

THE

# GULF SOUTH

Tracing the Arc of Eats from Texas to Florida



2006

## SOUTHERN FOODWAYS SYMPOSIUM

OCT 19-22 University of Mississippi

*with a*  
**DELTA**  
**DIVERTISSEMENT**

October 18-19  
Greenwood, MS

# THE GULF SOUTH

Tracing the Arc of Eats  
from Texas to Florida



Sooner or later Southerners all come home, not to die, but to eat gumbo.

– Eugene Walter, bard of Mobile, Alabama

The ninth annual Southern Foodways Symposium will be held October 19–22, 2006, on the campus of the University of Mississippi in Oxford. This year we explore the Gulf South, tracing an arc from Texas through Louisiana, Mississippi, Alabama, and Florida.

We dig deep into the subject of regionalism this year. With the coast as our backdrop, we ponder where the South gives way to the Caribbean. We study wetlands loss and project the future of the Cajun Coast. Ethnicity comes into play, too. We examine the lives of Cubans in Ybor City, Florida, and Vietnamese in Biloxi, Mississippi. And we hear from a poet, raised on the Gulf Coast, about the African American rituals and traditions of her youth. We learn the provenance of gazpachi salad, the pressed poor boy, and West Indies salad. In short, we pledge to cover the waterfront, to render the Gulf a feast of words and foods.

Of course, we'll eat well. Green gumbo from Leah Chase of New Orleans. Banh Mi, known to some as Vietnamese Po' Boys, too. Breakfast casseroles of oysters and eggs. Biscuits slathered with farm-churned butter. Lunch tributes to Eugene Walter, the man John Egerton called "the once and future king of Southern cookery writers." Snacks of bacon-peanut brittle. Nibbles of sweet potato-blanketed catfish. Sips of sparkling wine and Lynchburg lemonade.

This event provides opportunities for cooks, chefs, food writers, and inquisitive 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 offer a full complement of Thursday afternoon workshops. Cooks interested in technique may lay their hands on a layer cake. Writers may listen to editors sketch the geography of *Cornbread Nation* (and argue with them if they please). Eaters may rediscover food traditions now on the wane. And all are invited to a special edible edition of *Thacker Mountain Radio*.

This year we screen another SFA-produced film, underwritten by the Fertel Foundation and directed by Joe York. The subject is an unheralded champion of Southern foodways, Tommy Ward, proprietor of 13 Mile Oyster Company in Apalachicola, Florida.

If you were lucky enough to join us for our Field Trip to Florida's Forgotten Coast, you met Tommy—and tasted the best roasted oysters of your life. If you did not, here's your chance to come face to face with the man and see the newly completed film.

Keep in mind: The Delta Divertissement is back, October 18–19. Over the course of a twenty-four-hour sojourn to Greenwood, we will explore the importance of pompano and catfish to the Delta table. Fred Thompson, author of the *Big Book of Fish and Shellfish*, will explain how and why pompano have long swum north to Greenwood. Martha Foose will teach us to roll a proper biscuit. And Jim Shirley, master of the Gulf Coast palate, chef of the Fish House in Pensacola, Florida, will bring the bounty of the Gulf to Greenwood for a seaside luncheon.

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, Center for Documentary Projects and the Office of Outreach at the University of Mississippi, City Grocery, Family and Consumer Sciences at the University of Mississippi, Garretson Wine Company, Grateful Palate, L & M's Kitchen and Salumeria, the National Food Service Management Institute, and Purple Parrot Café.

Primary sponsors of the Southern Foodways Symposium are

**Biltmore Estate Wine Company**

**The Catfish Institute**

**Fertel Foundation**

**Glory Foods**

**Jack Daniel's Tennessee Whiskey**

**Jim 'N Nick's Bar-B-Que**

**National Peanut Board**

**R&B Feder Charitable Foundation for the Beaux Arts**

**Tabasco**

**Viking Range**

**White Lily**

On the cover: *Pap Bailey, Mullet Fisherman* by Richard Bickel, [www.richardbickelphotography.com](http://www.richardbickelphotography.com).

# SCHEDULE

Unless otherwise noted, all events are in Paul B. Johnson Commons.

