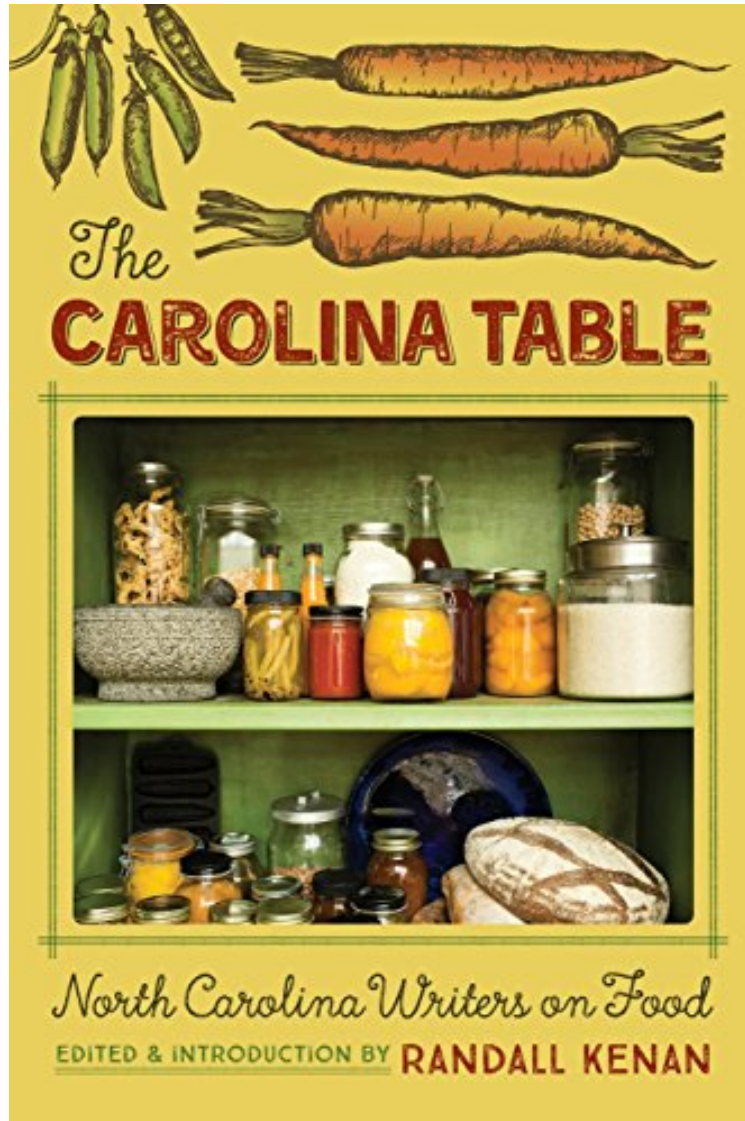


The Carolina Table: North Carolina Writers on Food

Randall Kenan

*ePub | *DOC | audiobook | ebooks | Download PDF*



DOWNLOAD



READ ONLINE

#1105923 in Books Ingramcontent 2016-11-02Original language:English 8.90 x .70 x 5.90l, .0 #File Name: 0997314400280 pagesThe Carolina Table North Carolina Writers on Food | File size: 69.Mb

Randall Kenan : The Carolina Table: North Carolina Writers on Food before purchasing it in order to gage whether or not it would be worth my time, and all praised The Carolina Table: North Carolina Writers on Food:

1 of 1 people found the following review helpful. Great minds (and cooks) think alikeBy joyce ellisI bought this for a gift for my daughter, but she already had it. Great minds (and cooks) think alike!1 of 1 people found the following review helpful. Nourish Your Soul and BodyBy Frances CristinalI won a copy of The Carolina Table: North Carolina Writers on Food in a Goodreads Giveaway. (People really do win!)I love cooking and have been collecting cookbooks

