

Country Kitchen SweetArt, Inc.

Class Schedule January - April 2012

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

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.

STACKING THE CAKE

Demonstration

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. Minimum age: 14-years old.

CAKE DECORATING CLASSES

BRIEF CAKE DECORATING

Hands-On

Cost: \$35.00

1 Session

Tuesday, February 21, 2012

6:00 - 8:30 pm

Thursday, April 26, 2012

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.

BASIC CAKE DECORATING

Hands-On

8 Sessions

Cost: \$105.00

Mondays, March 5 — April 23, 2012

6:00 - 8:00 pm

Wednesdays, March 7 — April 25, 2012

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.

ICING FLOWERS & GUM PASTE CLASSES

A GARDEN of ICING FLOWERS

Hands-On

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.

EVERYTHING'S COMING UP ROSES

Hands-On

Cost: \$25.00

1 Session

Tuesday, March 27, 2012

5:30 - 7:30 pm

Theresa Oman

Store Open 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.

THE BASICS of GUM PASTE

Hands-On

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.

GUM PASTE and GELATIN ART CLASSES

A BOUQUET of GUM PASTE FLOWERS

Hands-On

Cost: \$75.00

3 Sessions

Thursdays, February 16 — March 1, 2012

6:00 - 9:00 pm

Becky Carpenter

Store Open After First Session Only

This three-session informative class will teach you the steps of making and wiring popular gum paste flowers and leaves including the Rose, Orchid, Stephanotis, Lily, and Hydrangea. You will also learn how to enhance the flowers and leaves using dusting powders and other tinting and coloring products to make them look realistic. Session 3 will include assembling the flowers and leaves into a floral arrangement for decorating cakes. All supplies furnished. Minimum age: 14-years old.

INTRODUCTION to GELATIN FLOWERS

Hands-On

Cost: \$25.00

1 Session

Tuesday, March 20, 2012

6:00 - 8:00 pm

Becky Carpenter

Store Open After Class

Learn the basics of creating stunning stained glass looking flowers. You will be amazed how easy and versatile this method really is! During the class, students will learn the gelatin basics from "blooming" the gelatin to painting the impression sheets. Then you will learn how simple it is to cut (premade) dried gelatin pieces and transform them into a beautiful lily. These basic techniques will allow you to create a multitude of flowers. All supplies furnished. Minimum age: 14-years old.

GELATIN BOW and BUTTERFLY

Hands-On

Cost: \$35.00

1 Session

Thursday, April 12, 2012

6:00 - 8:30 pm

Becky Carpenter

Store Open After Class

Learn just how fun and easy it is to create a stunning translucent gelatin cake topper or gift accent. Students will begin the class by learning the gelatin basics (coloring and "blooming" the gelatin, and painting the impression sheets) and finish the class by assembling a translucent package bow embellished with a delicate sparkling butterfly. All supplies are provided during the class. Minimum age: 14-years old.

GELATIN ART and FIGURE MODELING CLASSES

SPRINGTIME GELATIN FLOWERS

Hands-On

Cost: \$85.00

1 Session

Saturday, April 28, 2012

9:30 am - 5:00 pm

Becky Carpenter

Store Closed After Class

Now that you have learned the basic gelatin skills, continue to learn new techniques to create even more beautiful flowers and accents to add to your floral arrangement. Gelatin flowers and accents are fun and easy to make, long-lasting, and can be used on cakes and cupcakes or as gift accents. This class includes learning how to make an arrangement of geraniums, crocuses, tulips, irises, foliage and simple accents. This is an advanced gelatin class; the basics of gelatin (blooming gelatin, brushing on impression sheets, etc.) will not be covered to allow more time to complete the advanced techniques. All supplies are provided for use during the class. Minimum age: 14-years old. 30-minute lunch break will be given during the class. Light snacks will be provided; however, students are welcome to bring their own lunch. * **Prerequisite:** Introduction to Gelatin Flowers or basic knowledge of working with gelatin flowers is required.

THE ART of FIGURE MODELING

Hands-On

Cost: \$35.00

1 Session

Monday, February 27, 2012

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.

CUPCAKE and COOKIE DECORATING CLASSES

CUPCAKES À LA MODE

Hands-On

Cost: \$45.00

1 Session

Wednesday, February 1, 2012

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

VERY CHIC COOKIES

Hands-On

Cost: \$45.00

1 Session

Thursday, March 8, 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, a few decorating supplies and several creative ideas for decorating cookies for all occasions. 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.

