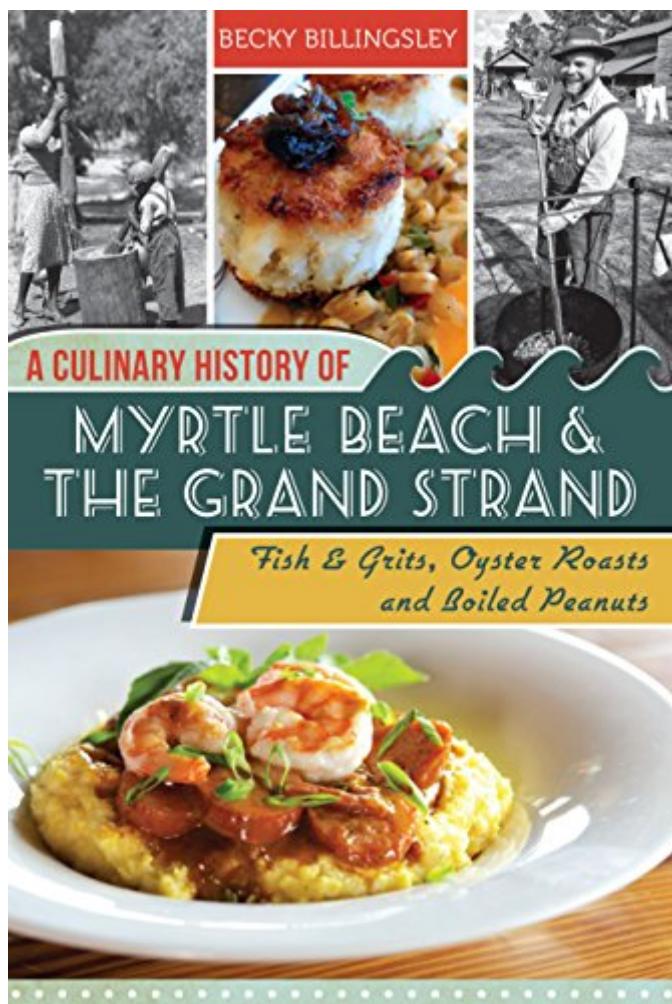


The book was found

A Culinary History Of Myrtle Beach & The Grand Strand: Fish & Grits, Oyster Roasts And Boiled Peanuts (American Palate)



Synopsis

The culinary history of Georgetown and Horry Counties reflects a unique merging of Native American, European, African and Caribbean cuisines. Learn how slaves taught their masters to create vast wealth on rice plantations, what George Washington likely ate when visiting South Carolina in 1791, how the turpentine industry gave rise to a sticky sweet potato cooking method and why locals eagerly anticipate one special time of year when boiled peanuts are at their best. Author Becky Billingsley, a longtime Myrtle Beach-area restaurant journalist, digs deep into historic records, serves up tantalizing personal interviews and dishes on the best local restaurants, where many delicious farm-to-table heritage foods can still be enjoyed.

Book Information

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Customer Reviews

As a part time resident of the Myrtle Beach and the Grand Strand for many years....and having been coming to the area for more than 35 years...I have witnessed the comings and goings of the restaurant scene here. How nice to have memories piqued...and explanations given in a very readable manner. The dining scene has improved dramatically in the area over the past many years,

and this book does an excellent job of chronicling and explaining. Not just for residents and visitors...but anyone interested in food. We are foodies and we love this book ! Also, check out the website myrtlebeachrestaurantnews.com excellent source of information ! This is the most dog eared and read book (of many) in my summer rental at the beach.

This is an excellent beginning historical study of food and culture of the grand strand. Inclusion of Indian customs and traditions adds insight into many continuing practices and tastes.

Fantastic Walk Through History

Although my family roots are firmly planted in North Carolina, I grew up in southern California and then spent three decades plus in New York. Perhaps it is due to my southern ancestry, but I sincerely love the south, its people and learning about its history. Becky Billingsley's A Culinary History of Myrtle Beach & the Grand Strand offers a guided tour, a walk down memory lane and the origin of many items of southern cuisine typically found along the South Carolina Grand Strand. This book not only presents recipes and resources for locating restaurants that feature a few of those selections, it also supplies an extraordinary number of informative facts related to local history. As a 2007 transplant to this area, I am intrigued by the people and events that have shaped the Myrtle Beach vicinity into what it is today. Billingsley's book is an excellent source for learning about culinary lifestyles in our little piece of paradise. Beautifully researched and written, it is a "must" for the bookshelves of anyone interested in accounts of Myrtle Beach/Grand Strand cooking, utensils and historical facts. You don't have to be a foodie to love and appreciate this book!

As a "born and raised" South Carolinian, I thought I knew a great deal about the food and history of my heritage. After reading this book I discovered that I actually knew very little. I can no longer say that now. What a great book full of things that the average person would never know about the Culinary History of the Grand Strand of South Carolina. The wide variety of sources of information, the in-depth details and interesting stories will make it difficult for you to put the book down. There's even a few excellent recipes to try including in the book. I meet many people moving to the area through my business. I've now begun giving this book to every one of my customers and clients to introduce them to the history of the foods they will be enjoying and they love it.

In A Culinary History of Myrtle Beach & The Grand Strand, talented food and feature writer Becky

Billingsley displays genuine appreciation for her topic with generous helpings of charming detail, relevant anecdotes from personal interviews, a sprinkling of historical recipes, and in the animation and humanization of even the earliest and least documented inhabitants of the region. The book reads easily and smoothly. This is nothing like your boring tenth grade history textbook.

Recommended!

Before this book, there was no detailed history of food along the Grand Strand. It offers so many interesting tidbits, recipes and stories that it was hard to put down. Anyone interested in food, history, old Southern stories and old recipes should definitely give it a read.

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