

LUSCIOUS LEMON PIE

By Diane Woodall

Nothing says summer like a picnic table covered with homemade pies. I have such fond memories of my grandparents' farm where I would visit as a child. They had a big red barn, a pond, and a huge garden where we'd pick the sweetest corn I've ever tasted. Best of all, they had an ancient shade tree and a nearly ancient picnic table where we'd share the most delicious meals together!

Both of my grandmothers were master pie bakers so this bead is to honor them. I decided to make lemon pie with a dollop of whipped cream on top, but you can use this same technique to make pumpkin or even key lime. For berry pies, just cover the base bead with tiny dots using encased stringer and you can create any flavor you want. Yum!

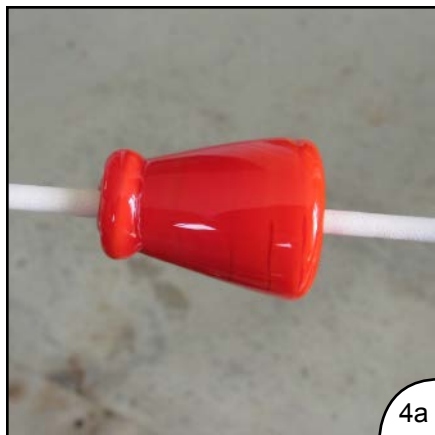
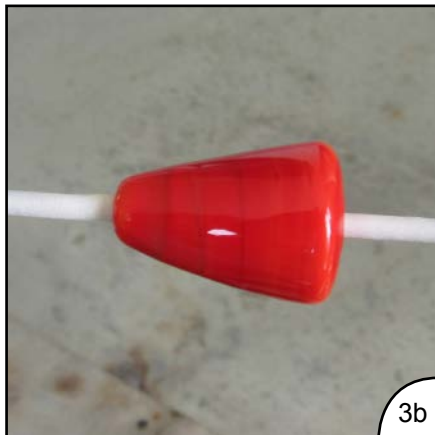
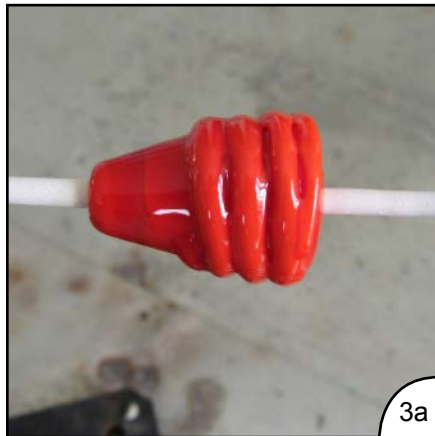
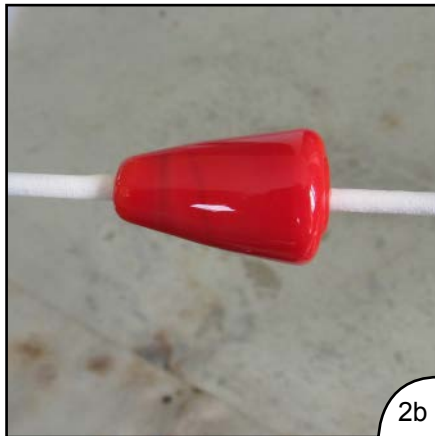
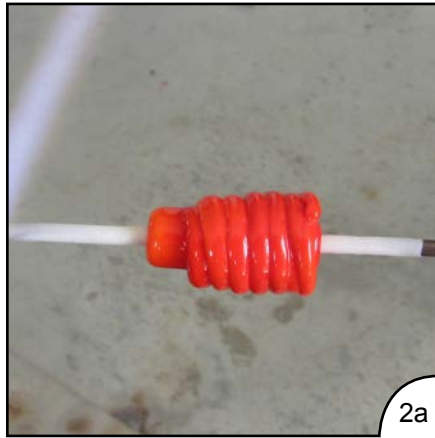
Dark Ivory works very well for the crust, though there are other colors that are darker and would also work and perhaps give the pie a more browned crust. Just experiment to your heart's content, for these pies are calorie-free.



