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Greetings,

Thank you for participating in the SFA project to save Willie Mae's Scotch House. The Southern Foodways Alliance is proud to be a part of this rebuilding process, and we sincerely thank you believing in this project.

Your investment in this project is important. *The city needs your time.* Every hour that you clean, hammer, or paint, you rebuild New Orleans. *The city needs your dollars.* As you lodge in local hotels and dine at local eateries, you rebuild New Orleans. *The city needs tourists.* As you travel back home and encourage friends to visit, you rebuild New Orleans.

To help guide your volunteer vacation, we have assembled this brief Scotch House Survival Guide. Read on to learn when and where your services are needed. A recommended supplies list will help the work go more smoothly, and our abbreviated dining guide will direct you to good food in the city.

We thank you, in advance, for your time and your patience. We caution that construction is rarely smooth or on time in the best of environments, and the most meticulous plans will no doubt still encounter bumps in the road. Roll with the punches and keep a smile on your face. And be sure to show up to the work site with caffeine in hand, as there's no power there for us to plug in a coffee pot.

We encourage you to work hard and eat well while you're in New Orleans, and plan to return for some of Willie Mae's fried chicken in the spring.

Let the hammering begin!

## ***Save Willie Mae's Scotch House – Project Details for Volunteers***

**Working** Rebuild weekends are Friday through Sunday, beginning January 13 and lasting through the weekend of February 10. Volunteers on an assigned weekend should plan to be at the work site from 9 a.m. to 5 p.m. on Friday and Saturday, and from 9 a.m. until 1 p.m. on Sunday. The Heritage Conservation Network is setting up the overall project and will arrange for volunteer supervisors each weekend. If you're in the city and have immediate need of help, we recommend that you call Kerry Seaton Blackmon (504-338-6091). Kerry is Willie Mae's great-granddaughter, and she has kindly offered to be a point person on the ground if emergencies arise.

**Driving** Willie Mae's Scotch House is located at 2401 Saint Ann Street. The area is largely abandoned now, but there are no impediments to driving there such as closed roads, etc. We recommend that you use MapQuest, Google Maps, or another online travel guide to map your route to the work site. Plenty of parking is available along the streets.

**Eating** Lunches on Friday and Saturday will be donated to volunteers by local restaurants. Restaurant August and Chef John Folse and Company will feed hungry volunteers on January 13 and 14. Other than those two meals, dining is up to you.

**Sleeping** Non-locals are encouraged to patronize New Orleans hotels and B&Bs. Your dollars are as important to the city as your time. The New Orleans Convention & Visitors Bureau ([www.neworleanscvb.com](http://www.neworleanscvb.com)) and the New Orleans Tourism Marketing Corp ([www.neworleansonline.com](http://www.neworleansonline.com)) are good sources of information about which hotels are open for business. The International House, where those of you who attended our summer Field Trip stayed, is ready to host you. Try <http://www.ihhotel.com>.

**Packing** The Heritage Conservation Network has suggested a list of items that, if you have them, could be helpful for the weekend. HCN is working to provide as many tools as possible, but if volunteers will also bring their own tools, it could help speed up the work.

### *Items to bring:*

- Work boots with good, thick soles. Steel toe boots are useful.
- Handi-wipes (to clean up for lunch)
- Canvas lawn chairs
- Tool belt
- Tape measure
- Hammer
- Nail sets
- Razor knife
- Pencil
- Disposable dust masks
- Work gloves and dishwashing gloves (for bleaching)
- Sponges, SOS pads, scrub pads
- Work glasses (glasses like sunglasses work best, as goggles with elastic in the back tend to fog easily)
- Pry bars, crow bars
- Shovels, with wide mouths for clean up
- Push brooms
- Utility brush
- Trash barrels
- Heavy duty trash bags
- Project waiver (included in this packet)



## *New Orleans Fine Dining*

*At the 2005 SFA field trip, these restaurants kindly hosted members of our group. If you have time during your weekend, we encourage you to dine at these locations. When you call for reservations, tell them that the Southern Foodways Alliance sent you. The area code for all calls is 504.*

**Brigtsen's** Set in a lovely Riverbend shotgun, Frank Brigtsen is renowned for his way with duck, rabbit, and local fish.

