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3 Miss Angel's Heavenly Pies

153 N. Main St., Mount Airy, NC 27030 (336) 786–1537 www.MissAngelsHeavenlyPiesInc.com

4 The Tilted Ladder

105-A W. Main St., Pilot Mountain, NC 27041 (336) 444-4194 www.tiltedladder.org

5 Rockford General Store

5174 Rockford Rd., Dobson, NC 27017 (336) 374–5317 www.RockfordGeneralStore.com

6 Southern on Main

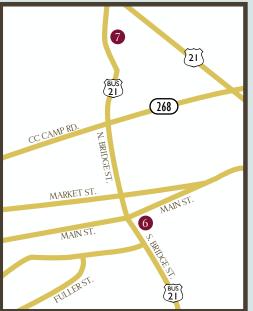
102 E. Main St., Elkin, NC 28621 (336) 258–2144 www.SouthernOnMain.com

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

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







(800) 948–0949 www.SonkerTrail.org



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



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.





www.YadkinValleyNC.com

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



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 sorghum 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-crumb 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.