

**Tenth Anniversary Symposium
The State of Southern Food
October 25-28, 2007**





Welcome to the 10th Southern Foodways Symposium!

We are delighted to have you with us for this very special occasion, marking a milestone in the history of the Southern Foodways Alliance. We hope you enjoy the wealth of resources and knowledge we have convened.

For the past ten years, SFA'ers—eaters, writers, chefs, farmers, artisans, and scholars --- have joined together at our annual symposium to discuss, challenge, listen, cry, laugh, argue, deconstruct, define, propose, celebrate, mourn, dance, watch, reconcile, and eat and drink every possible crumb and drop of Southern food and drink.

During these years, the SFA has become the country's most respected and effective organization devoted to American regional foods.

With your support and the leadership of our talented staff and dedicated board of directors, we have stabilized our funding, hired three new staff members, founded an oral history program and a complementary film program, and expanded year-round event offerings throughout the South.

We have, in short, grown the SFA into a robust organization, while remaining true to our core mission as we document and celebrate the diverse food culture of the American South.

The SFA is indebted to our sponsors and to the many individuals listed on the front page of your symposium brochure. Special thanks go to Mary Beth Lasseter, Melissa Hall, Amy Evans, Joe York, Andy Harper, Matthew Graves, Micah Ginn, and the faculty and graduate students of the Center for the Study of Southern Culture at the University of Mississippi for their long hours of planning this symposium.

We are also grateful to presenters, participants, and awardees who traveled from around the globe to be with us. Have a wonderful weekend, and please let me know if you have comments, questions, or concerns.

Best regards,
Marcie Cohen Ferris, president, SFA Board of Directors

Welcome to Oxford and the University of Mississippi,

We're honored that you chose to join us for the 10th Southern Foodways Symposium. Your packet contains an updated schedule and biography roster as well as various and sundry readings. Enjoy.

A few things to keep in mind:

* So that we may keep track of our guests, and our guests can get to know one another, please wear your nametag to all events. It will serve as your entrance ticket.

* The symposium is volunteer-run. Without graduate students and undergraduates from the University of Mississippi, we could not serve you with such aplomb.

* For those of you fixed on getting caffeine fixes, know that Java City, on the first floor of the Library, on the Lyceum side, opens at 7:00 on Friday. We will, as scheduled, serve Cokes and peanuts on Saturday morning. (We'll also have a coffee urn perking.) During Friday and Saturday afternoon sessions, we'll offer iced tea (and water.)

--Your SFA Staff



2007 SFA Symposium Sponsors

Host for the symposium is the Southern Foodways Alliance at the Center for the Study of Southern Culture. This year, at a November 9-10 gathering on the University of Mississippi campus, the Center celebrates its 30th anniversary.

Contributors to our efforts include Atlanta Brewing Company, Bottletree Bakery, the Center for Documentary Projects at the University of Mississippi, City Grocery, the Department of Family and Consumer Sciences at the University of Mississippi, Katherine & Bertis Downs, Garretson Wine Company, Grateful Palate, L & M's Kitchen and Salumeria, Lazy Magnolia Brewing, Milo's Famous Tea, the National Food Service Management Institute at the University of Mississippi, Nations' Best Catering, and the wedded bliss of Belinda Ellis and Fred Thompson.

Primary sponsors of the Southern Foodways Symposium are

Anson Mills
Biltmore Estate Wine Company
The Catfish Institute
Fertel Foundation
Glory Foods
Jack Daniel's Tennessee Whiskey
Jim 'N Nick's Bar-B-Que
McIlhenny Company, maker of Tabasco Brand Products
National Peanut Board
R&B Feder Charitable Foundation for the Beaux Arts
Viking Range Corporation
White Lily

