

Contributors

stacy adimando is a freelance food and travel writer, cookbook author, and culinary instructor. A former editor at *Every Day with Rachael Ray*, *Food Network Magazine*, and *Natural Health*, she now writes for various national titles including *Bon Appetit*, *Men's Journal*, *Details*, and *Self* and is a contributing writer for *Condé Nast Traveler*. Stacy earned her culinary degree at the Institute of Culinary Education in New York City and trained at farm-to-table pioneer Peter Hoffman's Savoy restaurant in Manhattan. Her first cookbook, *The Cookiepedia*, is a collection of fifty classic cookies reinvented with modern twists, and she is currently co-authoring cookbooks with chefs around the country.

alison hope alkon is assistant professor and chair of sociology at the University of the Pacific in Stockton, CA. Her research seeks to understand how inequalities of race and class affect and can be addressed through sustainable food systems. She is author of *Black, White, and Green: Farmers Markets, Race, and the Green Economy* and co-editor of *Cultivating Food Justice: Race, Class, and Sustainability*.

susan comninos is a writer in New York. Her poetry most recently appeared in *Subtropics*, *Cortland Review*, *Tablet*, *Tulane Review*, *Nashville Review*, and *Literary Mama*. Previously, it appeared in *TriQuarterly*, *Quarterly West*, *Lilith*, and *Tikkun*, among others. In 2010, she won the Yehuda Halevi Poetry Competition run by *Tablet*. Her poetry currently appears in *J Journal: New Writing on Justice*. She recently completed a debut book of poems, entitled *Out of Nowhere*.

gloria dawson is a New York City–based writer focusing on food in all its forms. Her work has appeared in *Wired*, the *Wall Street Journal*, *Nautilus*, *Modern Farmer*, and others. She earned her master's degree at Columbia University's Graduate School of Journalism and has worked in the editorial departments of *Quartz*, Atlantic Media's business news site, and *The Daily Green*, Hearst's environmental site.

cara eisenpress is the co-author of a cookbook, *In the Small Kitchen: 100 Recipes from Our Year of Cooking in the Real World*. She earned her MA in journalism from the City University of New York's Graduate School of Journalism and has written most recently for *Crain's New York Business*, *First We Feast*, and *Glamour*. In 2008, she founded the award-winning cooking blog, *Big Girls, Small Kitchen*, which can be visited online at www.biggirlsmallkitchen.com. She directs the editorial projects for Blue Apron, the recipe- and ingredient-delivery start-up, in New York.

shelly errington's studies focus on visible and audible aspects of culture, often those embedded in contested narrative frames. She produces some, too—among them, photographs, a video documentary, and line drawings. Her kitchen garden and edible landscape allow her to imagine that she is part of the farm-to-table crowd. She is glad to be in the Department of Anthropology at the University of California, Santa Cruz.

rebecca feinberg is a PhD student at the University of California, Santa Cruz, where her studies in anthropology explore the connections between citizenship, identity, and immigrant labor in the production of Italy's most famous edibles—especially wine. While she loves learning

about food for its own sake, what really interests her are the people who make, share, and savor it.

gary alan fine is John Evans Professor of Sociology at Northwestern University. He is the author of *Kitchens: The Culture of Restaurant Work* (University of California Press, updated edition, 2009) and *Authors of the Storm: Meteorologists and the Culture of Prediction* (University of Chicago Press, 2007). He has written for *Grist*, a blog site that specializes in environmental, agricultural, and food issues. His current research examines MFA training of emerging contemporary artists.

joanne finkelstein is the author of *Dining Out: A Sociology of Modern Manners; Slaves of Chic; The Art of Self Invention*, and *Fashioning Appetite: Restaurants and the Making of Modern Identity*. She has been a professor of sociology at several universities in Australia and the UK, including the University of Sydney, Monash University (Australia) and the University of Greenwich (UK). She is currently at the University of Southern Queensland (Australia). She is currently engaged in a research project on regional food festivals.

isobel grad grew up in Seattle, Washington, and is currently a graduate student in Material and Visual Anthropology at University College London, working on a dissertation about coffee culture. She received a Watson Fellowship in 2011 to travel and study the use of local food in Iceland, Madagascar, India, and Greece. Her travel stories and photography can be found at www.aroundthere.wordpress.com. She also regularly writes recipes for the website of her family's raw honey company, and is working on compiling a honey cookbook.

