

Contributors

ari ariel is a Dorot assistant professor/faculty fellow in the Skirball Department of Hebrew and Judaic Studies at New York University. He completed his Ph.D. in 2009 in the Department of Middle East and Asian Languages and Cultures at Columbia University. His work focuses on ethnic, national, and religious identity among Middle Eastern Jewish communities in the Arab world and Israel.

chitrita banerji grew up in Calcutta and received her master's degree in English from Harvard University. She is the author of several books on the food and culture of her native India, most recently, *Eating India*. She has written for *Granta*, *Gourmet*, the *New York Times*, and the *Boston Globe*, and received awards at the Oxford Symposium of Food and Cookery. Currently, she is working on a collection of essays. She lives in Cambridge, Massachusetts.

jesse browner is the author, most recently, of the novel *Everything Happens Today* (Europa, 2011). He has been a contributor to *Food and Wine*, *Bookforum*, *Gourmet*, *The Paris Review*, and many other publications. He lives in New York City.

daniella cheslow is a reporter based in Jerusalem. She has researched the decline and possible return of rendered chicken fat for *Meatpaper*, covered olive-tree wars between Israelis and Palestinians for the *Jerusalem Report*, and written about the evolving choice of meats in kosher dining for the Associated Press. Cheslow studied journalism and geography at Northwestern University, and geography at Ben-Gurion University in Beer-Sheva, Israel. She can be reached at Daniella.cheslow@gmail.com.

michael cirelli is the author of *Vacations on the Black Star Line* (Hanging Loose, 2010) and *Lobster with Ol' Dirty Bastard* (2008), featured in the "Debut Poets" issue of *Poets & Writers* and a *New York Times* bestseller from an independent press. He is the executive director of Urban Word NYC, an award-winning literary arts organization for New York City teens, as well as the author of the curricula *Poetry Jam* (Recorded Books, 2010) and *Hip-Hop Poetry & the Classics* (Milk Mug, 2004).

zoe crosher has exhibited in solo and group exhibitions throughout the United States. Her work was included in the 2010 California Biennial at the Orange County Museum of Art. Crosher's monograph, *Out the Window (LAX)*, examines space and transience around the Los Angeles airport. Crosher was recently awarded the prestigious Art Here and Now Award by the Los Angeles County Museum of Art.

charlotte druckman writes about food for a number of publications, including the "Off Duty" section of *The Wall Street Journal*. She

cowrote Anita Lo's cookbook, *Cooking Without Borders* (October 2011). Druckman's book *Skirt Steak: Women Chefs on Standing the Heat & Staying in the Kitchen* will be published later this year. For more information, see theskirtsteakfiles.tumblr.com. **caitlin williams freeman** is the resident pastry chef for Blue Bottle Coffee Company. Enchanted by the paintings of Wayne Thiebaud, she began her career in baking as the co-owner of Miette, a darling cake shop in San Francisco. She now makes art-inspired pastries for the Blue Bottle café in SFMOMA.

geoff dougherty is the founding editor and president of the politics and public affairs journal *ChicagoCurrent.com*. Previously he worked as an investigative reporter for the *Chicago Tribune* and *Miami Herald* and has also written for *Saveur* and *Wine Enthusiast*.

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.

paul greenberg is the James Beard award-winning author of the *New York Times* bestseller *Four Fish: The Future of the Last Wild Food*. A regular contributor to the *New York Times*' Opinion Page, *Magazine*, Dining Section, and *Book Review*, Greenberg lectures widely on seafood and ocean sustainability. He lives a block from Ground Zero in Manhattan, where he maintains a family, a vegetable garden, and a one-bottle-a-year winery.

john gutekanst, of Athens, Ohio, has over thirty-five years in the restaurant business. He owns *Avalanche Pizza*, which has been featured in *Food Arts*, *Food Network*, *Pizza Today*, *National Geographic*, *Huffington Post*, and *Pizza Marketing Quarterly*. His company has received numerous international awards for excellence, including Best Pizza in the USA, awarded at the World Pizza Championships in 2004. Gutekanst writes the popular blog *PizzaGoon.com*.

sidney harris has been drawing cartoons for nearly forty years and has published twenty or so collections of them, including his most recent book, *49 Dogs, 36 Cats and a Platypus*, from Rutgers University Press. Although not a gourmet, as far back as he can remember he has been eating food. For more cartoons see www.ScienceCartoonsPlus.com.

