

Country Kitchen SweetArt, Inc.

Class Schedule January - April 2013

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

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 Afternoon Treats classes vary from policy above. Please see Toddler Time and Afternoon Treats classes for cancellations and refund policy.

Country Kitchen reserves the right to cancel a class due to insufficient enrollment. A full refund will be issued if Country Kitchen must cancel a class due to low enrollment or due to inclement weather.

Students registered in our adult classes receive a 10% discount coupon on regularly-priced items. Coupon is valid for one purchase within two weeks following class. (Some items in our store, and classes, are not discountable.) Some classes end after our store is closed for the day. We make every effort possible to allow for shopping time after our evening classes even though the store is closed to the general public; however, there are times when we are not able to do this. We apologize for any inconvenience this may cause. Classes listed in this schedule includes either "store open after class" or "store closed after class" to help you plan your shopping time.

CAKE DECORATING CLASSES

THE BASICS of ROLLED FONDANT

Hands-On

Cost: \$90.00

4 Sessions

Mondays, January 14 - February 4, 2013

6:00 - 8:00 pm

Shelly Netherton

Store Closed After Classes

Learn the basics of fondant in this 4-session 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.

A GARDEN OF ICING FLOWERS

Hands-On

Cost: \$40.00

1 Session

Wednesday, January 23, 2013

5:30 - 8:30 pm

Theresa Oman

Store Open After Class

Add to your bouquet of icing flowers. You will learn to make several piped flowers using buttercream icing, and then several more using royal icing. Flowers include: Sweet Pea, Daffodil, Carnation, Daisy, Lily of the Valley, Poinsettia, Lily and a few more. Roses are not taught in the course. If you want to learn how to make roses, **register for our "Everything's Coming Up Roses" class.** All supplies furnished and students keep tips and flower nails used in class. Minimum age: 14-years old.

CLASS REGISTRATION GIFT CERTIFICATES
are available!

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

CAKE DECORATING CLASSES

CRICUT CAKE® TIPS & TRICKS

Hands-On

Cost: \$40.00

1 Session

Wednesday, January 30, 2013

5:30 - 8:30 pm

Shelly Netherton

Store Open After Class

Still trying to figure out how to use the Cricut Cake® machine you purchased several months or few years ago? Students need to bring your own Cricut Cake® to class. Our experienced cake decorating instructor has spent many hours using the Cricut Cake® to make fabulous-looking cakes and she will give you some great tips on how to use the Cricut Cake® to cut gum paste, fondant, and icing sheets. So, if you **gave up trying to learn how to use the machine and you packed it away, it's time to get it back out of the box and bring it to class.** Gum paste, fondant and a limited number of icing sheets will be provided in class. Additional icing sheets will be available for purchase. Minimum age: 14-years old.

STACKING THE CAKE

Demonstration

Cost: \$25.00

1 Session

Wednesday, February 27, 2013

6:00 - 8:00 pm

Shelly Netherton

Store Open After Class

Tiered cakes, whether separated by pillars or stacked directly, make a fabulous centerpiece for any celebrated special occasion. Our very knowledgeable cake decorating instructor will show how to use different separator plates and supports for different desired cake styles. Cakes will include a simple two-tier cake for a birthday party and a four-tier cake for an elegant wedding, as well as several other stacked cakes for other occasions. Our instructor will also demonstrate basic decorating ideas. Various cake and icing combinations will be sampled. Please note: Cake dummies (styrofoam cakes) will be used in place of real cake for some of the tiered cakes assembled during the demonstration. Minimum age: 14-years old.

CAKE DECORATING CLASSES

BASIC CAKE DECORATING

Hands-On

Cost: \$105.00

8 Sessions

Mondays, March 4 - April 29, 2013

12:00 - 2:00 pm

Mondays, March 4 - April 29, 2013

6:00 - 8:00 pm

Note: No class Monday, April 1 (afternoon or evening class)

Mindy Bates

Store Closed After Evening Class

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 pastry bags and tips. The course also includes a session on the basics of covering and decorating a cake with fondant. 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. All other supplies are furnished. Students also receive a discount for supplies purchased during the course. Minimum age: 14-years old.

