



## **Easy As Pie**

**Instructor:** [Susan Brown](#)

Lose your fear of making pie crusts! NEVER purchase pre-made crust from the grocery store again! We'll make a variety of crusts with a variety of fillings, using local ingredients where possible. As we incorporate our ingredients, we'll hear from some of the members of the Ladies Auxiliary, and learn what role homemade pies have played in the support of our local volunteer fire department. They have promised to share a few humorous pie stories, I have a few of my own, and I'm hoping to hear some of yours!

### **Required Supply List:**

1, 9 inch pie plate & Rolling Pin  
Apron or appropriate clothing  
Optional - Pastry blender  
(found in Hannaford's baking aisle)

### **Minimum Class Size:**

2

### **Maximum Class Size:**

7

### **Course Dates & Times:**

Friday, October 7<sup>th</sup>, 6 pm - 9 pm

**Or:**

Friday, October 21<sup>st</sup>, 6pm – 9pm

### **Tuition Price:**

\$35 per person

### **Materials**

\$5

### **Total Course Price:**

\$40

### **Deposit due upon registration:**

\$40

### **Registration Deadline:**

Friday, Sept 30<sup>th</sup> for Oct 7<sup>th</sup> class

Friday, October 14<sup>th</sup> for October 21<sup>st</sup> class

### **[Register By Mail or Phone](#)**

Register Online with PayPal:

[Friday, October 7](#)

[Friday, October 21](#)