2007 SOUTHERN FOODWAYS SYMPOSIUM SCHEDULE

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

THURSDAY, OCTOBER 25

- 1:00-4:00 p.m. **Registration and Exhibit: Meet the People Behind the Food:
The SFA Oral History Initiative at Year Three**
Barnard Observatory
- 4:00-5:00 p.m. **Symposium One: A Glance Back through the Grease**
John T Edge, Jessica Harris, Malcolm White, and Fred Sauceman
Barnard Observatory
- 4:00-5:00 p.m. **A CookWise Class: The Science Behind Crispy and Flaky**
Shirley Corriher
National Food Service Management Institute
- 4:00-5:00 p.m. **New Immigrant Kitchens in the New South: A Workshop**
Glory Kilanko, Angie Mosier, Susan Pavlin
Tom and Dorothy Howorth Home
- 5:30 pm **Thacker Mountain Radio Show**
Featuring Roy Blount, the Kitchen Sisters, and David Wondrich
Nutt Auditorium
PLEASE NOTE NEW ON-CAMPUS LOCATION
- 7:00 p.m. **Nuevo South Fiesta: Featuring Tacos Pollo Frito, Cheese
Enchiladas, Refried Blackeyed Peas, and Carolina Gold
Horchata**
Eddie Hernandez and Mike Klank
Powerhouse
- 8:45 p.m. **Film Screening: "The Symposium at Ten"**
Andy Harper and Joe York
Powerhouse

FRIDAY, OCTOBER 26

- 9:00-10:00 a.m. **Registration**
- 10:00 a.m. **Introductory Words and Announcement of the Bill Williams
Glory Foods Chef Scholar**
Ted Ownby
- 10:30 a.m. **Strangers at the Feast**
Jessica Harris

- 11:15 a.m. **Savage Barbecue: The Untold Story of America's First Food**
Andrew Warnes
- Noon **Oral History on the Plate**
Amy Evans and Sara Roahen
- 12:30 p.m. **Tabasco Links Lunch: Elgin Hot Guts and Crockpot Boudin**
Bryan Bracewell, T-Boy Berzas, and Steven Barber
The Grove (rain location, if needed, will be announced)
- 1:45 p.m. **State of the Plate**
- Fried Chicken*
Bill Addison
- Greens*
Gillian Clark
- Cornbread*
Brooks Hamaker
- Coconut Cake*
Nancie McDermott
- 3:00 p.m. **State of the Pour**
- Absinthe: How the Green Fairy Lit Up Southern Cocktail*
Culture
Ted Breaux
- You Call that a Sazerac? The Curious and Contradictory History*
of New Orleans' Signature Cocktail
David Wondrich
- 4:00 p.m. **Free Time**
- 6:00 p.m. **Ruth Fertel Keeper of the Flame Award and Film Screening**
Elizabeth Scott, Micah Ginn, Joe York, and Randy Fertel
Powerhouse
- 6:30 p.m. **Jack Daniel Lifetime Achievement Award**
Powerhouse

Double Decker Bus will transport guests to and from Taylor Grocery.

7:30 p.m. **Amusements and Libations**
Downtown Taylor

Front Porch Degustation

Taylor Grocery

Bacchanalian Catfish

Anne Quatrano

Hot and Hotter Catfish

Chris Hastings

Hickory Catfish Dip

Randy Yates

U.S. Farm-Raised Catfish

Lynn Hewlett

8:30 p.m. **Ruckus on a Flatbed**
Blue Mountain

SATURDAY, OCTOBER 27

9:00 a.m. **Breakfast of Champions**
Roasted Peanuts and 8-ounce Cokes

9:00 a.m. **Invocation**
Kevin Young

9:30 a.m. **USDA Approved: The Mark of Discrimination in 20th Century
Farm Policy**
Pete Daniel

10:15 a.m. **An Alimentary Education**

One Opinion on the State of American Food History

Sandy Oliver

Someone's in the Kitchen with Dinah: Gender and Food

Psyche Williams-Forson

A La Mode: Thoughts on Class and Consumption

Bernard Herman

The Creolization of Southern Foodways: Then and Now

Charles Joyner

Noon **State of the SFA**
Marcie Ferris

12:30 p.m. **Viking Range Luncheon: Generation Next**
Hugh Acheson, Edward Lee, April McGreger

2:30 p.m. **The Potlikker Papers**
Molly O'Neill

3:00 p.m. **Meet the Makers: An Oral History Celebration**
Elizabeth Engelhardt, Amy Evans, Marvin Bendele, and Lisa Powell

3:30 p.m. **Peanut Science Exposition**
Sean Brock and Shirley Corriher

4:00 p.m. **Free Time**

6:00 p.m. **National Peanut Board Book Signing (and Brittle Tasting)**
Biltmore Estate Sparkling Wine
Oxford Square North

