

The Liquid South:
from Well Water to Sparkling Muscadine

Eleventh Annual SFA Symposium

October 23-26, 2008





11th Annual SFA Symposium
University of Mississippi • Oxford, Mississippi
The Liquid South, from Well Water to Sparkling Muscadine

Host for the symposium is the Southern Foodways Alliance at the University of Mississippi's Center for the Study of Southern Culture.

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, Edible Piedmont, Fullsteam Brewery, Good People Brewing, Grassroots Wine Wholesalers, Kermit Lynch Wine Merchant, Lazy Magnolia Brewing, Louisiana Foods, the Lyric Theatre, Magnolia Rental, Market Rhes, Mountain Valley Spring Water, Nations' Best Catering, the North Carolina Wine and Grape Council, Old Rip Van Winkle Distillery, Piedmont Distillers, Prime Steakhouse, Yoknapatawpha Arts Council, and Yazoo Brewing Company.

Primary sponsors of the Southern Foodways Symposium are

Anson Mills

Biltmore Estate Wine Company

The Catfish Institute

Fertel Foundation

Jim 'N Nick's Bar-B-Q

McIlhenny Company, maker of Tabasco Brand Products

National Peanut Board

R&B Feder Charitable Foundation for the Beaux Arts

Viking Range Corporation

White Lily



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Unless otherwise noted, all events are in Paul B. Johnson Commons. Please wear your name tag all weekend, as it serves as your ticket to events.

THURSDAY, OCTOBER 23

- 1:00–4:00 p.m. **Registration**
Ice Cold Cokes and Bourbon Roasted Peanuts
Powerhouse, Corner of University Avenue and South 14th Street
- 3:00–4:00 p.m. **Meet the Green Fairy: An Absinthe Tasting**
Ted Breaux
City Grocery Bar, Oxford Square
- 4:00–5:00 p.m. **Virginia Wine: From Jefferson to Today**
John Hailman
Prime Steakhouse, 1201 Jefferson Ave. (in lobby of Downtown Inn)
- 4:00–5:00 p.m. **The Vinous South: A Virtual Tour**
Scott Jones and Amy Evans
Market Rhes, 721 North Lamar Blvd.
- 4:00–5:00 p.m. **Bubber's Package: A Short Film (with Pickled Eggs)**
Judy Long and Sean Brock
Lyric Theatre, Oxford Square
- 6:00 pm **Thacker Mountain Radio Show**
Nutt Auditorium, University Avenue, across from the Ford Center
- 7:00 p.m. **A Salute to Encased Meats and Craft Beers**
Powerhouse
- Smoked Pork Hot Links with Pimento Cheese, Jim 'N Nick's
- Venison Sausage marinated in Tennessee Whiskey, L & M's Kitchen and Salumeria
- Chaurice with Grits, Vaucresson's Sausage Company
- Featuring Craft Beers from the Deep South

FRIDAY, OCTOBER 24

9:00–10:00 a.m. **Registration and Coffee**

10:00 a.m. **Introductory Words**
Ted Ownby

10:30 a.m. **Invocation**
Kevin Young

11:00 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 Gumbo Meets City
Gumbo**
Marcelle Bienvenue and Michelle McRaney
The Grove

Please consult your nametag for lunch table seating assignments.

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

5:30 p.m. **National Peanut Board Book Signing**
Lost Drinks of the Nutty South
Greg Best
Powerhouse

6:00 p.m. **Ruth Fertel Keeper of the Flame Award and Film Screening**
Earl and Cheri Cruze, Rien Fertel, and Joe York
Powerhouse

7:30 p.m.

Amusements and Libations

Downtown Taylor

The Double Decker Bus will transport guests to Taylor Grocery from the Powerhouse. Two return trips to Oxford hotels and the Powerhouse are scheduled at 9:30 p.m. and 10:00 p.m.

Front Porch Degustation

Taylor Grocery

Pine Bark Stew

Gillian Clark

Smoked Catfish and Chicken Liver Rumaki

Ashley Christensen

U.S. Farm-Raised Catfish

Lynn Hewlett

Music by One Ring Zero

SATURDAY, OCTOBER 25

8:30 a.m.

White Lily Breakfast:

Baba's Hot Cracklin' Cornbread and Cruze's Cold Buttermilk

Juanita Shaw

9:00 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

11:00 a.m.

Buttermilk: The Drink

Anne Mendelson

11:45 a.m.

State of the SFA

Marcie Ferris and Amy Evans

12:15 p.m.

Viking Range Luncheon: A Garden Party

Anne Quatrano

- 2:00 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
 Liquor** Jim Myers
- 3:00 p.m. **Wine with Dinner**
 Nicholas Herbemont: Southern Man Invents American Wine
 David Shields
- Praise Wine: The Manischewitz Connection**
 John Simpkins
- 6:30 p.m. **Lifetime Achievement Award Presentation**
 Artwork by Blair Hobbs
- Biltmore Sparkling Wine Toast and Southern Cheese Tasting**
 Powerhouse
- 6:45 p.m. **Announcing the John Egerton Prize**
 Powerhouse
- 7:00 p.m. **Oysters in Excelsis Dinner**
 Powerhouse
- Oysters Rockefeller Deconstructed, Allison Vines-Rushing
 Rolled Oysters, the Pride of Kentucky, Ouita Michel
 Sanctified and Salsified Mock Oyster Stew, Andrea Reusing
 Phatty Cakes, Cynthia Wong
- On the Side:** Sean Brock and Robby Melvin and Students from the Department
 of Family and Consumer Sciences at the University of Mississippi.
- Featuring beers and wines from North Carolina producers. And spirits, from
 green corn to sissyshine to fine brown whiskey.

