

# Country Kitchen SweetArt, Inc.

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## Class Schedule May - August 2012

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



4621 Speedway Drive  
Fort Wayne, Indiana 46825  
260-482-4835: phone  
260-483-4091: fax  
[classroom@countrykitchensa.com](mailto: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

Thursdays, May 17 — June 7, 2012

6:00 - 8:00 pm

Shelly Netherton

Store Closed After Classes

Learn the basics of fondant in this 4-session beginner 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.

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### BRIEF CAKE DECORATING

Hands-On

Cost: \$35.00

1 Session

Thursday, May 31, 2012

10:00 am - 12:30 pm

Wednesday, August 22, 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.

## CAKE DECORATING CLASSES

### BASIC CAKE DECORATING

Hands-On

Cost: \$105.00

8 Sessions

Mondays, June 25 - August 13, 2012

2:00 - 4:00 pm

Mondays, June 25 - August 13, 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.

Mark your calendar to attend our annual holiday event!

## — TASTE OF THE HOLIDAYS —



**Demonstrations: November 8th & 9th**

(Registration starts August 1st)

**Sweet Shop Samples: November 10th**

(Open to everyone; No registration.)

## **GUM PASTE CLASSES**

### **THE BASICS of GUM PASTE**

**Hands-On**

**Cost: \$50.00**

**2 Sessions**

**Wednesdays, May 16 and 23, 2012**

**6:00 - 9:00 pm**

**Store Open After Second Session Only**

**Thursdays, July 19 and 26, 2012**

**9:30 am - 12:30 pm**

**Becky Carpenter**

**Store Open After Both Sessions**

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.

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### **A BOUQUET of GUM PASTE FLOWERS**

**Hands-On**

**Cost: \$75.00**

**3 Sessions**

**Wednesdays, August 29 - September 12, 2012**

**6:00 - 9:00 pm**

**Becky Carpenter**

**Store Open After Second 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. If time allows, more flowers will be demonstrated. 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.

## GELATIN ART CLASSES

### INTRODUCTION to GELATIN FLOWERS

Hands-On

Cost: \$25.00

1 Session

Thursday, July 12, 2012

9:30 - 11:30 am

Thursday, August 2, 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 (pre-made) 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.

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### ADVANCED GELATIN FLOWERS

Hands-On

Cost: \$70.00

1 Session

Friday, August 24, 2012

9:30 am - 5:00 pm

Becky Carpenter

Store Open 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.**

## COOKIE DECORATING CLASSES

### FUN in the SUN COOKIE BOUQUET

Hands-On

Cost: \$35.00

1 Session

Tuesday, July 10, 2012

6:00 - 8:30 pm

Cara Wilson

Store Open After Class

Create a cookie bouquet packed with reminders of sunny days at the beach including cookies in the shape of flip flops, beach ball, sun and more. Students learn how to bake cookies on stick (demonstration only), how to decorate the cookies using different techniques, and how to assemble a cookie bouquet. All supplies are provided. At the end of class, students take home a finished cookie bouquet.

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.

## CUPCAKE CLASSES

### CUPCAKES À LA MODE — WEDDING & BABY STYLE

Hands-On

Cost: \$45.00

1 Session

Tuesday May 22, 2012

5:30 - 8:30 pm

Shelly Netherton

Store Open After Class

A cupcake decorating class that's all about weddings and babies! The class begins with a few tips for preparing and baking cupcakes, and how to fill cupcakes using a variety of fillings. From there, students spend the remaining class time learning how to decorate cupcakes using different icings and decorating techniques. If you are looking for some ideas to impress your bridal shower, wedding or baby shower guests, this class will give you several. The instructor will also provide some display ideas as she wraps up the class. Recipes and decorating instructions are provided in a class handout. Students take home over a half dozen cupcakes.

Minimum age: 14-years old.

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### CUPCAKES À LA MODE

Hands-On

Cost: \$45.00

1 Session

Wednesday, July 18, 2012

10:00 am - 1:00 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.

