Contributors

jane canova is managing editor of Gastronomica and administrative director of the Center for Foreign Languages, Literatures, and Cultures at Williams College. She divides her time between the Berkshires and Madrid, Spain, where she continues to satisfy her passion for food and travel with new discoveries.

tzu chen chen is a graduate of Taiwan’s Beaux Arts University and the Parsons School of Design. She lives in Paris, where she works as a commercial photographer. eric egron was born in Algeria and then spent seventeen years in Chad before moving to Paris. He is a founding partner in cd Peinture. dora malzt holds a BFA from Cooper Union. Since 1977 she has lived in France, where she works as a freelance graphic designer.

leo cullum graduated from Holy Cross College and then flew in the Marine Corps until 1968, when he joined twx as a pilot. Cullum published his first New Yorker cartoon in 1976 and has contributed regularly to the magazine ever since. He lives in Malibu with his wife and two daughters.

joan digby is a professor of English at the C.W. Post Campus of Long Island University. With her husband, collagist John Digby, she edited two literary anthologies, Food for Thought and Inspired by Drink. Food is a strong theme in much of her poetry, which has appeared in such magazines as Confrontation, Nerve Cowboy, Sanctuary, and MagazineArt. A past president of the National Collegiate Honors Council, she is also the author of Peterson’s Honors Programs & Colleges and the director of honors on her campus.

peggy diggs is an artist who works with public spaces, commercial products, groups of people, and contemporary issues. Her most recent project (Fall 2004), Readiness, was an eight-layer series of plastic mesh clothing littered with pockets. It enabled an individual to carry all the items that Homeland Security and others want us to have to be fully ready for the Next Disaster. Diggs teaches at Williams College in Williamstown, MA.

rebecca epstein is an editor at Los Angeles CityBeat, an alternative news and entertainment weekly. She holds a Ph.D. from ucla’s Department of Film, Television, and Digital Media and a degree in baking and pastry from Peter Kump’s New York Cooking School. Her dissertation examined the role of food in Hollywood gangster films. She has published articles on consumption and American popular culture in both the academic and popular press.

peter felker holds a Ph.D. in plant physiology from Michigan State University. During graduate school he was drafted as a conscientious objector and worked in the Army’s agricultural assistance program in Vietnam. For eighteen years he was a research scientist at Texas A&M University–Kingsville, working on mesquite and cactus for arid land economic development, and has conducted research in Latin America, the Caribbean, Africa, India, and Pakistan. In 2003 Felker joined the cactus fruit research of D’Arrigo Bros. in California.

joe follansbee writes stories about the maritime heritage of the Pacific Northwest. His work has been published in Maritime Life & Traditions, Sea History, Sea, Preservation Online, and in Seattle-area magazines. He is currently researching a book on the history of the schooner Wawona. Follansbee lives in Seattle.

jack foster is a freelance writer. He lives with his wife, Nancy Jean, in Santa Barbara, California, where he listens to wind chimes, watches pelicans dive into the ocean, and wonders. One of his books—How To Get Ideas—has been translated into twelve languages. His first cookbook will be published this year by Globe Pequot.

john grossmann is a freelance writer living in Mountain Lakes, New Jersey. He has written on food, restaurants, and chefs for such publications as Cigar Aficionado, Cooking Light, Esquire, Food Arts, Gourmet, and Saveur. His stories earned him recognition as a finalist for best food journalist in the 2003 World Food Media Awards.

scott haas is the author of Are We There Yet? and Hearing Voices and coauthor of the Da Silvano Cookbook. He reports for Here and Now, heard on wbir, an npr affiliate, and has won a James Beard award for Best Radio Host in 2004. He also reports for npr’s The Splendid Table. Haas’s writing has appeared in Robb Report, Gourmet, and Slow Food Quarterly. He is a clinical psychologist in private practice in Boston.

brian halweil is a senior researcher at the Worldwatch Institute, where he writes on the social and ecological impacts of how we grow food. His recent focus has been on organic farming, biotechnology, hunger, and rooftop gardens. Halweil’s latest book, on the evolving local foods movement, is Eat Here: Reclaiming Homegrown Pleasures in a Global Supermarket (2004). He lives in Sag Harbor, New York, where he and his wife, Sarah, tend a home garden and an orchard.
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**Alma Marin** is a translator and writer whose work has been published in the former Yugoslavia, Great Britain, Canada, and the United States. She now lives in Toronto.

**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.

**Nancy Pick** is the author of *The Rarest of the Rare: Stories behind the Treasures at the Harvard Museum of Natural History*, named one of the top science books of 2004 by *Discover* magazine. A graduate of Amherst College, she lives in western Massachusetts, where she writes, takes walks in the woods, and tries to live up to the culinary standards of her Hungarian great-grandmothers.

**Fred Plotkin** is the author of *Italy for the Gourmet Traveler*, *La Terra Fortunata: The Splendid Food and Wine of Friuli-Venezia Giulia*, *Recipes from Paradise: Life and Food on the Italian Riviera*, and other acclaimed books on Italian food and culture. His *In the Footsteps of Michelangelo: A Traveler’s Biography* will be published in 2006. He leads tours to Italy for the Smithsonian and was the consultant to Abboccato, a new Italian restaurant in New York.

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**Alisa Swindell** is completing an MA in modern art history, theory, and criticism at the School of the Art Institute of Chicago. She holds an AB in the history of art from Bryn Mawr College and an MA in arts administration from the University of New Orleans. Currently she is developing an exhibition and working on essays on photography and popular culture. An avid cook, every few months she considers reestablishing her dinner club.

**Paul van Reyk** is a food writer, restaurant critic, and chef working in Sydney, Australia.

**Carol Wilson**, a member of the Guild of Food Writers, is a freelance food writer and cookery consultant who contributes to a wide variety of newspapers, magazines, and Web sites in the United Kingdom, Ireland, the United States, and Australia. She has written several cookbooks in the Favourite Recipes series for J. Salmon publishers and has appeared on Swiss/German television to discuss British regional cooking and cooking with malt whiskey.