



Emma Cromedy

Carolima's Lowcountry Cuisine

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Lowcountry

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Stephanie Burt: This is interviewer, Stephanie Burt, interviewing...

Emma Cromedy: Emma Cromedy with Carolima’s.

Stephanie Burt: In West Ashley, Charleston, South Carolina. It is June 8, 2023. I'm really grateful to be here today with you, and I'm hoping that I can learn so much about chewies because it smells delicious in here. We are sitting inside your business kitchen, and this is— Carolima’s is owned by...

Emma Cromedy: Myself and my sister Sameka Jenkins. We are the dynamic duo behind Carolima’s, which is a full service catering company, and we also offer seven desserts.

Stephanie Burt: How long have you been in business?

Emma Cromedy: We've been in business for over 12 years.

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Stephanie Burt: And in this location?

Emma Cromedy: No, we—actually, Sameka just reminded me yesterday that we missed our one year anniversary. So, we moved in, I think it was either the first or the third of last year. And yeah, so we've been working out of this commercial kitchen for a year.

Stephanie Burt: Okay, and before that did you work in a commissary kitchen?

Emma Cromedy: No, we worked in the kitchen off of Ashley Phosphate and Dorchester at a

church. We ran it from a church.

Stephanie Burt: Oh, okay. Mm-hmm, that's great. Now, originally what area of the Lowcountry are you from?

Emma Cromedy: So, Sameka and I are both from Mount Pleasant, South Carolina, which is right across the bridge. It is now called Pleasantville to some [both laugh] because it's where for some reason all of the tourists seem to migrate to. But of course we were there before the big hoopla, so it's an unincorporated area where we live, which is called the Hamlin Beach area.

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Stephanie Burt: Oh, wow, Hamlin Beach!

Emma Cromedy: Yes!

Stephanie Burt: Oh, that's cool! That's wonderful; I just got a lot more interested.

Emma Cromedy: [laughs]

Stephanie Burt: No, I'm just kidding; I'm very interested. When did you start cooking as a child? Talk to me about those early memories first before we get into the baking.

Emma Cromedy: Okay, so early memories would probably be like eight or nine. I always enjoyed cooking, and the funny part about it is I cooked and Sameka didn't. [laughs] So, whenever I made something, she would be like, “Sister, can you make me one too?” Whether it’s a breakfast sandwich or pancakes or whatever. You know, starting out with the Easy-Bake Oven, helpin’ mom in the kitchen. My great aunt, she lived right next door to the church, so we would

always go over there after church on Sundays.

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So, I would help her prep because we came from the era of cooking Sunday dinner on Saturday to have it ready for Sunday, so when you get out of church on Sunday, all you're doing is warming up the food, not literally cooking everything. So, I would go and help her, and I just really enjoyed being in the kitchen. It was just a fun, fun place for me.

Stephanie Burt:       What was your great aunt's name?

Emma Cromedy:       Aunt Jeannette.

Stephanie Burt:       Jeannette. What's her last name?

Emma Cromedy:       Jeannette Gilliard Scott.

Stephanie Burt:       And what was the church that she lived next door to?

Emma Cromedy:       Greater Goodwill AME Church on Highway 17 North, which is still our home church where we go every Sunday. My daughter sings on the choir. My husband is actually from that area as well, so that is his home church, and he is heavily involved, and I attend with them as well.

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Stephanie Burt:       And so, when you started cooking, did you learn from both your grand-aunt and your mom?

Emma Cromedy: Yes.

Stephanie Burt: Yes. And what was the first dish that you did by yourself? That you, you know, felt like it became known, “Oh she can do that dish. We don't need to supervise her doing it anymore.”

Emma Cromedy: Oh... [extended] I would say mac and cheese.

Stephanie Burt: Oh, mac and cheese!

Emma Cromedy: Mac and cheese, yes.

Stephanie Burt: And why did you love that dish? Besides the deliciousness of it.