### CLASS REGISTRATION GIFT CERTIFICATES are available!

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



## INDIANA ICES DAY of SHARING

### INDIANA ICES DAY OF SHARING

Special Event

Cost: \$20.00

Sunday, June 24, 2012

8:30 am - 3:00 pm

Mark your calendar to join us here at Country Kitchen SweetArt for an Indiana International Cake Exploration Societe (ICES) Day of Sharing.

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.

Our 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.

#### SCHEDULE:

8:30 - 9:30am -- REGISTRATION (Continental breakfast will be provided.) & SILENT AUCTION SET-UP (Shop owners bring any items you wish to donate Please bag up small items in groups for auction.)

9:30 - 10:30am -- MEETING

10:30 – 11:15am -- NEW PRODUCT SHOWCASE (Shop owners and attendees bring your newest decorating tool, kitchen gadget or anything you would like to talk about. Maybe you have something few people know about, and you would like to share!)

11:15 - 11:30am -- BREAK

11:30 - 12:15am – Cupcake and Cookie Texture Tops

12:15 - 1:00pm -- LUNCH (provided)

1:00 - 1:45pm – Classic Royal Icing Techniques

1:45 - 2:00pm -- BREAK

2:00 - 2:45pm – A Touch of Shimmer and Sparkle

2:45pm -- SILENT AUCTION ENDS

To register for the Indiana ICES Day of Sharing, call 260-482-4835, or mail the registration form included in this booklet. Payment is required at time of registration. If you have any questions, please contact our Classroom Manager at 260-482-4835.

## SPECIALTY CLASSES

### MORE THAN JUST EGGS for BREAKFAST and BRUNCH

Some Hands-On

Cost: \$40.00

1 Session

Thursday, May 17, 2012

9:00 - 11:30 am

Jane Lengacher

Store Open After Class

Delicious and easy-to-prepare breakfast and brunch recipes and ideas to start the day off right for you and your family and friends is what you will learn how to make and get to enjoy in this class. Whether you're planning a simple breakfast or brunch for just your family, or a meal to dazzle a crowd, we've got just the right recipes including a breakfast soufflé roll, ham and egg cups, easy raspberry coffee cake, and more. This is a "some hands-on" class, and students will be asked to assist the instructor with various recipes. Coffee and juice will be served along with the items prepared in class. Minimum age: 14-years old.

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### PASS THE OLIVE OIL

Hands On

Cost: \$55.00

1 Session

Friday, June 1, 2012

9:00 am - 12:00 pm

Jane Lengacher

Store Open After Class

You may not be able to bask in the Mediterranean sun this summer or sit on a balcony and gaze out across the blue Mediterranean Sea, but you can enjoy the morning preparing and sampling the cuisine of the beautiful Mediterranean regions. Together the students and the instructor will prepare a traditional Mediterranean meal that they enjoy at the end of class. Menu includes a Mediterranean entrée, a country Greek salad, phyllo triangles, hummus, traditional holiday cookie and of course... olive oil. Recipes provided. Minimum age: 16-years old. Bring your favorite apron (optional).

## SPECIALTY CLASSES

### IT'S ALL ABOUT THE CRUST

Some Hands-On

Cost: \$35.00

1 Session

Friday, August 17, 2012

9:00 - 11:30 am

Jane Lengacher

Store Open After Class

We all know that the secret to a really good pie starts with a great pie crust. "Easy as pie," some will say; but for many bakers, the unsuccessful pie crust making experiences is what sends us out the door to buy the pre-made pie shell. Register for this some hands-on class to learn how to turn a "blah" pie crust into a "ta-da" pie crust. A pie or two is prepared and enjoyed in the class, but the focus of this class is on the crust – handling the dough, lining, docking, blind baking and filling. Everyone rolls out their own pie shell. Time permitting, shells are baked in class, or students may choose to take their shell home to bake. Recipes provided.

Minimum age: 14-years old.

