

# Contributors

**Mike Bacha** is Executive Chef at Emory University Hospital, where he applies seasonality and local procurement to a large institutional kitchen. He is focused on teaching people cooking techniques and practical recipes along with the continuous improvement of patient food within the healthcare system.

**Noa Berger** is a PhD candidate in the Department of Sociology at the École des Hautes Études en Sciences Sociales (EHESS) in Paris, France. Her research follows the emergence of a market for specialty coffee in France and Brazil.

**Lis Blanco** is interested in public policies related to food, hunger, and the state. As a PhD candidate at the University of Campinas, she examines the transformation of “hunger” into “food insecurity” and the effects of this process on statecraft. She holds a Master’s in Social Anthropology at Unicamp, Brazil, and she is the editor of *PROA: Journal of Anthropology and Art*. She is also a member of APSA (Laboratory of Symbolic Production and Anthropology) and RBPSSAN (Brazilian Network of Researchers in Food Security and Sovereignty).

**Amanda Blum** is a professional tech strategist and hobbyist potter/homesteader in Portland, Oregon. She is the author of aggravatingly long recipes full of arcane ingredients no one can find. Her work has appeared in *xoJane*, *Good Housekeeping*, *Lifehacker*, and in a file on her desktop called “taxes\_2017” that is, in fact, not her taxes for any year.

**Sarah Bowen** is Associate Professor of Sociology at North Carolina State University, where she studies food and inequality. She is co-author of *Pressure Cooker: Why Home Cooking Won’t Solve Our Problems and What We Can Do about It* (Oxford University Press, 2019) and author of *Divided Spirits: Tequila, Mezcal, and the Politics of Production* (University of California Press, 2015).

**Hannah Camp-Arthur** lives in the Highlands of Scotland, where she is both a food maker and co-owner of The West Highland Kitchen with a Master’s in Gastronomy from Queen Margaret University.

**Jeroen Candell** is Assistant Professor of Public Administration and Policy at Wageningen University, The Netherlands. His research focuses on food and agricultural policy change. He frequently advises national and European Union policymakers about possibilities for improved food governance.

**Jessica Carbone** is a doctoral student in American Studies at Harvard University, where she researches public food content at the intersection of education and entertainment. She is the managing editor of *Gastronomica* and co-president of the Graduate Association for Food Studies. She is a former cookbook editor for Alfred A. Knopf and Clarkson Potter, and a former curatorial associate and program developer for the Smithsonian’s National Museum of American History.

**Giuseppe Ceccarelli** lives with his wife, Rita, and son, Zaccaria, in San Gimignano in the province of Siena. He has been a butcher since he was fifteen years old. He has been working for twenty years in Poggibonsi in the province of Siena in the butchery section of the UNICOOP-Firenze supermarket.

**Bharati Chaturvedi** is the founder and director of Chintan ([www.chintan-india.org](http://www.chintan-india.org)), an India-based nonprofit working on environmental issues related to the circular economy, consumption, and air pollution with a focus on women, children, and the poor. Bharati is a columnist on environmental issues with the *Hindustan Times*, one of India’s leading newspapers. Her interest in the politics of food is nurtured by having lived in Delhi, Poland, Pakistan, and now Canada.

**Emilia Cordero Ocegüera** is from Mexico City and a PhD student in Sociology at North Carolina State University. She does research on the connections among agriculture, food practices, and everyday acts of resistance.

**Sarah E. Cramer** is a Brown Visiting Teacher-Scholar in Sustainable Food Systems at Stetson University in DeLand, Florida. She is also an avid canner, gardener, and beekeeper, and spent the pandemic sheltering in place with her partner, Leslie, who is quite the deer hunter.

**Carlynn Crosby** studies Florida foodways with a particular eye toward agriculture and labor. She is a Master’s candidate in the Southern Studies program at the University of Mississippi.

