

**2001 Southern Foodways Symposium
October 25-28
University of Mississippi at Oxford**

Our host for this fourth annual symposium is the Southern Foodways Alliance at the Center for the Study of Southern Culture.

Contributors to our efforts include Ajax Diner, Blenheim Ginger Ale, Bottletree Bakery, The Catfish Institute, City Grocery, Glory Foods, Labrot & Graham, Lodge Manufacturing, the Oxford Tourism Council, and Southern Comfort.

Primary sponsors of the Southern Foodways Symposium are:

Viking Range and White Lily.

Schedule

Thursday

1:00 – 4:00 – Oral History Workshop: How to Collect Food Memories -- Jennifer Abraham (20 registrants only)

5:30-- 6:30 -- Thacker Mountain Radio Show – Off Square Books – Special Chitlin Circuit Edition

7:30 – Quail Dinner -- Amy Crockett – Ajax Diner

9:30 – After Dinner Reading – Bruce Browning Channels the Spirit of Mississippi Legislator Soggy Sweat

Friday

8:00 – 10:00 – Registration at Barnard Observatory

10:00 – 10:15 – Welcome and Introduction of Glory Foods Scholarship Winners -- Charles Reagan Wilson

10:30 – 11:30 – A Lecture in Memory of Ned Shank: The Idea and Reality of the Southern Farm-- Pete Daniel

11:45 – 1:00 – Shoebox Lunches – Ashley Hykes McGee

1:15 – 2:00 – The Black Farm: Retrospect and Prospect – Johnnie Clark

2:00 – 2:15 – Break

2:15 -- 3:00 -- Taking What She Had and Turning It into Money: The Female Farm Economy – Lu Ann Jones

3:00 -- 3:45 – Life Story: Gone Grits Crazy – Glenn Roberts

3:45 – 4:00 – Lifetime Achievement Award presentation to Marie Rudisill by Damon Lee Fowler (Ms. Rudisill is ill, and will receive her commemorative portrait in a ceremony staged at her home.)

6:00 – 7:30 – Wine Tasting, Cheese Tasting, Book Signing – Off Square Books

7:30 – Bus departs from the Square for the Howorth House.

7:30 – Battling Brunswick Stews – David “Chunk” Gibson of Virginia and Tim Patridge of Georgia – Howorth House

Saturday

8:00 – 8:45 -- SFA General Meeting (Dues-paying Members Only)

9:00 – 9:15 -- Welcome – Toni Tipton Martin

9:15 – 10:00 – Okra in the African Diaspora -- Karen Hess

10:00 – 10:15 Break

10:15 – 11:00 – Hogmeat and Hoecake – Sam Bowers Hilliard

11:00 – 11:15 – Break

11:15 -- 12:00 – My Love Affair with the Sweet Potato – Courtney Taylor

12:00 – 1:15 – Viking Range Bluegrass Lunch -- The Grove – Kathy Cary

1:15 – 1:45 – They Know Beans: Life Story with Bill and Michael Best

1:45 – 2:00 Break

2:00 – 3:15 – The Dirt: True Life Stories of Farm to Restaurant Collaborations -- moderated by Sarah Fritschner – with Bill and Michael Best, Johnnie Clark, Kathy Cary, John Currence

5:00 -- Depart for Taylor, Mississippi by bus. Bus will pick up passengers at the Downtown Inn (5:00) and the Alumni House (5:15). (The mechanic swears that the bus will not break down this year.)

We prefer that you take the bus, for parking is at a premium, but if you miss the bus, drive south on Old Taylor Road eight miles until the road comes to a T. Turn left, and then, at Taylor Grocery, take an immediate right. The church will be on your right.

5:30 – 6:15 Tomatopolis of the World: Truck Farming in Copiah County, Mississippi – Tom Rankin – Taylor Methodist Church

6:15 – 6:30 -- Keeper of the Flame Award to Catfish Farmer Ed Scott – Taylor Grocery

6:30 – 8:00 – Dinner – Taylor Grocery – Catfish Past Present and Future with Lynn Hewlett, Jimmy Kennedy, and Robert Stehling

8:00 – 10:00 – Street Dance with Ed Dye and the Yambilee Orchestra
(Buses return at 9 and 10)

Sunday

9:30 – 10:30 White Lily Biscuit Brunch -- City Grocery -- Bring Your Own Condiments

10:30 – 11:30 -- Wrap Up Panel -- Pete Daniel, Sarah Fritschner, Samuel Hilliard, and Johnny Taylor, moderated by Toni Tipton Martin

11:30 -- 12:15 -- Gardening Life (and Tasting It) to the Fullest-- Lee May -- Grounds of the Lafayette County Courthouse

Speakers:

Jennifer Abraham is a folklorist with the T. Harry Williams Center for Oral History at Louisiana State University in Baton Rouge.

