

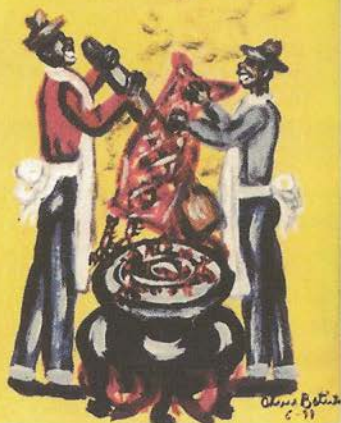
# Southern Foodways

S Y M P O S I U M

## The Creolization of Southern Cuisine

OCTOBER 29-31, 1999

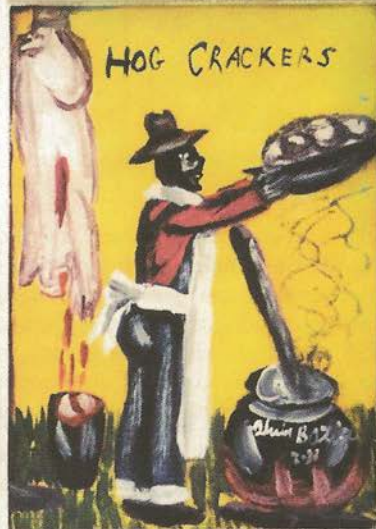
CRAWFISH BOIL



STRAWBERRIES



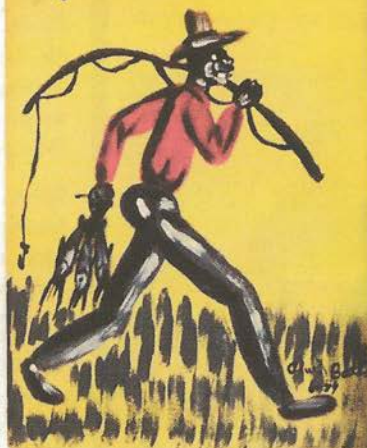
HOG CRACKERS



TOMATOES



CAT FISH



YAM'S



# The Creolization of Southern Cuisine

OCTOBER 29-31, 1999



Building upon the success of the inaugural Southern Foodways Symposium held in May 1998, a second gathering, during which conferees are invited to explore "The Creolization of Southern Cuisine," will be held October 29-31, 1999, on the University of Mississippi campus in Oxford. This event will provide an opportunity for cooks, chefs, food writers, and inquisitive eaters alike to come to a better understanding of Southern cuisine and, in turn, Southern culture.

Lectures, to be held in Barnard Observatory, the restored

antebellum headquarters of the Center for the Study of Southern Culture, will be complemented by a series of informal lunches and dinners, served in the sylvan grove at the heart of the Ole Miss campus. Featured foods will include retired farmer Ed Scott's sandy-brown fried catfish, chef John Folse's modern interpretations of traditional Louisiana cooking, and burbling kettles of pilau, the prized stew of the South Carolina Lowcountry.

Evening events include book signings, regional food and drink tastings, and a staging of *Nyam*, a folk opera performed by author and National Public Radio personality Vertamae Grosvenor. Festivities will close with a dinner on the grounds, served as a gospel choir performs.

Host for the event is the Southern Foodways Alliance at the Center for the Study of Southern Culture. Sponsors are the American Center for Wine, Food, and the Arts; the Georgia Pecan Commission; Hal & Mal's Restaurant and Brewpub; G. P. Putnam's Sons, publishers of *A Gracious Plenty: Recipes and Recollections from the American South*; the Southern Peanut Farmers Federation; and Viking Range.

Based upon input from attendees at last year's symposium, registration will again be limited to 90 persons. Those planning to attend are advised to register early in order to secure a space.



Painting (and details) by Alvin Batiste, courtesy Rossie's Custom Framing, Donaldsonville, Louisiana.

## PARTICIPANT

LEAH CHASE is the owner of Dooky Chase restaurant in New Orleans and author of *The Dooky Chase Cookbook*. She was one of 175 women featured in *I Dream a World: Portraits of Black Women Who Changed America*.

JOHN EGERTON is author of numerous award-winning books including *Speak Now Against the Day*. His *Southern Food: At Home, on The Road, in History* is a contemporary classic.

LOLIS ERIC ELIE is a columnist for the *New Orleans Times-Picayune* and the author of *Smokestack Lightning*, a cultural portrait of barbecue in America.

