Contributors

bernard agranoff is Ralph W. Gerard Professor of Neurosciences Emeritus and Senior Research Scientist at the Molecular and Behavioral Neuroscience Institute of the University of Michigan. A Fellow of the Institute of Medicine of the National Academy of Sciences and of the American Academy of Arts and Sciences, he is recognized for his biochemical research on brain lipids, as well as for his studies on molecular basis of memory formation in goldfish.

laurene leon boym, an award-winning designer and educator specializing in food, consumer products, and trends, teaches in the School of Visual Arts design program. Her “Use-It” kitchen containers are in the permanent collection of the Museum of Modern Art, New York. A distinguished National Design Award finalist in 2005, Boym is a founder of the Association of Women Industrial Designers. She lives with her family on New York’s Lower East Side.

sandra cate is an anthropologist and folklorist who explores the material and expressive culture of Southeast Asia, including Buddhist temple murals, contemporary art, silk weaving, Mien/Yao embroidery, festival scrolls, and traffic jams in Bangkok. Her publications include Making Merit, Making Art: A Thai Temple in Wimbledon and Converging Interests: Travelers, Traders, and Tourists in Southeast Asia. She teaches anthropology at San José State University.

arlo crawford grew up on an organic vegetable farm in central Pennsylvania. Over the twenty-nine years that he has been alive, this way of life has somehow become hip, though he doesn’t remember his childhood that way at all. Crawford now works at the Harvard Art Museum in Cambridge, Massachusetts, where his work rarely requires a shovel. He does, however, still own a nice pair of Redwings.

charlotte druckman writes about food and design. After editorial work at Town & Country and Food & Wine, she opted for freelance living, which allows her to wander the world and discover new restaurants, ingredients, and culinary talent. Writing about one of France’s most forward-thinking chefs, Thierry Marx, made Druckman realize that many of the new approaches to cuisine found in the United States are simultaneously being developed elsewhere. The soil and history may differ, but the spirit transcends.

katherine malmo ellis lives in Seattle, where she is a student in Pam Houston’s private writing program. She is currently finalizing a collection of eleven short stories, called “Who in this Room,” based on her experience with cancer. In July 2007 the title story won first place in the Adult Short Story Category of the Pacific Northwest Writers Association literary contest.

beatrice fink is Professor of French, Emerita at the University of Maryland and a past Secretary-General of the International Society for 18th-Century Studies. She has focused increasingly on French Enlightenment culinary history and has authored or edited several volumes on the subject, including Les Liaisons savoureuses (Pub. de l’U. de Saint-Etienne, 1995), as well as countless articles. She presently spends six months a year in Paris and reviews books on food and cuisine for the journal Dix-huitième siècle.

patricia gadsby is a contributing editor for Discover. She likes to write about food, science, and natural history, preferably all in the same article. Her feature on molecular gastronomy was included in both The Best American Science Writing 2007 and The Best American Science and Nature Writing 2007. She is an active member of the Experimental Cuisine Collective, which explores scientific principles applicable to cooking. When not in New York, she is on Cape Cod, where she enjoys fishing responsibly and cooking the catch.

charlie grosso is a female Chinese-American photographer with a male Italian name. She lives in Los Angeles and travels the world to create images for Wok the Dog, which will be presented in a solo exhibition opening September 4 in Los Angeles. After photographing markets for ten years, Grosso still gets excited about the next destination, the next market, the next conversation with the vendors, and she still anticipates the next time someone will yell at her and chase her out of the market.

gwen hyman is the author of the forthcoming Making A Man: Gentlemanly Appetites in the Nineteenth-Century British Novel (Ohio University Press, 2009) and, with Andrew Carmellini, of Urban Italian: Simple Recipes and True Life Stories from a Life in Food (Bloomsbury, 2008). She teaches literature and directs the Center for Writing and Language Arts at the Cooper Union in New York City.

maggie jackson is an award-winning author and columnist whose latest book, Distracted: The Erosion of Attention and the Coming Dark Age (June 2008), explores the neuroscience, cultural history, psychology, and gastronomy of attention. Publishers Weekly calls the book “richly detailed and passionately argued.” Jackson writes a column in the Boston Globe, and her work has appeared in many national publications, including the New York Times and National Public Radio. She lives in New York City.

