



**SOUL**  
**SUMMIT**



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# SOUL SUMMIT

A Conversation About Race, Identity, Power and Food

**S**oul Summit: A Conversation About Race, Identity, Power and Food is an unprecedented gathering of scholars, researchers, students, journalists, authors, restaurateurs, chefs, activists and anyone interested in exploring issues of race, cultural identity and power imbalance through the lens of food.

We have come together to eat, drink, and ponder the state of black culinary arts. Our hope is that this first-ever assemblage of industry role models will inspire the next generation toward careers in food.

The symposium was created when Toni Tipton-Martin received the John Egerton Prize from the Southern Foodways Alliance last fall. She knew what she wanted to do with the award, but it took an MSNBC segment with Melissa Harris-Perry to give her the gumption to

do it. That Thanksgiving weekend, over hot roll dough and cherry pie filling, she emailed a few friends and invited them to come together in one place to celebrate African Americans in the culinary arts. They all agreed.

Your weekend of learning, tasting and touring was planned so that it begins with a reverential look back at the wisdom of the elders and raises questions about East Austin gentrification. It ends with the creative food industry paths young people are taking with and without formal educations, including the dynamic “kidpreneur” getting it done with an heirloom family recipe.

*Welcome to Soul Summit 2015  
A Party With A Purpose!*

*Presented by...*



[thesandeyouthproject.org](http://thesandeyouthproject.org)

## PRESENTERS

- ▶ **Hoover Alexander**, owner, Hoover’s Cooking, Austin
- ▶ **Tiffanie Barriere**, mixologist, Atlanta’s One Flew South
- ▶ **Scott Barton**, New York University Food Studies Doctoral Candidate, filmmaker and chef
- ▶ **Myron Beasely**, Associate Professor of Cultural Studies, African American Studies, and Women and Gender studies at Bates College. He is a curator and performance artist, recognized for curating performative dinners around the world.
- ▶ **Aaron “Ahri” Burton** is a plant-based, health supportive food educator dedicated to empowering people and communities to become advocates for their health working with Natural Epicurean Academy of Culinary Arts, Austin
- ▶ **Lisa Byrd**, Executive Director, African American Cultural Heritage District, Austin
- ▶ **Jennifer Cumberbatch**, founder and president, J.R. Cumberbatch Productions
- ▶ **Benjamin Dennis**, private chef
- ▶ **Alphonse Dotson**, winemaker, Wines of Dotson-Cervantes
- ▶ **East End Wines**, Matt Miller and Sam Hovland, Austin
- ▶ **Lolis Eric Elie**, writer, filmmaker, and story editor at AMC’s Hell on Wheels and HBO’s Treme. He also is author of two cookbooks, Treme: Stories and Recipes from the Heart of New Orleans and Smokestack Lightning: Adventures in the Heart of Barbecue Country
- ▶ **Carla Hall**, co-host of ABC’s The Chew
- ▶ **Fall Creek Wines**, Ed and Susan Auler, Austin

- ▶ **Fete Events**, Austin Community College of Continuing Education Hospitality and Event Planning
- ▶ **Jessica B. Harris**, award-winning scholar, radio host, and author of twelve critically acclaimed cook-books documenting the foods and foodways of the African Diaspora, including her most recent, High on the Hog: A Culinary Journey from Africa to America, which was the International Association for Culinary Professionals 2012 prize winner for culinary history
- ▶ **Justin Humphrey**, Writer/Director/Producer/Editor at Manifest Cinema
- ▶ **Syrena Johnson**, personal chef, winner of the Chefs Move! John Besh and Bride Mayor scholarship
- ▶ **Adrian Lipscombe**, Knottynice Bakery, Austin
- ▶ **Adrian Miller**, The Soul Food Scholar, author of Soul Food: The Surprising Story of an American Cuisine, One Plate at a Time
- ▶ **Kevin Mitchell**, chef instructor at Culinary Institute of Charleston
- ▶ **Leslie Moore**, Word of Mouth Catering, Austin
- ▶ **Therese Nelson**, founder Black Culinary History
- ▶ **Carla Nickerson**, actress and director of the City of Austin's Office of Cultural Affairs
- ▶ **Donna Battle Pierce**, syndicated columnist "Black America Cooks" and a 2015 Visiting Harvard Nieman Fellow
- ▶ **Anne Pope**, media maker, educator, urban environmentalist, and founder of Sustainable Flatbush, NYC
- ▶ **Todd Richards**, executive chef, The Shed at Glenwood
- ▶ **Helen Roberts**, sales and marketing, Kikkoman USA

