



Meet the Grower

Wick's Pies Winchester, IN

Wick's has been in the baking business for over 60 years, offering to the food service and bakery industry, as well as the consumer, the highest quality bakery products available. Wick's formulates with the highest quality ingredients; we package in the most protective packaging material available; and back all sales with customer first service.



Beginning with hand production of twenty (20) pies per day, Wick's has now grown to producing a combination of over 10,000 pies and over 30,000 pie shells in an 8 hour production shift. In an average year Wick's will produce approximately 12,000,000 pies and pie shells. Although the majority of this product is pie shells which Wick's produces in over 35 sizes, shapes and formulations, Wick's is still best known for its "OLD FASHIONED SUGAR CREAM" Pies. Traditionally, an Indiana product, Wick's Sugar Cream Pie is produced from a Wickersham family recipe that dates back to the 19th Century farm. As the pie was made then, the same pie is made now, from the simple ingredients found on the farm -- Milk, Sugar, Flour, Shortening, Vanilla, and Nutmeg.

Wick's has used this same philosophy of simple high quality ingredients for its other pies (Southern Pecan, Peanut Butter Cream, German Chocolate, Pumpkin, and Pumpkin Chess) as well as all of the other pie products that Wick's produces.

Combining high quality ingredients, with the most protective package, and offering "Customer First" service, Wick's has evolved into one of the most respected quality bakeries in the industry, and delivers its products to over 25 states in the United States.

Employing over 75 people, Wick's production and delivery staff is a caring and customer oriented staff, and is proud to be considered part of the Wick's Family organization.

