

Mrs. Wilkes' Boardinghouse Cookbook: Recipes and Recollections from Her Savannah Table

To Download this book in many format Visit :

<https://wocoentala.org/source1/d17b2ec2dc04857c589aa3030813ee9b>

A historical cookbook with more than 300 recipes from a pioneer of Southern cuisine.

In 1943, a young and determined Sema Wilkes took over a nondescript turn-of-the-century boardinghouse on a sun-dappled brick street in historic downtown Savannah. Her goal was modest: to make a living by offering comfortable lodging and Southern home cooking served family style in the downstairs dining room.

Mrs. Wilkes' reputation was strong and business was brisk from the beginning, but it was the coverage in *Esquire* and the *New York Times*, and even a profile on David Brinkley's evening news that brought Southern-food lovers from all over the world to her doorstep.

With over 300 recipes, photos from the boardinghouse, and culinary historian John T. Edge's colorful telling of Mrs. Wilkes' contribution to Savannah and Southern cuisine, this rich volume is a tribute to a way of cooking-and eating-that must not be forgotten.

Recipient of Southern Living's Reader's Choice Award 2000

Winner of the 1999 James Beard "America's Regional Classics" Award

SEMA WILKES was born in 1907 to Georgia farmers who grew tobacco, cured hams, smoked sausages, and otherwise worked hard to get by. As the oldest of four children, all orphaned, she learned to cook out of necessity. Married at 16, a mother at 21, relocated to Savannah in the name of the war effort at 35, Sema went to work at Mrs. Dixon's Boardinghouse. Three years later, in 1943, she took over the boardinghouse and began building what would become her legacy. She lived in Savannah, Georgia, until her death in 2002. Ninety-four year old Sema Wilkes has been running her boardinghouse in Savannah, Ga., since 1943, cooking up traditional Southern favorites biscuits, collard greens, hush puppies for a clientele of gentlemen farmers, Girl Scouts and Yankee tourists. Indeed, the remembrances of Mrs. Wilkes and her family and friends are so entertaining that the book is best approached as a memoir/oral history interrupted by recipes for soups, casseroles, fried delights and desserts. The book vividly portrays a few of the eatery's more irregular regulars, including one Spanish Civil War veteran who, always arriving via tricycle, ate there every weekday for three decades. Equally well-rendered are the strong women who have helped Mrs. Wilkes in the kitchen throughout the years, including the late Mildred Capers, who judged the doneness of her fried chicken by the sound of the oil in the fryer. But it's not clear how some of these dishes would fare outside of Mrs. Wilkes's delightful environs:

the Fried Chicken recipe lists the needed ingredients: flour, evaporated milk, salt and pepper, but obviously, it is the context Southern hospitality, fresh ingredients and an experienced kitchen staff that make it special. Also, a few oddities included in the book would have perhaps been best left on the boardinghouse table a Tango Salad, for instance, with lemon gelatin, canned pineapple and pimentos. Nevertheless, this is a delightful homage to Southern life. (May)Forecast: The continuing interest in Southern food, along with an ecstatic blurb from Craig Claiborne, should help this book's sales.

Copyright 2001 Cahners Business Information, Inc.

Other Books

"The" Athenaeum,

? ? ? ? ? . Punch and Judy , unfinished proofs , one of two copies - Phrenology - Mornings at Bow - street , both series - Illustrations of ... A. HISLOP . Fourth Edition . Crown 8vo . cloth , 78. 6d . ** Full Catalogues post free on application . "