-- 723 Dante Street, 861-7610.

**Bayona** Nestled in a 200-year-old Creole cottage in the French Quarter, Susan Spicer's French Quarter restaurant blends local ingredients and global influences.

-- 430 Dauphine Street, 525-4455.

**Cuvee** This Creole-Continental restaurant is just steps from the International House. Chef Bob Iacovone has won acclaim for dishes like a napoleon of shrimp and mirliton.

-- 322 Magazine Street, 587-9001.

**Herbsaint** Named for the distinctive liquor that enlivens a Sazerac cocktail, Donald Link's St. Charles Avenue bistro is known for fried frog legs and shrimp-stuffed deviled eggs.

-- 701 St. Charles Avenue, 524-4114.

**Jacques-Imo's** Funky and always flavorful, Jacques Leonardi's Carrolton restaurant serves up reignited Creole fare. Godzilla Meets Fried Green Tomatoes is a favorite.

-- 8324 Oak Street, 861-0886.

**Longbranch** Across the lake on the North Shore, Allison Vines-Rushing and Slade Rushing dish sweet potato gnocchi with brown butter and toasted pecans, not to mention Oysters Rockefeller Deconstructed.

-- 21516 Hwy 36, Abita Springs, LA; 985-871-8171

**Ralph's on the Park** New to the New Orleans scene, Ralph's overlooks historic City Park. Vibrant local produce figures prominently into the cookery.

-- 900 City Park Avenue, 488-1000.

**Restaurant August** John Besh's award winning restaurant boasts one of the country's finest wine lists. Enjoy bayou inspired cuisine with an international flair.

--301 Tchoupitoulas Street, 299-9777

**Rio Mar** Adolfo Gracia fuses Latin America and New Orleans. Try the Serrano ham wrapped yellow fin tuna with chickpea puree and romesco sauce.

-- 800 South Peters Street, 525-3474

## ***New Orleans Fun Dining***

*You'll be working too hard to take time for extravagant dining at every dinner break, and so for those occasions when time is more limited, we recommend these local eateries. Be sure to tell them that the Southern Foodways Alliance sent you!*

**Bennachin** Want to try something a bit different in the French Quarter? Then visit Bennachin, a restaurant offering African foods in the French Quarter. You'll taste the connections to Creole cuisine. Chef-owner Fanta Tambajang invites guests to brown bag favorite beverages (there's no alcohol on the menu).

--1212 Royal Street, 522-1230

**Bozo's** If you crave oysters, here's the place for you! Chicken andouille gumbo is also a treat on the menu. Lunch is good, and always crowded. (If you're flying, Bozo's is a great place to stop on your way in from the airport.)

--3117 21<sup>st</sup> Street, Metairie, 831-8666

**Café du Monde** Since 1862, Café du Monde in the French Quarter has been frying beignets and serving up coffee. It's open 24/7, so stop by anytime for a sugar rush and a café au lait.

--800 Decatur Street, 525-4544

**Casamento's** Over 80 years ago, Joe Casamento blended Italian tradition and Louisiana seafood to create a family restaurant that dishes up gumbo, oyster loaves and soft shell crabs. Don't look for French bread here; pan bread is the preferred soppin' tool.

--4330 Magazine St., 895-9761

**Central Grocery** If you're craving crusty Italian bread, Genoa salami and Cappicola ham, olive salad and provolone cheese, then stop by Central Grocery. In 1906, the famed muffuletta sandwich originated at this French Quarter sandwich shop.

--923 Decatur St., 523-1620

**Cork & Bottle** Whether your palate leans toward \$7 bottles or \$70 bottles, the Cork & Bottle has what you're looking for in fine wine. Take advantage of the "The Box" – Cork & Bottle's famed "6 wines for \$60" special – or shop their gourmet cheeses and food specialties. Their wine tastings are popular neighborhood events.

