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Spotlight on Books:

Art of the Pie: A Practical Guide To Homemade Crusts, Fillings, And Life
by Kate McDermott; photographs by Andrew Scrivani



The author of this delectable and instructive cookbook is passionate about taking the mystery out of pie-making and has, to this end, been putting on pie-making workshops for many years. (www.artofthepie.com) Kate McDermott is a self-taught baker and her gorgeous book about the art of pie-making has been hailed by the Washington Post as one of the best cookbooks of 2016. Another very accomplished cook, Ruth Reichl, has remarked on McDermott's pioneer spirit – “she throws the textbook out the window and comes up with absolutely perfect crust filled with fruit that actually sings to you.”

The recipes contained in *Art of the Pie* run the gamut through savoury and sweet and, as well, she shares instructions for twelve different crusts that she has developed over the years half of which are gluten-free. The recipes abound with anecdotes so are thoughtful and inspirational as well as mouth-watering. Some of McDermott's pie advice is equally relevant to life as in “Keep everything chilled, respect the boundaries, and remember to vent”. The author references the role of food prepared with love in promoting family harmony.

Andrew Scrivani's gorgeous photographs complement McDermott's recipes beautifully and new pie bakers will appreciate the background she provides about pie pans and rolling pins as well as her seasonal charts which set out recommendations for different pies throughout the year. (Cranberry Pie for winter, blackberry in August and how about pumpkin on Christmas day?) Novice and experienced cooks alike will find inspiration in *Art of the Pie*. If you can't attend one of Kate McDermott's Pie Camps, her marvellous book is the next best thing.

- *Review prepared by Deborah Bruser, Library Manager*