



## Pie, Oh My!

*The year 2020 came in like a piece of cake, it quickly turned into Minny's Chocolate Pie!!*

"I Scream - You Scream  
It is hard to believe that 10 years have gone by since the movie, "The Help," was filmed in and around Greenwood. I was fortunate to have been hired as the food stylist for the movie. All of the food that was seen in the movie was food that I had prepared. Of course, the crown jewel was Minny's Chocolate Pie. I was just reading a diary that I had kept during the filming of the movie – from June until October. That was five long, hot months of some of the hardest work I have ever done in my life.

After the movie was done filming, I was hired by Disney Studios to travel and give interviews for the release of the DVD. One of my favorite things that I was asked to do was to travel to Atlanta to appear on several morning shows. I also did a presentation of baking the pie at an adorable little shop called – Pie, Oh My! The only thing she sold in her shop was, you guessed it – pies. You could buy a whole pie or pies by the slice. There were tables set up to dine in or carry out as much pie as you wanted to. A couple of years later, I read about the pie shop in *Southern Living* magazine.

One of the worst days of work was preparing for the filming of the "Terrible Awful Pie." I had to have 12 pies made for the scene and they all had to look the same. Up until this time, I had used "store bought" pie crusts – either from the freezer or the ones you roll out from the dairy case. The actress who was to eat the pie was gluten-free and had to have special pie crusts made. I ordered the special gluten-free pie crust mix and started making the crusts at 6:00 on a Saturday morning. I finished that night at 7:00.

As I looked at all my pies cooling on my dining room table, I looked down and noticed that one of my hot pink fake fingernails was missing. I panicked because it was there that morning when I started. I assumed that if the actress didn't want gluten, she sure didn't want to crunch down on my fingernail! There was no time nor ingredients to start over again. I paced all over my house wondering what in the world to do and I prayed that the good Lord would give me an answer to avoid being fired from the movie.

As I went to prepare supper, I washed my hands in the kitchen sink, and there it was in the drain staring up at me – my hot pink fingernail! The Lord had answered my prayer. I quickly got rid of those pretty fingernails and I also vowed never to make a homemade pie crust ever again.

Even though I have kept that promise for 10 years, I have some tips for those of you who do want to make homemade pie crusts. There are tons of recipes for the ingredients needed to make one.

- \*Keep ingredients cold.
- \*Refrigerate dough after each step.
- \*Hand dough as little as possible.
- \*Use as little flour as possible when rolling out the dough.
- \*Bake plain crusts or filled pies in a hot oven to set the crust's structure.
- \*Bake pies on lowest rack of oven on a preheated sheet pan.
- \*Vent double-crust pies.
- \*Be sure to bake pies long enough.

\*Use aluminum foil or pie shields to protect crust from getting too brown.

\*Let pies cool before serving.

I must admit that pie is probably my favorite desert. My Mama makes me a layered blueberry pie for my birthday, instead of a cake. The best part of the pie is my grandmother's special pie crust – 2 sticks butter, 2 cups plain flour, and 1 cup chopped pecans. This makes 2 pie crusts or a crust pressed into a 9 x 12 inch baking dish. Bake for 15 minutes at 325 degrees, increase oven to 350 degrees and bake 10 more minutes. Cool and fill with your favorite pie filling. My go to filling is for lemonade pie – 2 cans Eagle Brand milk, 2 small cans frozen pink lemonade (thawed), and 16 oz. Cool Whip. Makes on 9 x 12 or two pies – Delicious!

I've tried several new pie recipes in the past few months. I always top each slice with whipped cream and a red stemmed cherry. I hope one of these pie recipes will strike your fancy and put you in the mood to make a pie. Thanks for reading.

**LEMON ICE BOX PIE**  
3 egg yolks  
1 can Eagle Brand condensed milk



It's July and I feel a sense of pressure. I'm thinking of food plots and practice shots. I'm thinking we are two weeks from August, and August is thirty days from opening bow season in Kentucky. I'm thinking I'm not ready for this. I'm thinking no one cares if I'm ready and time doesn't stop or even slow down for anyone, no matter what the circumstances. I'm thinking how do others do it? I'm thinking I'm wasting time thinking.

All my friends are feeling

- ½ cup fresh lemon juice
- Zest of 1 lemon
- 1 tsp. vanilla extract
- 1 graham cracker pie crust (regular 8 or 9 inch not the deep-dish)

Mix all ingredients together and pour into pie shell. Bake at 325 degrees for 30 minutes. Cool and refrigerate before serving. Top with whipped cream.