3700 Orleans Avenue, 934-1386

**Domilise's** This beloved lunchroom in residential Uptown often finds Miss Dot Domilise, the 83-year-old proprietor, behind the counter dishing up gravy-soaked roast beef po-boys. Stop by to visit this favorite local eatery, named a *Guardian of Tradition* in 2005 by the Southern Foodways Alliance.

--5240 Annunciation Street, 899-9126

**Frankie and Johnny's** This neighborhood eatery combines good food with good music. The corner jukebox only plays 45's, no CDs, and Frank Sinatra is a favorite selection. Start dinner with bell pepper rings or boiled shrimp, before moving on to fried oysters or alligator pie. Red beans, of course, are always on the menu.

--321 Arabella Street, 899-9146

**Guy's Po-Boys** This small shop on upper Magazine boasts terrific catfish and shrimp po-boys, but locals advocate trying other varieties: pork chop in gravy, fresh fried chicken, or sliced steak with fried egg and mayo. Plate lunches also available.  
--5257 Magazine Street, 891-5025

**La Spiga** Dana Logsdon began selling her baked goods at the Crescent City Farmers Market in 1997. She is the owner and head baker at La Spiga Bakery in the Faubourg Marigny.  
-- 2440 Chartres St, 949-2253

**Liuzza's by the Track** Have a cup of gumbo and a Bloody Mary for lunch, or choose a draft beer in a cold mug accompanied by a barbecue shrimp po-boy. Open for lunch and dinner.  
--1518 N. Lopez Street, 943-8667

**Napoleon House** The Napoleon House has a supply of MRE's – Muffuletta's Ready to Eat. Don't forget to order the signature drink, the Pimm's Cup, while you wait on your heated sandwich to arrive.  
--500 Chartres St., 524-9752

**Parasol's** Savor roast beef po-boys and \$2 domestic longnecks at this local po-boy shop. Located in the heart of the New Orleans Irish Channel, patrons love the place as much for its St. Patrick's parties as for its famous gravy fries.  
--2533 Constance Street, 899-2054

**Parkway Tavern and Bakery** Zapp's chips and a Barq's root beer are the perfect accompaniment to a hot sausage po-boy from neighborhood fave, Parkway.  
--538 Hagan Avenue, 482-3047

**Savvy Gourmet** New to Magazine Street, the Savvy Gourmet is a cooking destination. Learn to cook while you attend their workshops and classes, or simply enjoy the fruits of their labor when you order lunch from a menu filled with gourmet salads and sandwiches. Weekly Saturday "Devacuation" parties have proved a hit as New Orleans rebuilds.  
--4519 Magazine Street, 895-2665

**R & O's Pizza Place** Order pizza at a restaurant named Pizza Place? Don't be silly. Step up to the counter and order gravy fries. Don't count calories, but savor this meat-and-potato delicacy.  
--216 Old Hammond Highway, Metairie, 831-1248

**Zydeque** Tenney Flynn is the man to see for hickory- and pecan-smoked meats. Try the cochon du lait, the boudin balls, and the Southern Comfort sweet potatoes.  
-- 808 Iberville St, 565-5520

## ***Need something sweet? Try bread pudding.***

*At the 2005 SFA field trip, SFA members enjoyed a sampling of bread puddings from restaurants all over the city. If you get a hankering for something sweet, we recommend that stop by one of these popular spots.*

**Clancy's** This is a contemporary bistro—New Orleans style, though upscale—located in Uptown, near Audubon Park. The easy, sophisticated charm is a favorite with professional and business types. Dishes are imaginative twists on New Orleans favorites and their peach bread pudding provides some of the flavors of a Southern cobbler with a city twist.

**Palace Café** Classic and contemporary Creole and Cajun dishes are served everyday at this upbeat and lively grand cafe owned and operated by Dickie Brennan, of the famed New Orleans restaurant family. Located at the entrance to the French Quarter, Palace Cafe's menu includes signature dishes like Crabmeat Cheesecake, Oyster Pan Roast and—the dish you will taste on Friday, the original White Chocolate Bread Pudding.

**Cafe Reconcile** Café Reconcile is a non-profit collaborative project, providing at-risk teens and young adults with the skills they need to succeed in jobs in the hospitality industry. The restaurant brings together one of the most diverse clientele in the city and is a lively place for lunch. Their divine dish is a marriage of two New Orleans classics: bananas foster and bread pudding.

## ***Support Local Producers***

### **The Crescent City Farmer's Market**

#### *The Organization Behind the Market*

Founded in 1995, the Economics Institute (EI) is a nonprofit organization working to promote ecologically sound economic development for individuals, families and small businesses in the food and agriculture sector of the Greater New Orleans region. Housed at Loyola University New Orleans, the Economics Institute uniquely embodies the institution's core Jesuit values of creating socially just development that enables individuals to fulfill their full human potential.

Fully integrated into the operations of the University, the Economics Institute also functions as an independent, non-profit organization with its own governing board of stakeholders (farmers, chefs, consumers, business and community leaders). Rooted in the University's core values and fundamental character, the Economics Institute has become a model for giving both universities and agriculture a human face. Loyola's Catholic, Jesuit tradition of scholarship, service and faith in action allows the EI to adopt a posture of risk taking and to make genuine decisions with our community partners rather than for them. Our unique position in the University points to innovative ways in which higher education can cultivate community partnerships to work collaboratively on issues of local importance.

The EI's mission is to initiate and promote ecologically sound economic development in the Greater New Orleans region. The EI's work is accomplished along dual operational and conceptual tracks that are mutually reinforcing. In the operational track, we link the region through food, a powerful cultural common denominator in the Greater New Orleans area, by operating and supporting the Crescent City Farmers Market. In the conceptual track, we shape public policy and offer technical assistance to create new commercial infrastructures that link small-scale producers and consumers.

As New Orleans rebuilds, the Crescent City Farmer's Market is working to support local farmers and artisanal producers. Check the Web site, [www.crescentcityfarmersmarket.com](http://www.crescentcityfarmersmarket.com), for updated information on dates and locations of local markets.

## GUARDIANS OF TRADITION

*As part of the 2005 field trip to New Orleans, the SFA celebrated the culinary traditions of New Orleans with the Guardians of Tradition award. We thought you might like to read about these heroes and heroines of cuisine. Unfortunately, many of the businesses listed below were hurt by the events of Hurricane Katrina.*

### THE AWARD

The heroes of our cuisine are often unsung and uncelebrated women and men. They fry chicken; they bake pies; they wait tables; they make candy; they spread tasty joy. Their considerable skills tend not to be rewarded with the type of fame and fortune that is increasingly part and parcel of the white table cloth world of celebrity chefs and destination restaurants.

Still we recognize that these people are the essential elements, the foundations of American cuisine in general and Southern cuisine in particular. So we have established the Guardian of Tradition award, to be awarded at each Southern Foodways Alliance field trip. In this way we hope to bring attention to those cooks, chefs, restaurateurs and others in our various regions whose work has help keep alive the tradition of Southern Foodways.

In this way, we hope to remind, them, the world and ourselves of their crucial importance in maintaining those traditions on which our cuisine, our region and our identities are built.

### THE GUARDIANS OF TRADITION AWARD WINNERS

**Angelo Brocato's Ice Cream**  
**The Brocato Family**  
*Temporarily Closed*

For the past 100 years, three generations of the Brocato family have provided a valuable public service to the denizens of New Orleans. Since the days before central air conditioning and cheap kitchen refrigeration, the Brocatos have provided sweet summer relief in the form of rich ice creams, frozen wedges of traditional spumoni and crunchy cookies and pastries that pay tribute to the families (and the city's) Sicilian heritage.

The shop's founder, Angelo Brocato Sr., came to New Orleans when he was 12 years old, fresh from apprenticeships in the gelaterias of Palermo. His wife Michelina was his partner in the kitchen and the business. The recipes that they developed in their French Quarter shop are the same that his descendents use in their current Mid-City incarnation. Tangy lemon ice. Traditional clove-scented scadalina, or "dead man's bones." Sweet, sublime jasmine-scented gelato.

