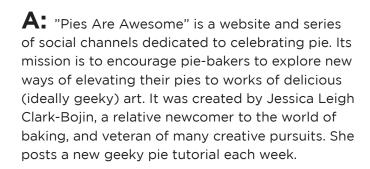
~ Frequently Asked Questions ~



Q. What is "Pies Are Awesome"?

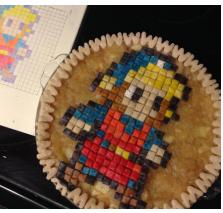




Q. Who is Jessica Leigh Clark-Bojin?

A: Who is Jessica Leigh Clark-Bojin? Me! Hi. Here's my mini bio:

"Jessica is an award-winning filmmaker and designer who lives in Vancouver Canada with her husband, 4 year old son, and Maltese dog, Witty. She is huge lover of comic books, all things sci-fi/fantasy, and making cool nerdy stuff in every medium from pie to Lego."



Q: What does "reclaiming pies for geeks" mean?

A: In the olden days (think Shakespeare time) pies were epic: feats of engineering, covered in ornamentation, towering over the dining tables of Kings, and even filled with live animals (or the bones of your enemies if you were into that kind of thing.) Somewhere along the way they diminished and became simpler - fodder for county fairs and grandma's table. I seek to thwart the current "pie paradigm" return them to their former glory!



Q: What's so great about pies anyway?

A: From sweet to savory, fruit to custard, pies come in almost infinite varieties and are found in every culture in the world. Since Medieval times, pie has been a central component of celebrations - whether weddings, holidays, or simple gatherings of friends. We all have a relationship to pie and warm memories associated with our favorites. In short, $\pi > \infty$



Q: What was the first pie you created?

A: My very first pie attempt was an "apple breathing dragon" pie. I was inspired to try this after looking at pictures of "apple roses" on Pinterest. Looking back my technique was pretty klunky, but it tasted great and was a sufficiently fun experience to motivate me to want to do it again!

Q: Where do you get your ideas for new techniques and subject matter?

A: Surprisingly not from other pies most of the time! A fancy hat design or an odd tree branch can inspire me to attempt a new way of combining ingredients. Sometimes seeing a favorite movie poster or album cover and wondering how I could recreate it using pie ingredients will lead me to discover a new technique. And I draw on basic sculptural, painting and print-making techniques a lot too.

Q: Are pies your only artistic outlet?

A: Gosh no! But they are certainly one of the most fun. While most of my professional life has been in the design and media realms, I've always maintained my weird hobbies on the side. I've built stage weapons for theatre productions, created vinyl toys (pictured right), hosted a shoebox diorama competition... even played guitar in a punk band briefly.

Q: Who are your Ins-pie-rations?

A: My first "epic pie" inspiration was Conrad Hagger, an Austrian master baker from the 1700s who published an amazing cookbook on the subject of pies for royal occasions. Beyond that, I've found mentors in some wonderful bakers on Instagram - many of whom I have featured in my blog's "ins-pie-ration" section. Oh, and my mum. She does seriously good pies.

Q: What's next for you and Pies Are Awesome?

A: My blog is quite new, but if I find it is striking a chord with people and there is sufficient interest, I would like to branch out into other formats and start to show people how to recreate my pies live and in more detail. I also hope to meet many, many more pie bakers and lovers and keep learning, failing, discovering, and creating!

Q: How can we get in touch with you for more info?

You can contact me through any of my social channels, or through email at:

info [at] piesareawesome.com

Blog: www.piesareawesome.com Instagram: @thePieous www.instagram.com/thepieous Pinterest: www.pinterest.com/piesareawesome Facebook: www.facebook.com/ThePieous Twitter: @thePieous https://twitter.com/ThePieous

Twitter: @thePieous https://twitter.com/ThePieous **YouTube**: www.youtube.com/piesareawesome [Coming soon!]







