Care and Handling of Product

1. Questions or comments about your order, please contact the Chairperson (listed below).

2. Do not store product in a heated room or near vents. Please do not wrap product in plastic film bags or film wrapped trays. **All Fruit is best kept refrigerated between 40°-42°.** If space is a problem in the refrigerator, store product in a cool, dry place—such as an unheated room or basement.

3. **Anjou Pears:** Pears ripen from the inside out, so check the neck or stem end to determine ripeness. To ripen pears, place in a bowl or a paper bag for several days at room temperature until they yield to gentle pressure at the stem end. Ripened pears should be refrigerated until they are ready to use.

4. **Pineapples:** Harvest ripe & ready to be eaten. Average shelf life is up to **Five days.** Do not store below 45°.

5. **Gourmet Cheesecakes:** Please refrigerate or refreeze upon delivery. Cakes can be thawed and refrozen up to six months.

**GREEN is Beautiful!**

Citrus Fruit... don’t let my greenish tint bother you I’m fully ripe. You see, my outside color depends on the climate. When it’s cold, I turn yellow-orange the way you’re used to seeing me. But this year our nights have been very mild, so my tree has been busily putting more natural sugar into me instead of color to my skin.

Thank You for supporting the Fruit Sale.

We hope you enjoyed the delicious taste of Pee Jay’s Fresh Fruit. If you have any questions or comments about your order, please contact the Chairperson below:

Fruit Sale Chairperson
HELPFUL HINTS

1. Insert your Group’s Name into the space provided.
2. Indicate the person and phone number the customer is to contact. (Use the primary contact’s name and phone number.
3. Copy a Note Card (On pale color paper if possible).
4. Place a card with each individual customer order.
5. It is a good idea to prepare thank you notes prior to your delivery date.

For an E-file, please contact Pee Jay’s at: customercare@PeeJays.org or 800-847-6141.