

# Class Schedule

## November & December 2012

### HOLIDAY GIFTS from the KITCHEN

Some Hands-On

Cost: \$35.00

1 Session

Thursday, November 15, 2012

9:30 am - 12:00 pm

Jane Lengacher

Store Open After Class

What gift is better received than one you can eat? Let us inspire you to create delicious, low-cost edible treats that are perfect for holiday gift-giving! During this some hands-on class, Jane will invite her students to help her make and package several edible gifts including baked goods, spice mixes, and soup mixes. Students will have the opportunity in class to taste test and enjoy the prepared mixes. Everyone will take home a little packet of a mix made in class along with recipes for all edible gifts demonstrated. At the end of class, there will be drawings giving away the packaged gifts made in class. Minimum age: 14-years old.

---

### BRIEF CAKE DECORATING for KIDS

Hands-On

Cost: \$25.00

1 Session

Thursday, November 15, 2012

5:30 - 7:30 pm

Theresa Oman

Store Closed After Class

This introduction to cake decorating class for youth 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 your cake and take it home with you. All decorating supplies and a box to transport the cake are furnished. Students also keep the various decorating tips used in class. Class is for kids 8 to 13-years old. Parents interested in taking the class with their child and decorating their own cake may register to take the class. This class is designed to teach students the basic principles of cake decorating; therefore, we do not allow a parent and child, or more than one person to decorate the cake together. 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.

### Registration, Cancellation & Refund Policy

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 prior to the class, we will happily give you a full refund or apply the fee to another class. Payment is non-refundable and nontransferable if cancellation is requested less than 5 business days prior to class.

Country Kitchen reserves the right to cancel a class due to insufficient enrollment. A full refund will be issued if Country Kitchen 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 one week following class. Some items in our store, and classes, are not discountable.



## Country Kitchen SweetArt, Inc.

4621 Speedway Drive Fort Wayne, Indiana 46825

260-482-4835

classroom@countrykitchensa.com

## CANDY MAKING FOR BEGINNERS

Hands-On

Cost: \$55.00

1 Session

Saturday, November 17, 2012

9:00 am - 12:00 pm

Saturday, November 17, 2012

2:00 - 5:00 pm

Jane Lengacher

Store Open After Class

Our popular candy making class is back for another season! 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. You will learn to make several different candies including easy-to-make fondant center candies, caramels, fudge and more. Everyone participates and 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.

---

## VERY CHIC COOKIES

Hands-On

Cost: \$45.00

1 Session

Thursday, November 29, 2012

6:00 - 9:00 pm

Thursday, December 6, 2012

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, and several creative ideas for decorating cookies for all occasions. Minimum age: 14-years old.

---

## CONTEMPORARY CANDY MAKING

Hands On

Cost: \$75.00

1 Session

Friday, November 30, 2012

9:00 am - 2:00 pm

Jane Lengacher

Store Open After Class

Are you looking to take your basic candy making knowledge to the next level? 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. You will also learn to make several different candies and chocolates with unique and contemporary flavors. Everyone works together making an assortment of candy, and at the end of the class the candy is divided and everyone takes home a box filled with the candy made in class. 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 is required.**

---

## TINY BITES

Hands-On

Cost: \$45.00

1 Session

Saturday, December 1, 2012

9:00 am - 12:00 pm

Jane Lengacher

Store Open After Class

Hosting a holiday party and looking for new ideas? Join us for a morning of creating mouthwatering savory bites that look complicated but are easy to prepare. Learn to make an assortment of hot and cold finger foods and small appetizers to eat with a fork such as Chipotle Chicken Bites, Dill Shrimp, Mediterranean pita spread and several more. Class includes time to sample all the delectable tiny bites made in class. Recipes will be provided along with tips for displaying, serving, preparing appetizers in advance so you can relax and enjoy the party. Minimum age: 14-years old.

## COPYCAT CANDY

Hands-On

Cost: \$40.00

1 Session

Tuesday, December 4, 2012

6:00 - 8:30 pm

Mindy Bates

Store Open After Class

You've grown up eating classic brand name candies, and now we have a class that will teach you just how simple it is to make knock-off candies that are just as delicious as, if not more than, the original candies. You will learn to recreate a dozen different candies and then take home what you make in class along with recipes to make more for your holiday parties, gift giving, or to just enjoy yourself because the candies are just too good to share. Minimum age: 14-years old.

---

## CUPCAKES À LA MODE

Hands-On

Cost: \$45.00

1 Session

Wednesday, December 5, 2012

6:00 - 9:00 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 cupcakes along with how to decorate cupcakes using different icings and decorating techniques. Cupcake and filling flavors include chocolate and many seasonal flavors. You will leave the class with over a half dozen cupcakes. Minimum age: 14-years old

---

## GINGERBREAD, GUMDROPS, CANDY CANES, & MORE

Hands-On

Cost: \$13.00

1 Session

Tuesday, December 11, 2012

9:30 - 10:30 am

4:30 am - 5:30 pm

6:30 - 7:30 pm

Wednesday, December 12, 2012

9:30 - 10:30 am

4:30 am - 5:30 pm

6:30 - 7:30 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"), 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 7-years and older are welcome to stay in the classroom with the child, but not required.

---

## HANSEL and GRETEL'S HOME SWEET HOME

Hands-On

Cost: \$30.00

1 Session

Tuesday, December 18, 2012

5:30 - 7:30 pm

Instructor: Theresa Oman

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. What's different about this class? A larger house, more candy and extra time to decorate. Each student is provided a pre-assembled gingerbread house (approximate size 7"x6"x6) and a large assortment of candy to decorate their house. A box is provided to take home your gingerbread house. **This class is for children 8 years and older, and for the young-at-heart adults.** We recommend one student per gingerbread house, and we **only allow a maximum of two students per gingerbread house.**