



Perritte Memorial UMC 60th Annual Bazaar

Friday, November 2, 2018

7:00 am - 1:30 pm

Chicken & Dressing Lunch

11:00am - 1:00 pm

1025 Durst St.

• \$10.00/plate

• Dine-in & Drive-thru

564-8427



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 schedule on the back of this insert. 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 plumbing and electrical repairs, and replacing the A/C unit that is going out in Memorial Hall. Some also goes to missions, like helping us support Nettie Marshall.

Bazaar Coordinators

Serving Line

Becky Byars (564-7571)

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

Take Out

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.

Frozen Foods

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.

Gift Shop & Sweet Shop

Billie Tillis and Mary Ann Miles

Assists customers buying canned goods (jellies, jams, relishes, pickles), antiques, and "general store" type merchandise. Sets up and displays the baked goods for sale and schedules workers to assist customers.

Kitchen

Chuck & Susan Lewis

Coordinate the preparation of the chicken and dressing lunch for dine-in and take-out.

Cashiers

Wendy McDaniel and Earline Jacobs

Coordinate getting cashiers for the meal and item sales.

Advertising, Tickets, Flyers

Mary Ann Miles and Susan Teekell

Make the tickets for the meal, design the flyers, and publicize.

The History

Perritte Memorial United Methodist Church's Bazaar began in 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.



Workday Schedule

Saturday, October 20 (9:00 am)	Cook, bone, cut up, bag, and freeze 100 lbs. chicken
Saturday, October 27 (9:00 am)	Prepare cookie and brownie mixes Cook, bone, cut up, bag, and freeze 100 lbs. chicken
Monday, October 29 (8:30 am)	Make 40 corn bread mixes Bake, cool, & crumble corn bread (40 pans) Make cranberry sauce Begin setting up for the lunch
Tuesday, October 30 (8:30 am)	Chop 75 lbs. onions & 44 bunches of celery Boil & peel 7 ½ dozen eggs Prepare 30 spice bags Make 30 quarts of breadcrumbs
Wednesday, October 31 (8:30 am)	Prepare 20 batches of chicken gravy Mix up 7 batches of fruit salad sauce Cut canned fruit for fruit salad Bag 300 rolls for drive-thru
Thursday, November 1 (8:30 am)	Mix 30 batches of dressing Slice a case of bananas for fruit salad Mix up the fruit salad



Help in Advance

Empty Freezers

Please remove any items in the freezers and refrigerators so that we have room for the frozen foods and the meal ingredients.

Sign Up for Dine-in and Take-out Desserts

Sign up during worship to bring take-out (**Sunday, October 14**) and dine-in (**Sunday, October 21**) desserts. Consider baking sugar-free or gluten-free items, if you have a good recipe!

Roasting Pans Needed

If you have an electric roasting pan with liner and lid, please let us borrow it for the chicken and dressing lunch for the Bazaar. To ensure we can easily find all three pieces of your roaster to return to you, please label all three pieces.

