



how to...

FILL YOUR COOKIE JAR

Please follow these simple steps to make Byron Bay Cookies work for you...

- 1 - Carefully place the cookies in the jar, using either the tongs provided or whilst wearing a pair of disposable gloves.
- 2 - To form three neat columns place one cookie at the back of the jar then two at the front (slightly overlapping). Continue filling the jar in a circular fashion until it is full - this should use exactly 18 cookies (3 packets)
- 3 - Tie a label loosely around the neck of the jar, not around the handle. Please let us know if you need any replacement tags.
- 4 - Always rotate your stock and keep the jar full - no one likes to buy the last cookie!
- 5 - On a weekly basis you should wash, clean and dry the jar to ensure that the cookies are kept in the best conditions.
- 6 - Store your back-stock away from direct sunlight and heat - ideally at room temperature.
- 7 - Never drop a box of cookies as they will shatter!
- 8 - Remember to display your point of sale so everyone knows that you sell the world's most delicious cookies!

European Baked with Premium Ingredients - Free Range Eggs - Extended Shelf Life



how to set up your byron bay cookie jar