



## **Camp Carolina September 7 – 9, 2007**

Welcome to Camp Carolina and “The Southern Part of Heaven!”

With the University of North Carolina at its center, Chapel Hill is a place where students of Southern culture have long come to immerse themselves in a world dedicated to the preservation of Southern history, music, craft traditions, and foodways. We’ll explore all of these in our jam-packed Day Camp devoted to preservation in all its guises, from pickles and preserves to classic Piedmont barbecue, and contemporary Southern cuisine shaped by the bounty of local farmers, cheese makers, and the nationally recognized Carrboro Farmer’s Market.

We are thrilled to introduce both newcomers and locals to the sights and tastes of Chapel Hill and environs. (You’ll want to learn the local colloquialisms quickly, so here’s another: “If God isn’t a Tarheel then why is the sky Carolina Blue?”) Keep this in mind, because UNC (and Duke) loyalty are serious matters around here!

Chapel Hill is a bustling university town of just under 50,000 residents, and co-mingles with the village of Carrboro, or “The Paris of the Piedmont.” Because of its political leanings, this former mill town is also affectionately known as “The People’s Republic of Carrboro.” You’ll see why as you sip coffee amidst the hula hoopers on the lawn of Weaver Street Market, a lively cooperative grocery.

In this handbook you will find a detailed schedule for the Day Camp, plus bios of our presenters, maps, directions, and a rich list of things to do and places to eat in your “free” time. Thank you for coming and happy camping!

With warm regards,

Marcie Cohen Ferris  
Karen Barker  
Co-Chairs, Camp Carolina Planning Committee

### **Things to remember about Camp Carolina:**

- This is a relaxed event. Dress casually and comfortably for end of summer, warm day time weather and cooler evenings.
- All transportation is on your own, although we encourage you to carpool with old friends and new acquaintances. You'll find maps and directions to all scheduled activities in this guide.
- If you choose to eat at any of our great restaurants on Friday or Sunday night of the weekend (Saturday night's dinner is set at Crook's Corner for our entire group), make reservations. UNC will be in session and restaurants fill quickly on the weekends. Mention you are in town for a SFA event and spread the word of our good work!
- For early-bird arrivals or folks who choose to stay on a day or two in the area, nearby historic Hillsborough, Pittsboro and Durham are great options for interesting day trips. For those who are particularly interested in North Carolina pottery, Seagrove, "the pottery capital of North Carolina," is less than a two hour drive from Chapel Hill and is home to a multitude of talented potters, each with their own distinctive style. And another reason North Carolina is so great - the Wilmington beaches are just two hours south of Chapel Hill and the mountains are just three hours to the west. Before you reach the mountains, stop to enjoy the award-winning Yadkin Valley wineries, many of which were former tobacco farms.

### **The folks who made Camp Carolina a reality:**

Many thanks to our host hotels, The Carolina Inn, affectionately known as "the front porch of the University," and The Franklin Hotel, an elegant, new boutique hotel.

Our primary sponsor is the **North Carolina Wine and Grape Council** (whose wines will be enjoyed throughout the weekend.)

A special thank you to Laurie Paolicelli, executive director of the Chapel Hill-Orange County Visitors Bureau, who provided welcome packets and non-stop enthusiasm for this SFA program. Thanks also to the Winkler Bakery at Old Salem (a Moravian settlement) in Winston-Salem for providing delicious treats in honor of the bakery's 200-year history.

The Southern Foodways Alliance is especially grateful to local SFA volunteers:

**Planning committee:** Karen Barker, Sheri Castle, Marcie Cohen Ferris and Bill Smith.

**Volunteers:** Dana Bowen, Barbara Ensrud, Sara Foster, Carroll Leggett, Marilyn Markel, Nancie McDermott, Debbie Moose, Moreton Neal, Sheila Neal, Andrea Reusing, Elizabeth Sims, Fred Thompson, and many others.



## Camp Carolina Schedule of Events

### Friday, September 7

2:00 – 5:00 p.m.

**Registration**  
Carolina Inn Lobby

**SFA Book Table**  
*McIntyre's Fine Books*  
*Ferrington Village, NC*

**Exploring on your own**

5:00 – 8:00 p.m.