TOOLS AND SUPPLIES:

- ❑ Marver
- ❑ Knife or shaping tool
- ❑ Tweezers for pulling stringer
- ❑ Parallel mashers
- ❑ Razor tool
- ❑ Effetre Light Lemon Yellow (404)
- ❑ Effetre Dark Ivory 2mm and 3mm stringers (276)
- ❑ Effetre White 3mm stringer (204)





BEFORE YOU BEGIN:

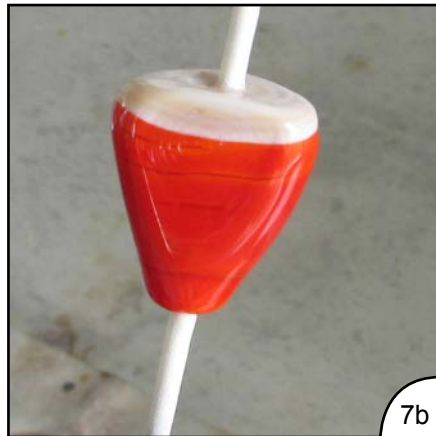
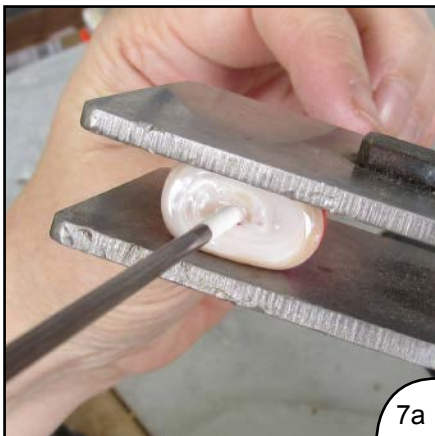
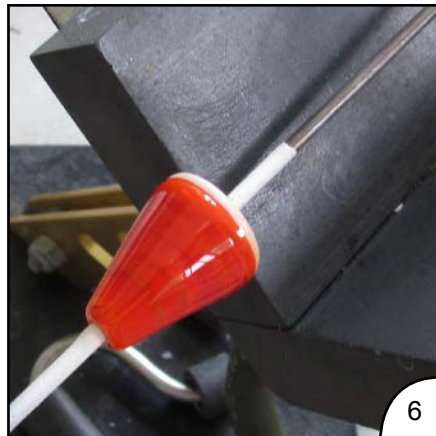
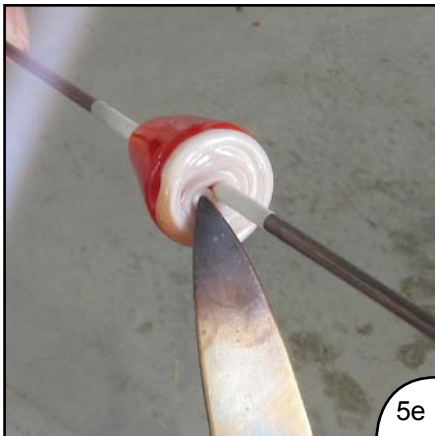
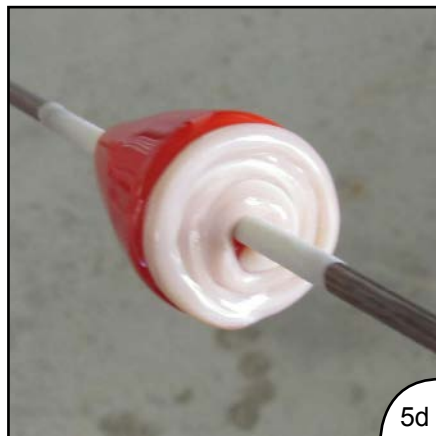
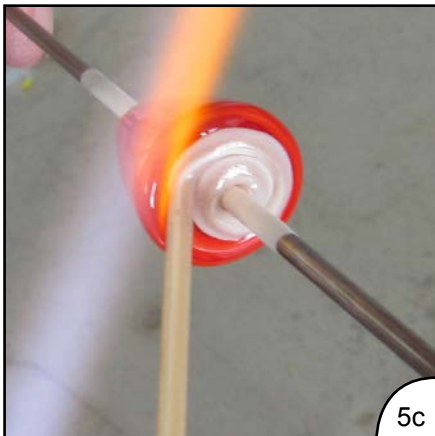
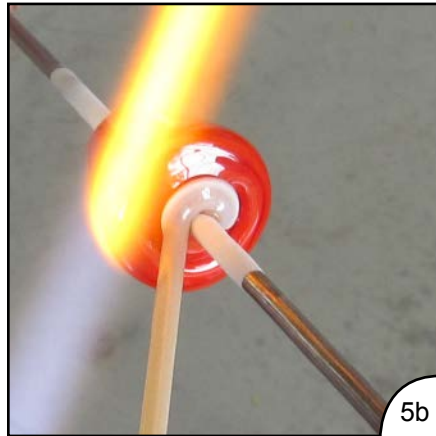
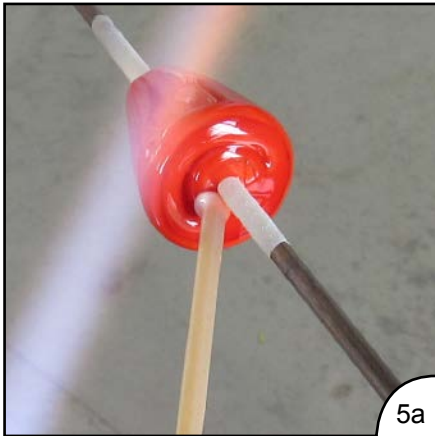
For the crust, we'll be using stringers of Dark Ivory, and White for the whipped cream. I am using commercial stringer because it is the perfect size, but if you don't have any on hand, just pull some 3mm stringers of Dark Ivory and White. Also pull a 2mm stringer in Dark Ivory to use for the ruffled edge of the crust.

