

A Lincoln City Libraries & Lincoln Community Playhouse Booklist



A booklist for: *Waitress*

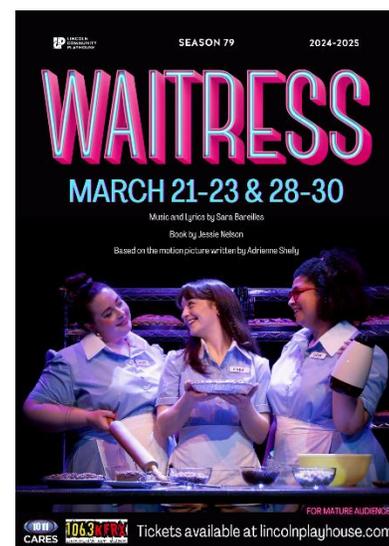
Production dates: March 21 – April 6, 2025

This is a booklist created by library reference staff to accompany the stage production of *Waitress* at Gere Branch Library's neighbor, [The Lincoln Community Playhouse](#) in March-April 2025.

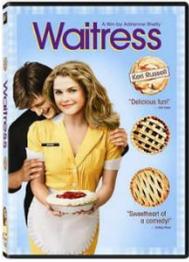
Waitress is a staged musical, with music and lyrics by Sara Bareilles, and a book by Jessie Nelson. It tells the story of Jenna Hunterson, a baker and waitress at Joe's Pie Diner in the American south, who is in an abusive relationship with her husband, Earl. After Jenna unexpectedly becomes pregnant with Earl's child, she begins an affair with her obstetrician, Jim Pomatter. Looking for ways out of her troubles, and at the urging of her friends, diner owner Joe and fellow waitresses Becky and Dawn, she enters a pie baking contest, seeing its grand prize as her chance to start a new life.

Waitress is based on the 2007 independent film [Waitress](#), which starred Keri Russell, an indy smash hit that was written and directed by Adrienne Shelly – who, sadly, passed away before the film opened. Sara Bareilles released her fifth studio album: [What's Inside: Songs From Waitress](#) in 2015, which became a Top Ten album for her. After a tryout at the American Repertory Theater in Cambridge, Massachusetts, in August 2015, the musical *Waitress* premiered at the Brooks Atkinson Theatre on Broadway in April 2016, closing in January 2020, with direction by Diane Paulus and starring Jessie Mueller as Jenna. A U.S. national tour ran from 2017 to 2019. From 2019 to 2020, the musical played at the Adelphi Theatre in London's West End. In September 2021, *Waitress* returned to Broadway for a limited engagement at the Ethel Barrymore Theatre, this time starring singer/songwriter Sara Bareilles as Jenna, mainly to produce a live stage recording of the show for a 2023 movie theater and DVD release. Further international, touring and regional productions have been staged, although between tours, the show was made available for just 100 community theatres to produce local runs – include the Lincoln Community Playhouse!

This contemporary musical features over 20 songs – including “*What Baking Can Do*”, “*It Only Takes a Taste*”, “*A Soft Place to Land*”, “*Never Ever Getting Rid of Me*”, “*Bad Idea*”, “*Take It From an Old Man*”, “*She Used to Be Mine*” and “*Everything Changes*”, to name just a few. Sara Bareilles



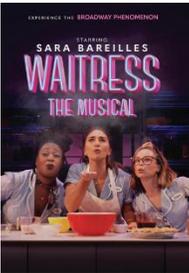
The Original 2007 film, and the 2023 Movie musical film, and related works:



[Waitress](#)

written and directed by Adrienne Shelly (DVD Waitress)

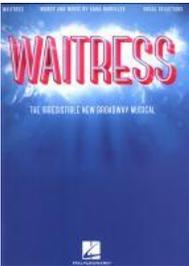
Jenna is unhappily married. She squirrels away money and is hoping to win a pie-baking contest so, with the prize money, she'll have enough cash to leave her husband Earl. She finds herself pregnant and her plans are thrown awry. She bakes phenomenal pies at Joe's diner, listens to old Joe's wisdom, tolerates her sour boss Cal, is friends with her fellow waitresses, Dawn and Becky. She also finds a mutual attraction with the new doctor in town. Life with Earl becomes less tolerable as her pregnancy advances. Her way out of the marriage is less clear and her affair with the doctor is complicated by his marriage.



