

2002 SOUTHERN FOODWAYS SYMPOSIUM



BARBECUE

Smoke, Sauce, and History

OCTOBER 17-20
UNIVERSITY OF MISSISSIPPI AT OXFORD

SCHEDULE

All events take place at *Barnard Observatory* unless otherwise indicated.

Thursday, October 17

- 11:00 – 2:00 REGISTRATION
- 2:00 – 3:30 FOODWAYS RESEARCH WORKSHOP
Jennifer Ford and Leigh McWhite
Department of Archives and Special Collections
J. D. Williams Library
- 3:30 – 5:30 *TWO WOMEN AND THEIR COOKBOOKS: LENA RICHARD AND MARY LAND*
Exhibition Tour
University of Mississippi Museums
(Exhibition also open Thursday-Saturday 9:30-4:30, Sunday 1:00-4:00)
- 5:30 – 7:00 *THACKER MOUNTAIN RADIO SHOW*
Off Square Books
- 7:00 ABERRANT BARBECUE SUPPER-AJAX DINER
Barbecue Shrimp by Amy Crockett of Ajax Diner; Cornish Game Hens by Ray Robinson Jr. of Cozy Corner in Memphis, Tennessee; Smoked and Fried Ribs by Bart Wood of Little Dooley's in Columbus, Mississippi
- 8:30 FILM FEST: *A DAY IN THE LIFE OF BARBECUE AND HUSH HOGGIES HUSH*
Courthouse Square

Friday, October 18

- 8:00 – 10:00 REGISTRATION
- 10:00 – 10:15 WELCOME AND INTRODUCTION OF GLORY FOODS' BILL WILLIAMS SCHOLARSHIP WINNERS
Charles Reagan Wilson
- 10:15 BARBECUE BENEDICTION
Jake Adam York
- 10:30 – 11:30 BARBECUE GEOGRAPHY: A TASTE OF PLACE
Lolis Eric Elie
- 11:45 – 1:00 DUELING SANDWICHES – THE GROVE
Pitmasters Devin Pickard of Papa KayJoe's, Centerville, Tennessee, and J. C. Hardaway of Big S Grill, Memphis, Tennessee
- 1:00 – 1:45 NORTH CAROLINA BARBECUE: FLAVORED BY TIME
Bob Garner
- 2:00 – 2:45 COTTON PICKERS IN THE MEAT MARKET: THE ORIGINS OF THE TEXAS BARBECUE BUSINESS
Robb Walsh
- 3:00 – 3:45 "WE DIDN'T KNOW FROM FATBACK": A SOUTHERN JEWISH PERSPECTIVE ON BARBECUE
Marcie Ferris
- 3:45 – 4:00 LIFETIME ACHIEVEMENT AWARD PRESENTATION TO ELLA BRENNAN

- 6:00 – 7:00 CORNBREAD NATION DEBUT PARTY
Biltmore Estate Winery Toast
Off Square Books
- 7:30 THE CATFISH INSTITUTE DINNER – TAYLOR GROCERY
Catfish Past, Present, and Future with Anne Cashion, Susan Goss, Lynn Hewlett, and Ken Smith
- 9:00 DOWN TO THE WELL
Kevin Gordon

Saturday, October 19

- 8:30 – 9:00 OPEN FORUM FOR SFA MEMBERS
- 9:00 BARBECUE BENEDICTION
Jake Adam York
- 9:15 – 10:00 BARBECUE SOCIOLOGY: THE MEAT OF THE MATTER
John Shelton Reed
- 10:15 – 11:00 THE POLITICS OF BARBECUE (OR WHY NEWT GINGRICH DUG UP HIS FRONT YARD)
Jim Auchmutey
- 11:15 – 12:00 A CONFEDERACY OF SAUCES: RACE RELATIONS AND THE BESSINGER BROTHERS OF SOUTH CAROLINA
Jack Hitt
- 12:00 – 1:30 VIKING RANGE LUNCHEON – THE QUADRANGLE
Ben Barker
- 1:45 – 3:00 BARBECUE IN A NEW CONTEXT: A PANEL DISCUSSION
Rick Osswald, Vince Staten, Carolyn Wells, and Frank Vernon, moderated by Lolis Eric Elie
- 3:15 – 4:00 CAN BARBECUE SAVE AMERICA?
Ray Oldenburg
- 4:00 – 4:15 KEEPER OF THE FLAME AWARD PRESENTATION TO JAMES WILLIS
- 5:30 BARBECUE SHOWDOWN – GARY PASTURE
Pitmasters Jimmy Hagood of Blackjack Barbecue, Charleston, South Carolina; Don McLemore of Big Bob Gibson's, Decatur, Alabama; and Ed Mitchell of Mitchell's Barbecue, Wilson, North Carolina. With Curator of Sauces Ardie Davis and Curator of Coleslaws Elizabeth Karmel.
- 7:00 EVERYBODY HOLLERIN' GOAT
Otha Turner and the Rising Star Fife and Drum Band

