

Annual Holiday Bazaar--Online Version!

Work is moving forward on UUCB's pandemic online version of our annual Bazaar. This year it will be an online sale/auction and will run from Nov. 20-30. We will be using Auctria, the same auction website service that we used for the Goods and Services Auction in May 2020. We plan for the Bazaar to offer the best of both sale and auction, with old favorites like the Cookie Walk and Gourmet Galaxy, and new specialties like the Over 21 Basket.

The timeline of the Bazaar is:

October 10 - Bazaar group leaders and task force leaders (category leaders) will begin uploading items to the auction site.

November 10 - Donations deadline. All donations (cookies, gourmet galaxy, quality collectibles) need to be listed on the auction site by the category leaders.

November 20-30 Online Bazaar. Go to the Bazaar auction web site to buy or bid on your favorites. We will be sure you all have the link by November 20.

December 4-5 Pick up and delivery of purchased Bazaar items at the Portico entrance at church.

Help is needed to make this the best Bazaar. We need a few people willing to give 8 or more hours in a masked and socially distanced environment to help with intake and sorting of donated items. Contact Ruellen Fessenbecker, rfessenb (at) indiana.edu

Bakers of cookies and makers of gourmet galaxy items are needed as in past years.

Cookies: Linda Pickle See Cookie Cruise article below.

Gourmet Galaxy items: contact Barb Backler, bbackler (at) gmail.com or Ann Kamman, aok719 (at) yahoo.com

The Best Quality Collectibles: contact Doris Wittenburg, dwittenb (at) indiana.edu

Bakers, remember that there are special rules about safe handling of food during the pandemic. See the article below.

Be sure and mark your calendar for the Bazaar!

Special Rules about Food Handling for Bazaar Bakers and Makers.

In order to protect ourselves and the community, these rules have been decided upon. They will also be published on the Bazaar auction web site. These rules aren't much different than our usual expectations, with the exception of the mask and gloves during decorating and packaging. Happy Baking, everyone!

Our bakers work in their home kitchens and have been given these instructions:

- Always have impeccably clean hands and dishes.
- No masks needed while preparing food for baking.
- After baking, while handling and packaging food, wear a mask.
- Gloves are encouraged when food is cool enough to allow this.
- Hand decorating of baked goods should be done while wearing a mask and gloves.