

The Southern Foodways Alliance is an affiliated institute of the Center for the Study of Southern Culture at the University of Mississippi. The mission of the SFA is to celebrate, teach, preserve, and promote the diverse food cultures of the American South. For more information, please visit our web site — southernfoodways.com — or contact SFA director John T. Edge at 662-915-5993.

If you are not yet a member, and would like to join, please indicate this on your registration form and enclose \$25 for students, \$50 for individuals, \$75 for families, \$200 for non-profit entities, and \$500 for corporations.



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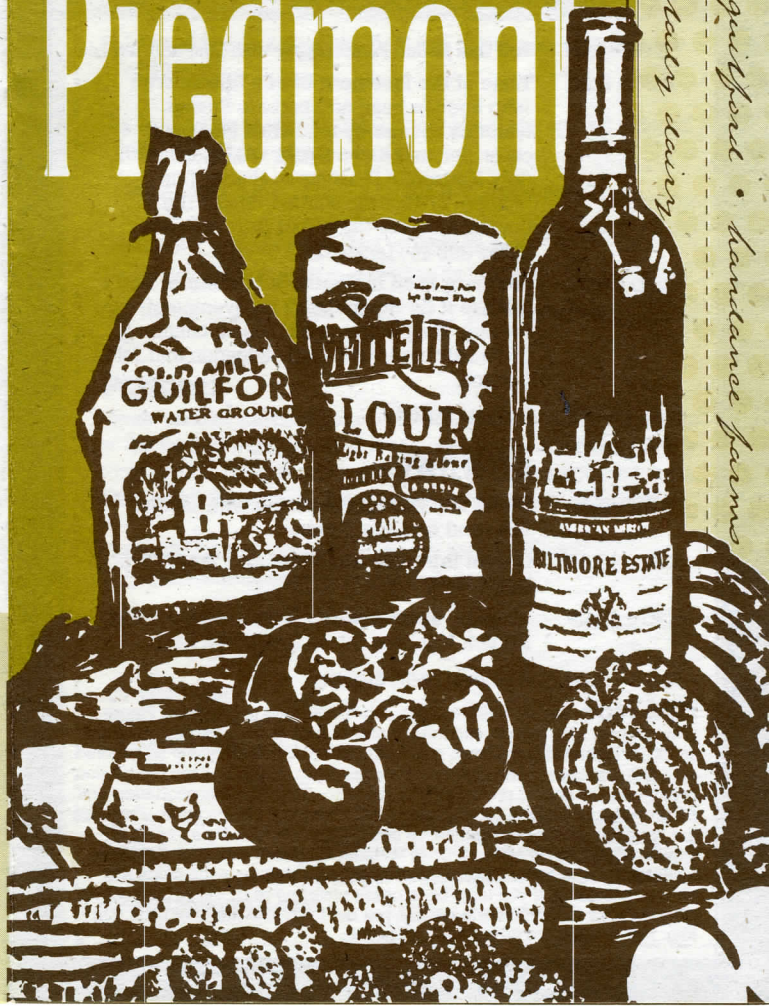
FIELD TRIP

NO. 1

JULY 13-15, 2001

a Taste of the Carolina Piedmont

*old pattern • old mill of quillport • handance farms
handance herbs • goat salty dairy*



Schedule of Events

FRIDAY

- 2:00 - 7:00 **Registration**
5:00 - 7:30 **Biltmore Champagne Welcome Reception**
with Beaten Biscuits and Country Ham Featuring
Jeanne Voltz and John Egerton

SATURDAY

- 6:15 - 8:00 **Farmers Market Trip to the Greensboro
Curb Market** (optional)
7:00 - 9:00 **Complimentary Breakfast**
9:00 - 9:45 **Tales from the Peach Shed** by Dori Sanders
10:15 - 3:30 **Field Trips and Lunch**

Choose from the following Field Trips:

Garden Tour of Historic Old Salem with Keyes Williamson, Director of Horticulture, focusing on heirlooms and old varieties of fruits, herbs and vegetables. Includes a cooking demonstration using produce from the garden and fireplace cooking. Lunch at Old Salem Tavern.

Piedmont Farm Tour with stops at the Old Mill of Guilford, a fully operational water-powered 18th century gristmill; Handance Farm, a small self-sufficient, organic family farm; and Farm House Herbs, a series of planned Southern herb gardens. Includes a presentation on Southern herb growing and a picnic lunch provided by Green Valley Grill restaurant served on the farm's outdoor terrace.

