

*June 22-24, 2007: Join the Southern Foodways Alliance as we travel to the port city of Charleston, South Carolina, citadel of Lowcountry culture and cookery.*



We will taste she crab soup, shrimp and hominy, stewed okra, and Carolina Gold rice. We will sip Charleston-style Madeira and sparkling wine from Carolina. We will sup at fabled and funky haunts and dine at swell restaurants. The region's best scholars will show us the way, providing context and amplification, sketching the intertwined histories of people and place. Smart talking and great eating, that's what we promise.

*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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*Seventh Annual*  
**SOUTHERN  
FOODWAYS  
ALLIANCE**  
*Field Trip*



*June 22-24, 2007*

# HIGHLIGHTS OF THE TRIP

include...



## THURSDAY

*Middleton Place and more*

If you arrive early, we recommend a self-guided excursion to Middleton Place Plantation, home of America's oldest landscaped gardens. It's located on Ashley River Road, less than a 30 minute drive from downtown. At Middleton, they grow, among other crops, Carolina Gold rice. And their restaurant, which debuted in 1928 as the Junior League of Charleston's Tea Room, serves weekday lunch from 11:00 a.m. to 3:00 p.m. Edna Lewis was the resident chef in the late 1980s; they still use many of her recipes. Doug Beard of Middleton Place will host a special luncheon and design a custom foodways tour of the plantation. Nominal charges apply. Call him at 843-556-6025 ext.114 to reserve. For more information: [www.middletonplace.org](http://www.middletonplace.org)

At 4:00, a few lucky registrants will gather at Charleston Cooks for a rice cookery class, led by Sallie Ann Robinson, author of *Gullah Home Cooking the Daufuskie Way: Smokin' Joe Butter Beans, Ol' 'Fuskie Fried Crab Rice, Sticky-Bush Blackberry Dumpling, and Other Sea Island Favorites*. There is no additional charge for the class, but space is limited.

For dinner, at 7:00, we will match you with a restaurant and a few dining companions and you're on your own. Well, almost. Although you'll pay your own way, we'll assign hosts to each restaurant and clue the chefs to our interests and tastes. Among the ten restaurant choices will be the Boathouse, Hominy Grill, and Slightly North of Broad. Individual requests for particular restaurants will be sorted and assigned based upon a series of mathematical formulas as complex as Fermat's Last Theorem.

## FRIDAY

*Celebrating Vernacular Cooks*

We claim the College of Charleston's Avery Research Center for African American History and Culture as home this morning. Among our speakers will be Bernard Powers, author of *Black Charleston: A Social History 1822-1885*, Dale Rosengarten, author of *Row Upon Row: Sea Grass Baskets of the South Carolina Lowcountry*, and basket maker Henrietta Snype. Later in the day, John Martin Taylor, author of *Hoppin' John's Lowcountry Cooking*, will pay homage to the vernacular cooks of the region, from caterer Lucille Grant to the Hickman family, who fried seafood at the Edisto Hotel for five decades.

Lunch, curated by Matt Lee and Ted Lee of *Lee Bros. Southern Cookbook* fame, highlights Lowcountry soul and Gullah cooks, expert in back of the stove dishes, including Martha Lou Gadsden of Martha Lou's Kitchen, Charlotte Jenkins of Gullah Cuisine, and Bertha Grant of Bertha's Kitchen. Jimmy Hagood of Tidewater Foods will play air traffic controller.

In the afternoon, we travel to Bowen's Island, the fish camp run by Robert Barber and Jack London. Generations of Charlestonians have made the pilgrimage to sit at tables covered with yesterday's newspaper and piled high with today's catch. They come for seafood, pulled from local waters by the likes of Victor "Goat" Lafayette, and served without pretense. Over the course of the past few months, SFA oral historian Amy Evans has been working to document the people who call this place home. Now, by way of a panel discussion and a generous dinner, we celebrate her work and their lives, while eating our fill of crab and shrimp and toasting with Biltmore sparkling wine.

## SATURDAY

*An Alimentary Education*

On Friday, buses were the mode of transport. Today, we rely upon our feet (and, in a pinch, pedicabs.) We start with concurrent walking tours, devised by Amanda Dew Manning, of Carolina Food Pros, and Kristoff Kohlhagen, an African American history interpreter. Furthering our education, later in the day, will be Nathalie Dupree and Marion Sullivan, coauthors of *Nathalie Dupree's Shrimp and Grits Cookbook*; Damon Lee Fowler, author of *Classical Southern Cooking*, who will talk pilau; and Mike Coker of the South Carolina Historical Society, who will relate the story of William Deas, the man behind she crab soup.

Lunch is at McCrady's Restaurant, set in a 1788 vintage building where, during his Southern tour of 1791, George Washington supped. At the helm today is Sean Brock, a native of Virginia, who got his professional start with Bob Carter at the Peninsula Grill. Brock is a student of Southern traditions, but he's not saddled by them. Among the treats to emerge from his kitchen is country ham cotton candy.

