## Editors & Editorial Board Members, Digest 7:2 (2019-2020)

## **Editors**

Janet Gilmore, Lead Editor, retired Fall 2020 as Professor in Folklore and Landscape Architecture at the University of Wisconsin-Madison, where she focused on foodways and cultural landscapes. Pacific Northwestern, western Great Lakes, and upper Mississippi River fishing people, maritime workers, folk artists, and farming people led her to publish, present, and contribute to exhibits and festivals that relate to the regions' foodways and food landscapes—indigenous, old immigrant, and new immigrant. Personal interests in food, cooking, and cookbooks, inspired early in her western Oregon home, have now come full circle as she explores her mother's and grandmother's Pacific Northwestern-Upper Midwestern food legacies.

**Theresa Vaughan, Co-Editor**, is Professor in the Department of Humanities and Philosophy and Assistant Dean of the College of Liberal Arts at the University of Central Oklahoma. She co-edited *The Encyclopedia of Women's Folklore and Folklife* (with Liz Locke and Pauline Greenhill), and her recent research combines her interest in women's folklore with foodways and the medieval world. Her book *Balancing the Humors: Dietary Recommendations for Women in the Middle Ages* was published in 2020 by the Amsterdam University Press.

**Jennifer Dutch, Book Reviews**, is an independent folklorist whose research focuses on the intersection of innovation and tradition in food production and consumption, particularly related to cooking at home and on YouTube. Her book *Look Who's Cooking: The Rhetoric of American Home Cooking Traditions in the Twenty-First Century* was published by the University Press of Mississippi in 2018. Previously she was Assistant Professor of English and Chair of the English Department at York College of Nebraska. She received her PhD in American Studies from Pennsylvania State University, Harrisburg, and Master's degree in English from the University of New Hampshire.

## **Editorial Board Members**

M. Dustin Knepp is an Associate Professor at California State University, Bakersfield. Current Chair of the Modern Languages and Literatures Department, he directs the Interdisciplinary Studies programs on campus. His research investigates the intersection of food and culture in Latino life, with particular attention to tamales and holiday food traditions and their impact through familial generations and in the historic record. He also served for a year as a local food critic, sampling and reviewing restaurants and food scenes in Bakersfield. Dustin has published his research across a variety of traditional and digital platforms, and he has contributed to food scholarship through various articles and written contributions, a digital trilingualEnglish/Spanish/Kaqchikel food dictionary, and a short video documentary featuring Bakersfield's community tamalada.

**Michael Lange** is Professor in the interdisciplinary Core Curriculum at Champlain College in Burlington, Vermont. He is the author of *Norwegian Scots: An* 

Anthropological Interpretation of Viking-Scottish Identity in the Orkney Islands (2007) and Meanings of Maple (2017), as well as several chapters and articles in journals such as Anatolia, Scandinavian-Canadian Studies, the Journal of Interdisciplinary Studies in Education, and Voices: The Journal of New York Folklore. He has conducted research in Scotland, Norway, Morocco, and several parts of the US.

**Yvonne Lockwood**, Folklorist, recently retired as Curator of Folklife at the Michigan State University Museum, directed the Michigan Traditional Arts Apprentice Program and Michigan Heritage Awards Program there, curated the public food presentations at the Festival of Michigan Folklife and the Great Lakes Folk Festival, and curated "Michigan Eats," an interpretive exhibition that the Museum now tours. Other professional foodways activities include conference participation in the US and Europe and numerous publications. A long-time member of the Foodways Section, she coedited *Digest* for a number of years with William G. Lockwood and judged student papers. She has extensive research experience in the former Yugoslavia, eastern Austria (Burgenland), and in the Upper Midwest, primarily in Finnish America, where she currently is researching foodways. She also often curates Finnish food demonstrations and workshops at the annual FinnFest USA.

Lucy Long, Director of the independent non-profit Center for Food and Culture, Bowling Green, Ohio (PhD Folklore, University of Pennsylvania), is an adjunct assistant professor at Bowling Green State University where she teaches folklore, food studies, ethnic studies, and tourism. She has edited and authored numerous foodways publications, including *Culinary Tourism* (2004), *Regional American Food Culture* (2009), *Ethnic American Food Today: A Cultural Encyclopedia* (2015), *Ethnic American Cooking: Recipes for Living in a New World* (2016); *The Food and Folklore Reader* (2015); *Comfort Food Meanings and Memories* (2017), and *Honey: A Global History* (2017). During the Covid-19 pandemic, she has been running a virtual ethnography of "Finding Comfort and Discomfort through Foodways," which has resulted in a virtual symposium, an online exhibit (<a href="www.foodandculture.org">www.foodandculture.org</a>), and ongoing research and publications.

LuAnne Roth teaches in the Department of Writing and Rhetoric at the University of Rhode Island, where she is teaching a range of courses, including those related to food writing, food and culture, and food justice. Roth's research focuses on folklore, film/media, and food studies, along with other related curiosities. Her food studies scholarship has appeared in the journals *Digest* ("Poison Is Poison"), *Western Folklore* ("Do the [White] Thing"), and *Food, Culture and Society* ("Beef, It's What's for Dinner"), and in such volumes as *What's Eating You?: Food and Horror on Screen* (2017, "You Are What Others Think You Eat"), *Comfort Food Meanings and Memories* (2017, "Comfort [and Discomfort] Food"), *Unsettling Assumptions: Tradition, Gender, Drag* (2014, "Sexing the Turkey"), and *Folklore/Cinema: Popular Film as Vernacular Culture* (2007, "Beyond *Communitas*"). Roth tends to be drawn to "the seedy underbelly of tradition"—how food is used both to reinforce and subvert ideologies related to gender, class, ethnicity, and race. https://harrington.uri.edu/meet/luanne-k-roth/

Robert Smith, Adjunct Associate Professor at Southern Cross University in Lismore, Australia, was Editor for the scholarly journal Australian Folklore until recently and he has been active across all areas of folk culture in Australia. Of his broader interests, in addition to foodways, his research includes contemporary memorial customs and regional folk cultures.

Diane Tye is Professor in the Department of Folklore, Memorial University. She researches intersections of folklore and gender, especially as they relate to foodways. She is author of Baking as Biography. A Life Story in Recipes (McGill-Queen's UP, 2010) and co-editor with Pauline Greenhill of *Unsettling Assumptions: Gender*, Tradition, Drag (Utah State UP, 2014).

**Katrina Wynn** is currently a part-time stay at home mom and part-time public library worker after finishing up her five-and-a-half-year contract position as manager of the Northeast Archives of Folklore and Oral History at the University of Maine. She held that position since graduating from Western Kentucky University with a MA in Folk Studies. Katrina was a co-convener of the American Folklore Society's Foodways Section for six years and has been a member of the section since starting graduate school.