



Country Kitchen SweetArt, Inc.
4621 Speedway Drive, Fort Wayne, Indiana
46825
www.shopcountrykitchen.com

Country Kitchen

SWEETART



— SINCE 1964

Class Schedule

January - May 2016

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

The story of Country Kitchen

...spans four generations and thousands of pounds of chocolate. After years of owning a restaurant, Mildred Brand traveled to Chicago and attended cake decorating classes. Those classes sparked a creative passion that led her and her husband Wilbur to begin providing catering and wedding cake services.

In 1964, Wilbur and Mildred moved to Fort Wayne, Indiana and began selling cake decorating supplies. Over the years, they added candy supplies, offered cake and candy decorating classes and started a mail order business.

Now 50 years later, Mildred's daughter, grandchildren and great grandchildren carry on her vision for making the culinary arts accessible to everyone.

Country Kitchen SweetArt carries more than 14 thousand cake and candy supplies items. The company maintains a large store in Fort Wayne, Indiana and its web site now allows people from around the country and the world to enjoy a piece of SweetArt.



Why take a class at Country Kitchen SweetArt?

In this day and age where you can research practically anything through the resources available on the internet, why would you come to us to take a class? Let us count the ways...

- We LOVE to teach! Our instructors are confectionary enthusiasts just like you and thoroughly enjoy sharing and teaching everything (almost everything ☺) we know. With a history of 50 years in the industry and over 100 years of combined experience in all things cake, candy and cookie related, we've got you covered.
- We provide students with every tool necessary to successfully complete the class. No need to purchase any specialty kits or tools. In our decorating classes we even pre-bake all your goodies so you have no at home baking, everyone has the same quality baked goods to work with and when you arrive we can focus immediately on decorating and creating.
- You get to "play" with all of our decorating tools before you buy so you can decide what you like and what you truly can't live without! Most adult classes provide you with a discount coupon to be able to use towards your next purchase.
- Whether you just want to have fun, learn something new or advance your skills, we have the class for you. We want to show you what you're capable of with the right instruction and tools.
- You have a live instructor that can help you, hands on, as we work through the class. We are here to teach, help with techniques, provide assistance as needed, trouble shoot, and offer encouragement.
- Students are able to gain so much from each other. We have a wonderful community of bakers, makers and creators that come from near and far to start or advance their talents in our classroom. We enjoy sharing ideas, trouble shooting and networking with each other.
- Lets not forget about the Creative Kids SweetArt classes! Every month we hang out and get creative. Disguised as a fun time with sweets, kids of all ages learn how to create awesome, edible works of art, learn proper kitchen techniques as well as cleanliness, following steps and directions, fine tune those gross motor skills and learn to work in a group setting. As with all of our classes, we provide your child with everything they need for class.

So, why take a class at Country Kitchen SweetArt?

Can you think of a reason why not?

Sign up today! We look forward to seeing you in class!

Cake Decorating Classes

Cake Decorating - 101

Hands-On **Cost : \$125.00/145.00 after Feb 9**
6 Sessions

Tuesdays, Feb. 16 - Mar. 22, 2016 **6:00 pm - 8:00 pm**
Wednesdays Feb. 17 - Mar. 23, 2016 **10:00am - 12:00 pm**
Becky Carpenter / Theresa Oman

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 current trends. 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. Students also receive a discount for supplies purchased during the course. Minimum age: 14-years old.

Candy Class

From the Heart Candy

Hands-On **Cost: \$30/\$40 after Feb 5**
Thursday February 11, 2016 **6:00 - 8:00 pm**
Mindy Bates **Store Closed After Class**

Valentines Day will be here before you know it. Want to give that special someone something better than a box of grocery store chocolates this year? In this candy class you'll learn how to make truly delicious candies that are sure to impress! Students will make an assortment of molded chocolates, dipped treats and several other candies all beautifully packaged in a special candy box perfect to surprise your Valentine. Minimum age: 14-years old.

