



**SFA SUMMER FIELD TRIP: BENTONVILLE, ARKANSAS
JUNE 14–15, 2019**

Fried chicken and spaghetti with red gravy. Cassava with cane syrup. Biryani with cold beer. Join SFA in [Bentonville, Arkansas](#), home of [Crystal Bridges](#), the vanguard American art museum, and Cricket for America, the promoter of all things wicket. Northwest Arkansas is a place of unsuspected complexity, defined over generations by new arrivals who land here in search of work and promise.

Italian immigrants arrived here after quitting the cotton fields of the Delta. Mexican immigrants arrived to work chicken plant jobs. Now [South Asian people](#) arrive to work software jobs. Labor needs have driven change in this complex corner of the South.

Drawing on scholars like Angie Maxwell of the Diane Blair Center of Southern Politics and Society at the University of Arkansas; inspired by Jennifer Jensen Wallach, a native of this region and author of *Every Nation Has Its Dish*; fed by chefs like [Matt McClure of The Hive](#) and the [Tang family of Tang's Asian Market](#); we explore how the want for work and the need for labor has defined this place and its people.

**For travel purposes, note that the field trip begins Friday morning with breakfast and concludes Saturday night after supper. You won't want to miss either!*

SFA thanks our partners for supporting our good work and this event:

GARDEN & GUN

VISIT
Bentonville


ANSON MILLS

THE
MOUNTAIN
VALLEY
PURE MOUNTAIN FINE
BOTTLED AT THE SOURCE IN THE
OUACHITA MOUNTAINS
U S A



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FRIDAY

After breakfast at Oven & Tap, all Friday morning presentations will be at the [Crystal Bridges Museum of American Art](#) (600 Museum Way) in the Great Hall, unless otherwise noted. The Great Hall is most easily accessed through the South museum entrance. That's the first entrance you'll come to if you walk via the [Art Trail](#) from downtown. Those arriving by car will need to park and walk around to the South museum entrance. The Main entrance is closed until 11 a.m.

Please note: Crystal Bridges guests **may not take pictures** outside of the Great Hall.

- | | |
|------------|--|
| 8:00 a.m. | Anson Mills Breakfast with Onyx Coffee Oven & Tap , 215 S. Main Street, Ste. 3 |
| 9:00 a.m. | Welcome

Morning Benediction
Patricia Spears Jones |
| 9:30 a.m. | An Arkansan Overview
Jay Jennings |
| 10:10 a.m. | Arkansas Food: A Diverse Larder
Jennifer Jensen Wallach |
| 11:00 a.m. | Tontitown and Labor Migrations
Jeannie Whayne |
| 11:45 a.m. | New Migrations
Experience SFA Documentary Work
Ava Lowrey and Annemarie Anderson |
| 12:15 p.m. | Stroll to Compton Gardens for lunch
312 N. Main Street
Yeyo's Taco Lunch |

Free afternoon with suggested tours of the [Crystal Bridges Museum of American Art](#). This evening, you'll want to drive or taxi your way to dinner and Phillips Park.

- | | |
|-----------|---|
| 6:00 p.m. | Dinner at Flavors Indian Cuisine
3200 SW Regency Pkwy., Ste. 8 |
|-----------|---|

Cool off with [Kwality ice cream](#) on your way to [Phillips Park](#).

7:30 p.m. Cricket (learn and play!) at [Phillips Park](#)
3108 SE J Street

SATURDAY

After breakfast at the 21C Hotel, all Saturday morning presentations will be at [Meteor Guitar Gallery](#) (128 W. Central Avenue).

