Contributors

ramesh avadhani lives in Bangalore, India, where he writes full time. A regular contributor to Reptilia (Spain), he has published short stories and articles in numerous magazines in India, Europe, and the United States and has just completed his first novel. Avadhani believes that his dad summed it all up pretty neatly when he said, “Food and books are your best friends; they ask nothing of you except that you devour them both.”

lois banta is an associate professor of biology at Williams College, where she teaches courses in molecular biology and sustainable agricultural development. She received a bachelor’s degree and a Ph.D. from Johns Hopkins and the California Institute of Technology, respectively, and is the recipient of a Fulbright Senior Fellowship, as well as several grants from the National Science Foundation.

mia brownell has exhibited her food-and-science-based still-life paintings nationally and internationally. Last fall she had her first solo exhibition in New York at Metaphor Contemporary Art. She is the recent recipient of grants from the New York Foundation for the Arts and the Southern Connecticut State University in New Haven, Connecticut, where she is an associate professor of art. She lives in New Rochelle, New York.

rick dolphijn teaches at the Erasmus University in Rotterdam and is a research fellow of the International Institute for Asian Studies. He holds master’s degrees in cultural studies, philosophy, and cultural philosophy. In 2004 Dolphijn completed his dissertation, Foodscapes: Towards a Deleuzian Ethics of Consumption, which was published by Eburon Academic Publishers and distributed by the University of Chicago Press.

silvio eberhardt is an electrical and computer engineer and organic farming enthusiast. He is the founder of Tiny Footprint Engineering and a co-owner of Ablaze Systems. Eberhardt has taught winter term courses on sustainability at Williams College and has developed and operated hydroponic food-production systems.

raymon eloza is a visual artist who creates computer-derived sculptures and paintings. He has also compiled collections of corporate histories (www.lostlabor.com) and stove burners (www.stoveburner.com). The recipient of three National Endowment for the Arts grants in painting and sculpture and a New York Foundation for the Arts grant in ceramics, Eloza has taught at New York University, Rhode Island School of Design, and Louisiana State University. His work is held in numerous public and private collections.

michael flamini is an executive editor at St. Martin’s Press in New York. His list includes books on history, politics, current affairs; memoirs; and, in a delightful twist, cookbooks and food writing. Flamini was a contributor to A Sitdown with the Sopranos: Watching Italian American Culture on t.v.’s Most Talked-about Series, edited by Regina Barreca. He is also a member of the Rutgers University Press executive board. He lives in New York City.

francesco galle paints with diverse mediums, including wine, tea, pomegranate juice, and espresso. He believes that natural color is the strongest and most brilliant form of color and that the energy of the medium is very important. His work has been displayed in galleries in Canada and Italy, as well as in magazines and books and on cd covers and wine labels. He divides his time between Toronto and Florence.

diridre heekin owns and operates Osteria Pane e Salute with her husband, Caleb Barber, in Woodstock, Vermont. In addition to managing the wine program at their restaurant, she writes about food, wine, travel, home, and design and is a frequent magazine contributor. She and her husband are the cowriters of Pane e Salute: Food and Love in Italy and Vermont.

lynn hoffman holds a Ph.D. in anthropology from the Maxwell School of Syracuse University. After a stint in the restaurant and bar business, he returned to academia, where he is scholar in residence in food and culture in the Hotel and Restaurant Management Program at Drexel University. He is also the founder of Drexel’s major in culinary arts. Hoffman’s prize-winning novel, Killers, will be followed this fall by the novel bang-bang. He lives in south Philadelphia.


damian mosley is a student and a teacher in New York City (though mostly a student). He teaches in NYU’s Food Studies Department, in the Department of Tourism and Hospitality at Kingsborough Community College, and in the CookShop Volunteer program in an East Village elementary school, where he does more learning than teaching.
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kara s. nielsen has been fascinated with restaurant culture since spending time as a child in her grandparents’ tavern in Madison, Wisconsin. She recently received an MLA in gastronomy from Boston University; her thesis explores the French cook’s relationship to culinary history. Nielsen once worked as a pastry chef and remains impassioned with all things French. She currently lives in Berkeley, California, and works within the San Francisco food community.

john o’connor was born and raised in Kalamazoo, Michigan, the Belle of the Midwest. He attended the graduate writing program at Columbia University, where he wrote a thesis on competitive eating. He currently lives in Brooklyn, with his hamster, Stanley, and several annoying roommates. O’Connor’s writing has appeared in the Believer, Gadfly, and the Daily Yomiuri. An essay is forthcoming in Quarterly West.

jennifer raab received a bachelor’s from Stanford University and is currently a Ph.D. candidate in the history of art at Yale University. Her primary area of study is nineteenth- and twentieth-century American art; her dissertation is entitled “Frederic Church and the Culture of Detail: Memory, Forgetting, and Landscape in Nineteenth-century America.”

richard reynolds has written on coffee and other food-related subjects for the New York Times, San Francisco Chronicle, Savor, Gourmet, Gastronomica, Salon.com and the coffee and tea trade journal Fresh Cup, where he is a regular contributor. He is communications director of Mother Jones magazine and lives in Berkeley, California, with his wife and ECM Giotto espresso machine.

noah rothbaum is a journalist who has written for nearly twenty publications, including the New York Times; Esquire; O, the Oprah Magazine; Food and Wine; and Food Arts. He lives in New York City.


jeanne schinto has been an independent writer since 1973. The author of a memoir, Huddle Fever: Living in the Immigrant City (1995), she has also published a novel, a short story collection, and articles and essays on art, history, and material culture for a variety of publications, including Atlantic Monthly and Boston Magazine. Currently, she is a regular correspondent for Maine Antique Digest, covering the trade. She lives in Andover, Massachusetts.

barbara smaller is a cartoonist whose work has appeared in numerous publications and, for the last ten years, regularly in the New Yorker. She resides in New York City on the Upper West Side where she frequents Zabars and Fairway and lives out her life as an omnivore.

william woes weaver is a contributing editor to Gourmet and to Mother Earth News, as well as a professor of food studies at Drexel University in Philadelphia. The winner of three IACP cookbook awards, he has been collecting culinary ephemera for many years.

elizabeth m. williams, the president of the Southern Food and Beverage Museum, is a lawyer who writes about issues of food policy and food law. Under normal atmospheric and weather conditions, she lives and eats in New Orleans.