Contributors

frances baca is Design Director of Gastronomica. After completing an MFA in graphic design at the Rhode Island School of Design, Frances established her own studio specializing in book and publication design. A selection of her work can be viewed online at www.fbcadesign.com. She lives and works in San Francisco, California, an excellent place in which to indulge both her eye and her appetite.

lynda k. bundtzen is Herbert H. Lehman Professor of English and Women’s and Gender Studies at Williams College in Massachusetts. She is the author of two books on Sylvia Plath: Plath’s Incarnations: Woman and the Creative Process and The Other ARIEL. She is currently finishing a book on Ted Hughes, tentatively titled “The Reluctant Confessor: Ted Hughes Before and After Birthday Letters.”

becky e. conekin holds a Ph.D. in History from the University of Michigan and is currently Senior Research Fellow at the MacMillan Center, Yale University. A Fellow of the Royal Historical Society, she is the author of numerous publications, including The Autobiography of a Nation: The 1951 Festival of Britain. Conekin is currently writing “Pretty Hard Work: A History of Fashion Modelling in London & Paris, ca. 1947–1970,” with grants from the British Academy and the Leverhulme Foundation.

a.v. crofts, a regular contributor to Saveur magazine’s “The Daily Fare,” showcases her interest in gastroethnography in the blog Sneez/ at www.pepperforthebeast.com. She holds a clinical faculty appointment in the Department of Global Health at the University of Washington, where she teaches courses on strategic communication, storytelling, and digital media.

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robert dickinson lives in Nashville, Tennessee, where he works for the Tennessee Department of Environment and Conservation, writes, runs, and plays the banjo. He also enjoys the occasional sip from a frosty glass of Moxie. Dickinson graduated from the University of Notre Dame and holds master’s degrees in both English literature and public administration from the University of Tennessee.

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. Her work has appeared in Gourmet, T: The New York Times Magazine, Departures, Domino, and Travel & Leisure.

priscilla parkhurst ferguson teaches sociology at Columbia University, where she is especially happy teaching a course on “Food and the Social Order.” She is the author of Accounting for Taste: The Triumph of French Cuisine (2004), articles on topics ranging from boiled beef and chocolate to the Guide Michelin, and an edition of Les Bons Plats de France (2008) by Pampille. Ferguson is immensely pleased to have joined Gastronomica’s editorial board.

carol field has been writing about Italy and Italian food for more than thirty-five years. She has written six prizewinning books about Italy, including In Nonna’s Kitchen, Italy in Small Bites, Celebrating Italy, and The Italian Baker, and has won international prizes in Australia and Italy for her journalism and books. In 2005 Field was named a Cavaliere of the Italian Republic.

michele field writes about “cradle to cradle” protocols in both food and manufacturing cycles. Her most recent essay investigated the environmental dangers created by sweeteners like sucralose; she believes that labels explain far less than consumers need to know. Her previous writing for Gastronomica explored some likely ways that climate change will affect familiar tastes.

tung-hui hu is the author of three collections of poetry: Greenhouses, Lighthouses (forthcoming), Mine (Ausable, 2007), and The Book of Motion (University of Georgia, 2003). He teaches at the University of Michigan, where he is working on a sound installation titled “The Last Time You Cried” (lasttimeyoucried.com).

tonwen jones studied illustration at Central Saint Martins College and recently graduated from Brighton University 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.
anne e. mcbride is the director of the Experimental Cuisine Collective at New York University and of the Center for Food Media at the Institute of Culinary Education. She is working toward a Ph.D. in food studies at nyc, focusing her research on the interrelations among nation, profession, and cuisine. With chef François Payard, she wrote Chocolate Epiphany and Bite Size, and with ise’s Rick Smulow, Culinary Careers (Clarkson Potter, 2010).