**Ingrid de Zwart** is Assistant Professor of Rural and Environmental History at Wageningen University, The Netherlands. Her research focuses on the role of food and famine in modern armed conflict, with a particular interest in the wartime political use of hunger. Her book *The Hunger Winter* is forthcoming from Cambridge University Press.

**Ishita Dey** is Assistant Professor of Sociology at South Asian University, New Delhi. She has been sniffing and tasting sweets in West Bengal and Bangladesh for a decade. She has contributed to *The Oxford Companion to Sugar and Sweets* (Oxford University Press, 2015) and co-authored *Beyond Kolkata: Rajarhat and the Dystopia of Urban Imagination* (Routledge, 2016).

**Alejandro Dungla** is a food writer from Mexico City. His work has been published in national Mexican newspapers and magazines. Most recently, he was the editor of food and wine for *Menú*, the gastronomic supplement of *El Universal*, the largest newspaper in Mexico. Alejandro covers different social aspects of Mexican cuisine. He holds a degree in Gastronomy from the Universidad del Claustro de Sor Juana.

**Jessica Evans** is a Cincinnati native who resettles her life every few years. Most recently, she lived in a Bavarian forest. Soon she will be building a foundation in Washington, DC. “Reclaiming Roots” explores her experience of shopping at a military installation abroad during the global pandemic.

**James Farrer** is Professor of Sociology at Sophia University in Tokyo. His research focuses on the contact zones of global cities, including ethnographic studies of sexuality, nightlife, migration, and food. His recent publications include *International Migrants in China’s Global City: The New Shanghailanders* (Routledge, 2019), *Shanghai Nightscapes: A Nocturnal Biography of a Global City* (with Andrew Field, University of Chicago Press, 2015), and *Globalization and Asian Cuisines: Transnational Networks and Contact Zones* (editor, Palgrave, 2015).

**Carl Fleischhauer's** publications include *Documenting America, 1935–1943* (University of California Press, 1988), *The Hammons Family: The Traditions of a West Virginia Family* (Rounder Records, 2000), and *Bluegrass Odyssey, 1966–1986* (University of Illinois Press, 2001). He worked for more than forty years at the Library of Congress as a documentary photographer / sound recordist and digital preservation specialist.

**Melissa Fuster** is Assistant Professor at the City University of New York Brooklyn College and a member of the *Gastronomica* collective, researching and teaching at the intersection of policy, social sciences, and community nutrition. Her book under contract (with University of North Carolina Press) examines how culture and structure influence cuisine and health in Hispanic Caribbean communities. Her current research addresses restaurants and health promotion.

**L. Sasha Gora** is a cultural historian with a focus on food history and contemporary art. In 2020 she received a PhD from the University of Munich and the Rachel Carson Center on the subject of Indigenous restaurants in Canada, and is currently Lecturer at LMU Munich's Amerika-Institut.

**Ariana Gunderson** is a food researcher and artist living and making vermouth in San Francisco. She holds an MLA in Gastronomy from Boston University, where she studied food memory, trauma, and nostalgia.

**Saumya Gupta** is Assistant Professor of History at the University of Delhi. She has published book chapters and journal articles on the partition of India and north Indian foodways. Her current research focuses on Hindi recipe-books and the social history of cooking in north India.

**Aiko Kojima Hibino** is Lecturer of Sociology at School of the Art Institute of Chicago and the mother of a Chicago Public Schools student. She is an advocate for public education, and serves as a board member of Raise Your Hand for Illinois Public Education.

**Emma Honcharski** is a writer, service industry person, and graduate student in Pittsburgh, Pennsylvania. She is a co-founder and editor of *Dinner Bell*, a food culture magazine that promotes artistic and critical work related to food and foodways. Bacon-egg-and-cheese sandwiches are her kryptonite.

**Katherine Hysmith** is a PhD candidate at the University of North Carolina in Chapel Hill, studying the ways women use food as a means of resistance throughout history and how that resistance adapts to the digital age. She also works as a freelance food writer, photographer, and recipe developer.

