

Country Kitchen SweetArt, Inc.

Class Schedule Fall & Winter 2013-14

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 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 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.

ANNUAL HOLIDAY EVENT

TASTE OF THE HOLIDAYS

"DREAMING OF A SWEET CHRISTMAS"

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. Then, make sure to mark your calendar and register for our Day of Demonstrations

Saturday November 9, 2013

9:00 am - 5:00 pm

Free Event

DAY OF DEMONSTRATIONS

Join us for a day of creativity and delicious samples while supporting a great cause. Our instructors will share with you some of the latest and greatest decorating ideas and techniques so that you can "wow" your family and friends this season! 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.icing smiles.org)

Each Demonstration will feature numerous techniques, tips, ideas and recipes for hassle-free holiday treats!

Friday, December 6

11:00 – 12:00 pm	Cookies
12:30 – 1:30 pm	Cupcakes
2:00 – 3:00 pm	Candy

Saturday, December 7

11:00 – 12:00 pm	Cookies
12:30 – 1:30 pm	Cupcakes
2:00 – 3:00 pm	Candy

CAKE DECORATING CLASS

CAKE DECORATING - 101

Hands-On

Cost: \$125.00

6 Sessions

Mondays, September 9 - October 14, 2013

12:00 - 2:00 pm

Mondays, September 9 - October 14, 2013

6:00 - 8:00 pm

Mindy Bates

Store Closed After 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.



CUPCAKE CLASS

CUPCAKES À LA MODE

Hands-On

Cost: \$45.00

1 Session

Wednesday, September 25, 2013

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 CLASS

VERY CHIC COOKIES

Hands-On

Cost: \$45.00

1 Session

Thursday, November 21, 2013

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.

CANDY MAKING CLASSES

SWEETLY SIMPLE CANDY MAKING

Hands-On

Cost: \$35.00

1 Session

Thursday, October 17, 2013

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, home-made, 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.

CLASS REGISTRATION GIFT CERTIFICATES

are available!

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

ADVANCED CLASSIC CANDY MAKING

Hands On

Cost: \$75.00

1 Session

Saturday, November 16, 2013

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 classic 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 including easy-to-make fondant center candies, caramels, brittle, 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. No lunch break during class; however, a light snack is provided.

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

CAKE DECORATING CLASSES in 2014

THE BASICS of ROLLED FONDANT

Hands-On

Cost: \$95.00

4 Sessions

Mondays, January 14 - February 4, 2014

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 Ideas



STACKING THE CAKE

Demonstration

Cost: \$30.00

1 Session

Wednesday, February 26, 2014

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.

CAKE DECORATING CLASSES in 2014 2013

GARDEN OF ICING FLOWERS

Hands-On

Cost: \$40.00

1 Session

Tuesday, January 21, 2014

12:00pm - 3:00pm

Theresa Oman

** Gift Idea

**

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.

CLASS REGISTRATION GIFT CERTIFICATES

are available!

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

STOP AND SMELL THE ROSES

Hands-On

Cost: \$20.00

1 Session

Tuesday, February 25, 2014

12:00pm - 2:00pm

Theresa Oman

** Gift

Idea**

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

CLASSES for TODDLERS

TODDLER TIME

Hands-On

Cost: \$12.00 /10.00

1 Session

Friday , September 13, 2013

9:30 - 10:30 am

Saturday September 14, 2013

9:30 - 10:30 am

11:30 - 12:30 pm

Friday, October 11, 2013

9:30 - 10:30 am

Saturday, October 12, 2013

9:30 - 10:30 am

11:30 - 12:30 pm

Mindy Bates

Store Open After Classes

For kids who love to be in the kitchen, this is the class just 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. This class is for ages 2 to 5-years old. **The cost is \$12.00 per student. Cost for additional children in the same family household is \$10.00 per additional student.**

REFUND POLICY FOR TODDLER TIME CLASS 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.

Monthly Theme for Toddler Time and Afternoon Treats:

September: Let's go Fishin'

October: Kooky and Spooky Creatures

GINGERBREAD CLASSES

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

Hands-On

Cost: \$45.00

1 Session

Friday, December 13, 2013

6:00 - 8:00 pm

Thursday, December 19, 2013

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.



GINGERBREAD CLASSES

GINGERBREAD, GUMDROPS, CANDY CANES, & MORE

Hands-On

Cost: \$14.00

1 Session

Saturday, December 14, 2013

9:30 - 10:30 am

11:30 - 12:30 pm

2:00 - 3:00 pm

4:00 - 5:00 pm

Tuesday, December 17, 2013

9:30 - 10:30 am

11:30 - 12:30 pm

4:00 - 5:00 pm

6:00 - 7:00 pm

Wednesday, December 18, 2013

9:30 - 10:30 am

11:30 - 12:30 pm

4:00 - 5:00 pm

6:00 - 7:00 pm

Saturday, December 21, 2013

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.



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



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!

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 in addition to class time



Happy Birthday!

For more information or to book a birthday party, call our Classroom Manager, at 260.482.4835 or email classroom@countrykitshensa.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 at (260) 482-4835 or classroom@countrykitchensa.com.



CLASS REGISTRATION GIFT CERTIFICATES are available!

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



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:
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



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