Over the family's 100 year history, three generations have worked the freezers and ovens of the family business. The founder's sons Angelo, Jr. and Joseph carried on the tradition and passed it on to the modern-day family crew: Angelo III, Michelina, Salvador, Anna, Arthur, his wife Julie, and cousin, Mickey Mae.

As the Brocatos celebrate their centennial, we're proud to celebrate their sweet, soothing contributions to New Orleans food culture.

*--Pableaux Johnson*

**Charlie's Steakhouse**  
**Dotty Bennett**  
*Temporarily Closed*

Former *Times-Picayune* restaurant critic Gene Bourg claims that "Charlie's Steak House," has been around since the earth cooled. It has the old fashioned, wood paneled look of a classic, but it hasn't been quite that long. Charlie Petrossi, opened the restaurant in 1932. His daughter Dotty Bennett started working there as a waitress twenty years later.

Charlie's is an unpretentious place. There are photos of New Orleans sports legends on the walls. There are no printed menus. The filets are standard and the t-bone steaks come in three sizes—small, medium and large. Whatever your preference, your order will arrive drenched richly in sizzling butter. What's more, you'll get great steak and chicken prices.

In an era where the word classic is often applied to upstarts of dubious pedigree, Charlie's is truly a New Orleans classic, rich in tradition and flavor.

*--Lolis Eric Elie*

**The Roman Candy Man**  
**Same Cortese and Ron Kotteman**

In the 21<sup>st</sup> century, the rhythmic clip clop of a mule's hooves accompanied by the creaking sound of a wooden cart is almost impossible to conjure. But the loud clang of the tugboat bell that announces the arrival of the Roman Taffy candy man and his mule drawn cart has excited lucky generations of New Orleans children.

Sam Cortese, the original Roman Taffy candy man began making and selling the chewy treat, according to the recipe of his Sicilian great grandmother from that very same cart in 1915. With a regular route that took him back and forth across the Mississippi River by ferry and all the way to Lake Pontchartrain.

Sam originally cooked the taffy on a coal burning stove while wandering the unpaved streets of New Orleans. Today's candy man, Ron Kottemann, Sam's grandson, uses a butane burner but the marble slab for cooling and the big hook for pulling the taffy are exactly the same just as is the sticky delight of 21<sup>st</sup> century New Orleanians – both old and young.

*--Poppy Tooker*

## **Domilise's Dot Domilise**

As a rule, the best po-boys are eaten in smoky bars, modest restaurants, and hard-to-find corner shops. Mrs. Dot Domilise lords over a prime representative of the latter, a locally beloved lunchroom in residential Uptown where the shrimp are hot and the Dixie beer is cold. The roast beef po-boys drip, as roast beef po-boys should, and Domilise's hickory-smoked sausage with chili gravy might be the city's best chili dog.

Miss Dot's late father-in-law opened the business roughly 80 years ago, back when there was such a store on every corner. Turning 83 next month, Miss Dot now runs it with her daughter-in-law, Patti Domilise.

You know your sandwich is ready when one of them hollers, "Your sandwich is ready!", and you know where to sit in the small crowded shop because it's the only seat available.

A door at the back of the restaurant sometimes opens onto Miss Dot's tidy living room.

Some New Orleanians brag that they've eaten at Domilise's all their lives. Others are lucky enough to live there.

--Sara Roahen

## **Hansen's**

***Closed for winter months. Will reopen in the spring.***

For the past six decades, Hansen's Sno-Bliz, has served what many call the finest version of the sno-ball. It's a place where customers can "air-condition their tummies" by the cup or the barrel. Believers say that what sets Hansen's apart is its ultra fine shaved ice, homemade syrups and, of course, owners Mary and Ernest Hansen, now in their mid-90s.

Along with their granddaughter, Ashley, who now runs the business, the Hansens operate under the mantra that "there are no shortcuts to quality." Ernest, a machinist by trade, built the ice-shaving machine himself in 1934; he patented it in 1950. Mary Hansen sold her first sno-balls for two cents it was double the going rate, but she knew they were twice as good as any other.

