

National π Day



Activity Packet

www.piecouncil.org

Why Celebrate National π Day?

At the American Pie Council, we love learning! So what could be better than a whole day dedicated to learning about pi and enjoying a slice of pie? Nothing much comes to mind.

We think everyone should be included in Pi(e) Day festivities! Bake a pie with your friends, classmates, or family to celebrate the wonders of pie! Decorate the pie with pi designs! Take some extra time to focus on math. Do some extra practice problems to make sure you're ready for your next test. Help a friend or classmate with some hard problems. Math will get you far in the pie world—Linda Hoskins, executive director of the American Pie Council, was a math major in college!

In honor of this day filled with pie and pi, we've put together a small packet of basic activities and recipes. For those students who have not reached the wonders of π in their studies yet, we included some work on fractions—pies are of course a great learning tool for all kinds of math! So dig in to the numbers and a delicious slice of pie!

Share your Pi Day ideas and celebrations with us! Email us at apc@piecouncil.org, visit us at www.piecouncil.org, or find us on Facebook!

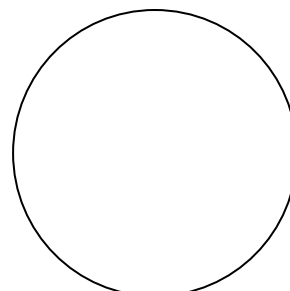
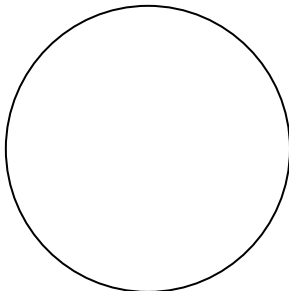
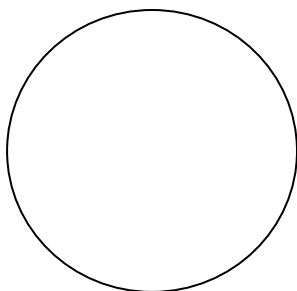


Fun with Fractions

Cut the pie in half.

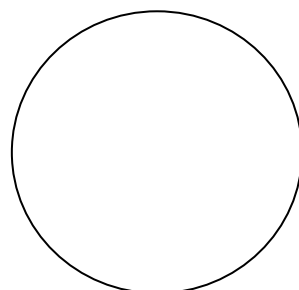
Cut the pie in quarters.

Cut the pie in eighths.



How many people are in your family? _____

Cut the pie so that everyone in your family gets one piece!



How many people are in your class at school? _____

How many pies cut into 6 pieces (sixths) would you need to make sure everybody got a piece to celebrate National Pi(e) Day? _____

(Draw out the pies to help you count!)

Survey the Class! Have your teacher keep a tally of your classmates' favorite flavors of pie. Then draw a pie chart to show how many people in your class like each flavor!

A Piece of Pi

Important Pi Equations

- $C = 2\pi r$ (Circumference of a circle = 2π x radius)
- $A = \pi r^2$ (Area of a circle = π x radius²)
- $V = \pi r^2 h$ (Volume of a Cylinder = (π x radius² x height)

Tricia is baking a key lime pie for her friends. She is baking the pie in a pie dish that is 9 inches in diameter. What is the circumference of her pie?



Linda is baking a pumpkin pie for her family and friends at Thanksgiving. She is baking the pie in a 10 inch pie plate. What is the area of her pie?



Tyler decides he wants to make a cherry pie in a jar so he can take his dessert on the go. The jar is 3 inches in diameter and 5 inches in height. What is the volume of the pie jar?



