



Chicago City Day School Fall Fest Marketplace 2005



Fall Fest is approaching and we need your help in stocking the larders of the Marketplace. Whatever you do best is exactly what we need... soups, casseroles, cakes, pies or cookies. The more you bring, the more we raise for the School!

We do have a few guidelines...

- Please package everything in disposable containers. Casseroles and other main dishes should be prepared in servings of 4 or 6 to provide for uniform pricing. Ideally we'd prefer one recipe made several times instead of many different recipes. The same goes for a big pot of hearty homemade soup, which can easily be divided into several containers to sell. Please label everything and include reheating instructions.
- Pie bakers are encouraged to make fruit pies just up to the point of baking them, and to bring these frozen to the Marketplace.
- Cookies and brownies and all other eat-on-the-premises goodies should be wrapped as individual servings (ie: single muffins in plastic wrap, or a few cookies in a baggie, etc.) Larger items like coffee cakes are also great sellers so please bake your favorites!
- And finally, specialty gourmet items are another category that sets the Fall Fest Marketplace apart from other bake sales. In the past we've sold wonderful homemade jams and jellies, herbal vinegars, mustards and fudge sauce. Use your imagination! When packaged attractively, these items sell fast as hostess gifts or for use at home.

Please return the bottom portion of this letter to Marge Michel in the front office to let us know we can count on your cooking. Our thanks in advance.

Allison Bacon
(773) 296-4617

Stacey Saunders
(773) 871-5079

Marketplace Donations

Name: _____ Home Phone: _____
(please print – first and last names)

Child's Name: _____ Grade: _____

- I will prepare _____ frozen dinners.
- I will prepare _____ frozen pies.
- I make great homemade soups.
- Count me in for the bake sale.
- I'll make specialty gourmet items: _____.