

## **For Goodness Bakes!**

**By Caroline Imparato, Atwood Museum Administrator**

With the holidays nigh upon us, the Atwood is here to help you with your baking obligations. On November 26, we will be hosting the Best Bake Sale in History. This popular annual bake sale will once again feature many pies, cookies, breads, and more. Proceeds help support programs and events at the Chatham Historical Society and Atwood Museum.

We recently stocked our Museum Shop with copies of *New England Pie: History Under a Crust*. While flipping through the pages of this interesting book, written by Robert S. Cox, we learned a lot about how important pie is to New England and how it is an absolute “must” all year round. How could we not share some of the author’s thoughts?

Starting from when the Pilgrim Separatists landed on these shores 400 years ago, and continuing to today, pie is a staple on the New Englander’s table. Though the tradition of pie came over from England with the early settlers, as the American Revolution came and went, New Englanders began to diverge from the traditional English pie. They were looking to become their own country and culture, and cooking was another form of cultural independence. “Rustic, plebeian and plain, the pie fit. Americans seized on their rustic reputation and made it a virtue, landing the superiority of simple fare and bumptious manners.” says Cox.

We took and ran with this idea. Americans have at least one pie for every season! You’ll have your rhubarb pie (or key-lime and lemon meringue) in the spring, summer brings us a continuous stream of blueberry pies, fall foists apple and pumpkin pies on us, and the cold winter months encourage the eating of pecan and mince pies with a cup of coffee.

Although we New Englanders are all accustomed to the same pies, different regions have pies that are more common to them than in other areas. In northern parts of New England, like Maine and Vermont, you will find savory pies inspired by this area’s French roots. A perfect example for us to relate to would be the clam/seafood pie that Cape Codders love and isn’t common in other parts of the region.

In an ever-changing world, we can proudly say that the tradition of pie in New England has remained. Each one of us has a memory of their grandmother’s pie recipe or a neighbor who would always drop off their version of this comfort food. The perfect mix of filling surrounded by a “coffin” of crust. To use Aristotle’s theory of logic: New Englanders love pie. I am a New Englander, therefore I love pie.

So stop by the Atwood Museum on Tuesday, November 26 starting at 9 AM and going until we are sold out. We will have copies of Robert Cox’s *New England Pie: History Under a Crust*. It is full of old recipes, poems, photos, quotes, and more...all having to do with pie! You’ll eat it up.

\*SEE ATTACHED PHOTO