

**13TH ANNUAL
SOUTHERN FOODWAYS
ALLIANCE SYMPOSIUM
UNIVERSITY OF MISSISSIPPI
OXFORD, MISSISSIPPI
OCTOBER 22—24, 2010**

**WITH A DELTA DIVERTISSEMENT
OCTOBER 21—OCTOBER 22**



the
**GLOBAL
SOUTH**



THE THIRTEENTH SOUTHERN FOODWAYS SYMPOSIUM will be held [October 22-24, 2010](#), in and around the town of Oxford and on the campus of the University of Mississippi.

The Delta Divertissement, now in its eighth year, will take place [October 21-22](#) in nearby Greenwood and Clarksdale.

Both events will explore the Global South.

For much of our region's history, we've understood the South to be a land of Native American, West African, and Western European peoples. Over the course of this long weekend, we'll stage talks, dinners, and performances that complicate that prevailing concept.

LINKAGES between Cuban and Southern cookery will get their due. And the concept of grounded globalism gets a vetting.

We will explore the influence of new arrivals, like Vietnamese crawfish cooks who work in the Cajun tradition. We will dig deeper into the stories of tamale makers who, since the early years of the 20th century, have rolled and tied one of the totemic foods of the Mississippi Delta.

Curious eaters will encounter barbacoa de cabeza, catfish bao, skillet-fried kibbe, and five spice-boiled peanuts. Curious drinkers will sample bourbon-spiked horchata and lemongrass-infused beer.

But we won't overlook the import of early immigrants. African botanical, intellectual, and idiomatic gifts to the Americas will be honored by way of lectures on rice. And on Sunday morning we'll stage two dramatic homages to African and African American street food vendors.

THESE EVENTS PROVIDE opportunities for thinkers, writers, cooks, and eaters to come to a better understanding of Southern culture and Southern cookery. Lectures and performances, staged on the University of Mississippi campus, as well as in Oxford, at the Lyric Theatre and the Powerhouse, are amplified by informal lunches and dinners, served in and around the town.

LAST YEAR'S TIGHTENED SCHEDULE proved so popular that we're doing it again.

The Delta Divertissement will begin in Greenwood, Thursday, October 21, at noon and conclude on Friday, October 22, at ten in the morning.

The Symposium will convene at noon on Friday, October 22, and close at noon on Sunday, October 24.

Host for the symposium is the Southern Foodways Alliance, an institute of the University of Mississippi's Center for the Study of Southern Culture.

CONTRIBUTORS to our efforts include City Grocery, Department of Family and Consumer Sciences at the University of Mississippi, Fullsteam Brewery, Honey Bee Bakery, International Society of Africans in Wine, Lazy Magnolia Brewing, LOFT Foundation, Lyric Theatre, Media and Documentary Projects at the University of Mississippi, Mississippi Delta Community College Culinary School, the Mississippi Humanities Council, Olive & Sinclair, Poole's Downtown Diner, R&B Feder Charitable Foundation for the Beaux Arts, Royal Cup Coffee, Southside Gallery, Sugaree's Bakery, Tasting Cultures Foundation, Yoknapatawpha Arts Council, and White Oak Pastures.

PRIMARY SPONSORS of the Southern Foodways Symposium are:

[Anson Mills](#)
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ON THE SECOND PAGE: artwork by Phil Blank of Carrboro, North Carolina, www.philblank.net.

Brochure design by Devin Cox.

HIGHLIGHTS of the Symposium INCLUDE...



THURSDAY

For those who plan to arrive in Mississippi on Thursday, but do not plan to join the Delta Divertissement, there are a number of Oxford options.

THACKER MOUNTAIN RADIO will broadcast live from the Lyric Theater.

MISSISSIPPI MASALA

Vishwesh Bhatt of SnackBar will host a special dinner, featuring Suvir Saran, proprietor of the restaurant Devi in New York City.

PANAMANIAN FLIGHT

City Grocery and John Currence will host a special Thursday dinner, too, featuring Adolfo Garcia, chef of Rio Mar in New Orleans.

Look for an email in late September, with details on how to book a seat at one of these dinners. Pricing will be reasonable and availability will be limited.

