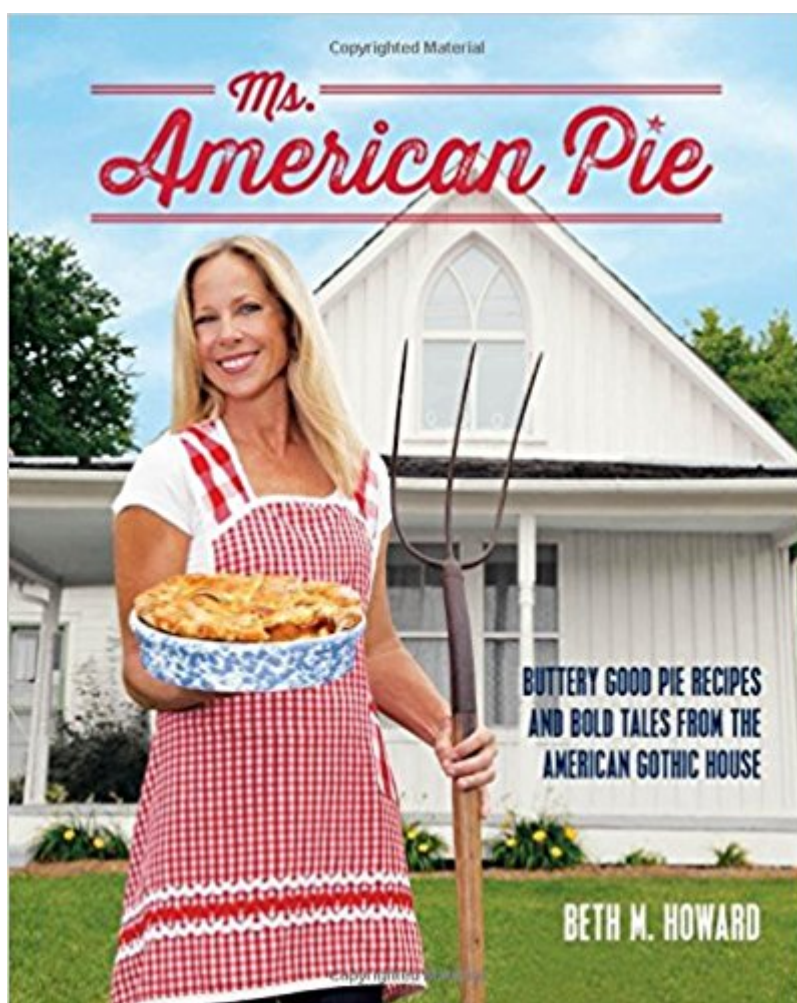


The book was found

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.

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Customer Reviews

"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

Beth M. Howard baked pies for celebrities at California's Malibu Kitchen before moving back home to rural Iowa. She currently lives in the American Gothic House, the backdrop of Grant Wood's famous painting American Gothic, and she runs the hugely popular Pitchfork Pie Stand. She is the author of the highly-acclaimed memoir Making Piece: A Memoir of Love, Loss, and Pie. A veteran journalist, she has written for Real Simple, Natural Health, Shape, and Elle.

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!

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! !!!

I 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.

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 week it was Gooseberry pie.

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.

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, delicious recipes, 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.

Great recipes and photos that show you step by step how to make a great pie. I love how Howard instructs on making a pie crust. And the banana cream pie is to die for. I received so many compliments. Love this cookbook. I ordered as a kindle, which was fine but I think I also want the print copy. Great buy.

I have been following Beth's blog and FB posts for several years -- about the loss of her husband,

about pie-making, about healing thru pie-making, about her Pitchfork Pie stand -- and was hooked. Her writing style really drew me in. I have never made a pie from scratch and Beth kept saying in her posts -- and now in the book -- that it was easy. So I bought Ms. American Pie and added "make a pie from scratch" to the top of my goals for 2015. However, before I could bake my first pie, my husband got hold of Beth's book and beat me to the punch. Since that day he's made three more. He says pie-making brings back wonderful memories of making pie with his grandma. I'm up next and by reading Beth's book I feel confident I can make a pie and it will be easy -- and fun! There are a treasure trove of wonderful recipes in the book and lots and lots of encouraging words for the amateur pie-maker. Love the photos, too.

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