Tour of Goat Lady Dairy, a farmstead goat cheese producer with 60-acre organic permaculture garden. Includes a discussion and demonstration on farmstead cheese production and on permaculture gardening. Lunch featuring cheeses from the farm will be provided by Lucky 32 restaurant in the Dairy Barn Hospitality Room at the farm.

- 3:30 - 5:00 **Red Oak Boiled Peanut Party** with Matt and Ted Lee
6:30 - 8:30 **Taste of the Piedmont Chef's Dinner** with
John Shelton Reed and Barbara Ensrud,
featuring courses by renowned Piedmont
chefs: Ben and Karen Barker of Magnolia Grill,
Cory Mattson of Fearrington House, Tom
Condron of Mimosa, Mildred "Mama Dip"
Council of Mama Dip's, Bart Ortiz of Green
Valley Grill and Lucky 32.
8:30 - 9:30 **Southern Food in Southern Literature: Don't
It Make It Go Down Easy?** An evening of
reading, storytelling, good natured bantering,
and a little music with Clyde Edgerton and John
Egerton.
9:30 - 10:15 **Dessert Buffet**

SUNDAY

- 8:30 - 9:30 **White Lily Biscuit Practicum** with Jeanne
Voltz and Nathalie Dupree
9:30 - 10:45 **Gospel Interlude and Piedmont Testify** with
David Perry
10:45 - 12:00 **Biscuits, Spoonbread and Sweet Potato Pie
Brunch** featuring the recipes of Bill Neal.
12:00 - 2:00 **Authors' Book Signing**

FIELD TRIPS. We are offering three concurrent field trip options. Please indicate your first, second and third choice of trips at the time of registration. Tours are limited to a maximum of 30 participants and choices will be honored on a first come basis. Trip preferences cannot be guaranteed. Early registration is important to ensure preferred field trip placement. Van transportation will be provided for all field trips. All tours will take place rain or shine. Facilities are typically not air-conditioned, so comfortable clothing for a variety of climate conditions is advised. Good walking shoes are essential. Restroom facilities are limited at certain sites, but pit stops will be made along the way as necessary. If you have been or are planning to be out of the country 60 days prior to the field trip we ask you not to choose the Goat Lady Dairy tour. Not all tours are wheelchair accessible.

Pre-Conference Events

ASHEVILLE, NC: THURSDAY, JULY 12

Join Biltmore Estate, George Vanderbilt's historic property, three hours west of Greensboro for an exclusive tour. The estate features the 250-room Biltmore House as well as 8,000 acres of elaborate gardens, forests, vineyards and farmlands. The special SFA package — complimentary to guests staying overnight at the Inn on Biltmore Estate — includes a tour of the original kitchens and a walk through the kitchen gardens; a private tasting and behind-the-scenes look at wine production with Biltmore's winemaker; and an exclusive luncheon featuring estate-raised foods, hosted by Executive chef Stephan Adams. A special room rate of \$159 has also been arranged. Call Sarah Thomas at **828-255-1798** to reserve.

GREENSBORO, NC: THURSDAY, JULY 12

Join Lucky 32 for a cooking class with Louis Osteen, chef and co-owner of Louis's restaurant in Charleston, South Carolina and celebrated author of *Louis Osteen's Charleston Cuisine: Recipes from a Lowcountry Chef*. Louis's recipes have been an inspiration for the Lucky 32 Charleston featured menu and he will demonstrate techniques during a class and dinner at the O. Henry Hotel Thursday, July 12 at 6:00 p.m. Dinner, wine and an autographed copy of his book are included. The cost is \$75 per person (fee is separate from conference registration). Reservations are extremely limited. For reservations or more information call Sara Sherman at **800-965-8529**.

CHARLOTTE, NC: THURSDAY, JULY 12

Join Mimosa Grill for a dinner with Ronni Lundy celebrated author of *Butter Beans to Blackberries: Recipes from the Southern Garden*. Ronni's recipes have inspired Southern chefs and cooks alike. Ronni will host a four-course dinner at 6:30 p.m. at Mimosa Grill where recipes from her book will be offered on a special menu paired with wines for each course Thursday, July 12. She will be on hand during dinner to sign books and answer guest's questions. For reservations or more information call Mimosa Grill at **704-343-0700**.

GREENSBORO, NC: FRIDAY, JULY 13

Join Lucky 32 for a cooking class with John Martin Taylor, best know as Hoppin' John, owner of www.hoppinjohns.com, a culinary site which grew out of his internationally renowned bookstore in Charleston, South Carolina. Touted as "the national champion of Lowcountry cuisine," John is an inspiration to all cooks. He will prepare recipes from his book, *Hoppin' Johns' Lowcountry Cooking*, during a class and luncheon at the O. Henry Hotel Friday, July 13 at 10:45 a.m. Lunch and an autographed copy of his book are included. The cost is \$50 per person (fee is separate from conference registration). Reservations are extremely limited. For reservations or more information call Sara Sherman at **800-965-8529**.