Emma Cromedy: I mean, we have it every Sunday, so someone had to be in charge of the macaroni and cheese. And I mean, in Black families, you want to make sure you have the crown to be able to make macaroni and cheese. [both laugh]

Stephanie Burt: Okay, let's see... From there, when did you—now, you're considered the baker here?

Emma Cromedy: Yes, I am the baker.

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Stephanie Burt: Okay, so when did you become interested in baking?

Emma Cromedy: Easy-Bake Oven time.

Stephanie Burt: Okay, so it was just mixed in with all of this.

Emma Cromedy: Yes.

Stephanie Burt: So, when you think about cooking—and before we get to chewies—but when you think about cooking, is it associated with the Sunday, Saturday, Sunday ritual?

Emma Cromedy: Definitely, yes. Yes. So, growing up, my mom would cook during the week, I would say about three to four times during the week, and then she would probably take Fridays off. We may go to McDonald's if we were lucky. If not, leftovers—or no, scratch that, scratch that—Friday was fried fish and red rice day, so we would have meals throughout the week, eat leftovers. Friday was *always* fried fish, red rice.

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Saturday would be the day that she took off from cooking because that would be when they're spending time preparing for Sunday, because Sunday dinner always consisted of, like, a soup, whether it's collard greens, cabbage, rutabaga, soup bunch, okra soup, rice, a meat. A meat could be anything from fried chicken, turkey wings, roast, baked chicken, ribs. Macaroni and cheese—and then, the extras would be like if you want to have candy yams, potato salad, or anything like that. But it would definitely be prepared on Saturday because all those items take a while to cook, so you don't want to go to church for four hours and then have to come home and cook dinner as well. So, that's why it was prepared on Saturday, so when you get out of church on Sunday, you're just warming up, and then everybody would get together and have a family dinner.

Stephanie Burt: And so that provides us the context for where the dessert table is, right?

Emma Cromedy: Yes.

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Stephanie Burt: And we're talking about multiple desserts every Sunday.

Emma Cromedy: Correct.

Stephanie Burt: Were chewies always a part of that? Or often a part of that?

Emma Cromedy: Chewies, believe it or not, was a special; like, it wasn't every Sunday. It was like a special occasion. So, the chewies would come out for weddings, baby showers, and things like that, but not just... You're not gonna have chewies all willy-nilly. [laughs]

Stephanie Burt: Okay. Why do you think that is?

Emma Cromedy: Because it was just special to make. I mean, I don't know if it's the cost of the ingredients or because it was just one of those things that was eaten at special occasions.

Stephanie Burt: When did you learn to make chewies? Do you remember?

Emma Cromedy: I probably didn't learn until high school, really.

Stephanie Burt: Okay.

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Emma Cromedy: High school. I just discovered my original recipe yesterday as I was going through my cookbooks. I was like, "Oh my goodness, I still have this recipe!" And it was like a table place-setting type sheet that I had gotten from, I want to say it was from, like, Piggly

Wiggly. I don't know. It was the weirdest thing, but I had tried that recipe a few times.

Stephanie Burt: And what year was that—I mean, *about*? When were you in high school?

Emma Cromedy: In the ‘90s.

Stephanie Burt: In the ‘90s, so maybe, let's see, 1997?

Emma Cromedy: I graduated in ‘94, so it would have to be between ‘90 and ‘94.

Stephanie Burt: Okay, ‘90 and ‘94 when you really clocked in on the chewies for the first time.

Emma Cromedy: Yes.

Stephanie Burt: So, they are a special occasion food for the people in your world, and baby showers, weddings. Are they served as the main dessert? Or are they served—what are they usually served alongside in those special occasions?

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Emma Cromedy: They're just “in addition to.” So, they may have chewies and slices of pound cake, and then, of course, a celebratory cake as well. So, it's just “in addition to,” it's not the only dessert.

Stephanie Burt: So, the celebratory cake is gonna have frosting.

Emma Cromedy: Yes.

Stephanie Burt: [laughs] We want to—we want to make sure that we get that.

