



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

Country Kitchen

SWEETART



— SINCE 1964

Class Schedule

April – August 2018

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 the brick Victorian house store location. In 2001, the growing business relocated the current classroom, seating up to 55 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 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.

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 Creative Kids SweetArt classes vary from policy above. Please see Kids 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.



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

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.***

Consider one of our Group Classes here at Country Kitchen SweetArt for your next Bridal Shower, Bachelorette Party or Girls Night Out!

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.
- 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?

Special Event

Indiana ICES - Day of Sharing

Special Event

Member/Non-Member

Cost: \$20.00/\$25.00

Sunday August 26, 2018

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**

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.

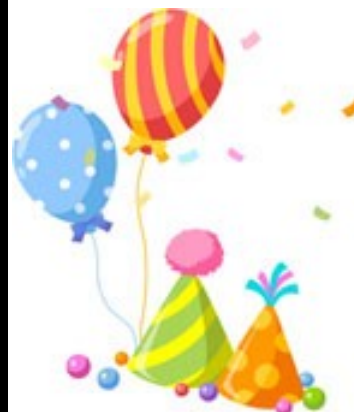
Cost: \$165 (\$25 non-refundable deposit required to secure reservation.)

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 group party, call our Classroom Manager, at 260.482.4835 or email classroom@countrykitchensa.com

Registration, Cancellation & Refund Information

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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.



Open Cupcake Night



No Registration Required!

No Experience Necessary **Cost: \$7.00/ 2 cupcakes**
Hands-On (not instructor led) **\$20.00/ 6 cupcakes**
While Supplies Last **\$36.00/ 1 dozen**

Friday April 13, 2018	6:00 pm - 8:00 pm
Friday May 4, 2018	5:00 pm - 7:00 pm
Friday June 15, 2018	5:00 pm - 7:00 pm
Friday July 13, 2018	5:00 pm - 7:00 pm
Friday August 10, 2018	5:00 pm - 7:00 pm

Looking for something different to do on a Friday night? Or, maybe just need to satisfy your sweet tooth after dinner? We're opening our classroom for you to stop in and decorate 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:

April: Faux Food
May: Flowers
June: Puppies
July: Beach/Luau
August: Camping



Cake Decorating Classes

Buttercream - 101 (previously known as Cake 101)

Hands-On Cost: \$125.00/\$145.00 After April 6
6 Sessions
Wednesdays April 18 - May 23 6:00 pm - 8:00 pm
Becky Carpenter Store Closed After Class

Buttercream - 101

Hands-On Cost: \$125.00/\$145.00 After June 29
6 Sessions
Tuesdays July 10 - August 14 6:00 pm - 8:00 pm
Becky Carpenter Store Closed After Class

Buttercream - 101

Hands-On Cost: \$125.00/\$145.00 After Aug 17
6 Sessions
Wednesdays August 29 - October 3 6:00 pm - 8:00 pm
Becky Carpenter Store Closed After Class

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.

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



Kids Cake

Kid's Cake Camp

Hands-On Cost: \$125/\$145 After July 7
5 Sessions
Mon July 23 - Fri July 27, 2018 10:00 am-12:00 pm
Mindy Lambright Store Open After Class

Join us for a fun week of cake decorating! An expanded version of our popular "Kids Cake in a Day," this class will offer much more in-depth lessons and time to perfect various decorating techniques. The week includes the fundamentals of icing and smoothing a crumb-free, 6-inch, buttercream-iced cake. Hands-on practice learning how to pipe a variety of borders, flowers and leaves, writing and try their hand at some current trends in the industry. 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.

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. **Class is for ages 8-14 years**

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



Kids Cake

Kids Cake in a Day

Hands-On
1 Session

Saturday April 21, 2018
Mindy Lambright

Cost: \$75/\$85 After April 13

10:00 am - 3:30 pm
Store Open After Class

Kids Cake in a Day

Hands-On
1 Session

Saturday May 19, 2018
Mindy Lambright

Cost: \$75/\$85 After May 5

10:00 am - 3:30 pm
Store Open After Class

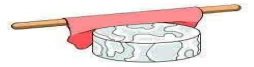
This is a cake decorating class just for kids, ages 8 to 13 years old. Kids learn to level (torte), fill, crumb coat, ice and decorate a cake in this 5 ½-hour class. There's a lot to learn, but when it's finished the kids have their own decorated 2-layer 6-inch cake to take home. Students learn how to 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.

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



Fondant A La Carte Classes

Pick one, two or pick all 3 classes!



Modern Accents & Letters

Hands on
1 Session

Tuesday June 12, 2018
Becky Carpenter

Cost: \$45.00/\$55.00 After May 29

6:00 pm - 8:00 pm
Store Closed After Class

You will learn several different decorating techniques, including how to use texture mats, clickstix cutters, snap embossers and other current trends using fondant.

Flowers, Ruffles & Bows

Hands-On
1 Session

Tuesday June 19, 2018
Becky Carpenter

Cost: \$45.00/\$55.00 After June 5

6:00 pm - 8:00 pm
Store Closed After Class

Just as the title describes, lots of frills. You will learn to make fondant flowers, ruffles, and bows using various cutters and plungers, molds, and rolling pins.