- ▶ **Elle Simone Scott**, founder SheChef, Culinary Producer and Food Stylist
- ▶ **Tambra Raye Stevenson**, founder and consultant, NativSol Kitchen
- ▶ **Ellen Sweets**, James Beard Award winner and two-time nominee. Author of Stirring it Up with Molly Ivins: A Memoir with Recipes
- ▶ **Nicole Taylor**, Heritage Radio host, Hot Grease
- ▶ **Bryant Terry**, chef, educator, activist, and author of four books including Afro-Vegan, named one of the best books of 2014 by Amazon.com
- ▶ **Brandon Tipton**, graphic and web designer and bartender at The Market, Austin
- ▶ **Toni Tipton-Martin**, award-winning food journalist and author of two forthcoming books, The Jemima Code: Two Centuries of African American Cookbooks (2015) and The Joy of African American Cooking (2016)
- ▶ **Michael Twitty**, independent scholar, culinary historian, historical interpreter, author of the forthcoming book, The Cooking Gene
- ▶ **Mikaila Ulmer**, founder and owner of BeeSweet Lemonade and winner on ABC's Shark Tank
- ▶ **Michele Y. Washington**, strategic design, educator, writer
- ▶ **Chris Williams**, graduate of Le Cordon Bleu Austin and chef/owner Lucille's, Houston
- ▶ **Caroline Randall Williams**, poet and author of Soul Food Love: Healthy Recipes Inspired by One Hundred Years of Cooking in a Black Family



# Proclamation

*Be it known that*  
*Whereas,*

The SANDE Youth Project's Soul Summit celebrates African-American culinary history in conjunction with Juneteenth, the historic date in 1865 when enslaved Texans learned that they were free; and

*Whereas,*

The Soul Summit invites an unprecedented gathering of the nation's top African-American chefs, food historians, writers, authors and scholars to Austin, particularly its African-American Cultural Heritage District – an area where Austin's vibrant black food scene once thrived; and

*Whereas,*

The purpose of the Summit is to engage the local Austin food and business community in a national dialogue, to show how food can shape economic opportunities and wellness for African-Americans at a time when food deserts and poverty are the norm; and

*Whereas,*

The Summit creates a space for some of today's greatest thinkers and chefs to reclaim African-American foods and images in an effort to build community and to promote education, curiosity and creativity to inspire a new generation of food professionals;

*Now, Therefore,*

*I, Steve Adler, Mayor of the City of Austin, Texas, do hereby proclaim*

*June 19, 2015*

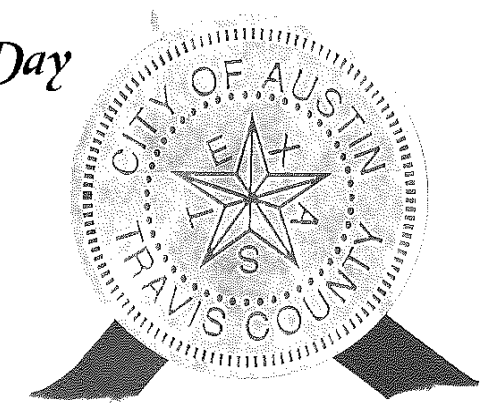
*as*

*Soul Summit Day*

*in Austin.*

*In witness whereof, I have hereunto set my hand and caused the seal of the City of Austin to be affixed this 19<sup>th</sup> Day of June in the Year Two Thousand Fifteen*

