



Photo by P.J. Walter, LimeRock Inn

The aptly named Berry Manor Inn in Rockland is among the stops on the Pies on Parade Inn to Inn Tour scheduled for Jan. 22. Whipping up pies for the parade are the "Merry Berry Moms," from left, Janet LaPosta, Anne Mannheim and Alice Taylor.



MEREDITH GOAD
SOUP TO NUTS

Guys know a good thing when they see it: Score some points with the wife, eat lots of homemade pie.

All in the same day.

Lots of women in the Rockland area found tickets to the second annual Pies on Parade Inn to Inn Tour under their Christmas trees this year, according to organizers of the Jan. 22 event.

"A lot of men love pies," said Cheryl Michaelsen, innkeeper of the Berry Manor Inn, which serves pie daily. "They may not be as much into the tours of the historic inns, but their wives are. And then they're happy because they get pie. It's just a win-win for everybody."

That includes the Area Inter-

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MINGLE with the UPPER CRUST

Historic Rockland-area inns roll out the dough and the red carpet with their second Pies on Parade Tour.



Photo by Tim Shellmer, Jackson, N.H.

Pie lovers and history lovers alike will find much to enjoy along the parade route. Proceeds from the event benefit the Area Interfaith Outreach Food Pantry of Rockland.

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faith Outreach Food Pantry of Rockland, which will receive all the proceeds from this year's pie tour.

If you like pie, it's a real bargain. For just \$10, you get to sample pies at five local inns from noon until 3 p.m. You also get a keepsake pie cookbook - last year's contained more than 30 recipes from the inn's cooks - and entry to several pie-related demonstrations at the different establishments.

Waterman House and Gardens, for example, will give a workshop on making seafood pies. The Berry Manor Inn will host "Fun Ingredients for Breakfast Pies" and "Foolproof Lattice Crusts."

Other participating inns are the Captain Lindsey House, the LimeRock Inn and the Lakeshore Inn.

Four of the five inns are within walking distance of each other.

"It helps people not feel guilty about eating so much pie because they can walk it off," Michaelsen said. "The thing that I enjoy is that every place could do a blueberry pie and every pie will taste different. It's kind of a lost art. There's a lot of people who just don't have the time. People don't make pies anymore."

Maybe that explains the interest in the Pies on Parade tour. Last year, a blizzard blew through town on the big day, and 60 people still showed up, hankering for a slice. Scores of other pie lovers called, begging for the event to be postponed, "but the problem is when you make that number of pies, it's rain or shine," Michaelsen said.

This year, the tour is being limited to 300 people to make sure everyone gets their fair share of pie.

For Michaelsen, that means making at least 50 sweet pies - apple, raspberry, blueberry and

cherry are fruit pies she favors - and at least 10 of the savorys, such as Florentine breakfast pies.

Actually, Michaelsen doesn't make most of the pies herself. She gets lots of help from her mother and mother-in-law.

"Mike's parents live with us year-round, and my mother and stepfather live with us for five months of the year, and both of the moms can make pies in their sleep," she said. "And we take full advantage of it."

The moms bake at least 300 pies a year for the inn's guests, who are encouraged to help themselves from guest pantry areas, where there's also coffee, tea, hot chocolate, and ice cream and a microwave for those who prefer warm pie a la mode.

Pie raids at all times of the day or night have become a regular occurrence.

Michaelsen's mother recently returned to Florida for the winter, but before she left she baked 25 pies for the freezer to be used for the pie tour. Her mother-in-law is making the rest, and will be doing the lattice-crust demonstration.

The women have widely divergent views on what makes a good pie, and are known for their friendly arguments over the finer points.

"They both strongly believe in two very different methods of pie making," Michaelsen said. "My mother is thin crust all the way, only Crisco, and she uses a little tapioca as a thickener. My mother-in-law believes in Crisco and butter for crust, a thick crust. They vary on the apples they insist on using. My mother-in-law will use flour for thickening. Everything about it, you can go down and it's totally different. And they're both excellent, but just a different taste. So we encourage the competition."

The pie tour began as a way to promote Rockland's historic inns (guests who stay overnight receive free tickets to the pie walk and an entire pie for them-

IF YOU GO

HERE'S A SCHEDULE of the pie baking and decorating demonstrations that will be held Jan. 22:

BERRY MANOR INN - Fun ingredients for breakfast pies; foolproof lattice crusts.

CAPTAIN LINDSEY HOUSE - Decorating with pie crusts and pie crust embellishments.

LIMEROCK INN - Savory pies and Rock City Roasters LimeRock Blend coffee.

LAKESHORE INN - Apple pie in a bag demonstration.

WATERMAN HOUSE AND GARDENS - Seafood pies.

selves) and do some good for the food pantry. It's held each year around "National Pie Day," which this winter falls on Jan. 23, the day after the Rockland event.

According to last year's pie cookbook and the American Pie Council, pie has been around since ancient Egyptian times. The Romans made pies with inedible crusts woven from reeds. They also came up with the first totally edible pie - a rye-crust goat-cheese-and-honey concoction.

Medieval pies often contained meat. Fruit pies came along in the 1500s, and Queen Elizabeth I gets the credit for baking the first cherry pie.

The pie tour will offer samples of all of these - except maybe that Roman goat-cheese thing.

For more information or to order tickets, call 1-877-ROC-INNS (877-4667) or visit

www.HistoricInnsOfRockland.com.

LAKESHORE INN COFFEE-RUM PECAN CHEESE PIE

CRUST:
1 cup toasted pecans, chopped
¼ cup sugar
2 tablespoons butter, softened

PIE:
1 envelope unflavored gelatin
3 tablespoons rum
3 tablespoons strong coffee
11 oz. cream cheese, softened
1 cup powdered sugar
1 cup whipping cream
1 teaspoon vanilla
Whole pecan halves (for garnish)

Blend chopped pecans, sugar and butter with pastry blender; press into bottom and up sides of a greased 9-inch pie pan to make the crust. Bake at 350 degrees for 10 to 12 minutes. Cool.

Soften gelatin in the rum and coffee. Place over low heat, stirring until all granules have completely dissolved. Cool. Cream powdered sugar and cream cheese until smooth; gradually beat in the coffee-gelatin mixture.

In another bowl, beat whipping cream until it holds soft peaks; add vanilla. Fold into cream cheese mixture, using wire whisk just until blended and smooth.

Turn into crust; decorate with pecan halves. Chill at least four hours. Serves eight.

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True North welcomes Peter J. Knight, ND



Naturopathic Doctor, Peter J. Knight has joined True North! Dr. Knight received his training at Bastyr University in Seattle, WA and specializes in nutrition, Functional Medicine, and the DAN! (Defeat Autism Now!) approach to children on the autistic spectrum. Call 781-4488 for an appointment

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