[Waitress: The Musical](#)

recording of the stage production, starring Sarah Bareilles (DVD Waitress)

The Tony-nominated Broadway phenomenon comes to the big screen. Composer-lyricist Sara Bareilles is Jenna Hunterson, a waitress and expert pie maker stuck in a small town and a loveless marriage. When a baking contest offers her a chance at escape, Jenna fights to reclaim part of herself. [Waitress](#) celebrates the power of friendship, dreams, the family we choose and the beauty of a well-baked pie.



[Waitress: The Irresistible New Broadway Sensation, Vocal Selections](#)

by Sara Bareilles (Music 782.141 Bar)

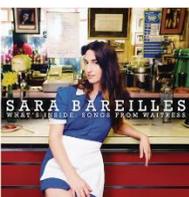
14 songs from the Broadway musical featuring songs penned by popular singer/songwriter Sara Bareilles and arranged with vocal line and piano accompaniment. Includes: *Bad Idea* * *Everything Changes* * *I Didn't Plan It* * *It Only Takes a Taste* * *The Negative* * *Never Ever Getting Rid of Me* * *Opening Up* * *She Used to Be Mine* * *Soft Place to Land* * *What Baking Can Do* * *What's Inside* * *When He Sees Me* * *You Matter to Me* * *You Will Still Be Mine*.



[What's Inside: Songs From Waitress](#)

By Sara Bareilles (Music 782.141 Bar)

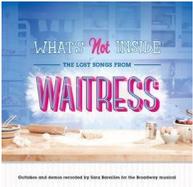
(Piano/Vocal/Guitar Artist Songbook). Bareilles' 2015 release features a dozen songs from the Broadway adaptation of Adrienne Shelly's 2007 indie comedy-drama Waitress . Our folio features piano/vocal/guitar arrangements of all the songs: *Bad Idea* * *Door Number Three* * *Everything Changes* * *Lulu's Pie Song* * *Never Ever Getting Rid of Me* * *Opening Up* * *She Used to Be Mine* * *When He Sees Me* * and more.



[What's Inside: Songs From Waitress](#)

by various (Compact Disc 782.14 Wai)

With her fourth full-length album, Sara Bareilles offers up a taste of the music that she has created for a Broadway musical, which is based on the 2007 film. Included is the single *She Used to Be Mine*.



[What's Not Inside: The Lost Songs from Waitress \(Outtakes and Demos Recorded for the Broadway Musical\)](#)

by Sara Bareilles (Hoopla Music – digital only)

'What's Not Inside: The Lost Songs From Waitress' is an EP by Sara Bareilles released on 16 August 2019, featuring five previously unheard outtakes that Sara wrote for Waitress, and demo versions of 'Door Number Three' (originally released on her studio album 'What's Inside: Songs From Waitress') and 'She Used To Be Mine'.

If you're interested in the themes of *Waitress*, you may wish to try these titles...

(hot links go to the online catalog of the Lincoln City Libraries, to check on title availability or to place holds)

Pies and the Art of Baking Them

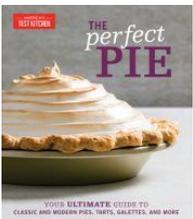


[The New Pie: Modern Techniques for the Classic American Dessert](#)

by Christopher A. Taylor (641.865 Tay)

Create 75 beautiful and unique pies using traditional techniques and modern tools from a couple who has baked their way to the top.

Get ready for a new, fresh take on baking the ultimate feel-good dessert- pie! In *The New Pie*, Chris Taylor and Paul Arguin-winners of more than 500 awards for baking (including the Best of Show Award at the National Pie Championships)-re-examine the wholesome world of pie. Through traditional time-honored techniques, modern cooking methods (like sous vide), innovative flavors (birthday cake; Tahitian pineapple; and mocha "mystery"), and a love for kitchen gadgets (like immersion circulators and silicone texture mats), these legendary competition circuit pie experts reinvent the traditional pastime of pie-making. With step-by-step instructions and playful photography, you'll learn to make groundbreaking creations, including a magnificent Blueberry-Maple Pie with wood-grain lattice, the King Fluffernutter Pie, and a striped chocolate Pie of the Tiger. Whether you are a pie voyeur, new baker, or baking enthusiast you will find inspiration at every turn and pies to satisfy every craving.



