

*Navigating the
Surry Sonker Trail*

Surry Sonker Trail



1 **Anchored Bakery**
139 Moore Ave., Mount Airy, NC 27030
(336) 705-3449
www.AnchoredBakeryMtAiry.com

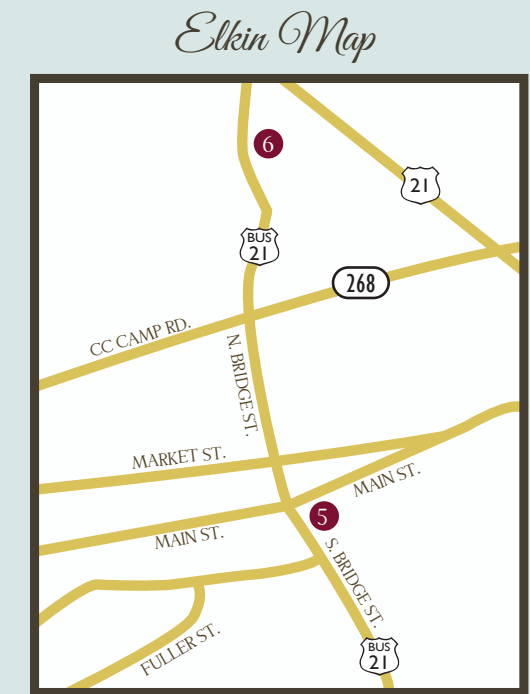
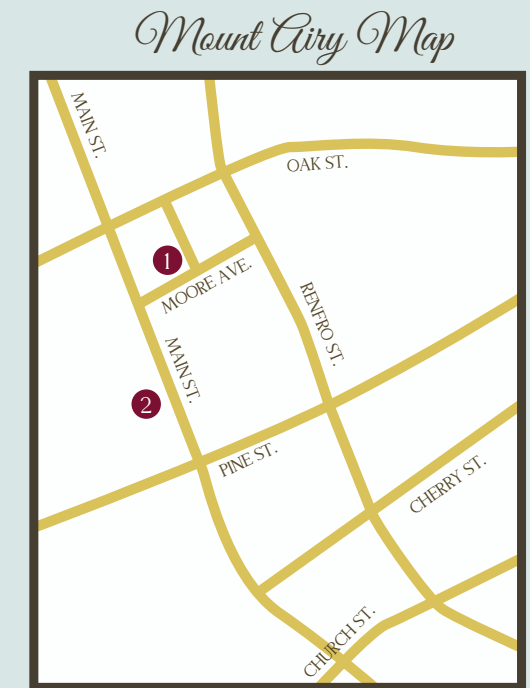
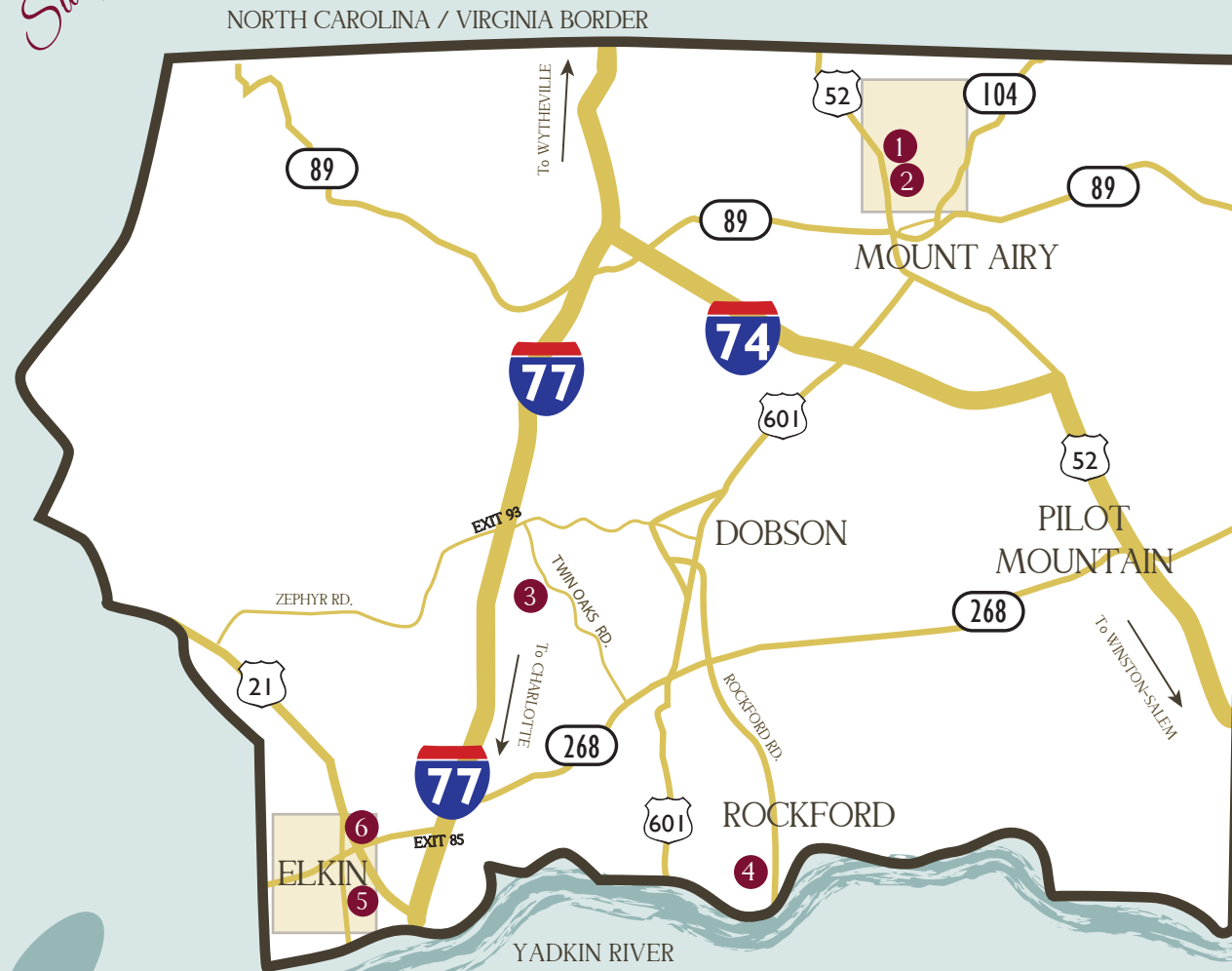
2 **Miss Angel's Heavenly Pies**
153 N. Main St., Mount Airy, NC 27030
(336) 786-1537
www.MissAngelsHeavenlyPiesInc.com