**Nicola Iafrate** is currently in the Master of Gastronomy: World Food Cultures and Mobility program at the Università di Scienze Gastronomiche in Pollenzo, Italy. He received his undergraduate degree in Gastronomic Science at the Università di Parma, focusing his studies on alternative food systems, inspired by Arvaia, a CSA project in his hometown of Bologna. He is passionate about history, photography, and outdoor life.

**Danielle Jacques** is currently pursuing a Master's in Gastronomy at Boston University. Her research interests include critical whiteness and postcolonial studies, race, and representation in food systems and discourse. She also works as a cheesemonger at a local specialty food store.

**Shayani Raneesha Jayasinghe** graduated with a Master's in Global Studies from Sophia University, Tokyo, in 2017. Currently she works as a Research Assistant for the Global Japanese Cuisine Project, managed by Sophia University.

**Stephanie Jolly** is an online educator and digital nomad with an MA in Food Studies from New York University. She has an avid interest in ethnobotany and the cultural politics of tourism.

**Smruthi Bala Kannan** is a PhD candidate in Childhood Studies at Rutgers University–Camden. Her research explores discourses of cleanliness, sanitation, and hygiene in and around schools in Tamil Nadu, India. Centering children's lived experiences, she studies how ideas of modernity and childhood are negotiated through body, material, and space.

**Erin C. Kawazu** holds a Master of Public Health degree in Environmental Health Sciences from Columbia University. She has a strong interest in the built environment, having conducted research to identify cityscape features that may play a role in mitigating the adverse health effects of air pollution.

**Dharmendra Kumar** is a Delhi-based activist and researcher focusing on issues of informal labor, food, and trade policy. He is a national resource person on street food for the Government of India and associated with Janpahal, a nongovernmental organization working with street vendors of India.

**Naa Oyo A. Kwate**, PhD, Associate Professor at Rutgers–New Brunswick, is an interdisciplinary scholar who studies racial inequality and African American health and urban life. She is the author of *Burgers in Blackface: Anti-Black Restaurants Then and Now* (University of Minnesota Press, 2019). A new book, *Paint It Black: Race and the Transformation of Fast Food in America*, is also under contract at University of Minnesota Press.

**Patrizia La Trecchia** is Associate Professor at the University of South Florida and Associated Faculty at the Patel College of Global Sustainability. She is currently working on a book on visual representations of environmental resistance and activism in the food system. She is a TED speaker on food waste.

**Gabrielle Lenart** is a community organizer, baker, and founder of This Queer Kitchen. She holds an MA in Food Studies from New York University and a BS in Food Science from Penn State University. She has been featured in *Chemical Senses*, *Journal of Physiology and Behavior*, *The James Beard Foundation Blog*, and *Dish Rag Magazine*.

**Daryl Li** is a writer based in Singapore whose work has appeared in *Quarterly Literary Review Singapore*, *NANG*, and *OFZOOS*. He has been longlisted for the *Australian Book Review* Calibre Essay Prize and awarded the Golden Point Award. He was a writer-in-residence at the Singapore Botanic Gardens in 2015.

**Josie Martin** is a Food Studies scholar currently in an affair with Pittsburgh. A lover of women, grower of vegetables, keeper of bees, and Blueberry Morning enthusiast, she is always learning and is, at present, exploring the creation of food identities in her home state of West Virginia.

**Heather McCarty Johnson** is a PhD student in Sociology at North Carolina State University. She is currently an exchange student at Ghent University in Ghent, Belgium, and is researching the foodways of asylum seekers in East Flanders.

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**Stephen Meinster** is a restaurant and bar operator in Chicago, Illinois. He is currently General Manager for the Scofflaw Group. Stephen wrote his dissertation on phenomenological problems in nineteenth-century German and Austrian economics, and is published in the compilation *Cutting-Edge Issues in Business Ethics* (Springer, 2008).

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**Caitlin Morgan** is a doctoral candidate in Food Systems at the University of Vermont, where she is a graduate fellow at the Gund Institute for Environment and a member of an international training program in ecological economics. She studies efforts to change the food system from the ground up.

