

# EDITOR'S NOTE

HERE AT THE SFA we're devoting 2014 to the study of inclusion and exclusion at the Southern table. Inspired by the fiftieth anniversary of the Civil Rights Act of 1964, we are taking stock of the contemporary foodscape to ask who is welcomed, who is left out, and why. We'll ask questions about race, ethnicity, immigration, nutrition, food access, land tenure, and more.

In that spirit, I've chosen to kick off the Gravy year with an Appalachian issue. If you're not from the mountains, it can be easy to neglect this large and vital part of our region. To that end, stay tuned for more "UpSouth" oral histories, gathered by Sara Wood, coming later this spring.

A handful of stalwart SFA members, including Fred Sauceman of Tennessee and Ronni Lundy of Kentucky, have long been the experts we turn to when we examine the foodways of the Mountain South. For their important work over the years, we dedicate this issue to them. In this edition of Gravy I'm pleased to include established scholars alongside voices from an emerging generation. Several of these younger writers count pioneers like Sauceman and Lundy among their influences.

Lora Smith, a native of Eastern Kentucky, oversees communications for a rural-economic development foundation in North Carolina. On the weekends, she and her husband and their one-year-old daughter travel to Egypt, Kentucky, where they work on their own kind of rural development—transitioning a plot of land into a sustainable working farm. You'll also meet Courtney Balestier, who left her home state of West Virginia for the wilds of Brooklyn before she realized how deeply her Appalachian upbringing influenced her tastes and foodways. I'm grateful to Courtney, Lora, and each of the contributors to this issue for teaching me about their region, and I'm pleased to pass these stories on to you.

—Sara Camp Arnold

PHOTO, THIS PAGE, Mercier Orchards, Blue Ridge, Georgia,  
by Kate Medley.