

THANKSGIVING WEEK ORDER FORM

Please place orders by Sat. NOV 21 2020 \$30 minimum

Last Name _____ First Name _____

Daytime Phone # _____

Phone Order Y/N or Online Order # _____

Pick-up ___ MON 11/23 ___ TUE 11/24 ___ WED 11/25
_____ am _____ pm

AMOUNT PAID \$ _____

NAME OF ORDER TAKER _____

STAPLE RECEIPT TO BACK OF THIS ORDER FORM. PRINT RECEIPT COPY,
WRITE PICK UP DATE + TIME & GIVE TO CUSTOMER

HOW MANY DINNER ROLLS?

- ___ 6 pk Virginia Dinner Rolls \$5.25
- ___ 6 pk Honey Whole Wheat Rolls \$4.50
- ___ 6 pk Stuffing Bread Dinner Rolls \$5.25
- ___ 6 pk Honey White Dinner Rolls \$4.50

HOW MANY TEACAKES & YUMPKIN LOGS?

- ___ Pumpkin Chocolate Chip Teacake \$9.45
- ___ Cranberry Orange Teacake \$9.45
- ___ Lemon Blueberry Teacake \$9.45
- ___ Pumpkin Yumkin Cream Cheese Log \$19.35
- ___ Kentucky Bourbon Bread \$23.50 (plain) \$24.50 (choc)

HOW MANY LOAVES OF BREAD?

- ___ Cinnamon Swirl (Wheat or White) \$8.95
- ___ Honey Whole Wheat \$7.14 (sliced or un-sliced)
- ___ Turkey Centerpiece \$17.45
- ___ Pumpkin Center Piece \$10.25
- ___ Honey White \$7.15 (sliced or un-sliced)
- ___ Stuffing Bread \$9.70 (sliced or un-sliced)
- ___ Pumpkin Swirl \$9.60 with Pecans \$9.90
- ___ Dakota \$8.75 (sliced or un-sliced)
- ___ Apple Scrapple \$8.95
- ___ Sonoma Bread \$8.95
- ___ Corn Bread \$13.75 for 4-pack
- ___ Dried Stuffing Mix \$4.20/ 1 lb
- ___ Spinach Feta \$9.25

HOW MANY PIES?

- ___ Pumpkin \$18.50
- ___ Dutch Apple \$20.75

HOW MANY SWEETS?

- ___ 4 pk Scones Cinnamon Chip \$13.25
- ___ 4 pk Muffins Low-Fat Mixed Fruit \$13.25
- ___ 4 pk Cinnamon Rolls \$13.95
- ___ 6 pk Cookies Dillon \$14.45
- ___ 4 pk Savannah Bars \$13.25



TOP TURKEY TIME TIPS...

1. Order early for our fabulous Thanksgiving dinner rolls and bread! Simply use the form on the back of this flier. Please place orders by **Saturday, Nov. 21 \$30 minimum**

2. Remember to pick up your order by **5 pm**

3. Great Harvest Bread makes great stuffing:

1 loaf of Honey Whole Wheat or Honey White

1½ cups chopped onion

1½ cups diced celery

½ cup butter

1 tsp each of rubbed sage, poultry seasoning & salt

Pinch of ground black pepper

½ cup chicken broth

Slice the loaf into 2" cubes and store bread in a brown paper bag (should make 8 cups) for 3-4 days or dry in the oven for 3 hours at 200°F. Cook and stir onion, celery, and butter in a medium skillet over low medium heat until tender. Stir in seasoning. Place cubes in large bowl and toss with onion mixture and broth. Bake at 325°F for 90 minutes.

4. Here's our Stuffing Bread Recipe:

1 loaf of Great Harvest Stuffing Bread

½ cup sweet cream butter (room temp)

1½ cup chicken broth

Optional: chopped walnuts, dried cranberries

Cube and dry bread as above. Place cubes in large bowl and add in the butter and enough broth to moisten the cubes. Place stuffing in turkey cavity and bake.

5. Serving our dinner rolls warm:

For that melt-in-the-mouth experience, place the rolls together on a baking sheet and in the oven at 350°F for 10-12 minutes. Tear open and spread generously with our Great Harvest Roasted Garlic Butter.

6. Keep a Kentucky Bourbon Bread on hand:

Our bourbon-laced fruit cake with nuts and spices is great for dessert or at any time. It gets better with age! Quantities limited...

7. We are closed for Thanksgiving (Thu 11/26)

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- $1\frac{1}{2}$ cups chopped onion
- $1\frac{1}{2}$ cups diced celery
- $\frac{1}{2}$ cup butter
- 1 tsp each of rubbed sage, poultry seasoning & salt
- Pinch of ground black pepper
- $\frac{1}{2}$ cup chicken broth

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