

WELCOME Table



with a
DELTA DIVERTISSEMENT
OCTOBER 24-25

SOUTHERN
FOODWAYS
SYMPOSIUM
10th
OCTOBER
25-28

The State of Southern Food

10TH SOUTHERN FOODWAYS SYMPOSIUM

The State of Southern Food

OCTOBER 25-28, 2007 • THE UNIVERSITY OF MISSISSIPPI IN OXFORD

The 10th annual Southern Foodways Symposium will be held October 25–28, 2007, on the campus of the University of Mississippi in Oxford. During this tenth anniversary gathering we examine the State of Southern Food.

We will ponder where we have been. And where we are going. We will assay our field of study. And think critically about the SFA's role in documenting and celebrating the diverse food cultures of the American South. We will pay homage to the subjects of our oral history initiative, led by Amy Evans. We will repay debts of pleasure earned over generations.

Of course, we will eat well. In this, the year of the pig, we salute all things swine. Whole hog barbecue, doused with a vinegar sauce. Not to mention boudin, gratons, and bacon. And pig ears in mustard sauce. Emerging ethnicity matters to us, too. So we will dish tacos pollo frito. And refried black-eyed peas, spiked with Tabasco. For dessert, wrap your mind's palate around the promise of boiled peanut cotton candy.

This event provides opportunities for cooks, chefs, food writers, scholars, and intellectually curious eaters alike to come to a better understanding of Southern cuisine and Southern culture. Lectures, held in Johnson Commons, at the heart of the University of Mississippi campus, are complemented by informal lunches and dinners served in and around Oxford.

We continue to schedule a full complement of Thursday afternoon workshops. Among the offerings are a class in the science of cookery; a workshop on how communal cooking serves as a bridge for new immigrants; and a panel discussion on the history of the symposium, channeled by two of the folks who were there at the beginning. Of course, all are invited to a special edible edition of *Thacker Mountain Radio*, to be held in the newly refurbished Nutt Auditorium.

This year we screen a new SFA-produced film, underwritten by the Fertel Foundation and directed by Joe York. The subject is Elizabeth Scott of Greenville, Mississippi, one of the grande dames of Delta tamale makers.

Keep in mind: The Delta Divertissement is back! And it's richer, more robust, chockablock with cooking classes. The fifth annual edition of the Delta D. takes place October 24–25. Over the course of a 24-hour sojourn to Greenwood, we will ponder the pig, explore the Mississippi Delta, and gain practical knowledge of Southern cookery and culture.

Host for the symposium is the Southern Foodways Alliance at the University of Mississippi's Center for the Study of Southern Culture.

Contributors to our efforts include Bottletree Bakery, the Center for Documentary Projects at the University of Mississippi, City Grocery, the Department of Family and Consumer Sciences at the University of Mississippi, Katherine and Bertis Downs, Garretson Wine Company, Grateful Palate, L&M's Kitchen and Salumeria, Lazy Magnolia Brewing, the National Food Service Management Institute at the University of Mississippi, Nation's Best Catering, and the wedded bliss of Belinda Ellis and Fred Thompson.

Primary sponsors of the Southern Foodways Symposium are

Anson Mills

Biltmore Estate Wine Company

The Catfish Institute

Fertel Foundation

Glory Foods

Jack Daniel's Tennessee Whiskey

Jim 'N Nick's Bar-B-Que

McIlhenny Company, maker of Tabasco Brand Products

National Peanut Board

R&B Feder Charitable Foundation for the Beaux Arts

Viking Range

White Lily

On the cover: Sam Doyle's *Wellcome Table*, house paint on tin, collection of Gordon W. Bailey. A note from Bailey, who cites the traditional spiritual "Welcome Table" as one of the late South Carolina artist's reference points: "Doyle leaves little room for speculation, emphasizing, with unambiguous clarity, his hope that all races will one day join each at other 'well' tables."

Schedule

Unless otherwise noted, all events are in Paul B. Johnson Commons on the University of Mississippi Campus.

