



The real deal, peeled.  
Est. 2014



My name is Theresa, and I'm a daughter of a career Navy father and a beautiful music teacher mother. I came along as a little sister, changing the family landscape for my older sister, Tina, who is still the best sis I could ever ask for. Life is life, often beyond our understanding, and at 5 years old, along with my sister and father, we moved to Illinois to be close to our grandparents after losing our mother to cancer. Spending time on a mid west farm as a young girl granted me a sweet memory of riding horses, snapping beans, and watching apple butter simmer in a copper kettle. This memory unfolded into a homemade gift-giving tradition as a college student years later, and as fate would have it, my craft became known as 'Adams Apple' Butter upon marrying an Adams after finishing college. We had two healthy boys who eventually played a part in my apple kingdom. The gift of Adams Apple Butter became so popular with friends and family over the next two decades that I realized it was time to offer my award-winning spread to customers around the country who now proclaim "it tastes like memories." The Adams Apple product line continues to grow with my original recipes, each of which include an apple ingredient to stay true to the brand.

Thank you for reading!



**Adams Apple**

<u>Item</u>	<u>Case Pack</u>	<u>Size</u>	<u>UPC</u>	<u>Description</u>
<u>G00010</u>	<u>12</u>	<u>10oz</u>	<u>867730000102</u>	<u>Apple Butter</u>
<u>G00011</u>	<u>12</u>	<u>10oz</u>	<u>867730000119</u>	<u>Apple Pie Jam</u>
<u>G00014</u>	<u>12</u>	<u>10oz</u>	<u>867730000140</u>	<u>Pumpkin Butter</u>
<u>G00016</u>	<u>12</u>	<u>16oz</u>	<u>867730000164</u>	<u>Bourbon Bath</u>
<u>G00017</u>	<u>12</u>	<u>16oz</u>	<u>867730000171</u>	<u>Apple Cider Slaw &amp; Salad Dressing</u>
<u>G00018</u>	<u>12</u>	<u>12oz</u>	<u>867730000188</u>	<u>Chow Chow</u>

