

When Life Gave Her Lemons, She Made Lemon Pies



writing by Kristi C. Myers
photography by Elaine Payne

cakes and pies. She had always loved to cook, and as a child, Kimberly spent every summer in the kitchen with her grandmother, Emma “Big Mama” Monk. She remembered feeling at home in Big Mama’s kitchen learning recipes and special cooking techniques.

While the extra income from catering helped pay the bills, Kimberly’s degree was in marketing, and she desperately wanted to get back in sales. When she found a position with another national shipping company, she thought her troubles were over, but in October 2008, after only a few months, she was laid off, along with 80 percent of the company’s workforce.

With two kids to support, including a son in college, she had to once again find a way to pay the mounting bills and feed her family. Said Kimberly, “There were times when my son would call from school and say he was out of money, and had no food to eat, but I would find some way to send money.”

Her journey hit a rocky road, and her life became an endless cycle of sending résumés, traveling to interviews, and waiting (sometimes for months) to hear, *Thank you for your interest, but we have filled the position.*

In June of 2009, in a quiet moment, Kimberly made a life-changing decision. With God’s help, and inspiration from her grandmother, she would commit full time to her catering business. Kimberly formed a vision statement and developed a business plan. It was only fitting to name her business after her grandmother: Culinary Choices, a.k.a., Big Mama’s Delights.

Kimberly began networking. She contacted friends, family, previous business contacts, and church members to promote her new business. “One of my favorite quotes is that success is determined by the people you meet and the books you read,” she said.

After only the first week, Kimberly met a woman in sales who booked her for five luncheons. Kimberly’s business was off to a running start!

Kimberly never fails to leave free samples of pound cakes, pies, and Big Mama’s specialty—chocolate Kahlua cake—at business meetings and events to acquire new customers. Her grandmother used to say, “Nothing beats a failure, but a try.”

And Kimberly hasn’t forgotten her grandmother’s advice. For 2010, she is focused on building her business with new clients by catering special dinners in private homes. Surely Big Mama would be proud.

Contact Kimberly Smith for your personal or professional catering needs by calling 214.687.7563, or by visiting www.bigmamasdelights.com. ■

Kristi C. Myers is an attorney and freelance writer. She is a frequent contributor to Richardson Living and can be reached at kcmlegal1@gmail.com.



Kimberly’s Lemon Ice Box Pie

Pie Filling

- 1/3 cup lemon juice (freshly squeezed or organic lemon juice)
- 1 can sweetened condensed milk
- 1 8 oz. block of Philadelphia cream cheese (at room temperature)
- 1 tsp. vanilla

Crust

- 1 cup graham cracker crumbs
- 3 Tbsp. sugar
- 3 Tbsp. melted margarine

Topping

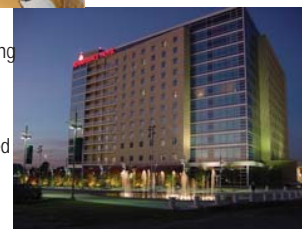
- 1 carton Cool Whip
- Heat oven to 350°. Mix crumbs, sugar, and margarine. Press onto bottom of 9” pie pan. Bake 10 minutes. Allow to cool completely.

Mix cream cheese, lemon juice, condensed milk, and vanilla in a bowl until smooth. Spoon into cooled crust. Cover and place in refrigerator for three to six hours before serving or in freezer for two hours to set fast. Frost with whipped topping just prior to serving. Enjoy!

Perfect to the Last Detail...



Your wedding day is a day that you have been dreaming about all your life! The Wedding Specialist at the Renaissance Dallas Richardson Hotel is honored to make your day one of unmistakable beauty and grace. No detail goes unnoticed, from the wedding toast to the bouquet toss, we are dedicated to flawless coordination and unmatched personal service. You can count on us every step of the way and throughout the entire planning process, you will experience world-class service that is uniquely Renaissance.



Renaissance Dallas Richardson Hotel
900 E. Lookout Drive Richardson, TX 75082

Lindsay Gabbai, Certified Wedding Planner
972-367-6347
lindsay.gabbai@rgh.com
www.richardsonrenaissance.com

Your Magical Wedding,

natural light photos of
HIGH SCHOOL SENIORS

family portraits

corporate photos

special events

more...



www.memorylabphotography.com
Lee Ann Baker
leeann@lab-works.net
214-674-1407