



# **SWEET HOME NEW ORLEANS**

## **2005 SFA FIELD TRIP**



**SWEET HOME NEW ORLEANS  
2005 FIELD TRIP ITINERARY**

**ALL EVENTS ARE AT THE CONFERENCE CENTER FOR THE INTERNATIONAL HOUSE HOTEL, LOCATED ACROSS THE STREET FROM THE LOBBY AT 220 CAMP STREET, UNLESS OTHERWISE LISTED.**

**THURSDAY, JULY 7**

- 3:00-5:00 p.m.      Registration  
International House Hotel Lobby
- 7:00-11:00 p.m.      A Sweet Taste of New Orleans  
Cocktail party at the New Orleans Rum Distillery  
Music by the Don Vappie Creole Jazz Trio  
*Buses meet in front of the International House Hotel.  
See pages 5 & 6 for info on the food.*

**FRIDAY, JULY 8**

- 8:30 a.m.            Calas breakfast  
Featuring Creole cream cheese and Farmer's Market fresh fruit  
Poppy Tooker and Chiqui Collier
- 9:45 a.m.            Cane Influences: A Sugar Saga  
Keynote Address  
Jessica Harris
- 11:00 a.m.           Working the Fields  
Morrison Narcisse and George Taylor
- 12:30 p.m.           Lunch at Dooky Chase Restaurant  
Buses will depart from in front of the International House Hotel
- 2:00 p.m.            Bread Pudding Talk and Tasting  
Susan Tucker and Rick Ellis  
Dooky Chase Restaurant
- 3:30 p.m.            Buses depart for hotel  
*Use your free afternoon to explore the city.  
See your welcome packet for info on cool places to visit.*
- 5:30-7:30 p.m.      Cocktail Party and Book Signing  
Featuring Southern Comfort Sazeracs  
Books by Beaucoup Books  
Photo exhibit of Sugar Field Workers by Chandra McCormick and Keith Calhoun  
International House Hotel Lobby
- 8:00 p.m.            Dinner in the City  
*Service will begin promptly at 8 p.m., so please allow proper time for travel to your  
selected restaurant. Bring cash to cover the cost of beverages and please tip your server  
cash for the TOTAL bill, including the \$40 that the SFA is covering. See page 7 of the  
schedule for more details.*

## SATURDAY, JULY 9

- 8:00 a.m. Crescent City Farmer's Market  
700 Magazine Street (Warehouse District)  
*Optional self-guided excursion with special sugar demonstrations*
- 9:00 a.m. Beignet Breakfast  
Café du Monde, Poppy Tooker, and Chuck Subra of Rene Bistrot
- Sugar in Music  
Michael Tisserand and Nick Spitzer
- Sugar Song*  
Documentary viewing
- 11:00 a.m. The Future of Sugar  
Luis Balart, John Simon, and Elizabeth Pearce
- Noon Po-Boy and Muffuletta Lunch  
Roast beef po-boys from Parkway Bakery and Tavern, assembled by Jay Nix  
Crawfish sausage po-boys from Vaucresson  
Muffulettas from Central Grocery
- 1:30-4:30 p.m. French Quarter Walking Tour and Bingo Run  
Those who wish to travel in groups should meet in the hotel lobby
- 6:30-10:30 p.m. Dinner at Destrehan Plantation  
Featuring guest chef John Besh  
Music by the Don Vappie BlueJazz Quintett  
*Buses meet in front of the International House Hotel.*

## SUNDAY, JULY 10

- 10:30 a.m.-1:30 p.m. Jazz Brunch at Commander's Palace  
Hosted by Ti Martin  
Commentary by Gene Bourg  
*Buses meet in front of the International House Hotel.*  
*Valet parking is available for those who need to drive and depart early.*

## HELPFUL NUMBERS

- |                                 |              |
|---------------------------------|--------------|
| International House Hotel       | 504-553-9550 |
| United Cab                      | 504-524-9606 |
| Mary Beth Lasseter's Cell Phone | 662-816-2055 |

## Speakers and Spaces

### **John Besh**

Acclaimed chef John Besh grew up hunting and fishing in Southern Louisiana, learning at an early age the essentials of Louisiana's rich culinary traditions. As a teenager he began working in commercial kitchens, where his knowledge of food and dining truly began to blossom. "With the many cultural influences in Louisiana," he says, "it's an exciting place to learn about food." Besh has traveled the world over searching for the roots of those far-flung influences, and infuses them into the cuisine of both his restaurants, Restaurant August and The Besh Steakhouse at Harrah's.

