

Tabora Farm and Orchard

Pie Order Form 2019~ Costa Rica Trip Pie Fundraiser

Traditional Apple – Hand mixed varieties of apples from our own farm, delicately balanced with spice.

French Apple Streusel –Apple pie topped with cinnamon sugar crumb and covered with sweet fondant.

Apple Raspberry – Sweet apples mixed with tart raspberries balances the pie very well.

Blueberry – Local flash frozen blueberries offer the taste of summer any time of the year

Cherry - Classic cherry pie made with Montmorency sour cherries.

Mincemeat – An old fashion goodie that actually has meat mixed with raisins, apples in a sweet sauce.

Mixed Berry – A personal favorite. A perfect combination of strawberries, cherries, raspberries, blackberries, and blueberries.

Peach – Free stone peaches combine with an extra hint of butter in this delicious timeless pie.

Peach Praline – Peach pie topped with cinnamon sugar crumb and toasted pecans.

Pear Raspberry – Homegrown pears combined with tart raspberries equals delicious.

Pecan – Our famous southern recipe makes our pie the official award winner

Strawberry Rhubarb – Sweet Strawberries combined with tart rhubarb in this authentic strawberry rhubarb pie.

APPLE DUMPLINGS—Mini apple pie! One full apple in each one. \$3.50 each.

Pumpkin – this pie cannot be frozen. Please eat within 48 hours of pick-up.

All fruit pies are \$13.00 (any fruit pie can have a crumb topping).

Pecan pies are \$15. Sugar free or Gluten Free pies \$15.

The pies will be made on Tuesday 11/26 for pick up at PALMS later that day.

If you are not eating your pie on Thanksgiving day, you must freeze it. No additives or preservatives used in these pies!

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Name _____ Phone Number _____

Pie Name	Quantity	w/ Crumb
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(Example)Traditional Apple

2

no

1. _____

2. _____

3. _____

4. _____

5. _____

Total amount due: _____

****Please make checks to PALMS**