**Fundraising with Frozen Gourmet Pies**

* • The goal of any fundraiser is to generate maximum funds for your group. Gourmet Pies make REAL money!
* • Pies are a memorable treat especially at holidays and special occasions. When customers enjoy the pie, they bought from you, they’ll remember you and want to buy again the next year.
* • Frozen pies can be held in a freezer and give you more time to deliver to your customers. Fresh pies only last 2-3 days meaning your group must rush around and deliver everything in 1 day.
* • Customers can buy multiple pies (adding to your revenues!) and store in their freezer to use later. Good for 1 year frozen.
* • Choose your own selling prices. We sell our pies to you for between $8.75-$9.75ea. YOU determine what cost you want to sell them for.

***How to begin***

***1. Determine your preferred start and end dates to sell pies and contact Damico Wholesale to reserve dates. \*Tip – try to sell right before Holidays – Easter, Thanksgiving, Christmas etc… for maximum sales!***

***2. Choose your selling price and begin selling pies and collecting payment! Recommended period is at least 14 days for selling.***

***3. Give totals to Damico Wholesale 1-2 weeks ahead of delivery date.***

***4. Damico Wholesale will deliver pies to your location (min order required) on your specified day and time. We will sort pies by type at delivery.***

***5. Distribute pies to your customers.***

**Delivered frozen with baking instructions on the box.**

**(Approximately 1-hour bake time)**

***ALL Pies:*** • Real sugar • No high fructose corn syrup • Premium fruit and nuts • No added water to the filling • No artificial flavors • Clean Label – 0g Trans Fats

**Delivered to you frozen with baking instructions on the box.**

**Each pie is Shrink Wrapped to be clean and sanitary.**

**Bake from Frozen – do not thaw**

**Apple -** we use only fresh Ida Red apples, with real sugar and a hint of cinnamon. You’re guaranteed the freshest fruit taste in every bite.

**Apple Crisp –** Apple pie with crumbly crisp topping

**Dutch Apple -** This Pennsylvania Dutch favorite is made from an old-fashioned recipe in our tender crust. A sweet streusel topping of brown sugar, butter, cinnamon and vanilla give it its classic taste.

**Pumpkin** - Following a recipe that’s been in our family for years, this holiday favorite is full of pumpkin and a secret blend of spices.

**Black Berry -** Our blackberries are hand-selected and picked at the peak of ripeness, for the freshest fruit flavor. Served with a dollop of vanilla ice cream or by itself, our blackberry pie is a tasty treat all year long.

**Peach -**Nothing says summer like homemade peach pie. Made with mounds of juicy and delicious California-grown peaches, our peach pie is brimming with fresh fruit flavor in every mouth-watering bite.

**Peach Praline -**One taste and you’ll see why this pie is a southern tradition. We take fresh, sun-ripened peaches and top them with a rich praline topping and pieces of crunchy pecans for real down-home goodness.

**Pineapple Upside down Pie -**We’ve taken the flavors of the classic cake and turned them into a one-of-a-kind pie. What’s the secret? Tart cherries and chunks of sweet pineapple are smothered in a homemade brown sugar sauce and chopped pecans.

**Cherry -**We combine red cherries with our special sugar recipe for a pie that offers the perfect balance of tartness and sweetness. Because our cherries exceed USDA Grade A standards**.Red Raspberry -**Red raspberries and our special sugar recipe create the perfect blend of tartness and sweetness, while enhancing the fresh fruit flavor of plump red raspberries. These sun-ripened gems are primarily grown in Washington State and carefully chosen for their delicate and delicious taste.

**Strawberry Rhubarb -** Red ripe strawberries and tart rhubarb are a classic combination. One taste of this old-fashioned favorite and you’ll remember why.

**Caramel Apple Walnut -** Loaded with chunks of fresh Ida Red apples, this Harvest Edition pie also features a caramel topping that bakes into the apples for a rich, delicious taste. We carefully top each pie with a generous sprinkling of chopped walnuts for even more flavor.

**Very Berry** -Four different types of berries go into every Very Berry pie. Fresh strawberries, red raspberries, blueberries and blackberries add their own distinctive flavor and sweetness in this delicious long-standing customer favorite.