

Country Kitchen

SWEETART



SINCE 1964

Class Schedule

January - April 2019

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

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 over 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.
- Let's 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!

Registration, Cancellation & Refund Information

Register for any of our Classes by visiting our website at **www.shopcountrykitchen.com**. Click "Classes and Events" and follow the secure link to register and pay by credit card. If you need assistance with an online registration or do not have internet access, we will be happy to assist via phone at **260-482-4835** or stop by our store in person. Registrations are processed in the order they are received. Full payment is required at time of registration to reserve class space. Please arrive at least 10 minutes early to allow the class to start on time.

Early registration is strongly suggested to receive regular class cost (see specific class descriptions for dates and costs) as well as to help ensure classes are held.

Please notify us within 5 business days or more prior to class for all cancellations or payment will be forfeited.

For kids classes, online registration is now available by visiting our website at **www.shopcountrykitchen.com**, click on "Classes & Events", and follow the secure link to register and pay by credit card.

REFUND POLICY FOR CREATIVE KIDS SWEETART 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 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**

Please arrive at least 10 minutes early to allow the class to start on time.



Open Cupcake Night



Open House Style - No Registration Required!

No Experience Necessary Cost: \$8.00/ 2 cupcakes
Hands-On (not instructor led) \$23.00/ 6 cupcakes
While Supplies Last \$42.00/ 1 dozen

<u>Friday January 11, 2019</u>	<u>4:00pm - 7:30pm</u>
<u>Friday February 8, 2019</u>	<u>4:00pm - 7:30pm</u>
<u>Friday March 8, 2019</u>	<u>4:00pm - 7:30pm</u>
<u>Friday April 12, 2019</u>	<u>4:00pm - 7:30pm</u>
<u>Friday May 11, 2019</u>	<u>4:00pm - 7:30pm</u>

Looking for something different to do on a Friday night or just need to satisfy your sweet tooth after dinner? We're opening our classroom for you to stop in anytime between 4:00PM & 7:30PM to decorate your cupcakes. We'll have a variety of flavors and fillings, that you can mix or match, and embellishments for you to decorate with. Bring along your someone special, bestie, or your entire family and make it a date. This is for anyone to participate in, no experience necessary. We are here to assist you if you've never decorated cupcakes before. You can eat your cupcakes here or take them to go. Store will be open to shop at your leisure during this time.

Monthly Themes for Open Cupcake Night:

January: Winter
February: Valentines
March: Spring
April: Easter



Cake Decorating

Buttercream - 101

Hands-On

Cost : \$150.00/\$175.00 after Feb 2

6 Sessions

Tuesdays, Feb. 12 - Mar. 19, 2019

6:00pm - 8:00 pm

Mindy Lambright

Store Closed After Class

This extensive 6-week cake decorating course covers basic decorating skills. In this hands-on course, students will learn numerous piping techniques, including borders, writing styles, basic flowers and leaves, as well as current trends in the cake decorating industry. The course wraps up with students torting, filling, 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.

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

Cake Decorating Classes Continued>>>



Cake Decorating

Fondant - 101

Hands-On

Cost: \$125.00/\$145.00 after April 1

3 Sessions

Tuesdays, April 9, 16 and 23, 2019 6:00pm - 8:00pm

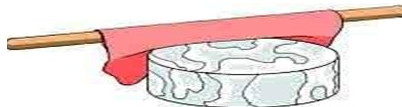
Store Closed After Class

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 learn easy tips for covering a cake in fondant, making fondant embellishments and flowers using various cutters and plungers, molds, texture mats and rolling pins. In the final session, you will apply the techniques you've learned in the first two 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.

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

Register for any of our Classes by visiting our website at www.shopcountrykitchen.com and follow the links for "Classes & Events". We reserve the right to cancel a class if minimum has not been met. Please notify us 5 business days before class for all cancellations or payment will be forfeited.



