Contributors

susan allport writes about food, travel, and natural history and is a frequent contributor to The New York Times. Her most recent book, The Primal Feast: Food, Sex, Foraging and Love (2000), is about the search for food and how it has shaped human nature. She will soon have a column in Discover Magazine on what it means to be a human omnivore.

genevieve bell is an anthropologist for Intel’s People & Practices Group. Raised in Australia, she holds B.A. and M.A. degrees from Bryn Mawr and a Ph.D. from Stanford, where she still occasionally teaches. Bell is particularly interested in the intersection of new and emerging technologies and daily social practices and is currently researching the relationship of the emerging upper middle class in Asian societies to technology. She lives in Portland, Oregon.

andrew chase is the author of The Asian Bistro Cookbook (1997). After studying at Columbia University and Taiwan National University, he worked in art historical and philosophical editing and translating, as well as in film, in Hong Kong, China, and the Philippines. After ten years as chef/proprietor of pan-Asian restaurants in Toronto, he is now Associate Food Editor of Canadian Living.


gayle forman is an award-winning journalist who specializes in social issues, subcultures, and food. Forman has written about an array of topics—from the child soldiers of Sierra Leone to the punk-rock school of cooking—for publications like Elle, Jane, Seventeen, Ms., Travel & Leisure, The Philadelphia Inquirer, Time Out New York, and Get Crafty. Forman is currently on a yearlong trip around the globe, reporting for her book The Fugitive Kind: Adventures with the Punks, Eunuchs and Outcasts of the World.

sidney harris has been drawing cartoons for nearly forty years and has published twenty or so collections of them, including his most recent book, 49 Dogs, 36 Cats and a Platypus, from Rutgers University Press. Although not a gourmet, as far back as he can remember he has been eating food.

stephanie hartman holds a doctorate in Literature from Rutgers University. While writing her dissertation on American poetry, she procrastinated by cooking and made money by reviewing children’s books. Hartman became interested in writing about food when she was senior editor of the short-lived culinary Web site One Big Table. She lives in Jersey City.

kathryn hellerstein teaches Yiddish and Jewish Studies at the University of Pennsylvania. Her books include a translation and study of Moyshe-Leyb Halpern’s poems, In New York: A Selection (1982), Paper Bridges: Selected Poems of Kadja Molodowsky (1999), and Jewish American Literature: A Norton Anthology, which she co-edited (2000). Her own poems have appeared in Poetry, Tikkan, Bridges, and the anthologies Without a Single Answer, Four Centuries of Jewish Women’s Spirituality, and Reading Ruth. She was a Guggenheim Fellow in 1999–2000.

adrian hoffman is a graduate of Brandeis University, where he studied philosophy. He has cooked in kitchens in England, France, Israel, Italy, and Japan. Now chef at One Market in San Francisco, he has just been nominated by the James Beard Foundation for Rising Star Chef of the Year.

diana johnson, a recent immigrant to Minnesota from the East Coast, manages the Teacher Resources Department at The Minneapolis Institute of Arts.

joseph “jofish” kaye has been researching the future of kitchens and homes for five years at the MIT Media Lab and was involved in the creation of Counter Intelligence, the Lab’s kitchen and domestic-technology consortium. He has spent the last year focusing on computer-controlled smell output. Kaye holds a B.S. in Brain and Cognitive Science and an M.S. in Media Arts and Sciences, both from MIT. He received the M.S. degree last June and is currently trying to figure out what happens next.

jan longone is Curator of American Culinary History at the University of Michigan’s Clements Library in Ann Arbor. She is also the founder and proprietor of The Wine and Food Library, the oldest antiquarian culinary bookshop in the United States.

mark morton is the author of Cupboard Love: A Dictionary of Culinary Curiosities (1996). His most recent book is The End: Closing Words for a Millennium. He teaches English literature at the University of Winnipeg in Canada.
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jeri quinzio is a freelance writer and past president of the Culinary Historians of Boston. She is a contributor to the forthcoming Culinary Biography, the first biographical dictionary of gastronomy. Her ice-cream cookbook, tentatively titled Ice Cream: A History of Cold Comfort, will be published in 2002 by Brick Tower Press.

barbara santich is Lecturer in Gastronomy and manages the Cordon Bleu Graduate Program in Gastronomy at Adelaide University, Australia. She is the author of six books, the most recent being In the Land of the Magic Pudding: A Gastronomic Miscellany (2000). Her doctoral thesis, later published as The Original Mediterranean Cuisine (1995), studied the food and cuisine of Mediterranean Europe, southern France in particular. Santich is now researching Provençal food and cuisine of the eighteenth century.

richard schweid was born and raised in Nashville, Tennessee. He currently lives in Barcelona, Spain, where he is the senior editor of a monthly city magazine, Barcelona Metropolitano. Schweid is the author of five books, most recently Consider the Eel (2002), published by the University of North Carolina Press.

gail skoff has been exhibiting her photographs in galleries and museums since 1975. She has produced books with Alice Waters and Paul Bertolli (Chez Panisse Cooking), Kermit Lynch (Adventures on the Wine Route), and Richard Olney (Lulu’s Provençal Table) and is currently preparing a series of black-and-white images of erotically shaped fruits and vegetables. Her work is in a number of collections, including the Smithsonian Institution, the Bibliothèque Nationale in Paris, and the Oakland Museum. She divides her time between California and Provence.

alexandra stein is a South African-born writer of creative non-fiction. She has lived in England, France, New York, and California, and now lives with her two children in Minneapolis. She holds a Master’s in Liberal Studies from the University of Minnesota, where she is currently pursuing a Ph.D. in Sociology. Inside Out, Stein’s memoir of her days in the extreme Left, will appear in September from North Star Press.

tara q. thomas cooked her way through high school and a bachelor’s degree in Russian before attending the Culinary Institute of America. She later assisted Jeffrey Steingarten at Vogue, worked at Kitchen Arts & Letters, freelanced in the test kitchen of Martha Stewart Living, ran the front of the house for Claude Troisgros at his now-defunct New York City restaurant, compiled the food section of The Reader’s Catalogue 1996, and served as Senior Editor at Wine & Spirits. She lives in Denver.

rosa tovar studied chemistry, agronomy, and political science at the Universidad Complutense de Madrid. She has run an experimental farm, founded and directed a catering business, and developed training workshops for chefs, butchers, and other food specialists. For the past four years she has been designing menus and teaching at the Alambique Cooking School in Madrid, where she lives. Her cookbook, Del puchero al almirez (From the Kettle to the Mortar), will be published this spring by the Santillana Publishing Group.

lisa förare winbladh is a freelance food writer for the Stockholm daily newspaper Dagens Nyheter and for the Swedish food magazines Gourmet and Allt om Mat (All About Food). The author of two cookbooks, she also hosts the afternoon TV show Köket (The Kitchen).

frank h. wu is an associate professor at Howard University Law School and will be a visiting professor at University of Michigan in the 2002–03 academic year. His book Yellow: Race in America Beyond Black and White was published by Basic Books in December 2001. Wu has written two hundred articles for academic journals and popular periodicals and is a co-author of Race, Rights and Reparation: Law and the Japanese American Internment.