



Once again Grace Bible Academy is pleased to be selling Gardner Pies. What a success they have been over the last few years. Their excellent quality has our customers asking us when the next pie sale will be. Below is a list of our pies and a description of each.

\$10.00 : Apple, Apple Crisp, Dutch Apple, Apple Brown Betty, Banana Cream, Chocolate Cream, Lemon Cream, Raisin, Strawberry / Rhubarb, Sugar Free Apple, Sugar Free Blueberry, Sugar Free, Cherry, Sugar Free Peach.

\$11.00 : Apple Carmel Walnut, Apple Cranberry, Blackberry, Black Cherry, Blueberry, Blueberry Lemon Buckle, Cherry, Cherry Vanilla, Peach, Peach Blueberry, Peach Crumble, Peach Praline, Pineapple Upside Down, Pumpkin, Red Raspberry, Southern Pecan, Strawberry, Very Berry.

Pie orders must be turned into the office on or before Thur., Oct. 1 2009. Pies will be delivered the week of Nov. 18. We are required to pay for the pies when they are delivered to the school. We are asking you to collect the money and bring it to the school by Nov 1.

Call 724-537-2840 / Fax: 724-537-3244



Apple: Our natural apple is made with fresh sliced Ida Red Apples. Delicately sweetened with just a touch of spices to let the flavor of' the fresh fruit come through. Probably the best apple pie you have ever tasted.



APPLE BROWN BETTY: A classic New England dessert! Fresh sliced apples piled high in a tender crust and topped with our special spicy brown sugar and oatmeal topping. Excellent with a dollop of fresh sweet cream.



APPLE-CRANBERRY: For the holidays, a mix of fresh apples and sliced cranberries for a rosy color and hint of tartness.



APPLE-RASPBERRY: By combining sweet red raspberries with our fresh sliced apples, we've made the perfect compliment of color and taste.



Apple-Carmel-Walnut: An outstanding version of our regular apple pie with a rich caramel topping that bakes down into the apple for a totally different taste. Sprinkled on top with chopped walnuts.



APPLE-CRISP: Our fresh sliced apples in a slurry recipe and topped with a "crisp topping" made with brown sugar and oats.



Blackberry: We use large juicy Marion Berries when available. These blackberries are sweeter and less seedy than other varieties.



Black "Sweet" Cherry: Stacked with IFQ whole jumbo black cherries and our secret blend of sugars, which are added to add a burst of flavor.



Very Berry: A delicious blend of four berried, (strawberries, blackberries, blueberries, and raspberries) sweetened just right to bring out the wonderful taste of each fruit. A mouth-watering delight!



BLACK RASPBERRY: A rich deep flavorful pie made with black raspberries and a special blend of sugars to bring out flavor.

