

Contributors

Blake Allmendinger is a professor in the English Department at the University of California, Los Angeles. His most recent book is *Geographic Personas: Self-Transformation and Performance in the American West* (University of Nebraska Press, 2021).

Jillian R. Cavanaugh is a linguistic and cultural anthropologist at Brooklyn College and The Graduate Center CUNY. She studies language and culture, and food production in northern Italy. She has written about language ideologies, the nature of materiality, gender, the value of heritage food, and the construction of food safety.

Patrick Charbonneau is professor of chemistry and physics at Duke University. He studies soft matter and statistical physics, and occasionally lectures on the science of cooking and on the history of chemistry. His investigation of historical North American confections stems from the interplay of these various pursuits.

Lauren Crossland-Marr is a postdoctoral researcher on the GEAP-3 project, which explores the application of CRISPR technology to agriculture. She received her PhD in anthropology from Washington University in St. Louis in 2020. Her research centers on foodways, agriculture, and technology.

James Farrer is a professor of sociology 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. His current projects investigate community foodways in Tokyo and the global spread of Japanese restaurant cuisine.

Cristina Grasseni is professor of cultural anthropology at the University of Leiden (the Netherlands). She is Principal Investigator of the ERC project “Food Citizens?” (www.foodcitizens.eu). Her latest book, *The Heritage Arena: Reinventing Cheese in the Italian Alps* (Berghahn Books, 2017) studies the politics of heritage cheese in Lombardy.

Amanda Hilton is a research scientist at the Bureau of Applied Research in Anthropology (BARA) at the University of Arizona. She is an applied environmental anthropologist and political ecologist who works in Sicily, Italy and the US Southwest and Southeast.

Alex Ketchum has been the Faculty Lecturer at the Institute for Gender, Sexuality, and Feminist Studies of McGill University since 2018. She is the director of the Just Feminist Tech and Scholarship Lab and

co-founder of the Historical Cooking Project. She is the author of two books published by Concordia University Press: *Engage in Public Scholarship: A Guidebook on Feminist and Accessible Publication* (2022) and *Ingredients for Revolution: A History of American Feminist Restaurants, Cafes, and Coffeehouses* (2022).

Kelsey Kilgore is the Administrative Assistant and Kitchen Coordinator at the Culinaria Research Centre, UTSC. She is an upper-year PhD Candidate in U.S. History, writing about multisensory infantry training. She professionally cooked for a decade in Ottawa and Toronto, and now bridges food theory and practice in the Culinaria Kitchen.

Elizabeth L. Krause is a professor in the Department of Anthropology at the University of Massachusetts Amherst, where she convenes the Ethnography Collective @ UMASS Amherst. She is the author of three books: *A Crisis of Births: Population Politics and Family-Making in Italy* (Wadsworth, 2005), *Unraveled: A Weaver's Tale of Life Gone Modern* (University of California Press 2009), and *Tight Knit: Global Families and the Social Life of Fast Fashion* (University of Chicago Press, 2018).

Jeffrey M. Pilcher is professor of history and food studies at the University of Toronto. His books include *Planet Taco: A Global History of Mexican Food* (Oxford University Press, 2012) and *Food in World History* (2nd edition, Routledge, 2017). He is currently finishing a global history of beer.

Jess Stephens is a photographer based in Los Angeles. Pre-pandemic, she worked as a pastry chef in restaurants across the United States.

Victor Valle, an emeritus Cal Poly San Luis Obispo professor and former *Los Angeles Times* Pulitzer Prize winner, writes from those places where food, urbanism, and literature overlap, even when it's a story about white-collar crime (*City of Industry: Genealogies of Power in Southern California*, Rutgers University Press, 2009).

Janita Van Dyk is a PhD candidate in anthropology with a collaborative specialization in food studies at the University of Toronto, and serves as the reviews editor for *Gastronomica*. Her work examines how people use time and temporality to reimagine their relationships to food, place, and value in Northern Italy. She also researches past and present social theories of fungi in anthropology, as well as changes to Italian Canadian food retailing in Toronto.