

# DUDLEY'S BAKERY, INC.

P. O. Box 67, 30218 Highway 78, Santa Ysabel, CA 92070

Dear Non-Profit Organizer;

The purpose of this letter is to mention that Dudley's Bakery has a special fund raising program that we hope you would consider using for any future revenue generating needs. Dudley's takes great pride in our quality time proven products, and will work to ensure your ultimate satisfaction. We have worked on thousands of fundraising events over the years and none will be more important to us than yours. Bottom line is; we want any events you run to go smoothly and be very profitable for your organization.

The following guidelines discuss how we will work together to help your event run smoothly.

1. Fundraiser pickups are scheduled for **Thursday, Friday, or Saturday**, with pickup times between 1:00 PM and 4:00 PM, and are set according to size of the order\*.
2. You must have a scheduled date on our calendar before you can start your fundraiser. Please call as soon as possible for inclusion on our schedule calendar. If the date you chose is already full, we will try to accommodate you on a day as close to your original date.
3. After you have chosen your schedule day, you may start your fundraiser. Your order must be sent in a minimum of 2 days previous to your scheduled date (Thursday orders must be in by the previous Sunday). All orders must be emailed to (sales@dudleysbakery.com), faxed (760-765-1565), or phoned in (760-765-0488, ext. 2) before 2:00 PM.
4. When placing order, be sure to include:
  - Name of Organization
  - Name and phone number of contact person
  - Complete order, types, quantities, etc.
  - Date of pickup\*
5. Bakery is closed to the public on Monday and Tuesday (and Wednesdays during the summers). All orders placed during these days will be confirmed by phone on the next business day.
6. Unfortunately, there is always the possibility that we may not be able to fill an order due to supplier shortages or other events beyond our control. In such circumstances, we will refund your money or at your discretion, substitute another kind of bread at time of pickup.
7. All fundraiser bread is sliced and is not available in whole loaf form (be sure not to offer).
8. All orders are to be picked up at the loading docks on the west side of our facility\*.
9. All orders will be verified and payment is to be made in one of the following forms:
  - Cashier's check - Company check - Money order
  - Visa / Master Card credit card - Cash

#### NO PERSONAL CHECKS WILL BE ACCEPTED

10. To preserve freshness and longevity, all Dudley's breads should be frozen immediately.
11. Be sure to bring a suitable number of boxes, vehicles and personnel to load, transport, and carry the bread.

**IMPORTANT FINAL NOTE:** Please communicate with all personnel involved with your fundraiser all of this information to help avoid confusion. We want to ensure that our bread is being handled as carefully as possible to ensure the quality of the bread, the satisfaction of your fundraiser customers, and consequently the overall success of the venture. If you have any questions or concerns, please call us at 760-765-0488.

**Thank You for Your Time & Please Consider Dudley's for Your Fund raising Events!**

\*Optional delivery service available at nominal charge

Phone 760-765-0488

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Fax 760-765-1565

[www.dudleysbakery.com](http://www.dudleysbakery.com)

### Suggested Fundraiser Order Form

\_\_\_\_\_ has chosen Dudley's Bakery in Santa Ysabel, to supply their famous breads for our fundraiser again this year. Dudley's has been making the finest in quality breads since 1963, using only the best ingredients and time tested recipes, their skilled artisans bake delicious mouth watering treats.

I am \_\_\_\_\_ and the funds will be used for \_\_\_\_\_

Dudley's Bread is Selling for \$ \_\_\_\_\_ Payment needs to be made at time of order

Please Make Checks Payable to \_\_\_\_\_

Dudley's recommends that you freeze the bread as soon as you get it to ensure freshness, and that it will be fine that way for up to 6 months.

Bread will be available on \_\_\_\_\_

QUANTITY	VARIETY	DESCRIPTION
_____	Raisin Date Nut	1 1/2 lb round light loaf with raisins, dates, and walnuts
_____	Danish Apple Nut	1 1/2 lb round light loaf with apples, cinnamon, and walnuts
_____	Jalapeno	1 1/2 lb round loaf French bread with chopped jalapenos
_____	Cheddar Cheese	1 lb long loaf with cheddar cheese powder
_____	Onion Rye	1 1/2 lb long loaf, rye with chopped onions and ground caraway seeds
_____	Sourdough Rye	1 1/2 lb long loaf, rye with caraway seeds
_____	Mission	1 lb dark brown loaf, 7 grain, similar to squaw loaf
_____	German Black	1 1/2 lb dark brown loaf, rye and whole wheat flours, a mild pumpernickel
_____	Irish Brown	1 1/2 lb medium brown loaf with oats, honey and molasses
_____	Potato	1 1/2 lb long loaf, white bread with flour on top
_____	Sourdough French	1 1/2 lb long loaf, classic sourdough
_____	Round Shepherder	1 1/2 lb round loaf, sourdough
_____	Sweet French	1 1/2 lb long loaf, french bread
_____	Sun Dried Tomato	1 1/2 lb long loaf, dairy free, cholesterol free, 5 carbs per slice
_____	(Reduced Carb)	(soy oil, sesame, soy, whole wheat, spices, sun dried tomatoes)
_____	Wheat Grain	1 1/2 lb long loaf, 5 carbs per slice
_____	(Reduced Carb)	(soy oil, sesame, soy, whole wheat flour, and oat fiber)
_____	Jalapeno Cheese Bread <b>NEW!</b>	1 1/2 lb short loaf French bread with jalapenos and cheddar cheese
_____	Rosemary Olive Oil <b>NEW!</b>	1 1/2 lb short loaf French bread with fresh rosemary and pure olive oil
_____	Western Wheat <b>NEW!</b>	1 1/2 lb short loaf hardy whole wheat bread with multi-seed ingredients

#### Dudley's Famous Fruit Bars

\_\_\_\_\_ Original Fruit Bars package of 6 bar cookies with raisins, molasses, ginger and other spices

#### Dudley's Famous Fresh Baked Pies

\_\_\_\_\_ Apple \_\_\_\_\_ Apple Crumb \_\_\_\_\_ Seasonal (check for current offering)

Customer name \_\_\_\_\_ Address \_\_\_\_\_  
Telephone \_\_\_\_\_ City, Zip code \_\_\_\_\_

All made with fresh apples in our kitchen!