Bill and Michael Best are principals in the Sustainable Agriculture Mountain Center of Berea, Kentucky.

Bruce Browning of Waterford, Mississippi, is a canoe guide, a musician, an actor, and a curator of all that is good and true.

Kathy Cary is the chef and owner of Lilly's restaurant in Louisville, Kentucky, where she fuses traditional Kentucky ingredients with French techniques.

Johnnie Clark is a farmer and activist based in New Orleans, Louisiana. He sells his mirlitons and sweet potatoes at the Crescent City Farmers Market.

Amy Crockett, from Coldwater, Mississippi, was the sous chef at City Grocery in Oxford for five years before coming on board as the chef at Ajax Diner.

John Currence got his start at Bill Neal's Crook's Corner in Chapel Hill, North Carolina. Since 1992 he has been the chef and owner of City Grocery in Oxford, Mississippi.

Pete Daniel is a curator at the National Museum of American History in Washington D.C. and author of, most recently, *Lost Revolutions: The South in the 1950s*.

Ed Dye is a journeyman musician of great renown, relocated from Nashville, Tennessee to Oxford, Mississippi.

Damon Lee Fowler, author of *Classical Southern Cooking*, is the Vice-President of the SFA. He lives in Savannah, Georgia.

Sarah Fritschner is an author as well as the food editor at The Courier-Journal in Louisville, Kentucky. Since 1990 she has promoted local farm products through markets and festival events.

David Gibson is a veteran Brunswick stewmaster and member of the Lawrenceville, Virginia Volunteer Fire Department.

Karen Hess of New York City, is a culinary historian specializing in Southern cooking, especially the African contributions to those cuisines. Among her books is *The Carolina Rice Kitchen*.

Lynn Hewlett, a native of Taylor, Mississippi, is a champion barbecue pitmaster who owns and operates one of the South's most fabled catfish houses, Taylor Grocery.

Sam Bowers Hilliard, a retired professor of geography at Louisiana State University, is author of the seminal work, *Hogmeat and Hoecake: Food Supply in the Old South*.

Lu Ann Jones is an assistant professor of history at East Carolina University in Greenville, North Carolina. Her book, *"Mama Learned Us to Work": Women, Reform, and the Farm Economy in the Rural New South*, will be published in 2002.

Jimmy Kennedy, a native of Mississippi and a graduate of Ole Miss, is the chef-proprietor of River Run Café in Plainfield, Vermont. His new book is *River Run Café Cookbook*.

Toni Tipton Martin is the co-author of the book *A Taste of Heritage*. She was the first African American editor of a major daily newspaper. She is the president of the SFA.

Lee May writes on gardening and food for the *Atlanta Journal-Constitution* and is author of *In My Father's Garden*, a memoir.

Ashley Hykes McGee is a graduate of the Culinary Institute of America. She now teaches cooking classes and tends a plot of soil in Panther Burn, Mississippi.

Tim Patridge, a foodways scholar and researcher, is the Director of Food and Beverage at Morris Brown College in Atlanta, Georgia. He is an SFA board member.

Tom Rankin is the director of Center for Documentary Studies at Duke University in Durham, North Carolina. Among his books is *Sacred Space: Photographs from the Mississippi Delta*.

Glenn Roberts, a veteran of three decades in the restaurant business, is the proprietor of Anson Mills in Columbia, South Carolina.

Marie Rudisill is the author of numerous books, including *Fruitcake: Memories of Truman Capote and Sook*.

Ed Scott was the first African American catfish farmer in the Mississippi Delta. Now retired, he lives on a farm near the town of Drew.

Robert Stehling is chef and proprietor of Hominy Grill in Charleston, South Carolina. He learned to cook under the tutelage of Bill Neal, the late chef and cookbook author.

Courtney Taylor is the food columnist for the *Clarion Ledger* of Jackson, Mississippi. Her newest book is *The Southern Cook's Handbook*, which she wrote with her cousin, Bonnie Carter Travis.

Charles Reagan Wilson is the director of the Center for the Study of Southern Culture. His most recent book is *Judgment and Grace in Dixie: Southern Faiths from Faulkner to Elvis*.

In Memoriam:

Ned Shank was a writer, architect, and historian. Along with his wife Crescent Dragonwagon, he was a founder of the Writers' Colony at Dairy Hollow and a founding member of the SFA. He died in November of 2000.