After his formal training at the Culinary Institute of America, Besh furthered his education in some of the most renowned kitchens in the country. A tour in the United States Marine Corps Reserves found him leading a squad of infantry Marines into combat as a noncommissioned officer in Operation Desert Storm, where his platoon was almost certainly the only one reading food magazines at the front. Once he returned state-side, Besh's love of classical cooking styles, together with the Creole influences that come naturally to one "born on the bayou," drew him back over to Europe.

In the Black Forest region of Germany, Besh completed a two-year internship at the Michelin-starred Romantik Hotel Spielweg, under the direction of famed German chef Karl Josef Fuchs. This was Besh's first exposure to truly localized cuisine, a concept that remains essential to his cooking and menu development. Besh also spent time in the south of France, working under chef Alain Assaud--sous chef under Paul Bocuse and Roger Vergé, grand masters of French cuisine--at the eponymous bistro in St.-Rémy-en-Provence. Besh absorbed and further refined his classical sensibilities there, while the flavorful stews and roasts of the region informed his understanding of his own native cuisine, the Creole cooking of southern Louisiana.

Besh returns to France annually, to the Château de Montcaud in Bagnols-sur-Ceze, as a chef-consultant, training fellow chefs in the fine points of Creole cuisine. "The correlation between our cuisine of New Orleans and that of southern France are intriguing," he says. "Our Creole food and culture are quite exotic to the French, yet familiar enough for them to enjoy."

Not surprisingly, Besh has embraced this culinary connection with France at Restaurant August, whose menu he describes as "very French, with a contemporary caché, and steeped in local ingredients."

**Dr. Luis Balart** is a New Orleans gastroenterologist and author of *The Sugar Busters*, which sparked the famed sugar busters diet in 1998.

**Gene Bourg** has been an independent journalist since 1994, when he ended his nine year tenure as restaurant reviewer for the *Times-Picayune* in New Orleans. In 1996, he received the National Magazine Award for a *Saveur* feature article on Louisiana's Acadian culinary culture.

**Rick Ellis** is a food stylist, writer, and historian. He was also winner of the 2004 SFA Deviled Egg Recipe Contest, and for this field trip he's one of our bread pudding experts.

**Jessica Harris** is an educator and culinary historian from Queens, New York. She is associate professor of English at Queens College, and she has devoted her career to cuisine, writing on foods from around the world, often with a focus on African and Caribbean flavors. She has written several books, including *The Welcome Table: African-American Heritage Cooking* and *Iron Pots and Wooden*

*Spoons: Africa's Gifts to New World Cooking*. In 2004, she was awarded the SFA's Jack Daniels Lifetime Achievement Award.

**Elizabeth Pearce** has been a writer, observer and lover of food for many years. She is a food historian who curated the opening exhibit of the Southern Food and Beverage Museum: "Toast of New Orleans: A Salute to the Beverages of the City." Elizabeth also curated the Southern Food and Beverage Museum's exhibit currently on display at the Riverwalk: "Tout de Sweet: All About Sugar."

**John Simon** is a resident of New Iberia, Louisiana. His family has been in the sugar business for several generations, and he currently serves as the General Manager of the American Sugar Cane League.

**Nick Spitzer** is a folklorist specializing in American music and cultures of the Gulf South. He is host and producer of *American Routes* and a frequent contributor to NPR's *All Things Considered*.

**Michael Tisserand** is an associate editor for New Orleans' *Gambit Weekly*. His work has appeared in *the Oxford American*, *The Washington Post*, and *Living Blues* magazine. He is the author of *The Kingdom of Zydeco*, published by Arcade Publishing.

**Susan Tucker** is Curator of Books and Records at the Newcomb College Center for Research on Women, Tulane University. She is a Certified Archivist, a founding member of the New Orleans Culinary History Group, and the author of *Telling Memories Among Southern Women*.

**Don Vappie** is a talented musician with backgrounds in traditional jazz, rhythm and blues, funk, and pop music. Along with the Creole Jazz Trio and the BlueJazz Quintett, he'll be the house musician for this SFA field trip.

**Beaucoup Books** is an independent bookstore in Uptown and a member of the Magazine Street Merchants Association.

**Commander's Palace** is a Garden District Landmark, purchased by the Brennan family in 1974, which showcases some of the best Creole and Cajun food that New Orleans has to offer. Chef Tory McPhail makes a mean gumbo, the bread pudding soufflé is not to be missed, and the Sunday jazz brunch is a must for any weekend visitor to New Orleans.

