

MISS DAISY KING

BY VICKI STOUT

Long the toast of Tennessee, Miss Daisy King, the iconic restaurateur, culinary star, cookbook author and epitome of Southern hospitality, was recently celebrated in her native state at the prestigious Georgia Literary Festival.

The four day weekend drew 2,000 participants, 37 authors and seven cookbook authors. Miss Daisy was one of only three authors chosen to host a special event.

Fittingly enough, her event was an elegant tea held at the Jekyll Island Club, a luxurious and charming hotel situated on Jekyll Island, one of Georgia's famed Golden Isles.

"It was such an honor to be chosen to participate in the Festival," said King. "The weekend was filled with speaking engagements, book signings, authors' receptions and luncheons and the opportunity to meet writers I have long admired."

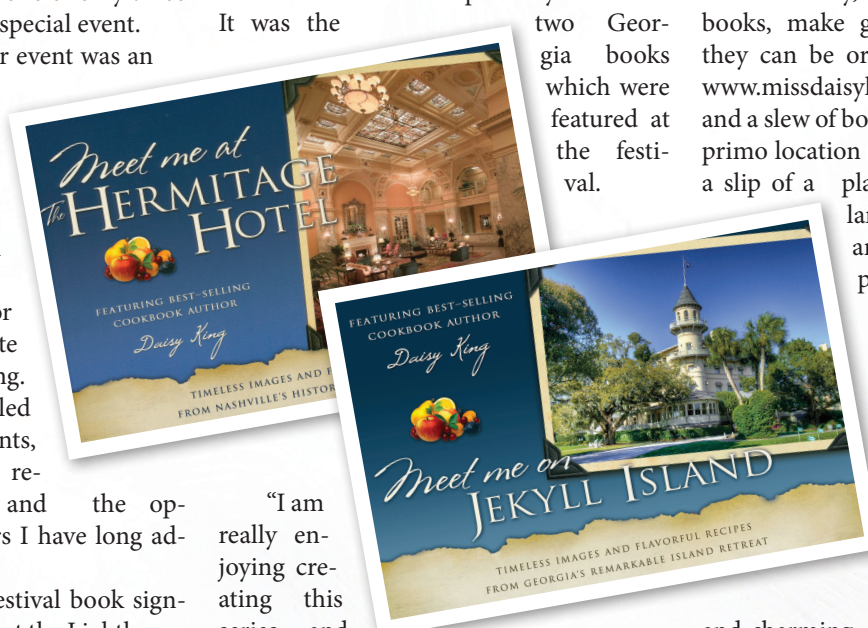
In addition to the festival book signings, she inscribed books at the Lighthouse Museum in downtown St. Simon's Island where she hosted a meet and greet. And she was an invited guest for a wedding breakfast by a bride who had purchased 50 of King's *Meet Me at Jekyll Island* books for her out of town wedding guests.

"It was a whirlwind event that had been in the making for a year," King said.

"I met so many wonderful people and just had a fabulous experience."

King is the author of 14 cookbooks which have sold an accumulated one million plus copies. Her latest "Meet Me" four-some of *Meet Me at Belle Meade Plantation*, *Meet Me at the Hermitage Hotel*, *Meet Me on Jekyll Island* and *Meet Me on St. Simons Island* are the beginnings of an ongoing series of historic hospital-ity books. It was the

two Georgia books which were featured at the festival.



"I am really enjoying creating this series, and the books are being very well received," said King. "They're in gift shops of the historic places and make a great take home for guests at each site. They're of interest even if you haven't visited these places."

Each 6x9-inch book has around 130 pages of narrative, photos and 40 recipes.

Mary Lawson serves as writer and editor and King is the recipe editor.

"I go to each location to research and work with chefs," King explained. "In the case of Belle Meade Plantation, most of the recipes are mine. The other three [books] include six or so from the chef's collection, and the rest are mine. Each of the four books has entirely different recipes."