## THURSDAY

- 1–4 p.m. **Registration**  
*Barnard Observatory*
- 3–4 p.m. **Restoring America's Food Traditions: A Workshop**  
Gary Nabhan  
*Barnard Observatory*
- 4–5 p.m. **Layer Cake Renaissance: A White Lily Workshop**  
*National Food Service Management Institute*  
Sonya Jones and Angie Mosier
- 4–5 p.m. **Writing *Cornbread Nation***  
John Egerton, Lolis Eric Elie, Ronni Lundy;  
moderated by Jane Daniels Lear  
*Barnard Observatory*
- 5:30 pm **Thacker Mountain Radio Show**  
*Off Square Books*
- 7 p.m. **Panama on the Gulf Dinner**  
Adolfo Garcia  
*Oxford Square North*  
*Cornbread Nation Cuvee*
- 10 p.m. **Music on the Square**

## FRIDAY

- 9–10 a.m. **Registration**
- 10 a.m. **Introduction of Glory Foods Scholarship Winners**  
Charles Reagan Wilson
- 10:15 a.m. **Drawing a Bead on Regionalism**  
Charles Reagan Wilson
- 10:45 a.m. **Gulf Coast Gulping: Foodways from Key West to Brownsville**  
Ray Arsenault and Gary Mormino
- 11:45 a.m. **Letter from New Orleans**  
Lolis Eric Elie
- Noon **Banh Mi Meets PoBoy**  
Shaggy Duffy  
*The Grove*
- 1:15 p.m. **Gulf Coast Foodways Farewell: We're Letting the Good Times Roll Away**  
Mike Tidwell
- 2:15 p.m. **Vietnam, France, and Slavonia on the Gulf: Ethnicity and Workways in Mississippi**  
Aimée Schmidt
- 3:00 p.m. **Cuba on the Gulf: Feast and Famine in Tampa's Ybor City**  
Andy Huse
- 4 p.m. **Free Time**
- 6 p.m. **Ruth Fertel Keeper of the Flame Award and Film Screening**  
Tommy Ward, Joe York, and Randy Fertel  
*Powerhouse*
- 6:30 p.m. **Jack Daniel's Lifetime Achievement Award**  
Toast and Presentation by Lynne Tolley and Charles Reagan Wilson  
*Powerhouse*
- 7:30 p.m. **Amusements and Libations**  
*Big Truck Theatre, Taylor*  
**Post Fryolator Catfish**  
Victor Pickich and Thomas Genin

- Gabrielle Goes Catfish**  
Greg Sonnier  
**Front Porch Degustation**  
*Taylor Grocery*  
**U.S. Farm-Raised Catfish**  
Lynn Hewlett

## SATURDAY

- 9 a.m. **Breakfast of Champions**  
Roasted Peanuts and Barq's Root Beer  
**Benediction**  
Natasha Trethewey
- 9:30 a.m. **Galveston Bay: A Treasure Chest of Texas Oysters**  
Robb Walsh
- 10:30 a.m. **Mobile in Two Acts**  
**Where the Gumbo Cooks (and the Roux) are Brown**  
Karen Wilcher  
**At Table with Eugene Walter**  
Michael Batterberry and Jack Pendarvis; moderated by Don Goodman
- 11:45 a.m. **State of the SFA**  
Elizabeth Sims  
**Shadetree Oyster Q and A**  
Sammy Ray
- 12 p.m. **Viking Range Luncheon: Tribute to an Untidy Pilgrim**  
Linton Hopkins
- 2–3:30 p.m. **Queer Gulf Coast Foods**  
Moderated by Robb Walsh  
**West Indies Salad: Bill Bayley Comes Home**  
Robert St. John  
**Why Press a Poor Boy?**  
Malcolm White  
**Gazpachi Salad: That Ain't a Typo**  
Jim Shirley
- 4 p.m. **Free Time**
- 6 p.m. **Book Signing, Film Screening, Bacon-Peanut Brittle Tasting**  
Biltmore Estate Sparkling Wine  
*Powerhouse*
- 7 p.m. **Green Gumbo and Great Fried Chicken**  
Leah Chase and Willie Mae Seaton  
*Howorth Home*  
**On the Side**  
Students from Culinard, the Culinary Institute of Virginia College, led by Robby Melvin and Antony Osborne
- 10 a.m. **Possum, Key Limes, Mullet, Bacon Fat, and Rum: the Five Florida Food Groups and How They Made the Dream State Dreamy**  
Diane Roberts  
*Powerhouse*
- 11 a.m. **White Lily Biscuits and Grits Brunch: Introducing the Oxtown Fry**  
John Currence and Mary Sonnier  
*City Grocery and Southside Gallery*

# DELTA DIVERTISSEMENT

October 18-19, 2006

Join the SFA for our fourth Delta Divertissement. In keeping with our Gulf South theme for 2006, this overnight trip to Greenwood, Mississippi, showcases how the Delta functions as a fish-lover's crossroads where gulf pompano and pond catfish coexist and complement.

