



Perritte Memorial UMC
58th Annual Bazaar
 Friday, November 4, 2016, 7:00 am - 1:30 pm



Chicken & Dressing Lunch, 11:00am - 1:00 pm
 1025 Durst. St. 564-8427

**There's something
 for everyone!**

Even if you cannot volunteer the day of the bazaar, we need your help at the work-days 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!



**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 last fall. Some also goes to missions, like helping us support Nettie Marshall.

Serving Line

Coordinator: *Becky Byars*

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

Sweet Shop

Coordinators:

Yvonne Garrett & Virginia Harris
 Sets up and displays the baked goods for sale and schedules workers to assist customers.

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 & Earline Jacobs
 Coordinate getting cashiers for the meal and item sales.

Frozen Foods

Coordinators: *Vicki White*

Pie crusts, chicken pot pies and apple dumplings! The Pie Crust Crew provides the pie crusts and pot pies. The Koinonia Class coordinates a group of church members to provide the apple dumplings.

Kitchen

Coordinators:

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

Country Store and Gift Shop

Coordinators: *Mary Ann Miles & Billie Tillis*

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.

Advertising, Tickets, Flyers

Coordinators:

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

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.

Perritte Memorial United Methodist Church

58th Annual Bazaar

Friday, November 4, 2016

7:00 am to 1:30 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 22

(9:00 am)

Saturday, October 29

(9:00 am)

Sunday, October 30

(2:00 pm)

Monday, October 31

(8:30 am)

Tuesday, November 1

(8:30 am)

Wednesday, November 2

(8:30 am)

Thursday, November 3

(8:30 am)

Cook, bone, & cut up 100 lbs. chicken

Prepare cookie and brownie mixes

Cook, bone, & cut up 100 lbs. chicken

Make 40 corn bread mixes

Apple dumplings at the McCarley's

Call Cindy for more details at 715-8122

Bake, cool, & crumble corn bread (40 pans)

Make cranberry sauce

Chop 75 lbs. onions & 40 bunches of celery

Boil & peel 7 ½ dozen eggs

Prepare 30 spice bags

Make 30 quarts of breadcrumbs

Prepare 20 batches of chicken gravy

Mix up 7 batches of fruit salad sauce

Cut canned fruit for fruit salad

Mix 30 batches of dressing

Slice a case of bananas for fruit salad

Mix up the fruit salad

