Contributors

rebecca alssid has been the director of lifelong learning at Boston University for over twenty years. Along with Julia Child and Jacques Pépin, she founded the university’s master of liberal arts program in gastronomy, the first master’s degree of its kind in the United States. She also directs its culinary arts and wine studies certificate programs, seminars in the culinary arts, and Cooking Up Culture, a program designed to teach children about the cultural impact of food on the regions of the world they are studying.

jessica battilana is a cook and freelance food writer who recently relocated to San Francisco from Boston, along with her partner, Sarah; Lucy the cat; and a sweet-as-pie pit bull, Olie, who all enjoy a good meal.

daphne derven is the director of programs and development at Stone Barns Center for Food and Agriculture and an archaeologist specializing in food and technology of the Americas. Recent publications include contributions to Seventy Great Inventions of the Ancient World (Origins of Cooking), The Encyclopedia of Food and Culture (Organic Agriculture and Food Preservation), and the proceedings of the Oxford Symposium on Food and Culture (2003). In her spare time she plays with Chuchuka, her afghan hound.

richard e. dyck graduated from Harvard University with a Ph.D. in sociology. Living in Tokyo, he now operates electronics companies in Japan, China, and the United States and serves on the boards of technology companies, the Tokyo Philharmonic Orchestra, the Nishimachi International School, and the Japan Society of Boston. Dyck recently built two elementary schools in the northern Cambodian province of Ratanakiri and helps to support coffee farmers in the region by exporting their beans to Japan.

priscilla parkhurst ferguson teaches sociology at Columbia University and has a long-standing connection to French food as grateful consumer, diligent kitchen producer, and culinary researcher. Her article on Carême and the invention of French cuisine appeared in the summer 2003 issue of Gastronomica, and her book of “cuisinological” explorations, Accounting for Taste: The Triumph of French Cuisine, was published last year.


patrick healy worked in France for five years, where he studied under chefs Alain Ducasse, Michel Guerard, and Roger Vergé and the Troisgros brothers. He owned Champagne Restaurant before becoming partner and executive chef at The Buffalo Club in Santa Monica. Healy is recognized for revitalizing regional American cuisine using French techniques and is the recipient of numerous culinary awards, including the Robert Mondavi Award of Excellence. He lives in Los Angeles with his wife, Nicole, son, Ben, and daughter, Olivia.

stephanie hersh graduated from Franklin and Marshall College and the Culinary Institute of America. In 1985 she graduated from the CIA and served a five-month apprenticeship with Marcel Desaulniers at the Trellis Restaurant. In 1996 she received a masters of gastronomy from Boston University. However, for the past sixteen years her full-time commitment was to Julia Child, for whom she worked as a personal assistant. After Julia’s death Stephanie moved to New Zealand, where she currently resides.

sharon hudgins is an award-winning author, food writer, and culinary historian. From 1983 to 1990 she was the food columnist for the Stars and Stripes newspaper in Europe. Her books include Spanien: Küche, Land und Menschen (1991) and The Other Side of Russia: A Slice of Life in Siberia and the Russian Far East (2007). Since 1997 she has been the food columnist for German Life magazine in the United States.

judith jones is senior editor and vice president at Alfred A. Knopf. Over the years she has worked with many distinguished cookbook writers, including Julia Child, Lidia Bastianich, James Beard, Marion Cunningham, Madhur Jaffrey, Edna Lewis, Joan Nathan, Jacques Pépin, Claudia Roden, Nina Simonds, and Anna Thomas, among many others. She is the coauthor of four books and has contributed to Vogue, Saveur, and Gourmet magazines. She lives in New York and in Vermont during the summer.
alice p. julier teaches sociology at Smith College. Her writing about food focuses on inequality and commensality and deals with issues ranging from dinner parties and potlucks to masculinities, gender, and evangelical diet culture. She is the current president of the Association for the Study of Food and Society.


susan hermann loomis, journalist, professionally trained chef, and cooking school proprietor, is the author of seven cookbooks, including Tarte Tatin and the forthcoming Cooking at Home on Rue Tatin. She has lived in France for more than fifteen years and currently operates On Rue Tatin, a cultural and culinary cooking program, from her fifteenth-century home in Louviers, France, where she lives with her husband and two children. See www.onruetatin.com.

sara moulton is the host of Sara’s Secrets on the Food Network, the executive chef at Gourmet magazine, the food editor for ABC-TV’s Good Morning America, and the author of Sara Moulton Cooks at Home (2002) and the forthcoming Sara’s Secrets for Weeknight Meals. Her mission as both author and television host is to counter America’s disastrous love affair with fast food by encouraging everyone to cook delicious and healthy food at home and to dine with family and friends.

noriko nakamura is a cooking school teacher and food journalist in Chiba, Japan.

jill norman, the former publisher of food and wine books at Penguin and an award-winning author, is one of the most respected figures in the food world. She has an extensive knowledge of foods and cooking styles from around the world and is internationally acknowledged as an expert on herbs and spices. The long-time editor of Elizabeth David’s books, she is now literary trustee of the David Estate.