Emma Cromedy: Yes.

Stephanie Burt: And pound cakes are always served already sliced, usually?

Emma Cromedy: Typically, yeah. You want to—I like serving mine already sliced because I think it's one of those cakes—I am a huge pound cake fan; like, I still bake pound cakes. A lot of bakeries don't, but I feel like that's another one of those desserts that needs to be preserved, and I am preserving it. But I like to pre-slice it because a pound cake is so good, it's so rich, and you just want to savor it.

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So, if you get a big chunk, it doesn't do the same as if you get a nice slice or even a slither [sliver] where you can really enjoy it and those morsels are melting in your mouth.

Stephanie Burt: And that's pretty similar to chewies. You don't get a huge chunk of a chewie—

Emma Cromedy: Right. Right, because it's so rich.

Stephanie Burt: Super rich. So, let's dig into it. [Emma laughs] Let's hear about your chewie recipe, and then we'll get to how you developed it for here.

Emma Cromedy: Okay. So, our chewie recipe—our final recipe, because we've gone through a few to get to where we are now, and Sameka was working in the commercial kitchen at the time, and there was a young lady working in there, and she had asked her a couple of questions about why her chewie wasn't doing this and that. So, she told her, “You're doing it all

wrong. You have to mix the eggs and the butter *together*. Then add your brown sugar and your flour and pecans.”

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Some people melt their butter. Some people use butter at room temperature. Some people use margarine. But here at Carolima's, we use real butter; we use *salted* butter, and we do brown sugar, self-rising flour, eggs, and pecans. Sometimes we do them without pecans, but of course, that's upon request, 'cause, you know, every—a few people have allergies nowadays, so a few of them would request to have no nuts. But we particularly love them with nuts, and then we do them without. And we only do two kinds.

Stephanie Burt: Okay, what are the two kinds, “with” and “without”?

Emma Cromedy: Yep, that's it. [laughs]

Stephanie Burt: That’s it. So, I know a lot of other people do variations on flavors and stuff. Have you ever been attracted to doing that? Or are you more interested in preserving?

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Emma Cromedy: I'm more interested in preserving. The only variation I will do is I'll make a sweet potato cheesecake with a chewie crust. Now that—oh my goodness!—is so good. That's one of my favorites.

Stephanie Burt: That sounds really complicated. [laughs]

Emma Cromedy: It’s actually not as complicated as you think. I usually do the crust super

thin because, you know, it's just—it's like a cheesecake. So, instead of the graham cracker crust, you're gonna have the chewie crust. And then I mix my cream cheese mixture, pour it down, make my sweet potato pie filling, swirl that in, and bake it all off together. *And it is delicious.*

Stephanie Burt: Yes, I'll need that. [both laugh] Okay, since you're interested in preserving, have you ever considered or asked within your community where chewies came from in the Gullah Geechee world or your community?

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Emma Cromedy: I have. I have asked, like, my great-aunt, and this is just one of those things where, you know, we weren't allowed to have a lot of things. And I mean, as good as they are and as decadent as they are, it's but five simple ingredients.

Stephanie Burt: They're all pantry ingredients.

Emma Cromedy: Pantry ingredients, correct, that you just throw together, and it's—even though as I recall it only being at special occasions, it is one of those items that you can throw together at any time. So, I'm just thinking it came from not having a lot of ingredients and just making what you can from what you have.

Stephanie Burt: Mm-hmm, and then really making it special.

Emma Cromedy: Yes.

Stephanie Burt: So, here at Carolima’s do you—am I saying that right? Okay, I got it right, finally—18 times.

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Emma Cromedy: Like “lima” beans. [laughs]

Stephanie Burt: Yeah, you told me that 20 times. What are the size that you cut them?  
'Cause you pre-cut them, right?

