

| | | | | | | | | | | | | | | |
|--|--|-------------------------|----------------|---------------------|----------------------------|-----------------|----------|-------------|------|------------|---------|-------------------------|----------------------------------|----------|
| Name: _____ | | Highland Chocolate | Valley Vanilla | Highland Gold Maple | Highland Gold Maple Walnut | Cookies & Crème | Skor Bar | Celtic Mint | M&Ms | Creamsicle | S'mores | Sugar Reduced Chocolate | Rita's Tea Room Oat Cake Cookies | Paid(\$) |
| Organization: _____ | | | | | | | | | | | | | | |
| My Goal: _____ Bars of Fudge | | | | | | | | | | | | | | |
| Return By: _____ | | | | | | | | | | | | | | |
| Name/Phone Number: | | Each Product is \$12.00 | | | | | | | | | | | | |
| 1 <i>Fudge McFugerson 902-555-0000</i> | | | 2 | | | | | | | 1 | | | | \$36 |
| 2 | | | | | | | | | | | | | | |
| 3 | | | | | | | | | | | | | | |
| 4 | | | | | | | | | | | | | | |
| 5 | | | | | | | | | | | | | | |
| 6 | | | | | | | | | | | | | | |
| 7 | | | | | | | | | | | | | | |
| 8 | | | | | | | | | | | | | | |
| 9 | | | | | | | | | | | | | | |
| 10 | | | | | | | | | | | | | | |
| 11 | | | | | | | | | | | | | | |
| 1 | | | | | | | | | | | | | | |
| 13 | | | | | | | | | | | | | | |
| 14 | | | | | | | | | | | | | | |
| 15 | | | | | | | | | | | | | | |
| 16 | | | | | | | | | | | | | | |
| 17 | | | | | | | | | | | | | | |
| 18 | | | | | | | | | | | | | | |
| 19 | | | | | | | | | | | | | | |
| 20 | | | | | | | | | | | | | | |
| 21 | | | | | | | | | | | | | | |
| 22 | | | | | | | | | | | | | | |
| 23 | | | | | | | | | | | | | | |
| 24 | | | | | | | | | | | | | | |
| 25 | | | | | | | | | | | | | | |
| 26 | | | | | | | | | | | | | | |
| 27 | | | | | | | | | | | | | | |
| 28 | | | | | | | | | | | | | | |
| 29 | | | | | | | | | | | | | | |
| 30 | | | | | | | | | | | | | | |
| Total | | | | | | | | | | | | | | |





Season Two Fudge Flavours

\$12/bar (~ 1/2 lbs)

May - August

(902) 539-9930

1290 Kings Road Unit 26

Sydney, Nova Scotia

CapeBretonFudgeCo.com

Highland Chocolate



A chocolate so good, you would think it was centuries in the making, sculpted from the Highlands of this great island. You would be wrong, but it is still so good!

Vanilla



A not so plain Vanilla; this is the star base of many of our flavours! And it shines just as bright on its own!

Highland Gold Maple



A marvellous maple, reflecting the great Maple Syrup heritage on Cape Breton Island.

Highland Gold Maple Walnut



The same awesome Highland Maple, with lots of walnuts!

Cookies & Creme



Vanilla fudge with a zillion Oreo cookie bits throughout. The only unfortunate thing is you don't get to decide which part of the cookie to eat first!

Skor Bar



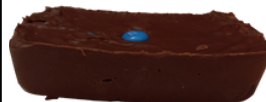
Those that love their Skor bars are, quite frankly, a little scary. But hey, we want to keep them happy.

Celtic Mint



A chocolate swirl with a ceilidh (kitchen party) of celtic mint!

M&Ms



What's more fun than classic candy-coated chocolates...in chocolate fudge?!

Creamsicle



For fans of anything orange flavoured - this reminds lots of people of the old 'Buried Treasure' ice cream treats.

S'mores



A campfire favourite! Marshmallows, chocolate, and our special twist, oat cake crumble! Need we say more?!

Sugar Reduced Chocolate



For those that want or need a break from the higher sugar fudges, this one is sweetened with Isomalt, and has about 1/4 of the sugar as the regular fudge....



Rita's Tea Room Oatcake Cookies

What are Cape Breton Oatcakes? The original recipe for oatcakes likely arrived with Scottish settlers in Cape Breton. Fine oatmeal ground in the pioneer's gristmills, a little fat worked with the fingertips, and perhaps a touch of sugar, made a crispy baked "cake" to eat with cheese or jam. Over the years, Cape Bretoners (and eventually all cooks across Canada) used rolled oats and more sugar to make the cookie-like oatcake of today. So sit back and dig into this traditional sweet snack with a good cup of hot tea. Delicious! Each package of oatcakes contains 24 2" square cookies.



Frequently Asked Questions:

Q: What is the Cape Breton Fudge Co?

A: We have been doing business in downtown Sydney, Cape Breton (Nova Scotia if we must get technical) for over ten years now. We are a very small operation (a partnership of Wade – fudge maker - and Cheryl – the boss lady) and Janet making oatcakes and helping with the fudge too. In our busy times, we have some extra help to package, label and ship all the fundraisers. We create fudge in over 24 flavours that we ship across the country. We also create custom wedding favours, fudge flavours, gifts and enjoy working with organizations to meet their fundraising goals.

Q: How long does the fudge last?

A: Our fudge typically lasts 90 days (when stored at room temperature, away from direct sunlight and heat) and freezes extremely well when properly sealed (the ½ pound plastic containers we use for fundraiser packaging is a great sealed container).

Q: Are any of the flavours gluten-free?

A: The simple answer is YES. Most of our flavours are gluten free, as there is no Gluten in the basic fudge ingredients themselves. However, we do make flavours such as Cookies & Crème (with Oreo Cookies), that obviously now contain Gluten, and so it is because of this that our labelling must (by law) indicate “May contain peanuts, tree nuts, wheat, egg, and sulphites.” on ALL flavours.

Q: Are any of the fudge products Peanut-Free?

A: Again, as above, the basic fudge ingredients themselves do not contain nuts, but because we do make nut fudges as well (and all the fudge is made in the same facility, using the same equipment), we are required to state, “May contain peanuts, tree nuts, wheat, egg, and sulphites” on ALL flavours.

Q: How can I see more of your products?

A: If you are in the Sydney area, we would love for you to see the shop! We are located at 1290 Kings Rd Unit 26! Our online store is open 24/7 at www.capebretonfudgeco.com.