Pi(e) Day

A L A M O D E C E E N N A Q Q R T E U E
F A D Q A N V O I M D L R D E E Z Z W M
G R E W A U J H F R U O E P L T D R P I
R R E C W Y C F C S C L A U P T E H O L
F R E N N F M U M X V L O R P U K T R Y
T P I M C E M O E V I F E V A B A D A E
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F L C Y J E S E P N Z N N D O U X A I H
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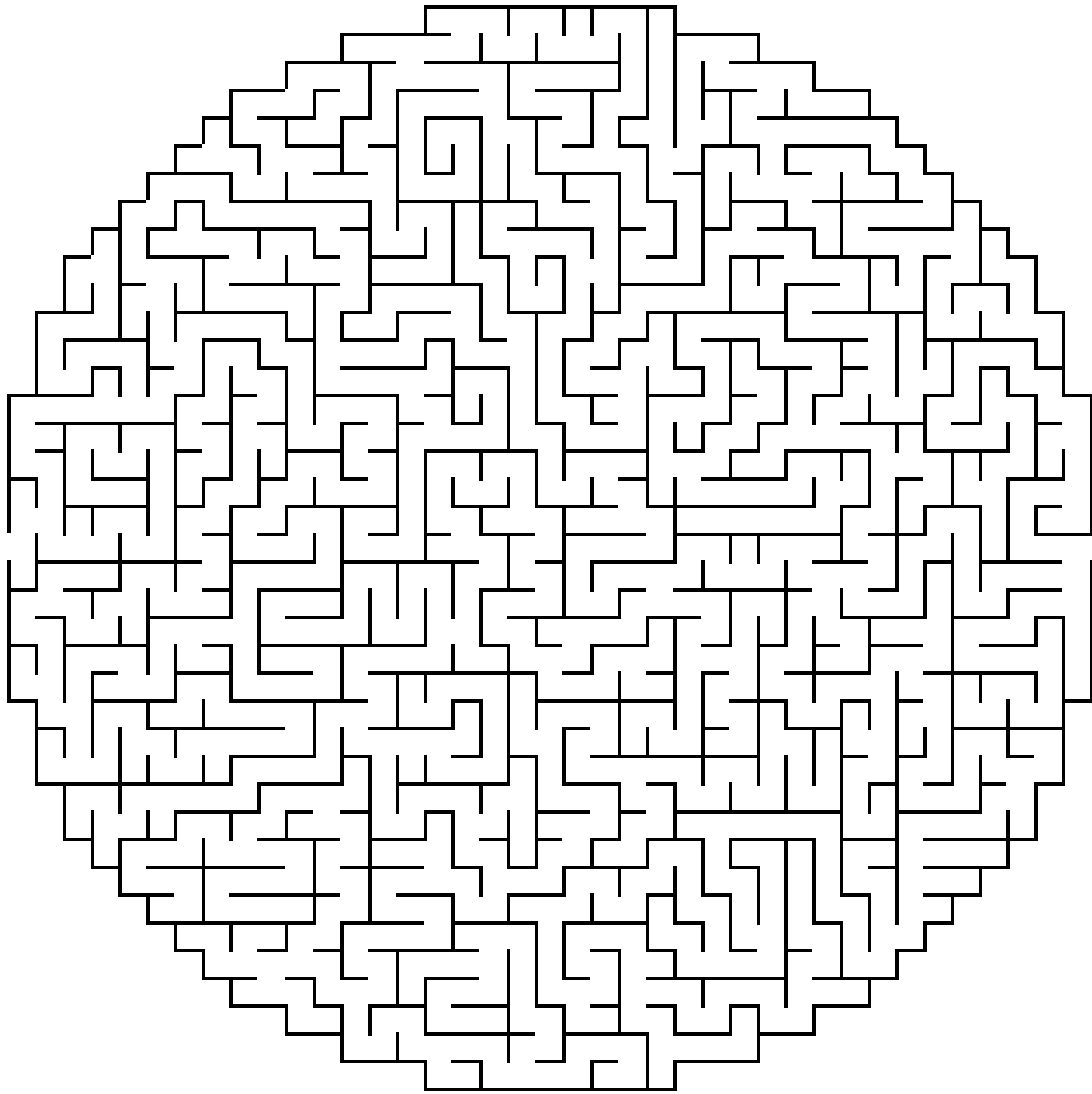
WORD BANK

A LA MODE
BANANA CREAM
CIRCUMFERENCE
FIVE
KEY LIME
PEACH
PIE
SMORES
THREE

APPLE
CHERRY
CYLINDER
FOUR
NINE
PEANUT BUTTER
PUMPKIN
STRAWBERRY RHUBARB
VOLUME

AREA
CIRCLE
DIAMETER
FRENCH SILK
ONE
PECAN
RADIUS
SWEET POTATO

Pi is A-MAZE-ING!!!