8:00 a.m. [Little Beans](#) Breakfast with [Onyx Coffee](#)
[21c Museum Hotel](#) Lobby
200 NE A Street

Begin your morning with breakfast and a Farmer's Market stroll [on the Square](#)

9:00 a.m. Morning Poetry
Patricia Spears Jones

9:30 a.m. Black Agricultural Activism
Cherisse Jones-Branch

10:15 a.m. Power and Money
Angie Maxwell

11:15 a.m. What We Learned
Jay Jennings, Cherisse Jones-Branch,
Jennifer Jensen Wallach

12:15 p.m. Tang's Asian Market Lunch

1:30 p.m. Food, Community, and Economy
An optional afternoon guided tour through downtown [Bentonville](#), leaving from Meteor Guitar Gallery
Daniel Hintz

Free afternoon to explore Northwest Arkansas on your own—[eat pie](#) or revisit [Crystal Bridges](#).

7:00 p.m. Maker's Mark Cocktail (Half)Hour
[21c Museum Hotel](#)

7:30 p.m. Tontitown Dinner at [The Hive](#)
Matt McClure

Interested in a late night? Gather at [The Hive's bar](#) with SFA friends, new and known.



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PRESENTERS

Patricia Spears Jones was born in Forrest City, Arkansas, but has lived most of her adult life in New York City. She currently serves as a fellow of the Black Earth Institute and in 2017 she was awarded The Jackson Poetry Prize.

Jay Jennings is a senior editor for the *Oxford American*. He writes in his hometown of Little Rock, Arkansas. He began his career as a reporter at *Sports Illustrated* and is the author of *Carry the Rock: Race, Football, and the Soul of an American City*.

Angie Maxwell is director of the Diane Blair Center of Southern Politics and Society and is Associate Professor of Southern Studies at the University of Arkansas, Fayetteville. Her book *The Indicted South: Public Criticism, Southern Inferiority, and the Politics of Whiteness* won the V. O. Key Award for Best Book in Southern Politics.

Jennifer Jensen Wallach, an Arkansas native, is an associate professor of history at the University of North Texas. She is the editor of *Dethroning the Deceitful Pork Chop: Rethinking African American Foodways from Slavery to Obama* and she co-edits the University of Arkansas Press book series *Food and Foodways*.

Cherisse Jones-Branch is the James and Wanda Lee Vaughn Endowed Professor of History at Arkansas State University. She is co-editor of *Arkansas Women: Their Lives and Times*, and her current book project is *Better Living by Their Own Bootstraps: Rural Black Women's Activism in Arkansas, 1913-1965*.

Jeannie Whayne is a distinguished lecturer with the Organization of American Historians and professor at the University of Arkansas, Fayetteville. Her research focuses on the social and economic history of the lower Mississippi River Valley. Her most recent book is *Delta Empire: Lee Wilson and the Transformation of Agricultural in the New South*.

Daniel Hintz is the founder and CEO of the Velocity Group, an experience design firm in Northwest Arkansas that encourages communities to discover and embrace their stories. Hintz served as executive director of Downtown Bentonville, Inc. for six years.



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[Historic Arkansas Museum](#)

[The Hive](#)

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[21c Museum Hotel](#)

ORAL HISTORIES, PODCASTS, TV SERIES & FILMS

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FOOD & LABOR ART COLLECTION

Crystal Bridges Museum of American Art, 600 Museum Way, Bentonville, AR 72712

Curated by SFA staff, [this digital collection of about 45 works](#) at Crystal Bridges Museum of American Art amplifies the food and labor theme that we'll explore during the Summer Field Trip.



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REX'S RECS

It's a beautiful three-hour drive from Little Rock to Bentonville that takes one through both the Arkansas River Valley and the Ozark Mountains. [These restaurants between the two cities](#) will give you a sense of the state—not only its food, but also its history and culture. None of these would be considered fine-dining establishments or cutting edge. But all of them will give you a feel for how Arkansans live, socialize, and eat. – Rex Nelson, Arkansas Democrat-Gazette

Bob's Grill

1112 Oak St
Conway

Every small town used to have one of these places—the diner where people gather for coffee and solve the world's problems. Bob's opens at 5 a.m. and closes at 2 p.m. Breakfast is the best time to eavesdrop on the regulars. Its motto is: "If it happens in Conway, it's talked about at Bob's Grill."

