



Symposium

University of Mississippi
Oxford, Mississippi
October 23-26, 2008

The
LIQUID
SOUTH

from
Well Water to
Sparkling Muscadine



UNIVERSITY OF MISSISSIPPI • OXFORD, MISSISSIPPI • OCTOBER 23-26, 2008

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DRINK

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IT'S DELICIOUS



The SCHEDULE



Thursday *Unless otherwise noted, all events are in Paul B. Johnson Commons.*

1-4 p.m.

Registration • *Barnard Observatory*

3-4 p.m.

Meet the Green Fairy: An Absinthe Tasting • Ted Breaux • *City Grocery Bar*

3-4 p.m.

Virginia Wine: From Jefferson to Today
John Hailman • *Prime Steakhouse*

4-5 p.m.

The Vinous South: A Virtual Tour
Scott Jones and Amy Evans • *Barnard Observatory*

4-5 p.m.

Bubber's Package: A Short Film (with Pickled Eggs) • Judy Long (and Sean Brock) • *Lyric Theatre*

6 p.m.

Thacker Mountain Radio Show • *Nutt Auditorium*

7 p.m.

A Salute to Encased Meats and Craft Beers

Mississippi Pigs in Italian Blankets
L&M's Kitchen and Salumeria • Oxford, Mississippi

Chaurice with Grits • Vaucresson's Sausage • New Orleans, Louisiana

Venison Sausage and P.C. Plate • Jim 'N Nick's Bar-B-Que • Birmingham, Alabama

Featuring craft beers from the Deep South
Powerhouse

Friday

9-10 a.m.

Registration and Coffee

10 a.m.

Introductory Words and Announcement
of Scholarship Winner • Ted Ownby

10:30 a.m.

Invocation • Kevin Young

11 a.m.

Water, Water Everywhere: One Man's
Quest to Understand the World's Most
Misunderstood Resource

W. Hodding Carter

Noon

Tabasco Gumbo Trail Lunch: Country
Meets City • Marcelle Bienvenue and

Michelle McRaney

The Grove

1:30 p.m.

Sugar Water

Eau Sucre Begets Red Drink • Adrian
Miller

Bootlegged Sodas: From Dublin to
Mexico and Back • Robb Walsh

2:30 p.m.

An Afternoon Beer

Travels with Barley: The Southern Run
Ken Wells

Billy Beer: Report from the Filling
Station • Curtis Wilkie

5 p.m.

National Peanut Board Book Signing

Lost Drinks of the Nutty South

Greg Best • *Powerhouse*

6 p.m.

Ruth Fertel Keeper of the Flame Award
and Film Screening • Cheri Cruze, Randy
Fertel and Joe York • Biltmore Sparkling
Wine Toast • *Powerhouse*

7:30 p.m.

Amusements and Libations • *Downtown
Taylor*

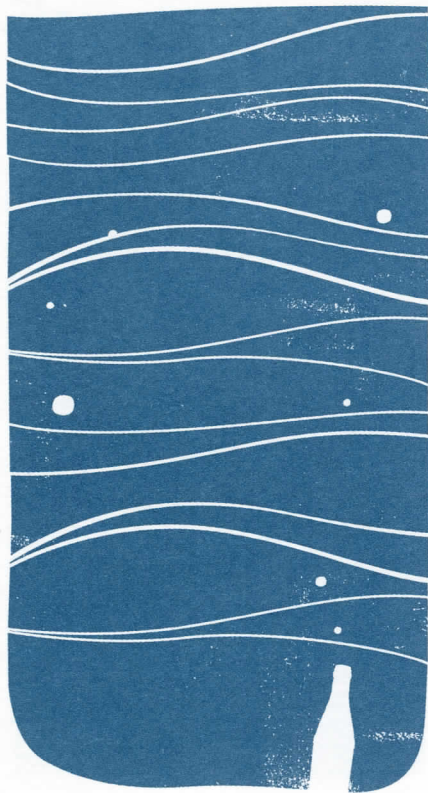
Front Porch Degustation • *Taylor Grocery*

Pine Bark Stew • Gillian Clark

Smoked Catfish with Chicken Liver

Rumaki • Ashley Christensen

U.S. Farm-Raised Catfish • Lynn Hewlett



Saturday

9 a.m.

**Hot Hoecake and Cold Buttermilk
Breakfast** • Juanita Shaw

9 a.m.

