

# Henry Hudson Spring Bazaar

Tuesday March 10<sup>th</sup> 2020 from 3.00 to 4.30pm in the gym

## INFORMATION FOR KIDS TO PREPARE FOR THE BAZAAR

### On the day:

- Bring your wares to school: either in the morning between 8.40am and 9.00am to be locked in the gym kitchen; or ask your parents if they could bring them in the afternoon.
- Make sure you have some change (small notes and coins) so that you can give change. Have a tub or tin for the change, which could also be used for collecting the payments. Lock this away with the wares during the day, or ask one of the organisers or your parents to keep it safe for you.
- Come to the gym at 2.30pm on Tuesday March 10<sup>th</sup> to get set up.

### Before the day:

- Think about how you are going to price your products. First of all, figure out your costs:

Baked goods	Crafts	Used toys
How much does flour, sugar, eggs, butter and salt cost? How much of those ingredients did you use? How many baked items were you able to make? How much does each one cost?	Could you use recycled materials? How much does paint, fabric, cardboard, beads or glue cost? How much did you use, and how many items were you able to make? How much will each item cost?	Think about how much the toy cost when it was new. What condition is it in now? How much do you think the toy might be worth to others?

Think about the table rental fee, the cost of packaging and labels (if using), and then add a portion of this to the cost of each item you are selling. Also did you borrow money that has to be paid back before you can realise any profits?

- Think about your market - are your customers able to afford high-end prices or would more modestly priced merchandise better meet their needs? A suggested range is \$0.50 to \$3.00 for baked goods (depending on size and quantity per package), and \$0.50 to \$5.00 for toys and crafts.
- It is a good idea to add price tags, or to display a sign or price list.
- Think about how your items will be displayed. Will you package or label them? Remember to try to use environmentally sustainable materials for packaging, or avoid packaging all together if possible.
- Baked goods must have a list of ingredients so that folk with allergies can stay safe. No nuts please.
- Will you have samples for tasting? Have tongs, toothpicks or gloves for safe handling of food.
- What will you do if you have some items left over that didn't sell? Remember they must be taken away at the end of the Bazaar.