

Just as I was finishing up my work on this book, I was sad to learn that Simone's husband had passed away a few months earlier. She told me he had always been very proud of her musical accomplishments, and was excited for her when she found out her tune was one of the ones selected for this project. At her request, this song is "Dedicated to the memory of Kris Heath, a dearly loved and missed husband. A true inspiration to all who knew and loved him."

Grandma's Pea Pie 22

Original Tune by Simone Heath - Isle of Man

Arr. Carol Walker

D C

etc. continue filling in with drone strings as desired...

1+ Fret

5 D C D

9 C D C

13 D C D C D

From the very first moment I noodled around with this tune, I was captivated by its unexpected rhythm and refreshing melodic turns. Naturally, I was curious about the origin of the title, and wrote to Simone -- here's her reply to my email:

"I wrote it in honour of my husband's grandma, who lived next door to a shop that sold pea pies! I had never eaten one before I met my husband, and when we visited his grandparents one day in Blackburn, UK, they were APPALLED that I had never eaten one before, so ran to the shop to buy me a pea pie, and I tell you, delicious!! It's a happy little jig to celebrate the happy day that I first met a pea pie :)

"Grandma Joyce Woods actually worked in the bakery next to her house, so was obviously a great fan of pea pies. Here is a recipe for pea pie – it is a bit posher than the one I've had as it has onion gravy, but it sounds delicious!"

Thanks, Simone -- if I ever manage to convert this to American terms (Gas Mark 5???) and actually make one of these, I'll be sure to hoist a yummy forkful to your Kris and his Grandma!



Pea Pie & Mushroom Gravy

(<http://eighth-day.co.uk/recipes/pea-pie-mushroom-gravy/>)

A delicious, filling pie, best served with potatoes and green vegetables.

Ingredients:

Pastry

9oz Plain Wholemeal Flour
4 1/2 oz Margarine
3 to 4 Tablespoons Water
1/2 Teaspoon Salt

Filling

Medium Onion
1 Teaspoon Sage
Salt & Pepper
1lb Marrowfat Peas
1 1/5 lb Potatoes
1 Carrot

Sauce

1/4 Mushrooms
3 Tablespoons Soya Sauce
1 Tablespoon Flour
1/2 Onion
1/2 Pint Vegetable Stock
Salt & Pepper

Method

1. Soak the peas overnight.
2. Start making the pastry by mixing the flour, margarine and salt using your fingertips until left with a breadcrumb like consistency.
3. Add water and draw up a dough.
4. Leave to rest in the fridge.
5. To make the filling, start by cubing the potatoes and cook until soft.
6. Cook the soaked peas until mushy.
7. Chop up the onion and fry with sage, salt and pepper.
8. Mix the onion, peas, potatoes and grated carrot and place in a pie dish.
9. Roll out the pastry and place on top of mixture.
10. Trim, tuck in the edges, prick with a fork and brush with oil.
11. Place in a moderate oven, Gas Mark 5, for 40 to 45 minutes.
12. Whilst the pie is in the oven, make the gravy.
13. Chop the onion finely and fry with mushrooms, soya sauce, salt and pepper until soft.
14. Add the flour and cook on for 5 minutes.
15. Add the stock, bring to the boil and then simmer for 10 minutes.