Sponsors

Sponsors for the weekend include, the O. Henry Hotel, Biltmore Estate, White Lily, and Red Oak Brewery. Representatives from each organization will be on hand to share more about their products and services.

O. HENRY HOTEL. The O. Henry Hotel transports our guests back to the era of gracious hospitality with outstanding amenities and attentive staff. We are proud to be partners with the Southern Foodways Alliance as we provide a venue for preserving, promoting, and celebrating the art of gracious hospitality at the table.

BILTMORE ESTATE. Biltmore Estate invites guests to join in a pre-conference event on Thursday, July 12. Biltmore Estate, George Vanderbilt's historic property located three hours west of Greensboro in Asheville, has been one of North Carolina's best-known treasures for more than 100 years. Celebrate Southern foodways with estate-raised foods and award-winning vintages from Biltmore's winery.

WHITE LILY. Since 1883, White Lily, the lighter baking flour, has been an icon of southern baking and tradition. Made from 100% pure soft wheat flour, milled finer and sifted longer, White Lily is the keystone of traditional southern recipes, passed from generation to generation. We at White Lily understand the value of preserving our southern heritage and culture. We congratulate the Southern Foodways Alliance for their efforts and are honored to sponsor "A Taste of the Carolina Piedmont."

RED OAK BREWERY. Red Oak Brewery specializes in hand-crafted lager, fresh-brewed daily according to the 1516 Law of Purity with only Bavarian Hops, barley, malt, and yeast. Red Oak is an unfiltered, unpasteurized lager with no additives or preservatives.

Lodging

A block of rooms has been reserved at our host location, the O. Henry Hotel, where the era of gracious hospitality has returned. The hotel features oversized guestrooms, complimentary full breakfast, outstanding amenities, and an attentive staff. Just next door the Green Valley Grill brings you informally elegant dining with an Old World flavor. All rooms are reserved at a special Field Trip rate of \$124.00 per night.

Reservations may be booked via your conference registration form or by calling the hotel directly 800-965-8259. Hotel accommodations must be guaranteed for the first night's stay. Guarantees may be made with a credit card or by check. If you are booking via your conference registration form we will use your noted credit card as a guarantee. Otherwise, please let us know if you will be sending a check or using a different credit card to guarantee your overnight accommodations. Checks should be made out to the O. Henry Hotel for the room rate plus 12% sales and accommodations tax. All rooms will be guaranteed for late arrival. Room cancellations may be made before 6:00 p.m. the day prior to arrival or your credit card will be charged for one night's stay.

Transportation

US Airways is the official carrier for the Southern Foodways Alliance Field Trip. Discounted fares are available on US Airways system-wide into Greensboro's Piedmont Triad International Airport. Discounted fares may be obtained by contacting Aladdin Travel and Meeting Planners. For reservations call 800-879-0235, 8:30 a.m.-5:00 p.m. EDT, and refer to the Southern Foodways Alliance gold file number 24121934. Discounts range from 5-15% depending on when the reservations are made and the type of ticket purchased. Please make your reservations early to take advantage of the lowest fares and greatest discounts.

Registration

Registration includes all lectures, scheduled meals, and entertainment. Registration will be limited to 75 persons. Like all SFA events, this inaugural field trip event promises to sell out quickly. Registration can be accomplished by mail, fax, or phone.

Name _____

Business _____

Address _____

City _____

State _____ Zip _____

Phone _____ Fax _____

E-mail _____

- I am already a member of the SFA and I would like to attend the field trip at the member rate of \$225.
- I am not yet a member of the SFA. I would like to attend the field trip at the member rate of \$225 AND join the SFA for an additional (please circle one):

\$25 student \$50 individual \$75 family
\$200 non-profit entity or \$500 corporation

- I would like to attend the field trip at the non-member rate of \$250.

- I would like to stay at the O. Henry Hotel at a special reduced rate of \$124 per night.

My Arrival date _____ My Departure date _____

Which tour are you interested in taking?

(Please indicate your order of preference for field trip.)

Old Salem _____ Farm Tour _____ Goat Lady Dairy _____

Payment

Please enclose payment for conference fees and SFA membership at the time of registration. A credit card or check for one night's room and tax (12%) is required to guarantee hotel accommodations. Please register and pay for pre-conference events separately.

