



PLAYERS

PART EIGHT

by **Dickie Odom**

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To get an edge on his competition, **Willie Turrall**, is building his restaurant and bar around **music**. Jody and I just last week went to **Willie's** in Frogmore, South Carolina to see and listen to **Deas-Guыз** out of Newberry, SC and who specialize in R&B, Blues, Soul, Old Motown, Pop, Rock, Reggae and most anything you can shag dance to. The band formed by Reggie Deas has performed all over the U.S. Visit deasguыз.com. We were also treated to an appearance and song performed by Beth Inabinett who is native to St. Helena Island on which Frogmore is situated. What a treat...and this old man—me—actually talked Beth into dancing with him. Fortunately for me, all eyes were on Beth whom I should have known dances while she is singing and has some smooth moves all choreographed by Beth herself.

Visit theinabinettproject.com. Beth also specializes in vast repertoire of music with her band, **Beth Inabinett & For The Funk Of It**, that encompasses a wide spectrum of genres spanning jazz, rhythm & blues, pop, funk, go-go, classic rock & reggae.

Jody and I moved to Dataw Island back in December around the time Willie and his fiancée, Rose, opened the restaurant where Willie specializes in Gullah-inspired cuisine. This passage is from the Willie's website gullahlove.com... "Our journey began with a simple dream: to serve the most mouthwatering Gullah-inspired cuisine that pays tribute to our rich heritage and celebrates the flavors that define our community. Each dish on our menu is crafted with love, passed down through generations, and perfected to tantalize your taste buds."

Willie is his own head chef and has been a cooking aficionado for 20 years inspired by his mother who owned a Jamaican restaurant and a bunch of

cookbooks. His preferred cooking methods are panfrying and sauteing.

Though Willie's serves cocktails and wine, Willie himself only drinks beer. When asked what keeps him drinking, he responded "life, lol".

When asked to give a brief bio that you think might interest both amateurs and professionals in the cooking, dining, fine wines and spirits, Willie responded..."Born in the Lowcountry to a Jamaican immigrant and country boy from Alabama I have had the pleasure of experiencing a wide array of flavors and textures. I had the pleasure of eating some really good food at home."

Asked to name something that he is most proud of in his cooking or spirits endeavors he said... "I'm proud of a foodie group and private dinner called *Collards and Caviar*. Jody and I have been to *Collards and Caviar* and he has a right to be proud. He also said "I've been a single parent for the last 7 years I am most proud I survived and the kids did too."

You will all have the opportunity to see Willie and taste his cooking at the next event on May 19th.

MORE TO COME! Again, I hope to eventually introduce you to all of our members in the same manner as above. In the meantime, **FELLOWS**, keep on cookin.'

“Creativity is inventing, experimenting, growing, taking risks, breaking rules, making mistakes, and having fun.” Mary Lou Cook