

Roster of Eats and Drinks
19th Southern Foodways Symposium

This weekend, we host an august complement of speakers. Come Sunday, we stage another SFA original arts production. But let's not fool ourselves.

You want to hear about the food. And the drink. And we want to share the good news. Following is the roster of treats conjured by the chefs, bartenders, and winemakers who will serve you.

One thing to know before you scan the list: The Traveler's Meals will be packed and ready for the road when you walk out the doors of the Lyric at 11:00 on Sunday morning.

THURSDAY

Registration

Corn Dogs
**Camron Razavi & Kelly English, Restaurant Iris and Second Line,
Memphis, TN, and Oxford, MS**

First Timers Happy Hour

Roasted Corn Pizza
Emily Blount, Saint Leo, Oxford, MS

Virginia Xtra Brut
Thibaut-Janisson

Veterans Reception

Bill Smith's Frozen Mint Juleps

Brunswick Stew Welcome Supper

Deviled Eggs with Cilantro and Curry
Watermelon Rind Pickles
Erika Council's Cornmeal Cream Biscuits with Country Ham
Bill Neal's Pimento Cheese
Spiced Pecans
Brunswick Stew with Hominy, Creamed Corn, and Edamame
Pico de Gallo
Curried Apple Chutney
John Martin Taylor's Chow-Chow
Saltines

Virginia Willis's Sweet Potato Spoonbread
Eugene Walter's Hoecakes with Butter and Muddy Pond Sorghum
Bill Smith Sr.'s Sweet Potato Pie
Sweet Corn Custard Pie with Bourbon Whipped Cream
Nancie McDermott, Chapel Hill, NC

Virginia's Best

Stinson Sauvignon Blanc
Barboursville Nebbiolo
Williamsburg Winery Adagio
Boxwood Winery Topiary
Selected by Sommelier Andy Chabot of Blackberry Farm, Walland, TN

FRIDAY

Registration Breakfast

Okra Stew with Whole Duck Confit, Berbere, Egg, and Cornbread
Edouardo Jordan, Salare, Seattle, WA

Royal Cup Coffee, Birmingham, AL

Midday Meal Absent Colonial Thought

Teosinte, White Bean & Smoked Fish, Wild Greens
Duck with Honey, Crab Apple & Corn Mush, Rosehips
Wild Greens with Sumac-Stewed & Sun-Dried Rabbit
Cedar Bison, Native Blue Hominy Corn Cakes, Dried Berries
Sunflower & Acorn, Cranberry & Honey, Popped Amaranth
Cedar Tea

Sean Sherman, The Sioux Chef, Minneapolis, MN

Awards Ceremony

Cornbread Madeleines
Jean-Paul Bourgeois, Blue Smoke, New York, NY

Whiskey Sours
Pocket Rocket Hip Flasks
Miles Macquarrie, Kimball House, Decatur, GA

Ginger Beer
Grapefruit Mint Soda
Cannonborough Beverage Company, Charleston, SC

Taylor Grocery

Delacata Empanadas
Alex Raij, El Quinto Pino, New York, NY

Delacata Mortadella Sandwiches
Jermiah Bacon, The Macintosh, Charleston, SC

Simmons Farm Raised Catfish with Hushpuppies, Fries, and Slaw
Lynn Hewlett, Taylor Grocery, Taylor, MS

Wiseacre Beer, Memphis, TN

Virginia's Best
King Family Sparkling Wine
RdV Lost Mountain
Ankida Pinot Noir
Albemarle Cider

SATURDAY

Anson Mills Brown Bag Breakfast

Andouille Breakfast Pot Pie
Corn Granola Custard Parfait
Jean-Paul Bourgeois, Blue Smoke, New York, NY

Royal Cup Coffee, Birmingham, AL

Georgia Corn Husker Lunch

Tabasco® Lime Corn Nuts
Paprika Popcorn
Pickled Cornlettes
Anson Mills Blue Corn Nachos with Black-Eyed Peas, Green Tomato Pico, Turnip
Greens, Pickled Jalapeño, Radish
Smoked Trout, Jimmy Red Grits, Pepper Gravy, Corn & Pepper Relish, Charred
Corn, Crispy Trout Skin / Skillet Cornbread & Greens
Sweet Corn, Field Pea, & Duck Confit Succotash, Cornmeal Spoonbread,
Pumpkin-Persimmon Jam, Arugula
Sweet Corn Ice Cream Sandwiches with Cornmeal Cookies
Steven Satterfield, Miller Union, Atlanta, GA

Corn Cob Iced Tea
Corn Cob Iced Tea with Bristow Gin
Miles Macquarrie, Kimball House, Decatur, Georgia

Awards Ceremony

Call Me Corncuit
Vishwesh Bhatt, Snackbar, Oxford MS

(New) Old Fashioneds
Miles Macquarrie, Kimball House, Decatur, Georgia

Ginger Beer
Grapefruit Mint Soda
Cannonborough Beverage Company, Charleston, SC

Lodge Cast Iron Four Sisters Supper

Butterbean and Okra Casserole
Crooked Neck Squash Casserole
Dora Charles, Savannah, GA

Cherokee Trail of Tears Beans with Smoked Venison, Wild Mint Pickled Onions
Crispy Hickory King Cornmeal Mush with Hominy, Pepper Jam,
Dill Yogurt, and Hazelnuts
Cassidee Dabney, The Barn at Blackberry Farm, Walland, TN

Indian Spiced Cornbread with Wilted Greens, Charred Onion Compote, and
Paneer
Butternut Squash Achaar
Cheetie Kumar, Garland, Raleigh, NC

Brownsville Style Barbecue Pork Shoulder
Helen Turner, Helen's Bar-B-Q, Brownsville, TN

Virginia's Best
Ingleside Albariño
Veritas Sauvignon Blanc
Muse Calliope Grenache
Glen Manor Hodder Hill

Wiseacre Beer, Memphis, TN

Royal Cup Iced Tea, Birmingham, AL

SUNDAY

Breakfast Bite

Tabasco® Clam Quiche
Jeremiah Bacon, The Macintosh, Charleston, SC

Royal Cup Coffee, Birmingham, AL

Traveler's Meal

Beef Jerky, **Jean-Paul Bourgeois**
Gilda, Pride of the Basque Country, **Alex Rajj**
Cornmeal-Crusted Cold Fried Chicken, **Camron Razavi and Kelly English**
Sweet Corn Elote Salad, **John Currence**
Sweet Potato Cookie, **Edouardo Jordan**