**Dooky Chase** was founded as a simple lunch counter, but it has become an influential New Orleans institution under the leadership of Leah Chase. Once dubbed the African-American equivalent to Antoine's, the place has played host to famous musicians, civil rights activists, and New Orleans locals since 1941. The lunch buffet is a town favorite, with its golden fried chicken and okra gumbo.

**New Orleans Rum Distillery**, a.k.a. Celebration Distillation, is the oldest premium rum distillery on the U.S. mainland. It is known for its high quality single-barrel and blended rums made with Louisiana sugar.

**A Sweet Taste of New Orleans**  
**Thursday, July 7**  
**Featured Sweets**

**Black Beans with Rum by Chef Austin Leslie of Pampy's Creole Kitchen**

This Cuban influenced dish (made with our favorite sugar based liquor!) comes from Chef Austin Leslie, a local culinary icon. Chef Leslie has been cooking for 53 years at a wide array of New Orleans restaurants, including his own Chez Helene and most recently at Jacque-Imos's and Pampy's Creole Kitchen.

**Crispy Smoked Quail Salad with Bourbon Molasses Vinaigrette from Chef Susan Spicer's Bayona**

The quail salad at Bayona is nearly legendary and with good reason. The sweet vinaigrette makes the dish unforgettable—showcasing the power of sugar and the culinary expertise of nationally revered chef Susan Spicer.

**Breast of Moulard Duck with Coconut Pigeon Pea Rice and a Tamarind Molasses Reduction from Chef Adolfo Garcia of Rio Mar**

Chef Adolfo Garcia set out to incorporate the rum and sugar theme into this dish created specially for the dine-around. He incorporated West Indian elements and flavors, the sort of inventive cooking found in all dishes at his Warehouse District restaurant Rio Mar.

**Vietnamese Sugarcane Shrimp—Chao Tom—from Pho Tau Bay**

This traditional Vietnamese dish presents grilled Louisiana jumbo shrimp that are minced and formed into a mousse that is wrapped on a stick of sugarcane. While the sugarcane largely acts as a kebob stick of sorts, it's also fun to chew on as you pass a good time. The ever-growing Pho Tau Bay family empire is synonymous with fresh, local flavors that positively sing on your taste buds.

**Cochon du Lait Sandwiches from Chef Tenney Flynn of Zydeque Cajun Barbecue**

Chef Tenney Flynn shows just how sweet smoke can be as his sugar-influenced sauce proves the perfect accompaniment to cochon du lait (that's suckling pig, or pulled pork Louisiana style!) The sauce is made from cane syrup, cane vinegar, and south Louisiana peppers. Chef Flynn owns ZydeQue and the acclaimed fine dining seafood restaurant GW Fins with Gary Wollerman.

**Farmer Fresh Vegetables from Chef Corbin Evans of Lulu's in the Garden**

Chef Corbin Evans reminds us to eat our veggies. And what better veggies than those straight from the Crescent City Farmers Market and Evans's own OK Farm. Chef Evans shops regularly at the farmers market to create his honest-to-goodness delicious fare at Lulu's in the Garden.

**Sno Balls from Hansen's Sno-Bliz**

New Orleanians are serious about their sno balls, and such reverence could largely be attributed to Ernest and Mary Hansen who revolutionized the business with their invention of a superior ice-shaving machine over 60 years ago. Their granddaughter Ashley now runs the famed stand.

**Pralines from Chef Kevin Belton of The New Orleans School of Cooking**

'Big Kevin' loves to put on a show—so expect a little more than a taste of New Orleans tradition when you head to his station. There, picture perfect pralines and belly-busting laughter will abound. Kevin performs as a chef-instructor at the New Orleans School of Cooking in the Quarter if you are looking for an encore.

**Roman Chewing Candy from Ronnie Kotteman**

A drive around New Orleans would not be complete without a sighting of the “Roman Candy Man” – also known as Ron Kotteman. His family has been selling this treat of all treats since 1910 from an iron wheeled, mule drawn cart. Unfortunately, Ron’s four-legged partner could not make the dine-around, but Ron will be present with enough Roman Candy to please even the sweetest tooth.

**Tres Leches Cake from Union Supermarket**

This vanilla cake that is soaked in three types of milk appears often in Latin American countries. After one bite, it’s no wonder why. The condensed milk, evaporated milk, and whole milk (or heavy cream) transform a simple cake into a melt-in-your-mouth phenomenon. The dine-around features the version found at New Orleans’s traditional Latin American grocery store—Union Supermarket.

