



PS 198 THANKSGIVING PIE DRIVE
ALL PIES, QUICHES & BROWNIES \$20 EACH
FORM DUE: Friday, November 13th

Child's Name/Class: _____

Parent's Email: _____

PIE/QUICHE/BROWNIE DESCRIPTIONS ON BACK

**** Pies will be available for pick up on Tuesday, November 24th ****

**** All pies are 10" and serve 8-10 people ****

**** Blondies and Brownies come in 2.5 lb tins (can be sliced into 12-24 brownies) ****

ALL PIES, QUICHES & BROWNIES \$20 EACH

PIE	# of
Apple Pie	
Apple Crumb	
Brandied Pumpkin Pie	
Sweet Potato Pie	
Wild Blueberry Pie	
Southern Bourbon Pecan Pie	
Strawberry Rhubarb Pie	
Cherry Plum Pie	

QUICHE/BROWNIES	# of
Spinach Mushroom Quiche	
Broccoli Cheddar Quiche	
Garden Vegetable Quiche	
Classic French Quiche (w/ham)	
Brownies	
Blondies	
DONATE A PIE/QUICHE TO: <i>A LOCAL CHARITY OR FOOD PANTRY</i>	

TOTAL PIES/QUICHE/BROWNIES ORDERED: _____

TOTAL \$ ENCLOSED (\$20 each) _____
(PLEASE MAKE CHECKS PAYABLE TO: PS 198M PTA)

PIE/QUICHE/BROWNIE DESCRIPTIONS

PIE	DESCRIPTION
Apple Pie	Tart Apples, a touch of cinnamon in a flaky handmade crust.
Apple Crumb	Tart apples and cinnamon under a crunchy streusel topping
Brandied Pumpkin Pie	Exquisite blend of spices and a bit of brandy make this classic pie a treat.
Sweet Potato Pie	Sweet potato custard topped with a crunchy streusel topping
Wild Blueberry Pie	Wild blueberries from Eastern Canada give this pie nature's berry flavor
Southern Bourbon Pecan Pie	A Southern classic, loaded with plump Georgia pecans – it's sweetness tempered with 86 proof-aged bourbon.
Strawberry Rhubarb Pie	Sweet, juicy strawberries & tart rhubarb are baked in a flaky crust
Cherry Plum Pie	Combination of tart cherries & juicy plums baked in a handmade crust.
Spinach & Mushroom Quiche	
Broccoli & Cheddar Quiche	
Garden Vegetable Quiche	
Classic French Quiche (w/ ham)	
Brownies	Fudgy brownies topped with lots of chocolate and walnuts
Blondies	Golden brownies loaded with chocolate chips and walnuts.