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Carlson's Orchard Bakery and Restaurant Fundraiser Order Form

Thank you! and your home. a treat for yourself just Please support our group by purchasing these Orchard Fresh products! They are perfect for gift giving, or

# FUNDRAISING Take-and-Bake Frozen Pies







All-American apple pie made with homegrown Minnesota apples. Sliced sweetened apples and cinnamon with a tender flaky double crust. 40 oz. package.

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Sliced sweetened Minnesota apples and cinnamon in a tender flaky pie crust topped with a crumb cinnamon streusel topping. 40 oz package.



Make any meal special with warm apple crisp topped with ice cream. Sliced sweetened Minnesota apples with oatmeal cinnamon streusel topping. 36 oz. package.



A traditional holiday treat that is everyone's favorite. Made with Grandma Lucille's family recipe. 32 oz. package.



If you like cherry, you'll love this pie! Filled with cherries and topped with our signature crumb topping. 37 oz. package.

# What is a Take-and-Bake Frozen Pie?

The pies are made at our farm bakery from fresh ingredients and immediately frozen without baking - we leave that to the customer. The customer places the frozen pie into the preheated oven following the provided baking instructions on the back of the package. The result, a fresh homemade pie with maximum flavor and texture that will surely satisfy!

#### How can we help you sell your product?

With five products to choose from, it's an easy decision for the customer. We provide a simple brochure with an order guide on the back. Complete one line on the order guide per customer (name, address, telephone, items, total) collect payment, and notify customer of delivery date and time as agreed upon.

# When do we place our final order numbers?

Orders need to be placed TWO WEEKS in advance of the delivery date.We will email a final order form to you prior to your two week deadline. After we receive your final numbers and before our delivery to you, you will receive an invoice copy from us detailing delivery information and order total due when we deliver your pies. Cash or checks are accepted.

#### When is the best time of year to begin this fundraiser?

Fall is the perfect time! Why? It's apple and pumpkin harvest time, where we celebrate and share the bounty of harvest at some of our favorite holiday dinners. Our products store perfectly in the freezer until baked at your favorite fall meal, or alone as a special treat. We suggest a 2-3 week selling period within mid-September – end of October, with a late October – November delivery to your customer (November 21 is our last delivery day of the 2022 season).

# How much money can my organization earn?

Our fundraiser program allows you to set your own price for each product, putting you in the driver's seat. Once you have completed the contact form we will follow-up with an email to share current pricing and then you determine what price to sell at. With free delivery (if eligible) and included materials such as brochures/order guides and distribution bags, all funds collected above our price belong to your organization!

#### **Is Delivery Free?**

Possibly! Free delivery is based on the number of pies sold and the distance from our Orchard. If you don't qualify for free delivery you can email us to schedule a pick-up time or pay a mileage fee. For more information on free delivery please go to our fundraiser page on our website carlsonsorchardbakery.com.

# How is your product delivered to us and ultimately to the customer?

Simple. On the contact form below, you can indicate your 1st, 2nd and 3rd choice of delivery date and time. We will confirm one of these dates (most often the 1st choice), along with the last day for us to receive your final numbers (approximately 2 weeks before delivery to you). We will deliver to you approximately 30 minutes prior to distribution time on distribution day. Once you have the pies, you implement the delivery process to your customer as discussed and agreed upon by your group during the initial planning stages. Always convey the delivery day and time to your customer when taking orders so they are prepared to pick up or receive their order on delivery day.

#### Best practices for an efficient delivery:

If for some reason pies cannot be delivered to all customers the day of delivery, they need to be held in a freezer (0 degrees F or colder)

Our delivery carts do not like steps! Please have the delivery location at ground floor OR a location that has elevator access to the floor where delivery will be made.

### What else do I need to know?

If requested, we will provide bags for you to organize individual orders. You have flexibility in determining the best process for delivering pies to your end customers but we highly encourage you to have this process determined prior to starting to sell so that it can be communicated with customers at the time of purchase.

We hope the information above was helpful for your group to move forward and be a part of Carlson's Orchard Pie fundraiser. This program has worked well for 25 years, allowing various groups to conduct a simple but effective fundraiser that produces quality returns and quality Minnesota made products you can be proud to sell.

For any additional questions check out our comprehensive FAQ's on the fundraiser page on our website carlsonsorchardbakery.com, email piesfundraiser@gmail. com or text Ariana Carlson at 701-658-9072.