

**New Orleans Pop: Past and Prospect**  
**2015 SFA Summer Symposium**  
**Thursday, June 25–Saturday, June 27**  
**Program Schedule**

**Thursday, June 25**

- Morning/Lunch     [Middendorf's](#) for Thin-Sliced Catfish  
30160 Hwy 51 S., Akers, LA 70421  
(On your own)
- [Southern Food and Beverage Museum](#)  
1504 Oretha Castle Haley Blvd.  
(On your own)
- Simmons Catfish Po-Boy Lunch  
[High Hat Café](#)  
4500 Freret St.  
(On your own)
- 2:00 p.m.           Gendusa's Bakery Po-Boy Bread Tour  
RSVP to [afton@southernfoodways.org](mailto:afton@southernfoodways.org) (20 people max)  
2009 Mirabeau Ave.
- 4:30 p.m.           Food Justice Conversation  
Jenga Mwendo  
Catarina Passidomo  
RSVP to [afton@southernfoodways.org](mailto:afton@southernfoodways.org) (40 people max)  
[Bayona](#)  
430 Dauphine St.
- 6:00 p.m.           Cocktails and Registration  
Susan Spicer  
[Hermann-Grima House](#)  
820 St. Louis St.
- 7:30 p.m.           New Orleans Dining Adventure  
(on your own)

**Friday, June 26**

*All events at [Joy Theater](#), 1200 Canal Street, unless otherwise noted.*

- 9:30 a.m.           Registration
- 10:00 a.m.          New Orleans Cool  
Joel Dinerstein

- 11:00 a.m. Meet Madame Begue  
Rien Fertel, Scholar-in-Residence
- 12:00 p.m. Brunch  
Slade Rushing  
[Brennan's](#)  
417 Royal St.
- 2:30 p.m. Treme: A Short History  
Lolis Elie
- 3:30 p.m. Cooking via Cathode Ray  
Toni Tipton-Martin
- 4:00 p.m. Corner Grocery Culture  
Justin Nystrom
- 7:30 p.m. The Pableaux Johnson Red Beans & Rice Experience  
Adolfo Garcia
- Fried Chicken  
Kerry Stewart
- Sno-Bliz  
Ashley Hansen
- Late Night Frenchman Street Stroll  
(On your own)

## **Saturday, June 27**

*All events at [Joy Theater](#), unless otherwise noted.*

- 8:30 a.m. A fleet of pedi-cabs will gather at the [Hotel Mazarin](#) to carry those who do not wish to walk to Pêche for breakfast. Pêche is 0.8 of mile from the hotels.
- 9:00 a.m. Anson Mills Breakfast  
Whole Fish & Whole (Grain) Grits  
Ryan Prewitt  
[Pêche](#)  
800 Magazine St.
- 11:00 a.m. Walking the Neutral Ground  
Wayne Curtis

- 11:30 a.m. Oysters: Merroir and Shuckers  
Thomas Stewart and Sandy Nguyen  
Brett Anderson
- 1:00 p.m. Multicultural Sandwich Lunch  
Banh Mi and Po-boys  
Lives and Loaves Oral History Review  
Sara Roahen
- 2:30 p.m. Yakamein and Second Lines  
Linda Green and L. Kasimu Harris
- 3:00 p.m. The New Market Economy  
Will Donaldson and Nathalie Jordi
- 3:30 p.m. *Chi Mai*, a short film by Sara Wood
- 3:45 p.m. Bourbon Street Drinks  
Wayne Curtis  
Rien Fertel  
Chris Hannah  
Brett Martin
- 7:30 p.m. A New Gulf Dinner  
Mai Nguyen with Todd Pulsinelli  
[\*Restaurant August\*](#)  
*301 Tchoupitoulas St.*

### **Sunday, June 28**

- 11:00 a.m. Choose Your Own Vietnamese Lunch Adventure (SFA curated list)

\*Be sure to peruse [NOLABeings](#) exhibit by Claire Bangser at the Joy Theater

For transportation around the city, locals recommend:

[Carriage Cab](#): 504-207-7777

[Uber](#)

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**Participant Bios**

**Brett Anderson @BrettEats**

Brett Anderson is the SFA Board President and a restaurant critic and feature writer at *The Times-Picayune*. A Nieman Fellow, he has won awards from the Association of Food Journalists and the James Beard Foundation.

**Claire Bangser @NOLAbeings**

Claire Bangser is a New Orleans based visual storyteller and proprietor of NOLA Beings. She helps people, organizations, and companies communicate their stories, often creating video, photo, and mixed-media works that move audiences to action.

**Rebecca Lauck Cleary**

Rebecca Lauck Cleary works at the Center for the Study of Southern Culture. She holds a B.A. in Journalism from the University of Mississippi and was formerly an editor of *Oxford Town* magazine. This fall, she begins the Southern Studies master's program.

**Wayne Curtis @waynecurtis**

Wayne Curtis writes about travel, architecture, history, drink, and historic preservation for *The Atlantic* and *The American Scholar*, among others. He is the author of *And a Bottle of Rum: A History of the New World in Ten Cocktails*.

**Joel Dinerstein @JoelDinerstein**

Joel Dinerstein is the Clark Chair of American Civilization at Tulane University and writes about race, cool, and popular music. Curator of *American Cool*, a Smithsonian exhibit, he is author of the forthcoming book, *The Origins of Cool in Postwar America*.

**Will Donaldson @willdonaldson**

Will Donaldson founded, in 2015, the St. Roch Market, which focuses on start-up businesses in the New Orleans food space. He is also a founder of Launch Pad, an office-sharing initiative in the Business District.

**Lolis Elie @LolisEricElie**

Lolis Elie is a New Orleans born and Los Angeles based writer and filmmaker. He has written for the HBO series *Treme* and AMC's *Hell on Wheels*. His work has appeared in *The Oxford American*, *The Washington Post*, and *The New York Times*. Elie is the author of *Treme: Stories and Recipes from the Heart of New Orleans*.

**Rien Fertel @rienfertel**

Rien Fertel, Scholar in Residence for this Summer Symposium, is a writer and historian, now teaching at Bard Early College in New Orleans. His first book, *Imagining the Creole City*, is a history of early New Orleans literary myth-making.

**Adolfo Garcia @chefadolfo**

Adolfo Garcia was raised in New Orleans by Panamanian parents and studied history at the University of Texas. His background inspires him to cook from a historical perspective at his restaurants, La Boca, High-Hat Café, Ancora Pizzeria, and Primitivo.

**Linda Green**

Linda Green is known as “The Ya-ka-mein Lady” throughout New Orleans. She is a caterer and the creator of Ms. Linda’s New Orleans Soul Food Seasoning Company. Ask her about her new restaurant and read her oral history at [www.southernfoodways.org](http://www.southernfoodways.org).

**Chris Hannah**

Chris Hannah is the head bartender at Arnaud's French 75 in the French Quarter. A walking encyclopedia of cocktail history, he was a 2015 finalist for the James Beard Award for best cocktail program. Read his oral history at [www.southernfoodways.org](http://www.southernfoodways.org).

**Ashley Hansen @snobliz**

Ashley Hansen is the owner of Hansen’s Sno-Bliz, an iconic New Orleans sno-ball stand started in 1939 by her grandparents Ernest and Mary Hansen. In 2014, Hansen’s Sno-Bliz was honored as an America’s Classic by the James Beard Foundation. Read her oral history at [www.southernfoodways.org](http://www.southernfoodways.org).

**L. Kasimu Harris @visionsandverbs**

L. Kasimu Harris is a New Orleans based writer and photographer. He created Parish Chic, a style column for *The Oxford American*, and has been published in *The Times-Picayune* and *The FADER*. Look for his photography now at the Ogden Museum.

**Pableaux Johnson @pxnola**

Pableaux Johnson is a writer and photographer based in New Orleans. He is the author of three books on food culture and the founder of the electronic publishing company Blue Crab Labs. His Monday night red beans and rice gatherings are legendary.

**Nathalie Jordi @nathaliejordi**

Nathalie Jordi is a writer and entrepreneur living in the Marigny neighborhood. Along with David Carrell and Joel Horowitz, she started People's Pops, a Brooklyn based artisan popsicle company. She will soon open a boutique hotel in her neighborhood.

**Brett Martin @brettmartin**

Brett Martin is a correspondent for *GQ*. His work has appeared in *Vanity Fair*, *The New Yorker*, *The New York Times*, *Bon Appétit*, *Food & Wine Magazine* and many others, as well as on public radio's *This American Life*. His next book is *Fuck You, Eat This*.

**Jenga Mwendo**

Jenga Mwendo is founder of the Backyard Gardeners Network, whose mission is to sustain and strengthen the historically self-sufficient and deeply rooted community of the Lower 9th Ward. Since 2007, Mwendo has worked to organize neighbors to revitalize and create gardens, plant trees, and foster the culture of growing.

**Sandy Nguyen @CCCNewOrleans**

Sandy Nguyen is a graduate of Tulane University Business School and a Gulf Coast fishing advocate. In 2010 she founded Coastal Communities Consulting, a nonprofit organization that provides business advice and technical skills to thousands of fishermen as well as classes in citizenship, literacy, and computer skills.

**Mai Nguyen**

Mai Nguyen opened the restaurant Ba Mien in late 2001 after traveling Vietnam to collect dishes and repertoires from various regions. With those ideas in mind, she developed a menu of pho variations and other dishes from northern, central, and southern Vietnam, compiled as a portrait of her homeland.

