

CHANUKAH 2012

This year we will be bringing back our specialty flavors-chocolate, custard, and caramel, in addition to the classic raspberry. The raspberry sufganiot will be \$1.50/each (\$18 chai a dozen!) and the specialty flavors will be \$2/each.

To encourage a speedy line and easier transactions, for CASH sales we will be offering .50 cents off for each \$18 you spend (\$1.00 off \$36, \$1.50 off \$54, etc). It may not be much, but every bit helps and we hope it will make things easier for everyone!

We took a hard look at how to best offer our sufganiot this year, and decided that we will NOT be taking pre-orders. There's a long answer/reason why (feel free to call Tali and ask for it), but the short answer is that the donuts take several hours from start to finish to make, so it is very hard to have the hundreds (thousands?) that are pre-ordered every day, ready at ANY given moment for someone to come in and pick up their order. We want your donuts to be hot and delicious, and boxing them up to sit for hours is not conducive to freshness!

We have every intention to have the donuts ready throughout the entire day, for all 8 days of Chanukah, (within reason—this is a small operation and we are always trying our best, so please remember that! It's also difficult to run dinner while the stovetop is covered with the fryer, so we'll be halting production every day around 3 pm. Again, we know it's not a perfect setup but we'll do our best to have enough sufganiot left for the evening crowd!)

We truly appreciate everyone's business and patience during this fun and crazy time, and remember: each of our donuts is handmade; from the formation, to the frying, to the filling—it's a labor of love and we hope you enjoy eating them as much as we love making them.

As a sidenote: for orders of 100 sufganiot or more, we WILL be taking pre-orders.