



The Fellowship Of Good Southern Food



In recent years, the farm-to-table movement has made knowing where your food is grown a bit trendy. In reality, chefs have relied on farmers and artisans since the dawn of restaurants themselves. With such strong food traditions, fertile ground and temperate climate for growing, the South is a hotbed of farms offering their bounty.

To this end, the Fellowship of Southern Farmers, Artisans & Chefs provides a forum for these heritage producers to break bread and share knowledge, while reinforcing the sustaining bridge between field and fork. As a part of the Southern Foodways Alliance, some of the 14 entities that make up the Fellowship include [Peregrine Farm](#) in Graham, NC, [Muddy Pond Sorghum](#) in Monterey, TN, [Dooky Chase Restaurant](#) in New Orleans, LA and [Old Rip Van Winkle's Distillery](#) in Frankfort, KY. And during the Southern Foodways Alliance annual Taste of the South fundraiser, January 12 – 15 at Blackberry Farm in Walland, TN, another member will be added to the Fellowship's prestigious ranks.

★ Will Harris, fifth generation owner of Georgia's Early County's [White Oak Pastures](#), tells us what an honor it is to be 2012's only inductee. "Serving with this distinguished band of passionate professionals, to bring about change in our food system is a rare privilege," he says. "Helping to de-centralize, de-commoditize and de-industrialize our nation's food production is noble work. I am grateful to have been given this opportunity." Harris' farm maintains a position of stewardship and sustainability, while producing grass-fed beef, lamb and free-range poultry.

As only one new fellow is inducted each year, every inductee must set national standards in their respective fields by growing, nurturing or interpreting the South's unique bounty. "It's important to honor the work, preserve the stories and celebrate the artisans who help create our regional food identity," says Mary Beth Lasseter, Southern Foodways Alliance's associate director. "[Our mission is] to document, study and celebrate the diverse food cultures of the changing American South."

So we raise a glass to these producers of fine Southern food. For more information on Southern Foodways Alliance and the Fellowship of Southern Farmers, Artisans & Chefs, visit www.southernfoodways.org.

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