THURSDAY

- 1–4 p.m. Registration and Exhibition: Meet the People Behind the Food: The SFA Oral History Initiative at Year Three • *Barnard Observatory*
- 4–5 p.m. Symposium One: A Glance Back through the Grease Jessica Harris and Fred Sauceman • *Barnard Observatory*
- 4–5 p.m. A CookWise Class: The Science Behind Crispy and Flaky • Shirley Corriher • *National Food Service Management Institute*
- 4–5 p.m. New Immigrant Kitchens in the New South: A Workshop • Angie Mosier, Susan Pavlin, and Clients from Refugee Family Services of Atlanta • *Tom and Dorothy Howorth Home*
- 5:30 p.m. Thacker Mountain Radio Show • *Nutt Auditorium*
- 7 p.m. Nuevo South Fiesta: Featuring Tacos al Pastor, Tacos Pollo Frito, Refried Black-eyed Peas, and Carolina Gold Horchata • Eddie Hernandez, Mike Klank, and the Cliff's Meat Market Crew • *Powerhouse*
- 10 p.m. Music on the Square • Vic Chestnutt • *Proud Larry's*

FRIDAY

- 9–10 a.m. Registration
- 10 a.m. Introductory Words and Announcement of the Bill Williams Glory Foods Scholar • Ted Ownby
- 10:30 a.m. Strangers at the Feast • Jessica Harris
- 11:15 a.m. Savage Barbecue: The Untold Story of America's First Food • Andrew Warnes
- Noon Tabasco Links Lunch: Elgin Hot Guts and Crockpot Boudin • Bryan Bracewell, T-Boy Berzas, and Steven Barber with students from the Department of Family and Consumer Sciences at the University of Mississippi • *The Grove*
- 1:15 p.m. Oral History on the Plate • Amy Evans and Sara Roahen
- 1:45 p.m. State of the Plate
Fried Chicken • Susan Puckett
Greens • Gillian Clark
Cornbread • Ronni Lundy
Coconut Cake • Nancie McDermott
- 3 p.m. State of the Pour
Absinthe: How the Green Fairy Lit Up Southern Cocktail Culture • Ted Breaux
You Call that a Sazerac? The Curious and Contradictory History of New Orleans' Signature Cocktail • David Wondrich
- 4 p.m. Free Time
- 6 p.m. Ruth Fertel Keeper of the Flame Award and Film Screening • Elizabeth Scott, Joe York, and Randy Fertel • *Powerhouse*
- 6:30 p.m. Jack Daniel's Lifetime Achievement Award Toast and Presentation • *Powerhouse*
- 7:30 p.m. Amusements and Libations • *Downtown Taylor*
Bacchanalian Catfish • Anne Quatrano
Hot and Hotter Catfish • Chris Hastings

- Front Porch Degustation • *Taylor Grocery*
Hickory Catfish Dip • Randy Yates
U.S. Farm-Raised Catfish • Lynn Hewlett
Ruckus on a Flatbed • Blue Mountain

