

Dear Valued Customer,

Thank-you for supporting your local school or organization, by purchasing this ½ bushel carton of California Navel Oranges and/or ½ bushel carton of California Grapefruit.



The school/organization uses this fundraiser to help offset the escalating costs of supplies, equipment, and transportation so that they might be able to educate and compete at the level they are accustomed.

The citrus contained in this carton has been picked within the last 4 days and shipped directly to your participating school/organization. Great care has been taken to provide you with the finest box of citrus in the world. However, there are a few things that you as the consumer can do to insure your oranges stay fresh and juicy while you enjoy one of nature's finest treats.

Store your oranges at 45 to 48 degrees.

Place a few of your oranges in the refrigerator, either in the vegetable crisper or in a plastic bag.

If you make fresh squeezed orange juice, make only what you plan to drink at the time. Naval oranges will separate the pulp from the juice and leave a bitter taste when refrigerated and then re-mixed.

VERY IMPORTANT: Do not let the product freeze or get to warm. This will destroy or reduce the shelf life of the product.

IF YOU HAVE ANY PROBLEMS WITH THIS PRODUCT, PLEASE CONTACT YOUR SCHOOL OR SELLING ORGANIZATION.

THANK YOU FOR YOUR SUPPORT

The Orange Guy

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