“Good things come to those who wait.”
And that’s certainly true when it comes to the mouth-watering feast at Yoder’s at Meece Mill in Pickens, SC, especially considering it’s only available once a month. Lunch at Yoder’s starts two weeks before the feast when the recipes are determined, then tested and tested until perfected. The actual cooking and preparation begin the Monday before the third Saturday of each month when the buffet is presented. All throughout the week sauces are mixed, cabbage shredded, soup made.

Then on Saturday morning the line starts to form outside the 19th-century mill long before the doors open. Somehow, this family works together and cooks most of the food across the street (because the mill doesn’t feature a kitchen) and carries the fare—the barbecue, baked beans, chili, coleslaw, soup, applesauce, fudge brownie sundaes, cheesecakes, pies and hot apple fritter sundaes, all made from scratch—over to the mill for you and your family to determine that it was well worth the wait.

Yoder’s at Meece Mill, Pickens, SC 864-878-2608

By Joy Hulse

Just like good ol’ Southern recipes, there are certain life-learned lessons that are passed down through the generations; lessons of patience, tenacity and gratitude. Aside from Mama always saying, “If Mama ain’t happy, ain’t no one happy,” my mother would preach the importance of sharing a darn good meal around the table with family. So if you’re visiting The Upcountry, here are a few great restaurants that guarantee a good meal and the lessons that go along with it.
“To separate yourself from the rest, you gotta go the extra mile.” Not only does this wise adage apply to school and career, it also applies to good food. My advice is to go the extra mile to a little country farm in Belton, SC, to find the unique Grits and Groceries restaurant. With a slogan like “real food, done real good,” you know it’s got to be tasty!

In 2005, Heidi and Joe Trull, both Carolina-bred, decided to leave New Orleans for the South Carolina countryside to raise their son. They settled on a piece of land complete with a home, barn, animals and a building that variously served as a post office, radio station and general store over the years. They left some of the old character in the building and added their own personality to turn the place into a Cajun-, Creole- and Lowcountry-inspired eatery.

People near and far flock to Grits and Groceries for an unforgettable Saturday brunch full of praline bacon, Charleston-style frogs legs and roasted pears, Granddaddy’s catfish stew, and eggs Elizabeth (ham, poached eggs and hollandaise sauce atop buttered and grilled French bread). All are well worth the drive and the experience is only sweeter when you try a slice of Joe’s sweet potato praline pie or chocolate fig pound cake.

Grits and Groceries, Belton, SC
864-296-3316

“It’s all about the little things in life, and don’t you forget that.” And it is that attention to the little things which the Tea House at Lake Lanier has perfected. Nestled against Lake Lanier and picturesque Hogback Mountain is a beautiful 1924 log lodge that has been bustling since the 1920s. It recently went through a revamping period, but the place remains true to its old self. Many men have asked their sweethearts to marry them here. Many families have gathered here. Hundreds of patrons have walked across the old floors here during holidays. All to enjoy the luxurious regional American cuisine that changes with the season and may include pecan-crusted rainbow trout with chive mashed potatoes, roasted baby carrots and a thyme garlic emulsion, house-brined double-cut pork chops finished with a bourbon molasses glaze and served with smoked bacon and cheddar potato mash, bibb salad with crumbled goat cheese, blackened walnuts and red grape vinaigrette, and for dessert—triple chocolate flourless cake topped with creme anglaise and a pistachio tuille.

As Mama said—it’s all about the little things!
Lake Lanier Tea House, Landrum, SC
864-457-5423