Contributors

maureen abood writes about her Lebanese family, food, and the soul of the kitchen. Her work has appeared in Saveur, the Washington Post, the Chicago Tribune, and U.S. Catholic, and she has given presentations at the Culinary Historians of Chicago, Printer’s Row Book Fair, and the Green City Market. Abood received the Greenbrier scholarship for the Symposium for Professional Food Writers and won first place in feature writing from the Association of Food Journalists. She works as Chief Communications Officer for the St. Jude League in Chicago.

pilar albarracín is a performance artist, photographer, and installation artist who has exhibited widely in solo and group shows throughout Europe and Latin America. Her subjects reflect her own Andalusian background, exposing in a critical and sometimes subversive light folkloric and popular traditions, food rituals, religious myths, and women’s roles as cultural agents. She lives and works in Madrid. See www.pilaralbarracin.com.

cory bernat studies and teaches food culture and visual culture. Most recently she has written about the Mitsitam Native Foods Cafe at the National Museum of the American Indian in Washington, D.C. She is currently curating an exhibit of food and agriculture posters from World Wars I and II at the National Agriculture Library in Beltsville, Maryland. She lives in Washington, D.C.

raymond d. boisvert teaches philosophy at Siena College near Albany, New York. He specializes in American Pragmatism and has written two books on John Dewey. A cofounder of Convivium: The Philosophy and Food Roundtable, Boisvert has recently completed a manuscript titled “Food Transforms Philosophy.”

leo cullum is a retired airline pilot who flew for TWA for thirty-four years. His work has been published in The New Yorker since 1977. He is married with two daughters and lives in Malibu, California.

michele field is a writer who lives in London and whose journalism stretches from ecological design to food politics. She is the Slow Food London “thinker” on Slow Food policies and a regular contributor to the quarterly bulletin of the Food Ethics Council UK. When not distracted by deadlines, she is writing a historical analysis of why food tastes are so selective, given the amount of edibleness that surrounds us.

vivienne flesher’s photographs and illustrations have appeared in the New York Times, San Francisco Chronicle, C Magazine, and in the Kennedy Center’s JAPAN! show. She has recently published a children’s book, Alfred’s Nose, and is currently working on a series of large-scale images for an exhibition at Stir Gallery in Shanghai, China, that will combine painting and photography.

jim hinch is a writer and magazine editor in New York City. He earned graduate degrees at Oxford University and the University of California, Berkeley before working for several years as a newspaper reporter for the Orange County Register in California. Hinch has covered champion surfers, America’s youngest imam, and Governor Arnold Schwarzenegger. He last wrote about immigrant social climbers in Los Angeles for DoubleTake magazine. He is currently at work on a novel for children.

marcela baruch mangino is a freelance journalist and professional sommelier who specializes in food, wine, and travel. She develops recipes and writes a weekly column and restaurant reviews for professional sommelier who specializes in food, wine, and travel. She develops recipes and writes a weekly column and restaurant reviews for reporters for the Orange County Register in California. She also contributes to other South American publications, such as core, from Chile, and Argentina’s Paradigma. Mangino is a member of the International Federation of Journalists and Wine Writers. She lives in Montevideo, Uruguay.

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.

julian montague is an artist who utilizes drawing, photography, and other media to explore the peripheral features of our environment. He has exhibited widely in the eastern United States, and his work has received attention from such media as the New York Times, the Toronto Star, The Associated Press, and the BBC World Service. Montague is represented by Black and White Gallery in New York City. He lives and works in Buffalo, New York.

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.
Contributors

bill nesto has been a Master of Wine since 1993. He is a senior lecturer at Boston University, where he teaches in the Masters in Gastronomy program and offers wine appreciation classes for the beverage trades and public. He is a contributing editor to Sante Magazine and a regular contributor to Beverage Business. Nesto lectures widely and judges wine competitions. He also lectures and writes about chocolate.

peter obourn’s poetry and short fiction have been published in several literary journals, including descant, Inkwell, Kestrel, Madison Review, and North Atlantic Review. He has just completed his first novel, set in a small Adirondack town, not unlike the town where he and his wife reside from July through October.


sarah a. odishoo has most recently been published in Rio Grande Review and River Oaks Review. A former writer in residence at the Woodstock Arts Guild and at the University of Wyoming, Odishoo was nominated for the Pushcart Prize. She has also been a finalist in the Nelson Algren Short Fiction Competition, Nimrod Poetry Contest, and the Saint Agnes Eve Poetry Contest. Odishoo teaches mythology and world literature at Columbia College Chicago.

tina peterson is a doctoral student in mass media and communication at Temple University in Philadelphia. Over the past twelve years she has worked in various foodservice kitchens on two continents. Her research focuses on the influence of the media on food cultures and on individuals’ eating habits and food choices.

gareth renowden is a New Zealand writer and truffle grower, immediate past president of the New Zealand Truffle Association, and author of The Truffle Book, which won a Special Jury Award at the Gourmand World Cookbook Awards in 2007. He grows (or attempts to grow) Périgord black truffles, Burgundy (summer) truffles, and bianchetto white truffles on his small farm in the Waipara Valley on New Zealand’s South Island. He blogs at On The Farm (http://blog.limestonehills.co.nz.)

abbie rosner is a freelance writer based in the Galilee, where she uses a culinary lens to explore the region’s history and diverse cultures. Depending on the season, you can find her picking olives or foraging for wild asparagus with participants in her Galilee culinary tours. Rosner’s work has appeared in Wine Spectator and Gastronomica.

jeanne schinto is the author of Huddle Fever: Living in the Immigrant City (Alfred A. Knopf, 1995), a memoir of the ten years she spent in the old textile-mill city of Lawrence, Massachusetts. She has also published a story collection and a novel. Since 2003 Schinto has been a reporter for Maine Antique Digest, covering auctions, antiques shows, and trends in the trade. She lives in Andover, Massachusetts.

kay sexton has published most recently in the magazines Ambit, Frogmore Papers, Lichen (Canada), and Mindprints. This year she was commissioned to write a short story for broadcast on national radio, has been a finalist in the Willesden Herald fiction contest judged by Zadie Smith, and won the Fort William Festival Contest. Her novel, “Gatekeeper,” is currently with an agent.

john martin taylor is a food writer and a supplier of stone-ground, whole-grain, heirloom corn products through his Web site, www.hoppinjohns.com. He is the author of four cookbooks, most notably Hoppin’ John’s Lowcountry Cooking. See his blog at www.hoppinjohns.net.

lori waxman writes art criticism for Artforum and Modern Painters, performs it as the “60 wdr/min art critic,” teaches art history at the School of the Art Institute of Chicago, and is a doctoral candidate at the Institute of Fine Arts, New York University. An avid cyclist, she is nevertheless pursuing a dissertation about urban walking as a radical aesthetic practice of the twentieth century.