



**2012 Taste of the South
A Fundraiser for the Southern Foodways Alliance
Hosted by Blackberry Farm
Auction Catalog**

**I'm On My Way to Atlanta
March 27, 2012
Wine Dinner for Eight at Miller Union**

Steven Satterfield and Neal McCarthy welcome you and seven of your closest friends to Miller Union for a Hirsch Vineyards and Peay Vineyards wine supper. Restaurant critic Beshia Rodell has called Steven's farm egg with celery cream one of the dishes you must eat before you die. We believe she may be underselling the fabulousness of this dish, which is just one of the many delights awaiting you on the Miller Union menu.

Jasmine Hirsch works with her father, David, at Hirsch Vineyards on the extreme Sonoma Coast. Andy Peay, a virtual neighbor of Jasmine's at Sea Ranch, works with colleagues at Peay Vineyards to tend great pinot noir, too. Together they will pour eight magnums, chosen from their family cellars for Steven's menu.

You're going to want to get a taxi.

Check your calendar before bidding on this package. March 27, 2012, is the only day Jasmine, Andy, and Steven will be together in the ATL.

Fair Market Value: \$1,600

Good Friends and a Bottle (or Five) of Wine
An Offering from the McGann Cellar

Restaurateurs and SFA stalwarts Sam and Cindy McGann have dug deep into their private cellar and emerged with five Old World wines ready to be shared with you. *Wine Spectator* loved these wines, rating each in the 93 to 97 range.

We think you will too!

- **Krug, Brut Champagne Grand Cuvee NV**—*WS* 95, elegant, graceful, and one of the most superb champagnes in the world.
- **Chateau Ducru-Beaucaillou, St. Julien 1995**—*WS* Wine of the Year for 1998. Don't wait until it turns twenty-one, drink it now.
- **Casanova di Neri, Brunello di Montalcino Tenuta Nuova 2001**—*WS* Wine of the Year for 2006.
- **Chateau Pichon-Longueville-Baron, Pauillac 2000**—*WS* 95, one of the best Pichons since 1990; the aughts are over, toast their passing with this wine.
- **Chateau Calon-Segur, St. Estephe 1995**—*WS* 95, a powerful and muscular wine, it's been ready and waiting for you since 2009.

Fair Market Value: \$875

Ham ‘n Art
Amy Evans Streeter Artwork

“Ruby Read the Note Again While Her Country Ham Was in the Skillet”
Acrylic on Wood (2010)
Amy Evans Streeter

CNN recently confessed to having a crush on artist Amy Evans Streeter, praising her work, which “documents small, intimate histories of characters who we’ll never actually meet, but we certainly know the likes of.” Amen to that. Her passion for illuminating the lives of unheralded characters is informed by her day job as Oral Historian for the Southern Foodways Alliance.

Amy’s work has been celebrated by *Food and Wine*, *National Geographic*, and *Travel + Leisure*, just to name a few. Under her compassionate and intelligent leadership, the SFA’s oral history archive now holds 600 stories of the unsung heroes and heroines of Southern food.

Fair Market Value: \$900

Athens for the People
Farm Shed Lunch, Dinner, and More for Six

From the fine folks at Farm Shed, a collective of cool Athens, Georgia-based farm- and food-focused businesses, this package is designed to delight six people who love fresh-dug produce, direct trade coffees, and pasture-raised meats.

Whitney Otawka, executive chef at Farm 255—yes, she’s the woman you just saw on *Top Chef*—will cook a seasonal supper for six. We can’t pretend to know what she’ll prepare. It will depend on what the farm yields that day. That’s the sort of uncertainty that makes life interesting, don’t you think?

Speaking of the farm, plan to arrive in Athens a couple of hours before supper so that your group can tour the vegetable operation at nearby Full Moon Farm.

Goods to go: Each couple will leave supper full and happy and toting a pound of locally roasted, farm-sourced, direct trade coffee from 1000 Faces. You’ll also carry off two 1-pound pork chops, two 1-pound packages of country sausage, two 1-pound steaks, two 1-pound packages of Moonshine Meats ground beef, and two 1-pound packages of offcuts. (Farm Shed celebrates the tasty bits as well as the pretty bits!)

Wait, there’s more! Take a side trip to Atlanta, where Dan Latham, the chef of Farm Burger Buckhead, will prepare lunch for you. Your group of six can reunite for this meal. Or just book in groups of two. Whatever suits your fancy.