Emma Cromedy: Yes, we pre-cut them, so if you order them, we typically cut them in bar sizes, which is usually a two-by-two bar, but if we are making them for an event, we may cut them bite-size, so now it's like a one-by-one cube. 'Cause you just need a little bite, 'cause like I said, it's all butter, and it is rich, and it is decadent.

Stephanie Burt: Well, and makes the kitchen smell like pralines to me.

Emma Cromedy: Every time.

Stephanie Burt: It smells like that to me because of that—basically, you're making a brown butter, right?

Emma Cromedy: Right.

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Stephanie Burt: And then you're adding. So, walk us through the proportions when you make it. Because you're doing that here at the kitchen, at your business, and so that's going to be different than the home business. So, how did you adapt it for—how did you scale that recipe?

Emma Cromedy: Well, we were, of course, using cups, [laughs] and then we were producing so many of them that we definitely had to convert it to weight. So, we have a 20-quart

mixer, and we just weigh everything out, and we mix it like that.

Stephanie Burt: And do you cook it on a, like a half-sheet pan? Or do you cook it in the deep dish?

Emma Cromedy: So, we cook it, and it's a two-inch-deep cake pan. And it's the nine-by-thirteen, so that would yield about twenty-four chewies, forty-eight if you're doing bite-size; or we'll do it in the half-sheet, and the half-sheet will yield forty-eight bars or ninety-six bite-size bars. And... yeah.

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Stephanie Burt: Wow!

Emma Cromedy: And we bake them. I personally like baking them in a gas oven. So, at the kitchen we have a gas oven on the bottom of our stove, and then we also have this super fancy RATIONAL convection oven. If I have to bake it in there I will, but my first choice is going to be that gas oven. It just bakes different.

Stephanie Burt: Mm-hmm, and it's more like a home oven, so it's gonna give you that home-baked feel, which you really kind of need with the chewies.

Emma Cromedy: Yes.

Stephanie Burt: Yeah. So, here at Carolima's you have how many desserts that you offer? You said...

Emma Cromedy: Oh gosh, we have—well, we're...

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So, we have the chewies. We have the red velvet cheesecake brownies. We have triple chocolate brownies. And then we offer oatmeal raisin cookies, chocolate chip cookies, pound cakes, like three different flavors of pound cakes, ten different flavors of cupcakes, lemon bars, dessert cakes. So, we probably have well over 20 different types of desserts ranging from cupcakes to cookies, bars, pies, and cakes.

Stephanie Burt: And so, what percentage of your clients and your guests choose chewies?

Emma Cromedy: I would say 85% to 90% [laughs] want chewies.

Stephanie Burt: How did that happen? I mean, I don't mean the brag, [both laugh] but I've heard that we make the best in Charleston, so, I mean... And it's word of mouth. And I really think it's because we use real butter, and we definitely—it's loaded with pecans. We're not just throwing a handful of pecans in there. We are putting pecans *in* the chewies.

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So, all of that and then just word of mouth has gotten us where we are. So, we do it that way, we do local pick up, and we ship nationwide as well.

Stephanie Burt: Oh! Okay, so you ship these!

Emma Cromedy: Yes! We can ship them right to your front door. [both laugh]

Stephanie Burt: When you're catering, what is usually the size of the—I know it varies, but the average size, the most popular size for—?

Emma Cromedy: Bite-size.

Stephanie Burt: No, but I mean for your party size.

Emma Cromedy: Oh, party size can be anywhere from 30 people—actually 25 people to maybe 150?

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Stephanie Burt: And do you find that those people are local? Or are they a mix of locals and tourists? What areas are you catering more in the Lowcountry? Do you go to Mount Pleasant a lot? Do you go to West Ashley?

Emma Cromedy: I would say it's a mix. We have a mixture of local people and people who are from out of town. Because we specialize in Lowcountry cuisine, whenever people are looking for caterers where we're preferred vendors, like Harborside East or [the SC] Aquarium, I think that they choose us because they want that authentic Lowcountry meal. So, not only are they gonna get it on the savory side, but they can also get it on the dessert side as well.