BRIEF CAKE DECORATING

Hands-On

Cost: \$35.00

1 Session

Thursday, April 18, 2013

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.

FIGURE MODELING, ICING FLOWERS & GELATIN CLASSES

THE ART of FIGURE MODELING

Hands-On

Cost: \$35.00

1 Session

Thursday, February 28, 2013

6:00 - 8:30 pm

Autumn Carpenter

Store Open After Class

Learn the skills of successfully shaping standing figures to use as a unique style of cake decorating. You will learn how easy it is to create characters and animals, and how to give them each their own individual character by using different facial expressions. The basic skills you learn from this class will allow you to explore a new dimension of cake decorating. Students will take home their class projects. All supplies furnished. Minimum age: 14-years old.

EVERYTHING'S COMING UP ROSES

Hands-On

Cost: \$20.00

1 Session

Tuesday, March 19, 2013

5:30 - 7:30 pm

Theresa Oman

Store Closed After Class

It's all about piping icing roses! You will learn to make roses, half roses and rosebuds. You will also learn how to shade and highlight roses by striping the pastry bag and also by using confectionary dust and sprays. This 2-hour class, focusing only on roses, will help you to create the perfect rose. All supplies furnished. Minimum age: 14-years old.

GELATIN ART

Hands-On

Cost: \$40.00

1 Session

Thursday, March 21, 2013

5:30 - 8:30 pm

Becky Carpenter

Store Open After Class

Learn the basics of creating stunning stained glass-looking flowers, leaves, butterflies and bows. 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. After learning the basic steps, students spend the remaining class time practicing different techniques for cutting and painting premade gelatin pieces to make various components that will be used to make a stunning gelatin arrangement. All supplies furnished. Minimum age: 14-years old.

CUPCAKE & COOKIE DECORATING CLASSES

CUPCAKES À LA MODE

Hands-On

Cost: \$45.00

1 Session

Wednesday, February 6, 2013

6:00 - 9:00 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 and filling flavors include chocolate and many seasonal flavors. You will leave the class with over a half dozen cupcakes. Minimum age: 14-years old

VALENTINE COOKIE BOUQUET

Hands-On

Cost: \$35.00

1 Session

Friday, February 8, 2013

5:30 - 8:00 pm

Cara Wilson

Store Open After Class

Create a cookie bouquet filled with love for your special Valentine. 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.

VERY CHIC COOKIES

Hands-On

Cost: \$45.00

1 Session

Thursday, March 7, 2013

6:00 - 9:00 pm

Autumn Carpenter

Store Open After Class

Don't let the title intimidate you. This is a fun class for anyone interested in new cookie decorating ideas. You will spend the evening with our experienced and talented instructor and author, Autumn Carpenter, as she teaches you how to create stylish cookies using run sugar, candy coating, chocolate transfer sheets and fondant using her new easy-to-use cookie cutter texture sets. You will then have time in class to decorate your own cookies. At the end of class, you will leave with a half dozen decorated cookies, a mini cookie bouquet, a sample texture mat, and several creative ideas for decorating cookies for all occasions. Minimum age: 14-years old.

SPECIAL OCCASION CLASS

SHOWER and GRADUATION GOODIES

Hands-On

Cost: \$45.00

1 Session

Thursday, April 25, 2013

5:30 - 8:30 pm

Mindy Bates

Store Open After Class

Add some uniqueness to a bridal or baby shower by creating delicious edible favors everyone will rave about and remember. Edible favors come in many shapes, sizes and flavors and this class will give you some great ideas. Students will fill and decorate cupcakes, make and decorate cake truffles/cake pops, decorate cookies and make chocolate suckers personalized for the shower you are hosting. Recipes and decorating instructions are provided in a class handout, and students take home over a half dozen treats. Minimum age: 14-years old.

