



Dee Smith and son, Addison Geiger

A Savory Pie to the Rescue

Dee Smith Answers the “What’s for Dinner” Question

In 2008, Chef Dee launched A Savory Pie Company.™ Her savory pies are based on a center-of-the-plate entree as an easy, entertaining culinary item. Savory pies are filled with wholesome fresh ingredients like roasted chicken, eggplant parmi-giana, beef bourguignon (inspired by Julie Child), roasted winter vegetable, quahog, seafood, mac & cheese and, what may be most mouth-watering of all, turkey dinner pie.

Baked, Sliced & Served, with a side of salad, soup, and a loaf of French bread this is a dinner gone easy.

Savory Pies are created in reusable, logoed pie tins that can be used over and over again. A Savory Pie Company™ has begun a campaign for the fight against breast cancer by donating a nickel to the Martha’s Vineyard Cancer Support Group for each pie tin that is returned to their facility.

Not only does this become a recycling support program for the environment but supports the dream of finding a cure for breast cancer.

Savory Pies are available at Tea Lane Caterers Back Door • Cronig’s Market, Vineyard Haven • The “Friday is Pie Day” pie truck at Eden Market & Garden Center or by calling 508-645-3663. **vs**



The Beef Bourguignon pie (above) and the Turkey dinner pie (below) is a full dinner made easy!

