

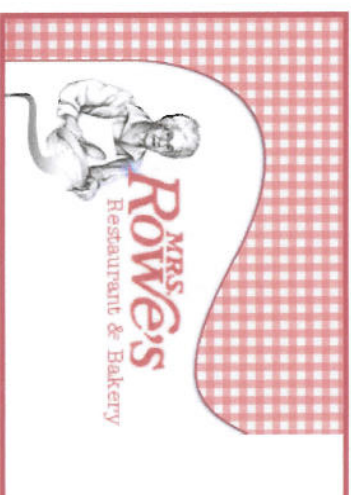
Mrs. Rowes Pies

Maybe it's the fact that the sun sets earlier, or the days are just a fraction cooler. Perhaps it's the plethora of pumpkins and gourds that have been popping up at the mall and around the neighborhood, but my sweet tooth is in full gear.

There's something about this time of year that weakens my resolve and makes me crave sweets. Not just any sugary snack, however. The seasonal change brings with it a desire for warm, homey desserts, some with chocolate and others with in-season fruits and spices that even smell like autumn.

My sweet tooth attached to a memory, which recently recalled college forays to Mrs. Rowes. My friends and I would go to indulge in pie. We all had our favorites, and mine was the stellar, and at the time sophisticated, French Apple Pie. It was an extravagance for both my pocket book and waistline.

What's amazing to me is the fine combination of firm fruit and plenty of cinnamon with a buttery crumble topping, and in a crust that my mothers still trying to copy.



In Memoriam

August 31, 1913-January 13, 2003

Mildred Craft Rowe was born in Allegheny County, Virginia. She married Eugene DiGrassie and lived in Covington until she moved to Goshen, Virginia, where she opened a small county restaurant and first became involved in the business. Knowing nothing about operating a business or cooking for the public, she taught herself, learning from the customers' preferences as she went along. In 1953 she married Wilford Rowe, who owned Perks BBQ in Staunton. She helped her husband to expand the restaurant which they renamed Rowes Steak House. It later became Rowes Family Restaurant and today is Mrs. Rowes Restaurant and Bakery. Although the management of the restaurant has been passed to the next generation, Mrs. Rowes memory will remain an active and energetic part of the business.