

Food lovers pig out in style



PHOTOS BY TYRONE WALKER/STAFF

Adam Close of Blossom prepares a spitfire roasted suckling pig during the 32nd annual Southern Living Taste of Charleston on Sunday at Boone Hall Plantation in Mount Pleasant.

10,000 savor Taste of Charleston event

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J. Paul's Chef Monica Farrell said they were smoking brisket for three days to get ready for the 32nd annual Southern Living Taste of Charleston main event Sunday.

The chance of rain did not keep about 10,000 food lovers away from Boone Hall Plantation, either. Attendees were teased with a few drops of rain here and there, but the event stayed dry for the most part and the clouds kept things cool.

"The weather-guessers weren't right. It's not raining over here!" Ken French, emcee of the Waiter's Race, told the crowd.

Parking was one of several changes this year. Charleston Restaurant Association special events manager Monique Semper-Flynn said organizers hired a new parking company this year to make things more efficient.

This was the first year the main event has been consolidated to one day with Southern Living.

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Karen Tassinari of Charleston digs into a pecan crusted chicken salad.



GALLERY

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