The Historic New Orleans Collection presents

From Dancing Goats to Green Mermaids: Coffee and New Orleans

organized and moderated by Jessica B. Harris, PhD

9:00 A.M. **OPENING REMARKS**
Jessica B. Harris, PhD, Queens College/CUNY

9:15 A.M. **COFFEE: PUDDLE WATER OR GIFT FROM THE GODS, A TWO-FACED HISTORY**
Mark Pendergrast, author of *Uncommon Grounds: The History of Coffee and How It Transformed Our World*

10:00 A.M. **BREAK**

10:15 A.M. **THE TEMPESTUOUS CUP: TALKING ABOUT COFFEE STYLE**
Patrick J. Dunne, proprietor, Lucullus Antiques

11:00 A.M. **A CUP OF COFFEE, A SANDBWICH, AND YOU—IN THE CRESCENT CITY**
John T. Magill, senior curator/historian, The Historic New Orleans Collection

11:45 A.M. **LUNCH (ON YOUR OWN)**

1:00 P.M. **SHOP TALK: THE BUSINESS OF COFFEE (PANEL DISCUSSION)**
Thomas Westfeldt II, president of Westfeldt Brothers, Inc.
Gary Teplitsky, president of Baby’s Coffee Co.
Poppy Tooker, host of WWNO’s *Louisiana Eats* and food writer

1:45 P.M. **BREAK**

2:00 P.M. **SUFFRAGETTES, FRENCH OPERA, AND EPICURES: COFFEE IN NEW ORLEANS**
Daphne L. Derven, curator of education, The Historic New Orleans Collection

2:20 P.M. **FROM COAL TO BRICK DUST: CHICORY AND COFFEE, AT HOME AND ABROAD**
Rien Fertel, writer; visiting professor of urban studies, Bard Early College in New Orleans; and visiting professor, New Orleans Center for the Gulf South, Tulane University

2:40 P.M. **HOME BREW**
Makalé Faber-Cullen, director, Wilderness of Wish

3:00 P.M. **COMMENTARY**
John T. Edge, director, Southern Foodways Alliance
Lolis Eric Elie, food writer

4:00 P.M. **CAFÉ BRÛLOT DEMONSTRATION AT TABLEAU RESTAURANT**

*This program is presented by The Historic New Orleans Collection with support from*