CANDY MAKING and DESSERT CLASSES

SIMPLY SWEET VALENTINE

Hands-On

Cost: \$40.00

1 Session

Tuesday, January 31, 2012

5:30 - 8:00 pm

Jane Lengacher

Store Open After Class

Make Valentine's Day even sweeter for your sweetheart by giving them a box of chocolates you've made just for them. Learn how to make quick and easy molded chocolates, dipped treats and several other delicious candies that will impress 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. There may even be a few extra pieces of chocolate for you to enjoy. All supplies furnished. Minimum age: 14-years old.

CHEESECAKES

Some Hands-On

Cost: \$45.00

1 Session

Tuesday, January 17, 2012

5:30 - 8:30 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 a basic NY-style cheesecake and then branch into other flavors to include chocolate cappuchino, apricot cheesecake bars and a mystery flavor. You'll make and take home your very own mini-cheesecake and pan. Recipes and samples 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.

DESSERT CLASSES

PIES and TARTS

Some Hands-On

Cost: \$40.00

1 Session

Thursday, February 9, 2012

5:30 - 8:30 pm

Christine Lussier

Store Open After Class

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 fruits, cream pies, and more. 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.

CRÊPES

Some Hands-On

Cost: \$25.00

1 Session

Friday, March 16, 2012

6:00 - 8:00 pm

Christine Lussier

Store Open After Class

These light, thin pancakes can be an appetizer, main course, dessert or after-school snack. Sweet or savory, they're fast, easy and delicious. You'll learn how to make several batters and fillings. Recipes and samples provided. Minimum age: 14-years old.

BITE-SIZE DESSERTS

Hands-On

Cost: \$45.00

1 Session

Thursday, March 22, 2012

6:00 - 8:00 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, and more. Bite-size desserts are the perfect size desserts for Easter brunch or dinner, graduation parties, bridal or baby showers, or for those times when you just need a little something to satisfy your sweet tooth. Minimum age: 14-years old.

SPECIALITY CLASSES

FRESH PASTA from SCRATCH

Some Hands-On

Cost: \$55.00

1 Session

Friday, March 23, 2012

5:30 - 8:30 pm

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.

REALLY FAST and EASY JELLIES

Some Hands-On

Cost: \$25.00

1 Session

Tuesday, April 17, 2012

6:00 - 8:30 pm

Christine Lussier

Store Open After Class

Making jellies is easier than you think and you don't have to wait until the summer fruits ripen. By starting with bottled juices, you can make small tasty batches in no time. We'll make one batch in class from start to finish to see just how easy it is. Samples and recipes (including Herbed Apple Jelly, Cranapple Jelly & Honey Jelly) will be provided, and you will take home one jar you made in class. Minimum age: 14-years old.

TINY BITES

Demonstration

Cost: \$35.00

1 Session

Tuesday, April 24, 2012

5:30 - 8:00 pm

Jane Lengacher

Store Open After Class

Hosting a Spring party? Whether it's a graduation party, bridal or baby shower, a dinner party, or any other party, join us for an evening of creating mouthwatering savory bites that look complicated but are easy to prepare. Our instructor will demonstrate how 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. Evening includes time to sample all the delectable tiny bites made in class. Recipes will be provided along with tips for displaying and serving, and how to prepare appetizers so you can relax and enjoy the party. Minimum age: 14-years old.

CLASSES for TODDLERS

TODDLER TIME

Hands-On

Cost: \$10.00 /\$8.00

1 Session

Tuesday, January 10, 2012	9:30 - 10:30 am
Wednesday, January 11, 2012	9:30 - 10:30 am
Saturday, January 14, 2012	9:30 - 10:30 am
	and 11:30 am - 12:30 pm
Tuesday, February 7, 2012 (1st Tues. of month)	9:30 - 10:30 am
Wednesday, February 8, 2012	9:30 - 10:30 am
Saturday, February 11, 2012	9:30 - 10:30 am
	and 11:30 am - 12:30 pm
Saturday, March 10, 2012	9:30 - 10:30 am
	and 11:30 am - 12:30 pm
Tuesday, March 13, 2012	9:30 - 10:30 am
Wednesday, March 14, 2012	9:30 - 10:30 am
Tuesday, April 10, 2012	9:30 - 10:30 am
Wednesday, April 11, 2012	9:30 - 10:30 am
Saturday, April 14, 2012	9:30 - 10:30 am
	and 11:30 am - 12:30 pm

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 \$10.00 per student. Cost for additional children in the same family household is \$8.00 per additional student.