Invocation • Gaylord Brewer

9:30 a.m.

Thirsty Muse: Drink in Southern Texts
Katie McKee

10:15 a.m.

**Not Drinking: Religion and Opposition to
Alcohol in Southern History** • Ted Ownby

11 a.m.

Buttermilk: The Drink • Anne Mendelson

11:45 a.m.

State of the SFA • Angie Mosier and Amy
Evans

12:15 p.m.

Viking Range Luncheon: A Garden Party
Anne Quatrano

2 p.m.

An Afternoon Belt

**"Mama, Mama, that canned heat's a'
killing me."** • Tom Freeland

**Through Whiskey-Fogged Glasses: The
South's Abiding Passion for Brown**
Jim Myers

3 p.m.

Wine with Dinner

**Praise Wine: The Manischewitz
Connection** • John Simpkins

**Nicholas Herbemont: Southern Man
Invents American Wine** • David Shields

Muscadime: An SFA Greenhouse Film
Greg Brownderville and Luke Duncan

6:30 p.m.

Lifetime Achievement Award

Announcing the John Egerton Prize

Powerhouse

Sunday

7 p.m.

Oysters and Wine

Oysters Rockefeller Deconstructed

Allison Vines-Rushing

Rolled Oysters, the Pride of Kentucky

Ouita Michel

**Salsify, and Other Roots of Southern
Cooking** • Andrea Reusing

Phatty Cake Oysters • Cynthia Wong

On the Side

Sean Brock and Robby Melvin and
Students

Featuring wines from North Carolina
producers, profiled in the SFA Oral History
Project. And spirits, from green corn to
sissyshine to fine brown whiskey, overseen
by David Wondrich

Powerhouse

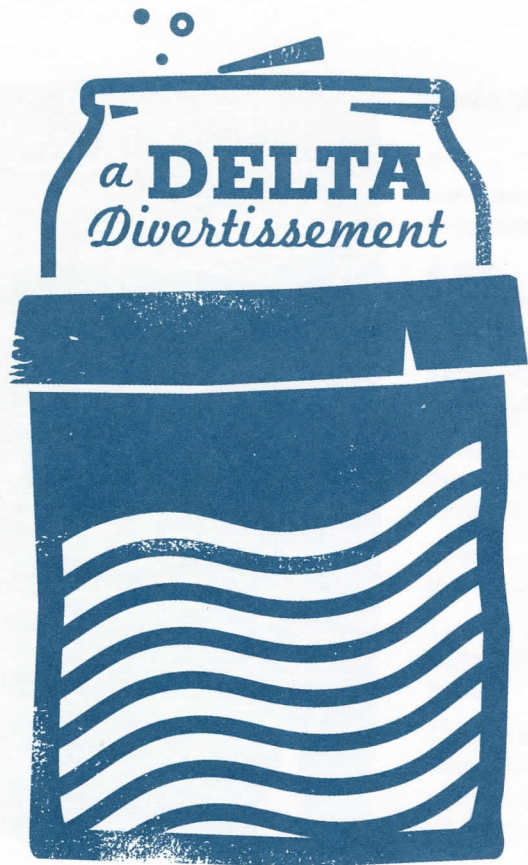
10 a.m.

Outlaw Sunday • Barry Hannah and
Junior Johnson (with Dan Huntley)

11 a.m.

White Lily Big Bad Biscuit Brunch

Cynthia Wong (and John Currence)
City Grocery and Southside Gallery



OCTOBER 22-23, 2008

Join the SFA for our sixth Delta Divertissement. This overnight trip to Greenwood, Mississippi, showcases the hospitality of local folk, exploring the complement of Delta drinks and eats. Lend an ear as Clarke Reed and Julia Reed spin yarns of bootleggers past. Learn from Elizabeth Heiskell as she pays homage to the region's storied caterers. Debate Southern cocktail history with David Wondrich. As ever, Amy Evans, SFA oral historian and Delta champion, will show the way.

RATES AND REGISTRATION

Registration is limited to 35 people and sells out quickly. Cost for the trip is \$195 for non-members, \$175 for SFA members. Please see the primary registration form. Registrants for the symposium receive preferential status.

