

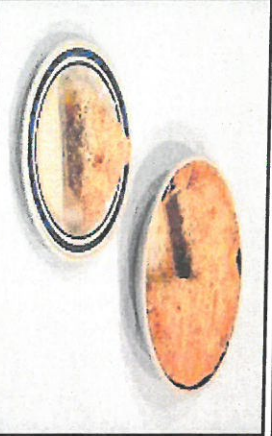




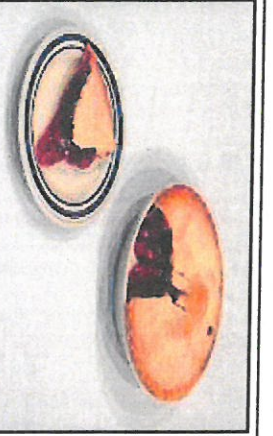
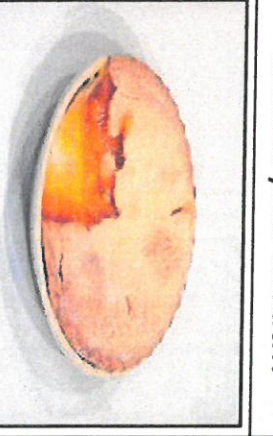


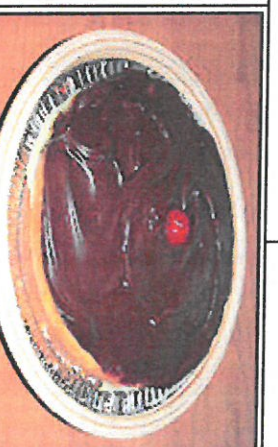




## MARCH 2017 PRODUCT LIST

106 Earnhardt Lane  
 PO Box 233  
 Laughlintown, PA 15655  
 (724) 238-9536  
[www.pieshoppe.com](http://www.pieshoppe.com)

 <p><b>Chocolate Meringue Pie</b>          Our creamy chocolate filling is topped with a whipped meringue.</p>	 <p><b>Coconut Meringue Pie</b>  <i>Our 2<sup>nd</sup> most popular pie!</i>          We add real coconut to our cream filling.</p>	 <p><b>Lemon Meringue Pie</b>          Our mouth-watering citrusy cream has just the right amount of pucker power.</p>	 <p><b>Apple Pie</b>          Just like Grandma used to make. We use York apples in this traditional favorite.</p>
 <p><b>Dutch Apple Pie</b>  <i>Our #1 Selling Pie</i>          This traditional apple pie features a crumb topping.</p>	 <p><b>No Sugar Added Apple Pie</b>          Our traditional apple pie with Splenda® - it's delicious!</p>	 <p><b>Blackberry Pie</b>          This pie is filled with full, plump blackberries that melt in your mouth!</p>	 <p><b>Wild Blueberry Pie</b>          Our seedless wild blueberry pie has a rich, juicy flavor.</p>
 <p><b>Razzeberry Pie</b>  <i>Tied for #2 Selling Pie</i>          The perfect blend of blackberries, red raspberries and blueberries.</p>	 <p><b>Cherry Pie</b>          Only the juiciest cherries go into our traditional tart cherry pie.</p>	 <p><b>Peach Pie</b>          Steam cooking our fresh peaches brings out their full, rich flavor.</p>	 <p><b>Raisin Pie</b>          Plump, select raisins with just a hint of cinnamon make this a classic hit.</p>
 <p><b>Pumpkin Roll</b>          A pumpkin sponge cake with cream cheese filling. Approx. 6½ inches long. 8-10 servings.</p>	 <p><b>Cinnamon Rolls</b>          With traditional white icing or          With cream cheese icing          1 dozen in a box</p>	 <p><b>Boston Cream Pie</b>          2 layers of white cake with a fresh cooked cream center, chocolate icing and a cherry on top!</p>	