

# Country Kitchen SweetArt, Inc.

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## Class Schedule January - April 2010

Class updates available online at  
[www.shopcountrykitchen.com](http://www.shopcountrykitchen.com)



4621 Speedway Drive  
Fort Wayne, Indiana 46825  
260-482-4835: phone  
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*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 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.

Cancellation and refund policy for Afternoon Treats and Toddler Time classes vary from policy above. Please see Afternoon Treats and 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.

## Cake Decorating Classes

### THE BASICS of GUM PASTE

Hands-On

Cost: \$50.00

2 Sessions

Wednesday, January 20 and 27, 2010

6:00 - 8:00 pm

Betty Olry

Store Open After January 20th Class

Store Closed After January 27th 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, simple flowers without wires, and a basic rose and leaves on a wire. You will also be introduced to a wide assortment of gum paste tools. All supplies furnished. Minimum age: 14-years old.

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### BRIEF CAKE DECORATING

Hands-On

Cost: \$25.00

1 Session

Thursday, January 28, 2010

5:30 - 7:30 pm

Shelly Netherton

Store Open After Class

A cake decorating class with an added treat. Each student will be provided with a small iced cake, and after practicing various borders, leaves, flowers, and other simple techniques, you will decorate your own cake. All supplies furnished. Students keep the decorating tools and take home the cake they decorate 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

### BASIC CAKE DECORATING

Hands-On Cost: \$85.00  
8 Sessions  
Monday, February 1 — March 22, 2010 6:00 - 8:00 pm  
Wednesday, February 3 — March 24, 2010 6:00 - 8:00 pm  
Betty Olry Store Closed After Classes

Learn to decorate cakes! This extensive 8-week cake decorating course covers the basic decorating skills. The first session includes showing you how to trim, fill and ice a cake. In the following sessions, you will learn how to fill and use decorating/pastry bags, and you will spend time practicing basic decorating techniques using various tips. The cost includes a full color lesson book and all of the supplies used in class. Students also receive a discount for supplies purchased during the course. Minimum age: 14-years old.

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### A BOUQUET of GUM PASTE FLOWERS

Hands-On Cost: \$95.00  
2 Session  
Tuesday, February 9 and 16, 2010 6:00 - 8:00 pm  
Betty Olry Store Open After February 9th Class  
Store Closed After February 16th Class

This two-session informative class will teach you the steps of making some of the popular gum paste flowers. You will also learn the steps of wiring an assortment of flowers and leaves, how to highlight and add colors, and how to assemble the flowers and leaves into various floral arrangements for decorating cakes. All supplies furnished. 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.

## Cake Decorating Classes

### CAKE DECORATING USING the AIRBRUSH & KOPYKAKE

Demonstration

Cost: \$20.00

1 Session

Monday, April 19, 2010

6:00 - 8:00 pm

Betty Olry

Store Open After Class

During this demonstration class, you will learn how to use the Kopykake projector to make drawings and to copy pictures on cakes, and you will learn simple decorating techniques and tips for using the airbrush. You will be amazed how both decorating tools can be used to make cakes special and unique with very little time required. You will learn how to use and maintain the airbrush equipment, and each student will have the opportunity to use the airbrush. This is a great class for all cake decorators, whether you're interested in investing in your own airbrush equipment or if you're an experienced decorator looking for more decorating ideas. Minimum age: 14-years old.

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### THE BASIC of ROLLED FONDANT

Hands-On

Cost: \$75.00

3 Session

Thursdays, March 11 — 25, 2010

6:00 - 8:00 pm

Shelly Netherton

Store Open After March 11th Class

Store Closed After March 18th & 25th Classes

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 by covering a cake dummy. Then in the following sessions, you will learn to make fondant embellishments and flowers using crimpers, various cutters and plungers, molds, and texture mats and rolling pins. At the end of the course you will take home the cake (dummy) you decorated in class. All supplies furnished; however, bring your rolling pin if available. Minimum age: 14-years old.

