14, 2011 9:30 - 10:30 am

Tuesday, October 11, 2011 9:30 - 10:30 am

Wednesday, October 12, 2011 9:30 - 10:30 am

Saturday, October 15, 2011 (3rd Sat. of October) 9:30 - 10:30 am

and 11:30 am - 12:30 pm

Due to our Taste of the Holiday Open House there is no Toddler Time
on Saturday for the month of November.

Tuesday, November 15, 2011 9:30 - 10:30 am

Wednesday, November 16, 2011 9:30 - 10:30 am

Saturday, December 10, 2011 9:30 - 10:30 am

and 11:30 am - 12:30 pm

Tuesday, December 13, 2011 9:30 - 10:30 am

Wednesday, December 14, 2011 9:30 - 10:30 am

Kelly Connelly

Store Open After Classes

For toddlers who love to be in the kitchen, this is the class just for you! 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. This class is ideal for ages 2 to 5-years old. The cost is \$9.00 per student. For additional children in the same family household, the cost is \$7.00 per additional student.

Monthly Theme for Toddler Time and Afternoon School Sweets:

September: Ahoy Matey!

October: Wild and Wacky Pumpkins

November: Gobble, Gobble

December: Gingerbread Houses

FUN CLASSES JUST FOR KIDS

AFTER SCHOOL SWEETS

Hands-On

Cost: \$9.00 / \$7.00

1 Session

Tuesday, September 13, 2011 4:30 - 5:30 pm

Wednesday, September 14, 2011 4:30 - 5:30 pm

Tuesday, October 11, 2011 4:30 - 5:30 pm

Wednesday, October 12, 2011 4:30 - 5:30 pm

Tuesday, November 15, 2011 4:30 - 5:30 pm

Wednesday, November 16, 2011 4:30 - 5:30 pm

Tuesday, December 13, 2011 4:30 - 5:30 pm

Wednesday, December 14, 2011 4:30 - 5:30 pm

Kelly Connelly

Store Open After Classes

Looking for something fun to do after school? Come join us for an hour of fun as we make an assortment of edible treats. Edible projects may include cookie decorating, candy making or cupcake decorating. Depending on the theme, we may make all three, or we may make some other delicious treat. Each month is a different theme. Class is for children ages 5 to 11-years old. 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 \$9.00 per student. Additional children in the same family household are \$7.00 per student.**

REFUND POLICY FOR TODDLER TIME and AFTER SCHOOL SWEETS 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 days before class date and up to class start time. A refund will not be given if you contact us after the class starts.

FUN CLASSES JUST FOR KIDS

FUN and FANCY LITTLE CAKES

Hands-On

Cost: \$25.00

1 Session

Tuesday, September 20, 2011

5:30 - 7:30 pm

Theresa Oman

Store Closed After Class

Have you noticed how BIG cupcakes have become? Little cakes can be made in so many different shapes and the decorating ideas are endless. Who needs a reason to enjoy a "little" cake when anytime is a great time for cake? Learn how to make, fill and decorate an assortment of cupcakes. Students will take home a box of cupcakes along with recipes and ideas. All supplies furnished. Class is for youth 8 to 13-years old. Parents are welcome stay in the classroom during the class.

POP GOES THE CAKE!

Hands-On

Cost: \$25.00

1 Session

Friday, October 14, 2011

5:00 - 7:00 pm

Theresa Oman

Store Closed After Class

A cake pop class just for kids! Students, ages 8 to 13-years old, will learn how to shape, dip and decorate little balls of yummy cake on a lollipop stick. An assortment of decorations will be used to jazz up these little delicious treats. Students will take home a half-dozen cake pops. All supplies are furnished. Parents are welcome stay in the classroom during the class.

DELICIOUSLY DELIGHTFUL COOKIES

Hands-On

Cost: \$25.00

1 Session

Wednesday, December 7, 2011

5:30 - 7:30 pm

Kelly Connelly

Store Closed After Class

Learn to create an assortment of beautiful, whimsical, or just plain fun Christmas cookies using various decorating techniques (buttercream, run sugar, fondant and chocolate). Learn how to take basic cookies and turn them into something stylish. Students will take home a box of cookies along with recipes and ideas to make more at home. All supplies furnished. Class is for youth 8 to 13-years old. Parents are welcome stay in the classroom during the class.