Late in the afternoon, we gather at a lovely Charleston home for a Madeira tasting and talk, featuring Mannie Berk of the Rare Wine Company. Paired hors d' oeuvres come courtesy of Mike Lata of FIG. Dinner is served at the Old City Jail, a beautiful gothic structure maintained by the American College of Building Arts. Lowcountry cuisine pioneer Louis Osteen, chef and co-proprietor of Louis's at Pawley's, will take the lead, inviting a band of compatriots to cook dishes from the Carolina Rice Kitchen repertoire.

## SUNDAY

*Get Wrecked*

Our last meal of the trip is hosted by Fred and Patricia Scott of the Wreck of the Richard and Charlene, a restaurant built around the wreckage of a shrimp trawler, marooned by Hurricane Hugo. Set in the Old Village of Mount Pleasant, the Wreck overlooks the docks of Shem Creek and the surrounding marshland. It's a dinner-only operation, packed to the gills every night. But the Scotts have kindly agreed to open their doors to us on Sunday morning for a feast of, among other delights, fried shrimp, deviled crabs, and banana pudding. Providing support are Robert Stehling of Hominy Grill and Ben Berryhill of Red Drum Gastropub. We won't have access to communal transportation this morning. (Translation: no bus.) But don't fret. If you have a flight to catch, you should be in a car or cab by noon.

### SPONSOR:

## ANSON MILLS

Anson Mills ([www.ansonmills.com](http://www.ansonmills.com)) of Charleston and Columbia, South Carolina, produces artisan mill goods from organic heirloom grains. In 2007, they signed on as sponsor of the Charleston Field Trip. Going forward, they will be our partner in future Field Trips, no matter the location.

## HOTELS

Lodging is not included in 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 hotels. Cancellation and other policies vary. All lodging is within walking distance of most historic downtown sites.

\*The Charming Inns of Charleston, grouped below and distinguished by asterisks, will serve as our event headquarters. Their website is [www.charminginns.com](http://www.charminginns.com). The rate for all Charming Inns locations is \$150/night.

\*KINGS COURTYARD INN  
198 King Street  
1-800-845-6119

\*FULTON LANE INN  
202 King Street  
1-800-720-2688

\*VICTORIA HOUSE INN  
208 King Street  
1-800-933-5464

DOUBLETREE HOTEL  
[www.doubletree.com](http://www.doubletree.com)  
181 Church Street  
\$170/night  
877-408-TREE

HOTEL INDIGO  
[www.indigoinn.com](http://www.indigoinn.com)  
1 Maiden Lane  
\$119/Thurs and \$175/Fri-Sat  
800-845-7639

MEETING STREET INN  
[www.meetingstreetinn.com](http://www.meetingstreetinn.com)  
173 Meeting Street  
\$129/night  
800-842-8022

## REGISTRATION

Registration is \$415 for non-members and \$375 for members. (We did our best to keep costs down, but Charleston appeals to many and the rates reflect as much.) Applications for registration will be accepted beginning April 5 and may be submitted by mail or fax only. Registrations will be confirmed by e-mail or fax, beginning April 30. Questions regarding registration should be directed to Mary Beth Lasseeter at [sfamail@olemiss.edu](mailto:sfamail@olemiss.edu). Secondary contact may be made by way of telephone at 662-915-5993.

I would like attend the Field Trip at a reduced rate of \$375. I am a member of the SFA or would like to join now (circle one).

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 \$415.

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).

I would like to enroll in the cooking class on Thursday afternoon at 4:00 p.m. I realize that, although admission is free, limited space is available. Further, I won't pitch a hissy fit if I don't get in.

I would like to join y'all for dinner on Thursday night. I realize that limited space is available and that I must pay my own tab. I know that, soon after confirmation of my Field Trip registration, I will be emailed a roster of restaurants, from which I will choose my top three and the SFA will attempt the best matches possible.

I would like to join the 8:00 walking tour on Saturday morning, led by Amanda Dew Manning and focused upon Charleston foodways. I understand that space is limited and there is an additional \$20 charge.

I would like to join the 8:00 walking tour on Saturday morning, led by Kristoff Kohlhagen and focused upon African American culture. I understand that that space is limited and there is an additional \$20 charge.

**Total:** \_\_\_\_\_

### Payment Information

Name \_\_\_\_\_

Business \_\_\_\_\_

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Check enclosed, made payable to the Southern Foodways Alliance

Charge to: \_\_\_ Visa \_\_\_ Master Card

Account Number: \_\_\_\_\_

Expiration Date: \_\_\_\_\_

Signature of Cardholder: \_\_\_\_\_

*N.B.:* If needed, a lottery system will apply for selection of attendees. Cancellations after May 31 will not be refunded and will be processed as donations to the SFA. To be fair to guests on the wait list, registrations are non-transferable.

*Please return this form to* SOUTHERN FOODWAYS ALLIANCE, P.O. 1848, UNIVERSITY, MS 38677-1848. OR FAX TO MARY BETH'S ATTENTION AT 662-915-5814.

