

CornbreadNation

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The Newsletter of the Southern Foodways Alliance

www.southernfoodways.com

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**Smithsonian
Study Tours:
Charleston Cuisine**
March 20-24, 2002

Join SFA members Matt and Ted Lee for a culinary tour of Charleston, South Carolina, and the Lowcountry. Learn about antebellum rice cultivation. Taste the sumptuous, straightforward food of Robert Stehling, chef of Hominy Grill. Savor an oyster roast on Edisto Island. Drift off to sleep at the lovely Vendue Inn. For reservations, point your web browser to:

www.smithsonianstudytours.org.

Philosophy and Food Conference Debuts

Know Thyself: Philosophy and the Human Condition, the first (annual) Philosophy and Food conference will be held on the campus of Mississippi State University on April 5-6. For updated information, events, and speakers, please visit the philosophy and food society's website at:

www.gac.edu/Groups/convivium.

2002 Southern Foodways Symposium Explores Barbecue Culture

October 17-20

The dates are set for the 2002 edition of the Southern Foodways Symposium: October 17-20, here in Oxford, Mississippi. This year's theme is barbecue culture. Look for more details to come. Registration opens late in the summer.

FEAST HERE TONIGHT: A BENEFIT FOR RONNI TO BE HELD FEBRUARY 8, 2002 IN LOUISVILLE

Louisville, Kentucky restaurateurs will join with national cookbook authors for *Feast Here Tonight: A Benefit for Ronni*, on Friday, February 8th. Lundy, an SFA founder, was diagnosed with ovarian cancer late last year.

This special benefit will pair cookbook authors with Louisville area restaurants to raise funds to help offset Lundy's medical expenses. Restaurants will collaborate with the cookbook authors to design special dinners featuring the author's recipes. Authors will be on hand to autograph books.

The benefit is sponsored in part by Brown-Forman, the Camberley Brown Hotel, FSA Group, *Gourmet* magazine, Hawley-Cooke Booksellers, the Seelbach Hilton, the Southern Foodways Alliance, White Lily, and Woodford Reserve.

More than 15 area restaurants will participate, including Asiatique, Baxter Station, Club Grotto, the English Grill, Equus, Harper's, Holly Hill Inn in Midway, Ky., Jack Fry's, Jicama, Lilly's, Lynn's Paradise Cafe, Napa River Grill, the Oakroom, the Patron, Rudyard Kipling, Shariat's, Vince Staten's Barbecue, and Winston's.

Featured authors include Ben and Karen Barker, Crescent Dragonwagon, Nathalie Dupree, John T. Edge, John Egerton, Roy Finamore, Damon Fowler, Sarah Fritschner, Jessica Harris, Louis Osteen, and Jane Lee Rankin.

Following the dinners Friday night, all participants are invited to join in a bluegrass shindig featuring the string band Hog Operation, beginning at 9:30 p.m. at Lynn's Paradise Cafe. Matt and Ted Lee will host an oyster roast and provide highly entertaining commentary on their travels. Tickets will be available at the door, in exchange for a nominal donation.

Also, 100 illustrated, first editions of *The Monroe Elegies*, Lundy's monograph on Bill Monroe, will be on sale at various locations, including Hawley Cooke Booksellers (502-895-6789).

To obtain a complete list of participating restaurants and featured authors, please email jstes@hqtrs.com or call her at 502-583-3783. Then, please phone the restaurant directly to make a reservation. If you are unable to attend the benefit but would like to contribute to help defray Lundy's medical expenses, please make your check payable to Ronni Lundy and forward it to the SFA.



It's How You Pick the Crab:

An Oral Portrait of Eastern Shore Crab Picking

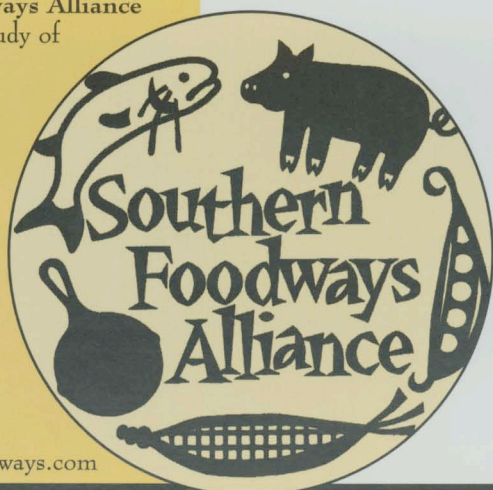
This lovely paperback monograph, which focuses upon the crabbing communities of Maryland's Eastern Shore, is the culmination of three years of research on the crab picking industry's cultural and economic history. The work utilizes oral histories with crab pickers and packinghouse owners and represents a collaborative effort between the pickers and folklorist Kelly Feltault. You can order the book through the Chesapeake Bay Maritime Museum by calling 410-745-2916 and asking for the museum store.

Sad News

Bill Williams of Glory Foods Passes

The SFA is sad to report that Bill Williams, president and co-founder of Glory Foods died on Thursday, December 27, following complications from a heart attack. He was 57. A pioneer in Southern food product manufacturing, Williams spoke at the 2000 Southern Foodways Symposium and initiated the scholarships detailed above. Family members request that memorial tributes to Williams be made in the form of contributions to the American Heart Association or the Kidney Foundation.

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Glory Foods Scholarship Winners Announced

Three students from three Southern states received what many chefs, food writers, and food lovers sought for months: admission to the sold-out Fourth Annual Southern Foodways Symposium held at the University of Mississippi Oct. 25-28, 2001.

The winners were Kalisha Blair of Johnson and Wales University in Charleston, SC, Leandris Liburd of Emory University in Atlanta, Ga., and Lee D'Andre McCarter of Culinard: The Culinary Institute of Virginia College in Birmingham, AL.

These scholarships were sponsored by Glory Foods. The company's president, the late Bill Williams, was a graduate of the Culinary Institute of America and was committed to enhancing the presence of African Americans in the food industry. Scholarships covered the \$325 conference cost, as well as \$475 for travel and lodging expenses. The three winners submitted the best essays that explored connections between the farm and the table in the South.

Blair said she has been watching cooking shows since she was eight years old. "Cooking is the only thing I could ever think of doing," said the Washington D.C., native, who is a line cook at Edgar's Restaurant on the Wild Dunes Resort in Charleston, S.C. After school, she plans to go to Australia on a study-abroad program to examine the country's cuisine and food development. "I have learned more about Southern food culture, the history and how it evolved," she said of her experience in Oxford.

Scholarship recipient Leandris Liburd, a second-year medical anthropology graduate student, is on an educational leave from her job at the Centers for Disease Control in Atlanta. She is studying diabetes prevention and management and its relation to obesity in African American women. Her research centers on the role eating plays in social interactions in the African American culture and the distinctions, if any, between soul food and Southern cuisine. "There's something about food and home and the emotional attachments that people make with food," said Liburd, who hopes to teach and conduct additional research after graduation. "I really enjoyed attending the conference."

McCarter, a first-year student among an inaugural class of culinary arts students at the new Culinard: The Culinary Institute of Virginia College, said curiosity drove him to apply for a scholarship. Currently engaged in food research, he said he hasn't yet chosen a culinary profession, but thinks the symposium helped provide him with direction. "The sky's the limit," McCarter said. "There are so many aspects I want to stop and take a sober look at."

The SFA hopes to repeat this scholarship program for 2002. For further information, contact SFA director John T Edge.

The University complies with all applicable laws regarding affirmative action and equal opportunity in all its activities and programs and does not discriminate against anyone by law because of age, creed, color, national origin, race, religion, sex, handicap, veteran, or other status.



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