Stephanie Burt: And then, have you seen an increase in—I feel like there's, from my side, been an increase of wanting local catering, from a tourist's standpoint here in the last 10 years, and hearing about Gullah Geechee cuisine as a cuisine instead of just lumped in with a very specific thing.

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Have you experienced that as a business owner? Or do you feel it's kind of—can you talk to me

about that a little bit?

Emma Cromedy: Yes, we have experienced that. Like I said, we are preferred vendors at a few different venues here in the area, and I believe we are chosen out of the others listed because they want that authentic Lowcountry meal at their event. So, yeah.

Stephanie Burt: Okay, and do you consider... Why is your work important to you?

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Emma Cromedy: So, I feel like our work is important because we're preserving the Gullah culture and food. It's not—I was just watching a special last night with my daughter. There's a show on Hulu, and it was she's going over the US and she's finding soul food. And one of the ladies on there was just talking about: Soul food isn't just Black people food, it's the food that is good to the soul. You know?

Stephanie Burt: *Soulful.*

Emma Cromedy: *Soulful*, right; not just soul food, but it's *soulful*—fulling [sp] to the individual, and it's the food that's made by whatever culture it is, this just happening to be African American. And like I said, we just want to preserve the culture, the foods that we were raised on, the food that we shared with our families, and just wanting to share it with the world, 'cause it's *good food*.

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Stephanie Burt: As a baker, do you think about the legacy that you're bringing to people

like your daughter?

Emma Cromedy: Yes.

Stephanie Burt: And are you teaching her your recipes?

Emma Cromedy: I am teaching her... when she pays attention. [laughs] Like, unfortunately she's gonna be at the kitchen for the next three weeks because, [laughs] her camp doesn't start until the end of the month. So, yesterday she had to write down a list of things that she wanted to learn; not necessarily that the list had to be things that she had to learn at the kitchen, but she said she wanted to make some cupcakes, she wanted to learn how to make a cake, and she wanted to do a cake all by herself. And last night when we were watching that show that I was telling you about, about those chefs going to find soul food, she said, "Mommy, I love watching the kids baking championship too."

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So, it's just interesting that, you know, she sees what I do, she appreciates what I do, and she wants to work on learning those skills as well. So, yes.

Stephanie Burt: And circling back to this idea of chewies and this idea of me coming in here and asking questions about this very particular dessert, has it made—has it become that kind of question and this kind of conversation? Do you see it as a symbol for something beyond just a delicious dessert? Do you think that it needs to remain a celebratory thing? Or, I mean, what's your preference as its legacy going forward?

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Emma Cromedy: I think everybody should enjoy it whether it's a celebratory event or they just want a good dessert. I mean, I'm appreciative of you to even want to highlight it, because it's—I mean, it's something that I've grown up on, and I've been to a few places along the East Coast and I've only seen it here. I mean, it's called a few different things by other people; like, they make—we refer it to a blondie, but it's not quite a blondie. It's more like a brown-sugar bar made with love. Like, it's just—

Stephanie Burt: [laughs] There's not a whole bunch of flour in it.

Emma Cromedy: No, and I mean it's just simple. It's just simple. So, you taking the time to highlight this dessert, I think is just awesome, and bringing more attention to the Lowcountry area is great.

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Stephanie Burt: Well, and I appreciate that. It was more like this idea that, you know, at the time of this interview, how old are you?

Emma Cromedy: I am 46. I'll be 47 in July.

Stephanie Burt: Okay. What's your birthday in July?

Emma Cromedy: July 30<sup>th</sup>.

Stephanie Burt: I'm 17<sup>th</sup>. So, this is—in the current generation, you're really seeing this swell of interest in the chewies. And when we're talking about it and drilling down into it, we have to also talk about the idea of shipping it and preserving, you know, once you get your

shipment—I mean, I made a pan of chewies; like, how long do they last?

Emma Cromedy: I would say three days max.

Stephanie Burt: Three days max. And do we keep them in the fridge?