Fair Market Value: \$675

West of West Weekend
August 3—5, 2012
Wine Weekend for Four

West Sonoma Coast Vintners, an association of wineries and growers, is passionate about farming on the Sonoma County coast. While you may not recognize them by their trade association name, you absolutely recognize the extraordinary wines made by their members, Hirsch Vineyards, Peay Vineyards, and Freeman Vineyard & Winery, to name a few. To match the quality of those wines, W.S.C.V offers this extraordinary experience:

- Four all-access passes to the 2012 West of West Festival in Occidental, California. Included are tickets to the Saturday morning seminars, the grand tasting (which includes many hard to find gems), and the Saturday evening dinner extravaganza.

- Eight limited edition magnums of Pinot Noir: 2009 Fort Ross Vineyard; 2010 Red Car Winery “Heaven and Earth;” 2009 Hirsch Vineyards “San Andreas Fault” Estate; 2007 Flowers Winery “Francis Thompson” Estate; 2009 Peay Vineyards Ama Estate; 2008 Freestone Vineyards Sonoma Coast; 2009 Littorai Winery Platt Vineyard; and a swell Sonoma Coast contribution from Freeman Vineyard & Winery.

- Three private tours and tastings at Flower Vineyards, Hirsch Vineyards, and Peay Vineyards culminating in a Sunday night August 5 supper and stay at the Peay Vineyards Barn House on the far reaches of the Sonoma Coast.

Please check your calendars before bidding. The dates for West of West are written in stone. Airfare is not included, nor are your accommodations for Friday night and Saturday night.

Fair Market Value: \$4,800

**Interpreting the Landscape
The Farm
John Coykendall**

Seed saver, master gardener, world traveler, and painter, John Coykendall is a renaissance man, who works the land and makes his way through the world with a grace and style uncommon in this age. *Gourmet* called him “Blackberry Farm’s franchise player.” Coykendall broadcasts the ethic of a gentleman farmer who tends his land while cultivating his intellect.

John Coykendall oversees the extensive gardens of Blackberry Farm. In his spare time, he creates oil paintings of the fields and hills he knows and loves.

Fair Market Value: \$2,500

**Vegetable Art
Limited Edition Letterpress Prints
by Amos Kennedy
Courtesy of the Southern Foodways Alliance**

Amos Kennedy lives and works in downtown Gordo, Alabama. *Proceed and Be Bold* is his motto. Most days, you can find him, wearing a pink t-shirt and overalls, working his eight printing presses, making art.

He believes that printmaking is, and should be, the most accessible of all art forms. In Amos Kennedy’s hands it is. His prints, comprised mostly of familiar words and phrases, overlaid with vivid colors, are both arresting and inviting.

In 2011, the SFA commissioned Kennedy to create a series of hand-colored prints that elevated the forgotten (or, at the very least, taken for granted) vegetables of the American South. The result?

Okra, The People’s Vegetable

I’m as Southern as Collard Greens.

Pimento, It’s a Vegetable. Not a Cheese.

Fair Market Value: \$500 per print

Rodney Scott's BBQ Burn Barrel Custom Built for your Backyard

Rodney Scott's BBQ Burn Barrel is an artifact of barbecue history. Crafted by Rodney, the pitmaster behind Scott's Variety Store in Hemingway, South Carolina, this barrel is piece of vernacular art made from industrial piping and crisscrossed truck axles. Within its metal confines, hunks of wood flame, then smolder, then break down into the coals so that you can shovel them under your pig. Rodney Scott has been building burn barrels and cooking whole hogs at his family's restaurant, Scott's BBQ in Hemingway, South Carolina, since he was eleven years old. He's gotten pretty good at it. In the last couple years *Time*, *the New York Times*, *Saveur* and *Nightline* have sung his praises. With one of his Burn Barrels you can follow in his footsteps. To speed your education, he'll throw in 10 pounds of perfectly cooked whole hog barbecue and the SFA will throw in a copy of "Cut, Chop, Cook," our film about Rodney and his family business.

Fair Market Value: \$2,500

Wright's Wondrous Wines Ken Wright, winemaker

One of the leaders of the Oregon wine industry, Ken Wright came to know wine while working his way through college, living in Lexington, Kentucky. Now located in rural Carlton, Oregon, Ken Wright Cellars showcases the inherent quality of selected vineyard sites.

Wright believes pinot noir best expresses the character of these sites, and it is pinot noir that he will share by way of this package. What wines will the package include? Only Ken knows. What we know is that his take on Oregon pinot is second to none, and his generosity is the stuff of legend.

Fair Market Value: Ken's Whim

**Low Country High Society Supper for Ten
February 29, 2012
Plus
Charleston Wine + Food Festival Tickets
Jimmy and Ann Marie Hagood,
Angel Postell, Jack Hitt, Matt Lee, Tuck Beckstoffer,
Ted Lee & Julian Van Winkle**

46 South Battery in Charleston, South Carolina, is the Hagood family home place. Through the years it's been a haven for Charlestonians seeking fine food, free-flowing spirits, and captivating companionship. On one such night, back in the 1930s, George Gershwin played for hours on the front parlor piano. That generation of Hagoods had the good manners to throw open the doors and windows, allowing the whole neighborhood to join the revelry.

