

# BAKERY GUIDE 2023

I am your Bakery Chair and am available if you need help with distinctive and creative Bakery ideas, attractive/original packaging, or how to price and tag your goodies. So, let's get excited about **BAKERY – it's an easy way for your group to get involved and support the Kraft's events!!**

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## TIPS & TIDBITS

Now is the time to start gathering ideas and thinking about your group's participation in **BAKERY**.

*Encourage new, creative ideas!* Ask members about favorite family heirloom recipes; search the internet for the latest trends in baked goods; consider books and magazines as a terrific resource for discovering unique items.

Goodies that appeal to children like molded Rice Krispie treats, chocolate covered pretzels, and cookies-on-a-stick or small bags of familiar cookies sell well. Breakfast delicacies that can be enjoyed the next morning such as scones, muffins, tea breads and coffee cakes are successful. Gift-quality items appropriate for a hostess or teacher are also always popular.

*Packaging counts and will add value to your product!* Watch for inexpensive and innovative ways to package your goodies. Embellish with fancy boxes/tins, kitchen gadgets, silk flowers, ribbons, and bows – anything that will make a plain presentation interesting, eye-catching, and special. Items that are embellished and beautifully assembled always sell first.

Package all items securely. Do not use colored wrapping or closed containers as your goodies **MUST** be visible to the shopper. Tags should be visible and affixed to the front of each item.

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## PUBLIC POLICIES

Because Kindervelt has a reputation as a source for fine, fresh baked goods, we will **NOT** sell items that were previously frozen.

We cannot accept items with custard, pumpkin, or cream fillings. Cheesecakes and home canned fruits, vegetables or jams/jellies are also not allowed. However, fruits, jellies, and pumpkin may be used in the baking process. Any product that contains a major allergen should be identified or labeled – including, but not limited to nuts and wheat. **Bakery** items must adhere to the *Hamilton*

*County Health Department Guidelines.* A complete list of the rules is included in this packet. Please share copies with anyone who will be baking for your group.

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### **OTHER FACTS**

Your baked goods will be merchandised into various categories. They will include – Brownies, Breads, Cookies, Cakes & Pies, Candies, Muffins, Savory Snacks & Treats, and Flavorful Gifts.

As always, ongoing projects such as bean soup, bread mixes, dips and nuts are welcomed.

Perishable baked goods should be tagged using any colored tag – either distributed by the Krafts Chair or printed on a home computer. If printed on computer, please perforate tear off. Colored tags also denote that the item is non-taxable. \*Please refer to the *Tags/Inventory Control* sheet for additional description.

Bakery items will **NOT** be marked half price, they will be taken to CCHMC for a post-Kraft's sale or donated to a worthy organization.

# || GUIDELINES ||

1. Since private homes are not licensed and not subject to inspection, all foods offered for sale must be non-perishable – not requiring refrigeration and do not support bacterial growth or the production of toxins. The following foods are NOT permitted for sale: Cream filled items, Cakes or Pies that contain perishable fillings (i.e. cream, cream cheese, egg, pudding, pumpkin, sweet potato or meat), Cheesecakes or Custards. Icings must not be made with eggs or dairy products.
2. No home canned/processed vegetables, fruits, jellies, or meats may be sold or used in any product offered for sale.
3. Candy may be sold that is homemade or repackaged from a commercial candy maker.
4. All foods bought for resale must be prepared from a licensed store vendor.
5. All foods must be protected from unnecessary handling, airborne contamination, and pests. Baked goods should be placed in clear food storage bags or containers or wrapped with clear food grade plastic.
6. At the sales booth, no baked goods may be sliced, cut displayed, or served unwrapped.
7. All perishable foods must be kept at a temperature of 45 degrees or colder and all hot foods maintained at a temperature of 145 degrees or hotter.
8. Any item to be heated, cooked, or stored must be placed in clean containers. No chipped enamelware or leaded utensils may be used. Cooking and storage items are to be stainless steel, glass, aluminum, or approved plastics, such as Tupperware.
9. Before preparing or serving food, individuals shall thoroughly wash their hands with soap and water. No one with a cold or any infectious disease or infectious sore on their hands or arms may work or sell food items.

## **ADDITIONAL POLICIES:**

1. Bakery items cannot include uncooked alcoholic beverages. For example: A beer bread mix may not be packaged with a can of beer.
2. Ongoing projects may be sampled. However, bare hand contact should be avoided using plastic gloves.
3. Any product that contains a major allergen should be identified or labeled. Included are: peanuts (peanut butter), eggs, wheat, soybeans, milk and milk products and tree nuts (e.g. almonds, pecans, walnuts, cashews).

# BAKERY FORM 2023

Contact Name: \_\_\_\_\_ KV Group: \_\_\_\_\_

Phone: \_\_\_\_\_ Email: \_\_\_\_\_

Yes! We plan to bake:

\*Any colored tag

|                | <u>October 14 &amp; 21</u> | <u>November 4</u>        | <u>November 15</u>       |
|----------------|----------------------------|--------------------------|--------------------------|
| 1-50 Items     | <input type="checkbox"/>   | <input type="checkbox"/> | <input type="checkbox"/> |
| 51-100 Items   | <input type="checkbox"/>   | <input type="checkbox"/> | <input type="checkbox"/> |
| 101-150 Items  | <input type="checkbox"/>   | <input type="checkbox"/> | <input type="checkbox"/> |
| Over 150 Items | <input type="checkbox"/>   | <input type="checkbox"/> | <input type="checkbox"/> |

We have ongoing items we plan to include:

\*Blue tagged items

| <u>October 14 &amp; 21</u> | <u>November 4</u>        | <u>November 15</u>       | <u>November 25</u>       |
|----------------------------|--------------------------|--------------------------|--------------------------|
| <input type="checkbox"/>   | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |

Description of ongoing items and approximate numbers. \_\_\_\_\_

\_\_\_\_\_  
\_\_\_\_\_

Describe any additional space requirements for display or sampling. \_\_\_\_\_

\_\_\_\_\_  
\_\_\_\_\_

Unfortunately, we do not plan to participate in Bakery this year.

Please mail form or email information no later than October 2, 2023.

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