SAVORY CLASSES (Some Hands-On)

SUPER FOOTBALL FOOD

Some Hands-On

Cost: \$40.00

1 Session

Saturday, January 19, 2013

9:00 am - 12:00 pm

Jane Lengacher

Store Open After Class

Crowd-pleasing food to kick off the Big Game party is what you will get when you take this some hands-on class. Students will observe and also get an opportunity to assist the instructor as she makes a delicious main dish and several savory and sweet nibbles that are both time and money-conscious to take or serve at the party. Class includes time to sample all the tasty eats made in class. Recipes will be provided along with tips for preparing in advance and serving so you can relax and enjoy the game. Minimum age: 14-years old.

SAVORY CLASSES (Some Hands-On)

SOUPS ON!

Some Hands-On

Cost: \$40.00

1 Session

Thursday, January 31, 2013

5:00 - 8:00 pm

Jane Lengacher

Store Open After Class

And don't forget the bread! A 'some hands-on' class, that not only serves up some great hearty winter soups, but also a couple of breads to compliment the delicious soups. Students get the opportunity to assist the instructor as she makes chicken vegetable chowder, lentil sausage soup, healthy 3-seed county bread and more. Class includes time to sample all the tasty comforting soups and homemade bread. Recipes will be provided. Minimum age: 14-years old.

BRUNCH N' MUNCH

Some Hands-On

Cost: \$40.00

1 Session

Saturday, March 16, 2013

9:00 am - 12:00 pm

Jane Lengacher

Store Open After Class

Want some ideas to help you whip up a delicious brunch? Whether it's just for you and your immediate family or a time to treat your extended family and friends to our favorite mid-morning meal, this class will provide some tasty ideas along with tips to get it all ready without all of the stress. Students will observe and also have an opportunity to do the preparation 'scramble' with the instructor as she whips together savory morning wraps, honey glazed spring fruit salad and more. Coffee and juice will be served along with the items prepared in class, and recipes will be served. Minimum age: 14-years old.

CLASSES for TODDLERS

TODDLER TIME

Hands-On

Cost: \$10.00 /\$8.00

1 Session

Tuesday, January 8, 2013	9:30 - 10:30 am
Wednesday, January 9, 2013	9:30 - 10:30 am
Saturday, January 12, 2013	9:30 - 10:30 am
Saturday, February 9, 2013	9:30 - 10:30 am
Tuesday, February 12, 2013	9:30 - 10:30 am
Wednesday, February 13, 2013	9:30 - 10:30 am
Saturday, March 9, 2013	9:30 - 10:30 am
Tuesday, March 12, 2013	9:30 - 10:30 am
Wednesday, March 13, 2013	9:30 - 10:30 am
Tuesday, April 9, 2013	9:30 - 10:30 am
Wednesday, April 10, 2013	9:30 - 10:30 am
Saturday, April 13, 2013	9:30 - 10:30 am

Kelly Connelly or Mindy Bates

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 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:

January: Ready, Set, SNOW!

February: Be My Valentine

March: Lucky Green

April: Leap into Spring

AFTER SCHOOL CLASSES

AFTERNOON TREATS

Hands-On

Cost: \$10.00 / \$8.00

1 Session

Wednesday, January 9, 2013

4:30 - 5:30 pm

Saturday, January 12, 2013

11:30 am - 12:30 pm

Saturday, February 9, 2013

11:30 am - 12:30 pm

Wednesday, February 13, 2012

4:30 - 5:30 pm

Saturday, March 9, 2013

11:30 am - 12:30 pm

Wednesday, March 13, 2013

4:30 - 5:30 pm

Wednesday, April 10, 2013

4:30 - 5:30 pm

Saturday, April 13, 2013

11:30 am - 12:30 pm

Kelly Connelly or Mindy Bates

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 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.

