



Daughters

ANNUAL SPRING BAKE SALE

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

2018 ORDER FORM - Due March 25, 2018

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		0.00
Finikia (aka Melomakarona)	Piece	\$1.00		0.00
Galaktobureko	Piece	\$1.50		0.00
Kataifi	Piece	\$2.00		0.00
Koulourakia	½ Dz.	\$3.00		0.00
Kourambiethes	Piece	\$1.00		0.00
Paximathia	½ Dz.	\$3.00		0.00
Phyllo Dough	Pkg	\$2.50		0.00
Tsoureki (sweet bread)	Loaf	\$6.50		0.00
	TOTAL PAID:			0.00

3 WAYS TO PLACE YOUR ORDER:

1. **MAIL** your completed Order Form with payment (checks payable to "Daughters of Penelope") to DOP Bake Sale, 3421 Heatherdowns Blvd., Toledo, OH 43614.
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 1, 2018 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*)

☐ March 31, 2018

OR ☐ April 1, 2018

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: Email or call us!

E-mail: dopdodona24@gmail.com

Call: Bake Sale Chair Joyce Anagnos at (419) 304-3192

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, cinnamon and sugar (like that used for baklava). 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.
Kourambiethes (Κουραμπιέδες)		Light shortbread cookies doused in sugar powder.
Paximathia (Παξιμάδια)		Greek biscotti lightly seasoned with vanilla, cinnamon or anise.
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/box 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.