



What are the ingredients for a successful bake sale?
HOMEMADE ITEMS made with Love
and **Shoppers who want to help a GREAT CAUSE!!!**

*This perfect blend will come together
at The Altar Society's*

Fall Bake Sale!

November 17th & 18th

Saturday & Sunday

In the Parish Hall after all the Masses

***Dessert a Month* Raffle Tickets will also be available!**

*Cakes, pies, cookies, sweet breads, cupcakes, brownies,
bar cookies, jellies, fudge, quiche, breads, candy,
rolls and more will sell fast so shoppers
arrive quickly after Mass for the best selection!*

**VOLUNTEER BAKERS! VOLUNTEER BAKERS!
VOLUNTEER BAKERS!**

Please bring your homemade item(s)
to the Parish Hall before any of the Masses.
Funds will support the purchase of our

† ALTAR BREADS †

used at all our Masses throughout the year!

A **\$5 Raffle Ticket** gets you
12 Chances to **WIN**
ONE of these **FABULOUS** desserts!

Home-Made Deliciousness!

*Presented by The St. Francis of Assisi Altar Society
Raffle Tickets will be sold at the Fall Bake Sale, Nov. 17/18.*

German Style Cheesecake made by Acacia Allen - *January*

Sopapilla Cheesecake made by Jennifer Carsten - *February*

Brownies made by Amberly Ellison - *March*

Cherry Pie made by Patty Konarik - *April*

Ina Garten Lemon Squares made by Eileen O'Donoghue - *May*

Susie's Bundt Cake made by Susan Pedregon - *June*

Rum Cake made by Laurel Altendorf - *July*

Peach Cobbler made by LeeAnna McNally- *August*

Sour Cream Raisin Pie made by Kristin Remington - *September*

Pecan Pie made by Melissa Smith-Johnson - *October*

Ree Drummond Chocolate Sheet Cake by Dee Dee Clyne - *November*

Rum Cake made by Kristi Gormley - *December*

No need to be present. Winners will be notified and given all the details.