JOHN FOLSE, owner and chef of Lafitte's Landing Restaurant in Donaldsonville, Louisiana, hosts *A Taste of Louisiana* on PBS. He is the author of a number of books, including *The Evolution of Cajun and Creole Cuisine*.

DAMON LEE FOWLER, of Savannah, Georgia, a food historian and teacher, is the author of, among other works, *Classical Southern Cooking: A Celebration of the Cuisine of the Old South*.

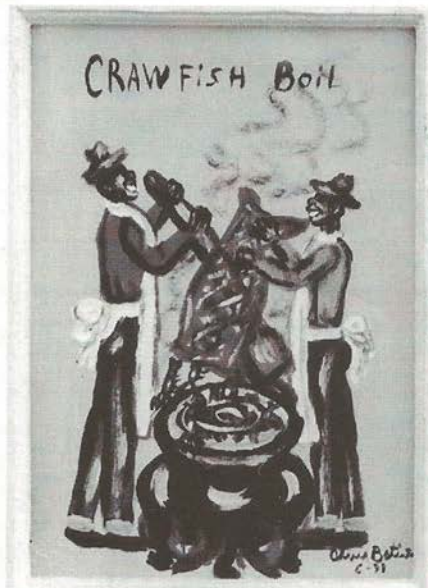
VERTAMAE GROSVENOR is author of, among other works, *Vibration Cooking or the Travel Notes of a Geechee Girl*. She is host of the National Public Radio series *Seasonings* and composer of *Nyam*, a folk opera.

JESSICA HARRIS, a professor of English at Queens College, has written extensively about the foods and foodways of the African Diaspora. Her most recent book is *The Africa Cookbook: Taste of a Continent*.

LIONEL KEY, of Baton Rouge, Louisiana, still makes filé the way his forefathers did, pulverizing sassafras leaves into powder by plunging a weathered pecan wood maul into the concave cavity of a cypress stump. He is proprietor of Uncle Bill's Creole Filé.

EDNA LEWIS, a native of Freetown, Virginia, is a renowned cook and keeper of the Southern culinary flame. She is author of a number of cookbooks, including *The Taste of Country Cooking* and *In Pursuit of Flavor*.

RONNI LUNDY, a native of Corbin, Kentucky, is the author of *Shuck Beans, Stack Cakes, and Honest Fried Chicken* and *Butter Beans to Blackberries: Recipes from the Southern Garden*. She has been writing about food, music, and the South for 20 years.



ED SCOTT was the first African American catfish farmer in the Mississippi Delta. Though now retired, Mr. Scott still has his hand in the catfish business—as a cook of the most succulent fried fish you have ever had the pleasure to eat.

KATHY STARR, a native of the Mississippi Delta town of Hollandale, is author of *The Soul of Southern Cooking*, an early, important work on African American foodways.

JOE ST. COLUMBIA is proprietor of Pasquale's Tamales in Helena, Arkansas. His Sicilian American family has been making tamales since the early years of the 20<sup>th</sup> century.

JOHN MARTIN TAYLOR is a food historian, writer, and owner of Hoppin' John's culinary web site. The author of numerous books, including the seminal *Lowcountry Cooking*, he lives in Charleston, South Carolina.

PSYCHE WILLIAMS is a doctoral candidate in American Studies at the University of Maryland, College Park. Her field of expertise is African American foodways.

CHARLES REAGAN WILSON, a professor of history at the University of Mississippi, is director of the Center for the Study of Southern Culture. His latest book is *Judgment and Grace in Dixie: Southern Faiths from Faulkner to Elvis*.

FRIDAY

- 8:00-10:00 Registration at Barnard Observatory
- 10:30-11:00 Welcome - Charles Reagan Wilson
- 11:00-12:00 Beyond Gumbo: Fusing Foodways in the Americas  
Jessica Harris
- 12:00-1:30 Lunch - The Grove
- 1:45-2:30 The Mississippi Delta: Where the Whole World Cooks  
Kathy Starr
- 2:30-3:00 Pasquale's Tamales: A Portrait of Ethnic Assimilation  
Joe St. Columbia
- 3:00-3:30 Old-fashioned Peanut Boil - The Grove
- 3:30-3:45 Lifetime Achievement Award  
Presentation to Edna Lewis by John Egerton
- 3:45-4:00 The Center for the Study of Southern Culture  
and the Southern Foodways Alliance
- 5:30-7:00 Book Signing, Beer, and Tamale Tasting  
Off Square Books
- 7:00-8:30 Catfish Fry with Ed Scott  
Alumni House