As ever, Amy Evans, SFA Oral Historian and Delta champion, will show the way. In her company, we will eat our fill at Lusco's, the storied Delta restaurant that spurred the pompano craze. Fred Thompson, author of *The Big Book of Fish and Shellfish*, will lead the discussion as we try to determine how pompano came to be a fixture of the Delta table.

When we're not eating, we'll be cooking, for this edition of the Divertissement favors curious kitchen folk. Join us as we bake biscuits and roll tamales with Delta native Martha Foose, as we taste fresh-water prawns, raised in Leland and cooked by Greenwood's own Taylor Bowen Ricketts.

At the helm for our Gulf Coast Seafood Consult will be Jim Shirley, chef-proprietor of the Fish House in Pensacola, Florida (and Great Southern Café in nearby Seaside), author of *Good*

*Grits: Southern Boy Cooks*. Keep in mind: Although David Ferris of Giardina's in Greenwood promises to give Jim a wide berth, expect a fillip or two from David, catfish rejoinders to Jim's pompano platings.

## RATES AND REGISTRATION

**Registration** is limited to thirty-five people and sells out quickly. Cost for the trip is \$190, \$170 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, are priced at a discounted rate of \$155, and may be reserved by dialing 866-600-5201 and asking for the special SFA rate.

## WEDNESDAY, OCTOBER 18

### Drive to Greenwood

(2 hours from Memphis, 1½ hours from Oxford)

Early arriving guests should contact the Alluvian Spa about cottonseed oil massages and sweet tea facials. Or they might want to amble down to Turnrow Books and peruse Jamie and Kelly Kornegay's loaded-to-the-gills cookbook department. Hungry travelers can head to the Delta Fresh Market, where Taylor Bowen Ricketts dishes a mean fried green tomato and bacon sandwich. Or Mockingbird Bakery, for a slice of Martha Foose's sweet tea chess pie.

3 p.m. **Tour Viking Range Corporation's Manufacturing Facilities**

Watch a stove being built from the ground up.

3 p.m. **White Lily Biscuit Clinic** (limited to 12 people)  
Martha Foose

4 p.m. **White Lily Biscuit Clinic** (limited to 12 people)  
Martha Foose

6 p.m. **Delta Welcome and Tamale Trail Update**  
Amy Evans

**To Drink:** *Cornbread Nation Cuvée* from Garretson Wines

**To Snack:** Delta Freshwater Prawns gussied by Taylor Bowen Ricketts

7 p.m. **How Pompano Came to the Land of Cotton and Catfish**

Fred Thompson and Martha Foose

8 p.m. **Lusco's: The Pompano Palace**  
Karen and Andy Pinkston

**Midnight Mile High Pontchartrain Pie Tribute**

**Overnight at the Alluvian**

## THURSDAY, OCTOBER 19

8 a.m. (or so) **Mockingbird Bakery Morning**

9 a.m. **Main Line Coffee with "Jesus on the Main Line"**  
Double Quick Gospel Choir

9:30 a.m. **Catfish Tamales**  
Martha Foose

10:30 a.m. **Gulf Coast Seafood Consult and Feed**  
(**Contrapuntal Catfish Allegro** by David Ferris)  
Jim Shirley

12 p.m. **Depart for Oxford** (1½ hours)

## SPEAKER BIOS

**Ray Arsenault**, codirector of Florida Studies Program at the University of South Florida, is the author of a number of books, most recently, *Freedom Riders: 1961 and the Struggle for Racial Justice*.

**Michael Batterberry**, along with his wife, Ariane, founded *Food Arts* as well as *Food & Wine* magazines. In Rome, Italy, Batterberry dined with Eugene Walter. At *Food Arts*, he edited Walter.

**Leah Chase**, a founder of the SFA, is a recipient of the Jack Daniel's Lifetime Achievement Award. She is chef-proprietor of the restaurant Dooky Chase in New Orleans.

**John Currence**, chef-owner of City Grocery in Oxford, Mississippi, is the backbone of the symposium. Of late, he's been playing around with pork rind-crusting fried chicken.

**Shaggy Duffy**, a native of New Orleans, is the chef at the Beauty Shop in Memphis. By way of dishes like soft shell crab with tomato firewater, he has quickly won a reputation for marrying tradition and innovation.

**Double Quick Gospel Choir** is comprised of members of Double Quick Convenience Stores in the Arkansas Delta and the Mississippi Delta.

**John Egerton** of Nashville is an independent writer of nonfiction. He is a founder of the SFA. Among his books is *Southern Food: At Home, on the Road, in History*.

**Lois Eric Elie** is a columnist for the *Times-Picayune* of New Orleans. He is a founder of the SFA and the author of *Smokestack Lightning: Adventures in the Heart of Barbecue Culture*.

