



Individual Order Form

Seller Name:

Seller phone no. and email:

Final orders due:

Products arrive:

NAME, PHONE, EMAIL	9" FRUIT PIES									MINI 5" PIES VARIETY 4 PACK,	PIE GIFT CARD*	TOTAL ITEMS	TOTAL AMOUNT DUE	
	APPLE	APPLE CRUMB	BLUE RAEVEN BERRY	BOYSENBERRY	BUMBLE BERRY	CHERRY	MARIONBERRY	OREGON BERRY	PEACH RASPBERRY	STRAWBERRY RHUBARB				APPLE, CHERRY, MARIONBERRY & STRAWBERRY RHUBARB
PRODUCT SUB TOTALS														

THANK YOU FOR SUPPORTING OUR FUNDRAISER



PREMIUM 9" FRUIT PIES

Apple - There's nothing more traditional than a blue Raeven apple pie. Blue Raevens twist to this American classic uses northwest local Washington state grown granny smith apples with a hint of cinnamon and gourmet caramel.

Apple Crumb - Starting with our famous apple pie recipe. This pie offers an option to all of those apple crisp lovers. The apple crumb is piled high with our crumb topping, blending together oats, brown sugar, flour and butter.

Blue Raeven Berry (*Blueberry, Boysenberry, and Marionberry*) - Our signature pie is a combination of blueberries, boysenberries, and marionberries. All of which are grown on Blue Raeven farms. The flavors are rich, complex and sweet, with a hint of tartness. The brilliant onyx and ruby hues make this pie not only great tasting, but beautiful on the table as well.

Boysenberry - A cross between the raspberry, blackberry, dewberry, and loganberry this large dark purple berry is packed full of juicy flavors. Larger than most other black fruit grown throughout Oregon and Washington this berry provides a much sweeter profile, making it a great pie for those looking for a sweeter pie than the marionberry or blackberry can offer.

Bumble Berry (*Blackberry, Blueberry, Raspberry, and Rhubarb*) - Originating in Western Massachusetts this pie is commonly known for its random assortment of fruit and berries that can be "bumbled" upon throughout the spring, summer, and fall. Our approach to this East coast classic is incorporating local, farm fresh Pacific Northwest Blackberries, Blueberries, Raspberries, and Rhubarb. A pie that provides an overwhelming amount of flavor that can only be described when enjoying it by the mouthful.

Cherry - Another long time American classic. The cherry pie is known for its tart flavor from the Montmorency cherry. We use whole IQF frozen Montmorency cherries while incorporating a hint of almond flavor in each bite, using all natural almond extract. These tart cherries with the right amount of sugar added gives you a perfect cherry pie that goes great for any occasion.

MINI FRUIT PIE VARIETY PACK

Try four of our most popular flavors. Apple, Cherry, Marionberry and Strawberry Rhubarb. These are our extra deep 5" personal pies. Perfect for sharing but nothing says you can't eat it all.

Marionberry - Considered the "Cabernet of blackberries" for their rich, earthy flavor. Marionberries are some of the sweetest and juiciest berries found anywhere. Picked at the peak of their ripeness and paired with our famous crust this local favorite is a must have.

Oregon Berry (*Blueberry, Boysenberry, Marionberry, Strawberry, and Raspberry*) - Encompassing all of the fruit grown throughout Oregon, this pie offers an explosion of berries. All of the fruit is sourced from our farm or locally throughout the Pacific Northwest. The berries are picked at their sweetest moments. Then Individually quick frozen to ensure the same quality and flavor throughout the entire year. The tart notes from the blackberries and marionberries are paired perfectly with the sweeter blueberries and strawberries creating a complex blend of flavors.

Peach Raspberry - This rare gem of bright orange, locally grown peach slices and deep red whole raspberries is a combination that has quickly become a Blue Raeven favorite. The perfect amount of sweetness and unique texture of the peach, compliments the floral flavor profile of the farm fresh raspberry.

Strawberry Rhubarb - Northwest Strawberries are world-renowned, extremely flavorful, and juicy, more so than anywhere else in the world. Harvested only in June on our farm and throughout Oregon and Washington this will provide a sweeter, juicier, more flavorful strawberry which is a harmonious match for the tartness of fresh Washington grown rhubarb.