	Blueberry: This pie is made exclusively with tiny wild berries. Wild berries are much more flavorful than the larger cultivated berries.
	Cherry: Made with red tart cherries and our secret sugar mix which combines with the tartness of the cherries to bring out the intense flavor of the fruit. Nestled in our rich flaky crust. Unbeatable with a big scoop of vanilla ice cream!
	Cherry Vanilla: We start with our slightly tart, mouth-watering, cherry pie and a sweet vanilla candy sauce and topped with sliced almonds for a dynamic taste experience.
	CHERRY CRUMB: An old country favorite! A slurry cherry pie recipe packed with fruit and a sweet white crumb topping. Great warm and topped with vanilla ice cream!
	DUTCH APPLE: A classic Pennsylvania Dutch apple pie with a sweet white streusel topping.
	LEMON BLUBERRY: Our tiny flavorful wild Maine blueberries baked in a tender pastry crust complimented by a light refreshing lemon sauce glaze.
	Peach: Fresh frozen California peaches, carefully selected for ripeness and flavor impart an incomparable homemade quality to our peach pie. The filling is lightly spiced and perfectly sweetened to accent the fresh fruit flavor.
	PEACH MELBA: A pie made with a blend of peaches and red raspberries, drizzled with a delightful raspberry sauce, and accompanied by slivered almonds.
	Peach Praline: An amazingly delicious southern peach pie covered with a rich praline topping and garnished with pieces of' crunchy pecans on top.
	Pineapple Upside/Down: We've combined large chunks of sweet pineapple with whole cherries for the filling. Then we smother the pie with a homemade brown sugar topping and topped with chopped pecans. Not really served upside down but reminiscent of the classic <u>pineapple upside down cake</u> .
	Pumpkin: A true "home-style" favorite! Available year round our deep dish pumpkin pie is packed full of pumpkin and our secret blend of spices.
	RED-RASPBERRIES: Tart and great with just red raspberries
	RAISIN: An old Amish recipe that has been around for a long time. We plump our raisins before we add them into our glaze, blended with sugars and special flavors to create a truly unique tasting pie experience.
	Strawberry Rhubarb: Most popular in the spring when rhubarb is the first available fresh fruit. This is a classic old-fashioned recipe.
	Southern Pecan: A rich and mellow blend of brown sugar, syrup, eggs, and pecans. Available pre-baked only. A truly unique southern experience in pie eating.
	SOUTHERN SWEET POTATO: A real specialty pie. Very heavily spiced with ginger and nutmeg. A very rich and buttery taste, this is a real "Southern Soul-Food" version.
	Very Berry: A delicious blend of four berries, (strawberries, blackberries, blueberries, and raspberries) sweetened just right to bring out the wonderful taste of each fruit. A mouthwatering delight.

CREAM PIES: Cream pies only have crust and filling. There is no topping
(i.e. whipped cream or meringue)



BANANA CREAM: You'll go bananas for this cream pie. That's because we include a generous amount of real banana slices in every pie, the equivalent to one whole banana. A subtle and sweet vanilla pudding provides the perfect filling for this creamy and refreshing treat.



CHOCOLATE CREAM: Chocolate lovers will delight in this cream pie, which uses both dark chocolate and cocoa powder for a rich, dense chocolate flavor. Whole milk and fresh butter create a pudding that is smooth, creamy, and guaranteed to satisfy that chocolate craving. Perfect anytime! Add your own whipped topping for a hand made appearance.



COCONUT CREAM: This classic cream pie starts with a silky smooth pudding that is positively heavenly. Fresh, long-shred coconut gives it its distinctive, traditional flavor. There's simply no substitute for the homemade goodness of this ever-popular cream pie.



LEMON CREAM: Fresh lemon juice and lemon zest give this pie its refreshing lemon flavor. The lemon filling is just as smooth, tart and delicious as our other cream pies. Billows of meringue will add the perfect finishing touch to this flavorful classic pie.

SUGAR FREE PIES: (sweetened with Equal®)



APPLE: Our traditional apple pie, made from fresh Ida Red apples, has been modified for the health-conscious or restricted-diet consumer. Sweetened with Equal® instead of cane sugar, this pie still has the same fresh fruit taste found in every Gardner pie



BLUEBERRY: Loaded with plump and juicy wild blueberries, our No Sugar Added version of our blueberry pie is a delicious alternative for those on restricted diets. Sweetened with Equal® instead of cane sugar, this pie is bursting with fruit flavor.



CHERRY: Tart red cherries are sweetened with Equal® in this No Sugar Added pie. Although this dessert may be low in sugar for those on restricted diets, it's still high in flavor and real fresh fruit taste. It also contains the highest quality cherries available



PEACH: Fresh and juicy California peaches make a delicious, refreshing pie. Because we use Equal® instead of cane sugar in this No Sugar Added version, even those on restricted diets or watching their sugar intake can still enjoy the homemade goodness of our peach pie.

. * PIE NAMES TYPED IN ALL UPPER CASE ABOVE ARE NEW THIS YEAR.