Cookie Decorating



Dipping into Cookie Decorating

**Hands-On
1 Session**

Cost: \$55.00/\$65.00 after April 10

Monday, April 15, 2019

6:00pm - 9:00pm

Autumn Carpenter

Store Open after Class

Learn how to decorate cookies using several methods. This is a great class to dip into the world of cookie decorating and try several methods to find your favorite technique. You will spend the evening learning how to create stylish cookies using run sugar, buttercream, candy coating, and fondant. 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 sample texture mat and several creative ideas for decorating cookies for all occasions.

*Minimum age: 14-years old .

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

Cookie Decorating with Royal Icing

**Hands-On
1 Session**

Cost: \$55.00/\$65.00 after April 10

Wednesday, April 17, 2019

6:00pm - 9:00pm

Autumn Carpenter

Store Open after Class

Thinned royal icing (run sugar) is the icing used to create the smooth, delicate icing that often adorns the cover of magazines. Learn how to obtain the beautiful effects of royal icing in this class. Basics covered include icing consistency, piping techniques, and bag control. We will also paint, stencil and pipe fine details on the cookies, plus much more!

*Minimum age: 14-years old.

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

Classes for Kids

Creative Kids SweetArt

Hands-On

Cost: \$12.00

1 Session

Saturday, January 5, 2019

9:30am - 10:30am

11:30am - 12:30pm

Saturday, February 2, 2019

9:30am - 10:30am

11:30am - 12:30pm

Saturday, March 2, 2019

9:30am - 10:30am

11:30am - 12:30pm

Saturday, April 13, 2019

9:30am - 10:30am

11:30am - 12:30pm

Saturday, May 4, 2019

9:30am - 10:30am

11:30am - 12:30pm

Mindy Lambright

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. Register online at www.shopcountrykitchen.com under classes and events.

Monthly Themes for Creative Kids SweetArt:

January: Let It Snow!

February: For the Love of Sweets

March: TBD

April: TBD

May: TBD

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
1 Session

Cost: \$25.00/\$35.00 after Jan 12

Saturday, January 19, 2019

10:00am - 12:00pm

Karen Calloway

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
1 Session

Cost: \$25.00/\$35.00 after Feb 10

Saturday, February 16, 2019

10:00am - 12:00pm

Karen Calloway

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.*

Classes for Kids

Cupcake Time

Hands-On
1 Session

Cost: \$25.00/\$35.00 after March 9

Saturday, March 16, 2019

10:00am - 12:00pm

Karen Calloway

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.*

CLASS REGISTRATION

GIFT CERTIFICATES are available!

Register that special someone in one of
Country Kitchen SweetArt's classes.



Classes for Kids

Kids Cake in a Day

**Hands-On
1 Session**

Cost: \$85/\$95 after April 20

Saturday, April 27, 2019

9:30am - 3:30pm

Mindy Lambright

Store Open After Class

This is a cake decorating class just for kids, ages 8 to 13 years old. Kids will learn to level (torte), fill, crumb coat, ice and decorate a cake in this 6-hour class. There's a lot to learn, but when it's finished the kids will have their own, decorated, 2-layer 6-inch cake to take home. Students learn how to decorate a cake from start to finish using a variety of tips that they will be given to keep along with a tip box. All decorating supplies and tools are provided. A nutritious and delicious lunch will be provided. Parents are requested to have the students ready for class 5 minutes prior to the scheduled start time and return for pick up between 3:15/3:30pm. 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. Kids do tend to get a little messy in the class; therefore, we suggest bringing an apron or wearing clothes that are okay if stained.

Parents will be required to fill out a Parental Consent/ Emergency Contact form the day of class for the child to be able to attend.

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



Space limited - sign up today!

