

Sweet Treats for the Kate B. Reynolds Hospice Home

Thank you for your interest in baking for the Kate B. Reynolds Hospice Home. We are always in need of delicious, homemade desserts, and we would love to welcome you to our team of dedicated bakers.

To help you as you get started, here are some common questions that people ask...

What kinds of sweet treats should I bake?

Baked goods that can be frozen easily are the best! We have a system of rotating items through a freezer in the Volunteer Office so that we don't run out of treats during the week. To date, we have not had anything go bad, get hard, or become stale.

What doesn't work: Frosted cakes, frosted cupcakes, pies, tarts, hard cookies

What does work: Soft cookies, shortbread cookies, sugar cookies, brownies/blondies, dessert bars, cake balls, mini muffins, non-frosted cakes (ex: pound cake), dessert breads (ex: pumpkin bread)

How should I package what I bake?

We prefer for baked goods to be delivered in Potluck Size Gladware Containers with the layers of items separated by wax or parchment paper. The paper will ensure that the items do not stick together when they are frozen. (If you are not able to package the items in this way, we will repackage the items when you bring them to KBR so that they will fit neatly into the freezer.)



Where do I deliver my baked goods?

All baked goods should be delivered to the Volunteer Office located in the Kate B. Reynolds Hospice Home. The Kate B. Reynolds Hospice Home is on the Winston-Salem campus of Hospice & Palliative CareCenter, located at 101 Hospice Lane, Winston-Salem, NC.

We would like for you to stop by Monday – Friday 8:00am-5:00pm the first time that you bring items to KBR to allow us to meet you and thank you for your commitment. Additionally, this will give you the opportunity to ask us any questions that you may have.

What are the baked goods used for?

The delicious treats that you make will be used every weekday to host Tea Time for the patients, families, and visitors that are at the hospice home. At 2:00pm, volunteers take a tray of treats to all four family rooms. Often, there are people in the family rooms waiting for the trays to be delivered.

How many baked goods are used daily?

If we measure it in terms of cookies, we use approximately 8 dozen cookies every day. 8 dozen cookies a day equal 480 cookies a week! This is why we need your help. We cannot do it without you!

For more information please contact the Volunteer Coordinator at the Kate B. Reynolds Hospice Home, Heidi College, by phone at (336) 331-1470 or by email at heidi.college@hospicecarecenter.org.