SUNDAY, OCTOBER 26

- 10:00 a.m. **Outlaw Sunday**
 Barry Hannah
 Junior Johnson (with Dan Huntley)
 Lyric Theatre, Oxford Square
- 11:00 a.m. **White Lily Big Bad Biscuit Brunch**
 Cynthia Wong and John Currence
 City Grocery and Southside Gallery, Oxford Square



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Speaker Biographies

Greg Best is a bartender and partner in Holeman and Finch Public House in Atlanta, Georgia. *Atlanta* magazine named him the city's best mixologist.

Marcelle Bienvenue, a native of St. Martinville, Louisiana, is the author of a number of books, including the seminal *Who's Your Mama, Are You Catholic, and Can You Make a Roux?*

Ted Breaux, a native of New Orleans, who knows his way around France, is the environmental chemist who has revived the art and artisanship of absinthe.

Gaylord Brewer, a professor at Middle Tennessee State University, is the author of seven collections of poetry, including *The Martini Diet*, winner of the Orphic Prize.

Sean Brock, chef at McCrady's in Charleston, South Carolina, was nominated, in 2008, for the Rising Star award from the James Beard Foundation.

W. Hodding Carter, is the author of five works of nonfiction, including *Flushed: How the Plumber Saved Civilization*, *Stolen Water: Saving the Everglades from Its Friends, Foes, and Florida*, and, most recently, *Off the Deep End*.

Ashley Christensen, a North Carolina native, is the chef and proprietor of Poole's Downtown Diner in Raleigh, where she is honing a meat-and-three-meets-bistro style.

Gillian Clark, proprietor of the Colorado Kitchen in Washington, D.C., is author of the memoir *Out of the Frying Pan*. Listen for her commentary on N.P.R.

John Currence, chef-owner of City Grocery in Oxford, Mississippi, was a 2008 nominee for Best Chef South from the James Beard Foundation. He's the proud parent of a new restaurant, Big Bad Breakfast.

Cheri and Earl Cruze operate Cruze Dairy Farm, set on a bank of the French Broad River, outside Knoxville, Tennessee.

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. She is also an accomplished photographer and painter.

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

Rien Fertel is the nephew of Randy Fertel, president of the Fertel Foundation of New Orleans. Rien completed a summer SFA internship and has enrolled in a doctoral program at Tulane University.

Tom Freeland, an attorney and native of Oxford, Mississippi, has written about music, literature, and the law for the *Oxford American* and other magazines.

John Hailman, a fellow at the Overby Center for Southern Journalism and Politics at the University of Mississippi, is the author of *Thomas Jefferson on Wine*.

Barry Hannah, director of the M.F.A program and writer in residence at the University of Mississippi, is the author of numerous novels and collections of short fiction, including *Airships*, a modern classic.

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

Blair Hobbs is a poet, painter, and teacher. She holds the position of lecturer in the University of Mississippi English Department. Visit her website at www.blairhobbs.com

Dan Huntley of Rock Hill, South Carolina, writes for the *Charlotte Observer*. He is the author of *Extreme Barbecue*.

Junior Johnson, raised in Wilkes County, North Carolina, is a living and breathing link between bootlegging activities of the past and stock car racing of today. As a teenager, alongside his father, Johnson worked moonshine stills. In 1956 he was arrested while hauling firewood to a still. He served 11 months in a federal prison. President Reagan later gave him 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 and the Culinary Institute of America.

Judy Long of Athens, Georgia, has edited a number of books including *Literary New Orleans*. She 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.

One Ring Zero is led by Michael Hearst and Joshua Camp. Over the past decade, the band has released seven CDs, including "As Smart As We Are," which features songs with lyrics contributed by such authors as Jonathan Lethem, Margaret Atwood, Paul Auster, Rick Moody, Neil Gaiman, and Denis Johnson.

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.

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

Juanita Shaw, along with her husband, **Clark Shaw**, operates Brooks Shaw's Old Country Store, a reliquary of country cooking in Jackson, Tennessee, where cornbread is 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*, forthcoming from UGA Press.

John Simpkins, professor at the Charleston School of Law has written for, among other publications, the *Oxford American* and the *New York Times Magazine*. His day job is helping countries write constitutions.

Allison Vines-Rushing, 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*. His latest title, a non-fiction work, is *The Good Pirates of the Forgotten Bayous*.

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, professor of journalism at the University of Mississippi, is the author of *Dixie: A Personal Odyssey Through Events That Shaped the Modern South*.

Cynthia Wong, pastry chef at Cakes & Ale in Decatur, Georgia, earned the *grand diplome* from Ecole Lenôte 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 just published.

Joe York works with the University of Mississippi's Center for Documentary Projects, which has made 18 SFA films. He is the author of *With Signs Following: Religion on the Southern Roadside*.



**2008 SFA Symposium
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