Monthly Theme for Toddler Time and Afternoon School Sweets:

January: Penguin Fun
February: Valentine Sweets
March: Happy Easter Treats
April: Wild Animals

AFTER SCHOOL CLASSES

AFTER SCHOOL SWEETS

Hands-On

Cost: \$10.00 / \$8.00

1 Session

Tuesday, January 10, 2012	4:30 - 5:30 pm
Wednesday, January 11, 2012	4:30 - 5:30 pm
Tuesday, February 7, 2012	4:30 - 5:30 pm
Wednesday, February 8, 2012	4:30 - 5:30 pm
Tuesday, March 13, 2012	4:30 - 5:30 pm
Wednesday, March 14, 2012	4:30 - 5:30 pm
Tuesday, April 10, 2012	4:30 - 5:30 pm
Wednesday, April 11, 2012	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 \$10.00 per student. Cost for additional children in the same family household is \$8.00 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.

CAKE DECORATING CLASSES (for AGES 8 to 13)

KIDS TAKE THE CAKE

Hands-On

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-inch 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. Parents must complete and return a Parental Consent/Emergency Contact form for child to attend the class (form provided at time of registration).

BRIEF CAKE DECORATING for YOUTH

Hands-On

Cost: \$25.00

1 Session

Tuesday, February 28, 2012

5:00 - 7:00 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 and take your cake 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 youth 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 two people to decorate one cake together.

CAKE DECORATING CLASSES (for AGES 8 to 13)

KIDS TAKE THE CAKE 2

Hands-On

Cost: \$70.00

1 Session

Saturday, April 21, 2012

10:00 am - 3:00 pm

Theresa Oman

Store Open After Class

In this 5-hour cake decorating course, kids (ages 8 to 13-years old) learn how to decorate a cake 2-layer 6-inch cake in fondant from start to finish. The class starts with a brief review on baking, leveling, filling and applying a thin layer of buttercream icing. After completing these basic cake decorating steps, the students will then spend rest of the class time learning how to color fondant, how to measure and roll enough fondant to cover their cake, and how to decorate their cake using fondant embellishments they will learn to make. All decorating supplies and tools are provided. 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. Parents must complete and return a Parental Consent/Emergency Contact form for child to attend the class (form provided at time of registration). * **Prerequisite class: Kids Take the Cake (decorating with buttercream icing) or experience with leveling, filling and covering cakes with buttercream icing is required.**

CANDY MAKING CLASS (for AGES 8 to 13)

BE MY VALENTINE

Hands-On

Cost: \$25.00

1 Session

Saturday, January 28, 2012

10:00 am - Noon

Jane Lengacher

Store Open After Class

A Valentine candy making class for kids, ages 8 to 13-years old. Do you want to make something special and something sweet for your Valentine this year? Join us for this class and learn how to make an assortment of delicious handmade candies. Everyone in class takes part in making the candy and everyone takes home a Valentine's candy box filled with an assortment of candy. Don't worry, we will make sure there are few extra pieces of candy for you to enjoy too.

COOKING CLASS for AGES 8 to 12

KIDS IN THE KITCHEN

Hands-On

Cost: \$125.00

5 Sessions

Saturday, March 31 through Thursday, April 5, 2012

(No class on Sunday, April 1)

10:00 am - 12:30 pm

Jane Lengacher

Store Open After Class

Kids, ages 8 - 12 years old, will spend a week in the kitchen learning both kitchen basics and how to cook for themselves and their families.

Class 1: Kitchen Safety, Reading a Recipe, and Kitchen and Cooking Terminology

Class 2: Breakfast Foods

Class 3: Lunch Foods

Class 4: Dinner Foods

Class 5: Snacks and Party Foods.

Parents will be invited to attend the end of this 5-session class and sample the foods the students have prepared. Handouts will be provided at each class. Bring your favorite apron. **Parents must complete and return a Parental Consent/Emergency Contact form for child to attend the class (form provided at time of registration).**

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 EXPLORATING 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.

"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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