## **Cake Decorating Classes**

### **THE ART of FIGURE MODELING**

**Hands-On**

**Cost: \$35.00**

**1 Session**

**Thursday, April 15, 2010**

**6:00 - 8:30 pm**

**Autumn Carpenter**

**Store Open After Class**

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

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### **EVERYTHING'S COMING UP ROSES**

**Hands-On**

**Cost: \$20.00**

**1 Session**

**Wednesday, April 28, 2010**

**6:00 - 8:00 pm**

**Betty Olry**

**Store Open After Class**

It's all about piping icing roses! You will learn to make roses, half roses, and rosebuds. You will also learn how to shade and highlight finished roses using cake decorating 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.

**Our store specializes in all your cake decorating, cookie decorating and candy making needs, and our experienced staff is always available to answer any questions you may have.**

## Cookie Decorating Classes

### VERY CHIC COOKIES

Hands-On

Cost: \$40.00

1 Session

Tuesday, March 23, 2010

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 textures 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 Classes

### SIMPLY SWEETS for VALENTINE'S DAY

Hands-On

Cost: \$35.00

1 Session

Friday, February 5, 2010

4:00 - 7:00 pm

Jane Lengacher

Store Open After Class

Learn how to make quick and easy filled chocolates, dipped treats and many other delicious candies to share with your Valentine. Everyone in class takes part in making the candy and everyone takes home a Valentine's candy box filled with an assortment of candy. All supplies furnished. Minimum age: 14-years old.

## Other Decorating Classes

### MINI EDIBLE HANDBAGS

Hands-On

Cost: \$35.00

1 Session

Thursday, April 29, 2010

6:00 - 8:30 pm

Autumn Carpenter

Store Open After Class

Thinking about checking out the annual Vera Bradley Outlet Sale? Well, you may just want to check out this class too! Join us the week of the Vera Bradley Outlet Sale for a fun class that is all about handbags. You will decorate several handbag-shaped cookies and decorate a mini handbag cake. Decorating experience is not required. Students take home a box of assorted edible handbags. All supplies furnished. 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.

## Dessert Classes

### BITE-SIZE DESSERTS

Hands-On

Cost: \$35.00

1 Session

Saturday, February 20, 2010

1:00 - 3:00 pm

Shelly Netherton

Store Open After Class

Sometimes all you need is a little bite! In this class you'll learn how to make several bite-size desserts, some quick and easy and others more complicated. You'll get to taste samples and try out new tools and pans that make the work fast and easy. We will make mini cheesecakes, tarts, tuile cookies and more. Bite-size desserts are the perfect size desserts for Easter celebrations, tea parties, and showers. Minimum age: 14-years old.

## Dessert Classes

### SAVORY PASTRIES

Hands-On

Cost: \$40.00

1 Session

Saturday, January 30, 2010

11:00 am - 2:00 pm

Christine Lussier

Store Open After Class

Warm up those cold winter nights with quiches, tarts and appetizers made from savory pastry and phyllo (filo) doughs and savory fillings. Pastries will be filled with eggs, cheese, potato/leek and mushroom mixtures. You'll take home samples you've helped to make in class. Pan included and recipes provided. Bring an apron (optional). Minimum age: 14-years old.

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### JUST SWEET ENOUGH

Demonstration

Cost: \$25.00

1 Session

Saturday, February 27, 2010

1:00 - 3:00 pm

Christine Lussier

Store Open After Class

If you or someone you know are diabetic or have to control your sugar and carbohydrate intake, come and learn to make some healthy treats. 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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### SPRING PIES and TARTS

Some Hands-On

Cost: \$40.00

1 Session

Saturday, March 20, 2010

1:00 - 4:00 pm

Christine Lussier

Store Open After Class

While you're waiting for the first strawberries in May, learn to make some old-fashioned pies with what's available. We'll start with the crust and learn how to fill it with Buttermilk, Raisin or Lemon filling. You'll take home your very own small pie and recipes. Samples provided in class. Bring an apron (optional). Minimum age: 14-years old.