david nussbaum worked with Julia Child on Julia and Jacques Cooking at Home and Julia’s Kitchen Wisdom. He has also worked with Lidia Bastianich on Lidia’s Family Table; with Edna Lewis and Scott Peacock on The Gift of Southern Cooking; with Abigail Kirsch on Invitation to Dinner; and with other chefs and cookbook authors. He has cooked and baked in restaurants in San Francisco and the Connecticut River valley of western Massachusetts, where he now lives.

jacques pépin is a contributing editor to Food & Wine magazine and one of America’s best-known chefs, cooking teachers, and cookbook authors. He serves as dean of special programs at The French Culinary Institute in New York City and teaches at Boston University. In October 2004 he received France’s highest civilian honor, the French Legion of Honor. His newest public television series and companion cookbook, Jacques Pépin: Fast Food My Way, debuted in 2004, following his best-selling memoir, The Apprentice: My Life in the Kitchen.

alex prud’homme has written for the New York Times, the New Yorker, Vanity Fair, Talk, Time, and People. His investigative book, The Cell Game, about the ImClone scandal, has been optioned by Showtime. He is currently finishing Bon Appétit: My Life with Paul in France, about the years that Julia and Paul Child lived in Paris, Marseilles, and Provence. Prud’homme lives in New York City. For more information visit www.alexprudhomme.com.


susan regis began her culinary career at Seasons Restaurant in the Bostonian Hotel, where she worked with Gordon Hamersley, Jody Adams, and Lydia Shire. Lydia and Susan collaborated for the next eighteen years at the Four Seasons in Beverly Hills and at Biba and Pignoli in Boston. In 1998 Regis was named Best Chef in the Northeast by the James Beard Foundation. She is currently exploring her culinary passions at Upstairs on the Square in Cambridge, Massachusetts.
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susan riecken is a graphic artist and illustrator living in Washington, D.C. Her work has appeared in the New York Times and Gourmet, as well as in a line of engagement calendars and correspondence cards.

franco romagnoli was born and raised in Rome. He started out as a documentary filmmaker, but his interest in gastronomy led to a PBS series on Italian food, as well as eight cookbooks and numerous articles. His most recent books include A Thousand Bells at Noon: A Roman Reveals the Secrets and Pleasures of His Native City and Cucina di Magro: Cooking Lean the Traditional Italian Way. He and his wife, Gwen, are currently collaborating on Travels with My Fork: Italy.

nina m. scott is professor emerita of colonial Spanish-American literature at the University of Massachusetts at Amherst. She has designed courses and published articles on food and culture and is equally interested in art history, having written her Ph.D. dissertation on Diego Velázquez. Her article on Mexican casta paintings appeared in the winter 2005 issue of Gastronomica.

laura shapiro is the author of Perfection Salad: Women and Cooking at the Turn of the Century (Modern Library) and Something from the Oven: Reinventing Dinner in 1950s America, which is now available in paperback (Penguin). She is at work on a book about Julia Child for the Penguin Lives series.

david sipress graduated from Williams College in 1968 and attended the master’s program in Soviet studies at Harvard University before leaving to pursue a career as a cartoonist. His cartoons appear regularly in the New Yorker, the London Spectator, Utne, and Funny Times, among many other publications, and they have been a weekly feature in the Boston Phoenix for thirty years. Sipress is the author of eight books of cartoons. He lives in Brooklyn, New York.

nach waxman opened his bookshop, Kitchen Arts & Letters, in New York City following an eighteen-year career in book publishing. Specializing in food and wine, the store offers chefs, restaurateurs, teachers, scholars, and others in related professions a wide variety of in-print and out-of-print books. Waxman is deeply interested in supporting quality food writing and participates extensively in various teaching and award programs.


merry white teaches anthropology at Boston University, specializing in the study of contemporary Japan with a focus on families, adolescence, and material culture. She teaches courses on food and social change, the cultures of travel and tourism, Japan, women, and Asian development. Her publications include The Material Child and Perfectly Japanese, as well as two cookbooks, Cooking for Crowds and Noodles Galore, written when she worked as a caterer. She now works to develop coffee production in Cambodia for export.

anne willan has written widely praised, authoritative books on food about techniques, ingredients, culinary history, home entertaining, and the country cooking of France. A former president of the International Association of Culinary Professionals, Willan currently serves on the Board of Copia in Napa, California. Her collaboration with Julia Child began in the early 1970s when plans were developed to launch a new cooking school in Paris, Ecole de Cuisine La Varenne, which Willan opened there in 1975.

benjamin aldes wurgaft lives in north Oakland, California, by night observing the Bay Area food scene from behind a series of disguises. By day he is a graduate student in history at the University of California–Berkeley pursuing interests in intellectual history, Jewish history, and Yiddish modernism. Arts journalism fills the remaining hours.