

Contributors

myron m. beasley, a critical ethnographer, international curator, and performance artist, is assistant professor of African American Studies and American Cultural Studies at Bates College. The recent recipient of an Andy Warhol Arts Writers Award and a Whiting Foundation Fellowship, he served as curator of the Ghetto Biennale (GhettoBiennale.com), Haiti's first international art fair. For more information see myronbeasley.com.

grace m. cho is associate professor of Sociology at the City University of New York and author of *Haunting the Korean Diaspora: Shame, Secrecy, and the Forgotten War*. She also spends a lot of time in the kitchen, as the owner of Brown Butter Brooklyn, a baking company in Brooklyn, New York.

andrea cohen directs the Blacksmith House Poetry Series in Cambridge, Massachusetts. Her most recent poetry collections are *Kentucky Derby* and *Long Division*.

paula de la cruz is a designer from Mendoza, Argentina, now living in New York City. A graduate of the New York Botanical Garden's School of Professional Horticulture, she is currently working on a botanical illustration project. De la Cruz writes about food, travel, and manmade and natural landscapes. Her articles have appeared in the *New York Times*, *New York Magazine*, *Hemispheres*, and *Garden Design*, among other publications.

marcello di cintio is the author of *Poets and Pahlevans: A Journey into the Heart of Iran*. His next book, *In the Shadow of the Wall: Travels along the Barricades*, chronicles his journeys to communities in the world that live alongside walls, fences, and other physical barriers. *In the Shadow of the Wall* will be published in the autumn of 2012. Di Cintio lives in Calgary, Canada, and online at marcellocintio.com.

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 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 last year.

priscilla parkhurst ferguson teaches in the Department of Sociology at Columbia University. Her work on things culinary includes *Accounting for Taste: The Triumph of French Cuisine* (2004) and essays on "The Senses of Taste" and "Eating Out: Going out, Staying in: A Cultural History of Food in the Modern Era." She is currently deep in a book on "Food Talk," to be published by University of California Press.

patricia gadsby is an editor and writer in New York City who likes to write about food, science, and natural history, preferably all in the same article. She is an active member of the Experimental Cuisine Collective, which explores scientific principles applicable to cooking. When not in New York, she is on Cape Cod, where she organizes a farmer's market. She enjoys fishing responsibly and cooking the catch.

matt goulding is a freelance writer who divides his time between Vass, North Carolina, and Barcelona, Spain. He is the coauthor of the bestselling book series *Eat This, Not That* and the editor of RoadsandKingdoms.com, a new travel magazine focused on politics and culture. Goulding has written for the *New York Times*, *The Wall Street Journal*, *Harper's*, and *Men's Health*.

lilah hegnauer is the author of *Dark under Kiganda Stars* (Ausable Press, 2005). She teaches in the English Department at James Madison University.

ian klaus was, most recently, Ernest May Fellow in the International Security Program at Harvard University's Kennedy School of Government. His history of trust and the free market will be published by Yale University Press later this year.

alexandra leaf is a culinary historian and cookbook author. Her publications include *The Impressionists' Table: Recipes and Gastronomy of 19th Century France* and *Van Gogh's Table at the Auberge Ravoux*. She divides her time between New York City and the Hudson River Valley, where she tends a few very old apple trees.

jason leahey is a writer and writing teacher living in Bed-Stuy, Brooklyn.

jacqui lee is a Canadian illustrator who graduated from the Alberta College of Art and Design in Calgary in 2011. Her work has been shown in the Society of Illustrators Student Scholarship Competition and in *Applied Arts* magazine. Her portfolio can be found at www.jacquilee.com.

lynn alleva lilley is a documentary photographer from Silver Spring, Maryland, currently living in Amman, Jordan. She developed a significant body of work in Kyrgyzstan while living there from 2004 to 2007 and is now photographing selected aspects of Jordanian life for eventual presentation in a self-published photobook. She holds a BS in Biology from the College of William and Mary and an MA in International Studies from the University of South Carolina.

