



David Douglas Arthur Academy Pie Fundraiser October 3rd-19th, 2018

It's time to sell pies to help the David Douglas Arthur Academy Parent Organization raise money to support our school.

Parents and families, thank you for helping your student with this fundraiser. It is one of the most profitable fundraisers we do here at DDAA and we are excited to get started. Please read the information below and let me know if you have any questions. Thank you, Stephani Walker - swalker@arthuracademy.org

Hey students, do you know what you get if you sell the most pies in your class? Not only do you get to help your school, but you also get to **THROW A PIE AT MR. LUEBKE!!!!** If you are the top pie seller in your class, be ready to throw a pie at Mr. Luebke at a Mustang Roundup Assembly.



Pie sales are from October 3rd-19th
(all orders need to be submitted by 9 am on October 19th
checks should be written to DDAAPO)

All pie orders **MUST** be picked up during school dismissal (from 3-3:30 pm) on November 5th. We are unable to hold any orders as we do not have freezer capacity.

Pie Pricing:

- **Fruit Pies \$13 each**
(American Apple, Cherry Crunch, Marionberry and Raspberry Rhubarb)
- **Speciality and Artisan Pies \$14 each**
(Specialty = Pumpkin Chiffon and Artisan = Caramel Apple and Peach Raspberry)
- **Cobblers \$9 each**
(Forest Berry, Marionberry and Peach)
- **Individually Quick Frozen Fruit \$8 per bag**
(Blueberry, Peach and Strawberry)
- **Mini Pies \$25 per case (6 mini pies per case)**
(Apple, Cherry, Marionberry, Peach, Raspberry/Rhubarb and Variety Pack)



Parents, please help your student by writing the pie/cobbler/fruit prices in the blanks on their order form. Prices are listed above. **All checks should be written to DDAAPO and not the pie company.** Thank you, Stephani Walker - swalker@arthuracademy.org

Thank you for considering the products of Willamette Valley Pie Co. and supporting local fund-raising groups!! If you have questions about our products or programs, contact us at www.wvpie.com or 503-873-7437. Group coordinators may be able to help with specifics.

All Natural Handmade Pies

- All natural ingredients, no preservatives, no GMO's
- Pie crusts hand-rolled, hand-filled, and crimped
- From the freezer to your oven with easy directions
- Two crust fruit pies are trans-fat free and dairy free
- 9-inch, deep dish and a full 40 ounces of heaven

American Apple Pie

Tart Granny Smith apples blended with just the right amount of cinnamon and sugar to give you a truly old-fashioned apple pie!

Cherry Crunch Pie

Ripe, red, plump, whole cherries are packed into a hand rolled crust then topped with a flour, sugar, butter and sliced almond crunch for a perfect combination of flavors and texture.

Marionberry Pie

Marionberries are packed tightly to produce the delightful taste from Marion County. Add a scoop of ice cream and it is everyone's favorite.

Raspberry/Rhubarb Pie

Tangy rhubarb is added to mellow, sweet, red raspberries to create this wonderfully unique pie that is both tart and sweet.



Artisan Pies

- Same qualities as the pies above.
- Amazing ingredients and a bit more labor intensive
- Streusel = Ground oats, brown sugar and 2 secrets

Caramel Apple Streusel Pie

Although our crust is nearly "just like grandma used to make," Grandma never came close to this one! It isn't really her fault....no one knew little caramel bits and apples would become such a popular combination? Then to top it off, literally, the streusel bakes to a golden perfection of crispy, crunchy and sweeeeet! Yum.

Peach-Raspberry Streusel Pie

OK...this is three levels of delicious all in the name of the pie!! Start with our handmade pie crust. Yes, it's true only a few are able to attain the title of Pie Pincher to finish the crust! This pie is packed with fruit...lots of it. Almost 2 pounds!! Over the top goes the amazing Streusel Topping. Who knew all the ingredients would form a Pie of Perfection???

Seasonal Specialty Cream Pie Sept. – November only

Pumpkin Chiffon – The finest pumpkin is used to create a whipped pumpkin mousse (Chiffon.) The mousse is layered with a lightly spiced whipped cream to create a pie for all pumpkin lovers and the holiday season. A four-layered masterpiece, this pie is as beautiful to serve as it is delicious. Order an extra or two for your family!!

Fruit Cobblers

- Fresh, local fruits and berries
- Delicious cake texture with a crumble topping
- 26 ounces serves 6 of your favorite people
- Simply bake in your oven

Forest Berry Cobbler

A delightful combination of marionberries, blackberries and blueberries.

Peach Cobbler

Beautiful and tender peaches make this a naturally delicious dessert anytime.

Marionberry Cobbler

This cobbler version of our #1 pie served warm with ice cream is.....WOW!



Individually Quick Frozen Fruits



- 2 pound bags of ripe, firm, fresh frozen fruits
- Loaded with antioxidants
- Healthy Snacks
- Great for cooking, baking, snacking, and smoothies

Available in:
Blueberry, Peach, Strawberry

Mini Pies

"Pie for you or pie for two"

- Handmade 5", 10 ounce pies
- All natural ingredients, no preservatives, no GMO's
- Two crust pies are trans-fat free and dairy free
- Pie crusts are hand-rolled, hand-filled and crimped
- Freezer to oven with easy directions
- Available in cases of 6

Choose from:

- 6 Mini Apple Pies
- 6 Mini Cherry Pies
- 6 Mini Marionberry Pies
- 6 Mini Peach Pies
- 6 Mini Raspberry/Rhubarb Pies

OR

- Variety Pack: 1 Apple,
1 Cherry, 2 Marionberry,
1 Peach, 1 Raspberry/Rhubarb