The 2005 Zagat Survey gives Hansen's its highest rating, placing it in the same rarified company as Peristyle, Bayona and Brigtsen's. However, only Hansen's can claim that it's "the city's No. 1 bang for the buck."

--Matt Konigsmark

## **Jazz Fest**

**Michelle Nugent and Nancy Oschsenschlager**

*Plan a return trip to New Orleans to sample this marvelous festival food.*

The word "food" didn't appear in the name of the New Orleans Jazz Festival and Louisiana Heritage Fair. But since its first production in 1970, the event that has come to be known simply as Jazz Fest has featured some of the best food available in Louisiana.

It's no mean feat, keeping up the toothsome tradition established that year by such legends of the Louisiana kitchen as Sonny Vaucresson and Buster Holmes. But Nancy Ochsenschlager and Michelle Nugent have not only done that, they've expanded the offerings to include food from the various regions of the world that have influenced our Louisiana cuisine.

In her many years as Fair Producer, Oschsenschlager not only helped design the layout of the festival's food booths, she helped design the system where by quality, hot food can be prepared and served under adverse, outdoor conditions.

There's a good reason why the food at the festival rivals that served at the city's finest restaurants. Michelle Nugent brings to the festival grounds years of experience as a chef in such venerable New Orleans kitchens as those of Bayona, the Maison DeVille, Brigsten's, Mr. B's Bistro and Spice Inc.

Thanks to the efforts of these two women, New Orleans food stands shoulder to shoulder in quality and popularity with the music at Jazz Fest.

*--Lolis Eric Elie*

## **Lionel Key**

In 1982 Lionel Key of Baton Rouge began a two-year apprenticeship under his great uncle, Joseph "Willie" Ricard of Rougon, Louisiana. With Ricard as his guide, Key learned the essentials of filé making: the locations of his favorite sassafras trees; when to harvest the leaves; how to cure them; and the proper use of a mortar and maul for grinding.

When Ricard passed away in 1984 at the age of 90, Key inherited his tools of the trade – and his passion for filé. Today, Key still makes filé the way his great uncle did, pulverizing the leaves into powder by plunging a weathered pecan wood maul into the concave cavity of an ancient cypress stump, now stained an earthy green by a century of use.

Occasionally, you can catch Key at the Crescent City Framers Market. Or you can find him on the web at [www.unclebillspices.com](http://www.unclebillspices.com).

*--John T. Edge*

## **Leidenheimer Bread Company** **Sandy and Katherine Whann**

Driving around New Orleans you can't help but cross paths with at least one Leidenheimer bread truck each day. Their slogan—"Sink ya teeth into a piece of New Orleans cultcha!"—jumps off the truck, proclaiming the truth. Leidenheimer Bread Company is indeed an integral part of this city's past, present and future. The Leidenheimer family has outfitted po-boy shops with their famed chewy French loaves for over 100 years. Today, they bake 30,000 po-boy loaves every day and even ship their frozen loaves across the nation.

The company was founded by George Leidenheimer in 1896 and subsequently managed by his son, grandson and now his great grandson—Robert Whann IV, also known as Sandy. Whann runs the family business with the guidance of his sister Katherine who has played a vital role in the formation of the Po-Boy Preservation Society. Together they continue the legacy of creating New Orleans's own unique style of French bread.

*--Sarah O'Kelley*

## **Mauthe's Dairy** **Temporarily Closed**

Most of us foodies have either told or heard stories of the good ol' days when milk came in a heavy glass bottle delivered to your doorstep with a thick layer of cream on top. Well, the Mauthe's Dairy captures a bit of that nostalgia in every jug of their farm fresh milk topped with the requisite fatty goodness.

The Mauthe family has been dairying for over 75 years. When Henry Mauthe started the dairy in New Orleans's Lower 9<sup>th</sup> Ward, he and his wife delivered their milk and Creole cream cheese door to door – beginning at Jackson Barracks and ending at Tujague's restaurant.

