



South Olive Christian School

Authentic Community,
Biblical Perspective,
Affordable for All

Let's Talk Pigs-in-a-Blanket

Notice on our tagline above: "Affordable for All" –one way we keep this school affordable for any family desiring to be a part of our Authentic Community and for their kids to be taught with Biblical Perspective, we have an ongoing fundraiser selling homemade pigs in a blanket. We are known for our recipe and quality and these pigs sell themselves!

As a SOCS family, we'd love for you to know all about this ongoing fundraiser. A few facts:

- Each dozen we sell makes a little over \$3 for our school, and we sell them year-round to keep up with demand. (We always have especially high-sales around holidays.)
- There are several *SIMPLE* things you can do to help! If you can help 1 hour or 5, every little bit is appreciated!
- See the dates for when we are making pigs by checking the Beacon each week, look on the sign-up sheets in the office, or check on our Facebook group, "The Pig Crew @ SOCS" ([facebook.com/groups/2132183227020347/](https://www.facebook.com/groups/2132183227020347/)).
- Pigs are usually made once a month, sometimes twice per month.

It is easy to participate! Here is a description of what you can expect to do:

- When you arrive to help there is a **sign in sheet** so that you can receive up to \$10/hr. credit towards your tuition for each hour you work.
- A hat, closed-toed shoes, gloves and aprons are required. (Gloves, aprons and hats are available in the kitchen, in marked drawers and cupboards.)

1. The Pickup-

- a. Someone will need to pick up the meat from the butcher (Sheldon Meats) and dough from the bakery (Saunders Bakery) that morning. (On days we make double batches, it takes 2 vehicles or trips due to the weight of the meat.)

2. Cutting the Meat-

- a. The meat comes in long frozen “logs” that need to be trimmed down to 3-inch pieces (pigs).
- b. We have special cutting boards that make the cutting and measuring super easy!
- c. All the little bits that get trimmed off we use to piece together into 3-inch pigs.

3. The Wrap-

- a. Our dough now comes PRE-CUT!
- b. The dough is wrapped around the meat and placed on their selling trays- a dozen to a tray.

4. Bagging-

- a. We have labels pre-printed, and a stamp used for dating the labels. The number of bags needed for that batch are labeled by the time we start making pigs.
- b. The trays full of pigs are placed inside plastic bags and tied with twist ties so they are ready to be sold!

That's it! It's not difficult in ANY way.

It just takes time and with YOUR help this can be done quickly and efficiently!

Each family is expected to help at least six times throughout the year, as stated in the enrollment contract- this helps lighten the load for everyone! We start cutting at about 8:45 am and then begin wrapping around 10:00 am. We continue throughout the day and into the evening to complete the batch.

Please do not feel like you must come and stay all day. We appreciate ANY amount of time you can give.

Many hands make light work! This is a great time to get to know other members of our school family. You may even ask grandparents, uncles, aunts, siblings or a friend to come help and enjoy the fellowship as a community as well! We'll put on some coffee and show around the kitchen.

You CAN make a difference by making pigs!