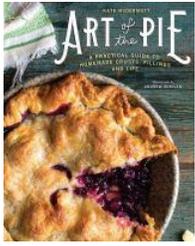
[The Perfect Pie: Your Ultimate Guide to Classic and Modern Pies, Tarts, Galettes and More...](#)

by America's Test Kitchen (641.865 Ame)

The Perfect Pie is the definitive guide to gorgeous pies and tarts. Maybe you want to master homespun pies that celebrate seasonal produce, or get creative with pastry-encased canvases for modern flavor profiles. No matter your pie preference, this collection will inspire you to bake. We've tested our way to the best techniques for building foolproof bakery-quality pies from the crust up- Learn how to create the flakiest pie crust from dough that's a breeze to roll. Become the expert in classics like Sweet Cherry Pie and also wow with pies that show off interesting flavors like Blueberry-Earl Grey Pie (tea is infused into the filling and an adorning glaze) or Browned Butter Butternut Squash Pie with Sage. Make meringues that don't weep, or fruit filling for Deep-Dish Apple Pie that doesn't shrink under the tall-standing top crust. Discover the world of tarts like Hazelnut-Raspberry Mousse Tart with looks that deceive its simplicity (we top crispy store-bought puff pastry with a quick mousse), sleek sesame brittle-decorated Chocolate-Tahini Tart, and rustic galettes.

When you're ready to up your game, learn to design intricate pie tops (think- braided edges for Pecan Pie; a herringbone lattice pattern for Ginger Plum Pie; creative cutouts for Apricot, Vanilla Bean, and Cardamom Pie; and candied peanut clusters for Peanut Butter and Concord Grape Pie), fashion pies big (slab pies for a crowd)

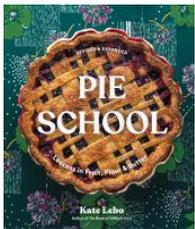
and small (muffin tin pies, jar pies, and pie pops), and use ingredients you may have never thought to put in pie like husk cherries or rose water.



[Art of the Pie: A Practical Guide to Homemade Crusts, Fillings and Life](#)

by Kate McDermott (641.865 McD)

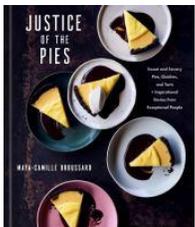
Pie making should be simple and fun. Kate McDermott, who learned to make pie from her Iowa grandmother, has taught the time-honored craft of pie-making to thousands of people. In *Art of the Pie* she shares her secrets to great crusts (including gluten-free options) with instructions for making, rolling, and baking them, as well as detailed descriptions for ingredients, methods, and tricks for making fillings. Organized by type of fruit, style of pie, and sweet versus savory, recipes range from apple to banana rum caramel coconut, raspberry rhubarb to chicken potpie. Along with luscious photography, McDermott makes it very easy to become an accomplished pie maker. This is the only PIE cookbook you need.



[Pie School: Lessons in Fruit, Flour and Butter](#)

by Kate Lebo (641.865 Leb)

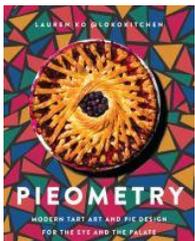
Since the first publication of *Pie School* in 2014, Kate Lebo has inspired bakers everywhere with her witty and encouraging lessons on all things flaky and sweet. This completely revised and updated edition includes 20 brand-new pies-including two new chapters, one on savory meat or vegetable pies and one on "difficult" (lesser-known) fruit pies-plus updates to the originals (80 in total). Her proven process to achieve flakiness and structure, along with recipes for delicious, inspired fillings, will give home cooks all the skills they need to make the best pie of their lives. Beyond the bake, Lebo also invites us to ruminate on the social history, the meaning, and the place of pie in the pantheon of favorite foods.