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### JUST ENOUGH DOUGH TO MAKE BREAD

Demonstration

Cost: \$40.00

1 Session

Thursday, August 30, 2012

9:00 am - 12:00 pm

Jane Lengacher

Store Open After Class

Learn how to make delicious and nutritious breads that don't include all the additives you get in a store-bought loaf of bread. Our bread making demonstration shows how to mix and knead bread that falls out of the pan successfully every time. Course covers bread making terms, basics of flour, and the "how" and "why" of baking yeast and batter breads from scratch. Recipes and samples provided.

Minimum age: 14-years old.

## CLASSES for TODDLERS

### TODDLER TIME

Hands-On

Cost: \$10.00 /\$8.00

1 Session

Saturday, May 5, 2012 (1st Sat. of month) 9:30 - 10:30 am

and 11:30 am - 12:30 pm

Tuesday, May 8, 2012 9:30 - 10:30 am

Wednesday, May 9, 2012 9:30 - 10:30 am

Saturday, June 9, 2012 9:30 - 10:30 am

and 11:30 am - 12:30 pm

Tuesday, June 12, 2012 9:30 - 10:30 am

Wednesday, June 13, 2012 9:30 - 10:30 am

Tuesday, July 10, 2012 9:30 - 10:30 am

Wednesday, July 11, 2012 9:30 - 10:30 am

Saturday, July 14, 2012 9:30 - 10:30 am

and 11:30 am - 12:30 pm

Tuesday, August 7, 2012 9:30 - 10:30 am

Wednesday, August 8, 2012 9:30 - 10:30 am

Saturday, August 11, 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 Treats:

May: Take Me Out to the Ball Game

June: Red, White and Blue

July: Let's Go Camping

August: Beach Party

## AFTER SCHOOL CLASSES

### AFTERNOON TREATS

Hands-On

Cost: \$10.00 / \$8.00

1 Session

Saturday, May 5, 2012 2:00 - 3:00 pm

Wednesday, May 9, 2012 4:30 - 5:30 pm

Saturday, June 9, 2012 2:00 - 3:00 pm

Wednesday, June 13, 2012 4:30 - 5:30 pm

Wednesday, July 11, 2012 4:30 - 5:30 pm

Saturday, July 14, 2012 2:00 - 3:00 pm

Wednesday, August 8, 2012 4:30 - 5:30 pm

Saturday, August 11, 2012 2:00 - 3:00 pm

Kelly Connelly

Store Open After Classes

Looking for something fun to do in the afternoon? 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 AFTERNOON TREATS 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.

## CLASSES for YOUNGER KIDS (4 to 8-years old)

### COOKIE DECORATING for KIDS

Hands-On

Cost: \$20.00

1 Session

Tuesday, July 24, 2012

10:00 am - 12:00 pm

Kelly Connelly

Store Open After Class

Kids, ages 4 to 8-years old, learn how to use fun and simple techniques to create spectacular-looking and delicious-tasting cookies. Come and learn how to decorate cookies with buttercream icing, candy coating, chocolate transfer sheets, an assortment of edible decorations (jimmies, colored sugars, etc.), and more. Each student will take home a box filled with decorated cookies. A parent (or other adult) is required to attend the class to assist the child.

## CLASSES for OLDER KIDS (8 to 13-years)

### KIDS TAKE THE CAKE

Hands-On

Cost: \$60.00

1 Session

Thursday, June 14, 2012

10:00 am - 3:30 pm

Mindy Bates

Store Open After Class

This is a Cake Decorating 101 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 off children off 15 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.

## **CLASSES for OLDER KIDS (8 to 13-years)**

### **BRIEF CAKE DECORATING for YOUTH**

**Hands-On**

**Cost: \$25.00**

**1 Session**

**Thursday, June 21, 2012**

**10:00 am - 12:00 pm**

**Mindy Bates**

**Store Open 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 your cake and take it 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 one person to decorate the cake together. Parents are welcome to stay in the classroom during class; however, parents or others accompanying the child are asked to sit at the back of the classroom.

