



OYSTERS IN EXCELIS DINNER
2008 Southern Foodways Symposium
October 25, 2008

Rolled Oysters, the Pride of Kentucky
Quita Michel

Sanctified and Salsified Mock Oyster Stew
Andrea Reusing

Oysters Rockefeller Deconstructed
Allison Vines-Rushing

On the Side, from Sean Brock and Robby Melvin
and students from the Department of Family and Consumer Sciences
at the University of Mississippi:

Cornbread Pudding with Benton's Country Ham

Heirloom Field Peas with Carolina Gold Rice
and Spicy Jowl Bacon

Roasted Pumpkin with Brown Butter
and Foraged Mushrooms

Alabama Fall Squash Succotash

Anson Mills White Polenta with Braised Leeks
and Belle Chevre Goat Cheese

Jones Valley Urban Farm Champion Collards
with Apple Cider and Shallot Jus

Featuring beers and wines from North Carolina producers.
And spirits, from Junior Johnson's Midnight Moon to
Dan Huntley's sissyshine, to Rip Van Winkle bourbon.

Oysters courtesy of Diane and Jim Gossen
of Louisiana Foods.

Arthur Wang Photo Cds