tracey heatherington is an environmental anthropologist at the University of Wisconsin–Milwaukee. She is the author of *Wild Sardinia: Indigeneity and the Global Dreamtimes of Environmentalism* (University of Washington Press, 2010), which won the Victor Turner Prize for Ethnographic Writing. During spring 2012, she was Visiting Professor in Sustainable Food Systems at the University of Cagliari, Sardinia.

saru jayaraman is the Co-Founder and Co-Director of the Restaurant Opportunities Centers United (ROC-United), author of the national best-selling book, *Behind the Kitchen Door*, and Director of the Food Labor Research Center at University of California, Berkeley. After 9/11, together with displaced World Trade Center workers, she co-founded ROC in New York, which has organized restaurant workers to win workplace justice campaigns, conduct research and policy work, partner with responsible restaurants, and launch cooperatively owned restaurants. ROC now has 13,000 members in twenty-six cities nationwide. Saru was profiled in the *New York Times* "Public Lives" section in 2005, and was named one of *Crain's* "40 Under 40" in 2008, 1010 WINS's "Newsmaker of the Year," and one of *New York Magazine's* "Influentials" of New York City.

dr. kevin landis is an assistant professor and program director of Theatre & Dance in the Department of Visual and Performing Arts at the University of Colorado Colorado Springs. His research interests and publications are varied. In recent years he has been studying contemporary "avant-garde" theatre groups, Eastern European actor training methods, Native American

melodrama, American drag, and performance analyses both of evangelical church services as well as restaurant food preparation. Dr. Landis is also an MFA-trained actor and member of the Actors' Equity Association.

omar lopez is an undergraduate student at the University of California, Santa Cruz, looking to graduate this June of 2014. He is a student of Anthropology with interests that include but are not limited to science and technology, religion, food, and performance studies.

peter marcus's first collection of poetry, *Dark Square*, was published in late 2012 by Pleasure Boat Studio: A Literary Press. His poems have appeared in *Alimentum*, *Antioch Review*, *Boulevard*, *Notre Dame Review*, *Southern Review*, *Spillway*, and others. He has been a recipient of a State of Connecticut Arts Grant and residency fellowship at Vermont Studio Center. He is the academic program coordinator and professor at Elms College's Accelerated Bachelor's Degree in Psychology Program at Mount Wachusett Community College, in Gardner, MA.

jessica martell works on the food politics of empire and literary modernism at the University of North Carolina at Chapel Hill. She teaches courses on writing, Anglophone literatures, and global cinema. She grew up in South Carolina but has also lived in Chicago, New York, Italy, England, New Zealand, Rwanda, and North Carolina.

dr. toni risson's research interests focus on popular culture, in particular, food studies. This provides opportunities to explore topics as diverse as cookbooks, Greek migrants, shops, children's birthday cakes, and

beer. Toni's doctoral thesis on children's consumption of lollies identifies key Australian confectioners and reveals hitherto unexplored aspects of Australian children's culture. After the publication of *Aphrodite and the Mixed Grill: Greek Cafés in Twentieth-Century Australia* (2007), she has developed an enduring interest in the singularly Australian phenomenon known as the Greek café, which extends here to Greek/Australian food cultures beyond the café space.

andrew simmons is a writer, teacher, and musician living in California. He has written for the *New York Times*, *Slate*, *The Atlantic*, and *The Believer*. A native of Louisville, KY, he attended Oberlin College and went on to obtain an M.Ed at University of California, Los Angeles. He enjoys basketball and sweater-weather.

dave snyder is a poet and grower living in Chicago. His poetry and criticism have been published in *Iowa Review*, *jubilat*, *Colorado Review*, *Best American Poetry*, and elsewhere. He is the manager of Chicago FarmWorks, a workplace training farm on Chicago's west side, and a founding board member of the Chicago Rarities Orchard Project, which seeks to start community orchards in Chicago dedicated to rare and endangered fruit.

jake young lives in California and works at Beauregard Vineyards in the Santa Cruz Mountains. He received his MFA from North Carolina State University. His most recent work appears in *Red Wheelbarrow*, *Miramar*, *Solo Novo*, and *Alimentum*. He publishes essays about wine, food, and culture on his blog trueterroir.blogspot.com.