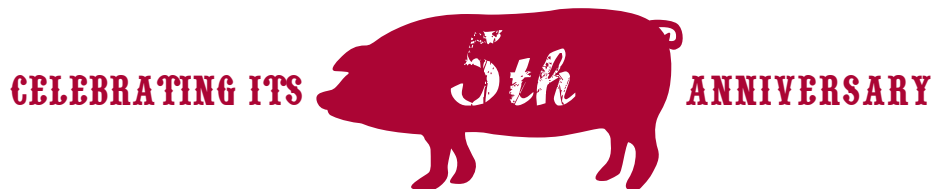
SATURDAY

- 8:30 a.m. Breakfast of Champions • Roasted Peanuts and 8-ounce Cokes
- 9 a.m. Invocation • Kevin Young
- 9:30 a.m. USDA Approved: The Mark of Discrimination in 20th-Century Farm Policy • Pete Daniel
- 10:15 a.m. An Alimentary Education
One Opinion on the State of American Food History
Sandy Oliver
Someone's in the Kitchen with Dinah: Gender and Food • Psyche Williams-Forsen
À La Mode: Thoughts on Class and Consumption
Bernard Herman
The Creolization of Southern Foodways: Then and Now • Charles Joyner
- Noon State of the SFA • Marcie Ferris
- 12:30 p.m. Viking Range Luncheon: Generation Next • Hugh Acheson, Edward Lee, April McGregor
- 2:30 p.m. Food in Song and Words
Suite for Pimento Cheese • Vic Chesnutt
The Potlikker Papers • Molly O'Neill
- 3:30 p.m. Meet the Makers: An Oral History Celebration
Elizabeth Engelhardt, Amy Evans, and Friends
- 4 p.m. Free Time
- 6 p.m. National Peanut Board Book Signing, Film Screening, Boiled Peanut Cotton Candy Tasting
Biltmore Estate Sparkling Wine • *Powerhouse*
- 7:30 p.m. Jim 'N Nick's Year of the Pig Feed
Featuring the Bacon Forest with music by the Rising Star Fife and Drum Band
Boudin Balls • Donald Link
Pig Ears in Mustard Sauce • Frank Stitt
Whole Hog Barbecue • Ed Mitchell
Dissonant Mutton • Steven Barber
Peanut Circus • Sean Brock
Dr. Beckett Howorth Home
On the Side • Students from Culinard, the Culinary Institute of Virginia College, led by Antony Osborne

SUNDAY

- 10 a.m. Benediction • Roy Blount Jr. • *Powerhouse*
A Kitchen Sisters Conversation with Alice Waters
Davia Nelson, Nikki Silva, and Alice Waters • *Powerhouse*
- 11 a.m. White Lily Biscuit Brunch • John Currence and Alex Young • *City Grocery and Southside Gallery*

Join us for a Delta Divertissement



OCTOBER 24-25, 2007

Join the SFA for our fifth Delta Divertissement. This overnight trip to Greenwood, Mississippi, showcases all things porcine. As ever, Amy Evans, SFA oral historian and Delta champion, will show the way. Along for the ride will be Pluto Planation native Martha Foose. In their company, we will explore the Louisiana-cum-Mississippi pigways and musicways.

When we're not eating, we'll be cooking, for this edition of the Divertissement favors curious kitchen folk. Join us as we break down a porker under the direction of sausage man Bruce Aidells. Learn to stuff boudin and fry gratons with chef Donald Link. Gather at our communal table for a breakfast of artisanal bacon and creamy grits. Linger by the evening bonfire and hone your cane pole-speared marshmallow toasting technique.

RATES AND REGISTRATION

Registration is limited to 35 people and sells out quickly. Cost for the trip is \$205 for non-members, \$185 for SFA members. Please see the primary registration form. Registrants for the symposium receive preferential status.

The Alluvian is a luxury boutique hotel in Greenwood, Mississippi, set within walking distance of the Yazoo River and historic Cotton Row. Original art by Delta artists and a lively lobby scene make the Alluvian the epicenter of contemporary Delta culture.

Rooms at the Alluvian require a separate registration and are priced at a discounted rate of \$155. Upon confirmation of your registration for the Delta Divertissement, you will receive a password. With that in hand, you may reserve an Alluvian room by dialing 866-600-5201.

WEDNESDAY, OCTOBER 24

Drive to Greenwood

2 hours from Memphis, 1½ hours from Oxford

Early arrivals should contact the Alluvian Spa about cottonseed oil massages and sweet tea facials. Or you might want to amble down to TurnRow Books and peruse Jamie and Kelly Kornegay's food book department. (Their back porch is the perfect perch for an afternoon beer.) Hungry travelers can head to the Delta Fresh Market, where Taylor Bowen Ricketts dishes a great fried green tomato and bacon sandwich. Or the Crystal Grill for a cup of gumbo. Or Mockingbird Bakery, for a slice of coconut cake.

