

# Ostrander PTO presents our annual Corey's Pickle Fundraiser!

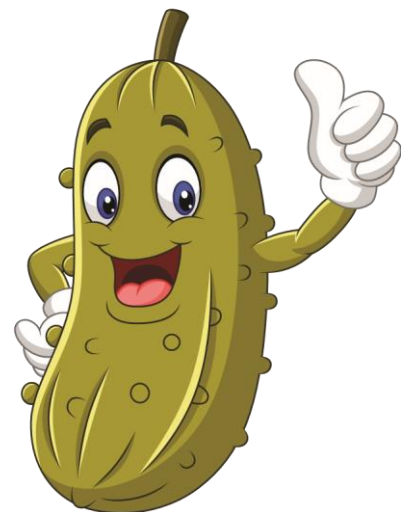
Orders AND Payment must be received NO LATER than  
THURSDAY, January 23<sup>rd</sup> at 9:00 a.m. (*Snow Date: 1/24*)

Payment may be made by Venmo (@Ostrander PTO) or by  
check (payable to: Ostrander PTO)

Pickup for the pickles is Thursday, February 6<sup>th</sup> from 3:30-6:00  
p.m. (*Pickup Snow Date: Friday, February 7<sup>th</sup> from 3:30-6:00  
p.m.*)

***YOU MUST PICK UP DURING THIS TIME.*** Pickles have to be  
refrigerated and we cannot store them if not picked up.

***Thank you for your support!***





# FUNDRAISING Brochure



Non-GMO • Vegan • FRESH INGREDIENTS • Gluten Free





**Corey's Pickles** is now offering a fundraising opportunity to help raise necessary funds for your non-profit organization, school functions, sports teams, dance clubs, religious groups, families in need, military organizations, emergency responders, and much much more.

Our premium pickle products are a healthy alternative to your same old fundraisers and have brought much excitement and success to organizations and customers in the past. We are extremely passionate about helping our community raise the funds they need in order to operate and hope we can help you too!

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## **It's Easy to have friends and family take part in this fundraiser. Give them the ability to Taste The Crunch!**

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### **— Our Story —**

Corey's Pickles is a small, family-owned business based in Montgomery, NY. I started this business in 2016 as it became more and more difficult to find cold, crunchy, delicious pickles in the Hudson Valley region. Growing up in a household where pickles were a staple item with almost every meal, it turned in to a dream that I would one day start my own pickle business. That dream has slowly become a reality because of all of our amazing fans out there and the support we have received from countless locals that are just as passionate about pickles as we are.

Our products can be purchased locally in specialty shops, farm stores, at festivals and farm markets. Our products are always cold, crunchy, fresh, uniquely delicious, and the best part is, they are a healthy food option.

**Be sure to share your fundraiser on Social Media as well!**



CoreysPickles



CoreysPickles



PickleFanaticsWantMore?Gettoknowusatcoreyspickles.com



## Full Sour Wholes

The delicious sour pickle that many of us grew up on in NY. I like to think of these as the grandfather of the Half Sour. As they age for several weeks in the vinegar brine with fresh minced garlic, they really gain more character over time. These are the pickle that are always crunchy on the outside and juicy in the center and aim to please the vinegar lover.

Order Form Column 5



## Horseradish Spears

This pickle is made with freshly shaved horseradish and without the sugar. If you just want the "bite" of horseradish without the sweetness, this is the pickle for you.

Order Form Column 9



## Half Sour Wholes

Sometimes referred to as a "New Pickle" the Half Sour is the most impatient of all. After chilling out in the salted brine with fresh garlic, red pepper, and pickling spices for one day they are ready to jump out and be enjoyed. The extremely fresh pickle taste makes them the perfect complement to a sandwich or spicy foods as they cool the taste buds.

Order Form Column 4



## Sweet Horseradish Chips

The pickle that is sure to please every pickle lover. There are so many words that can be used to describe this delectable pickle. Upon first bite they are crunchy, sweet and the horseradish zing begins creeping in. They are a must-try pickle that definitely has a plot twist.