FUN CLASSES JUST FOR KIDS

CHRISTMAS COOKIE DECORATING for KIDS

Hands-On

Cost: \$20.00

1 Session

Saturday, December 10, 2011

2:30 - 4:00 pm

Kelly Connelly

Store Open After Class

Kids ages 4 to 8-years old will learn how to use fun and simple techniques to create spectacular looking and delicious tasting cookies just in time for Christmas. Come and learn how to decorate cookies with buttercream icing, candy coating, chocolate transfer sheets, an assortment of edible decorations (jimmies, colored sugars, etc.), and more. Each student will take home a box filled with decorated cookies. A parent (or other adult) needs to attend the class to assist the child.

WINTER CANDYLAND

Hands-On

Cost: \$25.00

1 Session

Thursday, December 29, 2011

10:00 am - Noon

Cara Wilson

Store Open After Class

Let's get together and make some candy during your winter holiday break. This is a fun class for youth ages 8 to 13-years old who want learn how to make simple handmade candies. Students will learn how to make painted suckers, molded candies, dipped candies, and more. At the end of class, students will package and take home a box filled with homemade candies. Parents are welcome stay in the classroom during the class.



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FUN CLASSES JUST FOR KIDS

KIDS TAKE THE CAKE

Hands-On

** Gift Idea **

Cost: \$60.00

1 Session

Saturday, January 21, 2012

10:00 am - 3:00 pm

Theresa Oman

Store Open After Class

This is a Cake Decorating 101 class just for kids, ages 8 to 13-years old. Kids will learn to bake, level (torte), fill, ice and decorate a cake in a day. There's a lot to learn in this 5-hour class, but when it's finished the kids will have a decorated 2-layer 6" cake to take home. Students will learn how to decorate a cake from start to finish. All decorating supplies and tools are provided. Students also keep the various decorating tips used in class. A nutritious and delicious lunch will be provided. Parents should drop children off 15 minutes prior to the scheduled start time and return by 3:00 pm to pick them up. By the class start time, parents must complete and return a Parental Consent/Emergency Contact form for child to attend the class.

KIDS TAKE THE CAKE 2

— Coming Soon —

A fondant decorating class just for kids, ages 8 to 13-years old, will be added to our Winter 2012 schedule. ****Prerequisite: Brief Cake Decorating for Youth class, Kids Take the Cake class or equivalent will be required.**

CLASS REGISTRATION GIFT CERTIFICATES

are available!

Register that special someone on your gift-giving list 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: \$145 (\$25 non-refundable deposit required to secure reservation.)

For birthday honoree and nine guests.

Extra guests making treats are just \$13 per guest

Party Package Includes:

- Invitations
- Birthday cake (chocolate, white, 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 30 minutes in addition to class time



Happy Birthday!

For more information or to book a birthday party, call our Classroom Manager, Kelly Connelly at 260.482.4835 or 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. For more information or to schedule a group class, contact our Classroom Manager, Kelly Connelly, at (260) 482-4835 or classroom@countrykitchensa.com.

INTERNATIONAL CAKE EXPLORING SOCIETE (I.C.E.S.)

I.C.E.S. is an international non-profit organization dedicated to the promotion and advancement of the sugar arts. Membership includes a varied assortment of sugar artists and cake decorators, ranging from the hobbyists and home bakers to professional cake decorators and exhibitors. For more information about the organization, visit their website at www.ICES.org.

Indiana I.C.E.S. is the local state chapter that meets four times a year for Days of Sharing. Meetings are held in different areas of the state to include the meeting that is held in June at Country Kitchen Sweet-Art. Days of Sharing are filled with demonstrations, and are an opportunity for members to get together to inspire each other with new ideas, techniques and products. For more information about the Indiana I.C.E.S chapter, visit the website at www.Indiana-ICES.org.



Country Kitchen SweetArt, Inc.

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