- 2 p.m. Tour Viking Range Corporation's Manufacturing Facilities Watch a stove being built from the ground up.
- 3 p.m. Get Your Hands on a Pig (workshop limited to 12 people) • Bruce Aidells • *Viking Cooking School*
- 4:30 p.m. Get Your Hands on a Pig (workshop limited to 12 people) • Bruce Aidells • *Viking Cooking School*
- 6 p.m. Delta Welcome • Amy Evans and Martha Foose
TurnRow Books
To Drink: Rhone varietals
To Snack: Ginger Peanut Brittle
Quaffable History Lesson • John Hailman
- 8 p.m. Tallahatchie Flats Boucherie, Bonfire, and Boudin Stuffing • Donald Link and Friends
Zydeco Accordion • *Corey Ledet*
Overnight at the Alluvian

THURSDAY, OCTOBER 25

- 9 a.m. Mockingbird Bakery Morning
- 10 a.m. Bacon and Graton Breakfast and Cooking Class
Bruce Aidells and Donald Link • *Viking Range Training Center*
- Noon Depart for Oxford (1½ hours)

Speaker Biographies

Hugh Acheson is chef and proprietor of the restaurant Five and Ten in Athens, Georgia. He was a 2007 James Beard Award nominee for Best Chef Southeast.

Bruce Aidells, founder of Aidells Sausage Company, is the author of 10 food books including *Bruce Aidells's Complete Book of Pork: A Guide to Buying, Storing, and Cooking the World's Favorite Meat*.

Steven Barber, a Kentucky native who once worked as sous chef at Oxford's own City Grocery, recently opened BarBersQ in Napa, California.

T-Boy Berzas of Ville Platte, Louisiana, is the youngest of nine children. He owns and operates T-Boy's Slaughterhouse. Read his oral history at www.southernboudintrail.com.

Roy Blount Jr., a native of Georgia now living in Massachusetts, is the author of, among many other works, *Long Time Leaving: Dispatches from Up South*. He is a panelist on NPR's *Wait Wait . . . Don't Tell Me* and a columnist for the *Oxford American*.

Blue Mountain, a roots rock band of great renown, formed in Oxford in the early 1990s. The current lineup includes Carey Hudson, Laurie Stirrat, and Frank Couch. Among their albums is *Dog Days*, produced by Eric Ambel.

Bryan Bracewell, along with his family, runs Southside Market in Elgin, Texas. On the SFA Web site you can view *Dial S for Sausage*, Joe York's film about their barbecue business.

Ted Breaux of New Orleans (and France) is the environmental chemist who has revived the art and artisanship of absinthe. Combiar Distillery in the Loire Valley produces his absinthes.

Sean Brock, the chef at McCrady's in Charleston, South Carolina, is a native of Wise, Virginia. Not yet thirty years of age, Brock is already winning national acclaim for dishes such as barbecue dippin' dots.

Vic Chesnutt, a songwriter and singer, lives in Athens, Georgia. Among his albums is *The Salesman and Bernadette*, to which Emmylou Harris contributed vocals, and the just released *North Star Deserter*.

Gillian Clark, proprietor of the Colorado Kitchen in Washington, D.C., is author of the memoir *Out of the Frying Pan*. Listen for her "Through My Kitchen Window" commentaries on NPR.

Cliff's Meat Market, subject of a series of oral history interviews by the SFA's own Amy Evans, is a Carrboro, North Carolina, institution, famed for its fatback and chorizo. Representing the market will be Cliff Collins and Geraldo Martinez.

Andy Clurfeld reviews restaurants and edits the food page for the *Asbury Park Press*. Yes, that's in New Jersey.

Shirley Corriher, one of the 50 founders of the SFA, is the author of *CookWise: The Secrets of Cooking Revealed*. She lives in Atlanta and appears often on Alton Brown's TV show *Good Eats*.

John Currence, chef-owner of City Grocery in Oxford, Mississippi, is the backbone of the symposium. He was a 2007 James Beard Award nominee for Best Chef Southeast. Of late, he's been fiddling with corn whiskey and corn dogs.

Pete Daniel, curator with the National Museum of American History, is the author of a number of books, including *Lost Revolutions: The South in the 1950s*.