Morrilton Drive Inn

1601 N Oak St
Morrilton

Again, this is the type of non-chain establishment that once could be found in small towns across America. The barbecue, hamburger steaks, chicken fried steak and fried catfish are all equally good here. This is yet another place to eavesdrop and get a sense of what's on the minds of rural Arkansans.

Oark General Store

117 County Road 5241
Oark

Take a short side trip off Interstate 40 at Clarksville and head north into the mountains. At the small community of Oark, there's a general store that opened in 1890. A young couple bought it a few years ago, and it's mostly a restaurant these days, serving wonderful burgers and homemade pie. It's popular with bikers.

Catalpa Café

255 County Road 5351
Oark

Leaving Oark, head a few more miles along the Mulberry River to where the asphalt ends at Catalpa. Here the visitor will find surprising upscale dining from a trained chef at a small establishment in an isolated part of the Ozark Mountains. Just as is the case at the Oark General Store, the homemade pies are outstanding.

Wiederkehr Weinkeller

3324 Swiss Family Dr
Wiederkehr Village

Take the Altus exit off Interstate 40 and find something that most aren't expecting in Arkansas—the wine country. And it's not a Johnny-come-lately attraction. Settlers from Germany and Switzerland began growing grapes and producing wine here in the 1800s. Within a few miles of each other, one can visit tasting rooms for Chateau Aux Arc, Wiederkehr, Post and Mt. Bethel. Lunch and dinner are served at Wiederkehr in the winery's original wine cellar, dug by hand by Johann Andreas Wiederkehr in 1880. It has been a restaurant since 1967.

Herman's Ribhouse

2901 N College Ave
Fayetteville

Herman Tuck opened his now iconic restaurant on New Year's Day in 1964. It quickly became a favorite of chicken titan Don Tyson and generations of University of Arkansas students. It also became known among sportswriters and sportscasters who came to Fayetteville to cover football and basketball games. Go for the steaks rather than the ribs in this restaurant, which one can spot being used as a location in the current season of "True Detective."

Venesian Inn

582 W Henri De Tonti Blvd
Tontitown

Just a few miles off Interstate 49 at Springdale is an Italian restaurant opened in 1947 by Germano Gasparotto. The inside of the building hasn't changed much since then. Combine the best of Arkansas and the best of Italy by ordering fried chicken and spaghetti. The Venesian Inn has been inducted into the Arkansas Food Hall of Fame.

A.Q. Chicken House

1207 N Thompson St
Springdale

A.Q. stands for "Arkansas Quality." The restaurant was opened in 1964 on what was then the main highway by chicken grower Roy Ritter. This is the last remaining location for a

restaurant group that once had a presence across the state. Homemade rolls with honey are a must before the main course arrives.

Monte Ne Inn

13843 E. Hwy 94
Rogers

Just outside of Rogers on Beaver Lake is an establishment that serves family style. It's all-you-can-eat starting with bean soup followed by fried chicken, mashed potatoes and gravy, corn, coleslaw and rolls with apple butter. Call in advance to let them know how many are coming.



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CAMARIGG COMMENDATIONS

Rebecca Camarigg is a native of Bentonville, Arkansas, and a graduate of the University of Mississippi's Southern Studies master's program. Her husband, Mark, is the former editor of Living Blues Magazine at the Center for the Study of Southern Culture at the University of Mississippi, and he now hosts The T-99 Club, a blues radio show on Bentonville's KOBV 103.3. Their joint knowledge of northwest Arkansas's unique food offerings merits your full attention—and a big appetite.

Ozark Mountain Bagel

214 SE Walton Blvd Suite 14
Bentonville

Bill and Sheila Ford and their son Tyler make what my friend from Boston swears are some of the best bagels she's ever had. Not only do they serve up great bagels, local cream cheese, homemade soups and desserts, but some of the best customer service around. They truly know and love their community and customers. They are scheduled to open up a second location on the Bentonville Square June 1.

