

Pies

- 60 pies are ordered, in person, the week before the festival
- 30 from Smiths Pies: 4561 Jockey St Charlton 882-6598
 - Pick up the day of the festival
- 30 from Mourningkill Farm 310 Charlton Rd Charlton 885-6598
 - Closed on Tuesdays, pick up Monday
- Receipts are submitted to the club treasurer for payment
- Bring pies to Festival by 4:30pm so cutting can begin
 - Cut pies into 6 pieces
 - Place pieces on paper plates and place on serving trays
 - Only cut enough pies to fill display case. Then cut pies as needed to keep up with customer demand. Uncut pies are more desirable for sale at end of the night.
- Club members either bake 3 pies (in aluminum pans) and bring them, or pay \$20 to treasurer. A sign up sheet is sent around at the first meeting in October, as well as the last meeting of the month. Laura Lee has provided apples but that may not continue. At the last meeting in October she brought enough apples for those who signed up to bake at the first meeting in the month. As the apples are 'drops' they may not all be usable.
- Ray C. has been lead on ordering/picking up pies. Bill W has been assisting him.
- Use cafeteria knives and serving utensils
- Toward the end of the event (~7:00PM) a decision is made to announce the sale of whole pies for \$10. The whole pies begin to be sold at 7:30PM and the MC announces this.