[Justice of the Pies: Sweet and Savory Pies, Quiches and Tarts + Inspirational Stories From Exceptional People](#)

by Maya-Camille Broussard (641.865 Bro)

In *Justice of the Pies*, Maya-Camille Broussard shares more than 85 recipes for sweet and savory pies and other mouthwatering creations that put her social mission-based bakery on the map, including her famous **Salted Caramel Peach Pie** and **Brandied Banana Butterscotch Pie**, as well as hearty renditions like the **Fig + Pig Quiche** and **Roasted Brussels Sprouts + Cherry Tart**. Maya-Camille also tells the stories of heroes outside the kitchen- luminaries who strive for social justice and equity, and shares recipes they've inspired. Maya-Camille's bakery was launched in honor of her father, who was a criminal defense attorney and had a deep love of baking pie. Through her bakery she proves that good work and delicious decadence can go hand in hand.



[Pieometry: Modern Tart Art and Pie Design for the Eye and the Palate](#)

by Lauren Ko (641.865 Ko)

In a few short years, Lauren Ko made all hell bake loose, going from novice pie baker to internet star and creator of today's most surprising and delightful pie and tart designs. Her unique geometric style uses fruit and dough cut and woven into stunning shapes to highlight color and texture. With an elegant symmetry that matches their knockout flavor, her dazzlingly intricate and inventive designs look difficult to produce, but can be achieved with little more than a knife, ruler, and some patience.

In *Pieometry*, Lauren reveals her secrets, sharing stories about her designs and the inspiration behind them. Warm and funny, she recounts the spectacular piesasters that led to some of her best creations, and breaks down her most beautiful designs, describing how to make naturally-colored dough, intricate weaves, and striking cut-

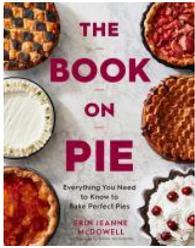
out patterns. Pieometry provides clear, step-by-step instructions, accompanied by helpful photographs, which any patient baker can follow to build these pies from bottom crust to top in their own kitchens. Lauren makes it easy to mix and match doughs, fruits, fillings, and designs, and each recipe includes suggestions for alternative ingredients. Best of all, the beautiful finished pie and tart photos are just as much of a treat to look at as the pies are to eat. But even if you make a mistake here and there, her flavors save the day!



[**Sister Pie: The Recipes and Stories of a Big-Hearted Bakery in Detroit**](#)

by Lisa Ludwinski (641.865)

At Sister Pie, Lisa Ludwinski and her band of sister bakers are helping make Detroit sweeter one slice at a time from a little corner pie shop in a former beauty salon on the city's east side. The granddaughter of two Detroit natives, Ludwinski spends her days singing, dancing, and serving up a brand of pie love that has charmed critics and drawn the curious from far and wide. No one leaves without a slice—those who don't have money in their pockets can simply cash in a prepaid slice from the "pie it forward" clothesline strung across the window. With 75 of her most-loved recipes for sweet and savory pies—such as Toasted Marshmallow-Butterscotch Pie and Sour Cherry-Bourbon Pie—and other bakeshop favorites, the Sister Pie cookbook pays homage to Motor City ingenuity and all-American spirit. Illustrated throughout with 75 drool-worthy photos and Ludwinski's charming line illustrations, and infused with her plucky, punny style, bakers and bakery lovers won't be able to resist this book.

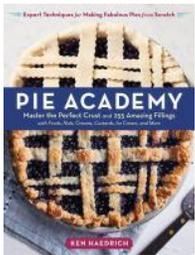


[**The Book on Pie: Everything You Need to Know to Bake Perfect Pies**](#)

by Erin Jeanne McDowell (641.865 McD)

Erin Jeanne McDowell, New York Times contributing baker extraordinaire and top food stylist, wrote the book on pie, a comprehensive handbook that distills all you'll ever need to know for making perfect pies. The Book on Pie starts with the basics, including ways to mix pie dough for extra flaky crusts, storage and freezing, recipe size conversions, and expert tips for decorating and styling, before diving into the recipes for all the different kinds of pies: fruit, custard, cream, chiffon, cold set, savory, and mini. Find everything from classics like Apple Pie and Pumpkin Pie, to more inspired recipes like Birthday-Cake Pie and Caramel Pork Pie with Chile and Scallions.

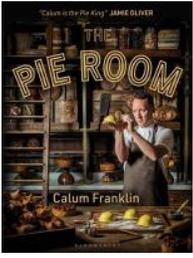
Erin also suggests recommended pie doughs and toppings with each recipe for infinitely customizable pies: Mix and match Pumpkin Spice Pie Dough and Dark Chocolate Drippy Glaze with the Pumpkin Pie, or sub in the Chive Compound-Butter Crust for the Croque Madame Pielets . . . the possibilities are endless. With helpful tips, photographic guides, and inspirations--pie-deas--it's almost like having Erin in the kitchen baking pies with you.