**Amy Evans**, oral historian for the Southern Foodways Alliance, is also an accomplished artist. Her work graces bottles of Cornbread Nation Cuvee from Garretson Wine Company.

**Davis Ferris**, a native of Jackson, Mississippi, and a graduate of the New England Culinary Institute, is chef de cuisine of Giradina's in Greenwood, Mississippi.

**Randy Fertel** is president of the Fertel Foundation of New Orleans. He is author of the forthcoming memoir *The Gorilla Man and the Empress of Steaks*.

**Martha Foose**, executive chef of the Viking Cooking School, is coproprietor of Mockingbird Bakery. Her book, *Screen Doors and Linen Tablecloths: Tales of a Southern Cook*, is forthcoming.

**Adolfo Garcia**, a native of Louisiana with roots in Panama, South America, is chef-proprietor of two New Orleans restaurants, La Boca and Rio Mar.

**Don Goodman** is the executor of the Eugene Walter Estate. He lives in Bristow, Virginia, where he sifts through the writer's voluminous correspondence and drawings.

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

**Linton Hopkins**, chef and owner (with his wife, Gina) of Restaurant Eugene in Atlanta, is a graduate of the Culinary Institute of America. Though the restaurant is named in honor of his grandfather, Hopkins is a dedicated student of Eugene Walter's cookery and writing.

**Andy Huse** is assistant librarian at the University of South Florida's Tampa Special Collections Department. He is at work on a book, *Tampa's Delicious History: Restaurants and Culture in the Twentieth Century*.

**Sonya Jones**, a graduate of the Culinary Institute of America, is the pastry chef and owner of Sweet Auburn Bread Company in Atlanta, Georgia.

**Jane Daniels Lear** is a native of Savannah, Georgia. An editor at *Gourmet* magazine, she, along with Floyd Cardoz, is coauthor of *One Spice, Two Spice: American Food Indian Flavors*.

**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*.

**Gary Mormino**, codirector of the Florida Studies Program at the University of South Florida, is the author of *Land Of Sunshine, State Of Dreams: A Social History of Modern Florida*.

**Angie Mosier**, along with her husband, Johnny, owns and operates Blue Eyed Daisy Bake Shop at Serenbe in Palmetto, Georgia. She is an SFA board member.

**Gary Nabhan** is director of the Center for Sustainable Environments at Northern Arizona University and a founder of the Renewing America's Food Traditions initiative. Among his books is *Coming Home to Eat: The Pleasures and Politics of Local Food*.

**Jack Pendarvis**, a native of Bayou La Batre, Alabama, and, in his youth, a dining companion of Eugene Walter, is the author of *The Mysterious Secret of the Valuable Treasure*.

**Victor Pickich and Thomas Genin**, veterans of Emeril Lagasse's kitchens, are chef-proprietors of Tigre's restaurant in Pass Christian, Mississippi.

**Karen and Andy Pinkston** are coproprietors of Lusco's in Greenwood, Mississippi. Opened in 1933 by Charles and Marie Lusco, the onetime grocery store quickly gained a reputation for fresh fish, great steaks, and homemade wine, served in the privacy of curtained booths.

**Sammy Ray**, a native of Rosedale, Mississippi, with family roots in Lebanon, is professor emeritus of marine biology at Texas A&M University at Galveston.

**Taylor Bowen Ricketts**, along with her husband, Darby, owns and operates Delta Fresh Market in Greenwood, Mississippi. Her artwork graced two previous symposium brochures.

**Diane Roberts** is professor of literature and writing at Florida State University and a commentator for NPR. Her latest book is *Dream State: Eight Generations of Swamp Lawyers, Conquistadors, Confederate Daughters, Banana Republicans, and Other Florida Wildlife*.

**Robert St. John** of Hattiesburg, Mississippi, is a restaurateur, chef, and writer. His latest book is *Deep South Parties or How to Survive the Southern Cocktail Hour without a Box of French Onion Soup Mix, a Block of Processed Cheese, or a Cocktail Weenie*.

*continued on next page*

Bios continued from previous page

**Aimée Schmidt**, who received her master's degree in Southern Studies from Ole Miss, is a native of Pass Christian, Mississippi. She works in Decatur, Georgia, as an independent folklorist. To her mother's great pleasure, she makes a mighty fine seafood gumbo.

**Willie Mae Seaton** is the chef and proprietor of Willie Mae's Scotch House in New Orleans. In 2005 she was the recipient of an America's Classics Award from the James Beard Foundation.