## Dessert Classes

### CHEESECAKES

Some Hands-On

Cost: \$35.00

1 Session

Saturday, April 24, 2010

1:00 - 4:00 pm

Christine Lussier

Store Open After Class

Cheesecakes are luscious and deceptively easy-to-make desserts that make an impressive finale to any meal. Learn to make basic cheesecake fillings and then branch into chocolate and other wonderful flavors. You'll make and take home your very own mini-cheesecake pan. Recipes and samples provided. Minimum age: 14-years old.

## More Great Classes

### JUST ENOUGH DOUGH TO BAKE

Some Hands-On

Cost: \$45.00

1 Session

Saturday, March 6, 2010

9:00 am - 12:00 pm

Jane Lengacher

Store Open After Class

Take this class and find out just how easy it is to make bread that is successful every time. You'll learn to make an assortment of breads which will include yeast, batter and nut breads. Students will have an opportunity to get their hands in the dough! Recipes and samples will be provided and you'll take a little something home with you to enjoy after the class. Minimum age: 14-years old.

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### EASY GARNISHING and SIMPLE CENTERPIECES

Hands-On

Cost: \$35.00

1 Session

Thursday, March 4, 2010

6:00 - 8:30 pm

Becky Carpenter

Store Open After Class

Learn the art of fruit and vegetable garnishing to dress up your dinner plates and to make eye-catching centerpieces for a buffet table. This class will give you ideas for your upcoming holidays and parties. Students will make over a dozen garnishes using an assortment of fruits and vegetables. You will also make a mini bouquet to take home. Cost includes a garnishing tool set for beginners and all supplies used in class. Bring an apron (optional). Minimum age: 14-years old. Students under 18-years old, parents must sign a waiver for student to attend.

## Special Event/Demonstration

### JUST FOR YOUR SPECIAL OCCASION WORKSHOP

#### Demonstrations

Saturday, March 27, 2010

Cost: \$10.00 per session or \$25.00 for all 3 sessions

#### Session 1 — Stacking the Cake

12:00 - 1:00 pm

Tiered cakes, whether separated by pillars or stacked directly, are a great way to make a fabulous centerpiece for several occasions in addition to their most famous use as a wedding cake. This demonstration will show how to use different separators and supports for different desired styles. Great for making a simple two-tier cake for a baby shower or a five-tier cake for an elegant wedding! Cake will be sliced and shared, and icings will be tasted.

#### Session 2 — Traditional Is Not My Style

1:30 - 2:30 pm

Whether it is your wedding or another special event you want everything to be unique and fit your personal tastes and sometimes a traditional tiered cake isn't the answer. This demonstration will give you some new ideas and tips for doing a large cupcake display, sweet table, pie or cheesecake dessert and more! Samples will be included and displays will be shown to inspire you to create something perfect just for your event!

#### Session 3 — A Little Something for the Guest

3:00 - 4:00 pm

A beautiful, thoughtful favor is a great way to thank your guests for coming to celebrate your special event. Creating your own favors makes the gift more personal as well as saves you the expense of purchasing pre-made gifts. In this demonstration, we will show you several different ideas for favors that can be adapted for your special event. Not only will there be great ideas for making and decorating cookies, candy and more, but we will also include packaging ideas. We will suggest ways to package your favors so they will make a beautiful display at the event, and will also be easy for your guests to take home. Samples will be included.