**SFA Welcome Reception**  
Piedmont Room and Patio  
Carolina Inn

*Enjoy a glass of North Carolina wine or a locally brewed beer and appetizers brought to you courtesy of the Carolina Inn, the Chapel Hill Visitor's Bureau, as well as the Virginia-Carolina Peanut Growers and the National Peanut Board. Then join your fellow campers on the front lawn for North Carolina bluegrass music.*

7:00 p.m.

**Supper on Your Own**  
*Grab an SFA pal (or four) and head out for supper! You choose the place and you make the reservation. After supper, you might want to make your way to the Arts Center in Carrboro to enjoy the music of the Coastal Cohorts.*

### Saturday, September 8

8:00 --10:45 a.m.

**Registration**  
Carolina Inn Lobby

**Coffee**  
Carolina Inn Lobby  
*Courtesy of Counter Culture*

**Breakfast on Your Own**  
*May we suggest Mama Dip's, Waffle Shop, Sutton's Drug Store, Carolina Coffee Shop, 3 Cups or Bon's? All open for breakfast and all within walking distance.*

**Carrboro Farmer's Market  
Self Guided Tour**

*After breakfast, wind your way to the nationally recognized Carrboro Farmer's Market for a self-guided tour and tasting. Experience Chef's Day at the Market. An SFA volunteer will be at the market if you have questions. Look for the SFA table, and stop by for a visit.*

10:45 a.m.

**SFA Book Table**  
*McIntyre's Fine Books*  
*Ferrington Village, NC*

11:00 a.m.—  
12:30 p.m.

**Welcome to Carolina!**  
Carolina Inn Ballroom  
*Local Host Committee*

**Foodways Primer:  
A Southern Side of Heaven**  
Ben Barker and Bland Simpson

*Fine talking, good music and classic made-in-North Carolina snacks.*

1:00 – 4:00 p.m

**Tours and Lunch**

- **Group Turner and Burners**  
Goathouse Gallery and Gardens  
Chicken Bridge Pottery

*Siglinda Scarpa and Randy Sieck welcome you to their studios. Enjoy an introduction to North Carolina Folk Pottery, by Terry Zug. Box lunch provided by Foster's, courtesy of Sara Foster.*

- **Group Book n' Eats**  
Southern Seasons

*John T. Edge, moderates a food, wine, and literary roundtable featuring writer, Allan Gurganus and cooking instructor, Sheri Castle. Lunch by Southern Season.*

- **Group Mozz and Tomatoes**  
Barker Home  
Chapel Hill Creamery  
Peregrine Farm

*Join your hosts, Flo Hawley, Portia McKnight, and Alex and Betsy Hitt for an up close and personal tour of a working creamery and farm. Lunch served on the porch at Ben and Karen Barker's. Look forward to Allen and Son BBQ. Refreshing drinks provided by Fred Thompson.*

4:30 – 6:00 p.m.

**Free Time**

6:00 – 7:00 p.m.

**Roberts at The Franklin  
The Franklin Hotel**

*Crook's Corner is, well, just around the corner. Gather with your fellow campers and linger on the Roberts patio with complimentary appetizers and a pre dinner cocktail from the cash bar.*

7:00 p.m.

**Toast and Panel**  
Tabasco Guardians of the Tradition  
Crook's Corner

*Raise your glass as we honor Keith Allen, Cliff Collins, and Mildred Council. Learn more about them and the work they do. Panel discussion moderated by Amy Evans.*

**Supper**  
Crook's Corner

*Bill Smith dishes up a family-style late summer supper of fried chicken and fixings. Bedeviled eggs presented by Brett Jennings. Karen Barker, Kelly Carver, Phoebe Lawless, and April McGreger offer up handcrafted desserts featuring North Carolina grown peanuts and sweet potatoes. The North Carolina Wine and Grape Council pours its best.*

**John Dee Holman**  
Crook's Corner

*Enjoy Piedmont blues music, a bit of storytelling, and a lot of dancing.*

**Sunday, September 9**

9:00 a.m.

**Coffee**  
3 Cups  
431 West Franklin Street at Roberson Avenue

10:00 a.m.

