



NOW an easy **\$6**
to your Club for
every Rotary
Christmas
Pudding sold

Suggestions to help you sell more Rotary Christmas Puddings

- Rotary Christmas Puddings are not necessarily intended to be sold to Rotarians ... try every one else!
- Choose your Club Coordinator well ... a well motivated person will make a huge difference to sales and profits for your club. Remember, every pudding sold delivers a \$6 margin when sold at \$23. You are free to sell them for whatever price you please.
- Corporate orders work well - try a happy email; a bit of cheek and a pat on the back!

For best marketing results try...

- Contacting local businesses and professional groups early. Who in the club has contacts? Run a fun competition to see who can sell the most ... report and acknowledge those at each meeting.
- Try managers at local doctors, medical centre, pharmacy, law firms - staff and clients, real estate - part of gift package for home buyers, accountants, Schools - especially those your Club supports, hairdressers, Police, Fire & Emergency - for their volunteers, plumbers, electricians, builders, vet clinics, churches. Take one with you ... awesome packaging is a great selling point. Hold a stall at your local market, park, library, sports days, shopping centre, or carnival type event.
- Emphasise New Zealand-made, already cooked, lasts for years, funds spent locally on community projects, Great as a single gift of part or a more substantial one. Clubs can be invoiced for bulk delivery and payment. Simple.

Delicious serving ideas

- Rotary Christmas Puddings are already cooked ... just heat in the microwave. They freeze well if you like. There are a range of recipes on the Rotary Puddings website but here are a couple of ideas ...

In Summer

- **Christmas Pudding Ice Cream:** Cut pudding in half (freeze remainder). Roughly fork-mix with equal parts of vanilla ice cream. Press ice cream mix back into original container, cover with cling wrap and freeze. Serve frozen with berries, yoghurt or decorate as you please. Perfect for Christmas dinner or summer BBQs.
- **Summer Cake** or simple dessert ... cut in small pieces, fruit, yoghurt, cream or ice cream on the side ... eat with cake fork.

In Winter

- **Christmas Pudding & Caramel Brandy Sauce:** Microwave heat and serve with our mouth-smacking sauce ... and cream!

the
delicious
way
to give