7:30 p.m. **Jim 'N Nick's Year of the Pig Feed**
Featuring the **Bacon Forest** with music
by the **Rising Star Fife and Drum Band**

Powerhouse

Boudin Balls

Donald Link

Pig Ears in Mustard Sauce

Frank Stitt

Whole Hog Barbecue

Ed Mitchell

Dissonant Mutton

Steven Barber

Peanut Circus

Sean Brock

On the Side

Recipes from *Craig Claiborne's Southern Cooking*, interpreted by students from Culinary, the Culinary Institute of Virginia College, led by Ronny Melvin

SUNDAY, OCTOBER 28

10:00 a.m.

Benediction
Roy Blount Jr.
Powerhouse

**A Kitchen Sisters Conversation
with Alice Waters and Scott Peacock**
Davia Nelson and Nikki Silva
Powerhouse

11:00 a.m.

White Lily Biscuit Brunch
John Currence and Alex Young
City Grocery and Southside Gallery

*Richard Howarth



2007 Symposium Speaker Biographies

~~Hugh Acheson~~ is chef and proprietor of the restaurants Five and Ten and The National in Athens, Georgia. He was a 2007 nominee for Best Chef Southeast from the James Beard Foundation.

~~Bill Addison~~, a onetime pastry chef now serving as restaurant critic for the *Dallas Morning News*, has, in years past, written for the *San Francisco Chronicle* and the Atlanta edition of *Creative Loafing*.

~~Bruce Aidells~~, founder of Aidells Sausage Company, is the author of 10 food books including *Bruce Aidells's Complete Book of Pork: A Guide to Buying, Storing, and Cooking the World's Favorite Meat*.

~~Steven Barber~~, a Kentucky native who once worked as sous chef at Oxford's own City Grocery, recently opened BarBersQ in Napa, California.

~~Marvin Bendele~~ is a graduate student in the American Studies Department at the University of Texas, Austin. He is a member of the team working on the Texas Barbecue Trail oral history and book project.

~~T-Boy Berzas~~ of Ville Platte, Louisiana, is the youngest of nine children. He owns and operates T-Boy's Slaughterhouse. Read his oral history at www.southernboudintrail.com.

~~Roy Blount Jr.~~, a native of Georgia now living in Massachusetts, is the author of, among many other works, *Long Time Leaving: Dispatches from Up South*. He is a panelist on NPR's "Wait Wait...Don't Tell Me" and a columnist for the *Oxford American*.

~~Blue Mountain~~, a roots rock band of great renown, formed in Oxford in the early 1990s. The current lineup includes Carey Hudson, Laurie Stirrat, and Frank Coutch. Among their albums is "Dog Days," produced by Eric Ambel.

32 ~~Bryan Bracewell~~, along with his family, runs Southside Market in Elgin, Texas. On the SFA website you can view "Dial S for Sausage," Joe York's film about their barbecue business.

~~Ted Breaux~~ of New Orleans (and France) is the environmental chemist who has revived the art and artisanship of absinthe. Combiar Distillery, in the Loire Valley, produces his absinthes.

~~Sean Brock~~, the chef at McCrady's in Charleston, South Carolina, is a native of Wise, Virginia. Not yet 30 years of age, Brock is already winning acclaim for dishes like bacon cotton candy.

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25 ~~Gillian Clark~~, proprietor of the Colorado Kitchen in Washington, D.C., is author of the memoir *Out of the Frying Pan*. Listen for her "Through My Kitchen Window" commentaries on NPR.

24 ~~Shirley Corriher~~, one of the 50 founders of the SFA, is the author of *CookWise: The Secrets of Cooking Revealed*. She lives in Atlanta and appears often on Alton Brown's TV show "Good Eats."

27 ~~John Currence~~, chef-owner of City Grocery in Oxford, Mississippi, is the backbone of the symposium. He was a 2007 nominee for Best Chef South from the James Beard Foundation. Of late, he's been fiddling with corn whiskey and foie gras funnel cakes.

26 ~~Pete Daniel~~, curator with the National Museum of American History, is the author of a number of books including *Lost Revolutions: The South in the 1950s*.