Elizabeth Engelhardt is a professor in the Department of American Studies at the University of Texas. She and her students are working with the SFA's Amy Evans on a barbecue oral history project that is yielding Web postings as well as a book.

Amy Evans, oral historian for the Southern Foodways Alliance, is two-time winner of the Elbert Hilliard Oral History Award from the Mississippi Historical Society. An exhibition of her photographic work will be on display during the symposium at Barnard Observatory.

Marcie Ferris, president of the SFA board of directors, is associate director of the Carolina Center for Jewish Studies. She is the author of *Matzoh Ball Gumbo: Culinary Tales of the Jewish South*.

Martha Foose, who calls Pluto Plantation in the Mississippi Delta home, is executive chef of the Viking Cooking School. Look for her first cookbook, soon to be published.

Randy Fertel is president of the Fertel Foundation of New Orleans. His family memoir, *The Gorilla Man and the Empress of Steaks*, is forthcoming.

John Hailman, former wine columnist for the *Washington Post*, lives in Oxford and Merignac in France's Charente region. He is author of *Thomas Jefferson on Wine*.

Jessica Harris is one of the 50 founders of the SFA. She is a recipient of the organization's Jacks Daniel's Lifetime Achievement Award. She recently took leave from Queens College to assume the Ray Charles Chair at Dillard University in New Orleans.

Chris Hastings of Birmingham, Alabama, is chef and co-owner (with his wife Idie) of the restaurant Hot and Hot Fish Club. He was a 2007 James Beard Award nominee for Best Chef South.

Bernard Herman, director of the Center for American Material Culture Studies at the University of Maryland, spends his free time preserving heirloom fruit trees and oyster beds on the Eastern Shore of Virginia.

Eddie Hernandez is chef and coproprietor of Taqueria del Sol, an Atlanta institution with three locations, serving Mexican turnip greens and Memphis tacos.

Lynn Hewlett of Taylor, Mississippi, owns and operates what may well be the South's most fabled catfish house, Taylor Grocery.

Charles Joyner recently retired from his post as professor at Coastal Carolina University. Among his books is *Down by the Riverside: A South Carolina Slave Community*.

The **Kitchen Sisters** are Davia Nelson and Nikki Silva. Their *Hidden Kitchens* productions, on NPR's *Morning Edition*, explore the world of secret, unexpected, below-the-radar cooking across America.

Mike Klank, a native of Memphis, Tennessee, educated at Georgia Tech, is coproprietor of Taqueria del Sol in Atlanta.

Corey Ledet of Parks, Louisiana, is a zydeco accordion player. His latest album is *Don't Shut Me Out*. Among the songs in his repertoire is "Boudin Man."

Edward Lee, a Brooklyn native of Korean ancestry, fell for Louisville, Kentucky, during Derby Week. He is chef and proprietor of the restaurant 610 Magnolia.

Donald Link is chef and coproprietor of two New Orleans restaurants, Cochon and Herbsaint. He was a 2007 James Beard Award nominee for Best Chef South.

Ronni Lundy, a founding member of the SFA, is a native of Kentucky now living in New Mexico. Among her books is *Cornbread Nation 3: Foods of the Mountain South*.

Nancie McDermott wrote widely and well on the foods of Asia before returning to her North Carolina roots with *Southern Cakes: Sweet and Irresistible Recipes for Everyday Celebrations*.

April McGregor, pastry chef at the restaurant Lantern in Chapel Hill, North Carolina, is a leader in the local Slow Food Convivium, where she has been known to curate field pea tastings.

Ed Mitchell of Wilson, North Carolina, is a barbecue man of great renown. He will soon be rolling out Pitmaster restaurant projects across the state.

Angie Mosier of Atlanta is a photographer, food stylist, and writer. She serves as vice-president of the SFA board of directors.

Molly O'Neill is the author of a number of books, including *Mostly True: A Memoir of Family, Food, and Baseball*. She edited *American Food Writing: An Anthology* for the Library of America.

Sandy Oliver of Isleboro, Maine, founded *Food History News*, now in its 19th year. She is author of a number of books, including *The Food of Colonial and Federal America*.

