Contributors to Digest 9:2 (2022)

Articles

S. Margot Finn, