



**Charlotte: Nuevo Sur
2017 Summer Foodways Symposium
Charlotte, North Carolina
June 22-24, 2017**

SCHEDULE

Thursday, June 22

Levine Museum of the New South

- 5:00 p.m. Registration
- 6:30 p.m. Everything But the Burden, Piko Ewoodzie, John Egerton Scholar
in Residence / *De todo menos la carga*
- 7:00 p.m. Salad Bowl Suburbs, Tom Hanchett / *La ensaladera suburbana*
- 7:30 p.m. The Story of Las Delicias, Zhenia Martinez / *La historia de Las
Delicias*
- 8:00 p.m. Latino South Supper, Arepas Grill, Sav/Way, and More / *Cena del
Sur Latino*

FRIDAY

Mimosa Grill, 327 S. Tryon St.

- 8:30 a.m. Family Meal Breakfast, Mimosa Grill / *Plato familiar*

Project 658, 3646 Central Ave.

- 10:00 a.m. From Latin American to Latino, Eric Hoenes del Pinal / *De
Latinoamericano a Latino*
- 10:30 Skyscrapers and Chicken Plants, Julie Weise / *Rascacielos y
procesadoras de pollo*

- 11:30 a.m. Selling Latino Charlotte, Pacino Mancillas / *Promocionando al Charlotte Latino*
- 12:00 p.m. All Fried: Carolina Fish Camps, Ava Lowrey / *Pescado frito en Carolina*
- 12:30 p.m. Central Avenue International Lunch, Copán Restaurant, Island Grill & Grocery / *Comida internacional*
- 2:30 p.m. Central Avenue Grocery Tour / *Paseo a los mercados de la avenida Central* (buses depart from Project 658)

Bob Reid Field Trial Barn, 835 Springfield Parkway, Fort Mill, SC

- 7:30 p.m. Fish Camp Friday / *Cena de catfish*
- (buses depart from hotels at 7:00)
- Twin Tops, Bruce Moffett, Paul Verica, Colleen Hughes

SATURDAY

Hance Auditorium, Johnson and Wales, 801 W. Trade St.

- 8:00 a.m. Royal Cup Coffee & Barbecue Posole, Jim Noble / *Posole de barbacoa*
- 9:00 a.m. Art, Activism, and Tacos, Rosalia Torres-Weiner / *El arte, el activismo y los tacos*
- 9:30 a.m. The Truth About Charlotte, Michael Graff / *La verdad sobre Charlotte*
- 10:30 a.m. Essential Charlotte Dishes, Kathleen Purvis / *Los platos esenciales de Charlotte*
- 11:00 a.m. Dreaming of a New South, Oliver Merino / *Soñando un Nuevo Sur*
- 11:30 a.m. Oral History Cavalcade, Sara Wood and Victoria Bouloubasis / *Montaje de historias orales*
- 12:00 p.m. What Charlotte Teaches, Piko Ewoodzie / *Lo que nos enseña Charlotte*

12:30 p.m. Next Gen Charlotte Lunch, Johnson and Wales University /
Almuerzo para la próxima generación de Charlotte

LaCa Projects, 1429 Bryant St.

