

Festive Market & Festive Reuse Sale

NOVEMBER 28, 2026
10:00AM - 3:00PM
9350 - 82 ST NW

Get a head start on your shopping.
Unique gifts & items handcrafted by SEESA's Artists, Quilters & Crafters and Woodworkers & Soapstone Carvers as well as community partners.







Festive Reuse area - great selection of gently used items for the Festive Season.

Donations accepted Monday - Friday
November 12 - 25 - 9am - 4:30pm
November 26 - 9am - noon

Additional donation day
Saturday, November 21st, 10am - 3pm

SEESA
You belong here

9350 82 St NW, Edmonton
780-468-1985; info@seesa.ca
www.seesa.ca

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Acceptable Items for Donation

- Artifical Wreaths and Boughs
- Christmas Baskets, Books, Puzzles, CD's, DVD's, Albums
- Christmas Angels, Candles, China, Decor, Villages, Santas, Snowmen, Ornaments
- Christmas Inflatables
- Christmas Linens, Napkins, Oven Mitts, Placemats, Potholders, Tableclothes, Towels, Tapestries
- Christmas Trees (under 6ft)
- Christmas Lights - LED, working, indoor & outdoor
- Other winter solstice and festive items (e.g.: Kwanzaa)

Not Accepted Items

- Anything non Christmas or festive season related
- Furniture, Gardening Items, Household items
- Toboggans, Cards, Ribbons
- Trees over 6 feet
- Trees with lights that do not work

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Donations of baked goods for the Festive Market & Festive Reuse Sale accepted on

Friday, November 27th
1:00pm-4:00pm

Donated Items must adhere to the AHS Bake Sale Guidelines:

- Items must be wrapped in clear plastic and labelled with full ingredient list
- Items cannot require refrigeration
- No cream, egg or cheese fillings
- No icings made with eggs or dairy products
- Full AHS Bake Sale Guidelines available at seesa.ca

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Bake Sale Guidelines

Bake sales raise money for non-profit organizations by selling home-baked food items. Environmental Public Health requires all home-baked foods offered for sale are low-risk, which means foods that do not support bacterial growth or require refrigeration.

What guidelines do I need to follow when planning a bake sale?

- Sell only low-risk baking items (see list below).
- Buy baking ingredients from approved sources, like a grocery store.
- Wrap all baked goods with new, clear plastic to protect it from contamination, dust, and pests. You should label wrapped goods with the source of the product (e.g. baker's name, address and phone number, or an identification number that could be linked back to a baker).
- Bring a list of ingredients in case of allergy inquiries.
- Prepare, store, display and sell baked items in a sanitary manner.
- Keep bake sale area clean and sanitary.
- Do not prepare baked items at home if you or someone at home is ill.

Low-Risk Foods and Allowed for Sale	High-Risk Foods and Not Allowed for Sale
√ Bread or buns	X Beef jerky, cabbage rolls, perogies
√ Cakes, squares, muffins	X Cakes or pies with cream, cheese, egg or pudding fillings
√ Cookies	X Cream éclairs or cream puffs
√ Fruit pies	X Dairy products such as milk, cream, yogurt, cottage cheese, or butter
√ Jelly rolls	X Home canned/processed food items
√ Sweet dough items like doughnuts	X Icings made with eggs or dairy products