

LOCAL

Our focus is on local fruit. It is healthier, provides for the local economy, reduces the carbon footprint, and just tastes better!

HOMEMADE

We bake like Grandma did – from scratch. We do not use any artificial flavors, lard, or preservatives. Homemade is best!

FRESH

We bake fresh every day and you can taste the difference. We never skimp on quality, offering treats that taste just like you remember!

Our History

In the summer of 1986, Marilyn (Johnson) Pearson opened Marilyn's Bakery in a small work space at Johnson's Farm Produce. Aunt Carol Brenn passed down her bakery knowledge and equipment to Marilyn. With the help of many family members, the business continues to grow. Today, Marilyn's daughter, Barbara Tracy and Chef Ted Zych, with their bakery crew produce over 65,000 pies a year. The family tradition continues.

Marilyn's Bakery & Café is committed to making the world a better place for all of us... one pie at a time!



Marilyn Pearson, Founder

MARILYN'S BAKERY & CAFE

8960 E. Ridge Road Hobart, Indiana
9159 Wicker Ave St John, Indiana



FUNDRAISING OPPORTUNITIES

219.962.2253

www.marilynsbakery.com

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Support Local Eat Pie



Delicious Crumb Topping *Contains Pecans

Marilyn's Bakery & Café pies are available in a variety of fresh flavors and as a large 9" round. They are distributed fresh and unbaked; packaged with baking instructions so these homemade pies can be enjoyed anytime!

Special Pricing

Fundraising pies are offered at a special rate of \$11.54-\$13.84 each with a suggested resale price of \$18-\$20 each – a great return on your investment! Baked pies available for extra \$2/each

See Pricing Tier for Specific Prices

Pie Flavors

all pies are made with Marilyn's
homemade pie crust

All fruit pies come with the choice of traditional double crust or crumb topping (A crunchy topping made with butter, margarine, brown sugar, pecans)
. **Crumb Topping contains pecans.**

Apple

*filled with 3 varieties of
fresh Michigan apples, cinnamon
also available sugar free*

Indiana Blueberry

filled with fresh frozen Indiana blueberries

Cherry

*filled with fresh frozen Michigan cherries
also available sugar free*

Strawberry Rhubarb

*filled with fresh frozen
strawberries and rhubarb*

Very Berry*

*bursting with strawberries, blueberries,
blackberries, and raspberries
(+\$1 each)*

French Silk

*filled with rich chocolate mousse and
fresh whipped topping.
Ready to eat or freeze*

Pumpkin

*perfectly spiced treat
Ready to eat or freeze*

Pecan*

*rich traditional pecan filling.
This pie is baked and ready to
eat or freeze. (+\$1 each)*

How It Works

1 Complete the Application
Visit our website and complete application to provide us with required information.

2 Receive Confirmation/Forms
We will confirm date of pick-up and create forms for your organization.

3 Place Order
Orders are required Monday the week prior.
Please Email orders to info@marilynsbakery.com.

4 Order Payment
Payment is REQUIRED Thursday, the week before pick-up. Personal Checks and credit cards are not accepted.

5 Pick Up
Pies are distributed fresh and unbaked; must be baked or frozen within 4 hours.

PRICING TIER FOR FUNDRAISERS

Add \$1 to Very Berry and Pecan

We can bake them for you, just \$2 more per pie

ORDERS DUE BY	Wed	Thurs	Fri	Sat	PAYMENT DUE BY
Feb 19	X	X	March 1 \$11.54	March 2 \$11.54	Feb 21
Feb 26	March 6 \$12	March 7 \$12	March 8 \$12.84	March 9 \$12.84	Feb 28
March 4	March 13 \$13	March 14 Pi Day \$13	March 15 \$13	March 16 \$13	March 6
March 11	March 20 \$13.84	March 21 \$13.84	March 22 \$13.84	X	March 13