Ted Ownby, professor of history and Southern Studies, is interim director of the Center for the Study of Southern Culture at the University of Mississippi. Among his books is *American Dreams in Mississippi: Consumers, Poverty, and Culture, 1830–1998*.

Susan Pavlin of Atlanta works with Refugee Family Services, a nonprofit that helps refugees, immigrant women, and children regain self-sufficiency through economic opportunities and direct support.

Susan Puckett, food editor of the *Atlanta Journal-Constitution*, is the brain behind the newspaper's Saving Southern Food series.

Anne Quatrano is chef and coproprietor of Bacchanalia in Atlanta. She lives nearby with her husband and partner, Clifford Harrison, on a farm that has been in her family since the 1830s.

Rising Star Fife and Drum Band, hailing from Gravel Springs, Mississippi, is led by Sharde Thomas, the teenage granddaughter of the late and legendary fife man, Otha Turner.

Sara Roahen serves on the SFA board of directors. She is the author of the forthcoming book *Gumbo Tales: Finding My Place at the New Orleans Table*.

Fred Sauceman, professor of Appalachian Studies at East Tennessee State University, serves on the SFA board of directors. He is author of *The Place Setting*, a two book series.

Elizabeth Scott is proprietor of Scott's Hot Tamales in Greenville, Mississippi, where she and her family dish corn shuck-wrapped beef brisket hot tamales.

Frank Stitt is chef and co-owner (with his wife Pardis) of three Birmingham, Alabama, restaurants, including Highlands Bar and Grill. He is recipient of the SFA's Jack Daniel's Lifetime Achievement Award.

Andrew Warnes, lecturer in American literature at the University of Leeds in Australia, is author of *Hunger Overcome: Food and Resistance in Twentieth-Century African American Literature*.

Alice Waters runs a little restaurant in Berkeley, California. Her latest book is *The Art of Simple Food: Notes, Lessons, and Recipes from a Delicious Revolution*.

Psyche Williams-Forson, assistant professor of American Studies at the University of Maryland, is the author of *Building Houses Out of Chicken Legs: Black Women, Food, and Power*.

David Wondrich of New York City is author of the forthcoming *Imbibe! From Absinthe Cocktail to Yorkshire Punch, a Salute in Stories and Drinks to "Professor" Jerry Thomas, Pioneer of the American Bar*.

Randy Yates is proprietor, along with chef and partner Amy Crockett, of Ajax Diner on the Oxford Square and Volta, just off the Square.

Joe York has made more than 10 films for the SFA, including *Hot Chicken*. His photography book *With Signs Following: Religion on the Southern Roadside* debuted in August.

Alex Young, a native of London, England, is chef and co-owner of Zingerman's Roadhouse in Ann Arbor, Michigan. He was a 2007 James Beard Award nominee for Best Chef Great Lakes.

Kevin Young is professor of poetry and creative writing at Emory University in Atlanta. He is author of five poetry collections, including *Jelly Roll*, a finalist for the National Book Award.

TRANSPORTATION

Persons who fly to the symposium should book their flights to and from Memphis (Tennessee) International Airport. Rental cars from all the major companies are available at the airport. SFA will post a ride-share board on our Web site for attendees who wish to coordinate travel to Oxford. Members interested in this service should e-mail sfmail@olemiss.edu by October 5 with the following information:

- Have a car, will share a ride from the airport
- Need a ride, willing to share rental car costs
Arrival date/time: _____ Airline/Flight Number: _____
Return date/time: _____ Airline/Flight Number: _____

All travel and contact information will be emailed to interested individuals, and attendees may contact one another to arrange rideshares.

SOUTHERN FOODWAYS ALLIANCE

The mission of the Southern Foodways Alliance is to document and celebrate the diverse food cultures of the American South. Enrollment is open to anyone, and members receive a 10 percent reduction in symposium registration fees as well as other benefits.

