Contributors

Anna Cohen is a PhD candidate in Social Anthropology at the SOAS Food Studies Centre, University of London (UK). She has previously worked in community arts and theatre. Her research focuses on food, social change, and placemaking in street markets in East London.

Anna Colquhoun is a freelance food consultant, writer, and educator. She is working toward a PhD in Anthropology at the SOAS Food Studies Centre, having completed the MA Anthropology of Food. Anna is working with food producers, cooks, and others in Croatian Istria to research the construction of Istrian cuisine. Her interests focus on the intersection of place and value-creation through food.

Mukta Das is an anthropologist of food focusing on identity, race, and belonging in the Pearl River Delta in South China. She is a PhD candidate at the SOAS Food Studies Centre. She has broad interests in the history and material cultures of food production and has an upcoming article on the material culture and sensory aspects of artisanal cheese retailing in the UK.

Camelia Dewan is an environmental anthropologist focusing on the anthropology of development. She obtained her PhD in Social Anthropology and Environment from the University of London at Birkbeck and SOAS in 2017 and lectured in Environmental Anthropology and Political Ecology as well as Development Studies at Stockholm University. She is currently a postdoctoral fellow at the Department of Social Anthropology, University of Oslo.

Rebecca Earle teaches history at the University of Warwick. Her research has investigated aspects of Spanish American cultural and political history, and particularly the nature of identity, memory, and embodiment. Lately she has developed a particular interest in the cultural significance of food and eating. Her most recent monograph, The Body of the Conquistador (Cambridge University Press, 2012), which won the 2013 Bolton-Johnson Prize, explored the centrality of food to the construction of colonial space, and the “racial” categories that underpinned it. She is currently writing a history of the potato, focusing on the emergence of the potato as an Enlightenment superfood to explore the connections between everyday life and new ideas of individualism, political economy, and the state.

Kathryn R. Falvo is a cultural historian who enjoys working on projects related to food, diet, and medicine. She received her Ph.D from the Pennsylvania State University in 2008, where she completed a dissertation on the nineteenth-century vegetarian movement. She is currently a Visiting Assistant Professorship at Franklin & Marshall College.

Katharina Graf is a postdoctoral research fellow at the SOAS Food Studies Centre. Her research interests pertain to the preparation of food, material and social change, gender, urban space, food security, risk and uncertainty, and global food markets. Regionally, she focuses on the Middle East and North Africa, especially Morocco.

David Haeselin teaches in the Writing, Editing, and Publishing program in the Department of English at the University of North Dakota. He is an avid home bread baker and cider maker. You can read his writing on food at the Los Angeles Review of Books and Hybrid Pedagogy, and on other topics at Tin House Online, Critique: Studies in Contemporary Fiction, and The Journal of Interactive Technology and Pedagogy.

Michael Herzfeld is Ernest E. Monrad Research Professor of the Social Sciences in the Department of Anthropology and has served as the first Director of the Asia Center’s Thai Studies Program at Harvard University. He has also served as President of both the Society for the Anthropology of Europe and the Modern Greek Studies Association and as editor of American Ethnologist. Author of eleven books (including Evicted from Eternity: The Restructuring of Modern Rome, 2009, and Siege of the Spirits: Community and Polity in Bangkok, 2016), he has made two films about Rome (including Roman Restaurant Rhythms, 2011), and has conducted extensive field research in Greece, Italy, and Thailand.

Gaik Cheng Khoo is Associate Professor of Arts at University of Nottingham Malaysia, where she works on food, film, and multiculturalism. Recent publications include Eating Together: Food, Space, and Identity in Malaysia and Singapore with Jean Dunn (Rowman and Littlefield, 2014), Malaysia’s New Ethnoscapes and Ways of Belonging with co-editor Julian C.H. Lee (Routledge, 2015), and “The Cheapskate Highbrow and the Dilemma of Sustaining Penang Hawker Food,” Sojourn 31.1 (2017): 56-77.

Megan Larmer is a PhD researcher in anthropology with the Center for Rural Policy Research at the University of Exeter (UK) and director of Glynmood’s Regional Food Program (US). In 2015, she received her MA Anthropology of Food from SOAS, University of London (UK). Her current focus is on the social world of food and farming in New York’s Hudson Valley.

Karl J. Peterson is a contributing writer to Savoring Gotham (ed. Andrew Franklin Smith, 2005) and The Oxford Companion to Cheese (ed. Dr. Catherine Donnelly, 2016), both published by Oxford University Press. He is also a blogger for The Dairy Free Traveler (http://dairyfreetraveler.com).

Claudia Prieto Piaastro recently completed her PhD in Anthropology of the Middle East at King’s College London (UK) with a thesis focusing on Israel’s food culture. She currently teaches Intercultural Studies at the International College of the University of Brunei. Her research focuses on everyday nationalism and the role of food in the construction of national identity as well as in immigration, food culture, and religious identities.

Brandi Simpson Miller holds an MA in World History from Georgia State University. She is a doctoral researcher at the Department of History at SOAS, University of London. Her research interests include the study of the social history of Ghana, particularly the political aspects of global and local food practices from the precolonial period to Ghanaian independence.

Mehroosh Tak is a development economist whose research explores the nexus between public investments, agriculture, and nutrition. Much of Mehroosh’s work evaluates the nutrition-sensitivity of programs and policies in low- and middle-income countries using large datasets. Examples of her projects include public expenditure review of nutrition financing in Bangladesh; evaluation of food fortification programs in Pakistan; and a review of agricultural input subsidy policies and their impact on nutrition.
Francesca Vaghi is a PhD student in anthropology, affiliated to SOAS and the Thomas Coram Research Unit at University College London’s (UCL) Institute of Education. Her current research spans a variety of areas—medical anthropology, the anthropology of food, childhood studies, gender, and class and ethnicity in the UK.

Chuanfei Wang received her PhD in Global Studies from Sophia University Japan in 2017, where she is currently a Postdoctoral Research Fellow at the Institute of Comparative Culture. Her PhD dissertation covers wine culture in Japan, focusing on how Japanese wine producers, consumers, and cultural intermediaries have incorporated Japan into the global wine world from a sociology of culture perspective. She is currently conducting two research projects: Japan’s wine tourism from a global studies perspective (principal investigator) and the globalization of Japanese cuisine (collaborative investigator). She has conducted fieldwork in Japan, China, Italy, France, Australia, and Britain.

Merry White is Professor of Anthropology at Boston University where she teaches food anthropology and East Asian Studies with a focus on Japan. She has also been a food professional and journalist, and published two cookbooks, one of which, Cooking for Crowds, was recently published in a fortieth anniversary edition. In 2018, she co-curated an exhibition of Japanese cooking utensils, “Objects of Use and Beauty: Japanese Culinary Tools,” at the Fuller Craft Museum near Boston. In 2013 she received an Imperial honor from the government of Japan, the Order of the Rising Sun, for her work in Japanese studies over more than five decades.