



Southern Foodways Symposium 2012
Barbecue: An Exploration of Pitmasters, Places, Smoke, and Sauce
A Bibliography

Books and Articles

On the subject of barbecue, or written by symposium presenters, regardless of subject. Access to academic articles may require a subscription to JSTOR or Project Muse.

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Oral History and Film Resources

"The Southern Barbecue Trail: An SFA Documentary Project."

www.southernbbqtrail.com

Our filmmaker, Joe York, has made a number of documentaries about barbecue. All are available to stream at southernfoodways.org. They are:

BBQBBQ is a short profile of Big Bob Gibson's Bar-B-Que, the origin point for white barbecue sauce, in Decatur, Alabama.

Capitol Q: Travel to Ayden, North Carolina's Skylight Inn and meet the Jones family, cooking whole hog barbecue since the 1830s.

CUT/CHOP/COOK profiles Rodney Scott of Scott's Bar-B-Q in Hemingway, South Carolina.

Dial S for Sausage focuses on Southside Market in Elgin, Texas, and its famous hot links.

Helen's Bar-B-Q is a celebration of pitmistress Helen Turner of Brownsville, Tennessee.

Mutton: The Movie focuses on Owensboro, Kentucky, where barbecued mutton is on the menu at Catholic church picnics and restaurants, too.

Something Better Than Barbecue documents the life and religious beliefs of Chuck Ferrell of Chuck's Bar-B-Q in Opelika, Alabama.

To Live and Die in Avoyelles Parish celebrates Louisiana's *cochon du lait* tradition—the Cajun equivalent of barbecue.

Whole Hog codifies whole hog barbecue culture in west-central Tennessee and showcases Ricky Parker of Scott's-Parker's Bar-B-Que in Lexington.

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Our friends at Foodways Texas have recently begun making short films as well. Check out *Vencil Lives Here*, a profile of octogenarian pitmaster Vencil Mares of Taylor Café, by filmmaker Keeley Steenson with additional camera work by Joe York. (Available at foodwaystexas.com.)

Filmmaker Stan Woodward, who made the 1980 food-doc classic, *It's Grits!*, gave similar treatment to South Carolina hash in the film *Carolina Hash*. (Available at folkstreams.net.)

Music

The short film *Gravel Springs Fife and Drum* by David Evans, Bill Ferris, and Judy Peiser documents the 1971 Otha Turner family picnic and goat roast. (Available at folkstreams.net.)

Download the 2010 album *What Do I Do?* By Sharde Thomas, granddaughter of Otha Turner, and current leader of Rising Star Fife and Drum, at cdbaby.com. Or read “Blues Traveler,” the May 17, 2012 *New York Times Magazine* profile of Thomas by Adam Fisher.

Otha Turner's albums *Everybody Hollerin' Goat* and *From Senegal to Senatobia*, recorded with the Afrosippi All-Stars, are available on iTunes and Spotify.