FRIDAY

MORNING WORKSHOPS

THE GULF AND THE SPILL a conversation with Brett Anderson, Jim Gossen, Adolfo Garcia, and Robb Walsh

SFA MEMBERSHIP MEETING with Linton Hopkins

THE MAIN EVENT

TED OWNBY WELCOMES one and all to the Global South

DIANE ROBERTS on how “Little Havana is a little Southern town, smelling of gasoline, hot fat, and sugar”

HOT TAMALES CHARLIE and other poems from Greg Brownderville

MARTHA WHITE TAMALES LUNCH of smoked quail tamales, turnip greens and cracklins tamales, and other delights, curated by Jon Sanchez, with an assist by Eddie Hernandez

MEREDITH ABARCA on how to read a hot tamale from a Hispanic perspective

AFRICA’S BOTANICAL LEGACY, as interpreted by Judith Carney

VALERIE ERWIN offers a Geechee perspective on the African rice kitchen

NATIONAL PEANUT BOARD BOOK SIGNING, featuring recipes from the *Southern Foodways Alliance Community Cookbook*, curated by Tandy Wilson of City House

SCREENING OF THE LATEST JOE YORK DOCUMENTARY, honoring this year’s winner of the Ruth Fertel Keeper of the Flame Award, presented by Randy Fertel

TAYLOR GROCERY CATFISH FEED, brought to you by The Catfish Institute, featuring Lynn Hewlett, master of the fry basket. With modern catfish flights of fancy from Suvir Saran and Eddie Huang

FRONT PORCH JAPANESE ELVIS MUSIC

SATURDAY

WHITE LILY BREAKFAST, featuring Yewande Komalfe, the Nigerian Whiz

CHINGO BLING IN A SPOKEN WORD PERFORMANCE of, among compositions, "They Can't Deport Us All"

JIM PEACOCK ARGUES for grounded globalism, his theory of how the South will evolve to accommodate new arrivals

BILOXI, MISSISSIPPI gets its multicultural due as Francis Lam talks of shrimping thereabouts

ANDREA NGUYEN deconstructs the Vietnamese Cajun crawfish craze that is sweeping California

VIKING RANGE LUNCHEON featuring Michelle Bernstein

KEVIN KIM AND AMY EVANS STREETER talk of Chinese Grocers in the Mississippi Delta

ROBB WALSH READS the multicultural suburbs of Houston

SALAD BOWL SUBURBS THEORIST Tom Hanchett tosses in a few new ideas about Charlotte, North Carolina

HAPPY HOUR CONVERSATION with Michelle Bernstein and Adolfo Garcia, led by Sara Roahn

BILTMORE ESTATE TOAST celebrating the life and work of the winner of the SFA's Craig Claiborne Lifetime Achievement Award

JOHN EGERTON PRIZE presentation to Calvin Head of the West Holmes Community Development Organization

LODGE CAST IRON TACO TRUCK DEGUSTATION with barbacoa de cabeza from Kelly English and Jonathan Magallanes, whole hog barbecue tacos from Drew Robinson, and something vegetable-like, too

JULIO THE BUTCHER, and Nuevo Banda Corral, play Mexican horns

ONE NIGHT STAND, a Global South-themed art show at the Ole Miss Motel, featuring the taco truck styling of Lamar Sorrento

SUNDAY

CAKE FOR BREAKFAST

BENEDICTION by Jessica Harris

THEASTER GATES AND COMPANY pay tribute to the African roots of Southern street foods

TABASCO BRUNCH of pho and shrimp cha gio from Qui Ly and John Currence



A DELTA DIVERTISSEMENT

OCTOBER 21-22

Lebanon



Join the SFA for our eighth Delta Divertissement. This overnight trip to Greenwood, hometown of Viking Range, and Clarksdale, will explore the multicultural culinary traditions of the Mississippi Delta.

Specifically, we'll examine how Lebanese immigrants, many of whom worked the Mississippi River towns as merchants, have played a role in formulating what we now think of as Delta cuisine. We'll meet Lebanese barbecue pitmasters. And taste Lebanese chocolate pie. We'll eat our share of kibbe and cabbage rolls.

Setting the tone for our inquiries will be London-based foodways scholar and writer Anissa Helou, a native of Beirut, Lebanon, who has published widely and well on the food cultures of the Levant.

DELTA RATES & REGISTRATION

Registration is limited to 40 people and sells out quickly. Cost for the trip is \$165 for non-members, \$145 for SFA members. Please see the primary registration form. Registrants for the symposium receive preferential status.

Rooms at the Alluvian require a separate registration and are priced at a discounted rate of \$175. Upon confirmation of your Delta Divertissement registration, you will receive a password. With that in hand, you may reserve an Alluvian room by dialing 866-600-5201.

The Alluvian is a luxury boutique hotel in Greenwood, Mississippi, within walking distance of the Yazoo River. Original art by Delta artists and a vibrant lobby scene put the Alluvian at the center of contemporary Delta culture.

