



**WHAT IS IT?  
WHAT IS IT WORTH?**

Originally made for French pastry shops, *round vintage wire cooling racks* were first crafted by companies such as Baudin in Europe, and later the U.S., from the early 18th century to the mid-20th century. Depending on the level of decoration, they can range from \$25 to \$300.

*Brake For...*

## Spiced Plum Galette

**Inspired by:** The plum orchards of Michigan's Lower Peninsula

**Local Flavor:** The Great Lakes surround this mitten-shaped part of Michigan on three sides, protecting its hills from harsh weather and creating ideal growing conditions for delicious stone fruit. Make a pit stop at local farmstands this month, and scoop up baking varieties like Stanleys and Damsons that are fit for filling this flaky, lemon-infused galette. *Recipe, pg. 106*



*take note...*

To create a decorative cluster of grapes, cut dough scraps with a small round cookie cutter.

*Brake For...*

## Concord Grape Pie

**Inspired by:** Naples, New York, aka the “Grape Pie Capital of the World”

**Local Flavor:** Concord grape season starts in early fall in New York’s Finger Lakes Region, where Naples-based baker and “Grape Pie Queen” Irene Bouchard is credited with popularizing the area’s beloved dessert in the 1970s. Our version follows tradition with a filling of fresh-from-the-vine fruit topped with a buttery crust. *Recipe, pg. 88*

*recipe by* LYDA BURNETTE *photograph by* BECKY LUIGART-STAYNER  
*food styling by* TORIE COX *prop styling by* CHRISTINA BROCKMAN



Use a variety of sizes and colors, and save the prettiest tomato slices for the top.

*Brake For...*

## Southern-Style Tomato Pie

**Inspired by:** The tomato-filled market stands of South Carolina's Low Country

**Local Flavor:** Charleston was among the first places in the United States to cultivate tomatoes (herbalist William Salmon noted seeing them in 1710), and South Carolinians still grow them in abundance for use in this regional staple. Tomato pie is traditionally made with mayo, cheese, onions, and homegrown heirlooms, and ours adds a salty kick with bacon. *Recipe, pg. 96*

*recipe by* CHRISTOPHER MICHEL *photograph by* BECKY LUIGART-STAYNER  
*food styling by* TORIE COX *prop styling by* MINDI SHAPIRO



*Bake For...*

## Spiced Peach Hand Pies

**Inspired by:** Durbin Farms Market in Chilton County, Alabama (look for the Big Peach Water Tower!)

**Local Flavor:** Located in the heart of Alabama peach country, Durbin Farms is a popular pit stop for summer road trippers. About 40 varieties of peaches are on offer, including pie filling-friendly freestones. These picnic-ready pockets combine fresh peaches with warm cinnamon and a lemon-sugar glaze. *Recipe, pg. 105*



Save room for  
the festival's berry-  
eating contest  
(stems included!).

*Brake For...*

## Strawberry-Almond Crumble Pie

**Inspired by:** The Ponchatoula Strawberry Festival in Louisiana

**Local Flavor:** Celebrating its 50th anniversary, this berry bonanza—which started as a small-town block party in 1972—draws upward of 100,000 visitors and is the second-largest free event in the state after Mardi Gras. Step right up for the fun April 8-10, or get your fruit fix courtesy of our crowd-pleasing pie featuring a jamlike filling. *Recipe, pg. 100*



Find Midwestern  
Amish-made pie  
baskets at [johnsonsgeneralstore.com](http://johnsonsgeneralstore.com).

*Brake For...*

## Sugar Cream “Hoosier” Pie

**Inspired by:** Indiana, where the tradition of sugar cream pie began with Shaker and Amish communities of the early 1800s as a treat in winter months when fruit was unavailable.

**Local Flavor:** “Hoosier Pie,” as it became known, is still mostly made the old-fashioned way by local bakers like Wick’s Pies in Winchester ([wickspies.com](http://wickspies.com)), family run since 1944. Our version follows tradition with its custard-like filling dusted with nutmeg. *Recipe, pg. 89*



## Brake for... Butternut Squash Pie

**Inspired by:** the Great Pumpkin Patch at the 200 Acres farm in Arthur, Illinois  
**Local Flavor:** This annual event showcases 300 types of gourds, pumpkins, and squash grown on the 200 Acres family farm in Illinois's Amish country, including perfect-for-pie varieties like butternut squash. Our recipe pairs the squash's sweet, nutty flavor with fall spices like cinnamon and is topped with a generous dollop of meringue. *Recipe, pg. 101*



*Bake for...*

## Blackberry and Pear Pie

**Inspired by:** the farmlands of Oregon's Willamette Valley

**Local Flavor:** Of all the blackberry varieties grown in "the nation's berry basket," the most beloved is the only-in-Oregon cultivar, the marionberry. Its sugary yet tart taste inspired marionberry pie, a local dessert with a thick filling created by the berry's firm texture. Ours adds the sweetness of pears, another of Oregon's most abundant crops. *Recipe, page 97*