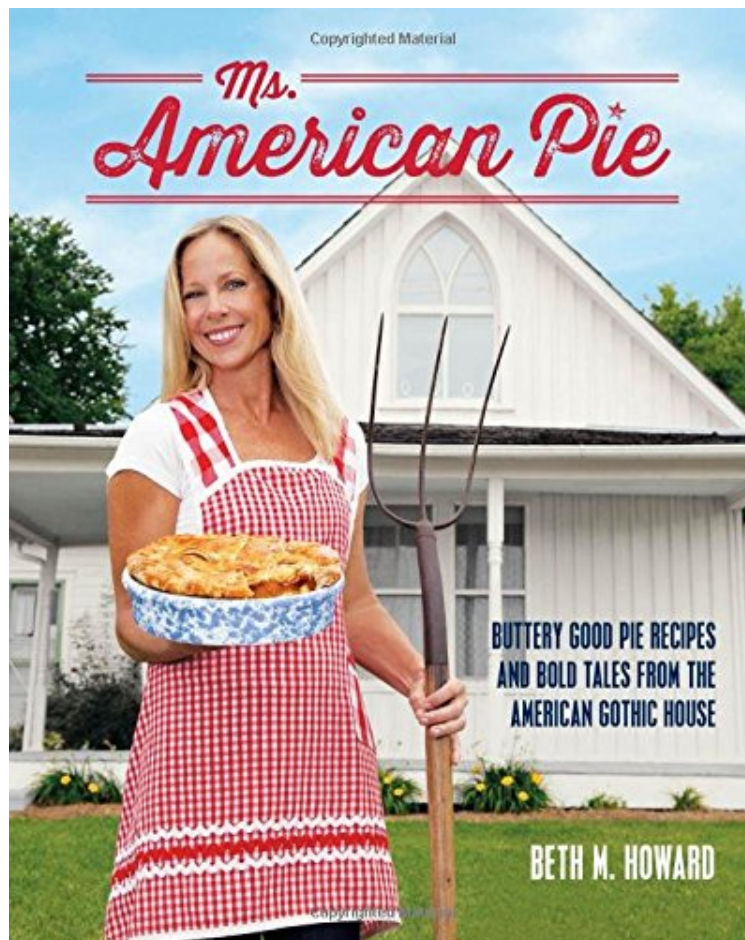


(Free download) Ms. American Pie: Buttery Good Pie Recipes and Bold Tales from the American Gothic House

Ms. American Pie: Buttery Good Pie Recipes and Bold Tales from the American Gothic House

Beth Howard

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Beth Howard : Ms. American Pie: Buttery Good Pie Recipes and Bold Tales from the American Gothic House before purchasing it in order to gage whether or not it would be worth my time, and all praised Ms. American Pie: Buttery Good Pie Recipes and Bold Tales from the American Gothic House:

2 of 2 people found the following review helpful. Best pie cookbook I ever bought! By Dayle McKinney Mrs. Howard, you are my all time favorite pie hero. I love your story. I love your commitment to channel negative pain into positive pie. I love that you live in the American Gothic house. (My Mom grew up nearby) But best of all I love that you throw all this foo foo pie science out the window. It's fun to bake from your recipes. I collected all the pie shop cookbooks I could find looking for the best recipes and I only use your book. I made your strawberry crumble for my husband and he said it was the best pie he'd ever eaten in his life. Congratulations, dear, on both overcoming adversity and putting

out one heck of an all time classic pie cookbook! 5 of 5 people found the following review helpful. I can finally make scratch crust! !By Wendy FarmerI 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! !!!3 of 3 people found the following review helpful. A pie for your thought...better than a penny anytimeBy Kindle CustomerI love pie.. and I love this book. I like to read cookbooks like some read novels. This one kept me up past midnight and motivated me to an early morning rising to tackle a pie which is my husband's favorite food group. A lot of the myths were things my mom had already passed on to me, but it's great reinforcement. For the novice, it gives the encouragement to continue and to the seasoned maker, it gives a new perspective and recipes that may be tweaked differently from what we are used to. Mom at 93 has the same belief that there's nothing that can't be fixed with a slice of pie. I agree with her and Beth Howard.

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.

"Howard's new cookbook, Ms. American Pie, offers an old-fashioned view of pie-baking: It is much easier than non-bakers think." - Courier-Post, Camden, NJ