Today Henry's grandson, Kenny Mauthe, runs the dairy with the help of his wife Jamie and their children. In 2000, they left the dairy coop system and began processing their milk themselves. The Mauthes manage their own grass fed, hormone-free herd. Their superior milk, cream and Creole cream cheese take you back to the good ol' days.

*--Sarah O'Kelly*

## **Milton Prudence** **Tommy's** **Temporarily Closed**

In 1968 Milton Prudence stopped in New Orleans to visit family. He had just left the Marine Corps, and as days turned into weeks, it became evident that his plans to return to his native Rhode Island would be put on hold.

Warren Martin, Prudence's uncle, was a chef at Galatoire's at the time, and he arranged a job interview for his nephew at the French-Creole restaurant. During the interview, Prudence returned from the rest room and inquired about the "Colored" and "White" signs he noticed above separate stalls. Prudence was hired as a dishwasher, and the offending signs were promptly removed.

Prudence rose through the kitchen ranks of Galatoire's, spending the last fifteen years of his 35-year tenure as the restaurant's executive chef. In this capacity Prudence became one of the world's foremost practitioners of French-Creole cookery, presiding over a kitchen that churned out definitive versions of turtle soup, trout amandine, shrimp remoulade and more.

Prudence left Galatoire's in 2003. Today he is chef at Tommy's Cuisine.

*--Brett Anderson*

**Willie Mae's Scotch House**  
**Willie Mae Seaton**  
*Temporarily Closed*

Though Willie Mae Seaton hails from Crystal Springs, Ms., she has won over the notoriously finicky palates of New Orleanians by delivering quality down home food for nearly 50 years.

Her restaurant, Willie Mae's Scotch House, is a converted shot gun house. There she daily converts lowly yards birds to fried chickens whose crisp, delicate crusts knows no parallel. On Fridays, trout are pan fried two-by-two in old fashioned cast iron skillets. Everyday, red beans are put on the stove before the sun rises and cooked to a creamy perfection in time for the lunch crowd.

At 88 years old, she still does her own cooking; still holds her recipes more tightly than national security secrets, and still makes a point of coming out of the kitchen to greet her many fans by name.

*--Lolis Eric Elie*

**Uglesich's**  
**Anthony and Gail Uglesich**  
*Closed*

When Croatian immigrant Sam Uglesich opened up his Baronne Street bar in 1927, the menu couldn't have been simpler: "Raw oysters. Fried shrimp, soft-shelled crab, oysters or trout. Sandwiches or plate."

It took Sam's son Anthony to make the no-frills neighborhood joint in New Orleans' Central City into a culinary pilgrimage destination. In the mid-1970s, Anthony Uglesich and his wife Gail added to the straightforward menu with a host of creative seafood dishes that featured impeccably fresh Louisiana seafood – garlicky sautéed oysters swimming in spicy olive oil, plump shrimp doused in a red-pepper sauce.

The Uglesichs built a solid national reputation for his culinary creativity and unflinching dedication to quality. Rising before dawn every day to mix the sauces for the days' lunch-only dining service, and tending the customers from behind the tiny counter in New Orleans' now-legendary "fine dining dive."

Three months ago, Anthony and Gail chose to make good on threats to retire, closing the local landmark after two generations and nearly eighty years of continuous service. Friends and fans lined up for a 6-hour wait in the summer heat to taste their creations one last time and pay respects to Mr. Anthony and Ms. Gail. Future generations will have to live with wistful stories that begin "You shoulda been here."

*--Pableaux Johnson*

**Vietnamese Market**  
**Thieu Ly and Finh Nguyen**  
*Temporarily Closed*

To get to Vietnam from New Orleans, take the Chef Menteur exit off of I-10 and turn left on Alcee Fortier Boulevard. Every Saturday morning, in the courtyard just behind Ly's Supermarket, there's an open air seafood, live poultry and produce market that looks, feels and smells like the markets of Vietnam.

For more than twenty years New Orleanians have been able to buy bok choy, cilantro, bean sprouts, basil and a host of staples of the Vietnamese pantry. The market has existed for more than 20 years thanks in large part to the Ly family. Not only are they the owners of the grocery store in the front of the building, they are the hosts of the Saturday market.

Thieu Ly and Finh Nguyen, immigrants from Vietnam, started Ly Supermarket and worked with the Archdiocese of New Orleans to establish the Saturday market. These days, their two daughters, Malinda and Nikki keep the tradition alive.

Wise shoppers know that after appetizers of sesame seed donuts and sticky rice from the market vendors, it's wise to save room for banh mi, a Vietnamese po-boy from Ly's Market.

*--Lolis Eric Elie*

## RECOMMENDATIONS FOR WORKSHOP PARTICIPANTS

The following are recommendations for all volunteers participating in the hands-on workshops in New Orleans organized by Heritage Conservation Network and sponsored by Southern Foodways Alliance.

1. Be sure that you have an **up-to-date tetanus** inoculation; within the last five years.
2. Bring **clothing that can be worn in layers**, e.g. long-sleeved shirts, sweatshirt, jacket, rain jacket, etc. Daytime temperatures may range from the 30sF to the 60sF with high humidity. There is no heat in the buildings, so it may be quite cold.
3. Plan to wear **sturdy leather shoes**. Tennis shoes are not recommended and sandals are not allowed.
4. Bring **rubber gloves** in case you work on mold abatement. Masks with respirators will be provided as will the cleaning supplies.
5. Bring **work gloves** to protect hands while doing preservation and repair work.
6. If you are able, please bring **basic tools** such as hammers, pry bars, screw drivers, etc. that will be useful in removal of damaged materials and rebuilding with new materials.
7. If it is mosquito season, please bring **insect repellent** preferably with DEET.
8. Bring a **water bottle** to carry to the work site as no running water is available.

Work is planned to begin at 9 a.m. on Friday morning. We will work from 9 a.m. to 5 p.m. on Friday and Saturday, and 9 a.m. until about 3 p.m. on Sunday.

THANK YOU for participating in this great project organized by Heritage Conservation Network and sponsored by the Southern Foodways Alliance.

**PRESERVATION AND REPAIR OF  
WILLIE MAE'S SCOTCH HOUSE  
NEW ORLEANS, LOUISIANA USA**

Please indicate workshop session:

- January 13-15, 2006
- January 20-22, 2006
- January 27-29, 2006
- February 3-5, 2006
- February 10-12, 2006

Name \_\_\_\_\_  
Address \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_ City \_\_\_\_\_ State or Prov  
\_\_\_\_\_ Country \_\_\_\_\_ Postal Code  
E-Mail \_\_\_\_\_  
Phone \_\_\_\_\_  
Occupation \_\_\_\_\_

Heritage Conservation Network greatly appreciates your willingness to aid in the preservation and repair of Willie Mae Seaton's restaurant and home. This project could not succeed without your commitment to seeing the work completed.

The Participant assumes all risks of participating in the Heritage Conservation Network workshop. The Participant releases Heritage Conservation Network, Southern Foodways Alliance, their officers, directors, employees, their technical experts, and anyone else directly or indirectly connected to the workshop, from any liability in the event of any injury or damage of any nature (including death) to the Participant or anyone else caused by the Participant's enrollment in the workshop.

In any action or arbitration brought by the Participant against HCN, regardless of the legal theory upon which the claim is founded, damages against HCN shall be limited to the price paid by the Participant to Heritage Conservation Network to participate in the workshop. HCN is not liable for circumstances resulting from the cancellation, for any reason, of the workshop and will not be liable for any other damages whether or not such damages were foreseeable.

This release shall be binding upon the Participant, the Participant's heirs, personal representatives and legal representatives, and anyone who could claim an interest through the Participant.

This agreement, and any claims arising in connection with the workshop, shall be governed by the laws of the State of Colorado and the United States of America. Any disputes arising under this agreement or any claims arising in connection with the workshop shall be subject to binding arbitration in Denver, Colorado. Venue for such arbitration shall be limited to Denver, Colorado.

Signature \_\_\_\_\_ Date \_\_\_\_\_

Heritage Conservation Network  
info@heritageconservation.net  
www.heritageconservation.net