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**Sebastian Ocklenburg** teaches psychology and neuroscience at Ruhr University Bochum, Germany. He is author of *The Lateralized Brain: The Neuroscience and Evolution of Hemispheric Asymmetries* (Elsevier, 2017) and has published in scientific journals such as *Neuron*, *Psychological Bulletin*, and *Science Advances*. He is also a blogger for *Psychology Today*.

**Fernando Ortiz-Moya**, PhD, is an architect and urban planner with a training in human geography. He researches global transformations of urban systems, and particularly declining cities, analyzing the responses given in different countries to the problems generated by decay. His more recent work explores urban-based solutions to confront climate change.

**Ree Pashley** lives in Arusha, Tanzania, with her large family in a house surrounded by banana plants and cornfields. She is a stay-at-home-mom who tries to write when the baby is sleeping.

**Krishnendu Ray** is Associate Professor and Chair of the Department of Nutrition and Food Studies at New York University. He is the author of *The Ethnic Restaurateur* (Bloomsbury Academic, 2016) and *The Migrant’s Table* (Temple University Press, 2004). He co-edited *Curried Cultures* (University of California Press, 2012). He was a faculty member and Associate Dean at the Culinary Institute of America (1996–2005).

**Jacques Rousseau** lectures ethics and critical reasoning in the School of Management Studies at the University of Cape Town, and is the co-author (with Dr. Caleb Lack, University of Central Oklahoma) of *Critical Thinking, Science, and Pseudoscience: Why We Can’t Trust Our Brains* (Springer, 2016).

**Rafael N. Ruiz Mederos** is a Puerto Rican filmmaker, photographer, and food writer. He is the founder of the island’s biggest culinary blog, *La Mafia*,

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**Kiyomi Seko** has been interested in sustainable farming since she moved to Kansas from Kyoto, Japan, in 1999. She is the founder of Treena Tea and sells mulberry leaf tea locally.

**Laila Shamirian Pulido** is a biologist specializing in food studies. She is currently exploring the link between food and Israeli identity. You can check her last findings on her blog, *Nutricuriosos*.

**G. Solorzano** is a PhD student and instructor at North Carolina State University. Originally from Colombia, G. is a Università di Scienze Gastronomiche alum, where they studied Food Culture and Communication. Currently, their research uses a decolonial lens to examine the intersections of food access, power, and racial inequality.

**Seulgi Son** is a PhD candidate in Urban and Regional Planning at the University of Michigan. Her research examines the politics of sustainability transition and transformative actions through the lens of food systems. Her recent work focuses on the potentials of public food procurement to build more sustainable food systems.

**Makshya Lenia Tolbert** is a writer, cook, grower, and potter. She works with DAISA Enterprises to strengthen equitable food-oriented development. She is currently completing her time as a Fulbright Scholar at Università degli Studi di Scienze Gastronomiche in Pollenzo, Italy, where she studies food, black social life, and ecology.

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**Robert T. Valgenti** is Professor of Philosophy at Lebanon Valley College. His research interests include contemporary Italian philosophy, hermeneutics, and the philosophy of food. He is the translator of several works of Italian philosophy and is a member of the Menu of Change University Research Collaborative.

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**Dustin Wright** is a Historian at CSU Monterey Bay. He has published in *The Sixties*, *Critical Asian Studies*, *Sekai*, and *The Japan Times*. He is the Co-Director of the Okinawa Memories Initiative and is writing a book on the history of protests against American military bases in Japan. He regularly teaches an ethnic studies course on “Pacific Food Empires.”

**Sebile Yapici** teaches German in Mianyang, China, on a Bosch Fellowship and is an expert in intercultural communication. She conducts research and writes about how food culture changes among Uzbek migrants in the United States and is currently sheltering in place in Germany.

**Ashley Rose Young** is the Historian of the American Food History Project at the Smithsonian’s National Museum of American History. Young is a cultural and social historian of the United States who earned her BA in History from Yale University and her MA and PhD in History from Duke University.