And they, like the rest of her cookbooks, make great holiday gifts. While they can be ordered from her website - www.missdaisyking.com, amazon.com and a slew of bookstores and gift shops, the primo location is Miss Daisy's Kitchen. It's a slip of a place nestled in the Grassland Market, and the coolers are lined with pretty-as-a-picture take-home cuisine.

The long time restaurateur is on site, cooking in the kitchen, greeting friends and customers - and signing books. The dyed-in-the wool Southerner, who wears pearls as casually as most women wear nail polish, is always sparkling and charming. Customers are treated like guests in her home.

And in addition to wrapping up your holiday shopping with signed copies of her books, there's another huge reason to go to Miss Daisy's - the food. Whether presented as gifts or on your own holiday table, this can be a one stop shop-and-stock destination.

Miss Daisy's Kitchen at
Grassland Market
2176 Hillsboro Road, Franklin
615.599.5313



Miss Daisy photographed in Miss Daisy's Kitchen at Grassland Market (photo by Brandy Blanton), top right: the sprawling case of prepared take-home foods available (photo by Brandy Blanton), Fruit Tart by Miss Daisy (photo by George Clark)

Her holiday offerings include tenderloin, stuffed duckling, prime rib, oyster dressing, cranberry chutney, side dishes, casseroles, turkey gravy, rolls, cheese grits, hot baked curried fruit and a slew of to-die-for desserts including a red velvet cake, her famed coconut cake and flaky crust divine pies. Everything is made in-house and from scratch. And even better, customers can take their trays and serving dishes in empty and pick them up filled, garnished and perfectly presented.

Talk about holiday meals made easy. This is about as good as it gets. Customers do need to order in advance; and in the case of food for parties of 30 to 50, she asks for a week's notice.

For the hosts who want help assembling cocktail fare, King

will accompany them through the aisles of Grassland Market, helping them select cheeses, meats, fruits and produce and offer, if asked, party planning advice.

Miss Daisy epitomizes the holiday spirit: she's always giving of herself in so many ways, always with genuine pleasure and always with gracious Southern hospitality.

Vicki Stout serves as SEM's Travel and Food Editor. She is also a freelance writer and marketing and public relations consultant.

See page 22 for two of Miss Daisy's delicious recipes.

Old Fashioned Boiled Custard

1/2 gallon milk
9 eggs
1 1/2 c sugar
1/8 tsp salt
2 tbsp corn starch
4 tsp vanilla extract

Assemble all ingredients and utensils. In top of a double boiler, heat milk. In a large bowl, beat eggs; add sugar, salt and cornstarch. Mix well. Pour a small amount of the hot mixture - 1/4 cup - over the egg mixture. Stir well. Combine with remaining milk and cook until thick. Flavor with vanilla and refrigerate until thoroughly chilled.

Yields: 10 to 12 servings.

Chilled Broccoli Salad, from Meet Me at Belle Meade Mansion

8 slices bacon, crisp-friend and crumbled
1 bunch of broccoli, chopped (florets and tender stem portions)
1/2 c. finely chopped red onion
1/2 c. finely chopped celery
1/2 c. raisins
1/2 - 3/4 c. cashews or pecans
1 c. mayonnaise
1/4 c. sugar
3 T. red wine vinegar

Assemble all ingredients and utensils. Combine the bacon with the broccoli, onions, celery, raisins and cashews in a large bowl and mix well.

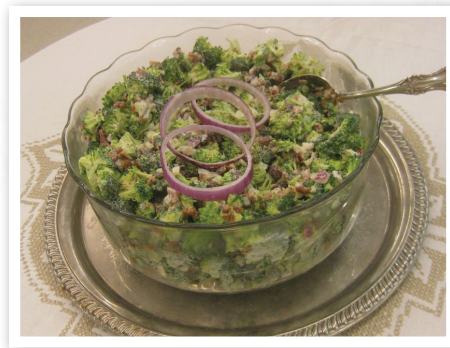


PHOTO BY GEORGE CLARK

Mix the mayonnaise sugar and vinegar in a small bowl. Add to the broccoli mixture and mix well. Chill, covered, for one hour or longer before serving. Garnish with additional bacon.

Yield: 6 to 8 servings



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