**Noshes and Goodbye**  
Sandwich  
Next Door to 3 Cups





## **Camp Carolina People You Should Know**

### **Ben Barker**

Ben is a founding member of the SFA, a founding member of the Fellowship of Southern Farmers, Artisans, and Chefs, and the chef co-owner of Magnolia Grill. Ben will share his love of the Piedmont; the richness of its restaurant legacy; the integrity of its farmers, chefs and artisans; and the fabulousness of its swine. He shares cooking duties at Magnolia Grill in Durham with his famous pastry chef wife, Karen Barker. Ben and Karen are the authors of *Not Afraid of Flavor: Recipes from Magnolia Grill*.

### **Karen Barker**

Karen is a founding member of the Fellowship of Southern Farmers, Artisans, and Chefs, and the chef co-owner of Magnolia Grill. In her spare time, she led (along with Marcie Ferris) the team of volunteers who planned this Day Camp. Karen is the captain of Team Sweet Tooth who will introduce us to the sweet side of the peanut and the sweet potato at Saturday night's dinner. She is also the author of *Sweet Stuff: Karen Barker's American Desserts*.

### **Sheri Castle**

Sheri is a culinary instructor and writer known for melding storytelling, humor and culinary expertise. Her work has appeared in *Southern Living*, *Better Homes and Gardens*, *Cornbread Nation 3*, *Living in Style* and numerous newspapers. She was awarded the 2007 Edible Communities Scholarship to the prestigious Greenbrier Professional Food Writers Symposium.

### **Allan Gurganus**

Allan writes the funniest books about the worst things that can happen to people. One reviewer called him "a Mark Twain for our age, hilariously clear-eyed, blessed with perfect pitch." One of his best known works, the 1989 novel *Oldest Living Confederate Widow Tells All* spent eight months on the New York Times bestseller list, became the subject of a *New Yorker* cartoon and remains a clue on "Jeopardy" (Names for \$400). Allan is a 2006 John Simon Guggenheim Fellow and edited *New Stories from the South: The Year's Best, 2006*.

### **Florence Hawley and Portia McKnight - Chapel Hill Creamery**

Florence Hawley and Portia McKnight have been milking cows and making cheese at Chapel Hill Creamery since 2000. They started with nine Jersey cows, and this year are milking 20. The cows are rotationally grazed on about 22 acres of pasture. Flo and

Portia make fresh mozzarella, washed-rind cheeses, their version of camembert and a cows-milk feta that labeling laws led them to name Pheta. In a fairly new endeavor, they feed whey left from cheese making to pigs, and the pork is used by area restaurants.

### **Alex and Betsy Hitt -- Peregrine Farm**

Alex and Betsy Hitt have been growing the finest quality cut flowers, small fruits, and vegetables for the Triangle market since 1981. Developing a sustainable farming system, using the most environmentally responsible methods and materials, has been their guiding principle from the beginning. Alex and Betsy work full-time on their farm, which is perched on hills above the Haw River in the Eli Whitney community of Alamance County. A member of the Carrboro Farmers Market since 1986, they are committed to building a local food system with the market as the major outlet for their products. In January of 2008, they join the Fellowship of Southern Farmers, Artisans, and Chefs.

### **Siglinda Scarpa -- Goathouse Gallery and Garden**

Siglinda is as famous for her tiles and ethereal porcelain pieces as she is for her sculptural, yet functional, cookware. Although the shapes are basic, she always adds a whimsical flourish, such as a troupe of tiny terra cotta snails parading around the rim of a dish. Siglinda values the connection between pottery and food, and demonstrates those passions in the Italian cooking lessons she gives. Siglinda and her work have been featured in numerous publications, including *Gourmet*.

### **Rusty Sieck -- Chicken Bridge Pottery**

Rusty's pottery studio is a converted barn on Chicken Bridge Road in Chatham County. The bridge got its name when a truck ran off it into the High River and lost its squawking cargo. Specializing in functional pieces of all sizes for the home and garden, Rusty says of his work, "A freshly thrown pot, set on a ware board beside the potter's wheel, is so full of life it seems almost to breathe and move. For me, the process of finishing the pot, glazing and firing it is about trying to freeze this vital moment of the newly thrown pot into stone. It is my hope that this vitality does remain and will bring life, beauty and simple joy into the home of those who use my pots."