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

COOKIELICIOUS for KIDS

Hands-On

Cost: \$20.00

1 Session

Thursday, January 3, 2013

10:00 - 11:30 am

Saturday, March 23, 2013

10:00 - 11:30 am

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 an assortment of edible. 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)

COPYCAT CANDY for KIDS

Hands-On

Cost: \$25.00

1 Session

Thursday, January 3, 2013

2:30 - 4:30 pm

Mindy Bates

Store Open After Class

It's easy and fun to make some of your favorite brand name candies in your own kitchen, and this class will show you how simple it is. You will learn how to make **several different candies such as homemade Tootsie Rolls®, peppermint patties,** caramel candies, and more. Candies that include nuts will not be included in this class. Students will make an assortment of candies and at the end of the class each student will take home a box filled with homemade candies. This class is for kids 8 to 13-years old. 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 during the class.

CLASSES for OLDER KIDS (8 to 13-years)

STUCK ON COOKIES

Hands-On

Cost: \$25.00

1 Session

Friday, January 4, 2013

10:00 am - 12:00 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 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 during the class.

KIDS TAKE THE CAKE 2

Hands-On

Cost: \$70.00

1 Session

Saturday, January 26, 2013

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 2:50 **pm to admire your child's creation before it's boxed.** 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.

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

VALENTINE COOKIES

Hands-On

Cost: \$25.00

1 Session

Saturday, February 9, 2013

3:00 - 5:00 pm

Kelly Connelly

Store Closed After Class

Kids, ages 8 to 13-years old, will spend time having some fun while learning how to create a variety of dazzling valentine-shaped cookies in this class. Students will decorate cookies using run sugar, candy coating and chocolate transfer sheets, butter-cream and fondant. At the end of the class, students take home a box of cookies to dazzle their Valentine friends and family. All supplies are provided. 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 during the class.

CLASS REGISTRATION GIFT CERTIFICATES
are available!

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

BRIEF CAKE DECORATING for KIDS

Hands-On

Cost: \$25.00

1 Session

Tuesday, February 19, 2013

5:30 - 7:30 pm

Theresa Oman

Store Closed After Class

This introduction to cake decorating class for youth has an added treat. Each student is provided with a small iced cake. After practicing various borders, leaves, flowers, and other simple techniques, you will decorate 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 kids 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, parent or guardian accompanying the child are asked to sit at the back of the classroom.

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

FUN and FANCY LITTLE CAKES

Hands-On

Cost: \$25.00

1 Session

Saturday, March 2, 2013

3:00 - 5:00 pm

Mindy Bates

Store Closed 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 kids 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.

KIDS TAKE THE CAKE

Hands-On

Cost: \$60.00

1 Session

Saturday, April 20, 2013

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 15 minutes prior to the scheduled start time and **return by 3:20 pm to admire your child's creation before it's boxed.** 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.

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

KIDS IN THE KITCHEN

Hands-On

Cost: \$125.00

5 Sessions

Monday, April 1 - Friday, April 5, 2013

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.

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, 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 30 minutes in addition to class time



Happy Birthday!

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

GROUP CLASSES

Country Kitchen SweetArt offers a variety of group classes that are fun and exciting for any group and for all ages (children and adults). A minimum of ten students is required to schedule a group class, and a deposit of \$25 is required at the time of booking to secure the class date. A complete listing of our group classes along with detailed information about scheduling a group class is available in our “Group Class and Birthday Party” booklet and on our website at www.shopcountrykitchen.com. For more information or to schedule a group class, contact our Classroom Manager, Kelly Connelly, at (260) 482-4835 or classroom@countrykitchensa.com.

INTERNATIONAL CAKE EXPLORATING SOCIETE (I.C.E.S.)

I.C.E.S. is an international non-profit organization dedicated to the promotion and advancement of the sugar arts. Membership includes a varied assortment of sugar artists and cake decorators, ranging from the hobbyists and home bakers to professional cake decorators and exhibitors. For more information about the organization, visit their website at www.ICES.org.

Indiana I.C.E.S. is the local state chapter that meets four times a year for Days of Sharing. Meetings are held in different areas of the state to include the meeting that is held in June at Country Kitchen Sweet-Art. Days of Sharing are filled with demonstrations, and are an opportunity for members to get together to inspire each other with new ideas, techniques and products. For more information about the Indiana I.C.E.S chapter, visit the website at www.Indiana-ICES.org.



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