

# Saturday, February 24, 2018

Centenary College of Louisiana

# History and Purpose

In 1865, a freed slave and chef, Nat Fuller, invited black and white citizens in Charleston, South Carolina to sit at a common table and share a reconciliation dinner. Shreveporters inspired by this event held the first Shreveport Reconciliation Dinner in August of 2016.

Our need for reconciliation continues as we gather for the second Shreveport Reconciliation Dinner at Centenary College. Tonight we will:

- Provide a space where generations share stories of racial reconciliation, acknowledging them as part of Shreveport's collective narrative.
- Encourage community members who are working against systemic racism through their community involvement, profession, or creative expression.
- Excavate our history, acknowledging the toxic legacies of prejudice and racism in our community as well as honoring efforts to achieve reconciliation.
- Empower each other to continue the dialogue of racial reconciliation and community education beyond the scope of the dinner.

# **Dinner Timeline**

6:00 - 6:30 p.m.

Arrive, find your nametag, and mingle with your fellow participants

6:30 – 6:45 p.m.

Welcome and Recognitions

6:45 p.m.

Dinner served

7:00 p.m.

Featured Stories:

Deborah Allen

Mavice Thigpen

Louis Brossette

7:15 - 8:00 p.m.

Your Turn — Storytelling and Open Discussion at the tables

8:00 - 8:40 p.m.

Dessert and Sharing Stories (one participant per table)

8:40 p.m.

What's Next? — Suggestions for continuing the conversation

8:50 p.m.

 ${\it Closing Remarks-Rosie\ Chaffold}$ 

# What is Reconciliation?

We have all felt the joy of successful reconciliation after the pain of conflict. Let's take this time to share true personal stories of successful reconciliation and pay attention to the details: How long did it take? Who said what? Mistakes? Turning points? What can these stories teach us about bringing reconciliation to Shreveport?

**Step One:** Brevity is a gift. A facilitator will ask everyone to find a partner and quickly share a three-minute story about a personal experience of reconciliation. A timekeeper will help us get accustomed to the three-minute time frame. Trust your instincts. Tell the first story that pops into your mind. Enjoy the process.

**Step Two:** Next, choose a timekeeper for your table. Ask invited participants (red name tags) at your table to share a three-minute story about reconciliation with the rest of the table. Encourage each teller by allowing one or two table members to offer appreciations (see box below) before the next story. Please save questions for later.

**Step Three:** After the stories, enjoy the opportunity to let the table conversation flow naturally.

**Step Four:** After dinner, we invite one teller from each table to share their story with the larger group. Our facilitator will explain an easy process to help each table select one storyteller you'd like everyone to hear. That way, we can enjoy ten more stories to spotlight the words, actions, and events that will help us pursue reconciliation every day.

# Appreciations:

- "What your story tells me about you is..." name a positive quality that described their actions in the story.
- "My favorite detail of your story was..." compliment a descriptive detail that made the story feel more meaningful.
- "I can see how this story might apply to..." name a specific situation and positive impact.

# **Dinner Participants**

The Steering Committee solicited nominations from the community for the 2018 Shreveport Reconciliation Dinner, seeking a diverse group of participants who have advocated for change.

Our 2018 participants have spoken out against economic, environmental, and racial injustice and empowered others to do the same; improved their neighborhoods through art, education, faith, and service; forged friendships and partnerships across lines of race, class, gender, and sexual identity; and dedicated themselves to laying the groundwork for a truly reconciled community that recognizes and protects the dignity of each individual.

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T.D. Antoine	Kristin Hammit	Cassie McDaniel
Louis Brossette	Ashley Hazelton	Kim Mitchell
Njeri Camara	John Henson	Lee Morgan
Michael Chisum	Omari Ho-Sang	Alma Brown Petteway
Larry Clark	Juan Huertas	John Ratcliff
Deborrah "Cookie" Coleman	Lee Jeter	Jordan Ring
Curtis Davis	Ralph Johnson	Brian Salvatore
Jada Durden	Roxann Johnson	Lois Scheib
Angelique Feaster Evans	Frances Kelley	Ruth Schlichtemier
Chris Gabriel	Karen La Beau	Lynn Stevens
Cedric Glover	Hosea "Big D" Levingston	Dorothy Wiley
Shelley Ryan Gray	Nathaniel Manning	

TD Antoine

Four high school students from Caddo Parish's Transformation Zone have also been selected to attend the 2018 Shreveport Reconciliation Dinner based on essays they wrote after viewing the film *Beyond Galilee* (Sponsored by the North Louisiana Civil Rights Coalition). Representing Caddo Parish tonight are:

- Janae Gallion and Christen Gay Booker T. Washington New Technology High School
- Eden Holmes and KonTravazias White Woodlawn Leadership Academy

# 2018 Reconciliation Dinner Menu

### Eddie's Seafood - Mavice Thigpen

Stuffed Shrimp and Seafood Pasta

# The Levee - Brandon Fail and John-Paul Young

Venison and Mahaffey Sausage Parmesan Meatballs, Roasted Turnip Skewers

#### El Cabo Verde - Gabriel Balderas

Braised Sweet Potato over Turnips with local Microgreens and crispy Mahaffey Bacon

### "Us Up North" - Hardette Harris

"Up North" Fried Chicken and Black Eye Peas • Cornbread & Tomato, Cucumber, and Onion Relish

