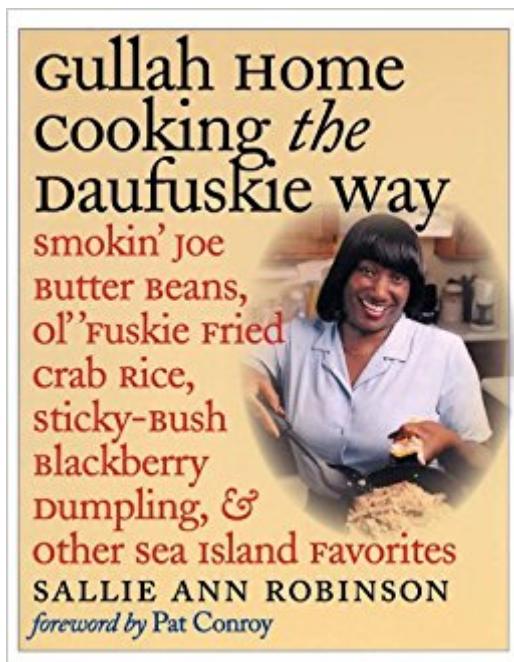


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Gullah Home Cooking The Daufuskie Way: Smokin' Joe Butter Beans, Ol' 'Fuskie Fried Crab Rice, Sticky-Bush Blackberry Dumpling, And Other Sea Island Favorites



Synopsis

If there's one thing we learned coming up on Daufuskie," remembers Sallie Ann Robinson, "it's the importance of good, home-cooked food." In this enchanting book, Robinson presents the delicious, robust dishes of her native Sea Islands and offers readers a taste of the unique, West African-influenced Gullah culture still found there. Living on a South Carolina island accessible only by boat, Daufuskie folk have traditionally relied on the bounty of fresh ingredients found on the land and in the waters that surround them. The one hundred home-style dishes presented here include salads and side dishes, seafood, meat and game, rice, quick meals, breads, and desserts. Gregory Wrenn Smith's photographs evoke the sights and tastes of Daufuskie. "Here are my family's recipes," writes Robinson, weaving warm memories of the people who made and loved these dishes and clear instructions for preparing them. She invites readers to share in the joys of Gullah home cooking the Daufuskie way, to make her family's recipes their own.

Book Information

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Customer Reviews

The Gullah people of the Sea Islands of South Carolina have preserved ways of life and speech from West African slave culture and plantation times. Robinson, a native of Daufuskie, one of the islands, writes that "most of our food came from the land-and water-around our tin-roofed home." This book honors a love of her childhood and her family, and that love is intertwined with food. Introducing most recipes are reminiscences of loading the wood stove, trips to the store, fishing for sheepshead, washing clothes on a washboard and cooking "long pots" (slow-cooked meals). Beautiful photos of island life and a relaxed attitude toward cooking ("these are recipes, not rules")

make for accessible additions to anyone's Southern repertoire, with homespun dishes like Tada Salad, Sea Island Okra Gumbo and Fuskie Crab Patties. Sticky-Bush Blackberry Dumpling and Crackin' Conch and Rice are the kind of authentically regional recipes that are harder and harder to come by these days. Pot Full O' Coon and Fried Squirrel may not be the next trendy item on a Manhattan menu (Robinson admits she doesn't cook possum anymore), but these are the recipes that give the book its unique, almost anthropological intrigue. Given that many recipes begin with bacon or pork fat, this is not a cookbook meant for nouveau palates as much as it is for the preservation of a unique, fascinating culture. Wonderful to browse through and experiment with, this is an excellent volume for anyone interested in Southern and African-American culture and food. Copyright 2003 Reed Business Information, Inc. --This text refers to an out of print or unavailable edition of this title.

"With this collection of recipes, stories, and personal reminiscences, Sallie Ann has cooked up a big pot of steaming low-country gumbo. So you better come on in her kitchen and experience the seasonings and flavors of the traditional and new Daufuskie Island offered up by a native daughter." "With this collection of recipes, stories, and personal reminiscences, Sallie Ann has cooked up a big pot of steaming low-country gumbo. So you better come on in her kitchen and experience the seasonings and flavors of the traditional and new Daufuskie Island offered up by a native daughter. (Vertamae Grosvenor)" "Opens the front door of Robinson's garden and childhood and welcome[s] you right in." -- "Chicago Tribune" "A fascinating cookbook. . . . Robinson knows what to do with classic soul food ingredients like pig's feet, ham hocks, chitterlings and even possum. But Southern food lovers will also find plenty of down-to-earth recipes." -- "New York Times Book Review" "Sallie Ann Robinson cooks slow and local--from the heart." -- Damon Lee Fowler, "Garden & Gun"

This is more than a cookbook...it's a storybook! There is so much history of the area and of great home cooking Gullah dishes. Sallie Ann Robinson knows how to tell a story to go with her recipes, that is for sure!!! I love Southern cooking but Gullah cooking is somewhat different because these folks had to grow, harvest and cook their food as well as hunt and fish on a daily basis. They truly appreciated the land they lived on and treated it with respect. If you are looking for a good down home cookbook with a history lesson, too, this is the book for you and your friends!!!

Wonderful recipes and history. It is very much a memoir with a lot of heart and style. If you have a

love of southern food, this is a must add to your cookbook collection.

I really enjoyed the recipes. They are very authentic and similar to the recipes my family cooked growing up. I also enjoyed the stories she shared from her childhood. It gives you perspective of what it was like on Daufuskie. I loved the story prior to the runaway fried chicken recipe. It was hilarious.

I loved learning about what it was like growing up on Daufuskie, but it had a lot of recipes starting with onion, bacon grease, etc. I like it but others may not and the chances of me cooking raccoon or squirrel is remote. I still like to read about it and thank goodness we have Publix.

Again, easy to read. Written in a conversational and informative style.

I collect cookbooks from this part of the country. Love the book and how it is written. Has nice history and the recipes are great.

Great for my collection

Great for visitors getting acquainted with the area. Lots of history and dialog to accompany recipes. Sallie Ann was a student of Pat Conroy.

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