

ANDRÉ LEON TALLEY'S  
SOUTHERN STYLE

THE FALL'S BEST  
COOKBOOKS

AN OUTER BANKS  
WATERFOWL HUNT

# GARDEN & GUN

SOUL of the SOUTH  
OCTOBER /  
NOVEMBER 2018

The SOUTHERN

## FOOD ISSUE

LYLE  
LOVETT  
AND ROBERT  
EARL KEEN  
HIT THE  
ROAD



To make this  
bourbon-cream-  
topped sweet potato pie,  
see page 60

TOP CHEFS SHARE  
THEIR FAVORITE SECRET INGREDIENTS

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# The Southern Agenda

GOINGS-ON IN THE SOUTH & BEYOND



ANNIVERSARY

## Pastures of Plenty

ROUND TOP, TEXAS

One woman. One dream. That's how Round Top Antiques Fair (October 1-6) got started in 1968. But today, fifty years later, Emma Lee Turney's modest country antiques show is a massive twice-a-year mecca for interior designers, shopkeepers, and treasure hunters from all over the world. Spanning thirteen miles and centered in Round Top (population ninety), the festival attracts more than one hundred thousand shoppers to more than sixty locations—the original Big Red Barn, one of the fair's first venues (and now

ILLUSTRATIONS BY TIM BOWER

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of Dyess, a farming settlement that provided work to struggling families during the Great Depression. More than eighty years later, the Johnny Cash Heritage Festival (October 18–20) gathers on the same piece of “rich black bottom dirt” that Cash sang about in “Five Feet and Rising.” “The focus is not just on Cash and his music, but on the way growing up in an agricultural colony in the 1930s affected him,” says Ruth Hawkins, director of Arkansas State University Heritage Sites. Set around Cash’s boyhood home, which was restored in 2014, the three-day celebration includes film screenings, house tours, and a symposium about Cash’s life. The heart of the event is Saturday’s concert series—hosted

by Cash’s son, John Carter Cash, and featuring Alison Krauss—and a fund-raiser to rebuild the farm’s barn, chicken coop, and smokehouse. “Festival performers and audience members can look to the side and see Johnny’s house,” Hawkins says. “It’s moving to watch from the same field where he grew up picking cotton.”

■ [johnnycashheritagefestival.com](http://johnnycashheritagefestival.com)

SPORT

## Florida

BOULE LA LA

Think of the sport of pétanque (“pay-tonk”) as a blend of bocce and horseshoes. Without lifting their feet, players toss silver boules toward a target called a cochonnet. Though French through and through, the game finds its American home on Amelia Island, a postcard patch of marsh in northern Florida that was at one point (1562) claimed by France. Now, the annual

## SOUTHERN AGENDA

Pétanque Amelia Island Open (November 9–11) is the largest competition of its kind in the Americas, drawing hundreds of players from more than twenty countries to matches at Amelia’s downtown marina and spots along the Amelia River banks. Although the tournament has become a “pretty big deal” in the pétanque world, according to former organizer Kate Harris, beginners are welcome to play. “Pétanque can be learned in five minutes,” she says. “But you can play it for the rest of your life.”

■ [ameliaisland.com/petanque](http://ameliaisland.com/petanque)

OPENING

## Georgia

HERE TO STAY

It’s hard to be new-build construction in a city like Savannah with its ancient oak-lined squares that date to the 1700s. But the just-opened 167-room Perry Lane Hotel has already made itself right at home

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## SOUTHERN AGENDA

in the Hostess City of the South. How? By treating guests to a luxuriously good time. "The design of the hotel tips its hat to the logic and sequence of how you might move through a house during a party—from the entrance to the drawing room to the backyard," says Jon Kully, the Perry Lane's owner. Savor rabbit ragout with pappardelle or duck-liver mousse with pickled grapes at the Emporium, the hotel's understated ground-floor brasserie, or pull up a stool at the Wayward bar, where a motorcycle hangs from the ceiling and '80s punk plays. At Peregrin—the rooftop lounge scene conceived as a glam 1960s pool party—gaze from the bocce court over the rooftops of the historic district with a nightcap in hand, then tuck into bed beneath Frette linens. The hotel's warm welcome extends to your pup, too—the Perry Lane is dog friendly.

■ [perrylanehotel.com](http://perrylanehotel.com)

MUSIC

## Kentucky

### FIRST STRING

A small city in Kentucky is having a moment, and bluegrass music, unsurprisingly, is at its center. On the banks of the Ohio River, Owensboro has undergone a total revitalization since 2012, when its RiverWalk park opened. But the town needed something to tie together all the civic development. Cue the Bluegrass Music Hall of Fame and Museum, the reinvigorated former International Bluegrass Music Museum, which celebrates its grand opening October 18–20 in a fifty-thousand-square-foot downtown space with multiple performance venues. After the International Bluegrass Music Association inducts five new members on Thursday, a Friday night performance by Sam Bush embodies the link between an earlier generation of bluegrass performers and today's torchbearers, such as Yonder Mountain String Band, one of four groups playing a free show on the new outdoor stage Saturday. "It's not just a cool concert that happens to be in Owensboro," says Chris Joslin, executive director. "At our core, we're all about historic preservation of the genre—the bluegrass music that sprang from this region."

■ [bluegrassmuseum.org](http://bluegrassmuseum.org)



## Get Crackin'

Miami institution Joe's Stone Crab reopens for the season in October. Here's a primer on its signature item

### Whystone crabs?

For their claws, which are filled with lobster-like meat. Fishermen harvest the crabs, named for their rock-hard carapace, by snapping off one claw and throwing the still-living crab back into the water, where it will grow a replacement claw. Most of the country's harvest comes from South Florida (the season is October 15–May 15).

### Why go to Joe's?

Because it's an institution—and the restaurant is the single largest buyer of stone crabs in Florida. Hungarian immigrant Joe Weiss moved from New York to Miami Beach in the early 1900s, hoping the warmer climate would help his asthma. When he opened a lunch counter in 1913, he didn't know that local stone crabs were edible. As the legend goes, it was not until a few years later that a Harvard fish scientist brought him a sack full of the plentiful crabs. He boiled a batch and quickly converted, then reopened his spot as Joe's Stone Crab. Since then, Muhammad Ali, Bill Clinton, and Coretta Scott King have all cracked claws there.

### How do you eat them?

Current owner and Weiss's great-grandson Stephen Sawitz breaks it down: Give the shell a good whack with a mallet or the back of a knife. Twist off the bottom part of the claw, revealing the inner meat. For the knuckles, use a cocktail fork. Dip the succulent meat in mustard sauce. Repeat.

—Brent Crane