kathleen laraia mclaughlin received her mfa in Photography from Virginia Commonwealth University. At the turn of the millennium she began photographing peasant life in the Iza and Mara valleys of Maramureș, Romania. Her photos have been exhibited nationally and won many awards (see www.klmphoto.com). She teaches photography in Los Angeles. h. woods mclaughlin holds an mfa in Screenwriting from the School of Cinema and Television at the University of Southern California. The recipient of the Sloan Award for his screenplay on Archimedes, McLaughlin now melds his skills as a computer programmer with Machinima, a type of cutting-edge filmmaking. He collaborated with his wife on The Color of Hay: Maramureș, Romania (forthcoming, 2010).


toni mirosevich is the author of Pink Harvest (Mid-List Press, 2007), First Series in Creative Nonfiction Award) and four poetry collections, including Queer Street and My Oblique Strategies. Her multigenre work has appeared in Best American Travel Writing, Kenyon Review, Best of the Bellevue Literary Review, and elsewhere. She is a professor of creative writing at San Francisco State University. Since writing “A Pinch of Finch,” she has continued her investigation into what flight tastes like.

joanne molina is the editorial director of The Curated Object (www.CuratedObject.us). She did her graduate work in philosophy and aesthetics, focusing on the history of taste and French philosophical and psychoanalytic theory. Molina is interested in exploring how aesthetic theory, design, and art criticism offer critical vocabularies for thinking about objects, architecture, and space. As senior arts and culture editor at Interiors magazine, she works with internationally recognized chefs to craft their personal essays on cuisine.

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.

bill nesto is a Master of Wine and a senior lecturer at Boston University, where he teaches about wine and gastronomy at the School of Hospitality and at Metropolitan College. He is a contributing editor to Santé magazine and a regular contributor to Massachusetts Beverage Business. Nesto lectures widely and judges wine competitions; he also writes and lectures about chocolate.

geoff Nicholson is the author of numerous books of fiction and nonfiction, including The Food Chain, Gravity’s Volkswagen, and The Lost Art of Walking. His food writing has appeared in GQ, the New York Times, and the London Daily Telegraph; he has also worked as a cook, a waiter, and a garbage man. Nicholson lives in Los Angeles, where he runs a food blog called “Psycho-Gourmet” about the weirder and wilder shores of gastronomy: http://psycho-gourmet.blogspot.com/.

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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, antique shows, and trends in the trade. She lives in Andover, Massachusetts.

kay sexton is a British writer whose fiction has been chosen for over thirty anthologies in the five years she has been writing. Her unpublished novel, “Gatekeeper,” was shortlisted for the Dundee International Book Prize; she won the Fort William Festival Contest. Sexton is currently working on a second novel about pornography and rivers in 1920s Hampshire, as well as blogging about food, gardens, and growing things.
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suzanne toczyski is professor of French at Sonoma State University and the former editor of the journal French 17. She has published extensively on seventeenth-century theater, women’s writing, and travel narratives and has been enjoying her recent foray into the early modern Caribbean. Her passions are books and chocolate; she shares both with her family and students as often as possible.

ardath weaver is research director at the North Carolina Arts Council, where she applies her art history degree from Brown University to documenting arts and culture. Her essay “Creativity and Connectivity: Learning the Language of the Creative Economy” recently appeared in the premiere issue of The Arts Politic. After nearly forty years in the South she still isn’t fond of collards.

allen s. weiss is a writer, editor, translator, curator, and playwright. He has authored or edited forty books in the fields of gastronomy, landscape architecture, performance theory, and sound art, including Feast and Folly: Cuisine, Intoxication, and the Poetics of the Sublime (SUNY Press), and Comment cuisiner un phénix and Autobiographie dans un chou farci (Mercure de France). Weiss recently published his first novel, Le Livre bouffon (Le Seuil). He teaches in Performance Studies and Cinema Studies at NYU.

bill yosses is executive pastry chef at the White House in Washington, D.C. Before assuming that position in 2006 he served as pastry chef at The Dressing Room Restaurant in Westport, Connecticut. His early career included stints at Fauchon, La Maison du Chocolat, and LeNôtre in Paris, and Bouley Restaurant and Joseph’s Citarella in New York City. Yosses has worked with the New York City school system’s “Dinner Party Project” to help guide children in making healthy food choices. The views he expresses are his own and do not represent those of the White House or the Obama Administration.