Contributors

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shanna compton’s poems have appeared or are forthcoming in McSweeney’s, Nerve, canwehaveourballback, Painted Bride Quarterly, CROWD, Prindledyoo, 800G City, and elsewhere. She is the Associate Publisher of Soft Skull Press and the editor of LIT, the journal of New School University’s MFA in Creative Writing Program. Her manuscript Brand New Insects was recently named a finalist for the Beatrice Hawley Award from Alice James Books. She lives in Brooklyn, NY.

jonathan deutsch is a faculty member in the Department of Tourism and Hospitality at Kingsborough Community College, City University of New York. He completed his Ph.D. in food studies and food management at New York University and is Secretary of the Association for the Study of Food and Society and Education Editor of the journal Food, Culture and Society. A graduate of Drexel University and the Culinary Institute of America, Deutsch has worked in a variety of foodservice settings, both in the United States and abroad. He currently teaches, researches, and consults on food and foodservice issues.

jean duruz teaches cultural studies at the University of South Australia. Her research and writings have focused on the ways that nostalgia mediates the cultures of food, place, and identity. She has contributed articles to journals such as Cultural Geographies, Traditional Dwellings and Settlements Review, and Continuum. She is currently engaged in a study of markets and food courts in Singapore, Malaysia, and Australia.

dorie greenspan is a contributing editor at Bon Appétit magazine and the award-winning author of eight cookbooks, among them Baking with Julia, the book that accompanied the PBS series, and Paris Sweets: Great Desserts from the City’s Best Pastry Shops. She is also the coauthor of two books with Pierre Hermé: Desserts by Pierre Hermé (which received the IACP award for Cookbook of the Year) and Chocolate Desserts by Pierre Hermé. She divides her time between New York and Paris.

pierre hermé is a fourth-generation French pastry chef. Having apprenticed at the age of sixteen to Gaston Lenôtre, he went on to head the kitchens of two other legends of pastry, Fauchon and Ladurée, before setting out on his own and opening Pierre Hermé Paris in Paris and Tokyo. He is the author of five cookbooks, two of them co-authored with Dorie Greenspan and available in English: Desserts by Pierre Hermé and Chocolate Desserts by Pierre Hermé.

raghavan iyer is the author of Betty Crocker's Indian Home Cooking (2001) and The Turmeric Trail: Recipes and Memories from an Indian Childhood (2002), which was a finalist in the 2003 James Beard awards for best international cookbook. An accomplished and prolific culinary instructor, with over twenty-one years of experience in the hospitality industry, Iyer is fluent in more than six languages and has appeared in numerous radio and television shows across the United States and Canada.

robert kaufelt owns New York City’s oldest cheese shop, Murray’s, in Greenwich Village.

robert kushner is an artist and writer who lives and works in New York City. In addition to his work in performance art from 1970 to 1982, he was one of the founders of the pattern and decoration movement. Kushner currently paints flowers on antique Japanese screens, which he exhibits in the United States and Japan.

tina mochon is an artist who makes drawings, collages, and paintings on paper. An ongoing and evolving interest in eating, cooking, and reading about food, as well as a surplus of glossy recipe magazines, has led her to use food imagery in her pictures. Mochon’s work has been seen at The Drawing Center and other exhibition spaces in New York City.

mark morton is the author of Cupboard Love: A Dictionary of Culinary Curiosities (1996). His most recent books are The Lover’s Tongue: A Merry Romp Through the Language of Love and Sex and The End: Closing Words for a Millennium. He teaches English literature at the University of Winnipeg in Canada.
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**karen salmansohn** began her career as a senior vice-president/creative director in advertising and presently is the founder of Glee Industries, an award-winning multi-media packaging firm specializing in TV and publishing projects. She is the best-selling author of over twenty-three books, most recently *The Seven Lively Sins: How to Enjoy Your Life, Dammit*. Her packaging, illustrations, and wit have made her a leader in the novelty-book category.

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**lannice snyman**, one of South Africa’s best-known culinary personalities, is a publisher, author of thirteen cookbooks, culinary consultant, stylist, cookery editor, and award-winning journalist and restaurant critic. Three of her books, *Rainbow Cuisine, Gourmet Hideaways of Southern Africa,* and *Reflections of the South African Table,* have been included in the prestigious Exclusive Books’ Publishers Choice listings, which name the best books published each year.

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