The Alluvian is a luxury boutique hotel in Greenwood, Mississippi, set within walking distance of the Yazoo River and historic Cotton Row. Original art by Delta artists and a lively lobby scene make the Alluvian the epicenter of contemporary Delta culture.

Rooms at the Alluvian require a separate registration and are priced at a discounted rate of \$165. Upon confirmation of your registration for the Delta Divertissement, you will receive a password. With that in hand, you may reserve an Alluvian room by dialing 866-600-5201.

GETTING THERE EARLY?

Early arrivals should contact the Alluvian Spa about cottonseed oil massages and sweet tea facials. Or you might want to amble down to TurnRow Books and peruse Jamie and Kelly Kornegay's food book department. (Their back porch is the perfect perch for a silly espresso drink or an afternoon beer.) Hungry travelers can head to the Crystal Grill for a cup of gumbo, Hoover's for a meat and three (and a butter roll dessert), Giardina's for homemade Italian sausage, or Delta Bistro for a river perch and a glass of sweet tea.

N.B. The B.B. King Museum, in Indianola, will be open by the time we roll into the Delta. We heartily endorse a side excursion.

Wednesday, Oct. 22

Drive to Greenwood

(2 hours from Memphis, 2 hours from Jackson, 1½ hours from Oxford)

2 p.m.

A Stove is Born • Tour Viking Range Manufacturing Facilities

4 p.m.

A Short Cocktail History and Practicum
David Wondrich • *Viking Training Center*

5:30 p.m.

Delta Welcome: Catfish Cracklins and Comeback Sauce • Amy Evans and Martha Foose • *TurnRow Books*

6 p.m.

Drinking the Dry Delta • Julia Reed and Clarke Reed • *TurnRow Books*

7 p.m.

The Black Eyed Pea Cake Gets its Due
Taylor Bowen Ricketts • *Delta Bistro*

9 p.m.

Back Porch Music • *TurnRow Books*

Overnight at the Alluvian

Thursday, Oct 23

9 a.m.

On a Bender with Donald: Breakfast of Artisan Breads • Donald Bender
Alluvian Terrace Room

10 a.m.

Southern Continuities in Wine (Or, What to Drink with Fried Chicken)
Andy Chabot (with Sylvester Hoover)
Viking Range Training Center

11 a.m.

Cheese Straws and Smoked Duck Dip: How to Cater to the Delta • Elizabeth Heiskell and Julia Reed (and the Ghost of Mary Jackson) • *Viking Range Training Center*

Noon

Depart for Oxford (1½ hours)

a full pardon. Johnson won more than 50 NASCAR races, including the second Daytona 500. He now produces pork rinds, country ham, and legal whiskey.

SCOTT JONES, executive food editor of *Southern Living*, is the first man to work in the magazine's food department. He's a graduate of the University of Mississippi.

JUDY LONG, former editor in chief of Hill Street Books in Athens, Georgia, is a literary and culinary bon vivant, obsessed, of late, with chowchow.

KATIE MCKEE, McMullan Associate Professor of Southern Studies at the University of Mississippi, is a Fulbright scholar who has published widely on women in the South.

MICHELLE MCRANEY, a native of Florida, is the chef at Mr. B's Bistro in New Orleans, Louisiana. Her son, Ethan, just began classes at Ole Miss.

ROBBY MELVIN of Birmingham, Alabama, is proprietor of Salt Fine Catering. He's been our behind-the-skillet man at many SFA events.

ANNE MENDELSON, of New Jersey, is the author of a number of books, including *Stand Facing the Stove*. Her latest is *Milk: The Surprising Story of Milk Through the Ages*.

OUITA MICHEL is the chef at Holly Hill Inn of Midway, Kentucky. A graduate of the Culinary Institute of America, she serves her rolled oysters with a spicy aioli.

ADRIAN MILLER, deputy legislative director for Governor Bill Ritter, Jr., of Colorado, serves on the SFA Board. He is writing a book on the history of soul food.

JIM MYERS of Nashville, Tennessee, discovered spirits during a profligate youth spent fighting the heat of Central American jungles. He is at work on a cookbook for the Greenbrier Resort.

ANGIE MOSIER, incoming president of the SFA board of directors, is a food stylist, photographer, and writer based in Atlanta, Georgia.

TED OWNBY is interim director of the Center for the Study of Southern Culture at the University of Mississippi. Among his books is *American Dreams in Mississippi: Consumers, Poverty, and Culture, 1830-1998*.