Emma Cromedy: No, it's a countertop. It's countertop, yes.

Stephanie Burt: Okay, it's countertop.

Emma Cromedy: And they don't freeze well.

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Stephanie Burt: They do not freeze. Why do you think that is?

Emma Cromedy: I think because of the butter, the shelf life on them, and it doesn't have any preservatives in it, so the shelf life is pretty short. So when you get them, gobble them up. [both laugh]

Stephanie Burt: And when you mail them, talk to me about how you package them as well as how many come in a package.

Emma Cromedy: So, when we ship them, we do a 12 count, we do a 24 count, and we individually package each bar. We put them in a box; we tie it with a ribbon; and then of course we put literature in there about Carolima's.

Stephanie Burt: And are you interested as a baker in the idea of more people baking this? There's two schools of thought in this, right? The idea: You can grow up with somebody who

won't ever give you the recipe, or they'll fake that they gave you the recipe.

Emma Cromedy: Right. [laughs]

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Stephanie Burt: And then there are other people that want as many people to make it as possible. Which one are you?

Emma Cromedy: I'm the, "I'll make them for you." [both laugh] We are not releasing the recipe. We did over 40 to 50 cooking videos on Facebook during the pandemic. We just returned to our cooking live every other Tuesday, and people are still asking, "So, y'all not going to do the chewie recipe?" And we're like, "No! We want you guys to order it from us." Now, we do know some people; they've made it, and they've done take-and-bake where you can pick it up and bake it at home. That's fine, but yeah, I'll make them for you. It's fine; I love it. [both laugh]

Stephanie Burt: And how many days a week are you cooking in this kitchen on Ashley River Road?

Emma Cromedy: We're in here every day on Monday through Friday, and then of course Saturday and Sundays depending on whether or not we have events. We don't cook *every* day, but it just really depends on the flow of the business.

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Stephanie Burt: And where do you live now that you're not living in Mount Pleasant?

Emma Cromedy: No, I don't live in Pleasantville. [both laugh] I live out in Ladson.

Stephanie Burt: Okay, in Ladson.

Emma Cromedy: Yes.

Stephanie Burt: And do you cook while you're in there? Or are you pretty much done once you've been baking and cooking here?

Emma Cromedy: So, my husband has requested that I cook on Tuesdays, Thursdays, and Sundays. I might do one or two days out of the week, but when I'm here and I've cooked all day, I am exhausted.

Stephanie Burt: Mm-hmm.

Emma Cromedy: So, yeah... [Stephanie laughs] He sometimes—

Stephanie Burt: You can also bring food, right?

Emma Cromedy: Right, right. He might just get—

Stephanie Burt: [talking over] So, it's not like you get that...

Emma Cromedy: —Right. He might just get what we had at the kitchen today.

Stephanie Burt: Yes. Well, what else do I need to know about you as a cook and a baker, and Carolima's as a business? What else would you like to share with us?

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Emma Cromedy: Oh, gosh! Other than we are Charleston's best kept secret, but we don't want to be a secret anymore. We want everybody to know about us. We offer great food, great

service. Our customers become family over time, and we just really enjoy what we're doing.

Stephanie Burt: And what's the largest order of chewies that you've ever made? Can you remember?

Emma Cromedy: Oh, gosh! The largest... I think it was—it had to be a customer in Atlanta that ordered... What did she order? A couple of hundred for some type of event she had in Atlanta, so that was probably our largest order.

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Stephanie Burt: And is that more—do people seem to order those more on the holidays, or...?

Emma Cromedy: Yes, holidays, 'cause we also do corporate gift giving as well. So, if you want to send a client a gift throughout the year, you can order some chewies. But yeah, holidays are pretty big for us as well, like, especially Thanksgiving. So, Thanksgiving we offer meals and desserts, but for Christmas we only do desserts. And so, yes!

Stephanie Burt: Yes! And let's go one more time; even though we're not gonna get the proportions, [both laugh] I want you to walk me through, one more time, the ingredients just so we make sure that we have the standard Carolima's chewie on this recording.

