

Questions

Contact the Pumpkin Patch 2022 Food Leaders:

Soup: Dorothy Kellogg, djaskellogg@gmail.com

(Dorothy: Oct 1 – 19 Lisa Frye: Oct 20 - 31)

Apple Crisps: Lisa Frye, lsfrye323@gmail.com

Baked Goods:

- Sandhya Augustine, each **Fri/Sat/Sun (except Oct 7 – 9) sandhya.r.augustine@gmail.com
- Linda Donahue, Oct 6 – 9 tangtaitai@gmail.com
- Kristin Whitman, Oct 10 – 13 kwhitman328@gmail.com
- Phyllis Sims, Oct 3 – 5 & 17 - 20 ppg1020@aol.com
- Lisa Clausen, Oct 24 – 27 Lisa Clausen lisa.clausen@verizon.net

Pricing

These are the prices in the Register. Please use this standard pricing to ease checkout.

Pies and Cakes	\$20.00
Apple Crisps	\$14.00
Meat/Fish Soups	\$16.00
Vegetable Soups	\$14.00
Bread – Large	\$12.00
Bread – Small	\$6.00
Bar Cookies/Brownies	\$2.00
Muffins	\$2.00
Cupcakes	\$1.50
Cookies	\$2.00
Halloween Joy Chocolates	\$5.00
Popcorn Balls, Rice Krispie Treats	\$1.00
Ghostie Pops	\$0.50

Immanuel Church-on-the-Hill



Food Preparation for the Pumpkin Patch

Thank You

For helping Immanuel raise funds for Outreach.



Soups

Tips for Soup Makers

Get Inspired

If you don't have a favorite recipe, check these websites for ideas and actual cooks' reviews:

*allrecipes.com, foodtv.com,
epicurious.com, chowhound.com,
marthastewart.com, southernliving.com,
food52.com.*

Think Seasonal

We've had great success selling vegetable, meat, and chicken-based soups. Some of our fall favorites include butternut squash, sweet potatoes, pumpkin, corn, apples, leeks, beans and more. Perennial bestsellers include chicken-vegetable, regional favorites like Brunswick stew, Mulligatawny, Kentucky burgoo, and chili.

Be Descriptive

Attractive labels are a key to success. **List all ingredients, even broth**, in order of volume on your label. **This is very important to buyers with dietary restrictions.** Add serving suggestions, such as thinning thick purees with a little water or broth or adding certain garnishes to the heated soup.

Only Use Our Containers

Please, only use our 1-quart plastic soup containers and lids, found in labeled boxes in the Zabriskie Parish Hall kitchen. Please make sure you take the same number of lids as containers.

Soups

IMPORTANT: LEAVE 1-INCH OF HEADSPACE when filling containers to allow for expansion during freezing. Otherwise, the tops pop off and we have to get ugly with the freezer tape!

Be sure to freeze your soup as soon as possible.

All done?

Deliver your soups to the Zabriskie kitchen freezer and enter your information on the **Soup Log** attached to the freezer door. That way, we know what we have to sell and can double-check our sales.

Baking

What to Bake

- Bar Cookies/Brownies – Two 2x2-inch or one 2x4-inch, individually bagged
- Cookies – Two large or three small to a bag
Example: Slice-and-bake cookies, 3 to a bag
- Cupcakes and Muffins – with paper wrapper
- Bread – Small is mini-loaf size, 4x2.5-inch
Large is full loaf size, 8.5x4.5-inch
- Pies and Cakes – Sold whole
- Popcorn Balls – About tennis ball size, bagged
- Rice Krispie Treats – Bagged or plastic-covered
- Ghostie Pops, Cake Pops – Always popular

Tips for Bakers

Be creative

The internet abounds with recipes for Halloween cookies and cupcakes. Neatly piped frosting and sprinkles make any treat more tempting.

Baking

Be Mindful of Allergies and Diet Restrictions

In addition to regular baked goods, we welcome your vegetarian, gluten-free, and vegan treats. Remember: Vegan means **no animal products** like dairy, eggs or honey. For recipes, mixes and ingredients, check these websites:

*Veganfoodandliving.com, cup4cup.com,
bobsredmill.com, kingarthurbaking.com.*

Important: Clearly label ALL baked goods for ingredients, highlighting common allergens like peanuts or tree nuts. Trace amounts can cause a serious reaction.

Packaging

All baked goods must be wrapped. For cupcakes and muffins, a paper wrapper will do. For others, use clear plastic wrap, a decorative holiday treat bag or clear baggie, tied with ribbon or raffia. **Allow baked goods to cool completely before wrapping.**

We will provide napkins/paper trays with purchase.

All done?

Deliver your baked goods to the Parish Hall kitchen. Sign the **Baked Goods Log** attached to the Freezer door with your name, email, item and quantity. During "Patch Open" hours, let sales volunteers know you have fresh items, in case they are needed for immediate sale. That way, we know what we have to sell and can double-check our sales.

Baked goods sell best on the weekends! Plan to bring your goodies early Saturday and Sunday mornings. ****Cupcakes sell mainly on weekends-** (ideally, please bring cupcakes mainly Friday afternoon, Saturday anytime, Sunday morning. 😊)