

To our fundraising customers....

THANK YOU FOR SUPPORTING OUR ORGANIZATION'S FUNDRAISING EFFORTS THIS YEAR! The profits from our fruit sale will be used to support our program.

The fruit that you have purchased has been harvested and stored at ideal temperatures. It is recommended that you store your fruit at the following temperatures to maintain optimum shelf-life for the fruit:

Texas Grapefruit 50-55 degrees F

California Oranges 45-48 degrees F

Apples 32-35 degrees F

Pears* 32-35 degrees F

*Please note that the pears will need to be ripened at room temperature prior to eating.

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