



Your #1 Source For Your Favorite Home Made,
Fresh Greek Pastries!

Daughters of Penelope
Dodona Ch. #24, Toledo, Ohio

Holy Trinity Greek Orthodox Cathedral
740 N. Superior St.
Toledo, OH 43604

ANNUAL SPRING BAKE SALE

2019 ORDER FORM - Due April 15, 2019

Name: _____ Phone: _____ Email: _____

<u>ITEM (descriptions on reverse)</u>	<u>UNIT</u>	<u>PRICE</u>	<u>QTY</u>	<u>COST</u>
Baklava	Piece	\$2.50		
Finikia (aka Melomakarona)	Piece	\$1.00		
Galaktobureko	Piece	\$1.50		
Kataifi	Piece	\$2.50		
Koulourakia	½ Dz.	\$3.00		
Kourambiethes	Piece	\$1.00		
Paximathia	½ Dz.	\$3.00		
Phyllo Dough	Pkg	\$2.50		
Tsoureki (sweet bread)	Loaf	\$7.00		
	TOTAL PAID:			

3 WAYS TO PLACE YOUR ORDER:

1. **MAIL** your completed Order Form with payment (checks payable to “Daughters of Penelope”) to DOP Bake Sale, 7364 Highland Ridge Ct., Sylvania, OH 43560.
2. **ORDER ONLINE** and pay with PayPal or credit card at <http://www.toledo.buckeyedistrict11.org> (Select “Daughters” tab).
3. **IN PERSON** on Greek Orthodox Palm Sunday, April 21, 2019 from 10:00 am-1:00 pm at Holy Trinity Greek Orthodox Cathedral, 740 N. Superior St., Toledo (use Summit St. entrance).

PRE-PAID ORDER PICK UP: (*Select one date*)

April 19, 2019

April 20, 2019

OR April 21, 2019

Each day pick up of pre-paid mail and online orders is from 10:00 am to 1:00 pm at Holy Trinity.










FOR MORE INFORMATION: call us!

Call: Bake Sale Chair Marina Cooper (419)343-2203 or Connie Mynihan (419)250-4899

Thank you for supporting the philanthropic and charitable work of the Daughters of Penelope!

GREEK PASTRY DESCRIPTIONS

DAUGHTERS OF PENELOPE SPRING BAKE SALE

Baklava (Μπακλαβά)		Pastries made of layers of phyllo dough brushed with butter and filled with chopped walnuts, cinnamon and sugar and soaked in honey syrup. Cut in diamond shape pieces.
Finikia (Φοινικιά) (aka Melomakarona – Μελομακάρονα)		Honey-dipped cookies rolled in a ground walnut, sugar and cinnamon mixture. Cookie shape is oblong.
Galaktobureko (Γαλακτομπούρεκο)		Pastries of semolina-based custard rolled in layers of phyllo dough brushed with butter and soaked in clear, sweet syrup.
Kataifi (Καταΐφι)		Pastries of very fine vermicelli-like dough rolled into tubes around a filling of chopped walnuts nuts, cinnamon and sugar. They are painted with melted butter, baked until golden brown, and then drenched in honey syrup.
Koulourakia (Κουλουράκια)		Butter-based cookies with sweet delicate flavor and hand-shaped with egg glaze on top. Cookie shape is often in “S” or “C” design or oblong twist.
Kourambiethes (Κουραμπιέδες)		Light shortbread cookies doused in sugar powder.
Paximathia (Παξιμάδια)		Greek biscotti lightly seasoned with vanilla and/or cinnamon.
Phyllo Dough (Ζύμη Φύλλο)		Paper-thin sheets of unleavened flour dough (frozen) used for making your own pastries (or, e.g., spinach pie – spanakopita). Each wrapped package is 1 lb.
Tsoureki (Τσουρέκι)		Sweet bread formed of braided strands of dough that is soft, moist and fluffy, yet chewy. Each loaf is approximately 1 lb.