

About Us

As a family run business we are dedicated to serving both our neighborhood and our world by supporting the local economy and environment. Since 1986 Marilyn's Bakery has provided Northwest Indiana with quality homemade baked goods with a conscience. We focus on seasonal items made with locally-grown farm, fresh produce. We offer a large vegetarian selection. We serve only fair-trade coffee and are introducing environmentally-conscious packaging and printing to further support our efforts. Marilyn's Bakery is committed to making the world a better place for all of us one pie at a time.



Marilyn Pearson, founder

We are now a Green Certified Restaurant



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 and her son-in-law Robert Eustace, with their bakery crew produce over 65,000 pies a year. The family tradition continues.

Best Pie East of the Mississippi

Sustainable Table voted Marilyn's Bakery's Very Berry "Best Pie East of the Mississippi" with their Pie Across America Tour.



Fundraising Opportunities by MARILYN'S *Bakery*

M

Bakery & Cafe

ESTABLISHED 1986

Marilyn's Bakery

At Johnson's Farm Produce
Hobart, Indiana 46342

8960 E. Ridge Road
(219) 962-2253

www.marilynsbakery.com

Fundraiser Ideas

Need a new idea for your fundraiser?

Want to support your local community and still raise money?

Try selling our homemade pies.

Suggested Price for resale is \$15.

We charge you \$9.50 that's great return on your investment.

Crust is made with palm shortening - a zero trans fat shortening.
Crumb Topping is made with flour, margarine, brown sugar and PECANS!!

Choose flavors in our standard two crust pie or crumb topping.
PLEASE NOTE CRUMB TOPPING CONTAINS PECANS.

- Apple - Three kinds of apples make this a perfect combination
- Indiana Blueberry Pie - Blueberries picked in the peak of season
- Strawberry Rhubarb - This sweet and tart pie is a historical favorite
- Cherry - Michigan cherries picked in peak season with a hint of almond
 - French Silk - A pie for the true chocolate lover and topped with nondairy whipped topping. Ready to Eat. Freezes well.
- ! Sugar Free Apple or Cherry - made with splenda sweetener
- Very Berry (\$10) - Blueberries, Strawberries, Blackberries and Red Raspberries - this was the winning pie with Sustainable Table.
- Pecan Pie(\$10) - Southern charm for the sweet tooth! This pie freezes well for Thanksgiving - thaw and reheat for best tasting.

Grandma made pie for Sunday dinner. Now we make grandma's pie the same way— from scratch with fresh, frozen fruit. We now use only Indiana Blueberries and will continue to add exclusively local fruits. We do not use artificial flavors, lard or preservatives. The pies are available in a large 9". Our fruit pies are distributed fresh and need to be frozen or baked within 3 hours. We package with baking instructions so you can enjoy fresh homemade pie at your convenience.



LOCAL - We focus on local fruits.

- Supporting local businesses helps to support and secure the local economy.
- Local foods are fresher, picked at peak season.



HOMEMADE - we make things like grandma did in her kitchen.

- Homemade is best.
- Baking from scratch uses less chemicals and preservatives.



FRESH - taste the difference!

- We bake fresh daily.
- We don't skimp on quality.
- Tastes like you remember...

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