Sunday, October 20

- 9:30 – 11:00 WHITE LILY PIE BREAKFAST – CITY GROCERY
Karen Barker
- 11:15 – 12:00 REFLECTIONS OF A HUNGRY BOY
Calvin Trillin

SPEAKERS & Chefs

JIM AUCHMUTEY has been a reporter and editor for the *Atlanta Journal-Constitution* since 1980. He has coauthored two cookbooks, one of them about barbecue sauce.

BEN BARKER met his wife, Karen, on the first day of classes at the Culinary Institute of America. He is chef and co-owner of Magnolia Grill in Durham, North Carolina, and coauthor of the cookbook *Not Afraid of Flavor*.

KAREN BARKER is the pastry chef and coowner of Magnolia Grill in Durham, North Carolina. A native of Brooklyn, New York, now happily ensconced in the South, she is coauthor of the cookbook *Not Afraid of Flavor*.

ELLA BRENNAN, of Commander's Palace in New Orleans, is the matriarch of one of America's most storied and respected restaurant families.

ANNE CASHION, a native of Jackson, Mississippi, is the owner of two Washington, D.C., restaurants: Johnny's Half Shell and Cashion's Eat Place.

AMY CROCKETT of Coldwater, Mississippi, was the sous chef at City Grocery in Oxford for five years before coming on board as the chef at Ajax Diner.

JOHN CURRENCE got his start at Bill Neal's restaurant, Crook's Corner, in Chapel Hill, North Carolina. He is the chef-owner of City Grocery in Oxford.

ARDIE DAVIS – aka Remus Powers PhB – is founder and official taste master of the American Royal International Sauce, Rub, and Baste Contest. He lives in Roeland Park, Kansas.

LOLIS ERIC ELIE is a columnist for the *Times-Picayune* of New Orleans. He is the author of *Smokestack Lightning: Adventures in the Heart of Barbecue Country* and the producer of the documentary *A Day in the Life of Barbecue*.

MARCIE COHEN FERRIS, a native of Arkansas, is a Ph.D. candidate in American Studies at George Washington University, where she is writing a dissertation on Southern Jewish foodways.

JENNIFER FORD is Special Collections Librarian at the University of Mississippi's J. D. Williams Library.

BOB GARNER lives in Burlington, North Carolina. Among his books is *North Carolina Barbecue: Flavored by Time*.

KEVIN GORDON is a singer-songwriter based in Nashville, Tennessee. His latest recording is *Down to the Well*.

SUSAN GOSS is the executive chef of Zinfandel Restaurant in Chicago, where she celebrates American regional cooking and features an all-American wine and spirits list.

LYNN HEWLETT, a native of Taylor, Mississippi, is a champion barbecue pitmaster. He owns and operates one of the South's most fabled catfish houses, Taylor Grocery.

JACK HITT, a native of Charleston, South Carolina, is a frequent contributor to *GQ*, *Harper's*, the *New York Times Magazine*, and the radio show, *This American Life*.

ELIZABETH KARMEI, a native of North Carolina now living in Chicago, Illinois, is proprietor of Karmel Culinary Consultants and host of girlsatthegrill.com.

LEIGH MCWHITE is a Library Specialist at the University of Mississippi's J. D. Williams Library.

RAY OLDENBURG, professor emeritus at the University of West Florida in Pensacola, is author of *The Great Good Place: Cafes, Coffee Shops, Bookstores, Bars, Hair Salons, and other Hangouts at the Heart of a Community*.

HONORED PITMASTERS

JIMMY HAGOOD of Charleston, South Carolina, is proprietor of BlackJack Barbecue. He won the grand prize at the 2002 South Carolina State Barbecue Championship.

J. C. HARDAWAY, who was awarded the 2000 SFA Keeper of the Flame Award, has been working the pits for more than 50 years. He now crafts his sandwiches at the Big S Grill in Memphis, Tennessee.

DON McLEMORE of Big Bob Gibson's Barbecue in Decatur, Alabama, is past grand-champion of the Memphis in May World Championship Barbecue Contest. He is the reigning patriarch of a barbecue dynasty birthed in 1925 by his grandfather.

ED MITCHELL tends a sand-banked pit in Wilson, North Carolina. At Mitchell's Barbecue, he and his extended family cook whole hogs over hickory coals.

