

LODGING

Accommodations are available at the International House, just two blocks across Canal Street from the French Quarter. This is *the* place to stay in the city. Local craftsmen wrought the iron chandeliers that hang on high. Local photographers shot the pictures that bedeck the walls. Each room comes stocked with a CD player, and each player comes stocked with discs by local jazz phenoms.

Our deeply discounted SFA-only room rate is \$89 per night. After the SFA confirms your registration for the weekend, we will give you a pass code. You must have that code in hand before calling the International House at 800-633-5770 to book your room. For a map to the hotel and other information, try www.ihhotel.com. Reservation deadline is June 10.

PRIMARY SPONSORS

DISCUS

The Distilled Spirits Council of the U.S., the national trade association representing producers and marketers of distilled spirits, encourages you to drink responsibly.

Southern Comfort

Created by M. W. Heron in the French Quarter in 1874 and once known as Cuffs and Buttons, Southern Comfort will soon open its New Orleans Homeplace in the French Quarter.

Tabasco brand pepper sauce

Born west of New Orleans on a salt dome known as Avery Island, Tabasco-the pride of the McIlhenny family since 1868 -will soon open a museum in New Orleans's Arts District.

VOLUNTEERS

Just so you will know who did all the work to make this weekend rock: The Field Trip was imagined and executed by an all-volunteer crew of our New Orleans SFA members. Among the stalwarts were Lolis Eric Elie, Sara Roahen, Brett Anderson, Sarah O'Kelley, Brooks Hamaker, Scott Simmons, Poppy Tooker, Liz Williams, Elizabeth Pearce, Matt Konigsmark, Pableaux Johnson, Susan Tucker, and the Eversmeyer family.



The University of Mississippi

Oxford • Jackson • Tupelo • Southaven



Southern Foodways Alliance
Center for the Study of Southern Culture
P.O. Box 1848
University, MS 38677-1848

NonProfit Org.
U.S. Postage
PAID
Permit No. 6
University, MS



SWEET HOME NEW ORLEANS



Join the Southern Foodways Alliance as we travel south to New Orleans, the papal city of Southern food. In keeping with the SFA's programming for 2005, we focus upon sugar and the sweet life. We will taste rum, distilled from local molasses. Pralines, calas, Creole cream cheese, bursting-at-the-seams peaches, and beignets, too. We will eat our fill in storied restaurants, among them Commander's Palace and Dooky Chase. We will revel in the culinary talents of chefs like John Besh, Austin Leslie,

and Susan Spicer. We will sink our spoons deep into bowls of bread pudding (spiked with a touch of Southern Comfort) while listening to a historical deconstruction of the dish. We will pay homage to the men and women who have long toiled in Louisiana's cane fields. We will explore the triangle trade between Europe, Africa, and the Americas that define this lovely littoral. Experiential learning and great eating, that's what we promise.

HIGHLIGHTS OF THE FIELD TRIP INCLUDE:



THURSDAY

Cane Country Day Trip

Requires separate registration and arrival on Wednesday night

40 lucky folks will join us as we barrel across the countryside, up and over the bayous, through fields of golden sugarcane, bound for Abbeville and Breaux Bridge. We will fortify you for the journey with an early morning Cajun-themed breakfast at Mother's. And then we're off: Boudin and other fine Cajun charcuterie from Poche's await. As do stage plank cookies. And pecan pie, made with Steen's finest cane syrup. We'll visit Avery Island, home of Tabasco. We will have music and videos on the bus for the two hour trek, and we promise to have you home in time for the official opening event of the Field Trip.

THURSDAY NIGHT

A Sweet Taste of New Orleans

Join us at Celebration Distillation, the oldest premium rum distillery on the U.S. mainland. We will learn how they ferment and distill blackstrap molasses and sugarcane for their Cane brand rum. What's more, we will enjoy a stunning taste of New Orleans food. Among the highlights are smoked pork shoulder from Zydeque, with a barbecue sauce made from cane syrup and cane vinegar; Vietnamese sugarcane shrimp from Pho Tau Bay; seasonal vegetables from Lulu's in the Garden; black beans and rum from Pampy's Creole Kitchen; duck glazed with a molasses-vanilla-tamarind reduction from Rio Mar; and smoked and fried quail salad from Bayona.

Did we mention desert? Hansen's sno-balls, cotton candy, Roman candy, and pralines. Yes, that should do it. After that, you're on your own. We recommend Rock-N-Bowl in Mid-City for zydeco or Vaughan's in the Bywater for jazz with Kermit Ruffins and the Barbecue Swingers.

FRIDAY

Eat and Drink and Learn

We begin with calas and chicory coffee, prepared by Poppy Tooker and her friends at Slow Food New Orleans, and Judy Jurisich of the New Orleans Cooking Experience. And Creole cream cheese from Mauthe's Dairy. And blueberries and peaches from the Crescent City Farmers Market. Then African American foodways scholar Jessica Harris will sketch the history of sugar in New Orleans.

Lunch will be at Dooky Chase, home of Jack Daniel's Lifetime Achievement Award Winner Leah Chase. Expect crab soup and other great food. On hand to offer a short history of bread pudding (and a taste of various styles from, among

others, Palace Cafe) will be Rick Ellis, a historian of baked goods, and Susan Tucker, of the Newcomb College Center for Research on Women.

