

McCracken Band Fundraiser

bakers square
RESTAURANT & BAKERY

Nearest
Bakers Square
200 Skokie Blvd.
Wilmette 60091
847-256-6080



NEW THIS YEAR!
(replaces Market Day pies)

*Just in time
for the
Holidays!*

*Buy cards for gifts or
sell them to
friends and family!*

Bakers Square Pie Cards!

\$15 = 1 Pie Card



Return just this portion with your payment.

McCracken Band Pie Fundraiser

Return form to your student's school office. Orders will be filled on an ongoing basis. The final deadline for turning in a order for pie cards is **Friday, November 13.**

Student name _____

Parent phone or email _____

- Contact me to arrange pick up of my cards OR
 You can send the cards home with my child

Checks made out to Skokie School District 73.5 Bands

- I am not interested in a card, but my donation for the McCracken Band is enclosed!

Contact Dana Dorais at 847-204-1393 doraisdana@gmail.com for questions.

Number of
cards needed _____

Total enclosed
(\$15 each) \$ _____

Every 5 pie cards sold will earn you a raffle ticket for \$25 Visa card!

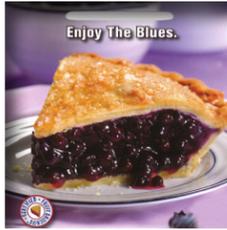


Country Apple

Sweet, crisp apples seasoned to perfection with delicate cinnamon make this award winner an unforgettable treat.

No-Sugar-Added Apple-NSAPP

Tart, juicy apples sweetened with natural fruit juices and NutraSweet instead of sugar.



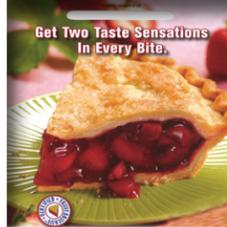
Blueberry

The blues never tasted so good. One of our all-time favorites, this Fruitabulous™ pie is bursting with plump, refreshing wild blueberries.



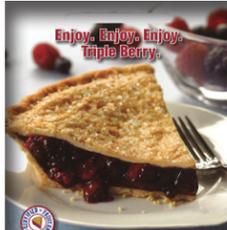
Cherry

Stuffed tastefully in every slice between light and flaky and very delicious top and bottom crusts is a satisfying serving of juicy, tart red cherries.



Strawberry Rhubarb

It's a marriage of sweetness and tartness as strawberries and rhubarb come together to form a most perfect pie.



Triple Berry

Mix plump blueberries, tart raspberries, and juicy boysenberries together and you've got a Triple Berry Pie that delivers pleasure to the third power.



French Apple

We start with our delicious, traditional apple filling. Then we crown it with a rich butter crumb topping and bake it to sweet perfection.



Pumpkin

There's a secret to making a pie this tasty. It's the filling. We make ours from the finest ingredients and spice it just right. The result: a seasonal favorite that's loved year-round.



Caramel Pecan Silk Supreme

Built layer upon layer starting with caramel and pecan, then a supreme filling, a layer of delicious French Silk and topped with whipped cream, chocolate sauce, caramel, and pecans.



French Silk

Velvety smooth chocolate silk covered with whipped cream and delicately finished with chocolate curls on top.



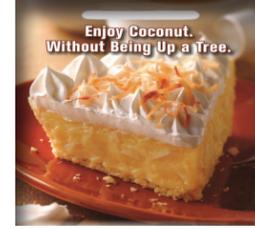
Lemon Meringue

Whipped and baked egg whites are toasted to golden brown to make the light, fluffy meringue that sits on top of an irresistible, tangy lemon filling.



Pecan

Available year-round, it's also a winter holiday tradition and seasonal favorite, thanks to a rich caramel filling that is topped with plenty of pecans for a deep, nutty flavor.



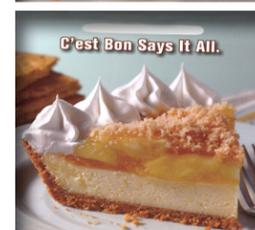
Coconut Cream

Here a little coconut: shredded and blended with a vanilla filling. There a little coconut: toasted and mixed into whipped cream that tops it all.



Pumpkin with Whipped Cream

You can't have a Thanksgiving dinner without one. It's equally at home on Halloween and New Years. The whipped cream we add during the holidays makes it the flavor of the season.



French Apple Cream Cheese

We start with a layer of our rich baked cheesecake in a graham cracker crust, add a layer of apple filling, sprinkle with butter crumb topping and finish with clouds of whipped cream.