Yummy π Day Recipes!

Chocolate Mousse Mint Pie

Andy Hilton, Davenport, FL

2013 APC Crisco National Pie Championships Professional Division

1st Place Crisco Classic Chocolate

CRUST

1/2 cup Butter flavor crisco

18 oz. oreo cookies

FILLING 1

16 oz Cream Cheese, at room temp

3/4 cup sugar

1.5 tsp Mint Extract

FILLING 2:

16 oz Semi Sweet Chocolate

3 egg yolks

8 oz Milk Chocolate

3 egg whites

8 tbs Butter unsalted

1/4 cup powdered sugar

3 tsp Mint Extract

3 cups heavy cream

For the crust: Preheat oven to 350 degrees. In a food processor, process the Oreo Cookies to a crumb. Melt the Butter Crisco microwave and pour into the cookie crumbs mix with a fork until everything is moist. Place buttery crumb into a 9" pie pan. Spread the crumb out evenly along the bottom and sides of the pan. (Use a second pie pan to press down on the crumb.) Bake for 7 minutes and remove from the oven to cool.

For filling 1 Sweetened Mint Cream Cheese: Beat room temp cream cheese with a mixer until smooth, add sugar and beat smooth. Blend in Mint. Fill 1/2 of the pie crust with Sweetened Mint Cream Cheese layer.

For Filling 2 Chocolate Mousse: Gently melt Butter and Chocolate Chips in a double boiler, this will be thicker than not. Set aside to cool. Beat egg whites and salt to form soft peaks. Add powdered sugar and beat to stiff peaks. Beat the 3 cups of heavy cream to stiff peaks. Add egg yolks to the cooled chocolate and blend. Fold egg whites into the chocolate. Fold Whipped Cream into the egg whites and chocolate add Mint and gently blend. Pour over the sweetened mint cream cheese layer. Cover with plastic wrap and place in refrigerator overnight. Garnish with whipped cream and enjoy.

Cherry Red Raspberry Pie
Phyllis Bartholomew, Columbus, NE
2004 1st place FB and BOS

Crust

2 cups flour
1 cup cake flour
2 tablespoons super rich butter powder
1 cup Criscoâ shortening
1 whole egg
1 tablespoon cider vinegar
½ teaspoon salt
1/3 cup ice water

Mix the flours and butter powder and cut in the shortening until it resembles coarse crumbs. Beat together the other ingredients and stir into the flour. Mix just until it is incorporated. Form into a disk , wrap in plastic wrap and chill. Roll out about 1/3 of the dough between 2 sheets of wax paper and line pie dish.

Filling

1 10-oz. Package of frozen red raspberries
2 cups of canned sour pitted cherries (drained)
1 cup sugar
3 tablespoons cornstarch
2 tablespoons butter
¼ teaspoon salt
milk and sugar (to top the crust)

Thaw frozen raspberries (save the juice) and add enough of the juice from the cherries to make 1 cup liquid. In a sauce pan mix sugar, corn starch and salt. Stir in one cup of juice. Add cherries and cook over medium heat until thick and clear. Cook one more minute. Remove from heat and very gently fold in raspberries. Pour into pastry-lined pie dish. Add top crust. Seal edges, moisten top with hot milk and sprinkle with sugar. Cut steam vents. Bake 350 for about 45 minutes. This pie is extra pretty with a lattice top.