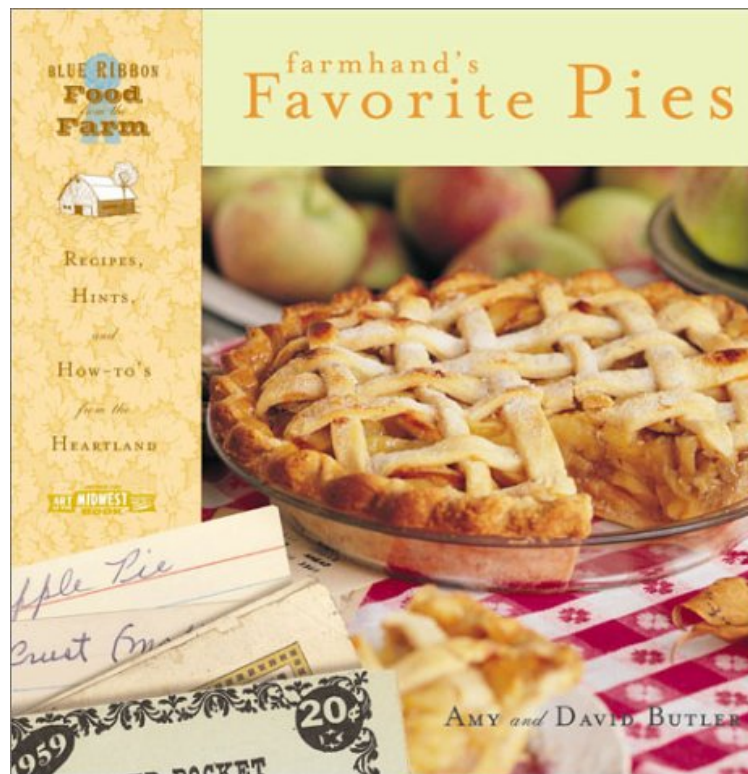


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Farmhand's Favorite Pies: Recipes, Hints, and How-To's from the Heartland (Blue Ribbon Food from the Farm)

David Butler, Amy Butler

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David Butler, Amy Butler : Farmhand's Favorite Pies: Recipes, Hints, and How-To's from the Heartland (Blue Ribbon Food from the Farm) before purchasing it in order to gage whether or not it would be worth my time, and all praised Farmhand's Favorite Pies: Recipes, Hints, and How-To's from the Heartland (Blue Ribbon Food from the Farm):

4 of 4 people found the following review helpful. YUMBy Carlin ThomasYes. This book was my first entrance into pie making. Between the "never-fail" dough recipe and the many delicious pie making options, I tell you, I have swooned groups of friends and strangers alike with the deep-dish apple crumb pie. Unbelievable. Everybody thought I had been baking for years... Come summer, I whipped out the Farmhand's cherry pie, and oh my goodness, the party throwers I gave it to never got a slice! The entire pie vanished they never got a chance to see it! It was just that good... I highly recommend these delicious homemade recipes. Obviously a lot of delicate care and fine tasting went into creating these spirit-enhancing gifts of wonder.5 of 5 people found the following review helpful. Buy ItBy Flame_926This is the only cookbook that I have ever had that had 100% good recipes in it. The procedures are easy-to-follow and the results never fail. I had trouble making meringue before I bought this but it taught me exactly how to make it work every single time (even on cloudy days).The pie crust recipes are really "never-fail" since they are easy

to work with and don't stick to everything unlike most other recipes. The fillings themselves are well thought out and tasty while not needing many expensive or out-of-the ordinary ingredients. Although some pies (especially the meringue ones) take time to make you will reap the results 10,000 fold. Once I took a pie to share with my friends and now they ask for them every time I see them! 2 of 2 people found the following review helpful. GREAT cookbook By K. Ritchel This book is great! Wonderful, illustrated instructions for baking pies. Goes over a lot of the frequent mishaps so that you can avoid them. I bought a copy a couple years ago and this time I bought one for each of my family members. They've loved it!

Favorite pies for cooling on the windowsill. Farmhand's Favorite Pies will inspire you to get ready to take home the blue ribbon at the county fair! An easy-to-follow format provides recipes for various pastry crusts and then serves up mouth-watering recipes for cream pies, meringues, southern favorites, fruit pies, tarts and one-crust favorites. The authors also provide advice about equipment, ingredients and decorative touches. These recipes and the fun format in which they are presented will bring out the true country in any cook. From Ellie's Coconut Cream Dream to Perfect Pumpkin, Pucker-Up Rhubarb and Apple Galettes, Farmhand's Favorite Pies serves up some good eats!

About the Author Designers, artists and writers David and Amy Butler own and operate their Art of the Midwest studio from the small, agricultural town of Mount Vernon, Ohio. While developing and writing books, Amy and David also act as contributing editors to Country Living magazine, design products and packaging for retailers and market their own brand of Art of the Midwest gift products and sewing patterns through their website at artofthemidwest.com.