Order Form Column 8



## Garlic Kosher Dill

The pickle that is sure to please every pickle lover which I often refer to as the "Godfather of Pickles". After the first crunch your taste buds come alive with the taste of fresh dill and garlic with a dash of turmeric and other pickling spices. Garlic and dill were truly a match made in heaven, making this our best-selling pickle.

Order Form: Spears Column 1 • Whole Column 2 • Chips Column 3



## Hot & Spicy

This pickle is sure to spice things up in your life. Cured with fresh chili peppers, they have the right amount of heat to still be able to enjoy the fresh pickle taste. It may take a few seconds, but your taste buds will begin to light up with the zesty wave of chilis

Order Form: Chips Column 10 • Wholes Column 11



## Sweet Bread & Butter Chips

This pickle reminds me of the one grandma used to make in her kitchen. They are sweetened to perfection and great on sandwiches, salads, or a sweet snack without the guilt

Order Form Column 6



## Pickle Green Tomatoes

The pickle that is sure to please every pickle lover which I often refer to as the "Godfather of Pickles". After the first crunch your taste buds come alive with the taste of fresh dill and garlic with a dash of turmeric and other pickling spices. Garlic and dill were truly a match made in heaven, making this our best-selling pickle.

Order Form Column 12



## Sweet & Spicy chips

This is the result of the sweet bread & butter and hot & spicy pickles having a baby. After the first bite of these firm, crunchy pickle chips, you will taste the sweetness followed by the perfect kick of chili pepper. These are great for the person who doesn't want anything too sweet or with too much heat. Perfect complement to burgers or make a great reuben sandwich (don't forget to add our fresh kraut!)

Order Form Column 7



## Fresh Sauerkraut

This isn't your typical grocery store sauerkraut. After aging in vinegar with a hint of salt, the fresh white cabbage is ready to be added to your hot dogs, wurst, sandwiches, or to be slow cooked to perfection with a juicy pork roast or kielbasa. A must-have for every family BBQ

Order Form Column 13



## Kosher Dill sandwich Slices

This is a must have thinly sliced crunchy pickle to complete every sandwich or burger. After the first crunch your taste buds come alive with the taste of fresh dill and garlic with a dash of turmeric and other pickling spices. Garlic and dill were truly a match made in heaven, making this our best-selling pickle.

19 fl. oz. Container

Order Form Column 14

All Pickles Are Quart Size  
Cost Per Quart: \$12.00





## Gherkin Stuffed Olives

Queen olives stuffed with a gherkin pickle

Order Form Column 15



## Bleu cheese Olives

Queen olives stuffed with fresh bleu cheese

Order Form Column 16



## Pickled Beets

Our best selling pickled veggie! Make a delicious beet salad with nuts, goat cheese and oranges. Perfect straight out of the jar for a healthy snack or side dish

Fresh beets made with a vinegar and brown sugar brine, with fresh onions and spices.

Order Form Column 18



## Pickled carrots

A delicious, and healthy snack or salad topper, great with wings, or diced up in your sandwich or wrap.

Fresh carrot sticks with red pepper, fresh garlic cloves and fresh dill. (Mild Kick)

Order Form Column 20



## Pickled Asparagus

Perfect addition to your salads or sandwich, great on fish, steak, eggs or chicken, or make a great healthy snack!

Fresh Asparagus spears with red pepper, fresh garlic cloves and fresh dill.

Order Form Column 19



## Dilled Green Beans

The perfect healthy, crunchy snack or salad topper!

Fresh whole green beans with red pepper, fresh garlic cloves and fresh dill. (Mild Kick)

Order Form Column 17



## Bread & Butter Gherkin Pickles

These mini gherkins are pickled in a sweet brine with spices and onions. I bet you can't just have one of these!

Order Form Column 21

Freshly packed in 16 oz glass jars: \$12.00 each