**Jim Shirley** is chef at Fish House in Pensacola, Florida, and at Great Southern Café, down the beach in Seaside. He is the author of *Good Grits: Southern Boy Cooks*.

**Elizabeth Sims**, an executive with the Biltmore Estate Company, is outgoing president of the Southern Foodways Alliance. She has proven an able and vigorous leader.

**Greg and Mary Sonnier** are alumni of Paul Prudhomme's kitchens. Today, they are respectively, chef and pastry chef (and co-owners) of the restaurant Gabrielle in New Orleans.

**Fred Thompson** of Raleigh, North Carolina (and New York City), is the author of, among other books, *Iced Tea* and *The Big Book of Fish and Shellfish*.

**Mike Tidwell** is the author of *Bayou Farewell: The Rich Life and Tragic Death of Louisiana's Cajun Coast*. His travel articles for the *Washington Post* have earned him four Lowell Thomas Awards, the highest prize in American travel journalism.

**Lynne Tolley**, the great grandniece of Jack Daniel, is proprietor of Miss Mary Bobo's Boardinghouse in Lynchburg, Tennessee. She also serves as an official taster at her Uncle Jack's distillery.

**Natasha Trethewey**, a native of Gulfport, Mississippi, is an associate professor of creative writing at Emory University. A Guggenheim fellow, she has published three books of poetry, the most recent of which is *Native Guard*.

**Robb Walsh**, restaurant critic for the *Houston Press*, is the author of a number of books, including *Legends of Texas Barbecue*, *The Tex-Mex Cookbook*, and the forthcoming *Sex, Death and Oysters*.

**Tommy Ward** is the man and muscle behind 13 Mile Oyster Company in Apalachicola, Florida, where he carries on the work of his late father, Buddy Ward.

**Malcolm White**, co-owner of Hal and Mal's restaurant and bar in Jackson, Mississippi, serves as executive director of the Mississippi Arts Commission.

**Karen Wilcher**, whose family ties to Mobile run deep and strong, is proprietor of Table Matters a food consulting firm in Mitchellville, Maryland.

**Charles Reagan Wilson** is the director of the Center for the Study of Southern Culture at the University of Mississippi. He is coeditor of the *Encyclopedia of Southern Culture*.

**Joe York** received his graduate degree in Southern Studies from Ole Miss. He has made eight films for the SFA, including *Whole Hog*. His book *With Signs Following: Religion on the Southern Roadside* is forthcoming.

## OXFORD PARTICULARS

### 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 [sfamail@olemiss.edu](mailto:sfamail@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 posted online, and attendees may contact one another to arrange rideshares.

### 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

### 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.

The 2007 Southern Foodways Symposium will mark our tenth anniversary. We're planning a retrospective and celebration. If you have suggestions, e-mail us at [sfamail@olemiss.edu](mailto:sfamail@olemiss.edu) and programming chair Adrian Miller will respond.

# 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 10**. 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 11**. And now for the fine print: No refunds will be processed after **September 25**, even if cancellation of the symposium is precipitated by an act of God. We're serious.

Name \_\_\_\_\_

Business \_\_\_\_\_

Address \_\_\_\_\_

City \_\_\_\_\_ State \_\_\_\_\_ Zip \_\_\_\_\_

Phone \_\_\_\_\_ Fax \_\_\_\_\_

E-mail \_\_\_\_\_

*Your information will be listed on registration materials as you record it here. Please make separate copies for each registrant.*

## SYMPOSIUM

- I would like to join the SFA or renew my membership through December 2007 and attend the symposium at a reduced rate of \$390. Member fees are (*circle one*):  
\$50 Student  
\$75 Individual  
\$100 Family  
\$200 Nonprofit or Artisanal Producer  
\$500 Corporate, for a one-year membership
- I would like to attend the symposium at the regular rate of \$430.
- I would like to attend the Delta Divertissement at the SFA rate of \$175.
- I would like to attend the Delta Divertissement at the regular rate of \$195.

During the Delta Divertissement, I would like to attend the:

- \_\_\_ 3:00 Viking Plant Tour
- \_\_\_ 3:00 Biscuit Clinic
- \_\_\_ 4:00 Biscuit Clinic

*Please circle 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 2007 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.

## 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 the Restoring America's Food Traditions Workshop.
- \_\_\_ I would like to register for Writing *Cornbread Nation*.
- \_\_\_ I would like to register for the Layer Cake Renaissance Workshop.

## PAYMENT INFORMATION

- Charge to: \_\_\_ Visa \_\_\_ MasterCard  
*No checks or American Express cards accepted.*

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

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

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

**Return 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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# *The University of Mississippi*

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