



***WES PTO is excited to present the
Cooke Tavern Soup fundraiser again this year.
Just in time for the holidays or ... just a cold winter day.***

Cooke Tavern Soups

- **All Natural Ingredients**, No MSG, Preservatives or Salt.
- **Make a “Crockpot size” serving** – 2 Quarts or more!
- **Quick and easy to prepare!** The freeze-dried soups cook up in 40 minutes. All soups are made by adding a few easy to find ingredients!
- **Homemade Gourmet Flavor** – So good you will be proud to serve them to guests!
- **Make Great gifts** – Teacher presents, housewarming gifts, gift baskets, or gifts for business associates.
- **Have a 1-year shelf life.**

The cost per bag of soup is \$8 or you can mix and match 4 bags for \$30.
Attached is an order form to log your sales.

******Please collect payment by cash or check made out
to WES PTO at the time of each order.******

**Order forms and pre-order payments will be collected up until
Tuesday, December 3rd in order for the soup to arrive in time
for the holidays.**

THANK YOU, THANK YOU, THANK YOU!!

The PTO will make a profit of approximately \$4.00 on each bag of soup we sell. The funds we all raise will help support the programs and special events the PTO has planned for our children this year. Please help the PTO make this another successful fundraiser by inviting your family, friends, neighbors and co-workers to purchase these tasty gourmet soups.

Let's talk *soup*...

Cooke Tavern Soups are simply the best soup mixes available on the market today. We use only the highest quality freeze dried vegetables, herbs and spices.

- Easy to prepare by simply adding a few fresh ingredients.
- Absolutely no fillers, powders, preservatives, MSG or salt.
- Each mix makes 2 quarts of soup... enough for 8 generous servings!
- Long shelf life on all mixes.

*The Difference is Clear!
Our clear packaging highlights our
all-natural quality ingredients.*



It's not just what's in our soups, it's what we leave out!
Absolutely no fillers, powders, preservatives, MSG or salt.

*Homemade soup made simple!
Customers love the convenience
and flexibility of adding a
few fresh ingredients to create
that homemade, "serve to
guests" flavor.*

Quick Cook Soups

Voilà French Onion **NEW**

Think you have to go to a restaurant to experience gourmet French Onion Soup? Think again! Our French onion soup captures the restaurant quality flavor of caramelized onions and cooks up in less than 40 minutes! Simply add beef stock, Gruyere cheese and some red wine for an authentic and amazing depth of flavor.

Farmer Al's Homegrown Tomato Basil Bisque

A classic tomato soup with a spectacular gourmet flair! Simply add broth, diced tomatoes and cream to create a culinary inspiration of this time honored soup.

Sweet Annie's Butternut Bisque

This soup is rich, comforting and loaded with flavor. Creamy butternut squash, carrots and ginger along with a hint of nutmeg make this a customer favorite throughout the winter season. Just add broth, potatoes and a cup of cream to cook up this delicious healthy and nutritious soup. Cooks up in 30 minutes.

Henna Marie's Potato & Cheese

Quickly becoming our new best seller!
You kept asking for it, we made it! This traditional potato and cheese soup is a big hit and will become one of your customer's favorite comfort foods. Just add broth, cream, and one potato for a healthy down home meal. Great with bacon or sausage!

Barn Raising Country Vegetable

Customers can't resist this colorful medley of freeze-dried vegetables and spices. Add cabbage, crushed tomatoes and broth to make a home-made vegetable soup.

Candlelight Corn Chowder

Our #1 best-seller for over 10 years!
Customers rave about this 30 minute quick cook chowder. This "fresh off the cob" taste is enhanced by the perfect seasoning blend. Chicken or seafood can be added to make a hearty chowder.

Colonel Maxwell's Minestrone

This classic soup is a staple of Italian cuisine. Our blend of freeze-dried zucchini, pinto beans, carrots, pasta and spices captures that Italian tradition. Add crushed tomatoes, cabbage and sausage to make this classic zuppa!

Mi Madre Maria's Chicken Tortilla

This traditional Mexican favorite is loaded with sweet corn, black beans, green chiles and cilantro. Add broth, chicken, diced tomatoes (with jalapeños if you like some fire). Top with some tortilla chips for an authentic "South of the Border" delight. Oley!

Ten Shilling Sherried Mushroom

This quick cook mix will bring rave reviews from your gourmet customers. Loaded with freeze-dried button mushrooms, wild rice and just the right blend of spices makes this soup a favorite first course to an elegant dinner. Add broth, cream and some sherry to make a gourmet delight.

Yankee Doodle Chicken Noodle

America's #1 comfort food, this will become a staple to your customers' pantries. This quick cook, clear broth mix boasts thick handmade Amish noodles, along with yummy freeze-dried vegetables. Add broth, celery, and chicken for a taste just like Grandma's.

Blacksmiths Black Bean Chili

Now a quick cook soup!
A traditional medium spiced chili with all black beans, and south of the border spices, makes this a sure hit with chili lovers. Add crushed tomatoes, ground beef and simmer for a hearty meal. Makes a great taco salad!

Slow Simmer Soups

Autumn Harvest Pumpkin Lentil

A unique blend of red lentils, split peas, brown and wild rice makes for a colorful and unique flavored soup perfect for fall promotions. Add a can of pumpkin, red wine and carrots for a one of a kind gourmet soup.

Fireside Supper Bean

This 15 bean soup makes the kitchen smell as heavenly as it tastes! Add a can of crushed tomatoes, ham, kielbasa, or chicken for a hearty meal.



MADE IN U.S.A. CTS 1-2014

All soups can be made vegetarian with simple substitutions.