# IMPORTANT

Due to food laws and regulations, no food items such as pickles, vegetables, fruit, or relish in glass jars can be sold.

# GENERAL INFORMATION

We need each one of you to make this sale a success!

***Together we can make a dif f erence i n t he name of Jesus!***

~ **PLEASE CREATE THIS AWARENESS IN YOUR CONGREGATION**. ~

For more information, please feel free to call: Food Committee:



Friday, September 23, 2016

Saturday, September 24, 2016

Anna Miller Chris Yoder Joy Miller

574-825-5194 (board member)

574-536-9654 (co-chair)

717-250-8197 (assistant)

**FOODS 2016**

Lisa Weaver 574-361-1587 (coordinator) Jayne Martin 574-238-2689 (coordinator) Mary Sue Miller 574-333-1933 (coordinator) Barb Christophel 574-875-3923 (coordinator) Karen Graybill 574-971-6623 (coordinator)

By request of the Elkhart County Health Department:

All food items will need to be labeled with a **“Michiana Mennonite Relief Sale”** label.

These labels will be supplied by the Relief Sale Food Committee and will go out with the containers.

Labels are also needed to indicate all the ingredients in the food items with the largest items listed first, etc., INCLUDING YOUR CHURCH NAME.

# PIES

The State Board of Health says **POSITIVELY NO CREAM OR CUSTARD**. Be sure the pies are completely baked. Make sure they are thoroughly cooled before they are put in the boxes. Pies should weigh 2½ lbs. Be sure they are labeled on the side of the box using a dark marker. An ingredient label is also needed.

# CRISP PEPPERNUTS

Peppernuts sell well each year. They should be packaged in pint-size Zip-Lock bags, about 4½ oz. per bag.

# HOMEMADE COOKIES

KINDS: Sugar, molasses, chocolate chip, peanut butter, oatmeal, Amish with nuts and raisins. Date filled are also requested.

DESCRIPTION: Large cookies are needed; they should be the size of a Mason jar lid before baking so the finished cookies will be about 3 inches in diameter.

PACKAGING: Place 12 cookies edgewise in a “cookie boat” and put into a plastic bag. Please place label with ingredients and kind of cookies on the side of the bag.

# BREAD

Approximately 1 lb. white or brown, to be slipped into plastic bag provided. Festive breads such as banana, date, etc. should be in small pans and in plastic bags. Be sure to include the labels.

# DINNER ROLLS

Bake 10 or 12 in foil pan and put into plastic bag provided. Again, be sure to label.

# SWEET ROLLS

Bake in foil pie pan or rectangle foil pan and put into plastic bag provided. Sweet rolls frosted with nuts are very popular. **MANY MORE are needed** as these sell very quickly. Include the ingredient labels.

# CAKES

One-layer cakes such as carrot, oatmeal, German chocolate. Use special frostings. Bake and frost in rectangular roll pan. Cool and place in plastic bag. Angel food cake (plain or flavored): Bake in angel food cake pan, no frosting; place on piece of thin cardboard and slip into plastic bag. We **need more flavored angel food cakes** – these always sell out early. Remember to label your cakes.

# NOODLES

**Positively NO FROZEN noodles.** Package in 1 pound packages. **Be sure they are dry**. Whites from eggs used for noodles can be used to make macaroon or divinity candy! There is a need for some noodles **without salt.** Extra-wide, extra-thin and small square noodles have been requested. **Please double bag your noodles.** You must label your packages.

# JELLIES

Jelly must be in canning jars and sealed. Baby-food jars are no longer acceptable. Label.

# PRODUCE

Much more fresh produce is needed—squash (all kinds), cucumbers, onions, potatoes, tomatoes, ground cherries, green beans, peppers, gourds, turnips, leeks, canna bulbs, pumpkins, sunflowers, cantaloupe, cabbage, apples, iris bulbs, navy beans, carrots, Indian corn, cock’s comb, watermelon.

# DRIED FRUIT

There is a demand for dried fruits. Packaging should be in ¼-lb. bags.

# HANDMADE SOAP

There is a need for soap.