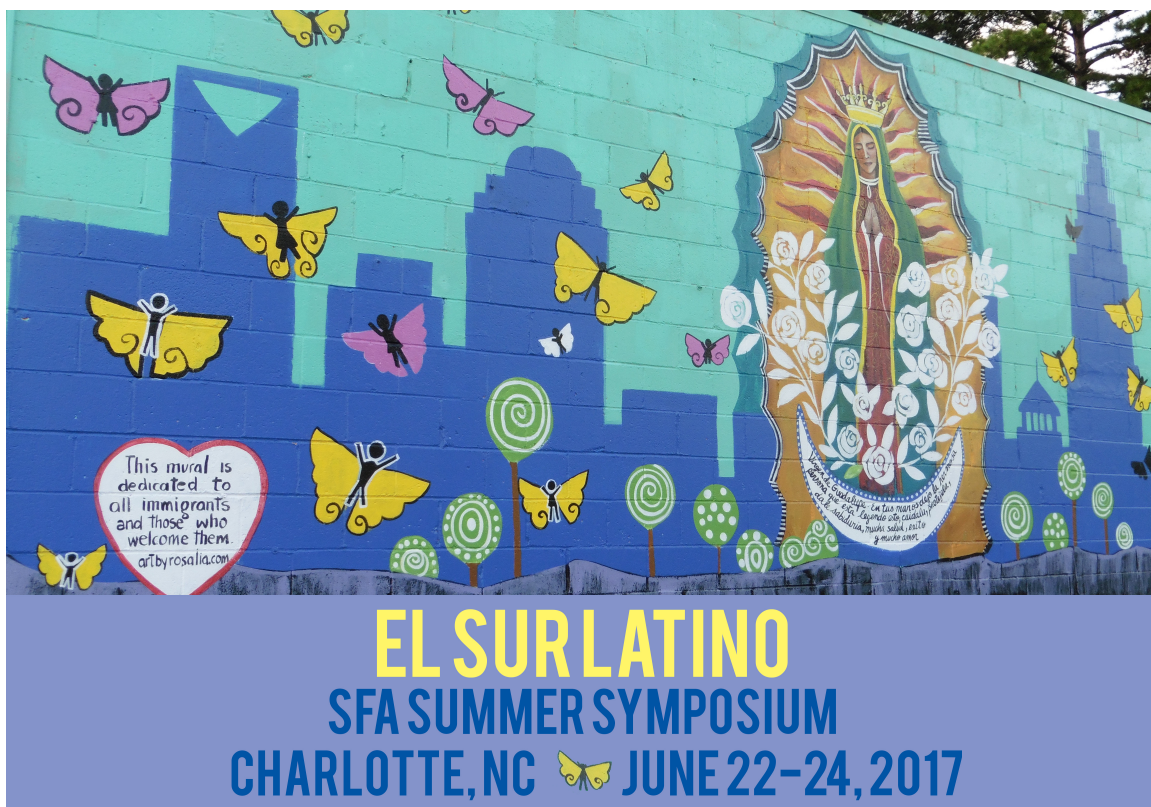
7:30 p.m. Future Tense Dinner, Kindred and Tacos el Nevado / *Cena
mirando hacia el futuro*

***Underwriting from Anson Mills, Crescent Communities, and Springer
Mountain Farms supports this event.***



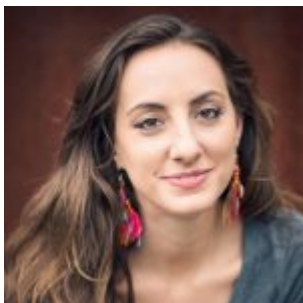
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PARTICIPANT LIST





Majid Amoorpour has cheffed in renowned kitchens in Sweden, Oklahoma City, Chicago, and Charlotte.



Victoria Bouloubasis is a Durham-based journalist and food writer.



Hally Chirinos grew up working the register at her parents' (Henry and Delmi) restaurant, El Pulgarcito.



Caroline Coke co-owns Island Grocery & Grill in Charlotte, North Carolina.



Dalton Espaillat is the restaurateur behind Three Amigos and the fast-growing chain Sabor.



Joseph 'Piko' Ewoodzie is a professor of Sociology and African American Studies at Davidson College.



Jerusalem native Izzat Freitekh opened La Shish Kabob in Charlotte in 2008.

Not Pictured

First serving out of a food truck, Laura González Pérez opened Tamalería Laurita in early 2016.



Before moving to Charlotte, *Charlotte Magazine* editor Michael Graff edited *Our State* magazine.



Illinois native Tom Hanchett is a public historian based in Charlotte. And an evangelist for his adopted home!



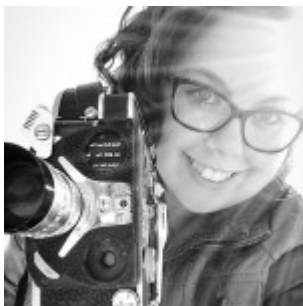
Eric Hoenes del Pinal teaches Religious Studies at UNC Charlotte. He also crafts a solid cocktail.



Mixologist Colleen Hughes leads bar programs at four Charlotte restaurants.



Joe and Katy Kindred, of Davidson's Kindred restaurant, soon open Hello, Sailor on Lake Norman.



Filmmaker Ava Lowrey is SFA's Pihakis Foodways Documentary Fellow.



Pacino Mancillas connects Charlotte businesses to Latino consumers at AC&M Group multicultural marketing agency.

Not Pictured

A former television production designer, Eunice Marciano now owns and operates Arepas Grill.



Mimosa Grill executive chef Thomas Marlow studied at Johnson and Wales University before joining Harper's Restaurant Group in 2009.



Zhenia Martínez carries on her parents' good work at Las Delicias Bakery.



Oliver Merino is the Latino New South Coordinator at the Levine Museum of the New South.



Bruce Moffett is the owner of Moffett Restaurant Group and executive chef of Barrington's Restaurant.



