



FACES OF THE 2009



FOOD SCENE



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Food

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8 who shined in 2009

'Shoestring' king

Peninsula Grill chef **Robert Carter** hangs tough and wins the crown of CBS' "Chef on a Shoestring" challenge.

On the Sept. 19 "Early Show," Carter prepares a three-course Lowcountry meal for \$32.24, well under the \$35 limit. No other chefs before or after are able to out-cheap him.

Lata is good

Six years after opening his innovative, farm-to-table FIG restaurant in downtown Charleston, chef **Mike Lata** wins a coveted James Beard Foundation Award for Best Chef Southeast.

Soulful dining

Is healthy Southern-soul food an oxymoron? Not to **Alluette Jones-Smalls**, whose kitchens turn out potentially the most transformative cuisine in the city.

In 2009, Alluette's Jazz Cafe became a reality on Calhoun Street. Its the second restaurant for the Jones-Smalls family, offering organic food and, to boot, one of the few venues for live local jazz.

Showtime

Bob Waggoner gets his act together, literally.

The former executive chef at Charleston Grill filmed episodes of "Ucook! with Chef Bob" in a Hollywood (S.C.) studio. The new television series with guest amateur cooks will make its debut on PBS stations in March.

Inspired cooking

Lowcountry cooking plain and fancy continues to spawn cookbooks, and they're commanding regional and national attention.

Among those published in 2009 are **Holly Herrick's** "The Charleston Chef's Table: Extraordinary Recipes From the Heart of the Old South" and "Southern Farmers Market Cookbook."

The **Lee brothers**, **Matt** (left) and **Ted**, bring out their second cookbook, "Simple Fresh Southern."

Whole new level

Cypress chef **Craig Deihl** goes whole hog ... and cow and lamb. Dedicated to using the whole animal, the chef and his staff are taking the art of charcuterie very seriously.

They even launch an Artisan Meat Share in November. The 100 folks who sign on get a variety box of handcrafted cured meats four times a year.