for a number of years. This is not what I call a cookbook though it does have a number recipes in it. What I adore about this book were the stories of North Carolina kitchen tables. Some of them reminded me of my Mamaw's table in Southeast Kentucky. It was the various authors bringing the different flavors that make up North Carolina cuisine and serving them at homes where love ruled the table. Some of the stories will educate you. Some will have you howling with laughter. All will inspire you. These are stories that nourish the soul as well as the stomach. Your stomach will be nourished, too. Though not a cookbook in the traditional style, there are recipes included. The Annie Collins Pound Cake will delight your taste buds as no box mix for pound cake can. It is divine and not complicated at all to make. I was never one for Butter Beans. I ate my Mamaw's and they were good. My favorites though were Leather Britches. I made the recipe for Better Butter Beans that is in the book and fell in love with Butter Beans. Who knew they could taste so good? If you have never tried cheese grits, I invite you to follow the easy recipe for this southern favorite. If you eat your cornbread on a plate, try it in a cold glass of milk, (a filling supper any night of the week). Sausage biscuits do cure anything that ails you, especially covered in gravy. 2 of 2 people found the following review helpful. Lovely tales and tastes By Dani The Carolina Table lays out stories about beloved food and community the way aunts and great-aunts in Nancie McDermott's *The Family Reunion* laid out their best dishes on clothed tables at the Schley Grange. Be a hungry child, walk beside the long tables crowded nearly at eye-level with best pickles in cut-glass bowls, deviled eggs on proper deviled egg plates, Aunt Julia's chicken pie, threes and actual vegetables, then the dessert table with flights of pies, fresh coconut cake, black walnut fudge and peach cobbler. Its how I felt as I read this collection. My plate was over-full, and I kept coming back for more. Reading *The Carolina Table* also feels like speaking your blessings out loud, with gratitude. Richard Chess's *Make It Holy* about his Sabbath Tribe is a heart-full celebration of rituals of food, history, scripture. Bridgette A. Lacys *Mater Day* reminds us that we still yearn to gather together over good, good food at its glorious peak. I recommend that you sit upright reading, so as not create an unsafe situation when you read Michael Parkers *Lets Cook*, EXCLAMATION POINT, including a remembrance of his fathers *Scrambled Hamburger* (apparently his hamburger did not need any help) or Stephen Petrows *The Pies That Bind*, a cautionary tale about complacency. In three brief pages, Lenard D. Moores *An Onslow County Tradition* sings a ballad of land and sea, fatherhood, abundance, salty, sweaty work and contentment, memories of which cannot be erased by heartbreak, death, or bulldozers. Diya Abdos *On Food and Other Weapons* is a sliver of this Syrian mother, now, here, tucked away in a North Carolina community. And, it is also, of course, the oldest story of all: an isolated, shy immigrant cook who knows as she breathes that her food will bring people to the table, to the home, to the heart. The visiting Afghani boys say to tell her that her food is delicious. That it tastes exactly like something they eat in Afghanistan. Her cooking, like Sophia Woos dumplings in *Vulnerability* or Paul Cuadros chicken in *Pollo a la Brasa Keeps Turning* in North Carolina remind us that we are still a messy, delicious community of people from all over the world, that Southern food will evolve as the cooks and eaters are woven in. In North Carolina and other places, food traditions were nearly lost by the post-war generation of can-cooks, my mother among them. The writers in this collection are conservators, having saved the stories as well as the well-worn recipes, like Lee Smith's mothers in *The Recipe Box*, soft, weathered index cards covered with thumbprints and spatters. And good that they did, for as she says, our recipes tell us everything about us and we are handed down treasure. Jaki Shelton-Green in *Singing Tables* says the ghosts of other tables, other kitchens, remind me that we are all just ingredients and what matters is the grace with which I cook the meal. Zelda Lockhart's *Garden Gate* is for everyone who ever thought, If my ancestors could do it, I certainly can and should. She could and did: cheer her triumph. In Zeldas garden, in Wayne Caldwell's *Rubys Kitchen*, on the cottage deck in Bill Smith's *Hard Crab Stew*, or Jill McCorkles grandmothers kitchen sink in *Remembering the Cake* we visit the places where love and food and memory meet. My generation of chefs and cooks show our gratitude in the thriving food scenes from Asheville to Durham to Kinston to Wilmington, and the kids are alright. As Sophia Woo says, despite the intense hardships of building a food business, What made it worth it was people came to eat. In the same way that Nancie McDermott's family reunion has evolved over years and generations, we may pine and hunger for the meals of those uncomplicated (we imagine) old black and white photographs and supper tables, but we wont turn down a good takeout chicken leg and biscuit. We still gather and eat, and there is chocolate cake. All is not lost, and these good people remind us of the truest gifts of food, family and community at our Carolina tables.