ANNE QUATRANO is chef and coproprietor of Bacchanalia in Atlanta, Georgia. Among her other projects, managed with her husband, Clifford Harrison, are Star Provisions, Quinones, and Floataway Café.

CLARKE REED, of Greenville, Mississippi, is a political veteran of long service. During the 1960s and 1970s, in the company of the late Johnny Apple, he shared many a steak-and-tamales dinner at Doe's Eat Place.

JULIA REED, daughter of Clarke Reed, is a contributor to both *Newsweek* and *Vogue*. Her latest book is *The House on First Street: My New Orleans Story*.

ANDREA REUSING is chef at Lantern, an Asian restaurant that leverages local ingredients, in Chapel Hill, North Carolina. She's a leader of the Piedmont convivium of Slow Food.

TAYLOR BOWEN RICKETTS, a visual artist with deep Mississippi roots, is chef at Delta Bistro, a new local-focused Greenwood, Mississippi, restaurant. Her artwork has graced two SFA symposium brochures.

JUANITA SHAW, along with her husband, **CLARK SHAW**, operates Brooks Shaw's Old Country Store, a reliquary of country cooking in Jackson, Tennessee, where hoecakes are griddled to order.

DAVID SHIELDS is McClintock Professor of Southern Letters at the University of South Carolina. He edited *Pioneering American Wine: Writings of Nicholas Herbemont, Master Viticulturist*.

JOHN SIMPKINS, professor at the Charleston School of Law, has written for, among other publications, the *Oxford American*. His day job is helping countries write constitutions.

ALLISON VINES-RUSHING is chef and proprietor, along with her husband, Slade Rushing, of the New Orleans restaurant MiLa, where muscadine gelee shines on the dessert menu.

KEN WELLS, an editor at *Condé Nast Portfolio*, is the author of three novels about Cajun Louisiana as well as *Travels With Barley: A Journey Through Beer Culture in America*.

ROBB WALSH, James Beard Award-winning restaurant critic for the *Houston Press*, is the author of a slew of books, most recently, the *Texas Cowboy Cookbook*.

CURTIS WILKIE, Cook Chair of Journalism at the University of Mississippi, is the author of *Dixie: A Personal Odyssey Through Events That Shaped the Modern South*.

DAVID WONDRIK, of Brooklyn, New York, is the author of the James Beard Award-winning book *Imbibe! From Absinthe Cocktail to Yorkshire Punch, a Salute in Stories and Drinks to "Professor" Jerry Thomas, Pioneer of the American Bar*.

CYNTHIA WONG, pastry chef at Cakes & Ale in Decatur, Georgia, earned the grand diploma from Ecole Lenôtre in Paris. When she's not baking, she shoots skeet.

KEVIN YOUNG, professor of English and creative writing at Emory University, is the author of five collections of poetry. *For the Confederate Dead* won a 2007 Quill Award. His latest, *Dear Darkness*, was published September 2008.

JOE YORK, filmmaker with the University of Mississippi's Center for Documentary Projects, has made 12 SFA films. He is the author of *With Signs Following: Religion on the Southern Roadside*.

Symposium **REGISTRATION**

Based upon input from members, we have, for 2008, suspended the symposium lottery. Also, in recognition of the escalating price of the symposium—which, by the way, we program based on a break-even budget—we are expanding volunteer opportunities for full-time students. Please email us if you qualify.

Registration for the symposium is, once again, first come, first served, and includes all lectures, scheduled meals, and entertainment. Mary Beth Lasseter will administer the process. No phone or e-mail registrations will be accepted. Acceptable methods of payment are Visa or MasterCard. Checks are not accepted. Mary Beth may be reached at sfamail@olemiss.edu. SFA Director John T Edge may be reached at johnt@olemiss.edu.

Registration opens now. No registration is confirmed until you have received e-mail or written notification from Mary Beth. Individual registrations will be confirmed upon receipt. And now for the fine print: Refunds before September 20 incur a \$10 service charge. No refunds will be processed after September 20, even if cancellation of the symposium is precipitated by an act of God. We're serious.

