

SCHEDULE

THURSDAY, OCTOBER 3

6:00 p.m.

Thacker Mountain Radio

Featuring Natalie Chanin, Charlotte Druckman, and more...

7:00 p.m.

A Toast to Becky

Pickles, Pigs & Whiskey Book Release Cocktail Party

8:00 p.m.

Dinner on and off the Square

While these dinners are not official Symposium events, SFA reps will be at each to answer the queries of registrants.

City Grocery

*Rebecca Wilcomb, chef at Herbsaint in New Orleans, pays homage to her Italian past and her Southern present (with an assist from John Currence). **Highlights** of the four-course dinner include lamb neck with garlic greens and a pickled tomato and goat feta relish; and an apple crostada with creme fraiche ice-cream and salted caramel. **\$75 with wine, \$67 without.** (A portion of the proceeds benefits the SFA). To book a table call (662) 232-8080. (Most SFA seats are reserved for 7:30 and later).*

The Ravine

*Cori Benefiel and her husband Joel Miller, chef, serve "hand me downs" from his mother, Karen Carrier, and other dynamos. **Highlights** of the four-course dinner include oysters Rockefeller, prepared Graeber Style; and jerk chicken, arepa, and tostones, served in the Automatic Slims Tonga Club manner. **\$50 with wine, \$40 without.** To book a table call (662) 234-4555. (Most SFA seats are reserved for 8:00 and later).*

Snackbar

*Vishwesh Bhatt, chef, cooks a love letter to his Indian and Southern mentors, including Leah Chase and Susan Spicer. **Highlights** of the four-course dinner include a salad of boiled peanuts, pomegranate seeds, and shredded cabbage with a chili-lime dressing, and a crispy confit duck leg with orange-cane syrup sauce and*

butternut squash spoon bread. \$75 with wine, \$67 without. To book a table call (662) 236-6363. (Most SFA seats are reserved for 7:30 and later).

All prices are exclusive of tip and tax.

FRIDAY, OCTOBER 4

Unless stated otherwise, all events are at the Lyric Theater, 1006 Van Buren Avenue.

9:00 a.m.

Registration

Toasted Pound Cake Breakfast
Dolester Miles
Royal Cup Coffee

10:00 a.m.

First-timer Bloody Marys

*Hobbs-Edge House
913 S. 11th Street*

11:00 a.m.

State of the Nation: SFA Membership Meeting

Sara Roahen with Amy Evans

Noon

Greetings

Becca Walton and Stephen Monroe

Epochal Moments in Women's Food History
Marcie Ferris

1:00 p.m.

Country Captain Thali Tray Lunch

Asha Gomez
Presented by the Order of the Okra
Powerhouse

2:30 p.m.

Female Spaces

Kitchen Libraries
Caroline Randall Williams and Alice Randall

High-Rise Kitchens
Audrey Petty

4:00 p.m.

Female Foods

Eugenia Duke and Her Mayonnaise
Emily Wallace

Sister Schubert and Her Rolls
Diane Roberts

5:30 p.m.

Symposium Book Signing

Off Square Books

N.B. Off Square Books will ship books home for a flat rate of \$8.

6:30 p.m.

Cocktails and Awards

Southern Cheesemakers
Caromont Dairy, Manyfold Farm, and Looking Glass Creamery

Breads and Confitures
Lisa White

Drinks
Alba Huerta

Photography Exhibit by Melanie Dunea

John Egerton Prize: Cynthia Hayes, Southeastern African-American Farmers Organic Network

Ruth Fertel Keeper of the Flame
Presented to Alzina Toups
Randy Fertel and Joe York
Powerhouse

8:00 p.m.

Front Porch Degustation

Two Beautiful Catfish Bites
Rebecca Wilcomb
Anne Quatrano

Simmons Farms Catfish
Debbie Hewlett with her husband
Taylor Grocery

SATURDAY, OCTOBER 20

Unless otherwise stated, all events are at Nutt Auditorium on the University of Mississippi campus.

8:00 p.m.

Lodge Cast Iron Fried Chicken Feed

Andre Prince Jeffries —Hot Fried Chicken
Sarah O'Kelly—Homage to Martha Lou's
Kerry Seaton Stewart—Willie Mae's Fried Chicken

With Grandmother's Groaning Table of Vegetables
by Drew Robinson of Jim 'N Nick's

Late Night Dance

SUNDAY, OCTOBER 6

9:00 a.m.

Last Minute Book Fondling
N.B. Off Square Books will ship books home for a flat
rate of \$8.
Off Square Books

10:00 a.m.

Benediction

Natasha Trethewey

Dinner with Edna Lewis
Original Play by Shay Youngblood
Lyric Theater

11:00 a.m.

Emancipation Day Dinner

Todd Richards, Steven Satterfield, and Dwayne
Ingraham
Presented by Order of the Ossabaw
Bouré