DELTA HIGHLIGHTS INCLUDE:

ANISSA HELOU ON THE LEVANT as a culinary crucible
THE LEBANESE TABLE, a luncheon with Nick Seabergh and Taylor Bowen Ricketts

LUTHER BROWN talks of the multicultural history and promise of the Delta

CREOLIZED MISSISSIPPI CULTURE, a conversation with Jimmy Thomas

LEBANESE TAMALES, a visit to Abe's Bar-B-Q in Clarksdale

KIBBE, PITA, AND PIE, a Cedars of Lebanon Club supper with Chafik and Louise Chamoun of the Rest Haven in Clarksdale

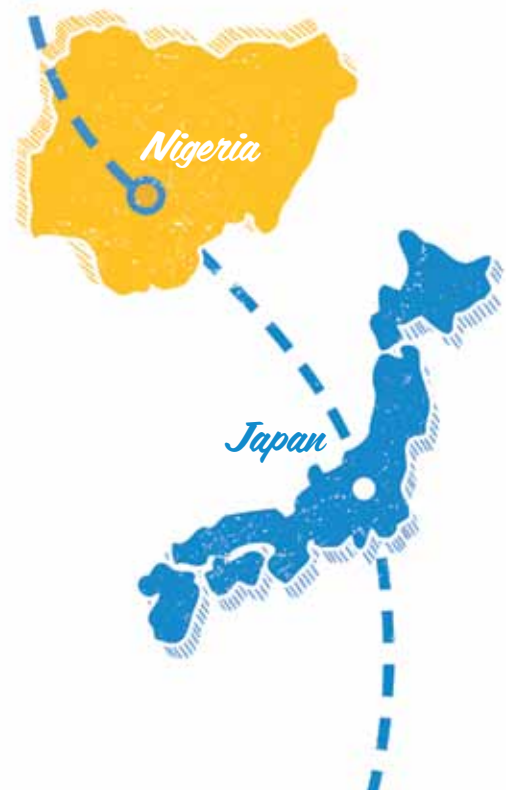
TRADITIONAL LEBANESE MUSIC curated by Pat Davis of Abe's Bar-B-Q

CABBAGE ROLLS AND COCKTAILS with Nick Seaburgh at Giardina's

MORNING BREADS from Donald Bender

BREAKFAST HOMAGE to Ethel Wright Mohamed, with Carol Mohamed Ivy and Elizabeth Heiskell

SPEAKERS



MEREDITH ABARCA, a professor at the University of Texas at El Paso, teaches Chicana and Chicano literature. She is the author of the forthcoming book *Voices in the Kitchen: Latina Culinary Chats*.

BRETT ANDERSON, restaurant critic for the *Times-Picayune* in New Orleans, serves on the SFA board of directors.

DONALD BENDER, of Mockingbird Bakery in Greenwood is, apropos of our theme, the man who first stirred up a batch of hominus, a marriage of hominy and hummus.

MICHELLE BERNSTEIN, a chef of Argentinian and Jewish ancestry, is co-owner of a number of Miami-area restaurants including Michy's. In 2007, she won the James Beard Award for Best Chef: South.

VISHWESH BHATT, a native of Gujarat, India, has been a part of the City Grocery Restaurant Group for over a decade. He's now the chef at Snackbar in Oxford.

CHINGO BLING of Houston, a rap artist who addresses issues of Mexican identity and immigration, recently released his national debut album, *They Can't Deport Us All*.

LUTHER BROWN is director of the Delta Center for Culture and Learning at Delta State University in Cleveland, Mississippi.

GREG BROWNDERVILLE is a graduate of the MFA program at the University of Mississippi. The author of *Deep Down in the Delta*, he teaches at Lincoln University in Missouri.

JUDITH CARNEY teaches in the geography department at UCLA. She is the author of *Black Rice*. Along with Richard Rosomoff, she is the author of *In the Shadow of Slavery*.

CHAFIK AND LOUISE CHAMOUN opened a grocery store in 1960 that later begat a Clarksdale restaurant, Chamoun's Rest Haven. They are the king and queen of kibbe.

JOHN CURRENCE, of City Grocery Restaurant Group in Oxford, serves on the SFA board of directors. He's the mind and the muscle behind all symposium food service.

PAT DAVIS is proprietor of Abe's Bar-B-Q, in Clarksdale. His father, Abe Davis, a native of Zahale, Lebanon, opened the crossroads restaurant in 1924.

KELLY ENGLISH, a graduate of the University of Mississippi, is the chef at Restaurant Iris in Memphis. In 2009, *Food & Wine* named him a Best New Chef.

