Contributors

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**michele f. cooper** won first place in Poetry Canada’s Rhymed Poetry Competition and the TallGrass Poetry Competition, and second place in the Galway Kinnell Poetry Competition. She is founding editor of the *Newport Review* and *Crone’s Nest*, and of a chapbook series, Premier Poets. Her collection *Posting the Watch* was recently published by Turning Point (WordTech). She lives in the Cleveland area, where she writes and works as a book editor.

**christina eng** writes in Northern California about food, family, and books. Her essays and articles have appeared in the *Oakland Tribune*, the *San Francisco Chronicle*, *Budget Travel*, *Relish, Saveur*, and culinate.com, and on Web sites for *NPR* and *The Atlantic*. She holds a bachelor’s degree in English from Brown and a master’s in literary nonfiction from the University of Oregon. She can subsist on Asian dumplings and is a sucker for good cake, and would never waste any of either.

**barry estabrook** was a contributing editor at *Gourmet* magazine, the founding editor of *Eating Well* magazine, and publisher of cookbooks at Houghton Mifflin. His work has appeared in the *New York Times* and many national magazines, and he has been anthologized in *The Best American Food Writing*. Estabrook writes about sustainable food at www.politicsoftheplate.com. His book, *Tomatoland: How Modern Industrial Agriculture Destroyed Our Most Alluring Fruit*, was published by Andrews McMeel in June.

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**janet fletcher** is the author or co-author of more than twenty books on food and wine, including *Kokkari: Contemporary Greek Flavors* with chef Erik Cosselmon; *My Calabria: Rustic Family Cooking from Italy’s Undiscovered South* with Calabrian native Rosetta Costantino; and *Fresh from the Farmers’ Market*. Her food writing for the *San Francisco Chronicle* has won three James Beard Awards and the International Association of Culinary Professionals Bert Greene Award. She lives in Napa Valley. For more information, visit www.janetfletcher.com.

**judith gorfain** is a veteran of the food business, having spent a career in new product, recipe, and restaurant menu development. Her approach to writing about food has been influenced by the time she spent in the Piedmont region of Italy, studying Italian cuisine, and the months she spent in Spoleto, Umbria, working in a small restaurant just as the Slow Food movement was getting under way. She lives and writes in Minnesota.

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craig kanarick is a designer, artist, and digital technology expert living in New York City. His lifetime interest in food and cooking can possibly be attributed to the fact that his mother’s water broke while watching Julia Child on television. For the past fifteen years Kanarick has been photographing candy from around the world, some of which can be found at www.rockmade.com.

francine kirsch has written extensively about culinary history, especially confectionary history. She has published two books, on chromolithography and Christmas, and contributed many articles about antiques and crafts history to various magazines. Her earlier Gastronomica article, about German pastry guru J. M. Erich Weber, appeared in the Spring 2004 issue.


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