



## NEW RACK AND WHEEL DEPOSIT/CREDIT

As many of you know, the racks and wheels that we use to deliver our products are expensive pieces of equipment. Furthermore, they are very important tools for us to safely deliver and care for the products we provide you on a daily basis. Since we began wholesaling to our customers in 2013, we have lost nearly a thousand of these racks and wheels. You all run small businesses and in many cases, small-family run operations. I am sure you can appreciate the need for the following change in policy:

**Effective January 1st we are implementing a Rack and Wheel Deposit/Credit Policy to your daily invoices.**

Each day you will see the Deposit/Credit as new line item on your daily invoice. When your order arrives, the invoice will indicate the number of racks and wheels that will be left with you. For each rack that is left you will see a deposit of \$3.00. For each set of wheels that are left you will see a deposit of \$10.00. Upon delivery of your next order, we will collect racks and wheels and credit your account accordingly. At the end of each week we will reconcile and then charge your account for any lost and or misplaced racks and wheels. This will be reflected on your weekly statements.

Again, we thank you for your understanding and support of this new policy.

## NEW CREDIT INVOICE/MEMO

Effective January 1st we will issue credit memos to you for returns and/or shortages. Each credit invoice will have an invoice number that you may apply to the invoice of your choice. For example, you might have an order with an invoice amount of \$100 and a credit invoice of \$20. You would pay \$80 toward the \$100 invoice and combine it with your credit invoice number of \$20 and your entire invoice would be paid. This will help us maintain an accurate balance on your account and eliminate open credits. Please be sure to contact Amanda or me with any questions. We can be reached at the wholesale line (810) 629-8840 or [wholesale@crustandbeyond.com](mailto:wholesale@crustandbeyond.com)

## NEW YEARS WEEK ORDER SCHEDULE

ORDER DATE	ORDER FOR	IMPORTANT THINGS TO KNOW
Thursday, Dec 28	Saturday, Dec 30	ALL WHOLESALE ORDERS DUE IN TODAY, no later than 11:00 a.m. Any orders after 11:00 a.m. will not be processed.
Friday, Dec 29	Sunday, Dec 31	ALL WHOLESALE ORDERS DUE IN TODAY, no later than 11:00 a.m. for Sunday 12/31, Tuesday 1/2 and Wednesday, 1/3. Any orders after 11:00 a.m. will not be processed. <b>NEW YEAR'S DAY CRUST WHOLESALE CLOSED.</b>
	Tuesday, Jan 2	
	Wednesday, Jan 3	
Saturday, Dec 30 through Monday, Jan 1	NO ORDERS ACCEPTED. Any orders submitted for Sunday, Dec 31 through Wednesday, Jan 3 will not be processed. <b>NEW YEAR'S DAY CRUST WHOLESALE CLOSED.</b>	
Tuesday, Jan 2	Thursday, Jan 4	Regular Ordering Resumes ALL WHOLESALE ORDERS DUE IN TODAY. Any orders submitted after 11am will not be processed.

## NO STANDING ORDERS FOR HOLIDAYS

CRUST Wholesale will be closed on New Years Day. See the holiday ordering schedule above. Standing Orders will NOT be accepted for the following order dates:

Sunday, December 31 through Wednesday, January 3.

For these order dates, you will need to actually go into the online ordering system on Friday, December 29 prior to 11:00 a.m. and manually place your order. Standing orders will be automatically deactivated for these order dates in our online ordering system.

Thank you for your understanding. If you have any questions or concerns, please contact Amanda at the bakery [wholesale@crustandbeyond.com](mailto:wholesale@crustandbeyond.com), or Chad on his cell (810-922-4122).

**SAVE THE DATE**  
**Paczki Day at**  
**crust**

**Tuesday, February 13**  
 wholesale orders in dozen lots  
 are due by 11:00 a.m.  
 Thursday, February 8.

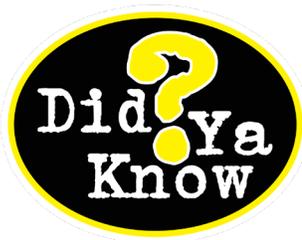


**our fillings**

- Apricot
- Lemon
- Prune
- Raspberry
- Strawberry

All are dusted with  
 confectioner's sugar.