VALERIE ERWIN of Philadelphia, Pennsylvania, is the chef and proprietor of Geechee Girl Rice Café, which she runs with the help of her four sisters.

RANDY FERTEL is president of the Fertel Foundation of New Orleans. Among the initiatives the foundation underwrites are the Ridenhour Prizes, presented with the Nation Institute.

ADOLFO GARCIA, a native of New Orleans, born to Panamanian parents, is the chef and proprietor of three New Orleans restaurants, A Mano, La Boca, and Rio Mar.

THEASTER GATES, an artist in residence at the University of Chicago, has been featured at the Whitney Biennial. One recent installation, "To Speculate Darkly," focused on the life of Dave the Slave, a literate antebellum folk potter from South Carolina.

JIM GOSSEN of Houston, Texas, is CEO of Louisiana Foods, Global Seafood Source. His collection of oyster plates is a gobsmacker.

TOM HANCHETT, staff historian at the Levine Museum of the New South, is the author of *Sorting Out the New South City: Race, Class, and Urban Development in Charlotte, 1875-1975*.

JESSICA HARRIS, winner of the SFA's Craig Claiborne Lifetime Achievement Award, is the author of a number of books, including the forthcoming *High on the Hog: A Culinary Journey from Africa to America*.

CALVIN HEAD is director of the West Holmes Community Development Organization in the Mississippi Delta town of Milestone. A farmer and civil rights advocate, he is the winner of the 2010 John Egerton Prize from the SFA.

ELIZABETH HEISKELL, a native of Rosedale, Mississippi, is a chef instructor with Viking Range. She is the author of *Somebody Stole the Cornbread From My Stuffing*.

ANISSA HELOU, a native of Beirut, Lebanon, now living in London, England, is the author of, among other books, *Lebanese Cuisine*, the first comprehensive collection in the English language.

EDDIE HERNANDEZ, a native of Monterrey, Mexico, is the founder, along with Mike Klank, of Taqueria del Sol, a family of Atlanta restaurants.

LYNN HEWLETT is the proprietor of Taylor Grocery, arguably the South's most fabled catfish house. His wife Debbie plays a mean theremin.

LINTON HOPKINS, chef and co-proprietor of Restaurant Eugene and other Atlanta concerns, is the incoming president of the SFA board of directors.

EDDIE HUANG, raised in Florida by Taiwanese parents, is the chef and proprietor of two New York City restaurants, Baohaus and Xiao Ye. He's been known to make Cheeto fried chicken.

JUNG "KEVIN" KIM, an undergraduate in history at Swarthmore College, was awarded an SFA internship to do oral histories with Chinese Americans in the Mississippi and Arkansas Deltas.

YEWANDE KOMALFE, a native of Lagos, Nigeria, is an adopted Atlantan. She now lives in New York City, where she works in the test kitchen at *Saveur* magazine.

FRANCIS LAM, who edits the food coverage at *Salon*, is a graduate of the Culinary Institute of America. On behalf of the SFA he collected oral histories from Biloxi, Mississippi, fisheries workers.

QUI LY, along with her family, including her sister Linh Ly, is chef and proprietor of Les Givral's in Houston, a Vietnamese café named for a restaurant in Saigon's Continental Hotel.

JONATHAN MAGALLANES is the chef and owner, along with his father Pepe Magallanes, of the restaurant Las Tortugas Deli Mexicana in the Germantown area of Memphis.

ETHEL WRIGHT MOHAMED, a native of Fame, Mississippi, was an internationally-recognized folk artist. At the Ethel Wright Mohamed Stitchery Museum in Belzoni, Mississippi, her daughter, Carol Wright Mohamed Ivy, interprets her life story.

ANDREA NGUYEN, a California-based writer and researcher, is the author of, among other books, *Into the Vietnamese Kitchen*. She's also a contributing editor to *Saveur*.

NUEVO BANDA CORRAL is a group of Mexican American musicians from the Hill Country of Mississippi, led by Julio Najar, the butcher at Stan's Meat Market in Batesville.

TED OWNBY is director of the Center for the Study of Southern Culture. He is author of *American Dreams in Mississippi: Consumers, Poverty, and Culture, 1830-1998*.

JAMES PEACOCK, a professor of anthropology at the University of North Carolina, is the author of, among other books, *Grounded Globalism: How the US South Embraces the World*.

TAYLOR BOWEN RICKETTS is the chef of Delta Bistro in Greenwood, where she serves Delta-raised catfish with fried okra spears.