*Steve Adler*  
Steve Adler, Mayor, City of Austin



# SCHEDULE

## **Friday - George Washington Carver Museum and Cultural Center**

6:00 - 8:00 A Taste of Heritage - Welcome Reception and Registration

Sip and stroll stations, Leslie Moore's Word of Mouth Catering and Fall Creek Vineyards

Welcome, Toni Tipton-Martin

Welcome to Austin, Kazique Prince, Senior Policy Advisor & Education Coordinator, Office of Mayor Steve Adler

Wine Tasting with Alphonse Dotson and Ed and Susan Auler

Lifetime Achievement Award, presented by Ellen Sweets

Historical drama, performed by Carla Nickerson and Jennifer Cumberbatch

Dinner on your own, Restaurant Guide, Austin Visitors Convention Bureau

## **Saturday - Huston-Tillotson Seabrook Chapel**

8:00 - 8:45 Shoebox Breakfast

Chicken and Biscuits, Hoover Alexander; Fruit Fritters by Adrian Lipscombe, and African coffee and tea provided by Austin Coffee Traders

9:00 - 9:15 Invocation by Rev. Freddie Dixon and welcome video by Carla Hall

9:15 - 10:00 High on the Hog: A Culinary Journey from Africa to America, Jessica B. Harris

10:00 - 10:45 Collards to Caviar: The Marvelous Migration of African Foodways, Adrian Miller

**Break**

11:00 - 11:45 Culinary Traditions and the Talented Tenth, Donna Battle Pierce

11:45 - 12:15 Soul in the Performing Arts - Vertamae Grosvenor Always Already by Scott Barton and Myron Beasley

**Walk to H-T Student Union**

12:30 - 2:15 Lunch in the Sea Islands with Chefs Kevin Mitchell, Benjamin Dennis & Austin Community College Culinary/Hospitality & Auguste Escoffier School of Culinary Arts students

**Walk back to Seabrook Chapel**

2:30- 3:30 Reclaiming Our Images - A Career Slam with Therese Nelson, Tandra Raye Stevenson, Elle Simone, Helen Roberts, Andrea Roberts, and Caroline Randall Williams

3:30 - 4:15 Executive Chef For What? The Argument for a Culinary Career, Lolis Eric Elie

Break

4:30 - 5:00 A Word from the Ghana Think Tank with Michele Washington

5:00 - 6:30 #foodgentrification - East Austin African American Cultural Heritage District Food Business Tour with Lisa Byrd, includes a food truck stop at Kenny Dorham's Back Yard and South African Wine Tasting at East End Wines

6:30 - 6:45 Arrive at the African American Cultural Heritage Facility

7:00 - 8:00 Coming Out Party - Tasting of the modern South with executive chefs Todd Richards, Chris Williams, Syrena Johnson and Bryant Terry; cocktails by Tiffanie Barriere and Brandon Tipton

**Book signing by BookPeople**

8:00 - 8:15 Keeper of the Flame Award, presentation with Texas State Representative Dawanna Dukes

8:15 - 9:00 Geneology presentation by Michael Twitty

9:00 Dinner on your own

## **Sunday - Huston-Tillotson Seabrook Chapel**

9 - 11:00 - Does Healthy Soul Still Have Soul? - Conversation, cooking demo and breakfast with Bryant Terry and Natural Epicurean Academy of Culinary Arts

**Walk to The Chapel**

11:00 - noon - Benediction This is How I Do - with Mikaila Ulmer

# THANKS TO OUR SPONSORS

Gratitude to our sponsors goes well beyond the traditional expression of appreciation. Soul Summit 2015 sponsors joined our effort as co-collaborators, uplifting African American culinary arts for all the world to see — in some cases, supporting where there was no obvious return on investment, or in spite of a difficult past with the African American community — emulating the 50 founders of Southern Foodways Alliance or Foodways Texas. Those dedicated individuals selfishly gave time, talent and resources for a vision that was larger than any one person, organization, business or corporation. Soul Summit sponsors also invested in the profound hope that food can bring racial reconciliation, economic empowerment and community wellness.

Soul Summit simply would not have been possible without the unique support provided by every single brand listed here. And for that, we are truly grateful.