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### **FUN and FANCY LITTLE CAKES**

**Hands-On**

**Cost: \$25.00**

**1 Session**

**Thursday, July 19, 2012**

**2:30 - 4:30 pm**

**Kelly Connelly**

**Store Open After Class**

Cupcakes – that's what we are talking about when we say 'little cakes.' Maybe cupcakes aren't just for kids anymore, but kids still love them! Students learn how to fill and decorate an assortment of cupcakes using different fillings, icings and decorating techniques. At the end of the class, students take home a box of cupcakes along with recipes and ideas. All supplies furnished. Class is for youth 8 to 13-years old. Parents interested in taking the class with their child and decorating their own cupcakes may register to take the class. We do not allow a parent and child, or more than one person to decorate each cupcake. Parents are welcome to stay in the classroom during class; however, parents or others accompanying the child are asked to sit at the back of the classroom.

## CLASSES for OLDER KIDS (8 to 13-years old)

### KIDS TAKE THE CAKE 2

Hands-On

Cost: \$70.00

1 Session

Wednesday, July 25, 2012

10:00 am - 3:00 pm

Mindy Bates

Store Open After Class

A 5-hour cake decorating course that teaches kids, ages 8 to 13-years old, how to decorate a 2-layer 6-inch cake covered in fondant. The class begins with a brief review on baking, leveling, filling and applying a thin layer of buttercream icing (explanation and demonstration only). After reviewing these basic cake decorating steps, the students then spend rest of the class time learning how to color fondant, how to measure and roll fondant, how to cover the cake, and how to decorate their cake using fondant embellishments they learn to make. All decorating supplies and tools are provided. A nutritious and delicious lunch is provided. Parents should drop off children 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 by class start time for child to attend the class (form provided at time of registration).** Kids may get a little messy in the class; therefore, we suggest bringing an apron or wearing clothes that are okay if stained. **Prerequisite class: Kids Take the Cake 1 (decorating with buttercream icing) or experience with leveling, filling, covering and decorating cakes with buttercream icing is required.**

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### STUCK ON COOKIES

Hands-On

Cost: \$25.00

1 Session

Thursday, July 26, 2012

2:30 - 4:30 pm

Kelly Connelly

Store Open After Class

This class is for kids, 8 to 13-years old, who want to have some fun while learning how to bake cookies on stick (demonstration only), how to decorate the cookies using different techniques, and how to assemble a cookie bouquet. All supplies are provided. At the end of class, students take home a finished cookie bouquet. Parents interested in taking the class with their child and making their own cookie bouquet may register to take the class. We do not allow a parent and child, or more than one person to decorate cookies and assemble one bouquet. Parents are welcome to stay in the classroom during class; however, parents or others accompanying the child are asked to sit at the back of the classroom.



## COOKING CLASS for KIDS (8 to 12-years old)

### KIDS IN THE KITCHEN

Hands-On

Cost: \$125.00

5 Sessions

Monday, July 30 - Friday, August 3, 2012

10:00 am - 12:30 pm

Jane Lengacher

Store Open After Class

Kids, ages 8-12 years old, 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.

At the end of this 5-session course, parents are invited to attend a social event hosted by the students. Parents will have the opportunity to sample different foods their children have learned to prepare throughout the week. Handouts provided at each 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 may get a little messy in the class; therefore, we suggest bringing an apron.

Mark your calendar to attend our annual holiday event!

## — TASTE OF THE HOLIDAYS —



**Demonstrations: November 8th & 9th**

(Registration starts August 1st)

**Sweet Shop Samples: November 10th**

(Open to everyone; No registration.)

## 4-H CAKE DECORATING CLASSES WORKSHOP

Our workshops provide 4-H students the opportunity to learn and practice the skills and techniques necessary to complete a 4-H exhibit project. This workshop is a time to learn and practice techniques only. **Projects are not permitted in the class.** Decorating tools (tips, decorating bags, practice board, cake dummy, etc), buttercream, royal icing and turntables are furnished for use during the workshop. If students prefer to use their own decorating tools, you are welcome to bring them with you.

