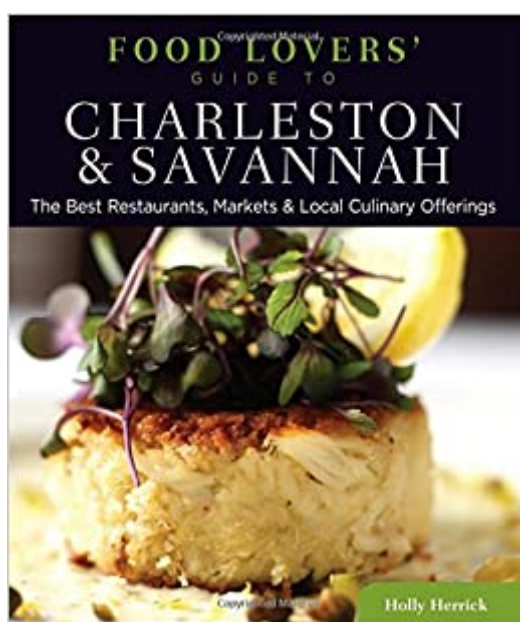


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Food Lovers' Guide To® Charleston & Savannah: The Best Restaurants, Markets & Local Culinary Offerings (Food Lovers' Series)



Synopsis

The ultimate guide to the food scene in Charleston and Savannah provides the inside scoop on the best places to find, enjoy, and celebrate local culinary offerings. Written for residents and visitors alike to find producers and purveyors of tasty local specialties, as well as a rich array of other, indispensable food-related information including: food festivals and culinary events; specialty food shops; farmers' markets and farm stands; trendy restaurants and time-tested iconic landmarks; and recipes using local ingredients and traditions.

Book Information

Series: Food Lovers' Series

Paperback: 264 pages

Publisher: Globe Pequot Press; First Edition edition (December 20, 2011)

Language: English

ISBN-10: 0762760125

ISBN-13: 978-0762760121

Product Dimensions: 5.8 x 0.8 x 6.8 inches

Shipping Weight: 8.8 ounces (View shipping rates and policies)

Average Customer Review: 4.0 out of 5 stars 5 customer reviews

Best Sellers Rank: #165,282 in Books (See Top 100 in Books) #6 in Books > Travel > United States > South Carolina > Charleston #8 in Books > Travel > United States > Georgia > Savannah #112 in Books > Travel > Food, Lodging & Transportation > Dining

Customer Reviews

Herrick, who has lived in Charleston since 2000, is a Cordon Blue-trained chef, author and longtime food writer. Her work has appeared in Southern Living, Bon Appetit and Gourmet. Her new guide covers trendy and landmark restaurants, plus food festivals, like the popular Charleston Wine + Food Festival (poster below). It also includes spots in town and on the beaches that locals favor. For good measure, the tuck-in-tote-paperback features a few recipes, ranging from Spiced Georgia Nuts from Savannah's Green Truck Pup (which also cooks up grass-fed burgers) to the lemony Broccoli & Lentil Salad served at Charleston's Caviar & Bananas. "Southern finds! If you're planning a trip down here to the Charleston and Savannah areas, go ahead and pick up a copy of the Food Lover's Guide to Charleston and Savannah by Holly Herrick. Spend some time going through the restaurants and visiting their web sites, especially if your time in the area is limited. I find it helps to have a few restaurants picked out before I go to a new area.

Even if you're not planning a trip down here, pick up a copy of the book anyway and join me in my fantasy culinary tour. I'll save you a spot! -- Kim McCallie, *A Well-Seasoned Life* What I really like about this guidebook is its singular focus on food. And why wouldn't we need a guidebook focused on food when one of the two cities in this book has been named the hottest in the South? The book, like traditional guidebooks, is organized according to area of town. Within each area, you may find the following topics: Foodie Faves, Landmarks, Specialty Stores, Markets, and Producers, and Learn to Cook. This makes this a great book for any type of gastro-enthusiast. If you are the type that only wants to eat out, you'll find a complete list of restaurants worth visiting. I like to shop at local stores when I visit another city, giving me what I consider a more inside perspective on local products and what locals are doing with them. So, for people like me, there's a section on specialty stores, markets and producers. • OKRA, the online magazine of the Southern Food and Beverage Museum... "the book's 247 pages (also) are brimming with (Herrick's) nuggets of wisdom about favorite places to eat and drink, shop for food and find other culinary treasures. The book includes recipes from top local chefs and is a resource for food events and cooking classes, too". - Teresa Taylor, *The Post and Courier*... "the book's 247 pages (also) are brimming with (Herrick's) nuggets of wisdom about favorite places to eat and drink, shop for food and find other culinary treasures. The book includes recipes from top local chefs and is a resource for food events and cooking classes, too". - Teresa Taylor, *The Post and Courier*. If you're planning a trip down here to the Charleston and Savannah areas, go ahead and pick up a copy of the *Food Lover's Guide to Charleston and Savannah* by Holly Herrick. Spend some time going through the restaurants and visiting their web sites, especially if your time in the area is limited. I find it helps to have a few restaurants picked out before I go to a new area. Even if you're not planning a trip down here, pick up a copy of the book anyway and join me in my fantasy culinary tour. I'll save you a spot!-- Kim McCallie, *A Well-Seasoned Life*

