



Meet the Grower

United Pies Elkhart, IN

In 1971, Mr. and Mrs. Charles Nichols founded United Pies of Elkhart. Offering a quality pie from the beginning and maintaining that quality throughout the years has been their main goal.

A year later, their son, Frank Nichols, became actively involved in the company. In 1985, the trend in the bakery business was heading in the direction of frozen products that were ready to bake. In 1986, after reformulating the recipes, Mr. Nichols converted 95% of the fresh pie business to frozen.

All the products are made at their plant. No pre-made fillers or fillings are used. All pie crusts are made with a high ration of vegetable shortening to flour, for a rich flaky crust. The fillings for the fruit are made using real cane sugar instead of corn syrup. The cane sugar enhances the true flavor of the fruit. All the cream pies are cooked custard type filling. They are made with whole milk, sugared egg yolks and real butter. This gives the pies a rich, full bodied flavor, like home-made from scratch.

United Pies continues to be a family owned and operated business. In 1994, both of Frank's children joined the business. Josh Nichols is the manager of the fruit department and Kari Nichols is the sales manager.