- Check enclosed:** Make all checks payable to the Quaintance-Weaver Restaurants & Hotels.
- Charge to:** Visa MasterCard American Express

Account Number _____

Expiration Date _____

Return form and payment to Sara Sherman at Quaintance-Weaver Restaurants & Hotels, PO Box 29228, Greensboro, NC 27429 or contact her by phone at **800-965-8529** or email: **ssherman@qwrh.com**.

FIELD TRIP: A TASTE OF THE CAROLINA PIEDMONT

July 13-15, 2001

The first in a series of Southern Foodways Alliance Field Trips takes place July 13-15 in Greensboro, North Carolina. The weekend will be co-hosted by the O.Henry Hotel of Greensboro, North Carolina, a community-focused hotel with Old World flavor.

The event celebrates and promotes the products and foodways of one of the most prolific and delightful food regions of the South, the Carolina Piedmont. The program features a mix of field trips to regional food producers, discussions led by SFA experts on the subject of Piedmont foodways, and meals by regional restaurateurs showcasing indigenous products.

Among the presenters will be peach farmer and author DORI SANDERS of Clover, South Carolina; novelist and musician CLYDE EDGERTON of Raleigh, North Carolina; sage, writer, and raconteur JOHN EGERTON of Nashville, Tennessee; and food writer and author JEANNE VOLTZ of Pittsboro, North Carolina. JOHN SHELTON REED of the University of North Carolina will act as master of ceremonies Friday night, while, on Sunday morning, DAVID PERRY of the University of North Carolina Press has the honor.

The weekend revolves around three concurrent Saturday field trips. Choices include:

- View the gardens at **OLD SALEM** with director of horticulture, Keyes Williamson, and sample hearth cookery from their kitchens.
- Visit the **OLD MILL OF GUILFORD** to learn about grits; tour **HANDANCE FARMS** and come to a better understanding of organic farming; and visit **FARMHOUSE HERBS** for a discussion of herb growing.
- Tour **GOAT LADY DAIRY** and discuss permaculture gardening with Ginnie and Steve Tate, then taste their award-winning cheeses.

A weekend of great eating begins with a beaten biscuit, country ham, and champagne tasting on Friday evening, and reaches its zenith with a Saturday night Taste of the Piedmont dinner featuring dishes from, among others, Ben and Karen Barker of Magnolia Grill, Tom Condrón of Mimosa, Mildred Council of Mama Dip's, Cory Mattson of

Farrington House, and Bart Ortiz of Lucky 32 and Green Valley Grill. Barbara Ensrud will conduct a complimentary tasting of wines from Piedmont vintners.

At a Sunday morning brunch, we pay tribute to the late chef Bill Neal and a pantheon of Southern food luminaries who have made this region one of the most delectable in America. Among the dishes served will be shrimp and grits from Crook's Corner, the restaurant founded by Bill Neal and now run by Gene Hamer and Bill Smith. But that's not all! Don't miss the Boiled Peanut Party on Saturday afternoon, hosted by Matt and Ted Lee, or the Sunday morning Biscuit Practicum hosted by Nathalie Dupree.

In addition to the official program, optional events include a series of cooking classes in Greensboro, a dinner in Charlotte and a special SFA-only tour of Biltmore Estate in Asheville. Registration is \$250 for the general public and \$225 for SFA members. Rooms at the O.Henry are offered at a special reduced rate of \$124 per night.



Speakers

Nathalie Dupree is a cookbook writer and television personality. Among her many books is *New Southern Cooking*. She lives in Social Circle, GA.

Clyde Edgerton is the author of, among other works, the novels *Raney* and *Where Trouble Sleeps*. He lives in Raleigh, NC.

John Egerton is an independent writer of nonfiction. He wrote the book *Southern Food*. He lives in Nashville, TN.

Barbara Ensrud writes about wine for the *Wall Street Journal* and other publications. She is the author of *American Vineyards*. She lives in Durham, NC.

Matt and Ted Lee write for a number of publications including *Food and Wine*. They are the proprietors of the Lee Brothers Boiled Peanut Company. They live in Charleston, SC.

David Perry is the Editor in Chief of the University of North Carolina Press. He is the co-author — along with Bill Neal — of the *Good Ole Grits Cookbook*. He lives in Carrboro, NC.

John Shelton Reed is a sociologist and observer of Southern life. His most recent book is *1,001 Things Everyone Should Know About the South*. He lives in Chapel Hill, NC.

Dori Sanders is a peach farmer and the author of, among other works, the novel *Clover* and the cookbook *Dori Sanders' Country Cooking*. She lives in Clover, SC.

Jeanne Voltz is a lifelong food journalist and editor. Her latest book is the *Country Ham Book*. She lives in Pittsboro, NC.