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marco marella lives and works in Venice, Italy. He studied painting and etching at the Venetian Accademia di Belle Arti and took an illustration course at London's Chelsea School of Art. Marella's work is widely published in both Italy and abroad.

anne e. mcbride is a food writer and editor who has coauthored four culinary books; the director of the Experimental Cuisine Collective at New York University, where she is pursuing her Ph.D. in food studies; and the culinary program and editorial director of the Strategic Initiatives Group at the Culinary Institute of America. Her research focuses on the professionalization and mediatization of cooking in America.

toni mirosevich is the author of *Pink Harvest* (Mid-List Press, First Series in Creative Nonfiction Award) and five books of poetry, most recently, *The Takeaway Bin* (Spuyten Duyvil). Her writings have appeared in *Best of the Bellevue Literary Review*, *Best American Travel Writing*, and *The Gastronomica Reader*. She is Professor of Creative Writing at San Francisco State University, and a one-second sandwich is one of the three meals she knows how to make. Her official Web site is www.tonimirosevich.com.

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.

diana noyce holds a Master's in Gastronomy from the University of Adelaide, Australia. She facilitates many education programs on the history of food for senior school students and adults. Noyce has a keen interest in the social history of Antarctica and has lectured on board ship to Antarctica and presented papers on Antarctic food. She is also interested in war and food and is currently preparing a paper on gastronomy in Singapore's Changi Prison.

joel seaman earned a BFA from Tufts University in conjunction with The School of the Boston Museum of Fine Arts. He worked as a cabinetmaker for eighteen years, ten of them as Master Cabinet Maker at Hancock Shaker Village. In his youth Seaman was enthralled with photography and traditional Japanese culture, and during a visit to Japan in 1998 he returned to photography. His work has been exhibited in the Northeast since 1999. See joelseaman.com.

christopher serra studied at Massachusetts College of Art in Boston and has been working as an editorial illustrator for more than twenty years. His work regularly appears in the *New York Times*, the *Los Angeles Times*, *Harper's*, *The Wall Street Journal*, and many other newspapers and magazines. In his free time he plays with his young son and works on sculpture and paintings in a barn behind his house in western Massachusetts.

cameron shaw is a New Orleans-based writer and the founding editor of the online regional publication *Pelican Bomb*. Her articles on art and culture have appeared on *Artforum.com*, *East of Borneo*, and the *Los Angeles Review of Books*, as well as in *BOMB Magazine*, *artUS*, and *SZ-Magazin*. She has written for books about Marcel Dzama and Chris Ofili and in 2009 was awarded a Creative Capital | Warhol Foundation Arts Writers Grant for short-form writing.

barbara smaller is a cartoonist whose work has appeared in numerous publications and, for the last dozen years, regularly in *The New Yorker*. She resides in New York City on the upper-west side where she frequents Zabar's and Fairway and lives out her life as an omnivore.

susan h. swetnam is a professor of English at Idaho State University and a long-time public humanities scholar. She has written numerous books and articles on Intermountain West literature and culture; her latest, on the local politics of Intermountain West Carnegie library building grants, is just out from Utah State University Press. She has also published two volumes of creative nonfiction and many freelance magazine articles about food.

william woys weaver is an internationally known food historian and the author of fifteen books. He maintains the Roughwood Seed Collection of some four thousand rare and unique heirloom food plants.

uli westphal is a freelance visual artist based in Berlin, Germany. His work deals with the way humans perceive, depict, and transform the natural world. *The Mutato Project* showcases the diversity of fruits and vegetables that never reach the market due to commercial standards and trade norms.

jeffrey yoskowitz is a New York City journalist whose work on food and its intersection with politics and culture has been published by the *New York Times*, *The Atlantic*, *The New Republic*, *Tablet*, and *Meatpaper*, among other publications. He is deeply engaged in a long-term project researching Israel's pork industry. Yoskowitz edits the Web site *Pork Memoirs* (<http://porkmemoirs.com>), an online story project about pork and identity.