Venesian Inn

582 W Henri De Tonti Blvd
Springdale

Italian settlers who once called the Lakeport Plantation in the Arkansas Delta home settled Tontitown, finding it similar to their homes in Northern Italy. The Venesian Inn has been a community staple since 1947, the house specialties of fried chicken and spaghetti and chicken ravioli reflect both the Italian and poultry producing history of the area.

Saiwok Vietnamese Street Food

2882 W Walnut St
Rogers

Mark swears by the pho, and I've tried nearly everything else on the menu, including the smoked pork belly fries, crinkle cut fries with cheese, smoked pork belly, a fried egg, and kimchinese sauce. My brother-in-law claims this is one of the "top 5 best things he's ever eaten." They also have a great little bar with a number of local beers on tap.

Black Apple Crossing

321 East Emma Ave
Springdale

Local breweries are a big deal in Northwest Arkansas, and there are many to choose from. One of my favorites is Black Apple Crossing, which is a taproom for the Black Apple Cider they produce. My favorite is the blueberry cider, which is like drinking a carbonated slice of blueberry pie.

Pressroom

100 NW 2nd St #100
Bentonville

We always end up taking out-of-town visitors to Pressroom. They are open for breakfast, lunch, and dinner, but I especially love their happy hour with \$6 cocktails and wine. Order the hushpuppies.

The Hive at 21c Museum Hotel

200 NE A St
Bentonville

Another great spot for drinks in downtown Bentonville is The Hive. The food in the restaurant is great, but I especially love grabbing a drink and enjoying the artwork and people watching in the bar. One time we saw Christian Siriano! My current favorite drink on the menu is the “Shady Lady,” a gin cocktail with rose petal infused wine reduction.

8th Street Market

801 SE 8th St
Bentonville

There is a lot going on at the 8th Street Market—Bike Rack Brewing, The Holler, and Yeyo’s, to name a few. Yeyo’s prepares great, locally-sourced Mexican food. The Holler is a bar/coffee shop/restaurant, complete with shuffleboard. There are always food trucks and a game of cornhole going outside of Bike Rack. A food court hosts a number of smaller, diverse restaurants. If you like to have options, this is the place to go.

Burton’s Creamery

Shulertown Food Truck Court
372 W Dickson
Fayetteville

Uptown Apartments & Shops
3959 N Steele Blvd
Fayetteville

Oxford has the Square, and Fayetteville has Dickson Street. One of my favorite stops is not a bar; it’s the Burton’s Creamery Food Truck. You will find a line of sorority girls ordering such creations as the Sandlot, chocolate soft serve ice cream with marshmallow creme and graham cracker crumbs. A fun dessert stop for anyone with a sweet tooth.

Springdale's Taco Trail

Various Locations

Springdale

Northwest Arkansas is a much more diverse place than when I was growing up. The region includes large Laotian, Marshallese (the largest population outside of the Marshall Islands), and Indian populations. Springdale's economy is strongly rooted in poultry processing, and there is also a large Hispanic population as a result. A group called Team Springdale has come up with a great Taco Tour, highlighting some not-to-be-missed taquerías.

Ozark Beer Company

109 N. Arkansas Street

Rogers

NW Arkansas has embraced the craft beer craze and a number of breweries dot the Razorback Regional Greenway, a nearly 40-mile bike trail stretching from Bella Vista to Fayetteville. Beer drinkers can't go wrong at the Ozark Beer Company, open for growler fills and tastings seven days a week. For a unique experience, try their Onyx Coffee Stout, a collaboration with local roasters Onyx Coffee Labs. Red Ryder BB Gun fans may also want to check out the Daisy Airgun Museum just a couple of blocks away.



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ARKANSAS PIE CHART

Arkansas has a penchant for pie of all sorts. Food writer and Arkansas ambassador Kat Robinson offers [this list of her favorite pies](#) so you can plan your pie stops on the way to and from our 2019 Summer Field Trip in Bentonville.

