

WHAT'S
Cooking

GOURMET RECIPES FROM LOCAL CHEFS



Daymon Garrett Edwards was a former hair stylist in Astoria.

Submitted Photo

PIE INC.

The Daily Astorian

Daymon Garrett Edwards was a hair stylist in Astoria where he operated a shop on Bond Street in the 1980s and early 1990s. Living as an expatriate in Seoul, South Korea, Edwards and his business partner, Luke Lee, opened a pie shop in 2008.

Tartine has since expanded into a much larger operation. Edwards says they have sold more than 2.3 million handmade pies.

“If our regular small pies were put end to end, starting in Astoria they would reach Yachats,” he said.

Tartine, according to Edwards, was asked to create a pie to help promote singer Sara Bareilles’ “What’s Inside: Songs from Waitress” in South Korea. He said Lulu’s Pie was named for “Lulu’s Pie Song,” a song from the new album.

Edwards shares the recipe with our readers.



Edwards said his pie shop has sold more than 2.3 million handmade pies.

Submitted Photo



Submitted Photo

Lulu’s Pie

Lulu’s Pie

- What you’ll need:**
- 3½ cups thinly sliced peeled tart apples
 - 1 1/4 cups sliced fresh strawberries
 - 1 tablespoon lemon juice
 - ½ cup golden brown sugar
 - 3 to 4 tablespoons all-purpose flour (depending on the juiciness of your strawberries or frozen strawberries)
 - Pastry for double-crust pie (9 inches)

- What you’ll do:**
1. In a large bowl, combine the apples and strawberries; drizzle with lemon juice. Combine sugar and flour; sprinkle over fruit and toss lightly.
 2. Line a 9-inch pie pan with bottom pastry; trim even with edge of pan. Add filling.
 3. Roll out remaining pastry to a square, cut into desired widths. Create a lattice effect on top of the pie filling and seal ends to bottom crust and then flute.
 4. Mix one egg yolk with a little water, whisk and then brush on top of lattice using light strokes. Cover with foil.
 5. Bake at 450 F for 10 minutes. Reduce heat to 350 F; remove foil and bake 35 to 40 minutes longer or until crust is golden brown and filling is bubbly. Cool on a wire rack. Garnish with whipped topping or vanilla ice cream if desired.
- Yield:** 6-8 servings.

Baking Note:

I like to freeze my bottom crust, and then add my room temperature filling. This technique keeps the bottom crust from overbanking. I also like to prebake my apples to soften them up so that they and the crust will finish baking at the same time. Frozen pie crust and prebaked apples are a secret to a successful apple pie! Using this technique, most times a foil tent is not needed.



9-1-WHAT?

THE BEST OF THE WORST CALLS TO ASTORIA 911 DISPATCH

Cowpoke

So apparently no one took us up on our suggestion over the summer to name their hipster art, “A Boy Pushed a Safeway Cart Into the Columbia River.”

Here’s another one, stripped from the headlines of emergency dispatch: “Cows in the Road.”

Enjoy.

Follow reporter Kyle Spurr on his 9-1-What? Twitter watch, where a few of the sometimes head-scratching calls to area dispatch take center stage. The full feed is at www.twitter.com/9_1_WHAT.

9-1-WHAT?
@9_1_WHAT

Following

{11/18 @ 10:27 a.m.} Report of a suspicious suitcase in a dumpster. #Seaside

1

9:07 AM - 19 Nov 2015

9-1-WHAT?
@9_1_WHAT

Following

{11/18 @ 10:45 p.m.} Cows in the road. #Astoria

10:56 AM - 23 Nov 2015

9-1-WHAT?
@9_1_WHAT

Following

{11/19 @ 11:54 a.m.} Two men smoking marijuana at the trolley stop. #Astoria

10:59 AM - 23 Nov 2015

9-1-WHAT?
@9_1_WHAT

Following

{11/20 @ 11:46 a.m.} A suspicious man was house sitting at the caller's apartment without permission. Caller kicked the man out. #Astoria

11:01 AM - 23 Nov 2015

9-1-WHAT?
@9_1_WHAT

Following

{11/19 @ 7:38 p.m.} Caller reported two men unplugging the decorative lighting on Broadway Street. #Seaside

11:01 AM - 23 Nov 2015

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The boat of the month. page 24

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