Country Kitchen SweetArt Proudly Welcomes Guest Instructor Susan Carberry & ICES Day of Sharing June 20 - 23, 2014

Don't miss your opportunity to take classes with one today's leading cake designers, Susan Carberry. 5 classes are being offered during this Special Event Weekend. See reverse side for details.

ICES Day Of Sharing Cost: \$20.00

Join us Sunday, June 22, for Indiana International Cake Exploration Societe (ICES) Day of Sharing. Anyone is welcome, however advanced registration is required to guarantee seat and meal.

8:30 – 9:30 am Registration, Silent Auction Set-up and Continental Breakfast (included in price)

9:30 – 10:30 Indiana I.C.E.S. Meeting

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

12:00- 12:15 Break

12:15 – 1:00 Lunch (included in price)

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

1:45 - 2:00 Break

2:00 – 2:45 Demo- Fun with Rice Paper, Theresa Oman

2:45 pmSilent Auction Ends

ADVANCE REGISTRATION IS REQUIRED. PAYMENT IS REQUIRED AT TIME OF REGISTRATION. Cash or Check Only for Day of Sharing MAKE CHECKS PAYABLE TO "INDIANA ICES". - Cash, check or credit card accepted for Susan Carberry's classes). Visit our website www.shopcountrykitchen.com. Click on the classes tab at the top for more info.

About Susan Carberry

Susan Carberry, is the proud owner of The Cake Cottage. Early in 2008 one of her dreams became reality. She opened a retail store in the beautiful City of Murrieta, California. Her mission is to provide her clients with the best retail cake decorating supplies, Specialty Sugar Art classes for the surrounding communities. Since opening she has diversified and currently sells cupcakes in over 20 fabulous flavors.

A Bit of Background:

Susan enrolled in her first class in 1988 and after that the "Game was On"!!! She just couldn't get enough of this wonderful world of Sugar Art. Susan then began entering cake shows, joining local cake clubs, and then proceeded to start teaching cake decorating classes just one year later. Approximately one year after that she began working as the Lead Cake Designer for a bakery in Dana Point, California, helping it to become one of the most sought out bakeries in Orange County. During that time, she was also privileged enough to start giving Sugar Art Instruction and Demonstrations across the nation and now even internationally.

Susan's "Edible Works of Art" have won numerous awards and have been featured in magazines such as American Cake Decorator, as well as on the Food Network's show "Top Five".

Susan has competed in TLC's Ultimate Cake Off several times. The last episode she was in, The Roller Derby episode, she skated away with the Grand Prize of \$10,000.



Watering Can Cake

In this full day workshop, Susan will teach students proper stacking techniques, how to create the internal structure for this cake and much more. Students will create a smaller garden scene which will include adorable critters such as a dragon fly, snail, caterpillar and worm. Instructions for the full cake will be provided as well. Mediums used in this class include rolled fondant, hand modeling and royal icing. All supplies, Handouts (including information for the larger version) and tools for class use will be provided.

Friday June 20 \$200 before June 7th \$220 after June 7th *9:30am - 6:00pm

9:30am - 12:00pm

Baby Buggy Cake

In this 3 hour workshop, Susan will teach you how to make this adorable baby buggy that can be used as a cake topper. Susan will instruct you on how to build this buggy as a larger cake that serves approx. 20 guests. Rolled fondant will be used extensively in this fun filled class. All supplies, tools for class use and certificate of completion will be provided.

Saturday June 21 \$100 before June 7 \$115 after June 7

3-D Owl Cake

You will have a "HOOT" learning how to make this project! Join Susan as she teaches you how to use round cakes, buttercream, fondant and dusting powders to create this cute little figure suitable for many occasions including graduations, birthdays and baby showers. All supplies, tools for class use and certificate of completion will be provided.

Saturday June 21 3:00pm - 6:00pm \$100 before June 7 \$115 after June 7



Learn how to mold cookie dough into shapes you thought couldn't be possible. Students will assemble a hollow cookie filled with a sweet candy supplies and decorate it using rolled fondant and dusting powders. This class will open your eyes to a new way of baking cookies. All supplies, tools for class use and certificate of completion will be provided.

3:30pm-6:30pm

Sunday June 22 \$85 before June 7 \$100 after June 7





In the first part of this full day workshop, Susan will demonstrate how to construct the dessert stand using items from your local hardware store, rolled fondant and strip cutters for the decorative design. Susan will then go over how to properly carve a cake into the tea pot shape, but due to class time, students will be working on pre carved Styrofoam dummies. Students will then cover and decorate the teapot and two tea cups, hand model at least two mice and create several of the small desserts. All supplies, tools for class use and certificate of completion will be provided.

Monday June 23, 2014 *9:30am - 6:00pm \$200 before June 7 \$220 after June 7





INDIANA ICES: JUNE 22, 2014, 8:00 am – 3:00 pm; \$20.00 per guest SUSAN CARBERRY CLASSES, See attached class dates and costs.

Please send cash or check payable to INDIANA ICES:

If registering for any of Susan Carberry's classes, send check payable to COUNTRY KITCHEN SWEETART or fill out credit card information below.

Country Kitchen SweetArt Attn: Mindy Bates 4621 Speedway Drive Fort Wayne, IN 46825 Call Autumn or Mindy, 260-482-4835, if questions. Hope to see you all there! Student Name _____ Phone Number_____ Credit Card Number (Susan's classes only) Check Number Credit Card Expiration Date _____ **Class Name Class Price**

Total _____