

LODGING

Lodging is not included in the Field Trip registration. After the SFA confirms your registration for the weekend, we will give you a pass code. You must have that code before calling the following. Rates are for queen and king rooms. If you're interested in a suite or a pair of twin beds, ask the innkeeper for details. Cancellation and other policies vary. All lodging is within walking distance of the historic downtown.



Apalachicola River Inn

(850)653-8139

www.apalachicolariverinn.com

This newly renovated property borders the Apalachicola River, affording the town's best views of sunrises, sunsets, and boats bound for harvest. (\$113)

Bryant House B&B

(888)554-4376

www.bryanthouse.com

Einstein, a 12-year-old macaw with a taste for beer and barbecue, will welcome you to this circa 1897 house, built by Billy Bryant, who hung his wet fish nets from the rafters. (\$107-\$117; discount for all three nights)

Coombs House Inn

(888)244-8320

www.coombshouseinn.com

Folks in Apalachicola who watched Mr. Coombs build his black cypress dream house back in 1905 called it the most elegant home in town. (\$99-\$109)

Gibson Inn

(850)653-2191

www.gibsoninn.com

The tin-roofed Gibson Inn, with its salty blue-and-white paint scheme, looks like an overgrown lighthouse: it has long been a beacon for visitors in search of old Florida. The Gibson is our unofficial Field Trip headquarters. (\$108-\$113)

Witherspoon Inn

(850)653-9186

Nestled behind a magnolia tree, the historic Witherspoon features four suites. Front porches are ideal for relaxing on the fleet of rocking chairs. (\$85-\$99)

The University of Mississippi



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Southern Foodways Alliance

Center for the Study of Southern Culture

P.O. Box 1848

University, MS 38677-1848

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FLORIDA'S FORGOTTEN COAST

Sixth Southern Foodways Alliance
Field Trip May 18-20, 2006

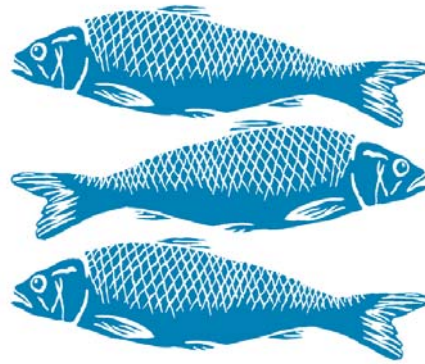
FLORIDA'S FORGOTTEN COAST

Sixth Southern Foodways Alliance Field Trip

APALACHICOLA AND ENVIRONS

MAY 18-20, 2006

Join the Southern Foodways Alliance as we travel south to the port city of Apalachicola, Florida. In keeping with SFA programming for 2006, we will focus upon the culinary life and legacy of the Gulf South. We will pay homage to the men and women who have long worked the water, tonging for oysters, casting nets for shrimp and fish. John Gorrie, the local doctor who likely invented the ice machine and was a pioneer in refrigeration and air conditioning, will get his due. We'll taste Tupelo honey, smoked mullet, and oysters spiked with Tabasco. We'll gather around a beachside bonfire and savor what the South's best chefs can do with the South's best seafood. Experiential learning and great eating, that's what we promise.



HIGHLIGHTS OF THE FIELD TRIP INCLUDE:

THURSDAY Set Your Compass

We'll premiere our Forgotten Coast adventure in red-carpet style at the historic Dixie Theater in the heart of Apalachicola. Our marquee speaker is Lee Willis, coauthor of *At the Water's Edge*. He will explain why Apalachicola once gave the shipping barons of Mobile and New Orleans the shudders. Oral history subjects who shared their stories with SFA's Amy Evans will make cameo appearances; look for them to reappear in starring roles later in the weekend. To tide you over until dinner, concessionaires will offer nibbles with a shellfish flair.

Dinner tonight is on your own. We'll help set your compass with a listing of local restaurants and their signature dishes. For those headed to the porch-wrapped Gibson Inn for supper, a special treat awaits, courtesy of chefs David and Rynne Carrier, recent Apalach imports and veterans of restaurants like The French Laundry.

FRIDAY The Bosom of Bivalves

To get you moving, we've stationed breakfast all over town. Get your caffeine fix at our traveling coffee confab, with pastries and good company awaiting you at local businesses, including a bookstore, an art gallery, and a kitchen shop.

Today we celebrate the sea and all the delicacies that emerge from it. We'll begin with a panel discussion on bay culture, moderated by Amy Evans. We'll then board the bus that takes us to the bosom of bivalves: Tommy Ward's oystering operation at 13 Mile near Indian Pass. Ward's family has worked the bay, which provides 90 percent of the oysters eaten in Florida, for 70 years. Tommy and his son T.J. will offer a master class in every aspect of the industry, teaching us how to read the waters, how to tong and shuck.