## Friday Night Dinner List

*Here's the all-star lineup. Please know that, due to the size of our group, all of us will not be able to sit together.*

*Please be at the restaurant before 8:00 p.m. We'll look for you in the bar. We encourage y'all to meet as a group in the hotel lobby if you'd like to carpool.*

*And please remember that the SFA will cover \$40 of your tab, but you will pay for your drinks and wine. And you will kindly tip your waiter generously on the TOTAL bill.*

*The area code for all calls is 504.*

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

-- 723 723 Dante Street, 861-7610. *Host Pableaux Johnson.*

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

-- 430 Dauphine Street, 525-4455. *Host Scott Simmons.*

**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.

-- 322 Magazine Street, 587-9001. *Hosts Brett Anderson and Sara Roahen.*

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

-- 800 Tchoupitoulas, 528-9393. *Host Lolis Elie.*

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

-- 3201 Esplanade, 948-6233. *Host Matt Konigsmark.*

**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.

-- 701 St. Charles Avenue, 524-4114. *Hosts Pam & Duke Eversmeyer and Marcelle Bienvenue*

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

-- 8324 Oak Street, 861-0886. *Host Brooks Hamaker.*

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

-- 300 Gravier Street, 523-6000. *Host Sarah O'Kelley.*

**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.

-- 900 City Park Avenue, 488-1000. *Hosts Melissa Eversmeyer and Elizabeth Pearce.*

## A Few Notes on Other Features

### Coffee

All of the coffee you will drink this weekend—both that provided by the hotel and by our New Orleans SFA volunteers—comes from the local micro-roaster Orleans Coffee Exchange.

Coffee and chicory is a marriage known throughout the world but rarely so appreciated as it is in New Orleans. At various points in history, including during the Civil War, cheap, non-caffeinated chicory was used to lengthen coffee; today, however, obtaining the roasted and ground chicory root is more expensive than many coffees. New Orleanians simply drink it because they like it -- usually cut with equal parts hot milk. To achieve what we believe to be one of the best blends available, Orleans Coffee Exchange mixes estate-grade coffees with Belgian and French chicory.

To purchase coffees from Orleans Coffee Exchange, visit [www.orleanscoffee.com](http://www.orleanscoffee.com), or one of the following local retailers: Café Beignet (French Quarter), Central Grocery (French Quarter), Royal Blend (French Quarter), Langenstein's (Uptown), Whole Foods Market (Uptown), or Fair Grinds (Mid-City).

### Bread Puddings

*Bread puddings for our tasting are offered by several local vendors. Read all about them...*

**Clancy's** This is a contemporary bistro—New Orleans style, though upscale—located in Uptown, near Audubon Park. The easy, sophisticated charm is a favorite with professional and business types. Dishes are imaginative twists on New Orleans favorites and their peach bread pudding provides some of the flavors of a Southern cobbler with a city twist.

**Willie Mae's Scotch House** This is a true neighborhood restaurant, so much so that its owner, Willie Mae Seaton, would rather that not many people know about it. In her 80s, now, Seaton was recently honored across the country. *The Washington Post* spotlighted her restaurant, and CBS' *Sunday Morning* brought their cameras here last fall. Not to mention that she was recently awarded an America's Classic award from the James Beard Foundation. It's hard for Seaton to keep a low profile when people are saying she makes some of the best fried chicken in America. Seaton doesn't regularly make desserts. She does so when she feels like it—but her custardy bread pudding is something for which we can earnestly hope.

**Palace Café** Classic and contemporary Creole and Cajun dishes are served everyday at this upbeat and lively grand cafe owned and operated by Dickie Brennan, of the famed New Orleans restaurant family. Located at the entrance to the French Quarter, Palace Cafe's menu includes signature dishes like Crabmeat Cheesecake, Oyster Pan Roast and—the dish you will taste on Friday, the original White Chocolate Bread Pudding.

**Cafe Reconcile** Café Reconcile is a non-profit collaborative project, providing at-risk teens and young adults with the skills they need to succeed in jobs in the hospitality industry. The restaurant brings together one of the most diverse clientele in the city and is a lively place for lunch. Their divine dish is a marriage of two New Orleans classics: bananas foster and bread pudding.

**Court of Two Sisters** This French Quarter restaurant blends delicious food, interesting history, and jazz, to offer s an authentic blend of all—in a picturesque old-world courtyard with original gas lights and flowing fountains and our three different styled dining rooms. Their bread pudding in an ice cream scoop is a delicately flavored blend of New Orleans and English trifles.

