Contributors

**Maureen Abood** is a writer, editor, and communications consultant living in Chicago. She has written for the *Washington Post*, the *New York Times*, and *The New York Times Magazine*. Abood received an MA from Saint Mary’s College, Notre Dame, and an MA in literature from Michigan State University. Her Lebanese family has inspired her to write about their family culture and its integral component, food. Their favorite Arabic toast is *Sahtayne*, “To your good health, let’s eat!”

**Lois Banta** is a visiting associate professor of biology at Williams College where she teaches courses in microbiology and sustainable agricultural development and is involved in the Center for Environmental Studies. She received a BA and a Ph.D. from Johns Hopkins and the California Institute of Technology, respectively. Banta is the recipient of several grants from the National Science Foundation and recently spent a semester as a Fulbright senior fellow at Leiden University in the Netherlands.

**Lorie Brau** is an assistant professor of Japanese language and culture at the University of New Mexico. She received her Ph.D. in performance studies from New York University in 1994. Brau is currently writing a monograph on the performance culture of the traditional Japanese comic storytelling art of rakugo and plans to expand her research on food in Japanese comic books.

**Jeannette Ferrary** is the author of eight books, including *M.F.K. Fisher and Me: A Memoir of Food and Friendship* and the recently published *Out of the Kitchen: Adventures of a Food Writer*. She has written widely about food, nutrition, restaurants, trends, and personalities for the *New York Times*, *Bon Appétit*, and many other publications. Ferrary studied cooking with Simone Beck in Chateauneuf de Grasse, France. She teaches food writing in the extension programs at University of California–Berkeley and Stanford University.

**Victoria Granof** is a food stylist and Italophile who trained at Le Cordon Bleu and whose work appears regularly in *Vogue* and *Bon Appétit*. Her book on Sicilian pasticceria, *Sweet Sicily: The Story of an Island and Her Pastries*, was published in 2001. She lives in Brooklyn, New York.

**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.

**Miriam Hospodar**, a Berkeley native, is an artist, writer, and food historian specializing in the history of chocolate. She is the author of two cookbooks, including *Heaven’s Banquet: Vegetarian Cooking for Lifelong Health the Ayurveda Way* (1999). Her proboscis is currently to the grindstone on a book about the history of chocolate’s reputation as an aphrodisiac and another on Italian street painting.

**Sharon Hudsins** has written over five hundred food and travel articles. Her first book, *Spanien: Küche, Land und Menschen* (1991), was awarded a literary prize from the German Academy of Gastronomy, and she received a Sophie Coe Subsidiary Prize in Food History for her paper about the foodways of Siberian Burials. Her most recent book is *The Other Side of Russia: A Slice of Life in Siberia and the Russian Far East* (2003). She is currently writing a narrative cookbook based on her culinary experiences in Asian Russia.

**Stefan Karlsson** is the chef at Restaurant Fond in Göteborg, Sweden. In 1995 he was named Swedish Chef of the Year and in 2001 received a gold medal from the Swedish Academy of Gastronomy for excellence in promoting Swedish food culture. Karlsson has composed the menu for the Nobel Prize dinner several times.

**Cathy Kaufman** is a professional chef in New York City and teaches culinary history at the Institute of Culinary Education. Currently the chairperson of the Culinary Historians of New York, she is an associate editor of the *Oxford Encyclopedia of Food and Drink in America* and is working on a cookbook of ancient recipes for the Greenwood Press. Before earning an honest living in the kitchen, she practiced law for eleven years.

**Ronald D. Le Blanc** is a professor of Russian and humanities at the University of New Hampshire and a research associate at the Davis Center for Russian and Eurasian Studies at Harvard University. He is presently at work on a book project, *Slavic Sins of the Flesh*, that examines how a number of nineteenth-century Russian writers represented the act of eating as a trope for male sexual desire.

**Margaret McArthur** at the age of ten read the manual to her mother’s Sunbeam Mixmaster and has cooked almost every day since. Her food industry qualifications are limited to a stint as the combined cook/wait staff for a private bridge club in Montreal and a run at the illegal carrot cake business in the waning years of the Reagan administration. A forum host and contributor to the Web site egullet.com, McArthur cooks and writes near Chicago.
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Mark Morton is the author of Cupboard Love: A Dictionary of Culinary Curiosities (Insomniac Press, 2004). 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.

Rick Nahmias is a writer, photographer, and filmmaker specializing in projects for nonprofits and issue-driven organizations. His work has been shown in North America, Europe, and Asia. The Migrant Project, which is now touring museums, universities, and cultural centers around the country, was produced with seed grants from California Rural Legal Assistance, Inc., the Center for Latino Policy Research, and the Kurz Family Foundation. For more information see www.rcnphoto.com. Nahmias lives in Los Angeles.

Jeremy Parzen is a food historian, philologist, translator, writer, and musician who lives in New York City. His translation of Maestro Martino’s Art of Cooking will be published next year by the University of California Press. Parzen writes music for and plays guitar with the French rock group Les Sans Culottes, whose most recent album, Fixation Orale, is available on Aeronaut Records.

Joan Reardon is a culinary historian, cookbook author, and biographer with credentials as diverse as a doctorate in English literature, an academic career, and an accredited culinary certificate. Her cookbook, Oysters: A Culinary Celebration, was published to critical acclaim in 1984. Another book, M.F.K. Fisher, Julia Child, and Alice Waters: Celebrating the Pleasures of the Table (1994), was nominated for an IACP Award in 1995. Poet of the Appetites: The Life of M.F.K. Fisher is being published by Farrar, Straus & Giroux this fall.

Harley Spiller, aka Inspector Collector, has presented his collections in museums in New York City, Stamford, Connecticut; and Caracas, Venezuela. Art in America has twice cited his exhibitions as Exhibitions of the Year, and his work has been praised by the New York Times, the Wall Street Journal, and the New Yorker, among others. Since 1991 Inspector Collector has been a contributing writer to Flavor and Fortune. He currently serves as administrator and chairman of the board of directors of Franklin Furnace Archive.

Katherine Streeter is a painter based in New York City who balances her time between illustration and noncommercial projects. She has illustrated books for HarperCollins and done work for various publications, including Shape magazine and the New York Times. In her free time Streeter enjoys traveling and collecting. You can see more of her work at katherinestreeter.com.

Patricia Thompson has written widely about Italian wine, food, and travel for Tastes of Italy, Pasta, Budget Living, and other magazines. She divides her time between New York and Italy, where she and her Piemontese husband conduct wine tours through their company, La Dolce Vita Wine Tours (www.dolcetours.com).

Richard Watson is the founder of What’s Next, a quarterly report about new ideas, innovations, and trends. He also writes for Fast Company (United States) and Online Banking Review (Australia). Watson grew up in London and paid his way through university by working in a number of restaurants (originally washing dishes but eventually cooking when nobody was looking). He is now based in Sydney, Australia, and works with a number of major food companies and airlines advising on food trends.