



**March 16 - 30**



Greetings From Pie Cottage!

Thank you for joining me to read and learn about pie making. Writing *Art of the Pie* is a way for me to share my passion for teaching the craft pie making with as many people as possible. Over decades while honing my craft, I have read and baked my way through pie recipes in cookbooks that span well over a 100-year period. I don't think it would be exaggerating to say I've used a ton of flour and probably a lot more during this process. The subject of pie enamors me so much that I once spent two and a half years experimenting with dough on a near daily basis just to learn what it takes to make a great crust.

If you are a first time pie maker, the words in the book are the very same ones I share in the pie making workshops I have given to thousands and I hope they will give you the confidence to dip your hands into the baking bowl. For well-seasoned pie-makers, you will find pie making tips and tricks, as well as new twists on old favorites. A recipe is a starting place, so feel free to experiment with different seasonings and flavor combinations that please you. When it comes to pie, there is no right or wrong. There's just pie!

I am deeply touched by the emails I receive from readers who share with me family pie stories, recipes, and photos. More than once, I have heard how a non-baker has picked up *Art of the Pie* and loved the stories and Andrew Scrivani's beautiful photos so much, that they have read it from cover to cover.

I hope you will enjoy the stories in *Art of the Pie* as well as the recipes. It was a labor of love to write it for you.

Be Happy, Make Pie!

Kate McDermott  
Pie Cottage, Port Angeles, WA

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