tonwen jones recently graduated from Central Saint Martins College of Art and Design with an MA in sequential design and illustration. She has an extensive collection of magazine supplements dating back to the 1960s that she uses to create her imagery by cut and paste. She also likes to draw intricate pen-and-ink trees, shrubbery, and abstract patterns, which often appear in her collage work.
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michiel korthals is professor of applied philosophy at Wageningen University in the Netherlands and author of Before Dinner: Philosophy and Ethics of Food (Springer, 2004). His interests include ethical problems surrounding food production and environmental issues, as well as deliberative theories and Pragmatism. Korthals regularly contributes articles and poems to English, German, and Dutch journals such as Science, Technology and Human Values, and Journal of Social Philosophy.

jonathan levitt is a freelance writer and photographer in Maine. He studied sustainable agriculture at Hampshire College and earned a master’s degree in Gastronomy from Boston University.

marco marella was born in Venice, Italy, where he still lives and works. Largely self-taught, he briefly studied painting and etching at the Venetian Accademia di Belle Arti and attended an illustration course at London’s Chelsea School of Art. Since 1988 Marella’s work has been widely published in both Italy and abroad.

emily matchar eats and writes about eating in Carrboro, North Carolina, where she is a staff writer for the News & Observer. Her work has appeared in CHOW and Lonely Planet. Her boyfriend protests that he is not such a picky eater, and that Emily is simply a food fascist.


debbie moose is an award-winning essayist, food writer, and cookbook author in Raleigh, North Carolina, whose work has appeared in numerous publications. Her monthly column about food and the South, “Sunday Dinner,” appears in Raleigh’s News & Observer. She also coauthors a gardening and cooking column, “The Tasteful Garden.” Her latest cookbook, Fan Fare: A Playbook of Great Recipes for Tailgating or Enjoying the Game at Home, was published last fall.

mark morton is the author of Cupboard Love: A Dictionary of Culinary Curiosities (Insomniac Press, 2004) and The Lover’s Tongue: A Merry Romp through the Language of Love and Sex (Insomniac Press, 2003). He teaches at the University of Waterloo, Canada, where he specializes in early modern literature and learning and teaching through technology. More information about his books is available at www.wordhistories.com.

james mutti recently returned from Lucknow, India, where he spent six months as a Fulbright scholar. While studying elections and the media there, he fell in love with the city and with its mangoes. Since receiving a master’s degree in South Asian Studies he has been doing freelance writing about India for travel, media, and political magazines, and for blogs and Web sites. He lives in Seattle.

zora o’neill received a master’s degree in Arabic literature from Indiana University but left academic toil for itinerant writing, editing, and line-cooking. She is the author of many travel guides for Lonely Planet, Rough Guides, and Moon. Her cookbook for revolutionary dinner parties, written with Tamara Reynolds, will be published in 2009 by Viking Studio. Visit blog.rovinggastronome.com.

hank shaw, a former commercial fisherman and line cook, has paid the bills as a political correspondent since 1992. Currently Sacramento bureau chief for The Record of Stockton, California, Shaw is also a contributing writer for the Gilded Fork.com and Edible Sacramento magazine. His work has also appeared in The Art of Eating. When he’s not fishing, hunting, or foraging, Shaw spends his free time making Old World–style sausages and wine at his Orangevale home.

nancy siegel is associate professor of art history at Towson University and the former director of the Juniata College Museum of Art. Her recent books include Within the Landscape: Essays on Nineteenth-Century American Art and Culture (2005), Along the Juniata: Thomas Cole and the Dissemination of American Landscape Imagery (2003), and The Monans: The Artistry of a Nineteenth-Century Family of Painter-Etchers (2003)

david sypress graduated from Williams College in 1968 and attended the Master’s program in Soviet Studies at Harvard University before becoming a cartoonist. His cartoons appear regularly in the New Yorker, Men’s Health, Utne, and Funny Times, among many other publications. Sypress is the author of eight books of cartoons and the producer and host of “Conversations With Cartoonists.” He lives in Brooklyn, New York.

katherine streeter lives in New York, where she finds many treasures that inspire her work. She works for various publications and has been recognized by many design and illustration magazines internationally. You can see more of her at katherinestreeter.com.

thom ward is editor of BOA Editions, Ltd., a nonprofit literary publishing house of American poetry, fiction, and poetry in translation. His own poetry collections include Small Boat with Oars of Different Size and Various Orbits, both from Carnegie Mellon University Press. His most recent book, The Matter of the Casket, is a collection of prose poems from CustomWords Press. Ward lives in upstate New York with his wife and three children.