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Pannie George's Kitchen - Cooking doesn't get more Southern than this!

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How can you tell an authentic Southern restaurant from a wannabe? Well here are a few hints: the sole drink listed on the menu with the specials is tea (understood to be sweet of course) and the real drink of soul-Kool-Aid-is available. You'll find this and more Southern specialties at the new Pannie George's Kitchen.

By the time I visited, only a week and a half into their business, the good word about Pannie George's had already spread.

Everything is spick-and-span inside! It seems that Pannie George has the same respect for clean as she does great food. Now I'm just guessing here - but I'm thinking someone in the business's favorite color is a purpely fuscia hue, because it's carried from the open kitchen, to cafeteria bar, to support poles in the restaurant. Homey floral tablecloths round out the décor.

Lunch specials are served Wednesday through Saturday only, and are all different combinations of meat, veggie, cornbread muffin, and dessert. Faithful reviewer pal, Allison Smith, and I both went for the \$6.25 one meat, one veggie, muffin, dessert, and tea special. What a deal! The food is served cafeteria style, which makes it considerably harder to get just one meat or side because you have to see and smell all your options. In case you want more, extra meat is \$1.50 and extra an extra veggie is \$1.

All my dreams, no maybe just one, came true when the dry erase board menu touted my favorite Southern dish of all time-chicken and dumplings. Allison also had a happy surprise upon seeing her favorite - meat loaf - on the menu. But of course our excitement came with high expectations. Never fear, Pannie George's more than delivered. Both dishes were superbly seasoned and just plain old great.

Side choices included squash casserole, mashed potatoes and gravy, cabbage, and



Great Southern home-cookin' can be found at Pannie-George's Kitchen on South College Street. Photo by Gregory Curry.

lima beans. Allison and I enjoyed our potatoes and squash, but really couldn't wait to dig in to our desserts-cream cheese pound cake and peach cobbler. Everything was incredible.

Pannie George's is open from 11 a.m. – 7 p.m., Mon. –Sat., and 11:30 a.m. – 5 p.m. on Sunday. Just remember, since all the food is made fresh daily, food offerings will vary. They're located across from the Carl Gregory dealership on South College, just before the interstate, in the shopping strip that was formally home to Philly Connection.

Whether you're looking for real soul food, or you're just looking for good cooking, head to Pannie George's Kitchen. It's so authentic you might even start singing the blues!