SYMPOSIUM INFO:

- I would like to join the SFA or renew my membership through December 2009 and attend the symposium at a reduced rate of \$525. Member fees for a one-year membership are (check one):
___ \$50 Student ___ \$200 Nonprofit or Artisanal Producer
___ \$75 Individual ___ \$500 Corporate
___ \$100 Family
- I would like to attend the symposium at the regular rate of \$585.
- I would like to attend the Delta Divertissement at the SFA rate of \$175.
- I would like to attend the Delta Divertissement at the regular rate of \$195.
- During the Delta Divertissement, I would like to attend the 2:00 plant tour.
- I cannot attend the symposium, but would like to join the Southern Foodways Alliance or renew my membership through December 2009 as a (check one):
___ Student ___ Nonprofit or Artisanal Producer
___ Individual ___ Corporate Member
___ Family *Rates are listed above.*
- Is this your first symposium? If so, please check here and we will work extra hard to make you feel welcome.

SYMPOSIUM WORKSHOPS

Seating is limited. Please check the boxes below, specifying choices 1, 2, 3, and 4. We will confirm your participation.

- I would like to register for Meet the Green Fairy.
 I would like to register for Virginia Wine.
 I would like to register for the Vinous South.
 I would like to register for Bubber's Package.

YOUR INFORMATION

Your information will be listed on registration materials as you record it here. Please make separate copies for each registrant.

Name _____

Business _____

Address _____

City _____ State _____ Zip _____

Phone _____

E-mail _____

PAYMENT INFORMATION

Charge to: Visa MasterCard
No checks or American Express cards accepted.

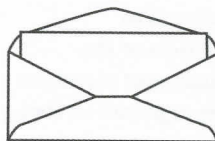
Account Number

Expiration Date

Signature of Cardholder

And now, for the legal part:

You must be 21 or older to attend. Symposium participants agree to indemnify, save, and hold harmless the Southern Foodways Alliance and the University of Mississippi from any loss, liability, damage, or cost, including attorney fees, they may incur arising out of or related to his or her participation in the event, whether caused by the negligence of the SFA or the University of Mississippi or otherwise.



Please return this form to:
Southern Foodways Symposium
Center for the Study of Southern Culture
The University of Mississippi
P.O. Box 1848, University, MS 38677
or fax to 888-670-8896.

TRANSPORTATION

Persons who fly to the symposium should book their flights to and from Memphis (Tennessee) International Airport. Rental cars from all the major companies are available at the airport. SFA will post a ride-share board on our Web site for attendees who wish to coordinate travel to Oxford. Members interested in this service should e-mail sfamail@olemiss.edu by October 10 with the following information:

- 1) Have a car, will share a ride from the airport
- 2) Need a ride, willing to share rental car costs
Arrival date/time: _____ Airline/Flight Number _____
Return date/time: _____ Airline/Flight Number _____

All travel and contact information will be posted online, and attendees may contact one another to arrange rideshares.

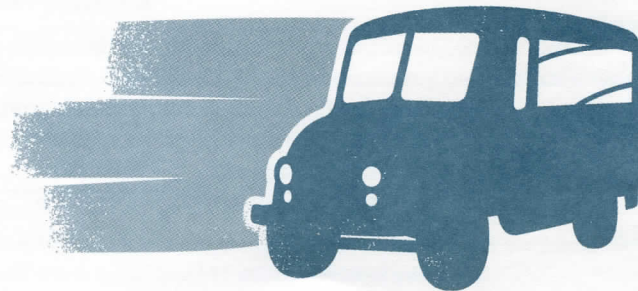
SOUTHERN FOODWAYS ALLIANCE

The mission of the Southern Foodways Alliance is to document and celebrate the diverse food cultures of the American South. Enrollment is open to anyone, and members receive a 10 percent reduction in symposium registration fees as well as other benefits.

LODGING

A block of rooms has been reserved at the Downtown Inn, 234-3031, located just off the Oxford Square, and the Inn at Ole Miss 234-2331, on the University of Mississippi campus. The area code for all calls is 662. Other accommodations include:

Colonel's Quarters: 236-9601
Comfort Inn: 234-6000
Days Inn: 234-9500
Hampton Inn: 232-2442
Holiday Inn Express: 236-2500
Ole Miss Motel: 234-2424
The 5 Twelve: 234-8043
Puddin' Place: 234-1250
Ramada Inn: 234-7013
Super 8: 234-7013



See you there!



The University of Mississippi

Oxford • Jackson • Tupelo • Southaven



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Center for the Study of Southern Culture
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