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.

****Discounts available for multi-class groups of 50 or more. Speak to Classroom Manager for details.***

CLASS REGISTRATION
GIFT CERTIFICATES are available!
Register that special someone 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: \$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 and in addition to class time.



For more information or to book a birthday party, call our Classroom Manager, at 260.482.4835 or email classroom@countrykitchensa.com

Specialty Classes

Desserts to Die For!

Demo/Hands On

Saturday April 23, 2016

Jane Lengacher

Cost: \$45/\$55 after April 16

9:30 am - 12:30 pm

Store open after Class

Looking for some new and amazing desserts to add to your favorites? Join us for a morning of creating mouthwatering desserts. Whether it's for a spring get together, bridal or baby shower, a dinner party, or any other special occasion, this class will be sure to inspire your taste buds. The class will include detailed demonstrations as well as an opportunity for some hands on assistance. Desserts featured will be a wonderful Spring Dessert, Fresh Raspberry Charlotte, an Italian Classic Tiramisu, a decadent Chocolate Cinnamon Torte and more! There will be time during and at the end of class to indulge in these delectable desserts. Recipes will be provided Minimum age: 14-years old.

Visit our website for the most up to date class schedule.

www.ShopCountryKitchen.com

Absolutely Amazing Appetizers May 7, 2016

Demo/Hands On

Saturday April 23, 2016

Jane Lengacher

Cost: \$45/\$55 after April 30

9:30 am - 12:30 pm

Store open after Class

Make your own delicious, Roasted Red Pepper Hummus, try a very simple Mascarpone Bruschetta, or have Cheezy Bread Cube appetizers ready to take from the freezer and bake for last minute entertaining. Pair two very different tastes with Quick Bite Bacon and Date Roll-ups. For a bit more filling appetizer, try Pork Medallion Sliders. These appetizers and more will be featured in this delicious class. Register today and start planning your next party!

Minimum age: 14 years old

*Country Kitchen SweetArt Supplies students with all tools and ingredients needed for class.

Special Event

Indiana ICES - Day of Sharing

Special Event

Member/Non-Member
Sunday June 26, 2016

Cost: \$20.00/\$25.00
8:30 am - 3:00 pm

ICES is an international non-profit organization dedicated to the promotion and advancement of the sugar arts. Membership includes a varied assortment of sugar artists, ranging from the hobbyists and home bakers to professional cake decorators, caterers, and exhibitors.

Day of Sharing is filled with demonstrations and an opportunity for you to decide if you want to join Indiana's ICES chapter. Membership is not required to attend the DOS; however, advance registration for this day is required.

Make checks payable to Indiana ICES. Only cash or checks accepted. Credit cards not accepted.

If you have any questions, please contact our Classroom Manager at 260-482-4835.



Visit our website for the most up to date class schedule.
[www. ShopCountryKitchen.com](http://www.ShopCountryKitchen.com)

Spring Break Fun!!!!

Kids in the Kitchen

Hands-On Cost: \$150.00/\$160.00 after March 28
5 Sessions
Monday - Friday April 4-8, 2016 10:00 - 12:30 pm
Jane Lengacher Store Open After Class

Kids, ages 8 - 14 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 invited to attend a sampling time after class on Friday)

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).

Space limited - sign up today!

Classes for Kids

Additional
Class Added!!

Cupcake Time

Hands-On
1 Session

Cost: \$25.00/\$30.00 after March 12

Saturday March 19, 2016

10:00 am - 12:00 pm

Jasmine Andrus

Additional class added!!!

2:00 pm - 4:00 pm

Store Open After Class

This class is for kids, 8 to 13 years old, that want to learn how to bake (demonstration only) and decorate really cool cupcakes! Students will create an assortment of cupcakes using different fillings, icings and decorating techniques. At the end of class, students take home a box of cupcakes along with recipes and ideas.