### **Bland Simpson**

Bland Simpson has taught in UNC-Chapel Hill's Creative Writing Program since 1982, and is now the program's director. He is the author and co-author (with his wife Ann Cary Simpson) of many books including *Heart of the Country*, *A Novel of Southern Music* and *The Inner Islands: A Carolinian's Sound Country Chronicle*. As a member since 1986 of the Tony Award-winning string band, The Red Clay Ramblers, Bland has toured extensively and has collaborated on several musicals, including "Kudzu, A Southern Musical;" and three-time Broadway hit and Tony Award-winning "Fool Moon." In November, 2005, Bland was given the North Carolina Award for Fine Arts, the state's highest civilian honor.

**Bill Smith**

Chef owner of Crook's Corner, his musical, literary and culinary interests may explain why he's been called "Chapel Hill's most quintessential resident." A chef for more than two decades, Bill has cooked his signature dishes for most everyone who lives, works, farms and visits the good life in Chapel Hill. A writer as well as an intuitive chef, his essays have been featured in newspapers, radio, and television. His 2005 book, *Seasoned in the South: Recipes from Crook's Corner and from Home* is an acclaimed collection of reliable seasonal recipes and mostly true stories.

**Fred Thompson**

A lifelong resident of North Carolina's Piedmont, Thompson is the author of six cookbooks, including *Iced Tea*. His latest book is *Barbecue Nation: 350 Hot-Off-the-Grill, Tried-and-True Recipes from America's Backyard*. A seasoned cooking teacher, he is also a featured food columnist for Raleigh's *News and Observer*.

**Charles G. "Terry" Zug III**

As a longtime, and now retired, professor at UNC-Chapel Hill, Professor Zug has studied North Carolina's rich heritage of architecture and folk art for 25 years. He is best known for his book, *Turners and Burners: The Folk Potters of North Carolina*, which explores one of the state's most important indigenous art forms.

**Team Sweet Tooth**

Karen Barker of Magnolia Grill, Kelly Carver of Cakewalk, Phoebe Lawless of Scratch, and April McGreger of The Farmer's Daughter satisfy your sugar, peanut, and sweet potato cravings with their delectable desserts.

**TABASCO Guardians of Tradition**

**Keith Allen** is the man behind Allen & Son Barbeque. His dedication to the craft of 'cue begins at 3 a.m. each morning, a date he's kept for close to 40 years. In between stoking fires and turning meat, he makes desserts from his grandmother's recipes. Keith's barbecue plate served with hushpuppies and Brunswick stew is practically a state icon.

**Cliff Collins** started working in a local butcher shop when he was still in high school. After five years behind the counter, he decided to open a place of his own. Thirty-four years later, Cliff's Meat Market, the last of the family-owned markets in the area, is still going strong. Cliff has built his reputation on quality, variety, and, above all, hospitality.

**Mildred Council**, better known as Mama Dip, started cooking when she was nine years old. Her father wanted her to go to beauty school, but she knew that cooking was her calling. Mrs. Council opened Mama Dip's Restaurant in 1976 with \$64 in her pocket. The success of her restaurant, coupled with her infectious charm, inspired two cookbooks, *Mama Dip's Kitchen* and *Mama Dip's Family Cookbook*.





## **Eats and Drinks and Sights In and Around Chapel Hill and Carrboro**

### **Chapel Hill/ Carrboro What To Eat/ What to Drink**

**It will still be hot in September; here's how to cool down:**

#### **Locopops**

431 W. Franklin St. (in the Courtyard shopping area)  
(919) 286-3500

These Popsicle-like treats, made by a Durham company, are based on Mexican paletas; they come in a wild variety of flavors, such as chile chocolate and strawberry balsamic.

#### **Maple View Farm Store**

100 E. Weaver St., Carrboro  
(919) 967-6842

Rich ice cream made from hormone-free milk from a family farm nearby, in Orange County. Get a scoop or three.

**Chapel Hill is a college town, so there are plenty of places to sip a cold beverage.**

#### **Top of the Hill**

100 E. Franklin St.  
(919) 929-8676  
Brew pub

#### **Carolina Brewery**

460 W. Franklin St.  
(919) 942-1800  
Brew pub

**Drinking Dens of Iniquity include:**

**Ramshead Rathskeller**

157 1/2 E. Franklin St. (down Amber Alley)  
(919) 942-5158.

