

The Virginia Mennonite Relief Sale  
Food Committee invites you to participate in the

**2022**

## **BAKED GOODS SALE**

**Friday, September 30**

**Saturday, October 1**

at the Rockingham County Fairgrounds

**Baked goods may be dropped off  
after 11:00 am on Friday  
or after 7:00 am on Saturday.**

**Early drop-off is best for pricing and organizing!**

In recent years we have notice an increasing number of people purchasing baked goods on Friday evening. As a result, we are continually selling out of baked goods too early on Saturday morning.

**\*\*PLEASE LABEL YOUR ITEMS\*\***

esp. for allergy ingredients (nuts, eggs, dairy, ...) or special diets (gluten free, low sugar, vegan, ...)

Your willingness to **follow directions** makes work much easier for our sale volunteers.

**Thank you! Your baked goods and your help  
are greatly appreciated!**

**For more information please contact us:**

Sandra Rush (540) 478-7602

Jacalyn Shirk Lee (540) 244-5915

Debbie Rhodes (540) 421-0824

## **Baked Goods Categories**

### **HOMEMADE COOKIES**

- Please, only **one dozen** per zipper bag, not plastic wrap
- On a **sturdy plate** so they do not get crushed
- **A variety of types** each in separate packages sells much better than a larger amount in one bag
- **ONLY ONE DOZEN** per plate per bag, PLEASE

### **HOMEMADE CAKES**

- We need all varieties! Please wrap securely.
- Requests for: **Red Velvet, Real Coconut, Hummingbird, Carrot, and German Chocolate.**

### **SWEET ROLLS, DINNER ROLLS, VARIETY OF BREADS**

- Rolls sell very well in loaf pan or round pan clusters
- Requests for cinnamon-raisin bread and cinnamon rolls
- Gluten Free items sell well
- Please label ALL bread bags, even white and wheat

### **PIES, PIES, and more PIES**

- Fruit, Shoofly, Pecan, Walnut, etc.
- NO custard, meringue or pumpkin as **we have no refrigeration**
- **Please use pans provided so that all pies will be a uniform size** (our pricing is uniform)
- Package in a **twist tie bag**. (Ziploc bags only if they are large enough to keep the pie crust from being crushed)
- Please NO plastic wrap (comes loose in handling)
- **Bake on an inverted cookie sheet** to ensure that the bottom crust is done, not doughy

### **MISCELLANEOUS**

- **Whoopie pies need to be wrapped individually!**
- Requests for Peanut Butter Balls and Peanut Brittle
- Requests for **Gluten free** and **Sugar free** items