4-H Cake Decorating Workshops

This workshop is a time to learn and practice techniques only. **Projects are not permitted in the class.** All supplies (tips, icing, etc.) are furnished for use during the workshop. **Workshop is limited to 4-H students only. To register for the 4-H workshop, students must provide verification that they are 4-H members enrolled in the cake decorating exhibit category. Verification includes a 4-H Membership Card (which can be obtained through the County 4-H Office), or by requesting your County 4-H Office to send a written verification to classroom@countrykitchensa.com.**

Limited seats are available in each workshop. Payment is required at time of registration to reserve your spot. **Parents will be required to attend the workshop.**

All 4-H cake decorating students with required verification are entitled to receive a 10% discount for 4-H supplies between May 1st and July 31st, 2019. (Note: Some items in our store are non-discountable.)

4-H Intro Beginner/1st Year Participants

Hands-On - 1 Session Cost \$20.00/\$30.00 after April 6
Saturday, April 13, 2019 3:00pm - 5:00pm
Store Closed After Class

In this class, Beginner Guidelines/Techniques, as well as helpful hints and tips for beginner will be discussed. Students will learn how to cover their boards properly. Covering/Icing cake dummies and sugar molding will be discussed (Demo Only). Students will practiced required techniques (Hands-On) and discuss project planning.

Parents will be required to attend the workshop.

4-H Cake Decorating Workshops

4-H Intermediate Participants

Hands-On - 1 Session **Cost \$25.00/\$35.00 after April 27**
Saturday, May 4, 2019 **3:00pm - 5:00pm**
Store Closed After Class

In this class, only Intermediate Level techniques will be taught. Any student that is registered as a First Year/Intermediate Level, must complete Beginner Class listed above prior to attending this class. Students will practice all required techniques (Hands-On) and discuss project planning. Covering/Icing cake dummies and sugar molding will NOT be covered in this class (see Beginner Class description).

Parents will be required to attend the workshop.

****Please Note - 1st year students (regardless of registered level) will not be allowed to attend this class unless 4H Intro/Beginner class has been completed.***

4-H Advanced Participants

Buttercream 101 **Cost: \$75.00/\$85.00 after February 2**
Hands-On - 6 Sessions
Tuesdays, February 12 - March 19 **6:00pm - 8:00pm**
Mindy Lambright **Store Closed After Class**

Sign up for our Buttercream 101 class at a discounted price! (See complete class description for details.) Students must call the classroom supervisor to register for this class. Limited seats available and class space is first come first served). *(Please note, this is not a 4H training class, merely an option for Advanced 4H Students to gain more knowledge and learn techniques.)* **Students must provide verification that they are 4-H members enrolled in the cake decorating exhibit category. Verification includes a 4-H Membership Card (which can be obtained through the County 4-H Office), or by requesting your County 4-H Office to send a written verification to classroom@countrykitchensa.com.**

Sneak Peak at spring & summer schedule..

Mom & Me Cake Class ~ May

Moms and Grandmothers! Spend an afternoon with us and make cake decorating memories with your kids, adult kids or grandkids. We will demonstrate how to level, fill and ice a cake. Each person attending will get to decorate their own 5-inch layered cake that we have prepared and crumb coated for you. You will learn how to pipe buttercream with different tips and make fondant flowers with plungers and cutters. You will each leave with a fully decorated cake to show off and most importantly, memories you made together. **This class is for ages 9 - 109 and is for registered participants only. One person per cake. Children must be accompanied by a participating adult.**

Family Fun Time Treats ~ July

The family that plays, creates, decorates and eats sweets together, well...has fun together!!! From candy, cookies, cake and a few other goodies, students will have plenty of treats to create during this class. All registered students will learn how to decorate a variety of treats and take home a full color handout so they can recreate their goodies at home again and again! As always, all supplies are furnished. **Class is for ages 8 years - Adult** Mom, Dad, Aunt, Uncle, Grandma or Grandpa are welcome to register as well! One student per project please.*

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

Country Kitchen SweetArt Party Package

Make your celebration extra special by celebrating and taking a class at Country Kitchen SweetArt! You and your guests will have fun making an assortment of edible treats. Each student will make a painted chocolate sucker, decorate a cookie and a jumbo cupcake. The host/hostess 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: \$180 (\$25 non-refundable deposit required to secure reservation.)

