



Cow Catcher

Christmas
2009

Wright's Dairy Farm & Bakery



There are lots of people working on Christmas day; police, doctors, nurses, restaurant staff and many more - including farmers. I certainly appreciate and respect the work they do. My sister's husband, Steven is the herdsman here at the farm and has worked every Christmas for at least the last 27 years. Their family tradition is to wait for him to finish morning milking so they can all open gifts together. Now that their children are older, they don't mind the wait but last year they did mind having to run around the farm rounding up loose cows before opening gifts. The meat pie was cut, the eggnog poured, gifts were handed out when the phone rang; a neighbor informing them the cows were loose. If anything it's made for a memorable holiday and a good story to share with friends and family. Like any family, we love good stories.

We particularly like hearing stories from our customers. Like the man that was a customer on my grandfather's milk route that now brings his grandchildren to get milk and see the cows. And the customers who won't drink milk when they are away on vacation because they just can't drink any other milk (my family definitely falls into that category)! Or the family that comes every Sunday after mass for milk, cinnamon rolls and maybe another treat or two. One of my favorite stories came from a woman who grew up out of state. Her husband grew up here in North Smithfield and after they married settled in North Providence. He explained that they had to get their milk from Wright's, she thought he was kidding, drive 25 minutes for milk? But they did it and now living closer are still regular customers.



Stories of family and tradition are the fabric of our lives; it's what makes our lives rich. We are honored to be a small thread in so many family stories.

Mrs. Smith who lives out of state and calls regularly for a gift card so her daughter can purchase milk and eggs at the farm.

Carol who lived in Hartford as a child had an Aunt that would take her to the farm at the holidays for cakes and pies. Now grown, she has since moved to RI and is now a regular customer.

Mary calls from Florida whenever she is planning a visit with her family in southern Massachusetts. She orders cakes and pastries and picks them up on her way in from the airport.

From our family to yours,
Thank You and Merry Christmas



Cookie Trays

Our BEST SELLER during the Holiday Season. This is NOT 1 cookie decorated 8 ways, this IS 8 different, from scratch, cookies – trayed – bowed and ready to serve.
\$16.95 (2 pound tray)

Eggnog Cakes

Wrights Dairy Eggnog is baked into the moist snack cake and mixed in to the special frosting.
A great value for \$7.50



CHRISTMAS STOLLEN BREAD

The fruit has been soaking in rum waiting to be a part of our Christmas Stollen. A rich, buttery dough dotted with almond paste and packed with nuts and the decadent fruit, then rolled in powdered sugar.

Elegant and delicious as a hostess gift or a treat for yourself!



Look for our

Rum Balls

Chocolate cake and fudge frosting mixed and soaked in rum, rolled in nuts, coconut, or jimmies.
Available thru New Year's Eve
12/\$3.99

Red Velvet Cupcakes

Beautiful for the season and more popular than ever! Topped with our real Philadelphia Brand Cream Cheese frosting.
\$1.99 per jumbo cupcake.



Fudge Truffles

Candy Canes

Chocolate Pops

Peppermint Bark

Chocolate Tortoises

Hand dipped Chocolates

Fruit Cake



CAUTION This is not the super sweet, citrus-y, sugar-y fruit cake you may be acquainted with. This is a fruit cake you would happy give or receive. Made the way it was intended, a robust flavor from fresh ingredients and quality fruits and nuts; pineapples, dates, raisins, cherries and pecans.

We're giving Fruit Cake a good name!



The perfect recipe for Hot Chocolate our farm fresh chocolate milk topped with cream and a festive candy cane.

Bushe de Noel or Yule Log

An old European Christmas Tradition

❄️ Chocolate sponge cake slathered with our own scratch chocolate mousse, rolled into a log shape and then topped with a rich chocolate ganache.

*Beautifully decorated
for the holiday season.*



Christmas

Due to heightened demand and changing production schedules here's what you need to know for the week of Christmas.

2009

Holiday Pies

Pumpkin, Apple, Custard, Coconut Custard, Pecan, Blueberry, Apple Cream, Chocolate Cream, Banana Cream, Coconut Cream.

All Pies will be pre-packaged and available in our dairy case or in store displays.

Cakes

Strawberry Shortcake, Black Forest, Cow Cake, Killer Cake, Boston Cream Pie, Carrot Cake, Zuppa Englance and Tiramisu.

Pastries

Small éclairs, cream puffs, assorted cake squares, bismarks, apple crisp, cannolis, cornets, chocolate and strawberry boats.

Also available

Cinnamon rolls, muffins, melt-a-ways, scones, brownies, and more!!

Yes, we will take orders for

Birthday Cakes, Pastry Platters, 8" Killer Chocolate Cakes, 8" Cow Cake (chocolate mousse), 8" Carrot Cakes, 8" Zuppa Englance, 8" Tiramisu.

All orders must be picked up on

Wednesday, December 23 or Thursday, December 24
Deadline for orders is Thursday, December 17

NO ORDERS for individual pastries or pies; there will be a good supply and selection available on a first come first served basis.

NO pizza, broccoli/spinach pies or Italian Bread
Monday, December 21 – Friday, December 25

Helpful Hints for

Wednesday the 23rd & Thursday the 24th

You DON'T need a number if you are picking up a pre-ordered cake or pastry platter. Go right to the order pickup counter; you can cash out milk and pre-packaged pastry here too.

You DON'T need a number if you are picking up milk and pre-packaged pastries. Choose your items and head to the cash out. Most pies, some cakes and some pastries will be available pre-packaged.

You DO need a number if you want to choose individual pastries and/or cakes from the pastry cases. A store associate will fill your order and then you can head to the cash out.





Fun gifts
for your
family
and friends



The Original Barn was built by George Wright in the early 1900's. A strong building that worked hard and has since become a town landmark, which is why it's image was made into a limited edition Christmas Ornament. It will be for sale in our retail store as well as Town Hall and Mundy's Flower Shop. Cost is \$15.00.

Friend's of the North Smithfield

Public Library has put together a collection of wonderful recipes from residents. It's a special and unique gift for only \$10.00.



REGULAR HOURS

Monday – Saturday 8 am - 7 pm
Sunday 8 am - 4pm

ORDER PICK-UP

Saturday 9am to 3pm
Sunday 9am to 2pm

Order pickup is located immediately to your right after entering the store.

It's a quicker and easier way to pick up your pre-ordered cake or pastry on our busiest days, Saturday & Sunday.

The folks behind the pastry cases are, as always, happy to get your order if you prefer.

HOLIDAY HOURS

Thursday, December 24
6:30 am - 4:00 pm

Thursday, December 31
8 am - 6 pm

CLOSED

Friday, December 25, 2009
Christmas Day

Friday, January 1, 2010
New Year's Day

MARK YOUR CALENDAR
BAKER'S VACATION

January 11-18, 2010

Bakers will be back January 19, 2010



Eggnog

will be available

November 16 thru New Year's Day

Have fun and collect

our different colored WDF Caps
Save 100 caps and get \$5.00
off your next purchase

(NO CASH VALUE)



DECEMBER

S	M	T	W	T	F	S
		1	2	3	4	5
6	7	8	9	10	11	12
13	14	15	16	17	18	19
20	21	22	23	24	25	26
27	28	29	30	31		

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