

S-260-264-N  
Laura L. Middleton  
Project # 1885  
Charleston County  
Class III -A  
Domestic Experimentation

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#### REFERENCES

- (A)..Moon Glow Restuarant, Theodore Watson, Manager, personal interview. 24 Kennedy St. Charleston, S.C.
- (B)..Personal interview with Ida Singleton, Manager, Quality Cafeteria, 230 Spring St. Charleston.
- (C)..Personal interview with W.H. Brown, and W. Powell, manager and proprietor respectively, Paradise Lunch Room, 127 Line St. Charleston.
- (D)..Personal interview with G.W. Pitt, Manager, Pitt Cafeteria, 114 Spring St. Charleston, S.C.
- (E)..Personal interview with S. Robinson, manager, S.& L. Lunch Room, 45 Cannon St. Charleston, S.C.
- (F)..Personal observation and individual knowledge of the writer, Laura L. Middleton, 151 Cannon St. Charleston, S.C.
- (G)..Personal interview with W. Brown,  
S.F. Waring,  
R. Robinson,  
H. Gomez, Charleston City Market  
Restuarant and Lunch Room,  
City Market, Market St.  
Charleston, S.C.
- (H)..Personal interview with Eva Brown,  
# 6 Price's Alley, age 54, cook for  
the Pelser family at 51 Meeting St.  
Charleston, S.C.

inches thick and three inches long; potatoes boiled in pork skin; liver loaf; stew and rice; cabbage, hash and rice; peas and rice. Benjamin Richardson is the manager. When the customer cannot afford meat and rice they buy gravy and rice. (G)

Negroes in South Carolina Low-country are well-known good cooks; and the business of meal preparing and serving plays a prominent part in the occupational life of these people, in quaint old Charleston. But with all the knowledge of balanced diet and proper preparation of food, it is practiced by these employees only in the kitchens of the employers--not even in their own restuarants. (F)

Of course, the business of washing and ironing clothes is an important<sup>second</sup> industry, cooking being first. As a report goes, one mammy proudly said to a fellow-cook in one of the neighboring mansions in downtown Meeting Street, "You ain't got no stuff for me, child, I master my kitchen". Charleston's streets are littered early in the mornings with cooks and maids laughing loud' and talking, making it to their several places of employment. One laundress is reported to have called at the home of a white family and inquired, "Is ~~de~~ woman of de house in?" "Tell her de washer lady is huh". (H)

The S & L is the sandwich and coffee shop. Conduct is much reserved here in that it is near Charleston's notable King Street where the law is constantly patrolling. (E)

In the waterfront section and Negro settlements in downtown Charleston are where the dingy, smoky eating huts do business. The many patrons of these places do not look for pleasant surroundings in which to dine; they go in long enough to "fill up" and get back to the job. Here it is the custom to ask the customer, "Did you get enough to eat?" rather than, "Did you like the dinner, or was the meal balanced enough for you?" The most that is served in these places is meat and rice or fish and rice, or beans or peas and rice. There must be the rice. Without it the meal is incomplete. (F)

Large crowds of laggards all the day long are sitting around inside and hanging on the outside --men and women. (F)

In the Charleston city market there are quite a few cafes. Between the hours of four and seven in the morning Negro farmers come from the surrounding hinterland to sell their produce. These cafes are open to serve them at all times. The Gomez Lunch Room is found at the corner of South Market and East Bay Streets. It is the most fashionable one of these. But here as the day grows old in hours, hilarity, irresponsibility and care-free conduct by unemployed men and women grow with it. On the benches of the vegetable vendors they play whist untiringly. Anyone seeing these scenes would wonder how subsistence comes and how rent is paid for the house they sleep in. These are some of the menus: Biscuits two

and sunshine prevail despite what some would consider serious unemployment. Jigging, joke telling, laughing, and music on home-made instruments as the saw, washboard, and tin pan present a theatrical scene almost all hours of the day. Participants are asked if they are not taken up for disorderly conduct or disturbing the peace; they answer, "The law don' bother us". In some respects these Negroes show admirable qualities. For instance, they are clowning most of the day and until well into the night. They will say, "We got no job but the depression never ain' gwine send us to the crazy house". The favorite dish served here is pork chops and rice; often fish and rice. The frequenters are patiently awaiting the watermelon season. Then there will be melon-eating contests. One spectator remarked that the fellows appear to live more off the fun and smell of food than off food. The Paradise had the pleasure of serving the Silas Green Show Company. W.H. Brown and W. Powell are managers. (C)

Journeying eastward we come to the Pitt restuarant at 114 Spring Street which has as its motto, "Good service and hot meals at all times!". Carrying out this motto, we see an icebox, a few tables and a case with a few sweetmeats in it. On passing at night one will observe two kerosene lamps as means of light. This dingy place is a fun box too but to less extreme than the Paradise. Patrons make their way there and enjoy the fun and exist off the smell of the food as they have no money which will enable them to eat some. (D)

We continue eastward and locate the S & L Lunch Room at 45 Cannon Street. It has as its drawing card, "A delightful place to eat!".

thought that the Moon Glow is a step upward in common place culture for the Negroes. The Moon Glow's golden roasted and fried chicken and deliciously flavored barbeque are unsurpassed; and while the races are separate and distinct, white patrons not infrequently roll up in their cars, toot their horns and enjoy curb service here. Often they telephone orders to be delivered to their homes. Theodore Watson is manager. (A)

Passing to another dining hall on the west side of Charleston but less fashionable than the Moon Glow we come to the West End Twilight cafeteria at 187 President Street. Many people who are vegetarians make the West End their "hang out", as it specializes in the numerous vegetables/cultivated not far distant across the Ashley River and brought to town for consumption. This too is the "salad shop". (F)

On entering Charleston from Jacksonville, Florida, Savannah, Georgia and other points south by way of U.S. Highway # 17, there will be found the Quality Cafeteria at 230 Spring Street. This cafeteria has a bill board, the heading of which is, "What to Eat for Enjoyment of Food". Below this sign is a list of the common foods mostly meat and rice, cabbage, bread and coffee. This list is not in keeping with the bill board heading, but the frequenters of the Quality Cafeteria think so. Ida Singleton is the manager. (B)

Moving eastward we come to the Paradise Lunch Room located at 127 Line Street. This is the locality where Negro hilarity

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Negro Restaurants in Charleston, South Carolina.

Deep away in the heart of a city, Charleston, a city called America's most historic, a city referred to as most conservative in a conservative state, tourists give a cursory look at its Negro boarding places. In the day of plenty of work on the numerous wharfs, along the eastern and western sides of the city, mills all through the northern section, and all kinds of businesses throughout greater Charleston, Negroes opened up cook shops to serve meals to the workers in these business places. Although the hustle and bustle of workers going to and coming from these business places are much lessened nowadays, the cook shops are still maintained and none the less visited by boarders because of the slump in business and scarcity of work.

An excursion through these sections of Charleston will reveal Negro eating places of description conceivable and inconceivable as given below:

In the northwestern section is located at 24 Kennedy Street, the fashionable Moon Glow restaurant. The artistic arrangement, the glowing luster of the interior fixtures which are mechanically convenient together with an artistically satisfying water painting of a full moon on the west wall suggested the name "Moon Glow" for this cozy little restaurant. This place is visited by the so-called better class of Negroes. White friends have expressed the

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Signed.....Mabel Montgomery.....  
State Director

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