#### Dessert

"Dinner on The Grounds" Peach Cobbler

# 2018 Reconciliation Dinner Chefs

#### Hardette Harris – Pure Louisiana Soul

Chef Hardette Harris is a native of Minden, Louisiana. After high school, she moved to Texas and worked at a sports arena, a bank, and the Houston police department. A few years later she decided to pursue her passion and enrolled in culinary school to become a private chef. Seventeen years and many wonderful clients later, she returned home to be closer to her parents, Mr. and Mrs. Welton and Thelda Harris. After returning, Hardette saw the need to define and celebrate North Louisiana cuisine and created only the second official meal in the United States, the Official Meal of North Louisiana. HCR No. 88 presented by Representative Gene Reynolds was signed May 4, 2015, to recognize the uniqueness that North Louisiana dishes have contributed to the flavor of the state. Hardette has developed "Us Up North" culinary experiences and food tours to celebrate North Louisiana cuisine. In 2017, Hardette was named one of eight Louisianians of the Year by *Louisiana Life Magazine* as well as being named one of three Best Small Town Chefs of 2017 by *Country Roads Magazine*.

#### Gabriel Balderas – El Cabo Verde

Gabriel Balderas has worked as a chef in the Shreveport area for the past nine years. Gabriel arrived in Northwest Louisiana by way of Birmingham, Alabama, where he worked at several top eateries including The Club and Hot & Hot Fish Club. He has also spent time working with and learning from some of the most respected chefs in the world, participating in events from Los Angeles to New York. Gabriel's true love of cooking began as a child in Mexico City where he learned an appreciation for details when selecting and preparing food. He has become an advocate for seasonal clean food and promotes the use of local ingredients. Currently, Gabriel owns and operates El Cabo Verde at 1023 Provenance Place in Shreveport, a Modern Mexican restaurant concept focusing on whole, organic, traditional ingredients.

# Mavice Thigpen – Eddie's Seafood and Soul Food

Along with her parents, Eugene Hughes and Lois Bryant Hughes, and her siblings Eugene and Ora, Mavice Thigpen opened Eddie's Seafood & Soul Food Restaurant in Shreveport in 1978. At the time, they had no idea that Eddie's would eventually become the oldest continuously operated African-American restaurant in Northwest Louisiana. The restaurant features a menu of authentic Louisiana Cajun and Creole cuisine served in a relaxing yet lively setting. Eddie's also has a mobile food trailer, "The EddieMobile," that travels all over Shreveport-Bossier City and surrounding areas serving up Eddie's famous Stuffed Shrimp, Louisiana Tartar Sauce, and other favorites. Eddie's has been featured in *Southern Living Magazine* and *Louisiana Cooking Magazine* and family members have appeared on the Food Network's *Flip my Food* with Chef Jeff and food journalist Poppy Tooker's *Louisiana Eats* radio broadcast. Eddie's is located at 1956 Hollywood Avenue in Shreveport.

### Brandon Fail and John-Paul Young – The Levee

Brandon Fail and John-Paul Young are local sustainable farmers who got started growing food through their love of eating. They believe everyone thinks and feels better on a full stomach, and they are specializing in building food gardens that passively harvest rainwater to make healthier produce without plumbing. Their goal is to spread this free method, called permaculture gardening, to all of Shreveport to capture rain and create food throughout our urban and suburban food deserts, because every person needs and deserves the option of a healthy diet. Their restaurant, The Levee, is just a few blocks from Centenary, at 520 E Kings Hwy.

# 2018 Steering Committee

Chris Ciocchetti

Mary Dumars

Jennifer Hill

Kate Pedrotty

Debra Roberson

Annette Simmons

# 2018 Selection Committee

Adrienne Critcher Maxine Sarpy Clay Walker Chrystalyn Whitaker

# Continuing the Conversation

We hope you have made new connections at the 2018 Shreveport Reconciliation Dinner and are inspired to serve as an ambassador for increased reconciliation in our community. Here are some suggestions for continuing the conversation - please share other opportunities with us:

# YWCA's Dialogue on Race

Dialogue on Race is a six-session series that encourages open and honest discussion led by trained facilitators. Topics discussed include definitions of racism, prejudice, and stereotypes, examples of personal experiences of racism, institutional racism and power, changes that have occurred and those still needed, and action steps for individuals to effect change. For more information, visit ywcanwla.org or contact Rachel Scott at scottrl@bellsouth.net.

### "More Alike than Different" Storytelling Show

On March 13, 2018 at 6:00 p.m. in the chapel of First Presbyterian Church a diverse group of storytellers will share eight stories of inclusion/exclusion. Tellers this year include Mario Chavez, Maxine Davis, Nancy Harper, Lee Harville, Derrick Henderson, Omari Ho-Sang, Laurie Lyons, and Rubie Scere.

#### Beyond Galilee Film and Discussion

Centenary College, in partnership with the North Louisiana Civil Rights Coalition and the YWCA, will present the film "Beyond Galilee" on Tuesday, February 27 at 7:00 p.m. in the Whited Room at Bynum Commons. This documentary chronicles several important events in the civil rights movement in Shreveport. The discussion panel will be moderated by Civil Rights Coalition Executive Director Deborah Allen and includes noted civil rights advocates and historians Rev. Dr. C.E. McLain, Mrs. Maxine Sarpy, Mrs. Ersula Hardy, and Dr. Lee Morgan. For more information, visit centenary.edu.

#### Stay in touch!

Please let us know (at the check-in table) if it is okay to share your contact information with your fellow Reconciliation Dinner participants.

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