



Alliance for Continued Learning

ETSU's Alliance for Continued Learning program invites you to attend the twenty-third annual retreat Monday, August 27 (after 4 PM) through Friday, August 31 (after breakfast). WILDACRES RETREAT features an excellent staff in a beautiful wilderness area just off the Blue Ridge Parkway a few miles from Little Switzerland, NC.

Website: www.wildacres.org



Early registration is strongly advised.

REGISTRATION (Membership not required)

Name: _____ Phone: _____

Address: _____ Email: _____

Roommate preference: _____ Special dietary needs: _____

Do you require a room with street level access or handicap facilities? Limited availability. YES NO (Please circle one.)

Do you need a ride? ___ Can you carry extra riders? ___

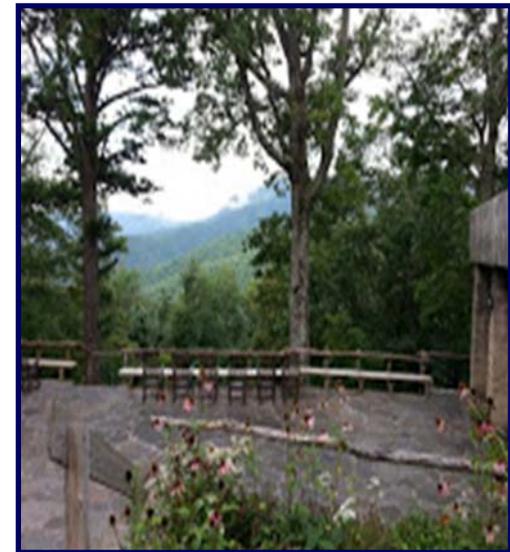
Registration is first come/first served. **Single and Special room requests are subject to limited availability.**

Mail registration form and fee of \$315 per person (double occupancy) or \$415 per person (single occupancy, if available) to P.O. Box 280, Little Switzerland, NC 28749 or call 828.756.4573. Make check payable to WILDACRES RETREAT. ****All meals are included****

ETSU is an AA/EEO employer.



Wildacres 2018
Presents
Fred and Jill
Sauceman
"Food and Regional Identity"



ETSU Alliance for Continued Learning

ETSU's Alliance for Continued Learning Presents: Fred and Jill Sauceman

The People

Fred and Jill introduce you to some of the people they've met, studied, admired, and written about over the years. They'll talk about eating gumbo with B.B. King in the Mississippi Delta, making chow-chow with the Carter Family's Janette Carter in Southwest Virginia, and learning how to stir up a pot of New England clam chowder as taught by novelist William Styron.

The Places

Participants will learn about cachapas served at a Venezuelan restaurant in Elkins, West Virginia; the legacy and lore of Beans All the Way at the Bean Barn in Greeneville, Tennessee; and the storied Cheesy Western served at Roanoke's Texas Tavern, a place that dates to 1930.

The Products

Black-iron skillets made at Lodge Manufacturing in South Pittsburg, Tennessee, the procedure for making Southwest Virginia's dry-land fish, and the history of the West Virginia pepperoni roll are among the subjects to be covered in this session.

A Southern Barbecue Seminar

Fred and Jill will explore regional variations in Southern barbecue, from the mutton of Owensboro, Kentucky, to the white sauce of Decatur, Alabama.

The Southern Sweet Tooth

Johnson City's Dr. Enuf and Seaver's fried pies, North Carolina's sonker, and Bristol's pure sugar stick candy are among the topics to be studied. Jill will also talk about how to make the perfect dried apple stack cake.

About the facilitators

Fred and Jill Sauceman study and celebrate the foodways of Appalachia and the South. Together, they write the "Flavors" column for Blue Ridge Country



magazine. In addition, Fred has published seven food-related books and has produced seven documentary films.

His latest book is "The Proffitts of Ridgewood: An Appalachian Family's Life in Barbecue." Fred is a native of Greeneville, Tennessee, and Jill is a native of Scott County, Virginia.

In September of 2018, their new book, "Chased by the Wolf," will be published by Mercer University Press

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