Open more than 50 years, this underground grotto is better known for beer than food. Take a sentimental journey through the chasms of our collective college past. Note the names carved on the tables and walls.

**He's Not Here**

112 1/2 W. Franklin St. (behind Caribou Coffee)  
(919) 942-7939

Open for more than 30 years, this is where many a student acquired their first hangover. The name comes from the proprietor's stock answer to phone calls.

**Following is a selective restaurant roster, compiled by a local, who, just in case she left out your favorite, shall remain nameless:**

**First things first; recent Hispanic immigration has resulted in tasty taco trucks:**

**Comida Mexicana**, in the parking lot of Cliff's Meat Market (which is worth a visit on its own)  
100 W. Main Street, Carrboro  
6-11 p.m. Saturday and Sunday.

**Latin Grill**, in the parking lot of Fitch Hardware across from Southern States Garden Center, corner of Poplar and Greensboro streets, Carrboro  
Wednesday-Friday, 6 p.m.-12 a.m.

**Less mobile edibles (and drinkables) are served by:**

**3 Cups and Sandwich**

431 W. Franklin St. (in the Courtyard shopping area)  
(919) 929-2114

There's outa-sight coffee, tea, wine, chocolate, and more at 3 Cups. The adjacent Sandwich treats sandwiches with respect, laying on the likes of Niman Ranch beef and artisanal cheese.

**Acme Food and Beverage Company**

110 E. Main Street, Carrboro  
919-929-ACME

Acme is an uptown restaurant in downtown Carrboro. Acme serves small plates like spinach salad with fried oysters, dressed with bacon and bourbon vinaigrette. And they pour from an eclectic cellar of wines.

**Allen & Son Barbecue**

6203 Millhouse Rd.  
(919) 942-7576

Still smoked over hardwood, the way God intended. With a vinegar-pepper sauce, of course. You will meet Keith Saturday night when he receives his Tabasco Guardian of the Tradition Award. Get a pork sandwich and a slice of pie.

**Bonne Soiree**

431 W. Franklin St. (in the Courtyard shopping area)  
(919) 928-8388

A new restaurant with a lot of buzz. French food based upon local provender and served without pretence. That's it. The chefs in charge are husband-and-wife team Chip Smith and Tina Vaughn.

**Carolina CrossRoads Restaurant**

211 Pittsboro St. (in the Carolina Inn)  
(919) 933-2001

Southern charm meets New American cuisine. Brian Stapleton was the head toque here for a long while. Recently Jimmy Reale took the reigns, and he now dishes roasted snapper with Carolina Gold jambalaya.

**Crook's Corner**

610 West Franklin St.  
(919) 929-7643

Founding chef Bill Neal and partner Gene Hamer introduced restaurant goers to a new riff on shrimp and grits. Along the way, they reinvigorated pride of place in Southern food. Current chef Bill Smith carries that message forward. Cool merchandise for sale, too. Look for the roof-mounted pink pig.

**Elaine's on Franklin**

54 West Franklin St.  
(919) 960-2770

Chef Bret Jennings, a native of Altavista, Virginia, is a veteran of Ben Barker's Magnolia Grill. Since 1999 he's led the kitchen brigade at his own storefront restaurant, where you'll find dishes like house-made bacon on white corn pancakes with blueberry compote.

**Foster's Market**

750 Martin Luther King Blvd.  
(919) 967-3663

Eat in or take-away, it's all good. Seasonal foods and gourmet grocery items from Sara Foster. For breakfast, try the herb biscuits with scrambled eggs and cheese; for a snack, snag a pecan pie bar.

**Jujube**

1201 Raleigh Rd.  
(919) 960-0555

This vestpocket restaurant stirs hip cocktails and dishes Vietnamese- and Chinese-American riffs like sweet potato fritters with black vinegar sauce and grilled pork chops with watercress pesto.

