

# Loewy's American Pie

When I volunteered to help pack my father's Palm Springs home and layout the artwork for *Industrial Design* in 1978, I realized it was time to ask some longstanding questions. As a young journalist and only child of a famous designer, I still experienced days when I felt as if I had been left at the train station. Dad, sensing my uneasiness and his need for hands-on help, agreed to a brief interview or a few pointed questions. As first day weariness set in, encouraging us to take a well-deserved afternoon break, Dad slumped in his chair and dialed our cook; requesting she hurry with a fresh pot of coffee and apple pie.

Loewy, a grand master of misdirection, dug into his slice of apple pie like a penniless young artist. Dad volunteered, "I love a good American apple pie. French apple pie recipes tend to differ. A traditional American apple says home, reassures one God is in heaven and all is right with the world."

I was fortunate to stay on point, rebounding to ask, "Dad, after going through stacks of PR photos of you and my mother, how come you never wear a wedding ring?" Never shy, the old gentleman managed a warm smile in a potentially awkward situation, once again charming his daughter with an eloquent off-the-cuff Loewy response.

"I was married to my first wife Jean Thompson for many years. When we amicably divorced, I discarded my wedding ring without much thought," Dad responded. "As I was a traveling man, inti-



Loewy Estate photos

Winter in New York with Raymond and Viola in Loewy.



imately familiar with every small diner and restaurant from South Bend to Kalamazoo, I soon discovered a well-dressed single man gets far better service, the best cut of beef, and the last slice of pie."

Laurence Loewy, shared with David Hagerman 2007

## Loewy's Apple Crumble Pie

### Ingredients

- |                           |                           |                      |
|---------------------------|---------------------------|----------------------|
| 1. 6 large cooking apples | juice                     | 8. 1 cup heavy cream |
| 2. 1½ cups sugar          | 5. 3 cups graham crackers | 9. ¼ cup sugar       |
| 3. ¼ cup water            | 6. 2 Tbsp. sugar          | 10. 1 Tbsp. vanilla  |
| 4. 1 Tbsp. lemon          | 7. ¼ lb. butter           |                      |

### Directions for Apple Crumble Pie

1. Cut 6 large cooking-apples into pieces, but not too small. Boil slowly with 1½ cups sugar and ¼ cup water over a low flame until the apples are soft. When soft, sprinkle with 1 Tbsp. lemon juice.
2. 3 cups graham cracker crumbs. Mix with 2 Tbsp. sugar and ¼ lb. melted butter. Line the bottom and sides of the glass pie plate with this crumb mixture, retaining enough crumbs to scatter over the top.
3. Fill the cracker crust with the cooked apples and sprinkle lightly with the remaining crumbs. Bake at 300 degrees for 1 hour. Cool.
4. Just before serving, cover the top of the pie with 1 cup of heavy cream, beaten until stiff, sweetened with ¼ cup sugar, and flavored with 1 Tbsp. vanilla.
5. Note: Stores well in the refrigerator.

## Loewy's Chocolate Pie

### Ingredients

- |                              |                          |                                       |
|------------------------------|--------------------------|---------------------------------------|
| 1. 1 cup sugar               | 5. 2 Tbsp. cocoa         | 10. ¼ cup coconut, shredded or flaked |
| 2. 1 Tbsp. all-purpose flour | 6. 1 Tsp. vanilla        | 11. 1/3 cup chopped pecans            |
| 3. 1 Tbsp. corn starch       | 7. 2 eggs                |                                       |
| 4. 1 pinch of salt           | 8. 3 Tbsp. melted butter |                                       |
|                              | 9. 2/3 cup milk          |                                       |

### Directions for Chocolate Pie

1. In a large bowl, mix together sugar, flour, corn starch, salt, cocoa, vanilla, eggs, butter, milk, coconut, and pecans. Pour into a ready-made deep-dish pie crust.
2. Bake 30 minutes at 400 degrees. Serve warm with a scoop of vanilla ice cream.
3. Note: Use 1 ½ recipe for 2 regular size pie shells. Pie freezes well.