**Dooky Chase** Leah Chase is the doyenne of New Orleans Creole cuisines. She has updated the tastes of her youth in nearby Madisonville and brings a down home refinement to all she does. She dishes up one of the city's best bowls of gumbo—no small achievement—along with more esoteric dishes such as shrimp Clemenceau, and of course, her bread pudding—one that combines her background within in a country home with city cousins.

## **The Crescent City Farmer's Market**

### *The Organization Behind the Market*

Founded in 1995, the Economics Institute (EI) is a nonprofit organization working to promote ecologically sound economic development for individuals, families and small businesses in the food and agriculture sector of the Greater New Orleans region. Housed at Loyola University New Orleans, the Economics Institute uniquely embodies the institution's core Jesuit values of creating socially just development that enables individuals to fulfill their full human potential.

Fully integrated into the operations of the University, the Economics Institute also functions as an independent, non-profit organization with its own governing board of stakeholders (farmers, chefs, consumers, business and community leaders). Rooted in the University's core values and fundamental character, the Economics Institute has become a model for giving both universities and agriculture a human face. Loyola's Catholic, Jesuit tradition of scholarship, service and faith in action allows the EI to adopt a posture of risk taking and to make genuine decisions with our community partners rather than for them. Our unique position in the University points to innovative ways in which higher education can cultivate community partnerships to work collaboratively on issues of local importance.

The EI's mission is to initiate and promote ecologically sound economic development in the Greater New Orleans region. The EI's work is accomplished along dual operational and conceptual tracks that are mutually reinforcing. In the operational track, we link the region through food, a powerful cultural common denominator in the Greater New Orleans area, by operating and supporting the Crescent City Farmers Market. In the conceptual track, we shape public policy and offer technical assistance to create new commercial infrastructures that link small-scale producers and consumers. At this point in our development, with two farmers Markets resulting in an annual economic impact of over \$1 million and plans to open two additional Markets by the end of 2001, we are poised to expand our conceptual strategies and focus on new ways of increasing the entrepreneurial capacity of small-scale food producers.

# GUARDIANS OF TRADITION

## THE AWARD

The heroes of our cuisine are often unsung and uncelebrated women and men. They fry chicken; they bake pies; they wait tables; they make candy; they spread tasty joy. Their considerable skills tend not to be rewarded with the type of fame and fortune that is increasingly part and parcel of the white table cloth world of celebrity chefs and destination restaurants.

Still we recognize that these people are the essential elements, the foundations of American cuisine in general and Southern cuisine in particular. So we have established the Guardian of Tradition award, to be awarded at each Southern Foodways Alliance field trip. In this way we hope to bring attention to those cooks, chefs, restaurateurs and others in our various regions whose work has help keep alive the tradition of Southern Foodways.

In this way, we hope to remind, them, the world and ourselves of their crucial importance in maintaining those traditions on which our cuisine, our region and our identities are built.

## THE ARTIST, JOHN T. SCOTT

The Guardian of the Tradition award was designed by John T. Scott, one of the most talented and prolific American artists working today. He is the 1992 recipient of the prestigious "Genius Grant" from the John D. and Catherine T. MacArthur Foundation, awarded for demonstrating extraordinary originality and exceptional creativity in the field of art.

For the Southern Foodways Alliance, the award is meant to honor people throughout our region whose work in the culinary arts have kept alive those traditions that have sustained us. For Scott the award brings to mind one such person in particular: his father, the late Thomas Scott. The elder Scott worked as a chef in many of the city's finer restaurants including, though the color of his skin barred him from ever eating in their dining rooms.

"I often said my father was the biggest little man I'd ever seen. My father was short. All of his brothers were short. But they were like matches in a room full of dynamite.

"He was a perfectionist. He didn't have much education. But he insisted that we do well. I'd rather fight an elephant with a toothpick than go against my father.

"When there would be a banquet at the Roosevelt Hotel or somewhere, they would call him and ask him how much of this and that they would need. Here was this man who was not school educated, called on to make these decisions. They always only called him a cook. That's what he did. Just cooked for other people."

Scott works in a variety of media—painting, metal sculpture, print making and drawing. In addition to his work as an artist, he is also a professor of art at his alma mater, Xavier University. Circle Dance: John T. Scott Retrospective is on display at the New Orleans Museum of Art through July 10, 2005.

## **THE GUARDIANS OF TRADITION AWARD WINNERS**

### **Angelo Brocato's Ice Cream The Brocato Family**

For the past 100 years, three generations of the Brocato family have provided a valuable public service to the denizens of New Orleans. Since the days before central air conditioning and cheap kitchen refrigeration, the Brocatos have provided sweet summer relief in the form of rich ice creams, frozen wedges of traditional spumoni and crunchy cookies and pastries that pay tribute to the families (and the city's) Sicilian heritage.

