



CAMP BACON

A Southern
Foodways Alliance
Day Camp
Louisville, Kentucky
September 16, 2005

The
BROWN
A Camberley Hotel

Dan Philips
Camp Bacon Official Cure-ator

*Proprietor The Grateful Palate, Mastermind of Bacon of the Month Club,
christened "Captain Bacon" by Food & Wine*

Special thanks to Dan Philips, wine importer extraordinaire, for providing the wines for your dinner tonight. We would also like to thank Justin McNamee, the winemaker at Samuel's Gorge, for providing the wine for the bacon-wrapped trout and Peggy Stevens of Woodford Reserve, for providing the bourbon.

Camp Bacon is the first in a series of Southern Foodways Alliance culinary camps. Proceeds from the dinner benefit the SFA Oral History Initiative which captures through audio recordings and documentary films the work of individuals who have made a significant impact on our food culture.

An SFA-produced oral history project highlighting Kentucky bacon producers debuts at the dinner.

The Southern Foodways Alliance documents, celebrates, preserves, and promotes the diverse food cultures of the American South. Members include food lovers from all walks of life including cookbook authors, culinary historians, food journalists, and, most important, inquisitive eaters.

Camp Bacon Dinner

September 16, 2005

Scott's Hickory Bacon and Jowl

Southern Canapés

Sorghum-Glazed Bacon on Soda Bread and Mini Corn Muffins

Paringa 2004 Cabernet Sauvignon and Paringa 2004 White

Jared Richardson of Wallace Station

Fresh Pork Belly

Slow-Smoked Fresh Pork Belly with Beans, Greens, and Grits

Melange of Beans and Local Baby Mustard Greens Infused with Hot Pepper

Weisenberger Crispy Grits Cake with Kenny's Smoked Gouda

3 Rings 2004 Shiraz

Ouita Michel of Holly Hill Inn

Colonel Bill Newsom's Bacon

Lump Crab and Crayfish Cake

Bacon and Tomato Béarnaise

Pillar Box Red 2004

Jim Gerhardt of Limestone

Gatton Farm's Pepper Bacon

Camembert and Bacon Hoecake Sandwich with Frisée

Warm Bacon Vinaigrette

Trevor Jones 2002 Boots Grenache

John Castro of Winston's

Meacham's Bacon

Bacon-Wrapped Roulade of Rainbow Trout

Bourbon Sauce

Samuel's Gorge 2003 Shiraz

Dean Corbett of Equus

Broadbent's Bacon

Maple Sugar-Smoked Beef Tenderloin with Bacon

Madeira Sauce

Marquis Philips 2003 Shiraz 9

Anoosh Shariat of Park Place

Gatton Farm's Dan Philips Cure

Bacon, Almond, Sorghum, and Date Baklava

Baked Apple with Vanilla Cardamom Ice Cream

Jonesy Tawny Port

Host Chef: Joe Castro of English Grill

16th Sept. 2005
As a love of life!
[Signature]

A Special Thanks to Our Sponsors



ESTES PUBLIC RELATIONS

Kentucky Proud.



Looavul.Luhvul.Lou@ville.Looaville.Looeyville.

Greater
Louisville

CONVENTION & VISITORS BUREAU



The
BROWN
A Camberley Hotel

Printing provided by the generous donation of PENNANT LITHO