After a bit of downtime, we gather at the hotel for a brief history of the cocktail and a Southern Comfort toast to our host city. And then you're off (on foot, by streetcar, or in a cab) to dinner at one of the restaurants listed in the registration form. They know you're coming. Many will offer themed menus. All will promise to treat you like kings and queens. The SFA will work out the logistics of pairing people and places. And you know we will do our best to satisfy your requests. But play nice, OK?

Brigtsen's Set in a lovely Uptown shotgun, Frank Brigtsen is renowned for his way with duck, rabbit, and local fish.

Bayona Nestled in a 200-year-old Creole cottage, Susan Spicer's French Quarter restaurant blends local ingredients and global influences. Try the crawfish cannelloni.

Cuvee This Creole-Continental restaurant is just steps from the International House. Chef Bob Iacovone has won acclaim for dishes like a napoleon of shrimp and mirliton.

Emeril's Flagship of the Emeril Lagasse empire, this Warehouse District favorite lays down a mean barbecue shrimp with rosemary biscuits.

Gabrielle Tucked along Bayou St. John, Greg Sonnier's intimate restaurant features such delights as barbecue shrimp pie and seared foie gras on a pig's ear.

Herbsaint Named for the distinctive liquor that enlivens a Sazerac cocktail, Donald Link's St. Charles Avenue bistro is known for fried frog legs and shrimp-stuffed deviled eggs.

Jacques-Imo's Funky and always flavorful, Jacques Leonardi's Carrolton restaurant serves up reignited Creole fare. Try Godzilla Meets Fried Green Tomatoes.

New Orleans Grill (at the Windsor Court Hotel) Jonathan Wright celebrates his luxe surroundings by way of dishes like roasted duck with Louisiana peaches.

Ralph's on the Park New to the New Orleans scene, Ralph's overlooks historic city park. Vibrant local produce figures prominently into Gerard Maras's cooking.

SATURDAY

Poker and Plantations

Early risers may walk just a few blocks to the Crescent City Farmers Market. Everyone else wakes to coffee and beignets at the hotel. We dig a bit deeper into sugar today. Michael Tisserand, author of *Kingdom of Zydeco*, and Nick Spitzer, host of *American Routes* on Public Radio International, will discuss how life on sugarcane plantations gave birth to indigenous

music. And there will be a panel on the future of sugar, moderated by Elizabeth Pearce of the Southern Food and Beverage Museum. Lunch is a down-and-dirty feast of roast beef po-boys from Parkway Tavern, crawfish and hot sausage po-boys from Vaucresson's Sausage Company, and muffulettas. On hand will be the good folks from the New Orleans Po-Boy Preservation Society.

Spend the afternoon at your own pace, ambling about the city on the DISCUS Walking Tour and Ambulatory Poker Game. Here's how it works. We will offer you a roster of suggested stops, places like the Southern Food and Beverage Museum (where the exhibit *Tout de Sweet* will be on display); Lucullus, the culinary antique store; the African American Museum; the Museum of the American Cocktail; used book stores that plan to stock up on their culinary offerings; and air-conditioned boîtes and bars where you may escape the heat. At various stops, you will be offered a playing card. And at the close of our evening, we will offer a little something special to the holder of the best hand.

That night, we gather at Destrehan Plantation on the mighty Mississippi River. Built in 1787, Destrehan is the oldest documented plantation home in the Lower Mississippi Valley. Tonight we will pay homage to the men and women of New Orleans and environs who have worked in anonymity to serve the sumptuous dishes that define Louisiana cuisine. At the helm will be John Besh, chef proprietor of the jewel box known as Restaurant August and of The Besh Steakhouse in Harrah's Casino. A native of southern Louisiana and a graduate of the Culinary Institute of America, Besh is one of the hottest hands in the New Orleans restaurant scene. And he'll be at the plantation, cooking just for us.

SUNDAY

Brunch in the Garden

Wake to coffee at the hotel and brunch at Commander's Palace, the Brennan family's landmark Garden District restaurant. Chef Tory McPhail will be ready for us with a seasonal, sugar-themed menu. Traditional jazz will waft through the room. Spirits will be high. And at the head of the table will be Creole cooking doyennes Leah Chase and her fellow Jack Daniel's Lifetime Achievement Award Winner Ella Brennan. (For those of you booking flights home this afternoon, you should be walking out the door of Commander's no later than 1 o'clock.)

REGISTRATION



SFA Field Trips sell out quickly. Early registration is strongly suggested.

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

Return this form to the Southern Foodways Alliance, P.O. Box 1848, Barnard Observatory, 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 May 15.

- I would like attend the Field Trip at a reduced rate of \$285. 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 \$325.
- I would like to take the Cane Country Excursion at an additional rate of \$95. *I understand that this trip requires a Wednesday arrival and a separate registration fee of \$95.*
- 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).

FRIDAY NIGHT DINNER:

For dinner on Friday night, I have marked my first, second, and third choices with the corresponding number. I understand that the SFA will cover \$40 of my food bill (though not the bar tab) and that I should tip my server generously, based upon the *total* bill. I know that I am responsible for my own transportation to and from dinner. Choices will be assigned on a first come first served basis. *Descriptions of each restaurant are featured above.*

- ___ **Brigtsen's**
- ___ **Bayona**
- ___ **Cuvee**
- ___ **Emeril's**
- ___ **Gabrielle**
- ___ **Herbsaint**
- ___ **Jacques-Imo's**
- ___ **New Orleans Grill (at the Windsor Court Hotel)**
- ___ **Ralph's on the Park**

If fellow field-trippers not included on this registration form plan to dine with you, please list them here:

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: _____

NO REFUNDS AFTER JUNE 10.