**crust**  
 a baking company

## ON VACATION

### BREADS

- 1136 Cinnamon Swirl - pan loaf
- 1159 Fougasse Round
- 1125 Cranberry Walnut
- 1065 Challah - pull apart
- 1066 Saskatoon - pull apart
- 1108 Stollen
- 1110 Panettone
- 1817 Cinnamon Raisin - pan loaf

### PIES

- 5042 Cranberry Walnut
- 5015 Peach Crumb
- 5020 Pumpkin
- 5021 Strawberry Rhubarb Double Crust

### PASTRIES

- 2024 Cranberry Walnut Bear Claw
- 2404 Scone - Ginger
- 3013 Cookie - Cranberry White Chocolate
- 3506 Muffin - Cranberry Orange
- 3998 Donut - Chocolate Peppermint Brioche
- 3206 Bug Bar - Pumpkin (bulk 6)
- 3296 Bug Bar - Pumpkin  
 (6 individually wrapped)

# JANUARY SPECIALS

## BREAD OF THE MONTH

**Saskatoon Prairie Seed** – code 1035 - Suggested retail: \$4.84; wholesale: \$3.41

## PIE OF THE MONTH

**Cherry Raspberry Double Crust Pie** - code 5011 - suggested retail: \$22.00; wholesale: \$17.03

## FEATURED PASTRIES

**Donut - Nutty** - code 2012 - suggested retail: \$2.75, wholesale: \$1.75

**Donut - Brioche Apple** - code 2447 - suggested retail: \$3.50, wholesale: \$1.77

**Dusted Sugar Cookies 6 pak** - code 5669 -Suggested retail: \$4.99 each pak, wholesale: \$3.12

## CRUST WHOLESAL E-NEWSLETTER

Welcome to the new look and feel of the CRUST Wholesale eNewsletter.

With this issue, we will cease production of a print-based PDF version. The digital version enables us to expand the visual, mobile, and interactive capabilities of our communications with you.

Please be looking for it. If you do not see it in your inbox at the end of each month, please check your spam box and adjust your spam filters. Because of its full color, photos and graphics, it may appear to be commercial or promotional email.

The eNewsletter is sent via e-mail. So it is important that we have your current e-mail address. Whenever you make changes, please remember to include us in your updates. Send them to [wholesale@crustandbeyond.com](mailto:wholesale@crustandbeyond.com).

Welcome to the next generation of CRUST Wholesale communications.

## NEXT WHOLESALE TRAINING CLASS: JANUARY 17, 2018

Our next scheduled class is on Wednesday, January 17. If you haven't taken advantage of this class, we encourage you to make your reservations now. We have moved this class to the bakery's conference room. Seating is limited to 12 people. RSVPs are very important.

The class runs approximately two and a half hours and features our breads, pastries and pies. Please contact Chad via cell or email if you have any new employees you'd like to send to the training class. You may find it beneficial to send some of your current employees too. We hope you will consider it. This is another way we can help you sell the CRUST products you offer.



### Class Registration Changes

We have made a minor change to the process of registration to our Wholesale Training Class. As many of you know we credit you \$20.00 per attendee to your bill. This is our way of helping curb some of the cost you have to send your employees to us for training.



### No Shows

However, we have up and until this point not charged for people who have registered but fail to attend. It is becoming more difficult and costly to us for people who register but do not attend.

### Bring Your Appetite

Our tastings are worth the price of admission. A sampling of our breads, pies and pastries that will fill you to the brim. Before you leave, we'll also encourage you to take some for the drive home.

## ONLINE ORDERING PROCESS: JANUARY

It is extremely important to place all orders two days in advance by 11:00 AM via our online ordering portal. If you have any difficulties, please submit an emailed order to [wholesale@crustandbeyond.com](mailto:wholesale@crustandbeyond.com) or call your order in to 810-629-8840 before order cut-off time. We're aware that the automatic online order shut-off has been sporadic and we're working on it. However the same two-day advance order is in effect, as always. If you order after the deadline, your order will miss being placed on our production schedule.

We cannot guarantee you will have product if we do not receive your order in the timeframe stated above. Doing so will ensure that you will have product and wholesale pricing. Unfortunately, we cannot offer wholesale pricing for late orders. However, we may be able to fulfill your needs by pulling from our retail shelves.

### January Online Form

The Online Order form will be switched over to January by 5:00 p.m. on Friday, December 29. Be sure to use this new form as the information for products and pricing changes from month to month.

Thank you for understanding. If you are interested in creating a standing order to streamline your ordering process, please contact Amanda at the bakery ([wholesale@crustandbeyond.com](mailto:wholesale@crustandbeyond.com)) or Chad. (810-922-4122).