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## Pie: A Savor the South Cookbook

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Koi fish who regularly gave philosophical advice to animals and creatures that lived in the forest by his pond. I thought of him as a philosopher! Not a frog but a fish.

In Chapter 3, “Frog Pond Philosophy”, I learned Donnelley’s inspiration for the title of this book. He said: “I sat by a Northern Wisconsin pond, Brook Pond, sipping Old Grand Dad whiskey, smoking a cigarette, croaking along with the frogs—all good subversive behavior according to civilized, urban standards. “Suddenly a philosophic lightning bolt shuddered through my body. The universe burst forth into sound with the croak of a frog. Before there had been a vast, meaningless silence of whirling forces. Now there was sound, a sounder, and an audience appreciative of the character and quality of the sound, which was laced with subtle meaning and significance. Before a soundless universe; now a sound filled universe, a cosmological frog leap forward.” (p. 33) Donnelley seemed empowered to be “the sounder”.

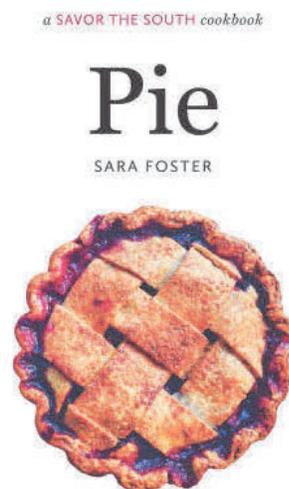
Spanning Donnelley’s chapters, the vision I held of him through his writings was that of a wise Frog who could see and understand the past, could see today’s world and its challenges, and could imagine the future of humans, animals, and the environment, within the cosmology of the universe. Described as “one who excelled at weaving together the two genres of personal observational story telling as an outdoorsman and the deeply effective essay writer of a professional philosopher with a lifelong engagement in the adventure of ideas.” (p. 214) . This combination he accomplished by drawing on the writings and theories of Darwin, Spinoza, Whitehead, Kline, Leopold, Plato, Mayr, Kant, Descartes and Tolstoy.

What might I say of Strachan Donnelley’s writing in this book? I am more attuned to the critical significance of our long term responsibilities to our human communities, natural landscapes and ecological systems. I hope I will become as he did always alert to the relationship between humans and nature. Particularly alert will I be when I hear the frogs in my pond calling at the end of day.

Recommend this book for academic, public and science libraries.

*Carol Walker Jordan*  
*Library Research Consultant*

**Pie: A Savor the South Cookbook.** Sara Foster. Chapel Hill: University of North Carolina Press, 2018. ISBN: 978-1-4696-4712-8 (cloth: alk.paper); 978-1-4696-4713-5 (ebook) \$21.00. 155 p.



This work of culinary genius imparting delicious pie recipes is one of twenty-three Savor the South Cookbooks.

The My Tips and Methods discusses Basics, Tips for Making Custards, Tips for Making Meringue, Tips for Making Piecrust, and Troubleshooting. The six enchanting sections Fruit and Nut Pies, Custard and Cream Pies, Icebox Pies, Tarts, Hand Pies, and Others, Savory Pies, and Piecrusts include a page or two about interesting facts relating to the sections’ topics. An example is icebox pies are popular with cooks during warm temperatures especially when refrigerators did not exist due to usage of a cool refrigerator to make a pie rather than a hot oven. The author reveals the comment “easy as pie” denotes the easiness is like the simplicity of combining pie filling into a piecrust. Twenty one outstanding references compose the Suggested Reading. The writing style is articulate and the recipes are easy to follow. Each recipe states how many the recipe will serve.

Foster’s Market established in 1990 is Sara Foster’s prize-winning paradisiacal restaurant in Durham, North Carolina. North Carolina Restaurant and Lodging Association honored Sara Foster as the 2010 Restaurateur of the Year. Additional books authored by Sara Foster are *Foster’s Market Favorites*, *The Foster’s Market Cookbook*, *Sara Foster’s Southern Kitchen*, *Sara Foster’s Casual Cookbook*, and *Fresh Every Day*.

The crowning chef-d’oeuvre discloses helpful cooking ideas and intriguing information like as follows. Pies derived in Egypt and Greece. Using fresh peaches creates a sweeter taste. Macoun and Empire apples are more sweetened apples and are combined with tangy Arkansas Black apples in an Apple Sour Cream Slab Pie recipe furnished. This cookbook lets readers in on a recipe from

1570 Italy Cherry Berry Crostatas. Splendid pies served at fabulous eateries and the pie recipes include Chapel Hill, North Carolina's Crook's Corner's Bill Smith's Atlantic Beach Pie with Saltine Crust and Natchitoches Meat Pies served at restaurants in the oldest town in Louisiana, Natchitoches, where the movie *Steel Magnolias* was filmed. Another eating place is Durham, North Carolina's Scratch Bakery selling Phoebe's Sweet Potato Cream pie that has a gluten free piecrust utilizing sesame seeds and rolled oats. Other dining places with terrific pies are Greenwood, Mississippi's Crystal Grill's coconut cream pie, De Valls Bluff, Arkansas's Ms. Lena's Pie Shop fried pies, and Yemassee, South Carolina's Carolina Cider Company's sweet potato, buttermilk, blueberry, and peach pies. Suggested is a combination of Carolina crab pie and beer. This marvelous work of art on pies divulges utilizing squash, spinach, and mushrooms in chicken pot pies such as in Not Your Mom's Chicken Pot Pie recipe supplied. A must for public and academic libraries and fun and entertainment for pie enthusiasts.

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