**KEY LIME PIE**  
8 egg yolks  
2 cans Eagle Brand sweetened condensed milk  
7 oz. Key Lime juice  
1 (9-inch) deep-dish graham cracker crust

Beat the egg yolks until pale; add milk and lime juice and beat well. Let stand for 5 minutes before pouring into crust. Bake at 350 degrees for 20 minutes or until outside edges are set. Let cool on wire rack and refrigerate before serving. Top with whipped cream.

**FROZEN LEMON ICE CREAM PIE**  
2 cups heavy cream  
1 can Eagle Brand condensed milk  
3 large lemons – 1 zested; all 3 juiced  
1 (9 inch) graham cracker crust

With an electric mixer, whip heavy cream until stiff peaks form; fold in condensed milk, lemon zest and lemon juice. Spread into crust and place in freezer for 6 hours or until set. Remove pie from freezer about 20 minutes before serving to make easier to cut.

*\*Lee Ann Fleming is a Holmes County native, food columnist and has garnered fame for her recipes featured in the film, The Help. Fleming can be reached at lafkitchen@hughes.net.*

the same crunch. They are moving tree stands, setting out cameras, and scouting new locations. Acorns are beginning to form and we should know very soon as to which trees will hold an abundance of these delicacies. That is one thing we still can't determine with great accuracy.

Yes, we can fertilize those trees, but Mother Nature still calls the shots when it comes to temperatures and amounts of precipitation. Most trees run in two to three-year cycles, but again, frost and rain amounts can throw these successions into a free-for-all. So, we scout, watch, and wait right up until the very last possible day – even until opening day, because it's better to be late and sure than early and guessing. In this case it's better to be a day late to the party but know you're at the right place than to be early to the neighborhood and unsure which house everyone is meeting.

I wish this luxury was available for more important areas of my life. I mean don't you wish you could look ahead at the results before taking an action? What if you could see if your investment would be profitable before you invested? What if you could know beforehand the girl you're dating would be the girl you married? What if you could see your future before you pursued that particular degree or occupation? If we could do this, would we always choose the sure thing over the unknown?

Let me ask another question. Would you choose great success with great pain, or mediocrity with no pain? To be honest, I think each of us may choose differently and we would most likely be influenced by our present situation. Again, the problem is too much thinking and not enough living and this happens when we forget to live in the present.

Regret is fretting over the past. Worry is fretting over the future. Neither will get my food plot ready nor give me a steady hand with my bow. They will only make me waste more time thinking. And you too. Live in the moment. It needs you right now.

[gary@outdoortruths.org](mailto:gary@outdoortruths.org)



### People need to hear success stories

Dear Dave,  
So many companies and entrepreneurs are hurting right now. With everything that's going on in the world, I find myself ashamed to celebrate business successes. In the past, I've always shared highlights with our customers to show them how amazing they are and how much their support means. How can I navigate this time without making others feel bad?

Alyssa

Dear Alyssa,

You know, in most cases people who ask this kind of question are already self-aware enough to celebrate their business success with grace and social awareness. You didn't ask how to brag, you asked how you can still celebrate what's going on in your business with your customers.

You're not firing shots at other people when you do something like this with the right heart and an attitude of gratitude and humility. You're not talking about jumping around and yelling about how great you are while saying everyone else is a doofus. All you're doing is letting people know what's working and that you're thankful for it—and them.

People need to hear success stories. They need to hear stories about winning, whether times are good or bad. It might actually inspire and encourage them. It's good news!

Dave

### Worried about college

Dear Dave,  
My husband and I are about to start Baby Step 5. We want to save money for college to help our children, but we're a little worried about starting a 529 Plan and being penalized if we pull the money out for trade school or they don't finish their studies. What do you think we should do?

Dani

Dear Dani,  
You'd only be taxed on the growth, not what you put into the plan. And you'd be taxed on the growth anyway

if you put it into something else, so there's no reason not to go with a 529 Plan.

The truth is a 529 will work for a lot of trade schools. It may not be accepted if they do a straight-up apprenticeship, but it's fine for a course of study at a vo-tech school.

Now, if you don't use all of what's in your 529 for education, the portion that goes unused will be taxed. You'll want a chunk of cash sitting in your 529, enough to make a difference in their educational goals, but you don't want to overfund it.

—Dave

*\*Dave Ramsey is CEO of Ramsey Solutions. He has authored seven best-selling books, including The Total Money Makeover. The Dave Ramsey Show is heard by more than 16 million listeners each week on 600 radio stations and multiple digital platforms. Follow Dave on the web at daveramsey.com and on Twitter at @DaveRamsey.*

# THANK YOU

**The Family of the late Emma (Sister) Washington**  
**June 19, 1926**  
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**Wishes to express our sincere thanks for your kind expressions of love, support and heartfelt sympathy extended to our family during our recent time of sorrow.**

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