LODGING

A block of rooms has been reserved at the Downtown Inn, 234-3031, located just off the Oxford Square, and the Inn at Ole Miss 234-2331, on the University of Mississippi campus. The area code for all calls is 662. Other accommodations include:

Comfort Inn: 234-6000
Days Inn: 234-9500
Hampton Inn: 232-2442
Holiday Inn Express: 236-2500
Johnson's Motor Inn: 234-3611
Ole Miss Motel: 234-2424
Oliver-Britt House: 234-8043
Puddin' Place: 234-1250
Ramada Inn: 234-7013
Super 8: 234-7013
Tree House: 513-6354

Registration Form

Registration for the symposium includes all lectures, scheduled meals, and entertainment. Registration for the Delta Divertissement is separate. Because of the overwhelming interest in SFA programming, we use a lottery to ensure that even those folks without fax machines have a chance. Mary Beth Lasseter will administer registration. No phone or e-mail registrations will be accepted. Acceptable methods of payment are Visa or MasterCard. Checks are not accepted. Mary Beth may be reached at sfamail@olemiss.edu. SFA Director John T Edge may be reached at johnt@olemiss.edu.

Registration opens now and closes September 20. All forms received by this date will be included in the placement lottery. No registration is confirmed until you have received e-mail or written notification from Mary Beth. Individual registrations will be confirmed the week of September 24. And now for the fine print: No refunds will be processed after September 30, even if cancellation of the symposium is precipitated by an act of God. We're serious.

SYMPOSIUM AND DELTA D.

- I would like to join the SFA or renew my membership through December 2008 and attend the symposium at a reduced rate of \$475. Member fees for a one-year membership are (check one):
__ \$50 Student __ \$200 Nonprofit or Artisanal Producer
__ \$75 Individual __ \$500 Corporate
__ \$100 Family
- I would like to attend the symposium at the regular rate of \$520.
- I would like to attend the Delta Divertissement at the SFA rate of \$185.
- I would like to attend the Delta Divertissement at the regular rate of \$205.
- During the Delta Divertissement, I would like to join the 2:00 p.m. plant tour.
- During the Delta Divertissement, I'd like to get my hands on a pig at:
__ 3:00 p.m. class __ 4:30 p.m. class
Please check one, and we will try to match requests and available space.
- I cannot attend the symposium, but would like to join the Southern Foodways Alliance or renew my membership through December 2008 as a student, individual, family, nonprofit or artisanal producer, or corporate member (circle one). Rates are listed above.
- Is this your first symposium? If so, please check here and Andy Clurfeld, our mistress of indoctrination, will make you feel welcome.

THURSDAY WORKSHOPS

Seating is limited. Please check two boxes below, specifying choice 1 and choice 2. We will confirm your participation.

- __ I would like to register for Symposium One: A Glance Back through the Grease.
- __ I would like to register for A CookWise Class: The Science Behind Crispy and Flaky.
- __ I would like to register for New Immigrant Kitchens in the New South: A Workshop.

JOHN EGERTON FUND FOR SOUTHERN FOODWAYS

- I would like to contribute to the John Egerton Fund for Southern Foodways. Taking into account the leadership of writer and scholar John Egerton, the fund will disburse awards to artists, writers, and scholars whose work documents and celebrates the diverse food cultures of the American South and addresses issues of race, class, gender, and social justice, through the lens of food.
- I will contribute \$500, \$1,000, or \$_____ to the tax-deductible John Egerton Fund, administered by the University of Mississippi Foundation.
- Beginning _____ / _____ / _____, please charge my credit card listed below with payments of...
- one time for \$_____, or
- monthly, or quarterly, or yearly for \$_____

YOUR INFORMATION

Name _____

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E-mail _____

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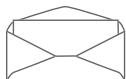
PAYMENT INFORMATION

Charge to: __ Visa __ Master Card
No checks or American Express cards accepted.

Account Number _____

Expiration Date _____

Signature of Cardholder _____



Please return this form to Southern Foodways Symposium, Center for the Study of Southern Culture, The University of Mississippi, P.O. Box 1848, University, MS 38677, or fax to 662-915-5814.

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