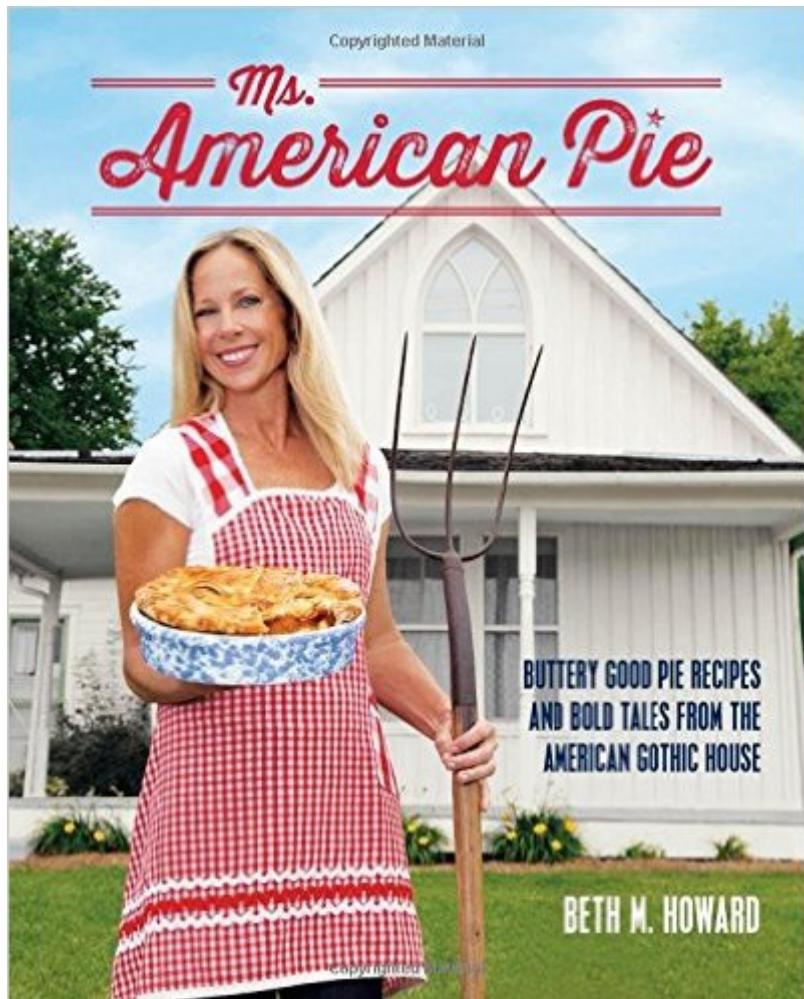


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# Ms. American Pie: Buttery Good Pie Recipes And Bold Tales From The American Gothic House



## Synopsis

Beth M. Howard knows about pie. She made pies at California's Malibu Kitchen for celebrities including Barbra Streisand (lemon meringue), Dick Van Dyke (strawberry rhubarb), and Steven Spielberg (coconut cream) before moving back home to rural Iowa. She now lives in the famous American Gothic House (the backdrop for Grant Wood's famous painting) and runs the hugely popular Pitchfork Pie Stand. With full-color photos throughout, *Ms. American Pie* features 80 of Beth's coveted pie recipes and some of her own true tales to accompany them. With chapters like Pies to Heal, Pies to Seduce, and Pies to Win the Iowa State Fair, Beth will divulge her secret for making a killer crust without refrigerating the dough and will show you how to break every rule you've ever learned about making delicious, homemade pie.

## Book Information

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## Customer Reviews

How can we not love pie. How can we not love Beth Howard. All of Iowa is sad she could no longer keep up with her business in the American Gothic House but here we have her refreshing 'voice' along with her recipes and we can make our own pie. Plus not only is the content of this book fun and educational and enjoyable but it is simply a very beautiful book. I have owned it quite some time now and haven't yet been able to shelve it. I have, however, used many of the recipes. This past wesk it was Gooseberry pie.

I'm actually really intimidated by pie and not just because of the carbs and butter involved. Here's what happened: a long time ago I made a quiche with a homemade crust for a brunch party and

someone else bought one and everyone ate the store-bought one and not the homemade one, because frankly, it was better. So I got my feelings hurt and got turned off pie. THEN I found this cookbook and decided to try again, mainly because the author is really funny and just makes it seem like no big deal--and you know what, she's right. Who cares if you mess up a crust? Try again. She puts baking into this perspective that it's a process and a beautiful one, at that. My husband's pretty damn happy with my new philosophy. My kids too!

