

Easy as pie

Pie tour raises funds for food pantry



Capt. Noah Barnes of the schooner *Stephen Taber*, and the son of innkeepers Ken and Ellen Barnes, shows off his family's apple pie during the second annual pie tour Sunday in Rockland. The Barnes family owns the Captain Lindsey House Inn in Rockland.



Janet LaPosta made 41 pies for the pie tour — 42 if you count the one her son ate. Here, she demonstrates how to make a lattice crust for a cherry pie in the kitchen of the Berry Manor Inn on Talbot Avenue.

The second annual pie tour featured every kind of pie imaginable, like chocolate silk pie, peanut butter pie and apple pie. Because the event sold out, an additional tour has been added for 1 to 4 p.m. Saturday.

Text and photos by Kelly Michaud

ROCKLAND — More than 250 pies, 3,303 slices and a sold-out event equal success.

The Second Annual Pie Tour was held Sunday in honor of National Pie Day, Jan. 23, and to raise money for the Area Interfaith Outreach Food Pantry.

Rockland's historic inns — Berry Manor Inn, Captain Lindsey House Inn, Lakeshore Inn, LimeRock Inn and Waterman House and Gardens — joined forces to present the event. The food pantry will receive a \$1,500 cash donation from the inns, plus the inns made an in-kind contribution of \$2,500 to make the pies and purchase supplies.

"People just loved it," said owner and innkeeper Cheryl Michaelsen of Berry Manor Inn. "It was just fun and it was all for good cause. The weather cooperated, the pies were delicious and everyone enjoyed themselves."

Visitors traveled from inn to inn to enjoy slice upon slice of pie. Featured pies included fruit pies like apple, cherry, blueberry and raspberry, as well as other delights like peanut butter pie, key lime pie, breakfast pies, quiches and more. More than 20 kinds of pie were served and people who attended came from as far away as Kentucky and Louisiana.

Innkeepers and their staffs also offered demonstrations such as how to make apple pie in a bag, how to create a lattice crust and how to make decorations for the top of a crust.

The few remaining pies have been donated to a local soup kitchen, Michaelsen said.

"We had an overwhelming



Ken Barnes of the Captain Lindsey House Inn in Rockland gave visitors a demonstration on how to make decorations out of dough to adorn the top of a pie. For the pie tour, Barnes and his family made 50 pies, plus 300 small meat pies.

response, which was phenomenal, but unfortunately, we had to turn people away because of the capacity of the inns," Michaelsen said.

The inns can handle about 300 people and the innkeepers wanted to ensure that everyone got enough pie, Michaelsen said. They sold 300 tickets and she estimates that they had to turn away about 200 people.

Because of the event's success, a second tour has been added for Saturday, from 1 to 4 p.m. at three

of the inns, Berry Manor Inn, Captain Lindsey House Inn and LimeRock Inn. However this event has sold out too.

Next year, the inns are considering making the event two full weekends, Michaelsen said, and only offering tickets in advance. Tickets will go on sale during the Festival of Lights weekend at the end of November when the inns have their annual holiday open house. Michaelsen said the inns already have a number of guests who have rebooked for next year.

"We're already working on new pie recipes for next year," she said.

Up next, the inns will collaborate with downtown Rockland businesses for Chocolate March, Saturday and Sunday, March 11 and 12. Tickets will go on sale Wednesday, Feb. 15, and cost \$15, with \$5 from every ticket going to the Make-a-Wish Foundation of Maine. Ticket holders will get to participate in a variety of events and demonstrations. For information, call (877) 762-4667.

Recipes

Peanut Butter Pie from Captain Lindsey House Pie:

- 1 pastry shell, baked and cooled
- 12 ounces cream cheese
- 1 1/2 cups sugar
- 1 teaspoon salt
- 2 teaspoons vanilla
- 1 1/2 cups peanut butter (natural is best)
- 2 cups heavy cream
- chopped peanuts for garnish

Ganache:
12 ounces chocolate chips
1 cup heavy cream
2 ounces butter

Melt ganache ingredients on top of a double boiler. Pour half into pie shell and cook until firm. For pie filling, beat together cream cheese, sugar, salt, vanilla and peanut butter. Whip in heavy cream. Pour over cooled ganache in pie shell. Drizzle rest of ganache and nuts over pie for garnish. Chill.

Award-winning Apple Pie in a Bag From Lakeshore Inn

- Single pie crust
- 5 large apples (Granny Smith type), peeled, cored and quartered, sliced fairly thin



Ken Barnes designed the poster for this year's pie tour. The graphic also was on aprons for sale at the event.

- 1/2 cup sugar
- 2 tablespoons cinnamon
- 1 lime
- 1-cube butter

Top Crust:

- 1/2 cup soft butter
- 1/2 cup sugar
- 1/2 cup flour

Directions for top crust: Mix flour and sugar; cut in butter until crumbly. Set aside.

Directions for pie: Put a layer of sliced apples over the single pie crust in a pie plate. Sprinkle over the layer 3 tablespoons of sugar, a liberal sprinkling of cinnamon and a liberal squirt of lime juice. Dot with small pieces of butter. Then add another layer of apples, repeating the sprinkling of sugar, cinnamon, lime juice and butter. Continue until apples are used up. Sprinkle top crust over apples, covering all the apples.

Put pie in a brown paper bag, folding the end of the bag and place on a cookie sheet. Place in a preheated 400-degree oven. Cook for one hour.

Raspberry Pie from Berry Manor Inn

- 1 basic pie crust
 - 4 cups fresh or frozen raspberries
 - 1 cup sugar (less if fresh berries)
 - 2 tablespoons butter
- Directions: Mix all ingredients and fill pie crust. Brush the top crust with egg white and sprinkle with sugar. Bake the pie at 450 degrees for 15 minutes and turn down to 425 degrees for 35 to 45 minutes or until crust is golden. *May substitute premium raspberry pie filling (2 cans) for 3 cups of the fresh or frozen raspberries and just use 1 cup of fresh or frozen as the top layer.*