SATURDAY

- 9:30 - 10:30 The Upright Anglo-Saxon Spine of Southern Cooking:  
The Pudding Factor, Or, "What Got Creolized"  
Damon Lee Fowler
- 10:30 - 10:45 Break
- 10:45 - 11:45 Creole Feast: A Voyeur's Tour  
Lolis Eric Elie
- 12:00 - 1:30 Lunch - John Folse - The Grove
- 1:45 - 2:30 What It Means to Cook Creole in New Orleans  
Leah Chase
- 2:30 - 2:45 Break
- 2:45 - 3:15 Uncle Bill's Creole Filé  
Lionel Key
- 3:15 - 4:00 Charleston: The Original Creole City  
John Martin Taylor
- 6:30 - 8:00 Lowcountry Pilau Tasting and Book Signing  
Off Square Books
- 8:00 - 9:00 *Nyam* - A Folk Opera by Vertamae Grosvenor  
Lafayette County Courthouse

SUNDAY

- 10:00 - 11:00 Fried Chicken: A Southern-Fried Icon of African  
American Culture  
Psyche William
- 11:00 - 11:15 Break
- 11:15 - 12:15 Shuck Beans, Coal Camp Spaghetti, and Oyster Fries:  
Roots and Routes of the Foods of the Mountain South  
Ronni Lundy
- 12:30 - 2:00 Dinner on the Grounds - The Grove

## LODGING

A block of rooms has been reserved at the Downtown Inn, 662-234-3031, located just off the Oxford Square, and the Alumni House, 662-232-2331, on the University of Mississippi campus. Other accommodations include:

Barksdale-Isom House	662-236-5600
Best Western	662-234-9500
Comfort Inn	662-234-6000
Oliver-Britt House	662-234-8043
Puddin' Place	662-234-1250
Park Place Inn	662-234-7013

## TRANSPORTATION

Persons who fly to the symposium should book their flights to and from Memphis (Tennessee) International Airport. Rental cars from all the major companies are available at the airport.

## SOUTHERN FOODWAYS ALLIANCE

The Center for the Study of Southern Culture is pleased to announce the formation of an affiliated institute, the Southern Foodways Alliance, whose mission it is to celebrate, preserve, promote, and nurture the traditional and developing diverse food culture of the American South. Charter member enrollment is now open at rates of \$50 for individuals, \$200 for non-profit institutions, and \$500 for corporations. Members will receive a 10 percent reduction in symposium registration fees.

## RETURN FORM TO:

### *Southern Foodways Symposium*

CENTER FOR THE STUDY OF SOUTHERN CULTURE  
The University of Mississippi • University, MS 38677  
Or fax to: 662-232-5814

## REGISTRATION FORM

Registration, priced at \$250, includes all lectures, scheduled meals, and entertainment. For more information contact Molly McGehee at 662-232-5993, or via e-mail at mcgehee@olemiss.edu. You may also contact symposium director John T. Edge by phone at 662-232-5993, or via e-mail at johnt@dixie-net.com. E-mail inquiries are preferred.

NAME \_\_\_\_\_

BUSINESS \_\_\_\_\_

ADDRESS \_\_\_\_\_

CITY \_\_\_\_\_ STATE \_\_\_\_\_ ZIP \_\_\_\_\_

PHONE \_\_\_\_\_ FAX \_\_\_\_\_

E-MAIL \_\_\_\_\_

- Yes, I would like attend the symposium at a reduced rate of \$225 and join the Southern Foodways Alliance for an additional \$50, \$200, or \$500 for a one year membership.
- Yes, I would like attend the symposium at the rate of \$250.
- I cannot attend the symposium, but would like to join the Southern Foodways Alliance at a rate of \$50, \$200, or \$500 for a one year membership.
- Check enclosed, made payable to *The University of Mississippi*
- Charge to:  Visa  Master Card

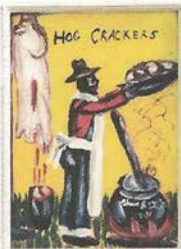
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## *The University of Mississippi*

CENTER FOR THE STUDY OF SOUTHERN CULTURE  
*1999 Southern Foodways Symposium*  
University, MS 38677



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