I read Beth Howard's first book (Making Piece, A Memoir of Love, Loss and Pie) and loved it. I have been inspired, educated and entertained by her love and knowledge of pie and its ability to bring people together, offer comfort and heal. I preordered Ms. American Pie and just finished reading it. My thoughts are: first, Beth's relatable, humor filled writing style is easy to read. I loved the stories she weaves into her narrative about each pie. Second the size of the book is a nice surprise, its bigger than a novel hardcover would be. Third the pictures are beautiful and the pies look mouth watering. The recipes are not intimidating, but doable. Now I will admit I haven't made any of them yet except the apple which is excellent. Beth includes not only her own pie recipes, but many award winners as well, and old recipes handed down through families, and I can't wait to try them. There are quite a variety of pie recipes, including fruit pies, cream pies, custard pies, savory pies, and little mini pies and hand pies. This would make a great gift to anyone who likes to bake, or for a bridal shower gift along with a pie plate, rolling pin and a cute apron. I have met Beth at one of her book signing events and she is as nice and unpretentious as you would think from reading this book. Beth has inspired me and a lot of other people to do something simple to show we care, to pay it forward...make pie. And these pies look delicious!!! You will love this book, I did. Buy it.

I read Beth ' s book about her journey through loss and how pie helped her heal. I also bought this book. I think both were amazingly helpful in finally understanding how to treat the ingredients so I get a tender crust that holds together. I appreciate Beth's "low-tech" approach. I bought a \$300 food processor so I could make crust...but haven't even plugged it in! I'm not great at machines! I like the low-stress, forgiving nature of Beth's instructions. If you have longed to make pies from scratch, I can't recommend this book and her other book The Missing Piece, enough. Also, Google and watch some of her video demonstrations. I almost cried when I rolled out my first crust and was then able to roll it up on my rolling pin to move it to my pie dish. I was jumping up and down in my kitchen! My husband thought I'd gone nuts! I was like, "Look! Look!" And I held up my rolling pin with the crust on it. He said he didn't realize that was the litmus test. IT ABSOLUTELY is the pinnacle! I've made

several pies since and given them away to friends all with high praise. I've always been able to make cheesecake, cookies, cakes, etc. But there is something so wonderful about giving a homemade pie. Thanks, Beth, for sharing your love and knowledge with the world! I truly appreciate it! !!!

My New Year's resolution was to bake a pie with confidence. I randomly found Beth Howard on a facebook page under pie. I saw that she had a book going to print called Ms. American Pie and one in print titled Making Piece: A Memoir of Love, Loss, and Pie. I pre-ordered Ms. American Pie on .com and bought Making Piece: A Memoir of Love, Loss, and Pie. I was hooked. Her technique for baking pie was all I needed to bake delicious pie with a flakey crust without over-thinking every step. The recipes in Ms American pie are delicious. I had never heard of making strawberry pie with a crumb topping. I made it for Mother's Day and it was a huge hit. It is now the pie I bake to share with family and friends. Ms. American Pie has great stories, delious recipies, and pictures to show Beth's techniques to easy pie baking. Beth Howard taught me to make never fail pies to share with family and friends. The book Ms. American Pie was just what I needed and I actually kept my New Year's Resolution to bake pie with confidence.

Lots of great photos and fun personal stories of her journey as a pie chef. One of those that you are compelled to page through from front to back. Great instruction on techniques, and lots of encouragement!

I never thought making my own crust was worth it, especially with all the worry about making it tough, etc. I usually skip all the writing on the food blogs and skip straight to the recipe. Beth Howard has converted me to making my own crust, and enjoying it! Her instructions are easy to follow. There are basic pie favorites as well as a few for foodies who like to change things up a bit. The tips are practical, reassuring, and encouraging. Wondering what to do if you have frozen cherries instead of fresh? There's a note at the end of the recipe! Obsessing about how the crust looks? Beth assures you pie isn't about perfection; it should look homemade. And the stories are short and just right. I started to skip them, food blog style, then went back and enjoyed them.

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