This generation is just as hospitable. Jimmy and Ann Marie Hagood, proprietors of Food for the Southern Soul, along with their friends Matt Lee and Ted Lee, of Lee Brothers Boiled Peanuts Company fame, will open their home to ten guests. Julian Van Winkle, the James Beard Award-winning bourbon distiller, will be on hand to pour your pre-dinner cocktail and your after-dinner drink. You'll sip large from the Beckstoffer cellars. Tuck Beckstoffer, Napa Valley scion, will be on hand to pour.

And, of course, Jimmy Hagood will serve a dinner of Lowcountry favorites like red rice and shrimp pilau.

After dinner, writer and raconteur Jack Hitt, the Charleston native who has wooed the nation with his radio tales on *This American Life*, will tell a few tales.

As the party at the Hagood home winds down, the Charleston Wine + Food Festival will be heating up. Luckily, you won't miss a minute of the fun because each guest will receive tickets to seven Charleston Wine + Food events, including the opening night party, the VIP party, the SFA event at Bowen's Island, and a behind-the-scenes-tour of festival kitchens with Angel Postell, director of the Charleston Wine + Food Festival

Check your calendar before bidding on this package. February 29 is the only night this group of the fooderati can gather! The Festival starts the next day and runs through March 4.

Fair Market Value: \$5500

**On Top of Mount Veeder
O'Shaughnessy Vineyards Weekend for Six**

Head west to the hills above St. Helena, California to enjoy an O'Shaughnessy Estate Winery tour, tasting, stay, and swag for six.

Start dreaming about your four-night stay at Woolls Ranch, the Woolls family three bedroom cottage on Mount Veeder, the Mount Olympus of American wine. While there, you'll be treated to a private winery tour and tasting capped off by lunch catered by the O'Shaughnessy private chef, Georgina Brandt.

To make sure you don't leave Blackberry empty handed, we'll send you home with six O'Shaughnessy Winery hats and a magnum of their 2005 Mount Veeder Cabernet Sauvignon.

The cottage and tour must be booked at least two months in advance.

Fair Market Value: \$3,040

**She'll Have You in Stitches
Natalie Chanin
Cut, Chop, Quilt**

A native of Florence, Alabama, acclaimed fashion designer Natalie Chanin is known for inspired patterns and hand stitched fabrics. Her fashion house, Alabama Chanin, produces couture pieces individually crafted in her studio and in the homes of the stitchers she employs.

Likely, you've seen Natalie in *Vogue*, *Time*, *New York Times*, or on *CBS News*. She is the author of two books, *Alabama Stitch Book* and *Alabama Studio Style*.

In 2006, Natalie was elected to the Council of Fashion Designers of America.

Her work has been recognized by the CFDA/Vogue Fashion Fund and the Cooper-Hewitt National Design Museum.

This year, when the SFA staged an opera, *Leaves of Greens*, Natalie designed the costumes. Each year, in celebration of the SFA's work, Natalie creates a food-themed quilt. This year, her work celebrated the South's barbecue traditions.

Fair Market Value: \$7,900

Standing by Peaceful Waters
Russell Lands at Lake Martin, Alabama
Golf and Dining Getaway Weekend for Eight

Your party of eight will bunk in Russell Lands at the luxe Willow Point Golf and Country Club Villas. Don't worry about what you'll do for supper on Friday night. Chris Doggett, chef at the Camellia Room at Willow Point, has that covered. After supper, get a good night's sleep because your weekend of golf, eating, and lakeside living is just getting started.

Saturday morning begins with breakfast at Catherine's Café. Then you're off for a pontoon boat cruise across 44,000 acre Lake Martin. Lunch at Willow Point Cabana will fuel you up for a day of golf on "America's most beautiful lakeside course." Not a golfer? No worries, you can while away your day by the pool or on the tennis courts.

Saturday night, Rob McDaniel has a Southern seasonal gala supper planned at Well House, his private dining nook. An Auburn graduate and Hot and Hot Fish Club alumnus, Rob now presides over the kitchen at SpringHouse dishing up delights like ham hock ravioli and peppadew peppers stuffed with pimento cheese. Hilary White, of The Hil in Palmetto, Georgia, will join Rob in the kitchen.

On Sunday morning Rob will be back in the kitchen, this time at The Stables at Russell Crossroads, serving a breakfast of gristmill pancakes and house-made sausage. While you're at the stables, you might as well go for a ride. From the saddle of a horse, you'll explore the miles of trail that skirt the lake. While you're communing with nature, chef McDaniel will marshal his forces at SpringHouse to send you off with an extraordinary Sunday brunch.