25 ~~Elizabeth Engelhardt~~ is a professor in the Department of American Studies at the University of Texas. She and her students are working with the SFA's Amy Evans on a Texas Barbecue Trail oral history and book project.

~~Amy Evans~~, oral historian for the Southern Foodways Alliance, is two-time winner of the Elbert R. Hilliard Oral History Award from the Mississippi Department of Archives and History. An exhibit of her work will be on display during the symposium at Barnard Observatory.

~~Marcie Ferris~~, president of the SFA board of directors, is associate director of the Carolina Center for Jewish Studies at the University of North Carolina. She is the author of *Matzoh Ball Gumbo: Culinary Tales of the Jewish South*.

24 ~~Randy Fertel~~ is president of the Fertel Foundation of New Orleans. His family memoir, *The Gorilla Man and the Empress of Steaks*, is forthcoming.

~~Micah Ginn~~, of the Center for Documentary Projects at the University of Mississippi, is codirector and producer of "Undeclared: The Chucky Mullins Story."

~~Matthew Graves~~, of the Center for Documentary Projects at the University of Mississippi, is codirector of a forthcoming SFA film on the rise of Southern cheesemaking.

23 ~~Brooks Hamaker~~ of New Orleans was the longtime brewmaster at Abita Brewing. He now works as an independent writer and has contributed to a number of publications including *Chile Pepper* and the *New York Times*.

~~Andy Harper~~, director of the Center for Documentary Projects at the University of Mississippi, has produced more than 10 SFA films. He is the producer of "Above the Line: Saving Willie Mae's Scotch House."

22 ~~Jessica Harris~~ is one of the 50 founders of the SFA. She is a recipient of the Jack Daniel's Lifetime Achievement Award. She recently took leave from Queens College to assume the Ray Charles Chair at Dillard University in New Orleans.

21 **Chris Hastings** of Birmingham, Alabama, is chef and co-owner (with his wife Idie) of the restaurant Hot and Hot Fish Club. He was a 2007 James Beard Award nominee for Best Chef South.

20 **Bernard Herman**, Edward F. and Elizabeth Goodman Rosenberg Professor of Art History at the University of Delaware, spends his free time preserving heirloom fruit trees and oyster beds on the Eastern Shore of Virginia.

Eddie Hernandez is chef and co-proprietor of Taqueria del Sol, an Atlanta institution with three locations, serving Mexican turnip greens and Memphis tacos.

19 **Lynn Hewlett** of Taylor, Mississippi, owns and operates what may well be the South's most fabled catfish house, Taylor Grocery.

18 **Charles Joyner** recently retired from his post as professor at Coastal Carolina University. Among his books is *Down by the Riverside: A South Carolina Slave Community*.

Glory Kilanko of Decatur, Georgia, is a native of Nigeria, where she distinguished herself as a political activist. She serves as director of Women Watch Afrika, a grassroots organization focused on the alleviation of gender discrimination.

Mike Klank, a native of Memphis, Tennessee, educated at Georgia Tech, is co-proprietor of Taqueria del Sol, an Atlanta institution with three locations, serving Mexican turnip greens and Memphis tacos.

Corey Ledet of Parks, Louisiana, is a zydeco accordion player. His latest album is "Don't Shut Me Out." Among the songs in his repertoire is "Boudin Man."

17 **Edward Lee**, a Brooklyn native of Korean ancestry, fell for Louisville, Kentucky, during Derby Week. He is chef and proprietor of the restaurant 610 Magnolia.

16 **Donald Link** is chef and coproprietor of two New Orleans restaurants, Cochon and Herbsaint. He won the 2007 James Beard Award for Best Chef South.

15 **April McGreger**, pastry chef and proprietor of Farmer's Daughter in Carrboro, North Carolina, is a leader in the local Slow Food Convivium where she has been known to curate field pea tastings.

14 **Nancie McDermott** wrote widely and well on the foods of Asia before returning to her North Carolina roots with *Southern Cakes: Sweet and Irresistible Recipes for Everyday Celebrations*.

13 **Ed Mitchell** of Wilson, North Carolina, is a barbecue pitmaster, bent on reclaiming a taste of the past. Look for his new restaurant, soon to open in nearby Raleigh.

