



BORYSKI'S DOES FUNDRAISING FOR TEAMS & GROUPS



Boryski's Fundraising program is an easy and effective way to raise money for your cause, group, or team by selling local BBB products to your community. We provide high quality products that people need, want, and love. And we do it simply, providing help every step of the way.

Select from a wide range of items to sell, and our Fundraising Administrator will provide support and assistance throughout the process. For each item your fundraisers sell, your group receives \$5.00.

1. Register Your Fundraiser.

Register your fundraiser simply by emailing andrew@boryski.com. We require your Group's Name, Designated Contact Person & Contact Information and Dates.

2. Set Your Timeline

Choose your first day of sales, the final day of sales, and your pick up date at Boryski's Butcher Block or delivery date to one convenient pick up location (delivery is subject to a small additional fee). We recommend a fundraising period of two-three weeks; we require 10 days between delivery of your team's Master List and pick up or delivery of your fundraising items. See our Sample Timeline below.

3. Choose Your List.

We offer a Full List of our fundraising items and a Simplified List of our best sellers. It's up to you! Both lists have something for everyone; we recommend the Full List to encourage members of the community to further support the fundraiser - more choices means more sales! Our Simplified List helps groups with shorter turn around times achieve great success. Looking for a Custom List? Email us!

4. Mobilize Your Team.

We provide you with all the resources you need! We provide a customizable Fundraising Newsletter for you to fill out and distribute to your fundraisers with your chosen Fundraising List. If you want to include the information in an existing newsletter or email to your team, we encourage you to include as much information as possible. It also helps to send correspondence at the half way point of the fundraiser to encourage sales and success for your team!

5. Wrap It Up.

After the fundraising period ends, submit Master Copy to Boryski's Butcher Block (must be 10 days before designated pick up date). For a designated 3 hour window on your Pick Up Date, the Fundraiser Coordinator from your team must be on-site at Boryski's Butcher Block to facilitate fundraiser pick ups. Our staff will be on hand to help you through the process. Prior to your Pick Up Date, payment will be due to Boryski's Butcher Block less

\$5.00 per item sold, which stays within your organization to support your group. Final numbers will be confirmed by Boryski's Butcher Block upon receipt of your Master List.

Sample Timeline

Email us with your selected timeline and group information.

We'll provide Fundraising Lists and resources to help you maximize your profits. As soon as we send you our Fundraising Lists, you can begin fundraising!

Day 1 through 14 - Fundraising Period

Day 15 - All Fundraisers must turn in their Sales Sheets

Day 16 & 17 - Team Coordinator to tally individual Sales Sheets and create Master List of a total of all items sold by their fundraisers. Master List to be submitted by email to andrew@boryski.com. Please allow at least 10 days between submitting your Master List and Pick Up or Delivery Day

Day 27 - Pick Up or Delivery Day. The Fundraising Coordinator from your group is to be at Boryski's Butcher Block (or your delivery location) for a specified period of 3 hours. During that time, all individual fundraisers from your team pick up the items they sold for distribution. Our staff will be on hand to assist where necessary, but we require a contact person from your team to be there to oversee. Please note, we prefer Pick Up or Delivery Day to be a Saturday, as we have found that this suits the majority of

fundraisers. If you prefer your Pick Up day to be another day, please get in touch with us.

We recommend that all fundraisers make arrangements with the people who have purchased items from them to deliver the items as soon as possible after pick up. Due to the nature of our products, they need to remain frozen or refrigerated.