Honey Pies

315 N Bowman Rd, Ste 14
Little Rock

Begin your pie odyssey in Little Rock at the 2019 Arkansas Food Hall of Fame People's Choice winner. Every day you'll find a selection of seasonal pies, along with peach, apple, and fudge brownie pie. Best served with coffee or a cup of milk.

PattiCakes Bakery and Cafe

2106 Robinson Ave
Conway

Though the pie case is always full at PattiCakes with such delights as coconut meringue, Kentucky Derby and pecan pies, it's best known for the pie first popularized at its paired restaurant, Stoby's—a possum pie, considered one of the most popular pies in the state. The pie, which hides a chocolate layer between a top of whipped cream and a base of cream cheese, is considered to be hiding something, hence the secondary term "playin' possum."

Cross Creek Sandwich Shop

1003 Oak St, inside Jenifer's Antiques
Conway

What started as a single counter at the back of Jenifer's Antiques in downtown Conway has expanded into an entire storefront of good eats. The pies come in varieties such as coconut cream and chocolate peanut butter. The chocolate fudge pie, with its chocolate mousse on top and decadently dark chocolate custard on the bottom, is rich and delightful.

Sweet Treats

5 E Main St
Lamar

The state's tallest meringue pies can be found here at this stop just east of Clarksville. Coconut and chocolate meringue are piled just as high as the space in the oven is tall. The caramel pecan is another delightful pie found here.

Hillbilly Hideout

3202 Pence Lane
Ozark

Tucked inside the I-40 Travel Center, this 24-hour diner always has several pies in the case. In addition to traditional pies such as cherry cream and apple lattice, the girls in the kitchen love to whip up layered pies with crazy names, like the raccoon pie—with layers of lemon, cream and blueberry. On the way out, grab one of the center's double-handed fried pies from by the register to enjoy later.

Kopper Kettle Smokehouse

6310 Alma Hwy
Van Buren

One of the most overlooked pie places in the state, this exceptional lunch joint offers a changing variety of pies such as Millionaire, Japanese fruit, German chocolate, and pecan cream cheese. Also offers a one-pound BLT.

Let's Eat

208 Collum Ln W
Alma

Tucked behind the famed Catfish Hole, Tara Way runs this cute shop with her daughter and son. She makes up to a dozen different pies each day and has a repertoire of more than 80 varieties she whips up off the top of her head. Cream pies rule here.

Grandma's House Café

21588 S Highway 71
Winslow

A pie buffet? Absolutely. Elaine and Jerry Bowlin's spot along the Boston Mountain Scenic Byway is like a family reunion, where you sit around a dining room table and put what you want on your plate. At any time six to eight different pies are out, and no one will look askance if you try them all.

Rymolene's Pies

955 N Shiloh
Fayetteville

Margaret Burris named her Fayetteville shop after her three children. Each day, she makes up one each of more than 30 different pies in an ever-changing array of flavors, from egg custard to Ande's creme de menthe to even Butterbeer and Dirt-and-Worms.

Wagon Wheel Country Café

4080 N Thompson St
Springdale

This old-time eatery is a staple along the old US 71 through Springdale. Classic fruit pies, such as the in-season strawberry pie, sit alongside classics such as buttermilk, pecan, chocolate, apple, possum, and coconut. There are always sugar-free pies on the menu, too.

Fork and Crust

5208 W Village Pkwy #11
Rogers

600 N Mission
Fayetteville

Lori Rae's decadent, beautiful pies are highly sought both by customers and local restaurants, so much so she's had to expand from her original Rogers location to Fayetteville. Every pie is rich and luxurious, from cool sweet wonders like her raspberry chiffon to her cherry crumb pie and so much more.

Gooseberry's Handmade Pies

2210 S Walton Blvd, Ste 12
Bentonville

Jerry Leding and his daughter Sarah craft these beautiful, made from scratch baked pie with love and care. It takes an hour of peeling grapes to pack each Ozark Mountain grape pie; the signature gooseberry pie is the only pie made from gooseberries found in any Arkansas restaurant. Sarah's delightful crust craftwork puts this shop over the top.