Jim Noble is the force behind Rooster's restaurant and the not-for-profit King's Kitchen & Bakery.



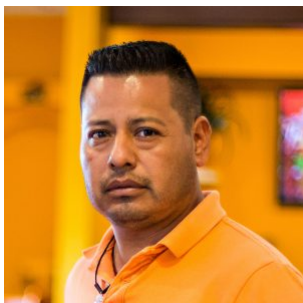
Kathleen Purvis chronicles Charlotte's changing foodways as food and drink editor of *The Charlotte Observer*.

Misael Reyes owns Copán Restaurant in Charlotte.

Not Pictured



Juan Sánchez González and his wife Rosario Vásquez Reyes opened the first of three Carnitas Guanajuato locations in 2008.



Víctor Santiago and his family serve Oaxaca-inspired fare at Tacos El Nevado.



Tom Sasser is president and owner of Charlotte-based Harper's Restaurant Group.



Ben Smith follows in his father Howdy's footsteps as owner of Twin Tops Fish Camp in Gastonia.



Artist Rosalia Torres-Weiner uses her work to document social conditions and issues that affect immigrant communities.



Paul Verica is the chef and owner of Heritage Food & Drink in Waxhaw, North Carolina.



Historian Julie Weise, a professor at the University of Oregon, studies citizenship and migration in hemispheric and global contexts.



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BOOKS

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ARTICLES/CHAPTERS

Bouloubasis, Victoria. ["The Restaurant Industry Depends on Immigrants. What Happens if We Lose Them?"](#) *Indy Week*, 22 March 2017.

Graff, Michael. ["A City That Punches Up."](#) *Charlotte Magazine*, March 2017.

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WEBSITES/BLOGS

[Corazon de Dixie](#) [Julie Weise]

[History South](#) [Tom Hanchett]

[Levine Museum of the New South](#)

[I’ll Bite: Cooking, Eating, and Food-Loving in the Carolinas](#) [Kathleen Purvis for the *Charlotte Observer*]

[Latin American Coalition](#)

ORAL HISTORIES/PODCASTS

[“Fish Camps: Fried Seafood and Family in a North Carolina Mill Town.”](#) *Gravy* from the Southern Foodways Alliance, 30 June 2016.

[“Middle Class Immigrant Family Says Greed Is Eclipsing The American Dream.”](#) *Weekend Edition Sunday* from National Public Radio, 1 May 2016.

FILMS/INTERVIEWS/PRESENTATIONS

[Brooks Sandwich House.](#) Directed by Peter Taylor, Greenhouse Projects, Southern Foodways Alliance, 2014.

[Un Buen Carnicero.](#) Directed by Victoria Bouloubasis, Vittles Films, Greenhouse Projects, Southern Foodways Alliance, 2014.

“Dreams from Our Families.” [Interview with Oliver Merino.](#) United We Dream, 2014.



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CHARLOTTE CITY GUIDE

The University of Mississippi is proud to claim SFA board vice president Jay Oglesby as an alum, and Jay is proud to claim Charlotte, North Carolina, as his stomping ground. Get the most out of your visit to the Queen City with his guidance, below.

Coming and going...

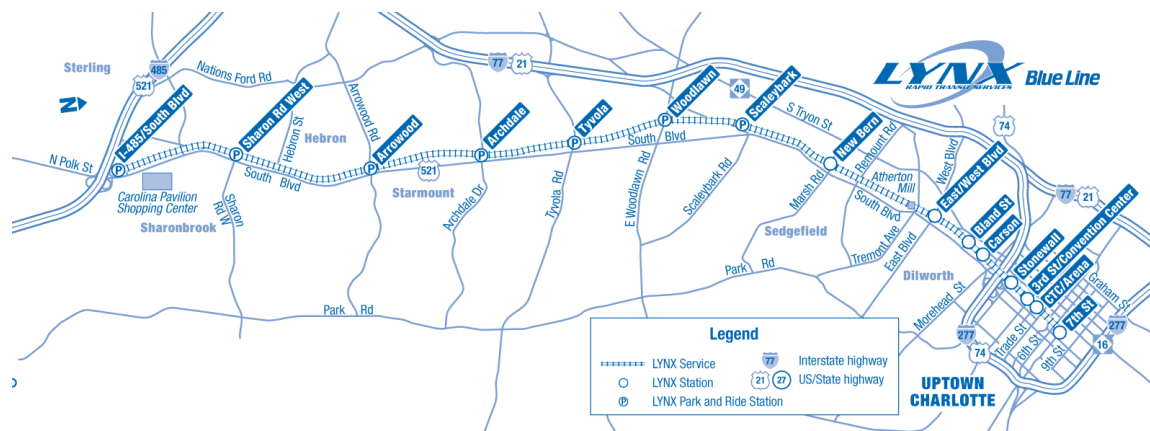
Red Bridge's BBQ Lodge (Shelby, 45 minutes west of Charlotte)
Lexington BBQ No. 1 (Lexington, 1 hour north of Charlotte)
R & O's Barbecue (Gastonia, 30 minutes west of Charlotte)