## Classes Just for Kids

### TODDLER TIME

Hands-On

Cost: \$9.00 / \$7.00

1 Session

Saturday, January 9, 2010	10:00 - 11:00 am
Tuesday, January 12, 2010	9:30 - 10:30 am
Wednesday, January 13, 2010	9:30 - 10:30 am
Tuesday, February 9, 2010	9:30 - 10:30 am
Wednesday, February 10, 2010	9:30 - 10:30 am
Saturday, February 13, 2010	10:00 - 11:00 am
Tuesday, March 9, 2010	9:30 - 10:30 am
Wednesday, March 10, 2010	9:30 - 10:30 am
Saturday, March 13, 2010	10:00 - 11:00 am
Tuesday, April 13, 2010	9:30 - 10:30 am
Wednesday, April 14, 2010	9:30 - 10:30 am
Saturday, April 17, 2010 (3rd Sat. of April)	10:00 - 11:00 am

Kelly Delagrangue

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. Choose from the second Tuesday, Wednesday or Saturday of each month for toddler time. 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 6 years old. **The cost is \$9.00 per student. Additional children in the same family household are \$7.00 per student.**

ADVANCE REGISTRATION AND PAYMENT IS REQUIRED by noon the Thursday before.

### Monthly Theme for Toddler Time and Afternoon Treats Classes:

January: Movie Time

February: Candy for My Valentine

March: Spring Fever

April: Digging for Dinosaurs

## Classes Just for Kids

### AFTERNOON TREATS

Hands-On

Cost: \$9.00 / \$7.00

1 Session

Wednesday, January 13, 2010 1:00 - 2:00 pm

Wednesday, February 10, 2010 1:00 - 2:00 pm

Wednesday, March 10, 2010 1:00 - 2:00 pm

Wednesday, April 14, 2010 1:00 - 2:00 pm

Kelly Delagrangue

A great class for kids ages 4 to 9 years old who just want to have fun decorating. Each month is a different theme. Edible projects include cookie decorating, candy making, or cupcake decorating; and sometimes all three in one class!

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.**

ADVANCE REGISTRATION AND PAYMENT IS REQUIRED by noon the Thursday before.

### REFUND POLICY FOR TODDLER TIME and AFTERNOON TREATS CLASS:

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.

## Classes Just for Kids

### AFTER SCHOOL SWEETS

Hands-On

Cost: \$11.00 / \$9.00

1 Session

Tuesday, January 12, 2010	4:00 - 5:00 pm
Wednesday, January 13, 2010	4:00 - 5:00 pm
Tuesday, February 9, 2010	4:00 - 5:00 pm
Wednesday, February 10, 2010	4:00 - 5:00 pm
Tuesday, March 9, 2010	4:00 - 5:00 pm
Wednesday, March 10, 2010	4:00 - 5:00 pm
Tuesday, April 13, 2010	4:00 - 5:00 pm
Wednesday, April 14, 2010	4:00 - 5:00 pm

Kelly Delagrangue

Looking for something fun to do after school? Join us for a fun-filled hour learning the "how-to" for making and decorating cookies, cupcakes, candy, and other edible treats. Time permitting in class you will also learn some basic baking and kitchen skills. Class is offered the second Tuesday and Wednesday of each month with a different theme each month. Class is for children ages 6 to 12 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 \$11.00 per student. Additional children in the same family household are \$9.00 per student.**

ADVANCE REGISTRATION AND PAYMENT IS REQUIRED by noon the Thursday before.

#### Monthly Theme:

January - Movie Time

February - Candy for My Valentine

March - Spring Fever

April - Digging for Dinosaurs

## Classes Just for Kids

**NEW Class!**

### CONFECTIONARY CONNECTION

Hands-On

Cost: \$18.00 / \$16.00

1 Session

Saturday, January 9, 2010 1:00 - 3:00 pm

Saturday, February 13, 2010 1:00 - 3:00 pm

Saturday, March 13, 2010 1:00 - 3:00 pm

Saturday, April 17, 2010 1:00 - 3:00 pm

Kelly Delagrang

Do you enjoy spending time in the kitchen creating and baking? This class is just for you. During this two hour class, you will learn how to make, bake and decorate an assortment of fun-to-make and delicious confections. During this class you will also learn some basic baking and kitchen skills. Each class is different! In one class you may spend more time mixing and baking, and in another class you may spend more time decorating. This will be a fun time while we learn in the kitchen. Everyone participates in making the sweets and everyone takes home what is made in class. Class is for kids 7 to 14 years old. Children 8 years old and younger, a parent needs to attend the class to help the child. For children older than 8, parents are welcome to attend. **The cost is \$18.00 per student. Additional children in the same family household are \$16.00 per student.**

