

# 21<sup>st</sup> Fall Symposium Lodge Cast Iron Supper



## A Gumbo Fugue in Three Movements Paul Fehribach

Reading Eugene Walter's book *Delectable Dishes from Termite Hall*, I came across a reference to a book in progress, *A Grand Fugue on the Art of Gumbo*. Though that book never made it into print, the reference led me to the Eugene Walter essay called "The Gumbo Cult." It was new to me, and it was delightful. Inspired, I wanted to use various gumbos to span his life's work in as many ways as I could. – Paul Fehribach

### **Corn Sticks with Whipped Butter and Windfall Compote**

I thought of the cover of *American Cooking: Southern Style*, which shows corn sticks wrapped in a linen napkin. I love the simple elegance of that cover. Plus, when you serve gumbo with corn sticks, you get to dunk.

### **Green Gumbo with Vanishing Bread**

Eugene told gumbo stories that were expansive. From him, I learned that New Orleans is not the only place that claims green gumbo. In this dish, we also pay tribute to the West African concept of a big pot of greens. In *Delightful Dishes From Termite Hall*, he recommends dunking Vanishing Bread in potlikker.

### **Crevettes et Crabe Bouillies with Okra and Filé, Creole Boiled Rice**

I am trying here to tie Africa to France and both to the American South. Filé brings Native American foodways to the conversation. My brother Brett cut and cured the filé, harvested from a sassafras tree out in the woods in southern Indiana, where we grew up.

### **Chicken & Andouille Gumbo with Abruzzi Potato Salad**

Cajun gumbos are often thin and soupy. It's customary to add potato salad in addition to, or instead of, rice. I first tasted potato salad in gumbo at Café des Amis in Breaux Bridge, Louisiana. Now, we serve gumbo with potato salad from *The Happy Table of Eugene Walter* at Big Jones during Mardi Gras.

### **Tipsy Parson with Muscadines**

A parfait of pound cake, soaked in sherry, this is a classic Southern dish—the grown-up cousin to banana pudding. It, too, was inspired by *The Happy Table of Eugene Walter*.

 **Mountain Valley Spring Water**  **Virginia Wine**  **Brewery Bhavana Beer** 

*"I have always regarded gumbo as a special, indeed a ritual dish, and since it is symbolic in my mind of my beloved Mobile, that silliest of towns on the Gulf Coast, I have always tended the gumbo cult, no matter where I've found myself." — Eugene Walter, "The Gumbo Cult"*