The shop's founder, Angelo Brocato Sr., came to New Orleans when he was 12 years old, fresh from apprenticeships in the gelaterias of Palermo. His wife Michelina was his partner in the kitchen and the businesses. The recipes that they developed in their French Quarter shop are the same that his descendents use in their current Mid-City incarnation. Tangy lemon ice. Traditional clove-scented scadalina, or "dead man's bones." Sweet, sublime jasmine-scented gelato.

Over the family's 100 year history, three generations have worked the freezers and ovens of the family business. The founder's sons Angelo, Jr. and Joseph carried on the tradition and passed it on to the modern-day family crew: Angelo III, Michelina, Salvador, Anna, Arthur, his wife Julie, and cousin, Mickey Mae.

As the Brocatos celebrate their centennial, we're proud to celebrate their sweet, soothing contributions to New Orleans food culture.

*--Pableaux Johnson*

### **Charlie's Steakhouse Dotty Bennett**

Former *Times-Picayune* restaurant critic Gene Bourg claims that "Charlie's Steak House," has been around since the earth cooled. It has the old fashioned, wood paneled look of a classic, but it hasn't been quite that long. Charlie Petrossi, opened the restaurant in 1932. His daughter Dotty Bennett started working there as a waitress twenty years later.

Charlie's is an unpretentious place. There are photos of New Orleans sports legends on the walls. There are no printed menus. The filets are standard and the t-bone steaks come in three sizes—small, medium and large. Whatever your preference, your order will arrive drenched richly in sizzling butter. What's more, you'll get great steak and chicken prices.

In an era where the word classic is often applied to upstarts of dubious pedigree, Charlie's is truly a New Orleans classic, rich in tradition and flavor.

*--Lolis Eric Elie*

### **The Roman Candy Man Sam Cortese and Ron Kotteman**

In the 21<sup>st</sup> century, the rhythmic clip clop of a mule's hooves accompanied by the creaking sound of a wooden cart is almost impossible to conjure. But the loud clang of the tugboat bell that announces the arrival of the Roman Taffy candy man and his mule drawn cart has excited lucky generations of New Orleans children.

Sam Cortese, the original Roman Taffy candy man began making and selling the chewy treat, according to the

recipe of his Sicilian great grandmother from that very same cart in 1915. With a regular route that took him back and forth across the Mississippi River by ferry and all the way to Lake Pontchartrain.

Sam originally cooked the taffy on a coal burning stove while wandering the unpaved streets of New Orleans. Today's candy man, Ron Kottemann, Sam's grandson, uses a butane burner but the marble slab for cooling and the big hook for pulling the taffy are exactly the same just as is the sticky delight of 21<sup>st</sup> century New Orleanians – both old and young.

*--Poppy Tooker*

### **Domilise's Dot Domilise**

As a rule, the best po-boys are eaten in smoky bars, modest restaurants, and hard-to-find corner shops. Mrs. Dot Domilise lords over a prime representative of the latter, a locally beloved lunchroom in residential Uptown where the shrimp are hot and the Dixie beer is cold. The roast beef po-boys drip, as roast beef po-boys should, and Domilise's hickory-smoked sausage with chili gravy might be the city's best chili dog.

Miss Dot's late father-in-law opened the business roughly 80 years ago, back when there was such a store on every corner. Turning 83 next month, Miss Dot now runs it with her daughter-in-law, Patti Domilise.

You know your sandwich is ready when one of them hollers, "Your sandwich is ready!", and you know where to sit in the small crowded shop because it's the only seat available.

A door at the back of the restaurant sometimes opens onto Miss Dot's tidy living room.

Some New Orleanians brag that they've eaten at Domilise's all their lives. Others are lucky enough to live there.

*--Sara Roahen*

### **Hansen's**

For the past six decades, Hansen's Sno-Bliz, has served what many call the finest version of the sno-ball. It's a place where customers can "air-condition their tummies" by the cup or the barrel. Believers say that what sets Hansen's apart is its ultra fine shaved ice, homemade syrups and, of course, owners Mary and Ernest Hansen, now in their mid-90s.

Along with their granddaughter, Ashley, who now runs the business, the Hansens operate under the mantra that "there are no shortcuts to quality." Ernest, a machinist by trade, built the ice-shaving machine himself in 1934; he patented it in 1950. Mary Hansen sold her first sno-balls for two cents it was double the going rate, but she knew they were twice as good as any other.