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james howe, a member of the Anthropology faculty at MIT, is the author of three books on the culture and history of the Kuna of Panama. The most recent, *Chiefs, Scribes, and Ethnographers* (University of Texas Press, 2009), examines Kuna engagement with literacy and anthropology over the course of the twentieth century, in particular, the efforts of Kuna chiefs and their secretaries to write their own ethnography. He is currently working on a photographic study of feasting, drinking, and dancing in village celebrations of female puberty.

lou jacobson is a chiropractor in Portland, Maine, who studied Chinese culinary theory and cooking in Beijing, China, from 1993 to 1995. Jacobs has collected culinary memorabilia and photography for years. He donates performances as a clown and balloon artist to children's organizations, charities, and hospitals. He can be reached at drj@drloujacobson.com.

edward lee is chef/owner of 610 Magnolia in Louisville, Kentucky. Best known for his hands-on approach to contemporary, southern table cuisine, he was a 2011 finalist for the James Beard Award Best Chef Southeast. Lee was an Iron Chef America winner in an episode featuring "Tongues and Cheeks," and he can now be seen on Top Chef Texas Season 9. He is writing a cookbook to be published by Artisan Books in Spring 2013.

scarlett lindeman is the recipe editor for *The Diner Journal*, an independently published food and arts quarterly. She received her MA in Food Studies in 2009 from New York University. Lindeman works as a chef and freelance journalist in New York City and has published articles on Mormon cuisine, line-cook culture, and tortilla factories in Brooklyn.

anne mendelson is a freelance writer specializing in food-related subjects. She is the author of *Stand Facing the Stove*, a biography of Irma Rombauer and Marion Rombauer Becker (Henry Holt, 1996); and *Milk: The Surprising Story of Milk Through the Ages* (Knopf, 2008). She is now working on a study of how the global Chinese diaspora is influencing Chinese food in America.

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.

john rees has published numerous monographs on eighteenth- and nineteenth-century American soldier life. Between 1995 and 2010 he completed fifty articles for the military food column in *Food History News*. Besides contributing to several military history journals, he has written for *The Oxford Encyclopedia of American Food and Drink* and the revised edition of *Boatner's Encyclopedia of the American Revolution*.

andrew simmons teaches high school and plays music. He has written for the *New York Times*, *Via*, *Los Angeles Weekly*, *San Francisco Weekly*, the *Oakland Tribune*, *The Believer*, and *Gastronomica*. He lives in California.

harley spiller is a collector, museum educator, and deputy director of Franklin Furnace Archive. Spiller met Colonel Harlan Sanders in 1968; enjoyed his first hot-pepper sweats over chicken and peanuts at Hunam Restaurant in 1973; and surprised himself in 2007 when a first bite of *sasami* (Japanese raw chicken) proved tastier than his homemade Buffalo wings.

ike sriskandarajah is a reporter for Public Radio International's *Living on Earth*. He has broadcast stories on the powers of kimchi, the politics of Sri Lankan cuisine, and preparing Asian carp for market. His favorite foods are spicy.

jason tippetts earned a master's degree in philosophy at University College London in 2005, writing his dissertation on the philosophy of science. He returned home to Seattle and now operates a wine import business. Recently he has found many compelling topics to write about that bring together philosophy and wine. Tippetts is currently researching a book about biodynamic viticulture.

darren whittington and **peter blackman** both abandoned London after frenetic careers in the big city. An award-winning illustrator, Whittington worked with the best creative agencies in the world before returning to the wild coast of Cornwall, where he had found inspiration as an art student. Blackman worked in advertising for many years until he, too, went west, to the laid-back city of Bristol, where he writes advertising copy, journalism, and short stories. For more information visit www.DigitalVSPrint.com and www.thefreethinker.co.uk.