For party honoree and nine guests.

Extra guests making treats are just \$15 per guest

Party Package Includes:

- Invitations
- Celebration 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 party, call our Classroom Manager, at 260.482.4835 or email classroom@countrykitchensa.com

General Information About 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. If you do not have the minimum number of students, you may still schedule the class; however, we require payment for the minimum of ten students.

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

Classes are scheduled Monday through Saturday, depending on classroom and instructor availability. We recommend scheduling group classes as far in advance as possible to reserve a class date.

Our classroom is available at no additional charge for 1 hour following your group class when your total group class cost is \$150 or more. Subject to schedule availability.

DEPOSIT: A \$25 non-refundable deposit is required when you book the class to secure the date. The deposit amount is applied to the final payment and the final payment in full, along with the total number of students attending the class, is required **no later than 5 business days** prior to class date.

CANCELLATION POLICY: We realize that cancellations occur. If your cancellation is made **5 business days or more** prior to the class, we will happily give a refund for any amount paid in addition to the deposit. If your cancellation is made **less than 5 business days** prior to the class, the class payment is nonrefundable and nontransferable. Adjustments for number of students will be made **only if you notify us at least 3 business days prior to class date.**

CHILDREN'S CLASSES: We are always happy to have groups of children attend classes, and our teachers enjoy showing them how to make different edible treats. Leaders of the group are expected to maintain discipline at all times. During the class, group leaders or parents may be asked to assist the teacher when needed. We want our classes to be a fun and enjoyable experience for the children, and we appreciate your understanding and assistance.

**Contact our Classroom Manager at 260.482.4835
to schedule a group class.**

Group Classes

Sweet Teasers

Cost: \$7.00 per student

Maximum # Students: 24

Class Length: 30 – 45 minutes

Ages: 5 - Adult

Students learn to make a painted sucker and a dipped treat. Groups of children under 8 years old, we recommend 1 adult attend and assist for every 3 children in the group.

Three Treats for Me

Cost: \$12.00 per student

Maximum # Students: 18

Class Length: 1– 1.5 hours

Ages: 5 - Adult

Students learn how to decorate a cupcake (jumbo) and cookie, and how to make a painted chocolate sucker. Groups of children under 8 years old, we recommend 1 adult attend and assist for every 3 children in the group.

Creative Cookies

Cost: \$15.00 per student

Maximum # Students: 18

Class Length: 1 - 1.5 hours

Ages: 8 - Adult

Students have fun decorating three cookies using three different techniques. Groups of children under 8 years old, we recommend 1 adult attend and assist for every 3 children in the group.

Hey Baby Cakes

Cost: \$15.00 per student

Maximum # Students: 18

Class Length: 1 - 1.5 hours

Ages: 8 - Adult

Students learn different decorating techniques to decorate three jumbo cupcakes.

I Want Candy!!

Cost: \$15.00 per student

Maximum # Students: 24

Class Length: 1– 1.5 hours

Ages: 8 - Adult

Students make six easy candies. Includes molded candy, dipped candy, barks and more.

The House Hansel Built (Seasonal Class)

Cost: \$15.00 per person

Maximum # Students: 24

Class Length: 1 - 1.5 hours

Ages: 4 - Adult

Each student decorates a small preassembled gingerbread house using a large assortment of candy.

Country Kitchen SweetArt Party Package

Cost: \$180 for party honoree and nine guests (10 students).

For more information about our Party Package, call our Classroom Manager at 260.482.4835 or email: 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.

Sign up for a class

today at

www.shocountrykitchen.com



“click” on “classes and events”

and follow the link to register online.



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