Savor the Flavors of Charleston & Savannah Charleston and Savannah. These two storied southern cities, just 110 miles apart, boast their own thriving culinary scenes and together encompass the heart of Lowcountry cuisine. In *Food Lovers' Guide to Charleston & Savannah*, seasoned food writer Holly Herrick shares the inside scoop on the best places to find, enjoy, and celebrate these culinary treasures. She explores the best of both of these classic southern beauties and even a little in between. A bounty of mouthwatering delights awaits you. With delectable recipes from the renowned kitchens of iconic eateries, diners, and elegant dining rooms, *Food Lovers' Guide to Charleston & Savannah* With delectable recipes from the renowned kitchens of iconic

eateries, diners, and elegant dining rooms, Food Loversâ™ Guide to Charleston & Savannah is the ultimate resource for food lovers. Inside You'll Find: Favorite restaurants and landmark eateries Farmersâ™ markets and farm stands Specialty food stores, markets and products Food festivals and culinary events Recipes from top Charleston and Savannah chefs Cooking classes The citiesâ™ best cafes, taverns, and wine bars Local food lore and kitchen wisdom

If you are not familiar with Holly Herrick...please do yourself a favor and follow her on Pinterest or buy one of her cookbooks! This is an "older" food guide, so I hope when we go to Charleston and Savannah the restaurants that Holly recommends are still of her recommended quality. In any event, the photographs and "shared words of wisdom" make this book worth a read. I highly recommend!

Good descriptions of different restaurants. The most appealing factor of the book was that it not only outlined restaurants but also specialty shops and brew pubs. Would recommend this to anyone traveling that loves food and wants to see the hot spots of Charleston.

great service, great book!

Cha Bella was highly rated in Herrick's Food Lover's Guide to Charleston & Savannah. However, we quickly learned, when 9 of 10 people in our group received meals that were either inedible or mediocre, that the high ratings are out of date. Our complaints included, but were not limited to, the meat being tough and the sauces being under-seasoned. I later learned that our inn's concierge no longer recommends this restaurant to guests, because he has experienced such inconsistency there in recent months. I only wish I had asked his advice in advance, and read recent online reviews, instead of relying so heavily on this food guide book. Our group planned our reunion months in advance, and had only 2 dinners together, so being served bad food one of the nights was disappointing, especially when Savannah is full of high-quality restaurants. After this experience, I contacted the author with polite, constructive feedback, and I received the following response: "Please keep in mind that book was written over 2 years ago (researched and written in 2011) and unfortunately, quality can slip over time. It sounds like that's what you experienced. I'm very sorry for that. I do not live in Savannah, so do not get there as frequently as the innkeeper. Companion website is a great idea, but not one that's

being funded by the publisher. So buyers of this book beware: the author positions herself as a Savannah restaurant expert, but I feel that is a distortion. If you do buy this book, be sure to verify your initial restaurant choices with recent online reviews, and/or the advice of your concierge.

The Low Country - essentially the Southeastern coast from about Charleston to around Savannah - has become the heart of the South in culinary terms, and the center for some of this country's great chefs and restaurants. This book, by one of the top foodie writers around, is pretty much the complete guide to anyone who wishes to visit these cities and taste of their wonders. Even better, Herrick evokes so much of the feel of the area and her passion for it, that you don't just read this book, you devour it. And then call to get your tickets . . . a sine qua non for anyone who loves the area, loves to eat and/or both.

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