3 **Harvest Grill at Shelton Vineyards**
230 Cabernet Ln., Dobson, NC 27017
(336) 366-3590
www.SheltonVineyards.com

4 **Rockford General Store**
5174 Rockford Rd., Dobson, NC 27017
(336) 374-5317
www.RockfordGeneralStore.com

5 **Southern on Main**
102 E. Main St., Elkin, NC 28621
(336) 258-2144
www.SouthernOnMain.com

6 **Skull Camp Smokehouse & Brewery**
2000 N. Bridge St., Elkin, NC 28621
(336) 258-8124
www.SkullCampBrewing.com/greatfood



Sipping Sonker
For a sonker experience of a different sort, enjoy a cup of sonker tea at:

Yadkin Valley Tea Trade
111 West Main Street,
Pilot Mountain, NC 27041
(336) 444-8330



(800) 948-0949 www.SonkerTrail.org



Surry Sonker Trail

The Surry Sonker Trail was created by the Tourism Partnership of Surry County in 2015 to highlight a popular heritage food passed down through the generations in Surry County, NC.

Finding the Sonker Trail

The trail is located in Surry County in the heart of North Carolina's Yadkin Valley wine region. See inside for a detailed map.



Sonker Festival and Lodging

The Sonker Festival takes place the first Saturday in October at the Edwards-Franklin House west of Mount Airy. The festival began in 1980 and is presented by the Surry County Historical Society. More information is available at: www.SonkerTrail.org. Details about lodging during the Sonker Festival, or at any point during the year, are available at: www.YadkinValleyNC.com



www.YadkinValleyNC.com

This brochure was printed in May of 2021, with content current at that time. To see if changes have occurred since printing, please visit the website: www.SonkerTrail.org

Surry Sonker Trail

Celebrating a one-of-a-kind dessert found in Surry County, NC



www.SonkerTrail.org
(800) 948-0949

An Overview of Sonker...

Nobody knows exactly how sonker got started, but it has been a staple for generations in Surry County, NC.

The common belief is people made sonker as a way to stretch usage of their fruit in tough times, or as a way to utilize fruit that was toward the end of its ripeness.

Sonker is similar to a pot pie or a cobbler. It comes about by blending fruit and unshaped dough, often sweetened with sugar or sourghum cane molasses.

It often includes a dip (glaze) made of cream, sugar or molasses, and a few drops of vanilla extract. This is usually poured over the sonker in the dish.

The crusts vary. Some recipes call for a pie-like crust, while others call for a bread-crumbs topping. Sometimes sonker is made in a pot on the stove, with a crust that is more akin to dumplings.



Types of Sonker

Sonker tends to vary by season because the dish is made from fruit. Below are the most common types of sonker available seasonally, but don't be surprised if you stumble upon a unique creation like savory sonker or wine-infused sonker.

- | | |
|------------|--------------------|
| Apple | Peach |
| Blackberry | Pear |
| Blueberry | Raspberry |
| Cherry | Strawberry Rhubarb |
| Grape | Sweet Potato |