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This paper will discuss the shared traditions of a dish local to the Horry County, South Carolina area known as chicken bog or pilau. It will showcase the two-part project produced by the Athenaeum Press at Coastal Carolina University titled *A Little Chicken and Rice: A Congregational Dish*, which contains a booklet tracing chicken bog's history with narratives drawn from oral interviews and a make-your-own-bog kit.

At its most basic, bog consists of three key ingredients: rice, fat, and meat. Bog shares similarities with many one-pot meat and rice dishes born out of necessity the world over. The West African rice harvesting techniques used on South Carolina coastal plantations connect chicken bog/pilau to the Gullah Geechee community. Many poor and working-class people (black and white) turned to chicken bog or pilau as a way to make ends meet with little protein, carrying it throughout the PeeDee of South Carolina.

Today, it is a locally celebrated dish reflecting the region's culture and community that is effortless enough to bring people together over the dinner table or at a church function. You can find massive crowds at an event such as the Loris Bog Off Festival sampling unique versions, and the cafeteria serves it at the local high schools. Many cooks feel strongly about certain elements that bring authenticity to their dish, whether it's a certain cooking pot that's been inherited for generations or the secret way they flavor their broth. Each of these small differences showcase the diversity of communities and customs within southern communities. Chicken bog is a dish that highlights the importance of individuals and community, and how a very simple dish can tell us so much about the diversity of a region.