**Lantern**

423 W. Franklin St.  
(919) 969-8846

Chef Andrea Reusing, leader of the local Slow Food Convivium, has won a reputation for Asian dishes that leverage local goods. Oh, and there's a great bar tacked to the backend of the place, where a weekend late-night menu is available 'til two in the morning.

**Mama Dip's**

408 W. Rosemary St.

(919) 942-5837

Fried green tomatoes, homemade biscuits, that sort of thing -- the same sort of food Mildred "Mama Dip" Council served when she started the restaurant 30-odd years ago. Also open for breakfast. You will meet Council on Saturday night, when she receives her Tabasco Guardian of the Tradition Award.

**Panzanella**

200 North Greensboro St., Carrboro

919-929-6626

Set in Carr Mill Mall, a converted textile mill that houses a variety of artsy shops, Italian/Southern Panzanella is part of the community-owned Weaver Street Market Cooperative. They work with seasonal, farm-fresh ingredients and stage regular farm dinners.

**Roberts at the Franklin Hotel**

311 W. Franklin St.

(919) 442-9000

If you want to sip a cocktail like a grown-up, this comfortable bar is the place. There's a sidewalk patio with burgers and such, too. Try the Duck-Rabbit Milk Stout, a North Carolina beer, brewed with lactose (milk sugar). Really.

## To Do and See

### University of North Carolina at Chapel Hill

Visitors Center, 250 E. Franklin St. (inside the Morehead Planetarium building)  
(919) 962-1630

UNC-CH is the nation's oldest state university. Pick up a map for a self-guided tour of the campus at the Visitors Center, which offers guided historic tours at 1:30 p.m. weekdays. Audio tours are available. On South Campus, don't miss the shrine to great basketball, the Dean E. Smith Center, otherwise known as the Dean Dome. Check out the sports memorabilia room, where the history of Tar Heel sports, from Choo-Choo Justice to Air Jordan, is honored. It's open weekdays from 9 a.m. to 5 p.m.

### Morehead Planetarium

250 E. Franklin St.  
(919) 962-1236

Early astronauts trained here; now students groove to late-night rock laser shows.

### ArtsCenter

300 E. Main St., Carrboro  
(919) 929-2787

This small venue brings in a mix of performers from Cajun to bluegrass to local theater and improvisational comedy. If you want an advance taste of Bland Simpson, plus his cohorts Don Dixon and Jim Wann, they'll be here singing songs and telling stories of the Carolina coast on September 7.

### Cat's Cradle

300 E. Main St., Carrboro  
(919) 967-9053

Rock fans have beaten a path to the door for more than 30 years. On the Friday night you're in town, indie-rock sensations The National will be, well, rocking.

### Southern Season

Highway 15-501 at Estes Dr. in University Mall  
(919) 929-7133

Along with Weaver Street Cooperative (see above), this is a North Carolina food fan's heaven, with a wide selection of local products, plus everything you might need to prepare them in. Stop for lunch at The Weathervane.

### Whole Foods

1 South Elliott Rd.  
(919) 968-1983

This location of the national chain highlights local farmers and artisans by way of a blog, [www.wholefoodsmarket.com/socialmedia/farmtomarket](http://www.wholefoodsmarket.com/socialmedia/farmtomarket), administered by Southern Studies alumnus Kate Medley

## **To Do, See, and Eat Beyond Chapel Hill/Carrboro**

### **Bynum**

Off Highway 15-501

This tiny former mill town is worth a detour. Follow the whimsical wooden animals to the home of Clyde Jones, who carves them from found wood with his chainsaw; look for the yard full of critters and Clyde's hand-painted animal murals gracing the sides of local businesses.

### **Bynum General Store**

950 Bynum Rd., off Highway 15-501

No longer a store but a community center, it hosts The Front Porch Music Series on Friday nights through the summer and early fall. Music, of all genres, goes from 7 to 9 p.m.

### **Durham**

The Duke family built the town on tobacco and cigarettes, then went on to establish Duke University. The old Durham Bulls minor-league baseball stadium was the setting for the movie "Bull Durham." Stroll through Duke Gardens or visit soaring Duke Chapel on the campus, or visit Nasher Museum of Art nearby; information (919) 684-5135.

### **Magnolia Grill**

1002 9th St.

