Perritte Memorial United Methodist Church 57th Annual Bazaar: Friday, November 6, 2015

The History

Perritte Memorial United Methodist Church's Bazaar began in the 1958. The United Methodist Women sold cakes and pies as well as a few crafts in vacant buildings located downtown. The event continued to grow and now includes a chicken and dressing lunch and is a church-wide event.

The Pie Crust Crew works diligently to ensure that the freezers are full of pie crusts, pie dough, and chicken pot pies to sell at the bazaar. Other church members stock the freezers with apple dumplings. Many members get together throughout the year making various crafts, pickles, jams, and jellies.

It takes a lot of planning and hard work and fellowship to prepare for the bazaar each year! The bazaar requires each of us to commit to serve at one of the workdays at the church.

Where does the money go?

Often, the proceeds of the Bazaar help to cover large expenses of our church, like repairing the cracked driveway and replacing the cracked glass door at the church this fall. Some also go to missions, like helping us support Nettie Marshall.

There's something for everyone!

Even if you cannot volunteer the day of the bazaar, we need your help at the workdays listed on the adjacent schedule. There is something for everyone to do and we need everyone's help! You will have a wonderful time working with fellow church members!

Perritte Memorial United Methodist Church
57th Annual Bazaar
Friday, November 6, 2015
7:00 am to 1:00 pm
Chicken & Dressing Dinner
\$9.00 plate
Meal served from 11:00 am until 1:00 pm
Drive-thru meals available

Workday Schedule

Saturday, October 24 (9:30 am) Saturday, October 31 (9:30 am) Sunday, November 1

(after Covered Dish)

Monday, November 2 (8:30 am)

Tuesday, November 3 (8:30 am)

Wednesday, November 4 (8:30 am)

Thursday, November 5 (8:30 am)

Cook first batch of chicken
Prepare gift jar mixes
Cook second batch of chicken
Make corn bread mix and bread crumbs
Apple dumplings at the McCarley's
Call Cindy for more details at 715-8122.
Bake corn bread (40 batches)

Chop onions & celery,
Boil & peel eggs (7 ½ dozen),
Prepare spice bags
Prepare gravy
Mix up fruit salad sauce

Cut canned fruit
SET-UP
Mix dressing

Complete fruit salad All sale items are due

Sweet Shop

Coordinator:
Yvonne Garrett
Sets up and displays the baked goods for sale and schedules workers to assist the customers.

Country Store and Gift Shop

Coordinator:

Mary Ann Miles

Sets up the Country Store & Gift Shop and assists customers buying canned goods (jellies, jams, relishes, pickles), antiques, 'general store' type merchandise, hand-made Christmas decorations, holiday items, handmade woodwork items and crafts.

Quilts & Crochet

Coordinator:

Charlotte Kennemer

Sets up the quilt and crochet room and assists customers interested in the quilts, coverlets, etc. These items have been quilted and crocheted by our own lovely quilting ladies and church members.

Kitchen

Coordinators:

Chuck & Susan Lewis Coordinate the preparation of the chicken and dressing lunch for dine-in and takeout.

Advertising, Tickets, Flyers

Coordinators:
Mary Ann Miles and
Susan Teekell
Make the tickets for the meal, design the flyers, and publicize the bazaar.



Take Out

Coordinators:

Doug & Karen Swenson and Leanna Davis
Organize the drive-thru procedures and makes sure the kitchen in the sanctuary building is stocked with all the meal items.

Cashiers

Coordinators:
Wendy McDaniel and
Earline Jacobs
Coordinate getting cashiers for the meal and for the sale of items.

Serving Line

Coordinator:

TBA

Schedules volunteers to serve the lunch and make sure the serving line and dessert table have ample food.

Frozen Foods

Coordinators:

Vicki White

Sells the pie crusts, chicken pot pies and apple dumplings. The Pie Crust Crew provides the pie crusts and pot pies. A group of church members, coordinated by the Koinonia Class, provides the apple dumplings.