**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 written verification to [classroom@countrykitchensa.com](mailto:classroom@countrykitchensa.com).**

All 4-H cake decorating students with required verification are entitled to receive a 10% discount for 4-H supplies between June 1<sup>st</sup> and July 30<sup>th</sup>, 2012. (Note: Some items in our store are non-discountable.)

Limited seats are available in each workshop. Payment is required at time of registration to reserve your spot.

**IMPORTANT: Parents are required to attend all Beginner Level sessions. Parents are required to attend the first Intermediate Level session, and are encouraged to attend the following Intermediate Level sessions. Parents of Advanced Level students are welcome to attend any session, and are highly encouraged to attend if student is new to 4-H cake decorating.**

For more information about the workshop, please contact our Classroom Manager at 260-482-4835.

**See next two pages for each skill level class dates.**

## **4-H CAKE DECORATING CLASSES WORKSHOP**

### **4-H BEGINNER LEVEL**

Hands-On

Cost: \$38.00

4 Sessions

**Mondays, June 18 - Thursday, June 21, 2012**

**5:30 - 7:30 pm**

**Mondays, June 25 - Thursday, June 28, 2012**

**10:00 am - 12:00 pm**

**Mindy Bates**

**Store Open After Classes**

#### **Session 1**

4-H Exhibit Requirements and Options; How to Cover Cake Boards; Using Cake Dummies vs. Baked Cakes; and How to Crumb Coat and Ice a Cake

#### **Session 2**

Basic Borders

#### **Session 3**

Printed Messages; Drop Flowers; and Sugar Molds

#### **Session 4**

Star-filled Pattern; Side Decorations; and Q&A and Project Tips

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### **4-H INTERMEDIATE LEVEL**

Hands-On

Cost: \$40.00

3 Sessions

**Tuesdays, June 26 - Thursday, June 28, 2012**

**5:00 - 7:30 pm**

**Mindy Bates / Becky Carpenter**

**Store Open After Classes**

#### **Session 1**

4-H Exhibit Requirements and Options; and Borders and Side Decorations

#### **Session 2**

Flowers (flat surface); and Script Message

#### **Session 3**

Color Striping; Figure Piping; Sugar Molds; Transparent/Piping Gel; and Q&A and Project Tips

## **4-H CAKE DECORATING CLASSES WORKSHOP**

### **4-H ADVANCED LEVEL**

**Hands-On**

**Cost: \$15.00 per class / 2 for \$25**

Advanced level students register for each individual class they want to attend. Instructor is available to discuss project ideas with each student; therefore we encourage students to come to each class with specific ideas of techniques they are interested in learning.

### **EXHIBIT REQUIREMENTS and OPTIONS**

#### **And BASICS of ROLLED FONDANT**

**Monday, July 2, 21012**

**9:30 am - 12:30 pm**

**Shelly Netherton**

**Store Open After Classes**

#### **NAIL FLOWERS**

**Tuesday, July 3, 21012**

**9:00 am - 12:00 pm**

**Becky Carpenter**

**Store Open After Classes**

#### **GUM PASTE FLOWERS and FIGURE MODELING**

**Tuesday, July 3, 21012**

**1:00 - 4:00 pm**

**Becky Carpenter**

**Store Open After Classes**

#### **FANCY BORDERS and DESIGN TECHNIQUES (String Work; Color Flow; Brush Embroidery; Stencils; and Painting and Coloring on Fondant)**

**Tuesday, July 3, 21012**

**5:00 - 8:00 pm**

**Shelly Netherton**

**Store Open After 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](mailto: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](http://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](mailto: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](http://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](http://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: <span style="float: right;">Child's Age:</span>
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:
<b>TOTAL</b>	

**Send registration and payment to:**  
**Country Kitchen SweetArt**  
**Attn: Class Registration**  
 4621 Speedway Drive • Fort Wayne, Indiana • 46825

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Phone: 260.482.4835      Fax: 260.483.4091  
 www.shopcountrykitchen.com      Email: classroom@countrykitchensa.com



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[www.shopcountrykitchen.com](http://www.shopcountrykitchen.com)