DEVIN PICKARD of Papa KayJoe's in Centerville, Tennessee, cooks pork butts over hickory and serves his sandwiches on lard-fried hoe-cakes.

RAYMOND ROBINSON, JR. – reigning master of the smoked Cornish game hen – carries on the work of his father, the late Raymond Robinson, founder of Cozy Corner in Memphis, Tennessee.

BART WOOD of Little Dooney's in Columbus, Mississippi, has won regional acclaim for his deep-fried riffs on traditional barbecue.

RICK OSSWALD, a veteran of 20 years with Ford Motor Company, is the Jackson, Mississippi, franchisee for Red, Hot, and Blue, a 40-unit barbecue restaurant chain based in Arlington, Virginia.

JOHN SHELTON REED is professor emeritus at the University of North Carolina, Chapel Hill. He has composed or edited more than a dozen books, including *1001 Things Everyone Should Know about the South*, written with his wife, Dale Volberg Reed.

KEN SMITH, a native of Natchitoches, Louisiana, is the executive chef at Upperline in New Orleans where he has won wide praise for dishes like duck and andouille etouffée with corn cakes and pepper jelly.

VINCE STATEN is the author of, among other books, *Real Barbecue* (coauthored with Vince Staton). He is coowner of Vince Staton's Old Time Barbecue in Prospect, Kentucky.

CALVIN TRILLIN, a native of Kansas City, has contributed reportage to the *New Yorker* for nearly forty years. His three books on eating – *American Fried*, *Alice*, *Let's Eat*, and *Third Helpings* – were compiled in 1994 as *The Tummy Trilogy*. His latest work is a novel, *Tepper Isn't Going Out*.

OTHA TURNER of Gravel Springs, Mississippi, is a nonagenarian musician, famous for his stewardship of the fife and drum sound of the Mississippi Hill Country. Among his credits are the recordings *Everybody Hollerin' Goat* and *From Senegal to Senatobia*.

FRANK VERNON, proprietor of the Bar-B-Que Shop in Memphis, Tennessee, carries on the legacy of the late Brady Vinson, pitmaster of the much-lamented Brady and Lil's.

ROBB WALSH is the restaurant critic of the *Houston Press* and author of, among other books, the *Legends of Texas Barbecue Cookbook: Recipes and Recollections from the Pit Bosses*.

CAROLYN WELLS, a native of Memphis, Tennessee, is executive director of the Kansas City Barbeque Society. The society now claims more than 2,500 members in the United States and nine other countries.

JAMES WILLIS of Memphis, Tennessee, has been tending the pits at Leonard's Barbecue – the purported originator of the Memphis style sandwich – since 1938. You can still catch him in the pits on Thursday mornings.

CHARLES REAGAN WILSON is director of the Center for the Study of Southern Culture. His most recent book is *Judgment and Grace in Dixie: Southern Faiths from Faulkner to Elvis*.

JAKE ADAM YORK, a native of Alabama, is director of creative writing at the University of Colorado-Denver. His poems have appeared in the *Southern Review*, and he is a contributing editor to the *Shenandoah Review*.

REGISTRATION

Registration includes all lectures, scheduled meals, and entertainment. Those planning to attend are advised to register early in order to secure a space, as the symposium sells out very quickly. Registration will be administered by SFA assistant Mary Beth Lasseter and can be accomplished by mail or by fax. No phone or e-mail registrations will be accepted. Mary Beth may be reached at sfamail@olemiss.edu or via phone at 662-915-5993. SFA Director John T. Edge may be reached at johnt@olemiss.edu. Registration opens on July 19 and closes on August 19. Individual registrations will be confirmed the week of August 26. No refunds will be processed after September 15.

Name _____

Business _____

Address _____

City _____ State _____ Zip _____

Phone _____

Fax _____

E-mail _____

I would like attend the symposium at a reduced rate of \$325. I am a member of the SFA or would like to join for an additional \$25, \$50, \$75, \$200, or \$500 for a one-year membership.

I would like to attend the symposium at the regular rate of \$360.

I cannot attend the symposium, but would like to join the Southern Foodways Alliance at a rate of \$25, \$50, \$75, \$200, or \$500 for a one-year membership.

Check enclosed, made payable to the Southern Foodways Alliance

Charge to Visa Master Card

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.

SOUTHERN FOODWAYS ALLIANCE

The mission of the Southern Foodways Alliance (SFA) it is to celebrate, preserve, and promote the diverse food cultures of the American South. Member enrollment is open at rates of \$25 for students, \$50 for individuals, \$75 for families, \$200 for nonprofit institutions, and \$500 for corporations. 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 at the Alumni House 234-2331, on the University of Mississippi campus. The area code for all calls is 662. Other accommodations include:

Comfort Inn — 234-6000
Day's Inn — 234-9500
Holiday Inn Express — 236-2500
Johnson's Motor Lodge — 234-3611
Ole Miss Motel — 234-2424
Oliver Britt House — 234-8043
Park Place Inn — 234-7013
Puddin' Place 234-1250
The Tree House — 513-6354

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.