As any proud native of Apalachicola will tell you, oysters are a low-fat food, so don't be shy about getting your fill at the lunchtime spread of raw and roasted oysters.

Late in the afternoon we return to Apalachicola to celebrate Dr. John Gorrie, the man who many believe invented the artificial icemaker. Within the air-conditioned confines of the majestic Trinity Episcopal Church, Pete Wells, columnist for *Food & Wine*, will dissect the sociological import of ice and artificial cooling.

Afterward, we convene in the courtyard to toast Gorrie with ice-cooled cocktails. Photographer Richard Bickel, author of *The Last Great Bay*, will join us. Dinner will be waterfront. The focus will be Florida favorites, old and new. Sacred Steel music will come courtesy of the Lee Boys. Born and raised in Florida's House of God Church, they are standard bearers of this unique and compelling tradition.

For those wishing to extend the fun, Chris Hastings, SFA host chef for the weekend, will convene a late night gathering in honor of visiting chefs and local fishermen and fisherwomen.

SATURDAY Riverside and Beachside Eats

We turn our attentions today to the 100-mile long Apalachicola River. Robb White, boat builder, river raconteur, author of *How to Build a Tin Canoe*, will offer the benediction at our breakfast of fried fish and grits.

After breakfast, we'll go in a million different directions. Or at least six. Our oral history subjects will rejoin us to lead a variety of site-specific interactive workshops, including shrimp netting, tupelo honey gathering, mullet smoking, and worm grunting. You can choose only one, so savor every moment as you sip George Watkins's honey mead or discern where the choicest deer tongue plants grow;

your friends are bound to want to hear about it when you return.

That night, our friends at the St. Joe Company have invited us to join them for a bonfire dinner at WindMark Beach. Connie May Fowler, author of the Forgotten Coast-focused novel *Remembering Blue*, will deliver the invocation. Biltmore Estate will pour sparkling wine. Garretson Wine Company will pour lovely whites.

Chris Hastings, chef-owner of Birmingham's Hot and Hot Fish Club and culinary advisor to St. Joe Towns and Resorts, along with St. Joe compatriot Wayne Alcaide, will host John Currence of City Grocery in Oxford, Mississippi. Blues pianist Charles Atkins—a graduate of Ray Charles's alma mater, the Florida School for the Deaf and Blind, and a former session player with Sam & Dave—will have you stomping your feet in the sand as the sun drops below the sea.

SPONSOR

Northwest Florida has witnessed many changes over the years, yet the appeal of its waters—the gulf, bays, rivers, and coastal dune lakes—is constant. Long before the narrative of this place was recorded in words, the land and water had stories to tell. Thanks to funding by **The St. Joe Company**, SFA oral histories of the folks who live along these waters and draw their livelihoods from them are being recorded and preserved for generations to come.

By way of introduction, The St. Joe Company, a publicly held company based in Jacksonville, has a long history in Northwest Florida going back to the 1920s. One of the state's largest private landowners, St. Joe is engaged in building towns and resorts throughout Florida.

REGISTRATION

Questions regarding registration should be directed to Mary Beth Lasseter at sfamail@olemiss.edu. Secondary contact may be made by way of telephone at 662-915-5993.

- I would like to attend the Field Trip at a reduced rate of \$355. I am a member of the SFA or would like to join now.
- I would like to sign up for a one-year membership in the SFA for an additional \$50 (students), \$75 (individuals), \$100 (families), \$200 nonprofits and artisans, or \$500 (corporations).
- I would like to attend the Field Trip at the regular rate of \$395.
- I cannot attend the Field Trip, but would like to sign up for a one-year membership in the SFA for \$50 (students), \$75 (individuals), or \$100 (families), \$200 nonprofits and artisans, or \$500 (corporations).
- For dinner on Thursday night, I would like to join y'all at the Gibson Inn. I realize that limited space is available and an additional fee of \$75 per person is applicable.

Total: \$ _____

N.B. One: Just so you will know who did all the work to make this weekend fun: Hanna Miller, the SFA's Field Trip maven, led the logistics effort. The Field Trip was imagined and executed by a Florida crew. Among the stalwarts were Anita Grove, Lynn Nesmith, Mary Piech, and Joyce Wilson.

N.B. Two: Assignments for Saturday workshops will accompany registration confirmations.

N.B. Three: SFA Field Trips sell out quickly. Early registration is strongly suggested. Return form to Southern Foodways Alliance, P.O. Box 1848, University, MS 38677-1848. Or fax to Mary Beth's attention at 662-915-5814. Registrations will be confirmed by e-mail or fax, beginning on April 3.



PAYMENT INFORMATION:

Name _____

Business _____

Address _____

City _____

State _____ Zip _____

Phone _____

Fax _____

E-mail _____

Check enclosed, made payable to the Southern Foodways Alliance

Charge to: Visa Master Card

Account Number: _____

Expiration Date: _____

Signature of Cardholder: _____