[**Pie Academy: Master the Perfect Crust and 255 Amazing Fillings With Fruits, Nuts, Creams, Custards, Ice Cream and More: Expert Techniques for Making Fabulous Pies From Scratch**](#)

by Ken Haedrich (641.865 Hae)

Trusted cookbook author and pie expert Ken Haedrich delivers the only pie cookbook you'll ever need: *Pie Academy*. Novice and experienced bakers will discover the secrets to baking a pie from scratch, with recipes, crust savvy, tips and tutorials, advice about tools and ingredients, and more. Foolproof step-by-step photos give you the confidence you need to choose and prepare the best crust for different types of fillings. Learn how to make pie dough using butter, lard, or both; how to work with all-purpose, whole-wheat, or gluten-free flour; how to roll out dough; which pie pan to use; and how to add flawless finishing details like fluting and lattice tops. Next are 255 recipes for every kind and style of pie, from classic apple pie and pumpkin pie to summer berry, fruit, nut, custard, chiffon, and cream pies, freezer pies, slab pies, hand pies, turnovers, and much more. This beast of a collection, with gorgeous color photos throughout, weighs in at nearly four pounds and serves up forty years of pie wisdom in a single, satisfying package.



[The Pie Room: 80 Achievable and Show-Stopping Pies and Sides for Pie Lovers](#)

by Calum Franklin (641.865 Fra)

Discover the definitive pie bible from self-confessed pastry deviant, chef and London's King of Pies, Calum Franklin. Calum knows good pies and in his debut cookbook, *The Pie Room*, he presents a treasure trove of recipes for some of his favorite ever pastry dishes. Want to learn how to create the ultimate sausage roll? Ever wished to master the humble chicken and mushroom pie? In this collection of recipes discover the secrets to 80 delicious and achievable pies and sides, both sweet and savory, veggie and meat, including hot pork pies, cheesy dauphinoise and caramelized onion pie, hot and sour curried cod pie, the ultimate beef Wellington and rhubarb and custard tarts.

Alongside the recipes Calum guides you through the techniques and tools for perfecting your pastry. Within these pages you'll find details including how to properly line pie tins, or how to crimp your pastry and decorate your pies so they look like true show-stoppers. Say hello to your new foodie obsession and get ready to create your very own pie masterpiece.

More by Sarah Bareilles



[Little Voice](#)

by Sholom Aleichem (Compact Disc 781.66 Bar)

2007 studio album.



[Kaleidoscope Heart](#)

by Sholom Aleichem (Compact Disc 781.66 Bar)

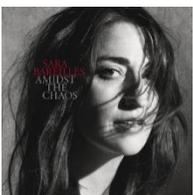
2010 studio album.



[The Blessed Unrest](#)

By Erica Silverman (Compact Disc 781.66 Bar)

2013 studio album.

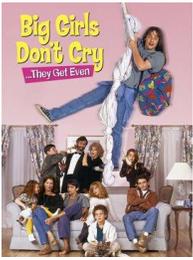


[Amidst the Chaos](#)

by Joseph Dorman (Compact Disc 781.66 Bar)

2019 studio album.

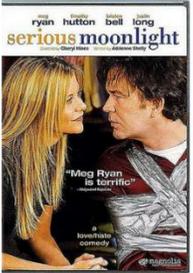
More from original writer/director Adrienne Shelly:



Big Girls Don't Cry...They Get Even: A Novel Inspired by Fiddler on the Roof

directed by Adrienne Shelly (Hoopla Movie)

Hilary, a teenage girl with a crazy new stepfamily, decides to escape domestic madness and run away from home! Her moms, dads and stepsiblings join forces to find her. While Hillary is busy having the adventure of her life, her family is busy learning to get along.