At the intersection of food and story, *The Carolina Table: North Carolina Writers on Food* offers a collection of food-related stories set in North Carolina, though geography is sometimes secondary to the main theme, which is food in any form: meals and manners, cooking and ingredients, recipes and recollections. The collection is edited by Randall Kenan, an award-winning novelist and food writer. Some of North Carolina's favorite writers regale us with stories: Lee Smith, Daniel Wallace, Marianne Gingher, Jill McCorkle, Jaki Shelton Green, Wayne Caldwell, Marcie Cohen Ferris, Michael McFee, Zelda Lockhart, Crook's Corner's popular chef Bill Smith, noted cookbook author Nancie McDermott, and many others.

"In his novels and short stories, Randall Kenan has proved a master of place making. In *The Carolina Table*, he

renders place through food, framing North Carolina in 'ballads to hunger' and 'hymns of satiation.' This choir sings of cheese puffs straight from the bag and pollo de la brassa straight from Peru, while connecting the Fertile Crescent of the Middle East and the Piedmont of North Carolina. Smart, inclusive, generous, and, at times, evocatively random, The Carolina Table sets a national standard for food writing collections." --John T Edge, author of *The Potlikker Papers: A Food History of the Modern South*"Read The Carolina Table and you pull up your chair to the best groaning boards in the state. Randall Kenan's choices are acute, delicious, and big-hearted. I love the family lore, the discourse on butter beans, the recipe for grape hull pie, free use of the word 'fatback,' and the elements of cleaning crab-beer, a hose, mosquitos. Most of all, I love the humor and the quirky voices of my Southern brethren." --Frances Mayes, author of *Under the Tuscan Sun* and most recently *Under Magnolia: A Southern Memoir*"If it's true that by knowing what we eat, we know who we are, then The Carolina Table serves us up a cultural treasury of Southern food and how to cook it, eat it and pass it down through generations. This is our Anatomy of the Culinary. Tar Heel essayists, journalists, novelists, poets, chef and critics evocatively fill the pages of The Table with reminiscences particular to them but resonate for all: how food and the inheritance of recipes construct our holiday rituals, our family reunions, our shared memories. From the region's beloved classics, like shrimp and grits, pecan pie, barbecue, and fried chicken, from the traditional products of its fisheries and farms and dairies (the crab, pork, greens and beans, and buttermilk), to today's modern local celebrity chefs and restaurants, The Carolina Table sets out an absolute banquet of a book. Have a seat and welcome to the feast." --Michael Malone, author of *Handling Sin* and *Four Corners of the Sky*From the Inside FlapAt the intersection of food and story, *The Carolina Table: North Carolina Writers on Food* will offer a collection of essays about the best meal, food and memory, the best family tradition, a cherished food ritual, a dreaded food ritual, a favorite recipe, the worst recipe, the worst meal, the funniest meal. These food-related stories are set in North Carolina, though geography is sometimes secondary to the main theme, which is food in any form: meals and manners, cooking and ingredients, recipes and recollections. The pieces include a humorous story by Michael Parker about his mother's soup disaster; a tour of Duplin County barbeque joints by Celia Rivenbark; Hal Crowther's evening as a reluctant carnivore at a ribfest; chef Cathy Cleary's favorite tomato pie. Writer and goat farmer Tom Rankin writes about taking his goats to be slaughtered by a halal butcher from Afghanistan in Sanford. John McElwee takes us to the annual celebratory Blue Monday shad fry along the Cape Fear River. Some of North Carolina's favorite writers and chefs regale us with stories: Lee Smith, Frances Mayes, Daniel Wallace, Marianne Gingher, Wiley Cash, Bland Simpson, Jill McCorkle, Jaki Shelton Green, Michael Malone, and Wilton Barnhardt. It also includes stories by chefs Vivian Howard (of PBS's "A Chef's Life") and Crook's Corner's popular chef Bill Smith, and noted cookbook authors Marcie Cohen Ferris and Nancie McDermott.About the AuthorProfessor of English at UNC-Chapel Hill, Randall Kenan is a novelist, journalist, and food writer. He has written about food for a variety of publications, most notably a profile of culinary food historian Michael Twitty for *Garden and Gun*. He teaches a Food Writing class at UNC. His books include *A Visitation of the Spirits*, *Let the Dead Bury Their Dead*, and *The Fire this Time*. He received the North Carolina Award for Literature in 2005 and was elected to the Fellowship of Southern Writers in 2007.