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WINTER 2008

LIVING

Southern Style

2008 Hot Markets

The New Sunshine State

New Green Communities

Ideal Destination: Savannah

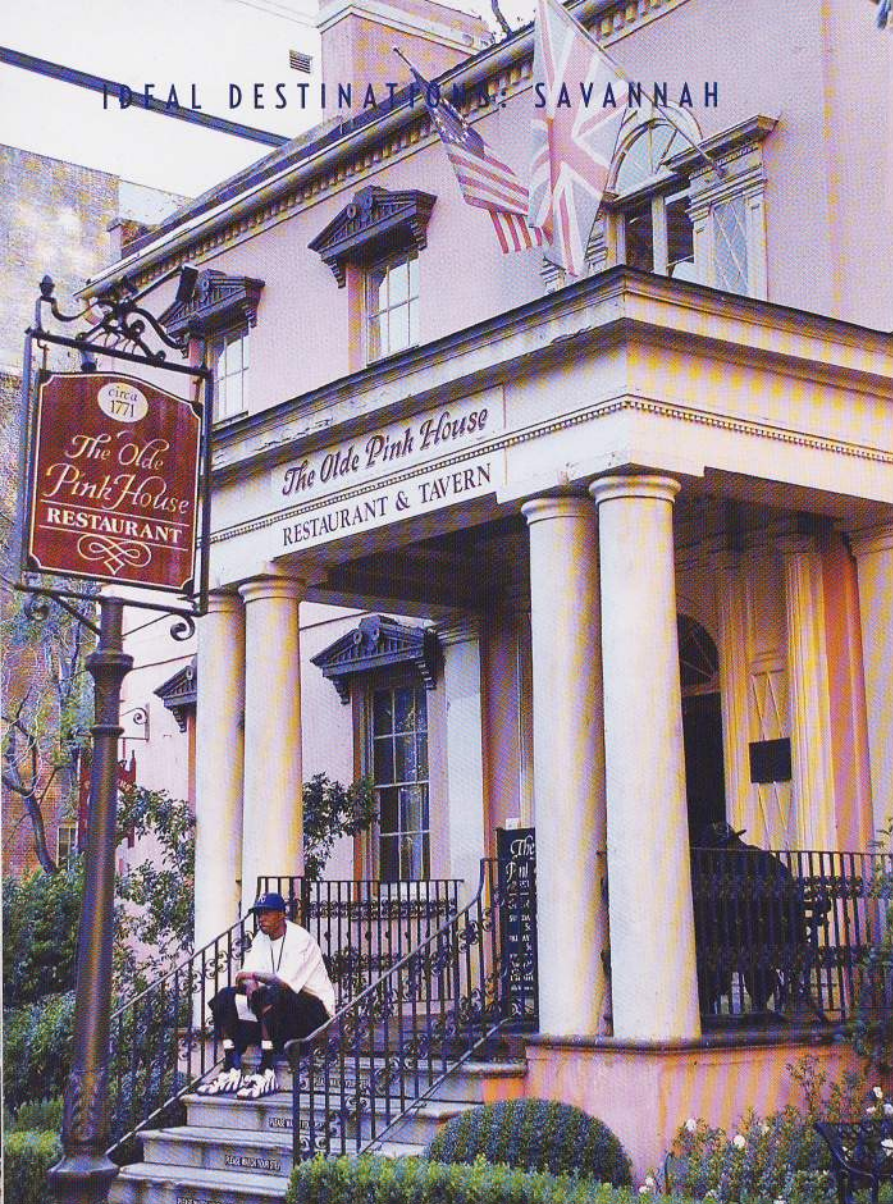
Exclusive Interview: Rees Jones

Skidaway Island Ideal Home

PLUS:

New Urbanism & Secret Garden Sneak Peek

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Left: The Olde Pink House Restaurant is housed in the city's only remaining 18th-century building.

Right: The Lady & Sons, owned by Paula Deen and her two sons, is the most famous bistro in Savannah.

charmed by his surroundings. Immediately after settling in, he wired President Lincoln, announcing, "I beg to present to you as a Christmas gift, the City of Savannah."

One hundred and forty-four years later, the queen of coastal Georgia has much to offer vacationers and residents alike. For those who live in Savannah, entertaining out-of-town guests is as easy as pecan pie. Dining and shopping options abound, as do sporting activities. And there's all that incredible history to explore. Known as 'America's Most Haunted City,' Savannah has more than two dozen ghost tours... guaranteed to produce goosebumps.

A Feast for All

But food is the city's biggest enticement. From grits to crême brûlée, the menu choices are infinite. The most famous bistro in town is The Lady & Sons, located in a lively, historic quadrant called City Mar-



ket. Owned by Food Network diva and Savannah celebrity Paula Deen (along with her two sons), this laid-back eatery is undeniably touristy, but the classic Southern fare—like crab-stuffed shrimp and hush puppies—is as authentic as it gets.

A few blocks away, in the Victorian District, a Greek revival mansion is home to the nationally-acclaimed and very gourmet Elizabeth on 37th, where Chef Kelly Yambor creates inventive Southern-with-a-twist dishes such as black-eyed pea patty with greens and curry cream. At The Olde Pink House Restaurant, housed in the city's only remaining 18th-century building, candlelight, fresh flowers and crisp white linen set the tone for a romantic dinner, which might include scored flounder in apricot-shalot sauce. For a more hip, urban atmosphere, there's Sapphire Grill, the domain of Chef Christopher J. Nason, who serves up imaginative Southern viands using fresh, local organic ingredients.