The 2005 Zagat Survey gives Hansen's its highest rating, placing it in the same rarified company as Peristyle, Bayona and Brigtsen's. However, only Hansen's can claim that it's "the city's No. 1 bang for the buck."

*--Matt Konigsmark*

### **Jazz Fest Michelle Nugent and Nancy Oschsenschlager**

The word "food" didn't appear in the name of the New Orleans Jazz Festival and Louisiana Heritage Fair. But since its first production in 1970, the event that has come to be known simply as Jazz Fest has featured some of the best food available in Louisiana.

It's no mean feat, keeping up the toothsome tradition established that year by such legends of the Louisiana kitchen as Sonny Vaucresson and Buster Holmes. But Nancy Ochsenschlager and Michelle Nugent have not only done that, they've expanded the offerings to include food from the various regions of the world that have influenced our Louisiana cuisine.

In her many years as Fair Producer, Ochsenschlager not only helped design the layout of the festival's food booths, she helped design the system where by quality, hot food can be prepared and served under adverse, outdoor conditions.

There's a good reason why the food at the festival rivals that served at the city's finest restaurants. Michelle Nugent brings to the festival grounds years of experience as a chef in such venerable New Orleans kitchens as those of Bayona, the Maison DeVille, Brigsten's, Mr. B's Bistro and Spice Inc.

Thanks to the efforts of these two women, New Orleans food stands shoulder to shoulder in quality and popularity with the music at Jazz Fest.

*--Lolis Eric Elie*

### **Lionel Key**

In 1982 Lionel Key of Baton Rouge began a two-year apprenticeship under his great uncle, Joseph "Willie" Ricard of Rougon, Louisiana. With Ricard as his guide, Key learned the essentials of filé making: the locations of his favorite sassafras trees; when to harvest the leaves; how to cure them; and the proper use of a mortar and maul for grinding.

When Ricard passed away in 1984 at the age of 90, Key inherited his tools of the trade – and his passion for filé. Today, Key still makes filé the way his great uncle did, pulverizing the leaves into powder by plunging a weathered pecan wood maul into the concave cavity of an ancient cypress stump, now stained an earthy green by a century of use.

Occasionally, you can catch Key at the Crescent City Framers Market. Or you can find him on the web at [www.unclebillspices.com](http://www.unclebillspices.com).

*--John T. Edge*

### **Leidenheimer Bread Company Sandy and Katherine Whann**

Driving around New Orleans you can't help but cross paths with at least one Leidenheimer bread truck each day. Their slogan—"Sink ya teeth into a piece of New Orleans cultcha!"—jumps off the truck, proclaiming the truth. Leidenheimer Bread Company is indeed an integral part of this city's past, present and future. The Leidenheimer family has outfitted po-boy shops with their famed chewy French loaves for over 100 years. Today, they bake 30,000 po-boy loaves every day and even ship their frozen loaves across the nation.

The company was founded by George Leidenheimer in 1896 and subsequently managed by his son, grandson and now his great grandson—Robert Whann IV, also known as Sandy. Whann runs the family business with the guidance of his sister Katherine who has played a vital role in the formation of the Po-Boy Preservation Society. Together they continue the legacy of creating New Orleans's own unique style of French bread.

*--Sarah O'Kelley*

## **Mauthe's Dairy**

Most of us foodies have either told or heard stories of the good ol' days when milk came in a heavy glass bottle delivered to your doorstep with a thick layer of cream on top. Well, the Mauthe's Dairy captures a bit of that nostalgia in every jug of their farm fresh milk topped with the requisite fatty goodness.

The Mauthe family has been dairying for over 75 years. When Henry Mauthe started the dairy in New Orleans's Lower 9<sup>th</sup> Ward, he and his wife delivered their milk and Creole cream cheese door to door – beginning at Jackson Barracks and ending at Tujague's restaurant.

Today Henry's grandson, Kenny Mauthe, runs the dairy with the help of his wife Jamie and their children. In 2000, they left the dairy coop system and began processing their milk themselves. The Mauthes manage their own grass fed, hormone-free herd. Their superior milk, cream and Creole cream cheese take you back to the good ol' days.

*--Sarah O'Kelly*

## **Milton Prudence**

In 1968 Milton Prudence stopped in New Orleans to visit family. He had just left the Marine Corps, and as days turned into weeks, it became evident that his plans to return to his native Rhode Island would be put on hold.

