Contributors

raymond beauchemin is the author of Salut! The Quebec Microbrewery Beer Cookbook and the editor of three anthologies of Quebec literature in English. He has worked for the Boston Herald and the Hartford Courant and is currently the foreign editor of the Montreal Gazette. His article “In Search of Neon” appeared in the Winter 2005 issue of Gastronomica.

ian berry is the associate director for curatorial affairs and the Susan Rabinowitz Mallory ’45 Curator at the Frances Young Tang Teaching Museum and Art Gallery at Skidmore College. A specialist in contemporary art, he has organized numerous interdisciplinary exhibitions. Among his recent publications are Kara Walker: Narratives of Negress (MIT Press, 2003), Richard Pettibone: A Retrospective (Tang Museum, 2005), and America Starts Here: Kate Ericson and Mel Ziegler (MIT Press, 2006).

raymond d. boisvert is a professor of philosophy at Siena College. The author of two books on the Pragmatist philosopher John Dewey, Boisvert became interested in food and food practices through his study of American Pragmatism and its emphasis on practices, embodiedness, and cultural situatedness. He has been a Fulbright professor of American Studies at the Université de Lyon 11 and a researcher in residence at the Institut Protestant de Théologie in Montpelier.

laura calder is the author of French Food at Home (HarperCollins, 2003) and is currently at work on a television series of the same name. Her writing has appeared in Gourmet, Vogue, Entertaining, Travel, Salon.com, the London Times, the Los Angeles Times, Flare, and Gastronomica. She grew up in “the kitchen with seven doors” she describes in these pages.

robert chirico gave up a professorship in art history in the mid-1980s to paint. He spent several years living and painting in Argentina and France, while showing his work in the United States and abroad. The author of the Field Guide to Cocktails (Quirk, 2005), Rob lives in western Massachusetts, where he continues to write and paint while occasionally spending time behind bars, creating cocktails at the Blue Heron restaurant.

amanda dumas-hernandez is an interdisciplinary artist who uses the practices of sculpture, painting, installation, and digital imaging in her work. She earned an MFA from the New York State College of Ceramics at Alfred University and a BFA from the Rhode Island School of Design (RISD) and attended the München Akademie der Bildenden Künste.

meryle evans is a food journalist and culinary historian. She was an editor of the American Heritage Cookbook, the Horizon Cookbook, and the eighteen-volume Southern Heritage Cookbook Library. She has more recently served as an associate editor of the Encyclopedia of Food & Drink in America. Evans’s work appears in such publications as Diversion and Saveur, and her column, “Pastry Pantheon,” is featured on Pastryscoop.com, the Web site of the French Culinary Institute.

betty fussell is the author of My Kitchen Wars, The Story of Corn, I Hear America Cooking, and many other books, both personal and cultural, on American food and its history. Her articles have appeared on a wide range of subjects in publications as diverse as Vogue and English Literary History. She is currently writing a history of American beefsteak, titled Raising Steaks.

lisa harper grew up in New Jersey and received her master’s and Ph.D. from the University of California–Davis. She lives with her family in the San Francisco Bay Area, where she teaches writing in the MFA program at the University of San Francisco. “Eating Ivy” is part of a longer work in progress, Learning to Eat.

david hollander is author of the novel l.r.e. (Villard, 2000). His fiction and nonfiction have appeared in the New York Times Magazine, Poets & Writers, Swink, Unsaid, and elsewhere. He teaches writing at Sarah Lawrence College and to children in the New York public schools. Hollander lives in Brooklyn with his wife, Margaret, and their small cat, Peeper.

mary hufford directs the Center for Folklore and Ethnography and teaches on the graduate faculty of the Program in Folklore and Folklife at the University of Pennsylvania. She is currently writing a book about the community forest in southern West Virginia. Tending the Commons: Folklife and Landscape in Southern West Virginia, an online American Memory exhibit based on her collaboration with photographer Lyntha Scott Edler, the late science writer John Flynn, and communities at the head of the Big Coal River, may be found at http://memory.loc.gov/ammem/collections/tending/.

jan longone is the 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.
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stuart pigott was born in suburban London. He studied painting at St. Martins School of Art and cultural history at the Royal College of Art, where he received his master’s in 1986. In 1993 he moved to Berlin and began developing a new form of wine journalism inspired by the New American Journalism of the 1960s. With the exception of Planet Wine (Mitchell Beazley, 1994), he remains virtually unpublished in his native language. His latest work, Wilder Wein (Scherz/Frankfurt), will appear in August.

lawrence raab is the author of six collections of poems, including What We Don’t Know about Each Other (winner of the National Poetry Series and a finalist for the National Book Award), The Probable World, and, most recently, Visible Signs: New and Selected Poems, all published by Penguin. He teaches literature and writing at Williams College.

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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, Men’s Health, 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 and the producer and host of Conversations with Cartoonists. He lives in Brooklyn, New York.

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