The Egret's Plumes

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Some of the illustrious restaurants are as follows. Charlotte North Carolina’s Open Kitchen imparts heavenly Italian fare. *Southern Living* commends the barbecue at Allen & Son’s in Chapel Hill and at Fuller’s Old Fashioned Bar-B-Q in Lumberton. Additionally, *Southern Living* praised the pimento cheese at Broad Street Deli and Market in Dunn. The monograph *Literary Trails of Eastern North Carolina* by Georgann Eubanks brings to light the chicken salad is super at Lumbertons’ Candy Sue’s Restaurant. Likewise, *Garden & Gun* noted Red Bridges Barbecue Lodge of Shelby has top barbecue. What’s more, the buffet filled with eighty entries at Pioneer Family Restaurant and Steakhouse in Archdale is superior. Brunswick soup at Allen & Son’s in Chapel Hill is excellent. Also, Durham’s Saltbox Seafood Joint offers an impressive variety of unique seafood. Jack’s Barbecue in Gibsonville is famous for Jack’s big boy large burger. A yummy slaw burger is a must at R.O.’s Bar-B-Cue in Gastonia. Former President Clinton, Former President Reagan, and Former President Bush Senior dined at Hursey’s Pig-Pickin’ Bar-B-Q of Burlington known for choice barbecue. Elizabeth Karmel, a chef in New York, commented Parker’s Barbecue in Wilson North Carolina is unsurpassed in fried chicken in *Saveur* May 2015. Wilmington’s Casey’s Buffet is superb supplying a soul fare buffet and fried okra. Paul’s Place Famous Hot Dogs in Rocky Point is paramount for great hot dogs. Cabbage is fantastic at Toot-n-Tell Restaurant in Garner. Linda’s in Pembroke is well-liked for their country cookery buffet. Ward’s Grill of Saluda is popular for sausage seasoned with sage. Smith’s Red and White Restaurant in Rocky Mount D.G. Martin likes for scrumptious squash, excellent rutabagas, and select cheese biscuits. Kepley’s Bar-B-Q comes up with outstanding barbecue. Moose Café in Asheville produces very good apple butter. Pam’s Farmhouse Restaurant in Raleigh engages in fine country fare bringing forth first-rate red eye gravy. North Carolina State Farmer’s Market in Raleigh is the cream of the crop in southern cuisine because of their best. Raleigh features the elite North Carolina Seafood Restaurant and Market. Angelo’s Family Restaurant in Graham has crème de la crème Italian cooking.

A few blissful locations off the interstates remarked on are Biltmore Hotel, Gardens of Sarah Duke from Duke University, Duke University Chapel, Arlie Gardens, an 1810 Dortches House of Federal Decorations on the National Register of Historical Places, Ava Gardner Museum, and Andy Griffith’s residence Mount Airy. Twenty black and white interesting photographs enhance the descriptions of the heavenly dining halls. This magnificent handbook illustrating tasty eateries and chosen locations in gloriously picturesque North Carolina is a must for academic and public libraries.

Melinda F. Matthews  
University of Louisiana at Monroe Library  


In this beautifully illustrated children’s book, *The Egret’s Plumes*, author Archibald Rutledge, penned many years ago, this “cautionary tale exalting the virtues of good sportsmanship, conservation of the natural world, and the universality of parental instincts”. (Dust jacket USC Press)

Today that story is brought to life again through the University of South Carolina Press and the South Carolina Humanities Council’s literacy programs. A tale that first appeared in a boy’s magazine, it highlighted the tragic practice of killing egrets to harvest their feathery plumes. The reader is taken from the swamps of Florida where egrets escape hunters to land in the South Carolina low country swamps. Soon tragedy appears. For children who read this story or listen to it read to them, it is easy to see the author wanted to explain moral decision making and demonstrate parental love that has no boundaries whether humans or egrets.

Recommended for any children’s collection of short stories, for additional reading in teaching and sharing moral tales, and for studies of writers and their craft.

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Getting all 15 Egret plumes takes about 1 hour in this spot. The best time to find them is at noon, so make a camp and advance time. They will be sitting all over this area. Use Deadeye to mark and kill them before they fly away. They die in one hit by any weapon. You can then see the carcass symbol on the map and HUD which makes the bodies easy to find. To make them respawn, ride to Rhodes, fast travel to Emerald Station, make a camp to sleep as often as it lets you, then ride back to the farming spot. Plumed egret and intermediate egret are the common names used in New Zealand. Some recent books and on-line lists use the scientific name Mesophoyx intermedia. Egretta intermedia appears in older books. Ardea intermedia is the scientific name in the 2010 Checklist of the birds of New Zealand. Identification. The plumed egret is a medium-sized all-white egret with a relatively short, stout yellow bill. The bill turns reddish in breeding plumage. Egret "E" gret, n. [See (Aigret), (Heron).] 1. (Zo[ o]l.) The name of several species of herons which bear plumes on the back. They are generally white. Among the best known species are the American egret ([Ardea egretta] syn. [Herodias egretta]); the The Collaborative International Dictionary of English.