Step 1: Wind on a footprint of Lemon Yellow about 1 inch in length and marver into a neat cylinder. Yellow looks orange when it's hot, so it looks like we are making pumpkin pie!

Steps 2a and 2b: Add more Lemon Yellow, but only wrap the last $\frac{3}{4}$ of the cylinder. Melt this in and marver into a cone.

Steps 3a and 3b: Again, add more Lemon Yellow, starting the wraps about $\frac{1}{2}$ way from the end.

Steps 4a - 4c: To ensure that you have enough glass around the mandrel at the point, you may need to add a small wrap, melt it in, and marver again. The rule is that you should have as much glass around the mandrel as the diameter of the mandrel.

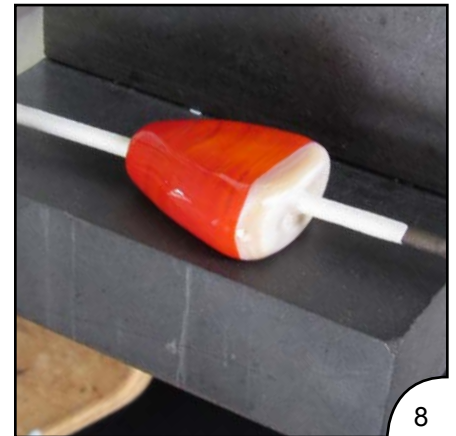


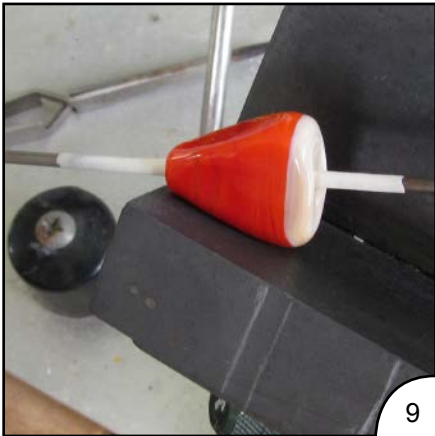
Steps 5a – 5e: Using a 3mm stringer of Dark Ivory, cover the wide end of the cone, starting in the center and winding the glass around until it covers the entire surface. Try not to touch the mandrel with the glass as you begin winding it on. If you have a little gap by the mandrel, you can use a knife to nudge the glass closer so the Dark Ivory covers the Lemon Yellow underneath. I know it seems strange to be adding the crust at this point, but trust me – it is so much easier to do it now than after we press the bead.

Step 6: Carefully heat the Dark Ivory and marver it so that it is smooth.

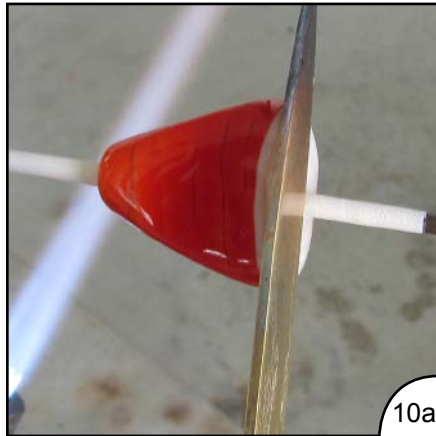
Steps 7a and 7b: Heat the bead and, using parallel mashers, mash it until it is the thickness you want. I always mash twice, once from each side. Photo 7b shows what the pie slice looks like at this point. Kind of pie-like, but not quite there yet!

Step 8: Heat each face of the pie slice and flatten it slightly on your marver. The motion I use is to slide it back and forth on the marver instead of just pressing it down.





