

# Contributors

**Alexis Agliano Sanborn** is an independent researcher. She directed *Nourishing Japan*, a documentary that explores food education and school lunch in Japan. She received a BA in East Asian Studies from UC Santa Barbara, an MA in Regional Studies of East Asia from Harvard University, and an MPA from NYU's Wagner Graduate School of Public Service.

**Amy Bentley** is Professor of Food Studies at New York University and author of the award-winning *Inventing Baby Food: Taste, Health, and the Industrialization of the American Diet* (University of California Press, 2014). Current projects include the *Food and COVID-19 NYC Digital Archive*, <https://wp.nyu.edu/foodandcovid19/>.

**John Broadway** holds an English degree from St. Olaf College and is pursuing an MBA from the University of Oregon. He attended the Culinary Institute of America before working as a line cook, in food and wine retail, and in sales for a foraged foods purveyor in the Pacific Northwest.

**Miranda Brown** is Arthur F. Thurnau Professor and Professor of Chinese Studies at the University of Michigan. She is the author of two books and more than a dozen articles on Chinese cultural and social history, including "Mr. Song's Cheeses, Southern China, 1368–1644," which appeared in *Gastronomica* 19.2 (2019).

**Yara Ferreira Clüver** is an international photographer whose work focuses mainly on the body, food, and land. She has a Master of Fine Arts degree in Photography from Indiana University (IU). As Associate Director at the Collins Living-Learning Center at IU, she teaches courses on artists' books and food photography.

**Leda Cooks** is Professor in the Department of Communication, University of Massachusetts, Amherst. She teaches communication and food studies courses from a critical social justice orientation. Her research addresses the ways that identity, morality, power, relationships, community, culture, and citizenship are communicated through food.

**Bryan Dale** is a Postdoctoral Fellow at the University of Toronto Scarborough's Culinaria Research Centre. His research focuses on the potential expansion of food sovereignty and agroecology as a means to fight climate change. His PhD was in Human Geography, from the University of Toronto.

**Gregory Emilio's** recent poems and essays appear in *Best New Poets*, *Cleaver*, *North American Review*, [PANK], *Southeast Review*, and *Tupelo Quarterly*. A devout bon vivant, he holds a PhD in English from Georgia State University and lives in Atlanta.

**James Farrer** is Professor of Sociology and Global Studies at Sophia University in Tokyo. His research focuses on the contact zones of global cities, including ethnographic studies of sexuality, nightlife, expatriate communities, and urban food cultures. Recent publications include *International Migrants in China's Global City: The New Shanghailanders* (Routledge), *Shanghai Nightscapes: A Nocturnal Biography of a Global City* (with Andrew Field,

University of Chicago Press), and *Globalization and Asian Cuisines: Transnational Networks and Contact Zones* (editor, Palgrave). Current projects investigate community foodways in Tokyo ([www.nishiogiology.org](http://www.nishiogiology.org)) and the spread of Japanese restaurant cuisine across diverse world regions ([www.global-japanese-cuisine.org](http://www.global-japanese-cuisine.org)).

**Jia-Chen Fu** specializes in the modern Chinese history of science. She is Associate Professor of Chinese at Emory University and author of *The Other Milk: Reinventing Soy in Republican China* (University of Washington Press, 2018), which traces the scientific and cultural history of soybean milk in modern China.

**Alyshia Gálvez** is a cultural and medical anthropologist and is Professor of Latin American and Latino Studies at Lehman College and of Anthropology at the Graduate Center of the City University of New York. She has published three books, including *Eating NAFTA: Trade, Food Policies, and the Destruction of Mexico* (University of California Press, 2018).

**Efrat Gilad** is a PhD student at the Graduate Institute for International and Development Studies, Geneva. Her dissertation, "The History and Politics of Meat in Tel Aviv," is funded by the Swiss National Science Foundation. In 2021 she will join the University of Bern for a postdoctoral project on "Jewish Studies, Ecology and Sustainability."

**Mackensie Griffin** lives in Brooklyn and writes about dining culture. She has a Master's in Food Studies from New York University and is pursuing a second degree in Decorative Arts, Design History, and Material Culture at the Bard Graduate Center.

**Michelle T. King** is Associate Professor of History at the University of North Carolina at Chapel Hill, specializing in modern Chinese gender and food history. She is the editor of *Culinary Nationalism in Asia* (Bloomsbury Academic, 2019). Her latest research project centers on Taiwan's beloved cooking celebrity, Fu Pei-mei.

**Sayzie Koldys** lives in Maine, where she is Managing Editor of *Citizen Science: Theory and Practice* and a cooking instructor at Maine General Hospital, although most of her culinary skills were honed in the belly of a boat in the South Pacific. She is interested in the intersections of food, culture, and science, particularly when they intersect near the ocean. You can read more of her writing at [www.opercula.net](http://www.opercula.net).

**Matthew Meduri** is a writer and educator living in Kent, Ohio. His work has appeared in *Cactus Heart* and the essay collection *The Akron Anthology*. He recently finished a novel.

**Andrea Oskis** is Senior Lecturer in Psychology at Middlesex University, London, UK. She is also a practicing psychotherapist, as well as a professional cook, having trained at Leiths School of Food and Wine. Her blog, *Cupboard Love* ([www.cupboard-love.co.uk](http://www.cupboard-love.co.uk)), is about life lessons from the kitchen to the (therapy) couch.

**Alison Pearlman** (alisonpearlman.com) is the author of *Unpackaging Art of the 1980s* (University of Chicago Press, 2003), *Smart Casual: The Transformation of Gourmet Restaurant Style in America* (University of Chicago Press, 2013), and *May We Suggest: Restaurant Menus and the Art of Persuasion* (Agate, 2018). She teaches modern and contemporary art and design history at California State Polytechnic University, Pomona.

**Donny Santacaterina** is a PhD candidate at the University of North Carolina at Chapel Hill. His research interests revolve around PRC media systems, propaganda, and newspaper cultures.

**Jayeeta (Jo) Sharma** is Associate Professor of History and Food Studies at the University of Toronto. Her research examines food, mobilities, labor, family and gender, and sustainable social ecologies across

imperial and postcolonial spaces. She is Project Lead for “Feeding the City: Pandemic & Beyond.”

**Rasmus R. Simonsen** teaches communication at the Copenhagen School of Design and Technology. His research and teaching focus on how different aesthetic and technological domains intersect to create new critical dialogues. He is the co-editor of *Critical Perspectives on Veganism* (Palgrave, 2016).

**Erin Thomason** is an anthropologist studying intergenerational family dynamics. She earned her PhD from the Department of Anthropology at the University of California, Los Angeles. Her current book project explores experiences of grandmothering and caretaking in rural China.