

**Camp Bacon**  
**A Southern Foodways Alliance Day Camp**  
Brown Hotel  
Louisville, Kentucky  
September 16, 2005

**Scott's Hickory Bacon and Jowl**  
Southern Canapés  
Sorghum-Glazed Bacon on Soda Bread and Mini Corn Muffins  
*Jared Richardson of Wallace Station*

**Fresh Pork Belly**  
Slow-Smoked Fresh Pork Belly with Beans, Greens, and Grits  
Melange of Beans and Local Baby Mustard Greens Infused with Hot Pepper  
Weisenberger Crispy Grits Cake with Kenny's Smoked Gouda  
*Ouita Michel of Holly Hill Inn*

**Colonel Bill Newsom's Bacon**  
Lump Crab and Crayfish Cake  
Bacon and Tomato Béarnaise  
*Jim Gerhardt of Limestone*

**Gatton Farm's Pepper Bacon**  
Camembert and Bacon Hoecake Sandwich with Frisée  
Warm Bacon Vinaigrette  
*John Castro of Winston's*

**Meacham's Bacon**  
Bacon-Wrapped Roulade of Rainbow Trout  
Bourbon Sauce  
*Dean Corbett of Equus*

**Broadbent's Bacon**  
Maple Sugar-Smoked Beef Tenderloin with Bacon  
Madeira Sauce  
*Anoosh Shariot of Park Place*

**Gatton Farm's Dan Philips Cure**  
Bacon, Almond, Sorghum, and Date Baklava  
Baked Apple with Vanilla Cardamom Ice Cream  
*Joe Castro of English Grill*

Learn about the bacon artisans of Kentucky at [www.southernfoodways.com](http://www.southernfoodways.com).