**Parents are welcome to stay but are not required. Parents staying will be asked to sit at the back of the classroom during the class.*

Kids Cake in a Day

Hands-On
1 Session

Cost: \$65/\$75 after April 23

Saturday April 30, 2016

10:00 - 3:30 pm

Jasmine Andrus

Store Open After Class

This is a cake decorating class just for kids, ages 8 to 13 years old. Kids learn to level (torte), fill, crumb coat, ice and decorate a cake in this 5 ½-hour class. There's a lot to learn, but when it's finished the kids have their own decorated 2-layer 6-inch cake to take home. Students learn how to decorate a cake from start to finish using various tips they are given to keep along with a tip box. All decorating supplies and tools are provided. A nutritious and delicious lunch is provided. Parents need to drop children off 5 minutes prior to the scheduled start time and return by 3:20 pm to pick them up. This is a class just for kids; therefore, we ask parents not to stay to allow the kids to get the most out of the class. **Parents must complete and return a Parental Consent/Emergency Contact form by class start time for child to attend the class (form provided at time of registration).** Kids get a little messy in the class; therefore, we suggest bringing an apron or wearing clothes that are okay if stained.

Registration, Cancellation & Refund Information

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 required to receive regular class price and 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.

REFUND POLICY FOR CREATIVE KIDS SWEETARTCLASSES 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.

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.

All supplies are furnished unless otherwise noted in class description.

**CLASS REGISTRATION
GIFT CERTIFICATES are available!**
Register that special someone in one of
Country Kitchen SweetArt's classes.

Classes for Kids

Creative Kids SweetArt

Hands-On Cost: \$12.00/\$10.00

1 Session

Friday, January 8, 2016 9:30 - 10:30 am

Saturday, January 9, 2016 9:30 - 10:30 am

11:30 - 12:30 pm

Friday, February 5, 2016 9:30 - 10:30 am

Saturday, February 6, 2016 9:30 - 10:30 am

11:30 - 12:30 pm

Friday, March 4, 2016 9:30 - 10:30 am

Saturday, March 5, 2016 9:30 - 10:30 am

11:30 - 12:30 pm

Friday, April 15, 2016 9:30 - 10:30 am

Saturday, April 16, 2016 9:30 - 10:30 am

11:30 - 12:30 pm

Mindy Bates

Store Open After Classes

For kids who love to be creative in the kitchen, this is the class 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. Class is for children ages 2 and up. For 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 but not required.

The cost is \$12.00 per student. Cost for additional children in the same family household is \$10.00 per additional student.

Monthly Themes for Creative Kids SweetArt:

January: Arctic Treats

February: With All My Heart

March: Easter Treats

April: Spring is in the Air

Cancellation and refund policy for Creative Kids SweetArt classes vary from regular policy. Please see previous page for Kids Classes for cancellations and refund policy.

Classes for Kids

Candy Time

Hands-on

Cost: \$25.00/\$30.00 after Jan 16

1 Session

Saturday January 23, 2016

10:00 - 12:00 pm

2:00 - 4:00 pm

Store Open After Class

This class is for kids, 8 to 13 years old, who want to learn how to make several delicious candies worthy of sharing as a party favor, in a candy box, or just enjoy! Students will make an assortment of candies and at the end of class each student will take home a box filled with homemade candies as well as recipes to recreate their favorites at home.

**Parents are welcome to stay but are not required. Parents staying will be asked to sit at the back of the classroom during the class.*

Cookie Time

Hands-On

Cost: \$25.00/\$30.00 after Feb 13

1 Session

Saturday February 20, 2016

10:00 - 12:00 pm

2:00 - 4:00 pm

Store Open After Class

This class is for kids, 8 to 13 years old, that want to learn how to use fun a simple techniques to create awesome looking and delicious tasting cookies! Students will create an assortment of cookies using different icings and decorating techniques. At the end of class, students take home a box of cookies along with recipes and ideas.

**Parents are welcome to stay but are not required. Parents staying will be asked to sit at the back of the classroom during the class.*