

# Zatarain's Food Heritage Stage

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2009 New Orleans Jazz & Heritage Festival  
presented by Shell

	FRIDAY APRIL 24	SATURDAY APRIL 25	SUNDAY APRIL 26	THURSDAY APRIL 30	FRIDAY MAY 1	SATURDAY MAY 2	SUNDAY MAY 3
11:15 am							
11:30 am	<p>11:15 am</p> <p><b>Food Vendor Spotlight</b></p> <p>Wayne Baquet <i>Trout Baquet</i> with Poppy Tooker <i>marketumbrella.org</i></p>	<p>11:15 am</p> <p><b>Food Vendor Spotlight</b></p> <p>Bertrand Bailey <i>BBQ Ribs &amp; Turkey Wings</i> with Michelle Nugent <i>NOJHF Food Director</i></p>	<p>11:15 am</p> <p><b>Food Vendor Spotlight: Jazz Fest Sweet Shop</b></p> <p>Loretta Harrison <i>Pralines</i>      Gwen Shepherd <i>Homemade Pies</i></p> <p>Cecilia Husing <i>Key Lime Tart</i></p> <p>Moderator: Mary Sonnier <i>Pastry Chef &amp; Proprietor The Uptowner</i></p>	<p>11:15 am</p> <p><b>Food Vendor Spotlight: Doyennes of Delicious: Veteran Ladies of Festival Food</b></p> <p>Lillian Brown      Linda Wheat <i>BBQ Chicken</i>      <i>Spicy Meat Pie</i></p> <p>Peggy Miranda <i>Spinach Artichoke Casserole</i> Judy Burks <i>Red Beans &amp; Rice</i></p> <p>Moderator: Nancy Ochenschlager <i>Fair Director Emeritus</i></p>	<p>11:15 am</p> <p><b>Food Vendor Spotlight: 1969-2009</b></p> <p>Wally Taillon <i>Jambalaya Champion</i> with Vance Vaucresson <i>Vaucresson Sausage Co.</i></p>	<p>11:15 am</p> <p><b>Food Vendor Spotlight: "If You Can't Take the Heat..." Purveyors of Jazz Fest Food Icons</b></p> <p>Burnell Scales <i>Strawberry Lemonade</i></p> <p>John Ed Laborde <i>Crawfish Bread</i></p> <p>Pierre Hilzim <i>Crawfish Monica</i></p> <p>Moderator: Michael Garran <i>Food Heritage Emcee</i></p>	<p>11:15 am</p> <p><b>Panel Discussion: Pie Day!</b></p> <p>Becca Begnaud Paul Begnaud Claudette Prejean Ellen Resweber</p> <p>Featuring a screening of the documentary <i>Pie Day</i> by Drew Landry</p> <p>Moderator: Poppy Tooker</p>
12:00 pm							
12:15 pm							
12:30 pm	<p>12:30 pm</p> <p><b>Handmade Chocolate Sazerac Truffle</b> Cheryl Scriptor <i>Bittersweet Confections</i></p>	<p>12:30 pm</p> <p><b>Louisiana Strawberry Jam</b> Lucy Mike <i>LA Strawberry Marketing Board</i></p>	<p>12:35 pm</p>	<p>12:35 pm</p>	<p>12:15 pm</p>	<p>12:35 pm</p>	<p>12:50 pm</p>
12:45 pm							
1:00 pm							
1:15 pm	<p>1:20 pm</p>	<p>1:20 pm</p>	<p>12:45 pm</p> <p><b>Crawfish Stew</b> Greg Sonnier <i>The Uptowner</i></p>	<p>12:45 pm</p> <p><b>Turtle Soup</b> Jerry Amato <i>Mother's</i></p>	<p>12:30 pm</p> <p><b>Crawfish Ravigote Napoleon</b> Chip Flanagan <i>Ralph's on the Park</i></p>	<p>12:45 pm</p> <p><b>Louisiana Strawberry Shortcake</b> Lucy Mike <i>LA Strawberry Marketing Board</i></p>	<p>1:00 pm</p> <p><b>Tart a la Bouille</b> Ben Thibodeaux <i>Palace Café</i></p>
1:30 pm							
1:45 pm	<p>1:30 pm</p> <p><b>Sweet Potato &amp; Brown Shrimp Vichyssoise</b> Ryan Hughes <i>Café Degas</i></p>	<p>1:30 pm</p> <p><b>Pimentón Shrimp with Spanish Rice</b> Susan Spicer <i>Bayona</i></p>	<p>1:35 pm</p>	<p>1:35 pm</p>	<p>1:30 pm</p> <p><b>Braised Pork Cheeks &amp; Grits</b> Stephen Stryjewski <i>Cochon</i></p>	<p>1:35 pm</p>	<p>1:50 pm</p>
2:00 pm							
2:15 pm	<p>2:20 pm</p>	<p>2:20 pm</p>	<p>1:45 pm</p> <p><b>Smothered Chicken with Crawfish Rice</b> Donald Link <i>Herbsaint / Cochon</i></p>	<p>1:45 pm</p> <p><b>Smothered Pork Chop with Dirty Rice</b> Spencer B. Minch <i>Emeril's Delmonico</i></p>	<p>2:20 pm</p>	<p>1:45 pm</p> <p><b>Diaspora Gumbo</b> Poppy Tooker <i>marketumbrella.org</i></p>	<p>2:00 pm</p> <p><b>Eggs Sardou</b> Lee Richardson <i>Capital Hotel Little Rock, AR</i></p>
2:30 pm							
2:45 pm	<p>2:30 pm</p> <p><b>Duck Sausage</b> Pete Giovenco <i>Giovenco's Deer Depot</i></p>	<p>2:30 pm</p> <p><b>Crawfish Bisque</b> Frank Brigtsen <i>Brigtsen's</i></p>	<p>2:35 pm</p>	<p>2:35 pm</p>	<p>2:30 pm</p> <p><b>Soft-shell Crab Chowder</b> Matt Murphy <i>The Ritz-Carlton Hotel</i></p>	<p>2:35 pm</p>	<p>2:50 pm</p>
3:00 pm							
3:15 pm	<p>3:20 pm</p>	<p>3:20 pm</p>	<p>2:45 pm</p> <p><b>Chocolate Pecan Crepe with Louisiana Strawberries</b> Christy Phebus <i>Bayona</i></p>	<p>2:45 pm</p> <p><b>Jumbo Shrimp with Amber Beer &amp; Rosemary Butter</b> Chris Montero <i>Bacco</i></p>	<p>3:20 pm</p>	<p>2:45 pm</p> <p><b>Alligator Sauce Piquante</b> Mark Shirley <i>LA Alligator Farmers Assn.</i></p>	
3:30 pm							
3:45 pm	<p>3:30 pm</p> <p><b>Oyster Cobbler with Wild Mushrooms</b> Tenney Flynn <i>GW Fins</i></p>	<p>3:30 pm</p> <p><b>Creole Cream Cheese Gelato</b> Carmela Turillo <i>La Divina Gelateria</i></p>	<p>3:35 pm</p>	<p>3:35 pm</p>	<p>3:20 pm</p>	<p>3:35 pm</p>	
4:00 pm							
4:15 pm							
4:30 pm	<p>4:20 pm</p>	<p>4:20 pm</p>					

Southwest Louisiana Pie Day Traditions