HERE'S WHAT WE WILL BE DOING EACH MONTH:

**January - Breakfast Pastries**

**February - Candy (Chocolate and More)**

**March - Cupcakes**

**April - Cookies and Bars**

## Classes Just for Kids

### BRIEF CAKE DECORATING for YOUTH

Hands-On

Cost: \$25.00

1 Session

Saturday, January 23, 2010

9:30 - 11:30 am

Shelly Netherton

Store Open After Class

A youth cake decorating class with an added treat. Each student will be provided with a small iced cake, and after practicing various borders, leaves, flowers, and other simple techniques, you will decorate your own cake. All supplies furnished. Students keep the decorating tools and take home the cake they decorate in class. Class is for youth 10 to 14-years old. Parents interested in taking the class and decorating their own cake can register to take the class. This class is designed to teach youth the basic principles of cake decorating; therefore, we do not allow a parent and child to decorate one cake together.

### CLASS REGISTRATION GIFT CERTIFICATES

are available!

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

## Cake Club

### CONFECTIONS CAKE CLUB

Hands-On / Demonstration

Cost: \$12 annual fee

Join the cake club! The group meets once a month (the last Tuesday of the month) to share ideas in cake, candy making and other confections. Meetings include demonstrations, presentation of new products, trip planning to cake shows, group exhibits and projects for I.C.E.S. conventions and the annual Gingerbread Festival, and so much more. Interested in joining?

Contact Autumn Carpenter or Kelly Delagrangue at 260-482-4835 or [classroom@countrykitchensa.com](mailto:classroom@countrykitchensa.com)

## Group Classes

### GROUP CLASSES

Hands-On / Demonstration

Cost: Vary depending on class (\$4.00 - \$25.00 per student)

Various Instructors

Candy making, cookie decorating, cake decorating, and other sweet treats group classes are available for groups of all ages. Group classes are great for home school groups, youth groups, Girl or Boy Scout Troops, MOPS groups, businesses looking for unique team building experiences, or any other group to which you may belong. **For information about birthday parties, turn the page!**

A minimum of ten students is required for each class. Classes are scheduled Monday - Saturday, depending on classroom and instructor availability. We recommend scheduling group classes as far in advance as possible to reserve a class date.

A 10% deposit is required when you book the class to secure the date. Payment in full is required one week prior to class date. All supplies are furnished for group classes. Classroom is available at no additional charge for group use for 1 1/2 hours prior to or immediately following class depending on classroom availability.

A complete listing of our group classes is available on our website at [www.shopcountrykitchen.com](http://www.shopcountrykitchen.com) or by contacting us. For more information or to schedule a group class, contact our Classroom Manager, Kelly Delagrange, at 482-4835 or [classroom@countrykitchensa.com](mailto:classroom@countrykitchensa.com).

**Our store specializes in all your cake decorating, cookie decorating and candy making needs, and our experienced staff is always available to answer any questions you may have.**

## 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. Edible treats include candy, cookies and cupcakes. Each student will make a painted chocolate sucker, decorate a cookie, and decorate a 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 deposit required to secure reservation.)

For birthday honoree and nine guests. (Minimum of 10 required.)

Extra guest making treats are just \$13 per guest

Party Package Includes:

- Invitations
- Birthday cake (chocolate, white, yellow or marble cake) w/ edible image.
- Place settings (cups, napkins, plates and forks).
- 1 to 1½ 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 Delagrange at 260.482.4835 or email [classroom@countrykitchensa.com](mailto:classroom@countrykitchensa.com)





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