



SOUTH SIDE CHEFS REVIVAL & HOMECOMING

A celebration of black food and culture
to benefit the Edna Lewis Foundation

FEATURING THE CULINARY TALENTS OF:



BERNARD BENNETT
BIG JONES



**MAYA-CAMILLE
BROUSSARD**
JUSTICE OF THE PIES



CEDRIC HARDEN
RIVER ROAST



STEPHANIE HART
BROWN SUGAR BAKERY



BRIAN JUPITER
FRONTIER & INA MAE'S



LAMAR MOORE
SWILL INN



KRISTOPHER MURRAY
BON APPETIT
MANAGEMENT



DARNELL REED
LUELLA'S SOUTHERN KITCHEN
& LUELLA'S GOSPEL BIRD



CLIFF ROME
ROME'S JOY



ERICK WILLIAMS
VIRTUE

AUGUST 11, 2019 2 - 6 PM

WINE & COCKTAILS BY ROME'S JOY
SUPPER AT 3:00 PM SHARP

PARKWAY BALLROOM

4455 South King Drive
Chicago, Illinois 60653

WWW.EDNALEWISFOUNDATION.ORG

With Special Guests



ADRIAN MILLER
AUTHOR
SOUL FOOD
MASTER OF CEREMONIES



AYANA CONTRERAS
HOST
VOCOLO'S RECLAIMED SOUL
DJ

BUY TICKETS

About the Edna Lewis Foundation

The Edna Lewis Foundation was created In January of 2012 by Chef Joe Randall to revive, preserve and celebrate the rich history of African-American cookery by cultivating a deeper understanding of Southern food and culture in America.

The guiding spirit of The Foundation is its namesake, Chef Edna Lewis, an early champion of Southern cookery who helped educate and mentor generations of chefs and food enthusiasts, while celebrating the African American culinary community and culture. Today an expanded Board of Trustees, led by Chairperson, Mashama Bailey continues this legacy, while providing new culinary programming, scholarships and training to serve an expanded Mission to provide access to opportunities for women and people of color within American food and foodways.

The Foundation advocates for the Southern tradition of the original farm-to-table lifestyle, eating with the seasons, a the sense of community, and the satisfactory feeling that hard work is always rewarded by good food.

BOARD OF TRUSTEES

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About Edna Lewis



Edna Lewis (April 13, 1916 – February 13, 2006) has inspired generations of chefs as the seminal African-American influence on authentic Southern cookery.

Ms. Lewis was born in 1916 in Freetown, Orange County, Virginia, one of eight children. Her grandfather, an emancipated slave, helped found the community, raised his family, and lived on a farm that had been granted to him. Central to the family's life was food in all its phases: growing, foraging, harvesting and cooking. Without any modern cooking conveniences – everything was cooked over wood and food preparation called on creativity, resourcefulness and ingenuity.

At the age of 16, after her father died, she left Freetown for Washington, D.C., and then found herself in New York City, where she quickly found work as a seamstress, copied Christian Dior dresses for Dorcas Avedon (the wife of photographer Richard Avedon), and became well known for her own designs of African-inspired dresses.

In the 1940s through the late 1950's, Ms. Lewis' culinary legacy began with the opening of Café Nicholson, on Manhattan's East Side. At the time, female chefs were few and far between and black female chefs even more a rarity. In late 1972, Knopf Publishing turned Edna's handwritten pages of recipes and stories into *The Edna Lewis Cookbook* and the *The Taste of Country Cooking* in 1976, which today is still considered a classic study of Southern cooking.

After *The Taste of Country Cooking* was published, Lewis returned to restaurants, most notably to Gage and Tollner in Brooklyn. She worked there for five years before retiring in the mid-1990s and co-founded the Society for the Revival and Preservation of Southern Food, a precursor to the Southern Foodways Alliance (SFA).

Edna Lewis died in 2006 at the age of 89.