(919) 286-3609

Chef Ben Barker was one of the first chefs in the area to focus on local ingredients. The restaurant has garnered more national honors than you can count. (And we're betting you can count high.) Save room for at least one dessert from pastry chef Karen Barker.

### **Nana's**

2514 University Dr.

(919) 493-8545

North Carolina-born chef Scott Howell blends Italian, Southern and French flavors. Try the seasonally-reflective risotto of the day or the chicken liver pâté with lingonberry compote.

### **Hillsborough**

This historic town is home to a number of authors, including Allan Gurganus, Michael Malone, and Lee Smith.

Beautifully restored homes and gardens are open for tours; get info at the Orange County Visitors Center, 150 E King St., (919) 732-7741.

### **Pittsboro**

The downtown, complete with a courthouse in the center of the traffic circle, features several antique stores. Pittsboro is home to the Carnivore Preservation Trust, which houses threatened and endangered carnivores from around the world, including tigers, spotted leopards and ocelots; call (919) 542-4684 to arrange a tour.

### **Pittsboro General Store Café**

39 West St.

(919) 542-2432

The walls are covered with art, and the casual restaurant uses local ingredients, with plenty on the menu for vegetarians. It serves breakfast, lunch and dinner, with live music Thursday-Saturday evenings.

### **Ferrington House**

2000 Ferrington Village Center (off Highway 15-501)

(919) 542-2121

Edna Lewis once worked the stoves here. Located in a beautiful old home next to an inn, the restaurant is now the domain of chef Graham Fox, who cooks dishes like seared duck breast with purple hull peas. Jackets required.



## **Camp Carolina Driving and Walking Directions**

*Unless otherwise noted, all directions begin and end at the Carolina Inn.*

### **The Carolina Inn to The Franklin Hotel**

311 W Franklin St  
Chapel Hill, NC 27516  
.8 mile

1. Turn left out of parking lot onto Pittsboro St
2. Turn right at McCauley St
3. Turn right at Ransom St
4. Turn left at W Cameron Ave
5. Turn right at Kenan St
6. Turn right at W Franklin St

### **The Franklin Hotel to The Carolina Inn**

211 Pittsboro St  
Chapel Hill, NC 27516  
.4 miles

1. Turn right on W Franklin St
2. Turn right at Mallette St
3. Turn left at W Cameron Ave
4. Turn right at Pittsboro St

### **The Franklin Hotel to the Carrboro Farmers' Market**

301 W Main St  
Carrboro, NC 27510  
1.1 miles

1. Turn left on W Franklin St
2. Continue on E Main St
3. Slight right at W Main St

### **The Carolina Inn to the Carrboro Farmer's Market**

301 W Main St  
Carrboro, NC 27510  
1.7 miles

1. Turn left out of parking lot onto Pittsboro St toward McCauley S
2. Turn right at McCauley St
3. Turn right at Ransom St
4. Turn left at W Cameron Ave

5. Turn right at S Merritt Mill Rd
6. Turn left at E Main St
7. Slight right at W Main St.

## **Saturday Workshops**

### **Group Book and Eats**

**2.9 miles -- 8 minute drive**

A Southern Season  
201 S. Estes Drive  
Chapel Hill, NC 27516  
919.929.7133

1. Turn left out of the parking lot on to Pittsboro Street
2. Turn left at McCauley Street
3. Turn left at S. Columbia St/NC-86N
4. Turn right at East Cameron Avenue
5. Turn left at Raleigh Street
6. Turn right at East Franklin Street
7. Turn right at S. Estes Drive

### **Group Turners and Burners**

**Drive: 20.2 mi**

Goathouse Gallery and Gardens  
680 Alston Road  
Pittsboro, North Carolina 27312  
919.542.6815

Chicken Bridge Pottery  
1469 Chicken Bridge Road  
Pittsboro, NC 27312  
919.545.2077

To Goathouse Gallery

1. Turn left out of parking lot on to Pittsboro Street.
2. Slight right at S Columbia St/NC-86 13.9 mi  
[Keep going, this turns into US-15/US-501]
3. Exit onto US-64 W
5. Take the NC-87 ramp to Spring Lake/Fayetteville
6. Turn right at NC-87/NC-87 N
7. Turn left at Alton Alston Rd