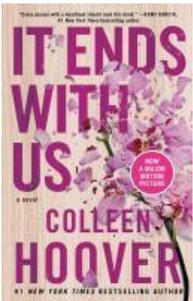


Serious Moonlight

directed by Adrienne Shelly (DVD Serious)

Things are not going exactly as planned for high-powered Manhattan lawyer Louise. Her husband of 13 years, Ian, announces that he is leaving her for a younger woman. Taking things into her own hand, Louise decide to hold Ian captive until he agrees to work on their marriage. The unexpected arrivals of a gardener turned opportunistic thief and Ian's impatient mistress serve only to complicate the spiraling situation.

Based on the Topics and Themes of *Waitress*, Here's More You May Enjoy...



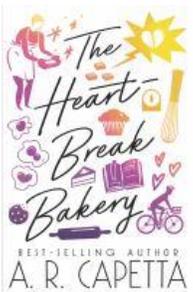
It Ends With Us

by Colleen Hoover (Hooper)

Lily hasn't always had it easy, but that's never stopped her from working hard for the life she wants. She's come a long way from the small town where she grew up--she graduated from college, moved to Boston, and started her own business. And when she feels a spark with a gorgeous neurosurgeon named Ryle Kincaid, everything in Lily's life seems too good to be true.

Ryle is assertive, stubborn, maybe even a little arrogant. He's also sensitive, brilliant, and has a total soft spot for Lily. And the way he looks in scrubs certainly doesn't hurt. Lily can't get him out of her head. But Ryle's complete aversion to relationships is disturbing. Even as Lily finds herself becoming the exception to his "no dating" rule, she can't help but wonder what made him that way in the first place.

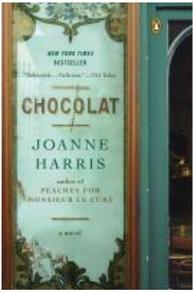
As questions about her new relationship overwhelm her, so do thoughts of Atlas Corrigan--her first love and a link to the past she left behind. He was her kindred spirit, her protector. When Atlas suddenly reappears, everything Lily has built with Ryle is threatened.



The Heartbreak Bakery

by A.R. Capeta (YA Capeta)

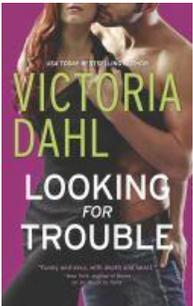
Syd (no pronouns, please) has always dealt with big, hard-to-talk-about things by baking. Being dumped is no different, except now Syd is baking at the Proud Muffin, a queer bakery and community space in Austin. And everyone who eats Syd's breakup brownies . . . breaks up. Even Vin and Alec, who own the Proud Muffin. And their breakup might take the bakery down with it. Being dumped is one thing; causing ripples of queer heartbreak through the community is another. But the cute bike delivery person, Harley (he or they, check the pronoun pin, it's probably on the messenger bag), believes Syd about the magic baking. And Harley believes Syd's magical baking can fix things, too--one recipe at a time.



[Chocolat](#)

by Joanne Harris (Harris)

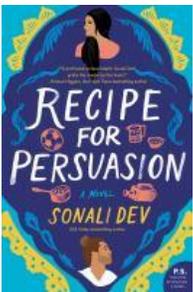
In tiny Lansquenet, where nothing much has changed in a hundred years, beautiful newcomer Vianne Rocher and her exquisite chocolate shop arrive and instantly begin to play havoc with Lenten vows. Each box of luscious bonbons comes with a free gift: Vianne's uncanny perception of its buyer's private discontents and a clever, caring cure for them. Is she a witch? Soon the parish no longer cares, as it abandons itself to temptation, happiness, and a dramatic face-off between Easter solemnity and the pagan gaiety of a chocolate festival. *Chocolat's* every page offers a description of chocolate to melt in the mouths of chocoholics, francophiles, armchair gourmets, cookbook readers, and lovers of passion everywhere. It's a must for anyone who craves an escapist read, and is a bewitching gift for any holiday.



[The Jackson Hole series](#)

by Victoria Dahl (Dahl)

The Jackson Hole series of contemporary romances by author Victoria Dahl all feature a group of women supporting each other through tumultuous romantic relationships – emphasizing the strength of friendship.



[The novels of Sonali Dev](#)

by Harvey Fierstein (Biography Fierstein)

Author Sonali Dev mixes the contemporary food scene with complicated romantic and non-romantic relationships in numerous stand-alone novels.

For questions or for more information, contact the BookGuide staff by e-mail at:
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