

Oh the Pies We Made!

A Reflection on our Zingerman's Bakehouse "Baking Pies a' Plenty!" Class

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Dedicated to Alejandro and Amy

Written by Christopher Tremblay



Congratulations!
Today was our day!
We were off to class
To Zingerman's and away!

Baking pies a' plenty
Was the name of this class
We took this opportunity
Something we just couldn't pass

Closed-toed shoes
And a hat for your head
Or a bandana
If you wanted that instead

Wash your hands
Take a seat
Folder in front of you
This class can't be beat

We said our hellos
And introduced ourselves
Eight of us in all
With ingredients on the shelves

Why are you here?
The instructors asked
Some to learn how to bake
Others how to multitask

Mixing pie dough by hand
And the history of pie
Then we got started
In the blink of an eye

Led by our instructors
Alejandro and Amy
We were ready to go
And getting quite hungry



Keep your cell phones off
Wash your hands please
Safety is paramount
Trusting their expertise

Pie fillings
The pie crust
Blind baking
Edging is a must

Different fats
Like butter and lard
Making pies can be easy
It's really not that hard

Flavor is key
And so is texture
Whether you live here
Or drove in from Dexter

Fresh ingredients
Direct from the farm
Practice with the rolling pin
Time to use those arms!

Measure everything out
Better in advance
Prep your equipment too
Don't take a chance

Scrapes and a spatula
Bowls and a whisk
Aluminum pie pans
Are never a risk

All purpose flour
Butter for flavor
Soon you'll be able to taste
Soon you can savor



Ham I am
You can order it online
Other types of lard
Just aren't as fine

Sea salt and some water
And starch to thicken
No silly we're not
Here to make chicken

Read the recipe
Read it again
Double check everything
Don't question when

Measure the items
With oh so much care
Directions must be followed
So much to prepare

Mix in the water
But not too much
Less is the key
For pies and such

Time to roll out the dough
From the center to edge
Quarter turns please
It's truly a pledge

Tuck it to fit
Edge with a fork
Use your fingers
Like you're in New York

Egg wash
It enhances each bite
Perfect color for the crust
In every kind of light

Blueberries were our filling
With just a touch of salt
Sugar and cornstarch too
Almost time to exalt!

Pinch the crusts
Cut your vents on top
Keep it going
No need to stop

For the filling
You use some zest
Lemon juice too
Fresh we suggest

Make it thicken
With cornstarch
Stirring over heat
Almost like a march

Time to make
The meringue on top
Egg whites and tartar
Then you let it plop

You bake them
You cool them
And then taste too
Enjoy them all of you

More than four hours together
On a Thursday night
We had fun
And everyone was so polite

And did we succeed?
Yes we did indeed!
98 and $\frac{3}{4}$ % guaranteed!

Thank you for helping us
Make two pies to go
We enjoyed ourselves
Now it seems so long ago

Special thanks to Amy
Alejandro and Kandie
We're off to our kitchens
Today is our day
Pies are calling our name
We must get on our way!

Happy Baking!