Notable Neighborhoods

Plaza Midwood is the area along Central Avenue closer to uptown that has undergone significant gentrification. It has a few fun local spots. The Thirsty Beaver is a great dive bar surrounded by a giant mixed use project under construction. Another interesting local dive bar is Snug Harbor. Yama Izakaya is a good Japanese spot.

NoDa District is the center of Charlotte's arts and entertainment community, located in an area that formerly housed mill workers and factories. This is where you'll find Brooks Sandwich House, known for its livermush sandwiches and chili. Get going with pour over and cold brew coffee at Smelly Cat Coffeehouse or wind down at local breweries like Heist and NoDa Brewing Company.

Take the light rail...



Charlotte's Lynx light rail is a great tool to see the city's offerings.

Uptown Charlotte

3rd Street/Convention Center to Stonewall

The Levine Center for the Arts museums on South Tryon uptown—The Bechtler (modern art), the Mint Uptown, and the Harvey B. Gantt Center for African American Arts + Culture are all walkable from the partner hotels. Added bonus – the Wells Fargo History Museum (stagecoach selfies!) is also here.

Southend/Rail Trail Stroll

Wide sidewalks flank the light rail line from **Carson Street** all the way to the **New Bern** station. A good Sunday morning breakfast can be had at the Midnight Diner, which is a quick walk up the hill towards South Tryon from the **Carson** Street station.

In addition to good people watching, the area between the **Bland Street** Station and the **East/West** Station is surrounded by notable restaurants, breweries, and bars. Futo Buta, which faces the light rail trail at the south end of the Bland Street station, has great ramen.

The Wooden Robot brewery is two blocks west of this same station, as is Golden Cow Creamery for some solid local ice cream. Prices Chicken Coop (closed on Sunday) is on Camden, the street that parallels the rail trail to the west between these two stations. Near the **East/West** station are The Liberty Pub, O-Ku Sushi, Sycamore Brewery (my favorite local beers), and the adjacent Yamazuru Japanese.

Queen Park South

About a 10 minute/half mile walk from the **Scaleybark** station. *Note: The walk is not a scenic one. If it's a hot day, drive or take an Uber.*

Around the intersection of Southside and Yancy between Old Pineville Road and South Tryon is the heart of Charlotte's brewery/distillery/cidery scene. Within a couple of blocks of one another are Olde Mecklenburg Brewery (the largest brewery/beer garden in town), Sugar Creek Brewing Company (a smaller scale brewery), GoodRoad Ciderworks (a new cidery run by a couple of Diane Flynt disciples), the Great Wagon Road Distillery (makes a Garden and Gun "Best of the South" malt whiskey Rua), Doc Porter's Distillery (known for gin), and Queen Park Social (an adult arcade and bowling alley).

Farther South

Woodlawn to Archdale station

If one continues farther south down the rail line (or South Boulevard, which parallels it), the area around the **Woodlawn** station includes some good taquerías (Tacos El Nevado!) and Charlotte's classic old school steak house, Beef 'N Bottle. Also near here is the Sleepy Poet Antique Mall, where one can while away a few hours browsing a wide range of cool stuff including vintage clothing, records, collectibles, and furnishings—all while enjoying free popcorn.

Next stop down is **Tyvola**, with nearby points of interest being Bill Spoon's BBQ, Punta Cana Caribbean Restaurant and Grill.

One of John T. Edge's favorite Vietnamese places, Doan's Vietnamese Cuisine, is near the next station, **Archdale**, in a strip center across South Boulevard that also includes Payal Indian Groceries & Spices. A brand new Pollo Campero—the second in Charlotte—is near here as well. (I think the

proliferation of Latin-influenced grilled chicken places like Pollo Campero is a great example of the mainstreaming of Latin Foodways outside of Mexican food into American Foodways.)

Take it a step further...

Museums

Levine Museum of the New South
Nascar Hall of Fame

Art

Public Art Locator Map
Inside|Out Art Maps