Angie Mosier of Atlanta is a photographer, food stylist, and writer. She serves as vice-president of the SFA board of directors.

12 **Davia Nelson** and Nikki Silva, are the Kitchen Sisters. Their "Hidden Kitchens" productions, on NPR's Morning Edition, explore the world of secret, unexpected, below-the-radar cooking across America.

11 **Molly O'Neill** is the author of a number of books including *Mostly True: A Memoir of Family, Food, and Baseball*. She edited *American Food Writing: An Anthology with Classic Recipes* for the Library of America.

10 **Sandy Oliver** of Isleboro, Maine, founded *Food History News*, now in its 19th year. She is author of a number of books including *The Food of Colonial and Federal America*.

Ted Ownby, professor of history and Southern Studies, 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*.

Susan Pavlin of Atlanta works with Refugee Family Services, a nonprofit that helps refugees, immigrant women, and children regain self-sufficiency through economic opportunities and direct support.

9 **Scott Peacock**, winner of the 2007 James Beard Award for Best Chef Southeast, fries chicken and bakes biscuits at Watershed in Decatur, Georgia. He is coauthor, with Edna Lewis, of the *Gift of Southern Cooking*.

Lisa Powell is a graduate student in the American Studies Department and the Sustainability Program at the University of Texas at Austin. She is a member of the team working on the Texas Barbecue Trail oral history and book project.

8 **Anne Quatrano** is chef and co-proprietor of Bacchanalia in Atlanta. She lives nearby with her husband and partner, Clifford Harrison, on a farm that has been in her family since the 1830s.

Rising Star Fife and Drum Band, hailing from Gravel Springs, Mississippi, is led by Sharde Thomas, the teenage granddaughter of the late and legendary fife man, Otha Turner.

Sara Roahen serves on the SFA board of directors. She is the author of the forthcoming book *Gumbo Tales: Finding My Place at the New Orleans Table*.

Fred Sauceman, professor of Appalachian Studies at East Tennessee State University, is author of *The Place Setting: Timeless Tastes of the Mountain South from Bright Hope to Frog Level*, a two book series.

Elizabeth Scott is proprietor of Scott's Hot Tamales in Greenville, Mississippi, where she and her family dish corn shuck-wrapped beef brisket hot tamales.

WJ H. K. K.

Nikki Silva and Davia Nelson are the Kitchen Sisters. Their "Hidden Kitchens" productions on NPR's Morning Edition, explore the world of secret, unexpected, below the radar cooking across America.

7 **Frank Stitt** is chef and co-owner (with his wife Pardis) of three Birmingham, Alabama, restaurants including Highlands Bar and Grill. He is recipient of the SFA's Jack Daniel's Lifetime Achievement Award.

Andrew Warnes, lecturer in American literature at the University of Leeds in England, is author of *Hunger Overcome: Food and Resistance in Twentieth-Century African American Literature*.

6 **Alice Waters** runs a little restaurant in Berkeley, California. Her latest book is *The Art of Simple Food: Notes, Lessons, and Recipes from a Delicious Revolution*.

5 **Psyche Williams-Forson**, assistant professor of American Studies at the University of Maryland, is the author of *Building Houses Out of Chicken Legs: Black Women, Food, and Power*.

4 **Malcolm White**, cofounder of Hal and Mal's Restaurant and Brewery in Jackson, and erstwhile historian of Comeback Dressing, serves his home state as director of the Mississippi Arts Commission.

3 **David Wondrich** of New York City is author of *Imbibe! From Absinthe Cocktail to Yorkshire Punch, a Salute in Stories and Drinks to "Professor" Jerry Thomas, Pioneer of the American Bar*.

2 **Randy Yates** is proprietor, along with chef Amy Crockett, of Ajax Diner, on the Oxford Square, and Volta, just off the Square.

Joe York has made more than 10 films for the SFA. He is the author of *With Signs Following: Religion on the Southern Roadside*. His feature-length documentary, "Above the Line: Saving Willie Mae's Scotch House" debuted at this year's New Orleans Film Festival.

1 **Kevin Young** is professor of poetry and creative writing at Emory University in Atlanta. He is author of five poetry collections including *Jelly Roll*, a finalist for the National Book Award.



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