

[E-BOOK] American Pie: Slices of Life (and Pie) from America's Back Roads

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Pascale Le Draoulec

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AMERICAN PIE

Slices of Life (and Pie)

from America's

Back Roads



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Pascale Le Draoulec : American Pie: Slices of Life (and Pie) from America's Back Roads before purchasing it in order to gage whether or not it would be worth my time, and all praised American Pie: Slices of Life (and Pie) from America's Back Roads:

11 of 13 people found the following review helpful. Thelma and Louise go for pieBy Mr. ChipsThis books combines the perspectives of the roadtrip, the female "buddy adventure," and a food book all in one, as author Le Draoulec and two different female friends go on two different roadtrips to explore the world of pie. In her search for pie, the author encounters interesting characters and snapshots of America and Americana.A downside is that the author's

engagement is somewhat... superficial. By her own admission, her choosing of pie as the theme for her roadtrip is arbitrary. As a journalist always looking for a story, she is constantly on the lookout for certain tidbits, soundbites, and events of interest, and this renders a certain self-consciousness to the proceedings. For example: In Memphis, an old man mentions a pie stop that local people go to after church: "I was glad he brought church up," the writer says, "because Kris and I had a hankering for some live, soul-searing spirituals." She goes on to describe their morning adventure as two 30-something white yuppie women in an all-black southern church. How phony, opportunistic, whitebread and contrived can you get? That, and a few too many predictable self-deprecatory "to hell with our waistlines -- we're eating more pie" jokes of the "Cathy" comicstrip sensibility -- wears thin after awhile. Some of those aspects may be pet peeves on my part. But a very real problem with the book is a significant loss of momentum between sections (between her first and second pie trips) that makes it read almost like two different books. All that said, this is a fun and entertaining book. It will make you excited about pie, and for cooks there are probably some great recipes. Despite some superficiality, there are some compassionate and interesting portraits of the people they encounter. And in the end, the author digs a bit deeper into herself, and finally connects with her subject matter. I found the concluding two pages to be moving and memorable.

0 of 0 people found the following review helpful. pieBy Lisa Fortunato I love pie! Also love that she included the recipes. Well worth reading. I could have added several places from areas I've lived.

12 of 16 people found the following review helpful. Great road trip, great recipes, great read! By A Customer This book is very well written, entertaining, useful and funny. What more can you ask for in a book? It will appeal to anyone who loves a road trip, food or America. It takes you on a action-packed journey around the country, with lots of interesting sites and great characters. This book moved me on many levels as I recalled my own pie memories and stepped back to look at what I make time for (and don't make time for) in my life. Pascale explores not only pie, but American culture and priorities. We are so focused on the quick and easy, that some of our greatest treasures are at stake (pie and the time to bake one). Not only is it a great read, but it is a gold mine of pie recipes from the backroads of America. And, to top it off, it includes charming black white photos that capture the trip and the pie bakers. I highly recommend this book. (Great gift item!)

You know you're going on a quest for pie, but you may find something else entirely. Be prepared. These were the prophetic words uttered to Pascale Le Draoulec as she began her cross-country journey. When offered a job in New York, she chose to drive rather than fly into her new life. As a food writer, she decided to turn an ordinary move into a culinary quest. She chose pie as her grail and guide, because, after all, what's more American than pie? Crossing class and color lines, and spanning the nation (from Montana Huckleberry to Pennsylvania Shoo-Fly), pie -- real, homemade pie -- has meaning for all of us. But in today's treadmill take-out world, our fast-food nation, does pie still have a place? As a first-generation American raised by two quintessentially French parents, Le Draoulec knew much more about tartes than pies, but as she made her way across the United States, she discovered that mentioning homemade pie to anyone made faces soften, shoulders sigh, and memories come wafting back; that everyone she met had a fond memory of pie. Le Draoulec and Betty the Volvo (her trusty automotive sidekick) meandered from town to town, meeting the famous and sometimes infamous pie makers in each place, like the little old ladies of Wasta, South Dakota (pop. 70), who had been baking pies from scratch to serve, and sell, on Election Day. They found themselves going head to head with state officials when South Dakota outlawed the sale of food at elections. Le Draoulec's story, based on her adventure serialized in the Gannett newspapers, will entertain and move readers as she seeks to answer the question of the place of pie in today's world.