Basics of Rolled Fondant

Hands-On
1 Session

Tuesday June 26, 2018
Becky Carpenter

Cost: \$65.00/\$75.00 After June 12

6:00 pm - 8:30 pm
Store Closed After Class

Each student will learn easy tips for covering a cake in fondant. If you attended a previous fondant class you can use your fondant pieces to decorate with. We will have tools available to make embellishments to decorate your cake. You will take home a covered 6-inch cake to impress family and friends.

Minimum age: 14-years old.

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

A Very Special Cake Decorating Class

Mom & Me Cake Class

Hands-On Cost: \$35.00/person / \$45 After April 28
1 Session

Saturday May 12, 2018 2:00 pm - 4:00 pm

Theme: Flower Basket Cake

Mindy Lambright

Store Open After Class

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.**



Purchase any of our Classes by calling 482-4835 with your credit card or stop by the store. 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.

Family Time

Family Fun Time Treats

Hands-On Cost: \$25.00/\$35 After July 14
1 Session

Saturday July 21, 2018

10:00 am - 12:00 pm

Mindy Lambright

Store Open After Class

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.*

Class is for Registered Participants Only.
Unregistered Parents/Adults are welcome to stay during class, however, parents or other accompanying the student will be asked to sit at the back of the classroom during the class.

Purchase any of our Classes by calling 482-4835 with your credit card or stop by the store. 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.

Classes for Kids

Creative Kids SweetArt

Hands-On	Cost: \$12.00/\$10.00
1 Session	
<u>Saturday April 14, 2018</u>	<u>9:30 am - 10:30 am</u> <u>11:30 am - 12:30 pm</u>
<u>Saturday May 12, 2018</u>	<u>9:30 am - 10:30 am</u> <u>11:30 am - 12:30 pm</u>
<u>Saturday July 7, 2018</u>	<u>9:30 am - 10:30 am</u> <u>11:30 am - 12:30 pm</u>
<u>Saturday August 18 2018</u>	<u>9:30 am - 10:30 am</u> <u>11:30 am - 12:30 pm</u>

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. Cost for additional children in the same family household is \$10.00 per additional student. Purchase Class by calling us at 482-783 with your credit card or stop by the store.

Monthly Themes for Creative Kids SweetArt:

April: Rainy Day
May: Birds, Bugs, & Blossoms!
June: *no classes this month :o(*
July: TBD
August: TBD

*Cancellation and refund policy for Creative Kids SweetArt classes vary from regular policy. Please see our Registration, Cancellation & Refund Information page at the back of the pamphlet for more details.

Ladies Night - Cake Decorating Fun

No Experience Necessary

Hands-On **Cost: \$40.00/person/ \$50 After June 9**
1 Session

Thursday June 21, 2018 **6:00 pm - 8:00 pm**

Theme: Queen Bee~Ling

Karen Calloway **Store Closed After Class**

Put your hair up, grab your girlfriends and join us for a fun and relaxed evening of cake decorating and small talk. Our cake theme is "Queen Bee~Ling". You will get a 5-inch layered and prepared cake as a blank canvas for you to decorate.



During your time with us we will demonstrate how to:

- ~Color and work with buttercream
- ~Put filling in a cake
- ~Ice a double layer cake

Tools will be available so you can :

- ~Create accents out of fondant
- ~Pipe borders and other piping styles
- ~Use edible sugar decorations for added detail and Bling!

Coffee, punch and snacks will be served. **This class is for 18 years and older and is for registered participants only. One person per cake.**

**Consider one of our Group Classes here at
Country Kitchen SweetArt for your next
Bridal Shower, Bachelorette Party or
Girls Night Out!**

Cookie Decorating Class

Very Chic Cookies

Hands-On Cost: \$55.00/\$65.00 After June 16
1 Session
Thursday June 28 ,2018 6:00 pm - 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 learning how to create stylish cookies using run sugar, candy coating, chocolate transfer sheets, 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 mini cookie bouquet, a sample texture mat and several creative ideas for decorating cookies for all occasions.

Minimum age: 14-years old.

Classes for Kids

4-H Cake Decorating Workshop

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 are 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, 2018. (Note: Some items in our store are non-discountable.)

4-H Cake Decorating Workshop

4-H Intro Beginner/1st Year Participants

Hands-On - 1 Session Cost \$15.00/\$25.00 After May 12
Saturday June 16, 2018 9:00 am-11:00 am
Theresa Oman

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 are required to attend the workshop.

4-H Intermediate Participants

Hands-On - 1 Session Cost \$20.00/\$30.00 After May 12
Saturday June 16, 2018 12:30 pm - 2:30 pm
Theresa Oman

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 are required to attend the workshop.

****Please Note - No 1st year student (regardless of registered level) will be allowed to attend this class unless intro class has been completed.***

4-H Advanced Participants

Hands-On - 1 Session Cost: \$25.00/\$35.00 After May 12
Saturday June 16, 2018 3:00 pm - 5:00 pm
Theresa Oman

Due to the freedom allowed in the Advanced Level, this class will be customized (to the best of our abilities) to the individual students' needs. After registering, we will contact the student to determine what area they would like to focus on so that the technique can be covered in class. Class size will be limited to allow the class to practice all areas of interest. Late registrants may not have the freedom to request specific techniques due to time constraints.

Parents are required to attend the workshop.