Emma Cromedy: So, we have softened salted butter, eggs, brown sugar, self-rising flour, vanilla extract, and pecans.

Stephanie Burt: And are they chopped or whole?

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Emma Cromedy: Chopped pecans. I made them at home just all willy-nilly, like I said, from that place-setting that I got from, like, Piggly Wiggly, and I have to show it to you when we get offline, but it was my neighbor in middle school. Like, we had just moved to the Hamlin area and there was this lady—name was Teresa [sp] Jefferson—that lived next door, and she would always bake things. I don't know how I would end up over there; like, I was always drawn over there to her, and she would make chewies. And she was the first person that I had chewies and cheesecake baked into it, and I thought that was delicious. And then also during the holiday she would make this, like, walnut pound cake. And so, it was part of my love for baking from Miss Teresa, and I would go over there and, you know, she would show me—and that little kitchen!

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She had the smallest, little kitchen! But it was so cute! It was just, like, for her. And she was old school and she always had on a little apron, you know? Like, I mean, women back in the day when they were peddling around the house, cleaning or, you know, being domestic, they always wore aprons, and she always had on a little apron when I would go over there. And she gave me—I would say she probably gave me my first chewie lesson, other than me trying it on my own.

Stephanie Burt: And that would have probably been 1988 or 1989, because you were in middle school versus high school?

Emma Cromedy: Yeah.

Stephanie Burt: Right, and where did you move from, to Hamlin Beach?

Emma Cromedy: We just moved from 7 Mile to Hamlin.

Stephanie Burt: Oh, okay. [both laugh]

Emma Cromedy: It was walking distance, but my mom was so proud. She was able to purchase her first home, so we moved into single-wide trailer down in Hamlin.

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Miss Teresa was our neighbor; she was already there. They had already been living there for years, so I was like the new little kid on the block. And like I said, I always enjoyed cooking and bakin'. And I was—I've always been friendly, so like, I know the people who live next door to us. So, I'm visiting, I'm getting out the car, "Hey, Miss Teresa!"

Stephanie Burt: [laughs] Okay. Now, as a business owner, you have seen chewies just kind of take off as an idea, right?

Emma Cromedy: Yeah! And I've been thinking about it, and I feel like everybody in Charleston has always made chewies. Like I said, you go to an event—

Stephanie Burt: Everybody of a certain community has always made chewies...

[pause]

Emma Cromedy: I would say both, believe it or not, because sometimes—like, we did the farmers market last year in Mount Pleasant, and even now when we do events, sometimes our Caucasian customers will come up and say, "Oh, my mom used to make these!" Or, "I know

someone who made them.” So I mean, it's almost like a underground dessert in Charleston. Like, if you know, *you know*.

0:34:12

Stephanie Burt: That's right.

Emma Cromedy: Right? So, it's more like that. But yeah, I would say everybody in Charleston, it's not exclusive to the Black community. It's just one of those things that we happen to have gravitated to, and now due to social media and the Internet, you see more of it. And it's us. Like, this one lady, she has—I think she bought the domain for it, and so she has a website for it. And yeah, just everybody does it, but not everybody does it the same. There are so many different variations where some people may melt their butter; some people may add chocolate chips to it; some people add walnuts, dates, coconut. You know, every/each individual puts their own spin on it. But like I said, ours is simple: We use pecans or no pecans, and that's it.

0:35:16

Stephanie Burt: Except for that sweet potato cheesecake swirl on the chewie crust.

Emma Cromedy: And I haven't even made it for the public. We just tried that last Thanksgiving and we had it for our Thanksgiving dinner, and I said this Thanksgiving I definitely want to put it on our Thanksgiving menu because it was delicious.

Stephanie Burt: That sounds super delicious. [Emma laughs] All right, anything else?

Emma Cromedy: Nope.

Stephanie Burt:       Okay, good!

0:35:46

[End]