

# The **Caedmon** School

# Thanksgiving Pie Sale

## PIE ORDER FORM

*All pies are hand-made, pre-baked, ready to serve in a deep 10-inch pan, delivered in a sturdy box and serve 8-10 guests. Pies are completely trans-fat free; fruits are sulphite free.*

### PIES:

- |                              |  |
|------------------------------|--|
| _____ Apple Pie              | Tart apples, a touch of cinnamon in a flaky handmade crust.  |
| _____ Apple Crumb            | Tart apples and cinnamon under a crunchy walnut streusel topping.                                      |
| _____ Cherry Plum Pie        | Combination of tart cherries and juicy plums baked in a handmade crust.                                |
| _____ Brandied Pumpkin Pie   | Exquisite blend of spices and a bit of brandy make this classic pie a treat.                           |
| _____ Wild Blueberry Pie     | Wild blueberries from Maine and Eastern Canada give this pie nature's berry flavor.                    |
| _____ Bourbon Pecan Pie      | Southern classic, loaded with plump Georgia pecans; sweetness is tempered with 86-proof, aged Bourbon. |
| _____ Coconut Custard Pie    | Rich creamy coconut custard topped with toasted coconut in a handmade crust.                           |
| _____ Sweet Potato Pie       | Sweet potato custard pie is topped with a crunchy pecan streusel.                                      |
| _____ Strawberry Rhubarb Pie | Sweet juicy strawberries and tart rhubarb are baked in a flaky crust.                                  |

### QUICHE:

- \_\_\_\_\_ Spinach and Mushroom
- \_\_\_\_\_ Broccoli and Cheddar
- \_\_\_\_\_ Garden Vegetable
- \_\_\_\_\_ Classic French Quiche (with ham)

COST PER PIE: \$20.00

NUMBER OF PIES: \_\_\_\_\_

TOTAL COST: \_\_\_\_\_

Name: \_\_\_\_\_

Teacher/Grade: \_\_\_\_\_

Please indicate your pick-up time for Monday, November 21<sup>st</sup>: 11:30 \_\_\_\_\_ or 3:30 \_\_\_\_\_

CASH or CHECKS (made payable to: The Caedmon Family Association)