Plan to book this package at least two months in advance.

Fair Market Value: \$5000

**But Always Fine Bourbon
Julian Van Winkle**

One bottle of Van Winkle Special Reserve,
20 years old, cellared another 20 years.

This bourbon was distilled in 1970 or 1971 by Julian P. Van Winkle, Jr. when he owned the Stitzel-Weller Distillery in south Louisville, Kentucky. In 1972, Stitzel-Weller closed its doors and sold off almost all of its assets and brands—except for Old Rip Van Winkle.

For those of you familiar with the Van Winkle family story, you recognize Julian P. Van Winkle, Jr. as “Pappy” Van Winkle’s son. And you know that, although it says 20 years on the bottle, this bourbon was distilled before the end of the Vietnam War. Bottled in the first year or two of the last decade of the 20th century, it’s been sitting in his son Julian Van Winkle III’s personal collection ever since.

Now this drinkable artifact of American history can go home with you.

Fair Market Value: \$2000

**Old Dogs. New Tricks. Big Fun.
Woodson Ridge Farm
Oxford, Mississippi
September 22, 2012**

John Currence heads the City Grocery Restaurant Group. He sits on the SFA board. He’s active in the political and artistic life of Oxford, Mississippi, and he’s arguably the president and social chair of the Southern Chefs Bourbon Drinking Club, a fictional—for now—group, wherein membership is based on a wicked sense of humor, a spirited appreciation of distillation, and mad skills in the kitchen. Currence has pulled together a monster group of talent to serve you an unforgettable meal.

Members of the SCBDC, old and new, will gather at Woodson Ridge Farm in Lafayette County, near Oxford, Mississippi, on September 22, 2012 to cook for an SFA-only table for 40.

Luke and Elizabeth Heiskell are your hosts. They will welcome you to their working farm, Woodson Ridge, and invite you to pull up a chair in the loveliest pole barn in Mississippi.

John Besh of Restaurant August, Domenica, and Lüke in New Orleans and John Currence are the old dogs in this fraternity of chefs. They and you will be delighted by the culinary tricks of the young pups: Tandy Wilson from City House, in Nashville, Tennessee, Andy Ticer and Michael Hudman from Andrew-Michael Kitchen in Memphis, Tennessee, Alon Shaya from Domenica in New Orleans, and Joseph Lenn from Blackberry Farm in Walland, Tennessee.

As you commune around the cement pond after supper, Preston Van Winkle (the younger Van Winkle) will be on hand to pour his family's finest bourbon.

SFA friends and family will occupy every seat at this table. Only Rathead knows how many of the 40 seats are left. Bid generously to ensure that one of those seats belongs to you!

Fair Market Value: Who knows? We're selling an experience not a commodity. But we're pretty sure that if you put in the 41st highest bid, you really aren't going to forgive yourself anytime soon. Your significant other won't forgive you either.

White Oak Pastures Is the Place for Me Supper for Ten in Bluffton, Georgia

Rent a party bus, and head south 150 or so miles from Atlanta to Bluffton, Georgia, to White Oak Pastures, one of the most progressive livestock farms in America. Fifth generation cattleman Will Harris, star of the SFA film *Cud*—and the newest inductee in the Fellowship of Southern Farmers, Artisans, and Chefs—will be your host for this ten-person feast.

Kevin Gillespie, the gentle genius chef behind Woodfire Grill in Atlanta, will lavish his talents on the humanely raised grass-fed beef, lamb, chicken, ducks, turkeys, and rabbits of White Oak Pastures. Vegetables will be pulled, that very day, from White Oak's organic garden.

Jeremy and Jessica Little of Sweet Grass Dairy in Thomasville, Georgia—unmatched pioneers in the New South cheese making fraternity—will serve a luscious cheese course from their dairy in nearby Thomasville.

Angie Mosier, author, photographer, singer, and baker, will handle dessert. And Ashley Hall, who cut her teeth in the wine business while working for Kermit Lynch, will pair, present, and pour bottles that will elevate an already astral meal.

This one will require a bit of planning. There are ten of you and six of them. You're busy. They're busy. Plan on scheduling the dinner at least 3 months in advance at a time mutually convenient for all. April through November are the best months to visit the farm.

Fair Market Value: \$4,000

Cultivated Design Limited Edition Taste of the South Poster Courtesy of Ferebee Lane and Company

An intelligently and playfully designed poster, created by our friends at Ferebee Lane to commemorate this year's Taste of the South. Remarkably rare because it's signed by the farmers, artisans, and chefs from the weekend. We've matted it and framed it. All you have to do is hang it and ogle it.

Fair Market Value: Priceless