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A day at the Lake

**MAKING
MEMORIES**
A Summer Fun Guide



LIVING HISTORY
Women's Legacy Project

NOW OPEN
Snohomish Pie Company

HEALTHY MINERALS
Seasalt Superstore

MAY | JUNE 2015

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DINE

7 Great Tastes · Dining Guide · The Mixing Tin

Snohomish Pie Co.

WRITTEN BY DAKOTA MACKEY | PHOTOGRAPHED BY RYAN BRIEN

Spring in the Pacific Northwest is a treat for many reasons, most notably the gradual retreat of clouds, which makes way for warm sunshine and bright blossoming fruit trees. Lesser known, but perhaps equally worth mentioning, is the spring rhubarb harvest. The understated vegetable finds its way into crisps, muffins and other baked goods this time of year, and, recently, Snohomish Pie Company's strawberry-rhubarb pie with its deliciously tart filling, a ruby-colored delight between two hefty portions of flaky, golden crust.

This popular pie was one of many served at Snohomish Pie Company's grand opening of the Mountlake Terrace location on March 14, also known as "Pi Day." Crowds gathered, forming long lines to wait for a slice. The demand was so overwhelming the bakery sold out early and re-opened later during the day.

"For the opening we anticipated a crowd, but were pleasantly surprised when we saw the massive line with hundreds of people," owner Jenny Brien said. "We had to call in every employee and even had some

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... friends and family jump in to help. It was an absolute blast, and we were blown away by the massive turn out and support from the community.”

Brien bought Snohomish Pie Company from her friend nearly six years ago. Snohomish Pie Company was her first experience baking in a professional kitchen, though she has made pies since she was a young girl. Brien learned early on the secrets to making memorable pies from a family friend who taught her to bake while she was growing up, and she is proud to pass the trade onto her sons.

“To me there are so many special things about Snohomish Pie Company,” she said. “It has become part of my family, and my sons will grow up around it learning the business and a good work ethic.

After she purchased the flagship store in Snohomish, Brien began looking for space to expand. The newly constructed Mountlake Terrace location features many custom features because Brien was able to influence the design and construction process.

Brien is particularly fond of the large chandelier, custom-built with her personal rolling pin set, and other lighting features made of whisks and old pie tins. She dreamed of a mosaic that said “Pie Co.,” so she assembled individual tiles on her table at home until it was perfect, and Eyelander Tile installed the tile work on the wall. Many of the interior surfaces are constructed of recycled materials, like tables made from reclaimed barn wood.

The perfectly funky, pleasant space offers just the right ambiance for pie eating, whether that be a slice of Brien’s favorite, the strawberry-rhubarb, or a summer pick like peach-raspberry crumb. Snohomish Pie Co. offers a combination of adventurous flavors while also celebrating the classics. The apple pie is bright with warm spices like cinnamon and nutmeg that coat the gently baked apple slices.

All of the fruit for the pies comes from Washington and Oregon.



“We select only the highest quality ingredients for our pies, and I think people can tell the difference and appreciate that about us,” Brien said.

The community support at the grand opening was evident. Similarly, Brien also loves to give back. More than ten percent of their annual profits are donated back to the community, she said.

Though pie itself is at the heart of what Brien does daily, the business is a way to connect with local residents as well as her own family.

“I remember my favorite memories growing up were sitting together with family sharing meals,” Brien said. “That’s what inspires me to work hard and to serve people.” ◀