**Justin Nystrom @JustinNystrom**

Justin Nystrom received his doctorate in American History from the University of Georgia and now teaches at Loyola University New Orleans. Nystrom teaches courses on the New South and New Orleans, as well as documentary and oral history courses as part of Loyola's new digital filmmaking major.

**Catarina Passidomo**

Catarina Passidomo teaches foodways courses at University of Mississippi as part of her joint appointment in Southern Studies and in Sociology and Anthropology. She wrote her dissertation about food sovereignty in post-Katrina New Orleans. Ask about her recent trip to Peru.

**Ryan Prewitt @pechenola**

Ryan Prewitt is a chef and partner at Pêche Seafood Grill in New Orleans. Ryan received the James Beard Foundation Award for Best Chef: South in May 2014, the same year Pêche earned the James Beard Award for Best New Restaurant.

**Todd Pulsinelli @toddpulsinelli**

Todd Pulsinelli is the chef at Restaurant August. Born in Germany and raised in Ohio, Pulsinelli has been working with Besh for over a decade. Following Hurricane Katrina, he immediately returned to the city and committed himself to the reopening of August and various relief work. Nowadays, he also raps.

**Sara Roahen @sararoahen**

Sara Roahen, author of *Gumbo Tales: Finding My Place at the New Orleans Table*, is a writer and oral historian living in New Orleans. She serves on the Board of Directors of the Southern Foodways Alliance and was the primary organizer of the 2005 SFA Summer Symposium in New Orleans.

**Slade Rushing @SladeRushing**

Slade Rushing, a native of southern Mississippi, is the chef at Brennan's in the French Quarter. Along with his wife, Allison Vines Rushing, he has cooked in New Orleans and New York City. He was a 2015 finalist for the James Beard Award for Best Chef: South.

**Susan Spicer @bayonasusan**

Susan Spicer is a New Orleans-based chef and author. A member of the Fellowship of Southern Farmers, Artisans, and Chefs, she is the James Beard Award-winning proprietor of the restaurant Mondo and chef and owner of Bayona in the French Quarter, which enjoys a decades-long reputation as one of New Orleans's top restaurants.

**Kerry Stewart**

Kerry Stewart is the great-granddaughter of Willie Mae Seaton, who opened Willie Mae's Scotch House in the 1940s. Kerry serves as cook, business manager and spokesperson for Willie Mae's. She just opened a second location, uptown.

**Thomas Stewart**

Thomas Stewart is an oyster shucker at Pascal's Manale restaurant. In his nearly twenty years there, he has worked his way up from dishwasher to franchise player. Look for Stewart in the Joe York film, *Pride & Joy*. He has the best barside manner in the business.

**Toni Tipton-Martin @thejemimacode**

Toni Tipton-Martin is a journalist and author of *The Jemima Code: Two Centuries of African American Cookbooks*, out this fall. She received the 2014 Southern Foodways Alliance John Egerton Prize for that work, and recently staged the first Soul Food Summit: A Conversation about Race, Identity, Power and Food.



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**Dining Guide**

From the founding of the SFA in 1999 forward, New Orleans restaurants have played a signal role in the development and evolution of our organization. Among the 50 founders of the SFA were chefs and restaurateurs Ella Brennan, Leah Chase, John Folse, and Paul Prudhomme. Then and now, New Orleans restaurants have served our organization as both everyman clubhouses and palaces of indulgence.

Restaurateurs have taken strong leadership rolls in the organization. Leah Chase, chef and proprietor of Dooky Chase Restaurant, served as our first board president. Ella Brennan of Commander's Palace, John Folse of Restaurant R'evolution, and Mrs. Chase, have all won our Craig Claiborne Lifetime Achievement Award. Susan Spicer of Bayona and Mondo is a member of our Fellowship of Southern Farmers, Artisans, and Chefs.

With that history in mind, we at the SFA take dining out in New Orleans very seriously. And we know you do, too. To get you primed for plan making and reservation booking, we compiled a long list of SFA member restaurants. And then we scratched it, because the roster was too rich, the document too unwieldy. The better tack we thought was to direct you to the [ANNUAL DINING GUIDE](#), compiled by the *Times-Picayune*.

The most recent edition was compiled in 2014. In the months since, a number of newcomers have debuted including but not limited to Balise from Justin Devillier, Primitivo from Adolfo Garcia, and Shaya from Alon Shaya.

All of these restaurants, old and new, are worthy of your indulgence. Enjoy. And while you're at it, take a gander at the New Orleans cooks and chefs and restaurateurs, profiled in the SFA oral history collection. Through the years, we have covered the waterfront from [old guard bars and bartenders](#) to the [tourist draws of Bourbon Street](#). From [po-boy makers](#), to [fried chicken cooks](#), to [gumbo stirrers](#), to [ya-ka-mein sellers](#), to [sno-ball shavers](#).