Warren Martin, Prudence's uncle, was a chef at Galatoire's at the time, and he arranged a job interview for his nephew at the French-Creole restaurant. During the interview, Prudence returned from the rest room and inquired about the "Colored" and "White" signs he noticed above separate stalls. Prudence was hired as a dishwasher, and the offending signs were promptly removed.

Prudence rose through the kitchen ranks of Galatoire's, spending the last fifteen years of his 35-year tenure as the restaurant's executive chef. In this capacity Prudence became one of the world's foremost practitioners of French-Creole cookery, presiding over a kitchen that churned out definitive versions of turtle soup, trout amandine, shrimp remoulade and more.

Prudence left Galatoire's in 2003. Today he is chef at Tommy's Cuisine.

*--Brett Anderson*

## **Willie Mae's Scotch House**

### **Willie Mae Seaton**

Though Willie Mae Seaton hails from Crystal Springs, Ms., she has won over the notoriously finicky palates of New Orleanians by delivering quality down home food for nearly 50 years.

Her restaurant, Willie Mae's Scotch House, is a converted shot gun house. There she daily converts lowly yards birds to fried chickens whose crisp, delicate crusts knows no parallel. On Fridays, trout are pan fried two-by-two in old fashioned cast iron skillet. Everyday, red beans are put on the stove before the sun rises and cooked to a creamy perfection in time for the lunch crowd.

At 88 years old, she still does her own cooking; still holds her recipes more tightly than national security secrets, and still makes a point of coming out of the kitchen to greet her many fans by name.

*--Lolis Eric Elie*

## **Uglesich's Anthony and Gail Uglesich**

When Croatian immigrant Sam Uglesich opened up his Baronne Street bar in 1927, the menu couldn't have been simpler: "Raw oysters. Fried shrimp, soft-shelled crab, oysters or trout. Sandwiches or plate."

It took Sam's son Anthony to make the no-frills neighborhood joint in New Orleans' Central City into a culinary pilgrimage destination. In the mid-1970s, Anthony Uglesich and his wife Gail added to the straightforward menu with a host of creative seafood dishes that featured impeccably fresh Louisiana seafood – garlicky sautéed oysters swimming in spicy olive oil, plump shrimp doused in a red-pepper sauce.

The Uglesichs built a solid national reputation for his culinary creativity and unflinching dedication to quality. Rising before dawn every day to mix the sauces for the days' lunch-only dining service, and tending the customers from behind the tiny counter in New Orleans' now-legendary "fine dining dive."

Three months ago, Anthony and Gail chose to make good on threats to retire, closing the local landmark after two generations and nearly eighty years of continuous service. Friends and fans lined up for a 6-hour wait in the summer heat to taste their creations one last time and pay respects to Mr. Anthony and Ms. Gail. Future generations will have to live with wistful stories that begin "You shoulda been here."

*--Pableaux Johnson*

## **Vietnamese Market Thieu Ly and Finh Nguyen**

To get to Vietnam from New Orleans, take the Chef Menteur exit off of I-10 and turn left on Alcee Fortier Boulevard. Every Saturday morning, in the courtyard just behind Ly's Supermarket, there's an open air seafood, live poultry and produce market that looks, feels and smells like the markets of Vietnam.

For more than twenty years New Orleanians have been able to buy bok choy, cilantro, bean sprouts, basil and a host of staples of the Vietnamese pantry. The market has existed for more than 20 years thanks in large part to the Ly family. Not only are they the owners of the grocery store in the front of the building, they are the hosts of the Saturday market.

Thieu Ly and Finh Nguyen, immigrants from Vietnam, started Ly Supermarket and worked with the Archdiocese of New Orleans to establish the Saturday market. These days, their two daughters, Malinda and Nikki keep the tradition alive.

Wise shoppers know that after appetizers of sesame seed donuts and sticky rice from the market vendors, it's wise to save room for banh mi, a Vietnamese po-boy from Ly's Market.

*--Lolis Eric Elie*

## **SPONSORS**

### **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.

## **FIELD TRIP VOLUNTEER COMMITTEE**

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, Dana Logsdon, and the Eversmeyer family.

## **SFA THANKS**

The Southern Foodways Alliance is grateful for the hospitality of the International House Hotel, the New Orleans Rum Distillery, Dooky Chase, and Commander's Palace. We are also appreciative of the many restaurants who so kindly opened their doors to us with special menus this weekend. Finally, we thank John Besh, Simone Rathle, the amazing staff at Restaurant August, Destrehan Plantation, and the good folks at Artisans and Estates who have worked to put together our Saturday night dinner at the plantation.