sharon bowman, a Paris-based writer and translator, studied oenology and travels frequently to France’s wine-producing regions, from Anjou to Volnay. She was awarded the Prix Amic by the Académie Française for her work, which includes articles on American food criticism and on M.F.K. Fisher for the review Critique. She is currently working on a collection of essays on wine as the terroir of memory and keeps a blog at sharonwine.blogspot.com.

lilly chow earned a master’s degree in comparative literature from the University of California at Irvine before fleeing academia. After a decade of working as an editor in publishing and media, she finds that her scholarly impulses are re-emerging in an unexpected way. Now she spends her leisure time researching both colloquial and classical Chinese culinary writing as well as regional and imperial Chinese cuisines. She currently lives in Beijing.

carol clark is the William McCall Vickery 1957 Professor of the History of Art and American Studies at Amherst College, where she has taught since 1987. She writes on nineteenth-century American art and culture, and her next book, published in conjunction with an exhibition she has organized for the Denver Art Museum, is Charles Deas and 1840s America (2009).

jeffrey h. cohen is an associate professor of anthropology at The Ohio State University. His research focuses on migration, remittances, development, nutrition, and food. He has published articles in American Anthropologist and Human Organization and is the author of Cooperation and Community (1999) and The Culture of Migration in Southern Mexico (2004), both from the University of Texas Press.

francisco montiel-ishino, an anthropology major completing his undergraduate studies at The Ohio State University, has developed a Web site for the chapulines project. See http://digitalunion.osu.edu/12/summer06/montiel%2Dishino/nydia_delhi_mata_sanchez recently completed her master’s degree in urban planning and regional development at the Instituto Tecnológico de Oaxaca.

jennifer j. davis is assistant professor of history at the University of Oklahoma, where she teaches courses in modern European history, gender history, and the history of consumption. She has published in the international journal Food and History and recently completed a book manuscript on the culinary profession in France, titled “Chef: Composing a Profession in France, 1660–1800.”

avram dumitrescu recently moved from his native Ireland to Marfa, Texas. His illustrations have appeared previously in Gastronomica, as well as in the Southern Review, the Ulster Tatler, and the Desert Candle. Primarily a fine artist, Dumitrescu has paintings in the UV Collection, one of Ireland’s most distinguished corporate art collections. Since moving to Marfa, he has focused on desert landscape.


alexandra greeley lived and cooked in Hong Kong, where she became passionate about Asian food and its traditions. She has written many cookbooks, including several on Asian cooking, and has worked as a food journalist and restaurant reviewer in the Washington, D.C., region.

barbara haber is the former curator of books at Radcliffe’s Schlesinger Library at Harvard University, where she developed collections in both women’s studies and culinary history. A food historian, she is the author of From Hardtack to Home Fries: An Uncommon History of American Cooks and Meals, a book that examines the relation between women and food.

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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.

Contributors

chan lowe, editorial cartoonist for the South Florida Sun-Sentinel, is a native of New York City. He graduated from Williams College in 1975 with a degree in art history and later spent a year studying at Stanford University as a Knight Journalism Fellow. His cartoons have appeared in numerous national publications (Newsweek, the New York Times, the Washington Post, USA Today), as well as on television, and have won many professional awards. His work is syndicated nationally by Tribune Media Services.

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.

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.

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lynne m. olver is a reference librarian (MLS) with a passion for food history. As editor of the Food Timeline Web site, she has answered nearly twenty thousand food history questions. Olver is also the chief librarian at the Morris County Library in Whippany, New Jersey.

pamela petro is a fulltime writer in Northampton, Massachusetts. She came to love the food—and the wine—of Quercy while researching her third work of travel literature, The Slow Breath of Stone: A Romanesque Love Story (Fourth Estate, London, 2005). The book uses food, photography, sculpture, and geology to tell the story of twin pilgrimages. Petro’s most recent publication is “Jim Magee’s Hill” (Granta, July 2008).

jake price is a New York–based photographer who covers the issues that define our world. His work has taken him to such countries as Kosovo, Pakistan, Kenya, Sierra Leone, Uganda, and Haiti. His work appears in Newsweek, BBC online, the New York Times, The Wall Street Journal, The Village Voice, Le Monde, among other publications, and he has exhibited at the Leica Gallery, New York; the Simon Wiesenthal Center, Los Angeles; and the Alliance Française, New York.

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john c. welchman is professor of art history at the University of California, San Diego. He has written and edited numerous books on art, including The Aesthetics of Risk (2008), Black Sphinx: On the Comedic in Modern Art (2009), and xx to xx: Essays on European Art (2009). He is coauthor of Please to the Table: The Russian Cookbook (1990) and Terrific Pacific (1995) and took the photographs for Fiesta!: A Celebration of Latin Hospitality (1997); the first and last won James Beard awards.

jinyoung yoon is a photographer and educator living in Seoul. She received a BS in biology from Yonsei University in Korea and an MFA in photographic studies from Arizona State University. Her series Metamorphosis and The Edibles have been exhibited in the United States and Korea. In her work she seeks to find what lies at the boundary of grotesque and beautiful. You can see more of her work at www.jinyoungyoon.com.