To Chicken Bridge Pottery

1. Head east on Alton Alston Rd

2. Turn left at NC-87 2.7 mi
3. Turn right at Chicken Bridge Rd/Marshall Rd

Back to the Carolina Inn

1. Head south on Chicken Bridge Rd toward Mt. Olive Church Rd
2. Turn left at NC-87 5.9 mi
3. Turn left to merge onto US-64 E 2.1 mi
4. Take the US-15/US-501 ramp 0.4 mi
- Turn left at US-15/US-501 10.6 mi [Keep going]
5. Turn left at Smith Level Rd 2.9 minn[Keep going]
6. Turn right at Merritt Mill Rd 0.8 mi
7. Turn right at W Cameron Ave 0.5 mi
8. Turn right at Pittsboro St 75

### **Group Mozz and Tomatoes 38.7 mi round trip**

Ben and Karen Barker's  
704 Chapel Hill Creamery Rd  
Chapel Hill, NC 27516

Chapel Hill Creamery  
615 Chapel Hill Creamery Rd  
Chapel Hill, NC 27516  
919.967.3757

Peregrine Farms  
9418 Perry Road  
Graham, NC 27253  
336.376.6320

To Barker's  
8.7 miles

1. Turn left out of Carolina Inn parking lot on Pittsboro St
2. Slight right at S Columbia St/NC-86
3. Turn right to merge onto NC-54 W toward Carrboro
5. Turn right at Bethel-Hickory Grove Church Rd
6. Sharp right at Hackney Rd... 0.6 mi
7. ...which becomes Chapel Hill Creamery Rd

To Chapel Hill Creamery  
.3 miles

8. Head west on Chapel Hill Creamery Rd (0.3 mi)

To Peregrine Farm

13.3 miles

9. Head west on Chapel Hill Creamery Rd...
10. ...which becomes Hackney Rd
11. Sharp left at Bethel-Hickory Grove Church Rd
12. Turn right at NC-54 1.8 mi
13. Turn left at Butler Rd 1.0 mi
14. Slight left at White Cross Rd 1.0 mi
15. Turn right at Old Greensboro Rd 5.2 mi [Keep going]
17. Turn left at Mcbane Mill Rd 1.9 mi
18. Turn left at Perry Rd 1.0 mi

Back to The Carolina Inn

19. Head northwest on Perry Rd toward Black Hadley Ln 1.0 mi
20. Turn right at Mcbane Mill Rd 1.9 mi
21. Turn right at E Greensboro Chapel Hill Rd 10.5 mi [Keep going]
23. Turn left at Jones Ferry Rd 0.8 mi
24. Turn right onto the NC-54 E ramp 0.1 mi
25. Merge onto NC-54 E 0.5 mi
26. Take the Smith Level Rd exit 0.2 mi
27. Turn left at the end of the ramp 344 ft
28. Turn right at Merritt Mill Rd 0.8 mi
29. Turn right at W Cameron Ave 0.5 mi
30. Turn right at Pittsboro St

**Crook's Corner from The Franklin**

610 West Franklin Street

Chapel Hill, NC 27516

919.929.7643

1. Turn left on W Franklin St

0.3 mi It's a 5 minute walk

**Crook's Corner from The Carolina Inn**

610 West Franklin Street

Chapel Hill, NC 27516

919.929.7643

.9 mile (3 minute drive)

1. Turn left out of the parking lot on to Pittsboro Street

2. Turn right at McCauley Street

3. Turn right at Ransom Street

4. Turn left at W Cameron Street

5. Turn right at S Graham Street

6. Turn left at W. Franklin Street

**To 3 Cups and Sandwich**

431 W Franklin St # 15

Chapel Hill, NC 27516

919.968.8993

.8 mile

1. Turn left out of parking lot on Pittsboro St

2. Turn right at McCauley St

3. Turn right at Ransom St

4. Turn left at W Cameron Ave

5. Turn right at Kenan St

6. Turn left at W Franklin St

**To 3 Cups and Sandwich from The Franklin Hotel**

431 W Franklin St # 15

Chapel Hill, NC 27516

919.968.8993

.2 mile

Head southwest on W Franklin St toward Kenan St





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September 7-9, 2007**

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