SARA ROAHEN, an oral historian, is the author of *Gumbo Tales: Finding My Place at the New Orleans Table*. She serves on the SFA board of directors.

DIANE ROBERTS, a professor in the English department at Florida State University, is a contributing editor to the *Oxford American*, where she first espoused her Cuban-Southern theories.

DREW ROBINSON, a veteran of Highlands Bar and Grill, is the lead chef for Jim 'N Nick's, a family of Southern cooking and barbecue restaurants based in Birmingham.

NICK SEABERGH, a native of Vicksburg, Mississippi, is the chef at Giardina's, a Creole Italian restaurant doing business in Greenwood since 1936.

JON SANCHEZ, a veteran of Thomas Keller's kitchens, is the chef at Ham and High, a new restaurant in the Hampstead neighborhood of Montgomery, Alabama.

SUVIR SARAN, the owner and chef of Devi in New York City, as well as the American Masala restaurants, is the author of *American Masala*.

LAMAR SORRENTO of Memphis is a rock and roll musician and painter. He shows and plays often at City Grocery. His most recent album is *Cigar Box*.

AMY EVANS STREETER is the SFA's oral historian. This fall, she will collect the SFA's 500th oral history interview. You read that right: 500.

JIMMY THOMAS wrote his master's thesis, *Mississippi Mahjar*, on Lebanese in the Delta. He's the managing editor of the *New Encyclopedia of Southern Culture*.

ROBB WALSH of Houston has written a number of books about regional foodways, including *The Tex-Mex Grill*. He is a founder of the emergent nonprofit Foodways Texas.

TANDY WILSON is the chef and proprietor of City House in Nashville, where he serves a mean cornmeal-cruste catfish, garnished with mint and orange.

JOE YORK, who directs films for the SFA, has completed more than 20 short foodways documentaries. He's at work on a feature, *Southern Food: The Film*.



TO REGISTER PLEASE VISIT WWW.SOUTHERNFOODWAYS.ORG

REGISTRATION FOR THE SYMPOSIUM is first come, first served, and includes all lectures, scheduled meals, and entertainment.

Mary Beth Lasseter will administer the process. Mary Beth may be reached at sfemail@olemiss.edu. SFA Director John T Edge may be reached at johnt@olemiss.edu.

No phone or mail registrations will be accepted. Only online registrations will be accepted. Acceptable methods of payment are Visa or MasterCard. Checks are not accepted.

There are limited volunteer opportunities for full-time students. Please email us if you qualify.

REGISTRATION OPENS NOW. Individual registrations will be confirmed with an immediate receipt following online purchase.

RATES for the 2010 Delta Divertissement are \$145 for members, \$165 for non-members. Rates for the 2010 symposium are \$535 for members, \$585 for non-members. Not sure of your membership status? Enquiring minds should e-mail sfemail@olemiss.edu.

And now for the fine print: *No refunds will be processed after September 20, even if cancellation of the symposium is precipitated by an act of God. We're serious. Refund requests require a \$50 check payment to the SFA, prior to the refund being issued, to cover bank expenses related to reversing charges.*

You must be 21 or older to attend. Symposium participants agree to indemnify, save, and hold harmless the Southern Foodways Alliance and the University of Mississippi from any loss, liability, damage, or cost, including attorney fees, they may incur arising out of or related to his or her participation in the event, whether caused by the negligence of the SFA or the University of Mississippi or otherwise.

TRANSPORTATION

Book your symposium flights to and from Memphis (Tennessee) International Airport. Rental cars from all the major companies are available at the airport. SFA will post a ride-share board on our Web site for attendees who wish to coordinate travel to Oxford. All travel and contact information will be posted online, and attendees may contact one another to arrange rideshares.

LODGING

A block of rooms has been reserved at the Downtown Inn, 234-3031, located just off the Oxford Square and the Inn at Ole Miss, 234-2331, located in the heart of campus. The area code for all calls is 662. Other accommodations include:

Comfort Inn: 234-6000
Days Inn: 234-9500
Hampton Inn: 232-2442
Holiday Inn Express: 236-2500
Ole Miss Motel: 234-2424
The 5 Twelve: 234-8043
Puddin' Place: 234-1250
Super 8: 234-7013





Southern Foodways Alliance

The mission of the Southern Foodways Alliance is to document, study, and celebrate the diverse food cultures of the changing American South. We set a common table where black and white, rich and poor - all who gather - may consider our history and our future in a spirit of reconciliation.

Enrollment is open to anyone, and members receive a 10 percent reduction in symposium registration fees as well as other benefits.



**SEE
YOU IN
OCTOBER!**

The University of Mississippi

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