9

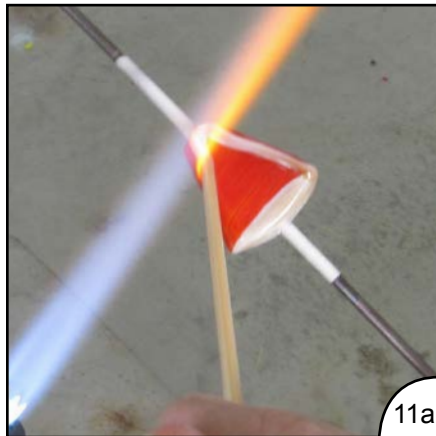


10a

Step 9: After the two faces have been flattened, it's time to work on the edges. They will be slightly bowed, and we want them straight. To do this, just heat the edges and press them gently on the marver. You will probably have to go back and forth between the faces and the edges several times until the shape is right.

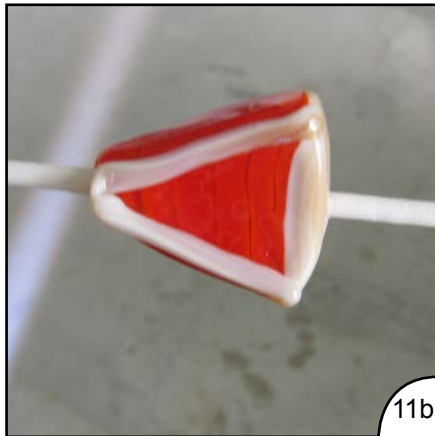


10b

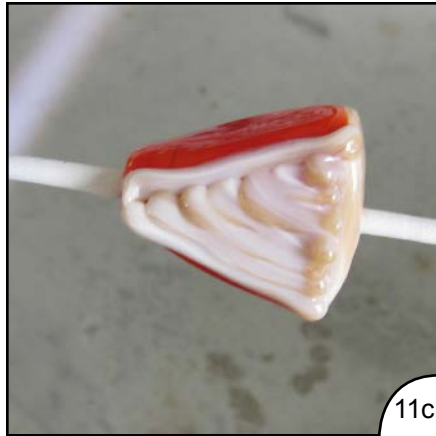


11a

Steps 10a and 10b: Now we have to work on that crust! It's a bit wonky, but we can fix that. Since pies are round, you will need to shape the crust so that the edges slope downward and have a nice curve to them. Take some time to adjust the shaping on the other areas of the crust as well.

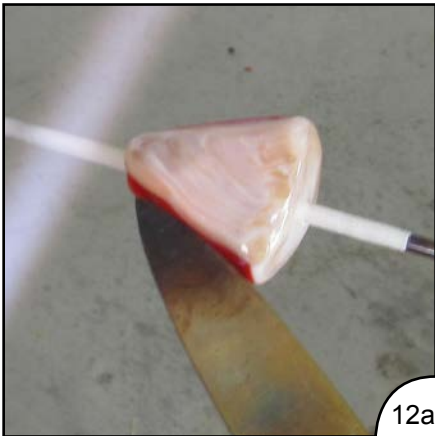


11b

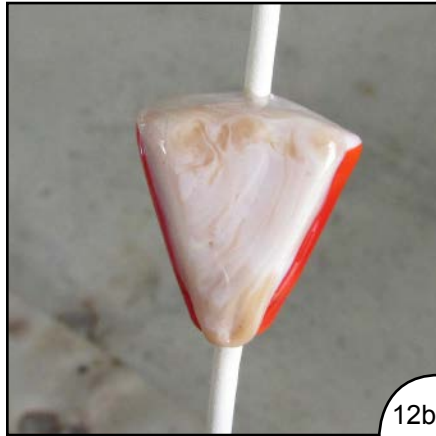


11c

Steps 11a – 11c: Time to give our pie slice a bottom crust. Using a 3mm Dark Ivory stringer, outline the two edges of the pie and then fill in with either lines or dots of Dark Ivory.