Archival Research Session to Precede Symposium

Jennifer Ford and Leigh McWhite of the Department of Special Collections at the University of Mississippi's J.D. Williams Library will conduct a workshop on using archival materials in foodways research. Participants will explore resources such as diaries and daybooks, oral histories, and ephemera. There is no additional fee for this session, but seating is limited to 20 persons, first come first served. Please check the appropriate box below, and we will confirm your participation.

Yes, I have a project in mind, and would like to register for the archival research session.

Coleslaw and Potato Salad Invitational

For the first (and most likely only) Coleslaw and Potato Salad Invitational, the SFA seeks recipes and recollections. Send us your heirloom recipes and fond memories. Please include your name, address, recipe provenance, and a 50-word essay on why it's swell. Curator Elizabeth Karmel will compile the entries and report her findings at the symposium. E-mail slawnsalad@msn.com by Labor Day. The first 100 entrants qualify for a tasty prize to be raffled off at the symposium.

BARBECUE

Smoke, Sauce, and History

The fifth annual Southern Foodways Symposium will be held October 17-20, on the campus of the University of Mississippi in Oxford. This year we explore the people, places, and traditions that inform our regional obsession with barbecue.

As with previous symposia, 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 Barnard Observatory, the restored antebellum headquarters of the Center for the Study of Southern Culture, are complemented by informal lunches and dinners served in and around Oxford and on the Ole Miss campus.

On Thursday prior to the official opening of the symposium, librarians from the Department of Special Collections will stage an exhibit and conduct a workshop on utilizing archival materials for foodways research. The workshop will be free of charge to the first twenty registrants. Later that afternoon, you are encouraged to tour the University Museums exhibition *Two Women and Their Cookbooks: Lena Richard and Mary Land*. That night, we gather for our first meal of the symposium: an Aberrant Barbecue Supper hosted by Amy Crockett of Ajax Diner and featuring barbecue shrimp, Cornish game hen, and deep-fried barbecue spare ribs.

For 2002, we expand our evening programming. On Thursday night we screen the feature documentary *A Day in the Life of Barbecue* and the endearing short film *Hush, Hoggies, Hush*, while on Friday night roots rocker Kevin Gordon takes the stage at Taylor Grocery. Saturday night reaches its zenith when nonagenarian Otha Turner and the Rising Star Fife and Drum Band of Gravel Springs, Mississippi, snake their way through the crowd, playing tunes made famous at Turner's semiannual goat barbecue. Other evening events include author readings, wine tastings, and a catfish dinner with appetizers from chefs Anne Cashion of Cashion's Eat Place in Washington, D.C., Susan Goss of Zinfandel in Chicago, Illinois, and Ken Smith of Upperline in New Orleans, Louisiana.

Featured foods include "battling barbecue sandwiches," an intrastate rivalry with pitmasters J. C. Hardaway of Memphis and Devin Pickard of Centerville, Tennessee. On Saturday afternoon, chef Ben Barker of Magnolia Grill in Durham, North Carolina, throws down the gustatory gauntlet and serves *Tender as a Mother's Love Pork Cheeks in BBQ Jus with Brunswick Stew Salad*. Saturday night, pitmasters from across the South take center stage when we feast on whole hog, pork shoulder, pork ribs, and barbecue chicken.

Festivities close on Sunday with a Pie Breakfast, hosted by City Grocery chef John Currence and featuring pastry chef Karen Barker of Magnolia Grill. Self-styled hungry boy, Calvin Trillin, follows.

Host for the event is the Southern Foodways Alliance at the Center for the Study of Southern Culture. Contributors to our efforts include Ajax Diner, Biltmore Estate Wine Company, Bottletree Bakery, City Grocery, Glory Foods, Lynn's Paradise Café, the National Pork Board, Shuckman's Smoked Fish, Sunburst Trout, and the Yoknapatawpha Arts Council (with partial funding through the Mississippi Arts Commission).

Primary sponsors of the Southern Foodways Symposium are **The Catfish Institute, Viking Range, and White Lily.**

On the cover: *Smokehouse Secrets* by Oxford, Mississippi, resident M. Taylor Bowen Ricketts. The painting will be auctioned during the symposium.

In Memoriam:

Jeanne Voltz, a founding member of the SFA, passed away in January. She was a pioneering food journalist. Her contributions to the field were many, and she will be missed.

The University of Mississippi
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