Southminster United Church Christmas Fair

November 28th 2026, 10:00 am - 1:00 pm!!!

Online Auction (Nov. 23th-Nov. 29th)

Let's work together to stock our shops!!

Once again, we rely on you - our congregation to help stock our shelves. See the notes below. This year we are in particular need of refreshing our jewelry/bling collection - always a popular table. Perhaps ask your neighbors, family, and friends to search their drawers too.

We are also seeking volunteers to help on the day of the Fair. Contact: Southminster Christmas Fair Convenor, Nancy Watters – nwatters@rogers.com

Baked Treats from the Kitchen: mona.mcneil@sympatico.ca

- Do you have a favourite recipe you enjoy cooking for friends and family? Christmassy items are always popular, but other tasty treats are also welcome. Think cookies, squares, muffins, scones, and loaves. Pies and tarts are also a great option.
- Please scroll down to see directions for baking and packaging your goodies.
- Please drop off to the church **Saturday morning of the Fair between 8-9:15 am**

Fruit in a Jar: hmacfaden@hotmail.com

- This is the shop where we sell jams and jellies which are always fast sellers.
- Did you make more preserves than you can use this year and have some to share? Your donations will be much enjoyed.
- Please bring to the church **Saturday morning of the Fair between 8-9:15**

Quick Meals from the Freezer: nwatters@rogers.com

- Frozen soups are very popular. All varieties are welcome. Please use 750 ml containers for freezing and include a list of ingredients.
- We are also open to your contribution of frozen meals such as mac and cheese, stew or chili. These should be approximately 750 ml (two serving size) with ingredients listed.
- Please bring to the church **Saturday morning of the Fair between 8-9:15**

Crafts & Christmas: 4bernie@rogers.com

- This is the shop where we sell homemade items such as knitted hats and mittens and scarves, tea towels for hanging, crocheted dishcloths, placemats and more. Factory made items are also welcome. Please only offer used items that are in like-new condition.
- Christmas crafts and decorations, new and like-new are also sold here. Consider unused candles or Christmas baking utensils.
- Please bring to the church **Friday November 27th between 1:00 - 6:30 pm**

Baubles and Bling: edithfraser86@gmail.com

- This shop sells jewellery of all types. Donations are welcome (and needed).
- For very valuable items – please contact Edie ahead of time as we might post these to the Online Auction.
- Please bring to the church **Friday November 27th between 1:00 - 6:30 pm**

Good Reads and More: mona.mcneil@sympatico.ca

- We are interested in all types of books in good condition: hard or soft cover, fiction or non-fiction. (No textbooks, please.)
- Did you buy some books from the Fair last year that you have finished reading? We'll gladly take them back so someone else can enjoy them! (If you still have the bag them came in, we'll take that too!)
- We also welcome puzzles and games in good condition.
- Beginning **November 8th until Nov 22nd**, donations of books, games, or puzzles can be dropped off in the cubby area by the restroom in the Narthex of the church. Please indicate that they are for the Christmas Fair.

Red Berry Café: Ann Hobden: glkit@yahoo.com

- Our Christmas café will return with offerings of coffee, tea, hot chocolate and cider! Also, yummy treats such as scones, muffins and cookies. Donations of baked goods that can be sold individually are welcome.
- To donate goodies or to help at the café contact Ann Hobden.
- Please bring to the church **Saturday morning of the Fair between 8-9:15**

For the Kids: Fish Pond run by the Scouts and Cubs and Facepainting

- The Scouts and Cubs will be collecting small lightweight items to run a Fish Pond for Kids (lego, little cars, puppets, stuffies, squishies, fidgets, ornaments , crayons. Stickers … small items). If you have any such items bring them in Friday labelled – *For the Fish Pond*.
- We'll be offering winter/Christmas-themed face painting for the young (and young-at-heart) to add to the festiveness of the occasion.

ONLINE AUCTION: John Temple: jtemple@xplornet.com

For items in this category, **please provide a digital photo with a brief description and approximate or minimum asking value/price.**

- We welcome fine art, antiques, valuable collectibles (e.g., fine ceramics or glassware); unique kitchenware/small appliances. Please think like-new rather than "rummage."
- Do you have a **special talent or experience** that could be auctioned off? Such as gift of music, art lesson, wine tasting, magic show, craft lesson, ride in a special car, scooter, canoe or boat, a cottage afternoon... Or, perhaps approach one of your favourite local businesses about contributing **a gift certificate**. The possibilities abound!
- To donate and for more information, contact John Temple.
- **Your items will remain in your possession. John will connect you with the successful bidder after the auction.**

GUIDELINES FOR BAKING

- Baking should be done within 24 hours of the Christmas Fair. If that is not possible the baking could be done the week before and placed in the freezer.
- Drop off curbside for bakers will be offered due to limited parking. Look for our helper elves in Christmas Hats who will receive your items at your car. **Drop Off Sat 8-9:15 a.m.**
- Buyers tend to purchase more if given the opportunity to buy a variety i.e., they will buy a small lemon loaf, a small banana loaf and a small pumpkin loaf rather than one large loaf of one variety.
- Muffins/Scones/ Tea Biscuits should be packaged as half dozen per package.
- Loaves - if possible, make small loaves or cut a large loaf in half.
- Cookies will be sold by the dozen. One dozen per package.
- Squares and Tarts should be packaged as half dozen per package. i.e. 6 large tarts or 6 large squares per plate.
- Pies – small size would be preferably- 8"- 9" or less
- Cakes – small size – 8"- 9"

Packaging Baked Goods

- Use clear wrap so buyers can easily identify the product.
- Wrapped tightly to maintain freshness and placed inside a plastic bag i.e., zip lock bag, if available. Provides an extra layer of protection in the freezer.
- Label clearly with name of baking item e.g., One dozen chocolate chip cookies, no nuts, gluten free". List of ingredients, if possible, is helpful to the buyers.
- Use sturdy paper plates or tin foil pie plates work well for cookies, scones, muffins and squares. Remember one dozen cookies per plate and 6 scones/muffins/squares per plate.
- Cellophane "sleeves" for cookies work well too. Dollar store usually sells them this time of year for Christmas. However use what you have available.
- Information regarding date and time for drop off for baking will be made available closer to the day for the Christmas Fair.

Thank you for your support and your great baking! *Mona McNeil*