

Cousins B & B Guests Book

Here are some comments from some of our guest who came and enjoyed their visit at Cousins Bed & Breakfast.

2-24-06:

Hi Elmo,

It seems too long ago but Peter and I were guests of yours (was it last year April already?!). You shared with us your corn pudding recipe. Well I've treasured it and used it fondly many times - Thank You! Peter's been hinting that he'd love some soon - but I can't find where I put that recipe -YIKES! Please, please, please would you send it to me by e-mail?

Thanks so much. Patricia

Thank you. It's for dinner tomorrow night. You made a man very happy! Hope to see you soon.

Patricia

Not sure if Patricia sent a thanks. But I have been fantasizing about those breakfasts of yours. It probably won't be this year but next year, do hope to come back. We had a lovely time in your beautiful home

Peter

5-15-06

Thank them so much for double booking our room on the 13th and sending us to Cousin Martha's. Martha and Elmo were wonderful! You were right on the mark with his cooking too. It was delicious and far, far above and beyond the continental breakfast offerings at most B & B's. We could not have handpicked a better host and hostess. They were absolutely delightful and much more in line with what we were looking for in our special anniversary stay in Beaufort. We look forward to seeing them and Beaufort again soon.

Thanks for the referral.

Sarah

6-6-06

Elmo and Martha,

It was a pleasure to stay with you the other night. Jenny and I both really enjoyed our time together in your home. We will definitely come back and recommend you to all our friends.

Take Care,

J and J

6-20-21-06

Hello Martha and Elmo, your Bed & Breakfast was such a highlight of our trip to Beaufort and Ocracoke. Thanks again for great food, hospitality, etc. I know you sent pictures to Bill's address but send them to me too. Bill rarely checks his e-mail. We will see you again whenever we come to that area. Will let you know when we try sausage and spices. Bill will be experimenting with them soon, I'm sure.

B. & S. C.

Elmo at Work



Deborah and I spent the weekend at [Cousins Bed and Breakfast](#) last weekend in lovely [Beaufort, I.C.](#) Beaufort is a slow sleepy southern town near the Atlantic Beach area. Cousins is home to Martha and Elmo Barnes. Both are institutions in this part of the country. [Elmo](#) is the owner and creator of Satan's Breath Hot Sauce and spices. He's a fascinating guy and a movie should be made out of his life. We've stayed with them a number of times so it feels like a home away from home. Every time I visit I pick up a couple of different spice blends. Last weekend I picked up a lemon salt, a steak rub, a hot Italian and what he called "Special Reserve". All spices are made in house and sold throughout the world.

In the image above he is putting the finishing touches on our hash browns, Elmo style.

Recipe:

- Boil 3 yellow potatoes and then cube them. Make sure to undercook them a bit so they still have some backbone to be cubed and re-cooked.
- in a skillet add one diced white or yellow onion, one clove of garlic and cook until soft in Olive Oil. Remove onions and garlic mixture.

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- in a skillet add one diced white or yellow onion, one clove of garlic and cook until soft in Olive Oil. Remove onions and garlic mixture.
- Add a touch more Olive Oil to pan and turn the heat up a bit. Add potatoes, some salt and pepper to taste and onion garlic mixture.
- Add a squirt or 2 of Ranch DRESSING...ya, RANCH DRESSING. Sautee to reduce a bit of the liquid.

7-2-3-4-06

Thanks for the pictures. We had a great time; but we enjoyed staying with you and the local scene the very most. I have copied at least a dozen recipes from your website, which is now on my favorites list, and we will have a go with the Bar-B-Q Cajun Shrimp on Thursday with a few friends!

We talk more about you and Martha than the tall ships to our friends and so glad we had an opportunity to meet and stay with you both.

We will return!

M & T

17-20 JUNE 06

Elmo and Martha: I have just now had a spare minute to write back. We enjoyed our visit so much. Everything we did was so memorable. Things we will cherish for the rest of our lives. Since we have done all the tourist stuff, the next time we come back I hope it will be in the spring or the fall when it is not so HOT! But then, it has been utterly miserable here for the last week. I can only imagine how it is down there. You two were so good to us and it just felt like home without having to do the housekeeping and cooking. We will want to come again soon. Well, gotta run for now. I am working on the Apple Festival which is only 4 weeks away. It is quite a huge event here. Around 70,000 people come into our little town in one day just for it. Will talk later.

Joyce and Chris

14 August 06

Hi Elmo!

Thanks for the very nice note and all of the great pictures. We have not been home long and it was really nice to pull them up and show them to the kids.

We had a great time. We went out and bought a red parrot to remember our trip by. The bird room was so nice!

We are looking forward to using all of our spices and let us know when your new cookbook is ready. We would love a copy.

Good luck with all of your renovations. I'm sure everything will turn out beautifully.

Hope we can make a return visit in the near future. It was really great to meet you and Martha.

You helped to make this our best anniversary trip ever.

Sincerely,

Crystal and Mike