Made in South Carolina Rice

By Kelly Sisson

Carolina Plantation Rice

From the late 1600s to the early 1800s, South Carolina was at the center of America’s rice production, making the agricultural staple the state’s most reliable cash crop. But near the end of the Civil War rice production began to decline, eventually disappearing in the 20th century. For Campbell Coxe, the fall of rice production in the state was at the center of America’s rice production, making the state world famous. Carolina Gold — the rice that was demanded by royalty — set the original rice that made the state world famous. Carolina Gold Rice — the rice that was demanded by royalty — set the standard by which all other rice was measured. Today the plantation’s product is the first in the state to be made with Green-e-Certified Renewable Energy.

But rice isn’t the only product to come out of Plumfield Plantation — Coxe also sells other Southern favorites such as stone-ground grits and authentic red cowpeas. Carolina Plantation Rice has been featured on the Food Network and in publications such as Southern Living, as well as in the flavors of stone-ground grits and authentic red cowpeas. Carolina Plantation Rice has been featured on the Food Network and in publications such as Southern Living, as well as in the flavors of stone-ground grits and authentic red cowpeas.

Lotus Chips

For years, Greenwood native Jane Burns prepared her sesame-flavored lotus chips as appetizers at parties and other special occasions. And for those who tried the tasty tidbits, the result was always the same — they were addicted at first bite. Lotus Chips are sold all over the United States. To find out where Lotus Chips are sold closest to you, click on “Where to Buy” at www.lotuschips.com.

Tony the Peanut Man’s Gourmet Goobers

(“That’s boiled p-nuts ya’ll!”)

Charleston, SC, is home to the locally known and lovable Tony the Peanut Man. Always equipped with a bowtie and a basketful of peanuts, Tony has been selling his “goobers” since 1991.

But as Anthony stood in line at the unemployment office, he was approached by businessman Marion Hayward who offered him a position selling peanuts. Wright turned Hayward down three times feeling the job was beneath him. “I thought I would be embarrassed selling peanuts since the job had lost paid considerably more,” Wright said. “Selling peanuts for a dollar a bag, I would have received 40 cents per bag, with 60 cents going to Hayward.” But Wright eventually did say yes and before long, everyone in Charleston knew Anthony as Tony the Peanut Man. Since 1998 he’s had his own line of canned boiled peanuts that come in various flavors such as Red Shell Gourmet Goobers and Carolina Cajun Goobers. He also sells roasted peanuts that come in various flavors such as Red Shell Gourmet Goobers and Carolina Cajun Goobers. He also sells roasted peanuts that come in various flavors such as Red Shell Gourmet Goobers and Carolina Cajun Goobers.

Tony the Peanut Man has been featured on local television shows in Charleston as well as national programs such as “Good Morning America.” To get your own can of Tony’s famous goobers, visit him in Charleston or at his Web site, www.tonythepeanutman.com.