12a

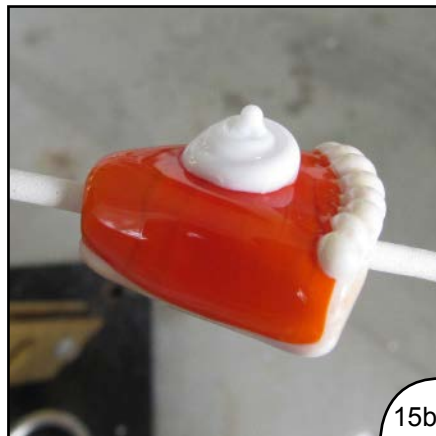
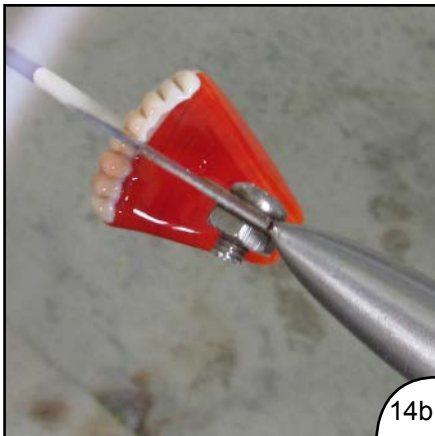
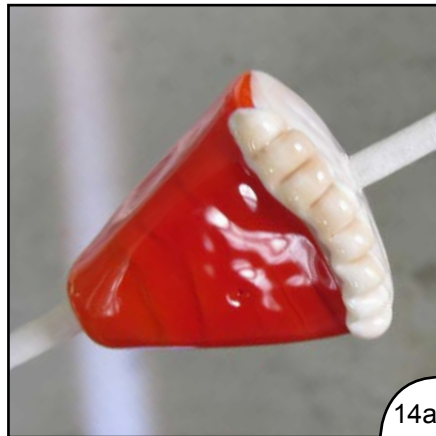
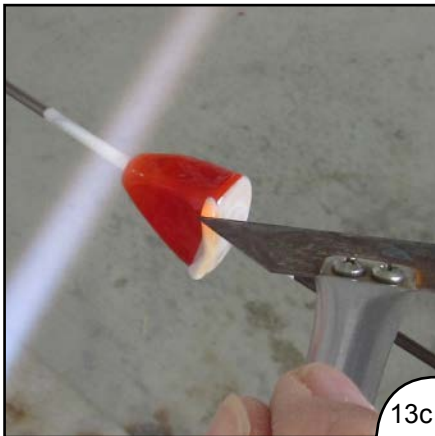
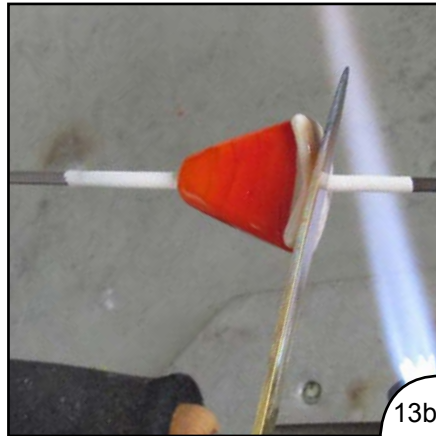


12b

Steps 12a – 12c: Carefully melt in the Dark Ivory and, using your knife, smooth out the surface. Once smooth, heat it gently, and press it onto your marver to make it nice and flat.



12c



Steps 13a – 13d: There are two ways to add the ruffled edge to the pie crust. One is to simply apply small dots of Dark Ivory very close together, but not so close that they melt together. This will make the edge look ruffled. The other way is to apply two thin lines along the curved edge using a 2mm stringer of Dark Ivory. Melt this from the back to make sure it is well-adhered to the bead, but not so much that it melts flat. Use your knife to adjust the shape if necessary. Heat one small spot a time and, using a razor tool, press indentations into the line to emulate the ruffled edge of a pie crust.

Steps 14a - 14c: My ruffled edge needs some work, so if this happens, just heat the spots you want to fix and move them into the right position with a razor tool.

Steps 15a and 15b: In “real life”, lemon pie has meringue on top, but I am using artistic license here and just adding a dollop of whipped cream. To do this, apply a large dot of White on the bead, heat it slightly and, using a cold stringer, plunge it into the White dot and swirl it. Wait for the white to get hard, and then wiggle the cold stringer back and forth until it breaks. Go back with the stringer and add a tiny dot so the whipped cream has a little peak

Admire your lemon pie and pop it in the oven – uh, I mean kiln, and let it bake until golden and delicious!

VARIATIONS:

To make pumpkin pie, use CiM Alley Cat instead of Lemon Yellow, and follow all the previous instructions. Chocolate is made using Effetre Cocoa, and Lime is made using CiM Poison Apple, Effetre Nile Green (214), Effetre Pea Green (212), Effetre Uranium Yellow (265), or any other green of your choice.

To make cherry pie, make a base bead of any opaque red and cover it with tiny dots made with an encased stringer of CiM Sangre over Effetre Violet (272). Instead of making the base bead so wide, start with a narrower cone so you can add the dots without adding too much bulk.

To make blueberry pie, make a base bead of Effetre Violet (272) and cover it with tiny dots made with an encased stringer of Effetre Transparent Black (064) over Effetre Periwinkle (220).