.com Is there any dish more American than pie? Seeking to determine its unique place in our cultural and culinary life, journalist Pascale Le Draoulec's *American Pie: Slices of Life (and Pie) from America's Back Roads* chronicles the author's cross-country pie hunt. Her search by car--from San Francisco to New York--uncovers every native pie variety, from Montana huckleberry to Pennsylvania shoofly; it also reveals, perhaps predictably, an America of towns with 60 churches for 2,500 inhabitants and "white-haired women with calloused rolling pin palms," a breed sadly in decline, as is pie making, which takes time we don't seem to have. Still, pie makers like Oklahoma's Leoda Mueller (coconut cream) and Minnesota's Lola Nebel (raspberry pear) are out there, and for many of them fixing pies remains a link to the past, present, and self. Le Draoulec's journey is also a personal one. Besides learning that we're a land that often likes its pie crusts purchased pre-made, or prepared with butter-flavored Crisco (how quickly we embrace industrial foods!), Le Draoulec completes a pie-bracketed journey of her own, from an unsettled West Coast life to domesticity and an impending marriage in the East. There she plans to bake a marriage pie, "huckleberry and peach, like the one [she] loved at the Spruce Cafe; in Montana." If Le Draoulec doesn't usually manage to get under her characters' skin, and if her narrative lacks conclusiveness, she nonetheless provides an arresting look at an iconic food whose place is both entrenched and precarious. The book includes photos and 25 recipes from the pie makers, such as Mildred Snook's Sour Cream Raisin Pie, Bufford's Dad's Buttermilk Pie, and Mamma Millsap's Open-Faced Apple Pie. --Arthur Boehm From *Publishers Weekly* "Pie just may be the madonna-whore of the dessert world," Le Draoulec writes. She guesses it has something to do with "pie's dual nature; the fact that pie is both sensuous and maternal.

Sweet yet sensible." A single career woman in her mid-30s, Le Draoulec has the same conflicted feelings about her ex-boyfriend and ticking biological clock that she does about homemade pie and its meaning in the modern world. As she crisscrosses the country in a Volvo named Betty Blue with IBRK4PIE plates, what seems at first like a carefree road trip in search of the perfect slice becomes much more than just a whimsical travelogue with great recipes. The author journeys along America's roads less traveled and finds that while many traditional bakers are disappearing, the power of homemade pie lives on. "Many people believe that the answers to life's bigger questions lie in the numeral pi," one pie-loving mathematician she meets postulates. "Perhaps it's also true of the kind you bake." Le Draoulec's conclusions about pie and its place in her life are, like a good slice of apple, sweet without being cloying and tart without being bitter. Of course, a book about pies wouldn't be complete without the recipes, and Le Draoulec offers such roadside pies as Libby Bollino's Turtle Pie from Abbeville, La. Copyright 2002 Cahners Business Information, Inc. From Library Journal As satisfying as a slice of homemade pie, Le Draoulec's cross-country journeys in search of "the real stuff" are an armchair traveler's heaven. Le Draoulec was raised in Southern California by her French parents and American-style pie was not part of her culinary vocabulary. Her first quest began with a job opportunity in New York. In the company of a good friend, she chose to head eastward via the leisurely "pieways" of the United States. Beginning in Pescadero, CA, with a slice of Emma Duarte's Olallieberry Pie, Le Draoulec's first journey ended in Nyack, NY, with Deborah Tyler's Apple Plum Pie. It was several years later when the pie quest resumed in Ohio (bereft of memorable, homemade pie) and ended in Washington, DC after swinging West and South for such treats as Kathy's Apricot Cream Pie from the Pie-o-neer Cafe in Pie Town, NM, Libby Bollino's Turtle Pie in Abbeville, LA, and Lora Hansen's Rustic Huckleberry Peach Pie in Coram, MT. There are recipes for the best pies, photos of pie makers, and a plethora of pie puns in this delightful book. Journalist and restaurant critic for the New York Daily News, Le Draoulec is an enthusiastic tour guide with a quirky sense of humor and a personal life as unpredictable as piecrust. American Pie takes the reader into the heart and soul of a fading icon and inspires us to get out the rolling pin and take to the road. Highly recommended for all public libraries. Janet Ross, formerly with Sparks Branch Lib., Copyright 2002 Cahners Business Information, Inc.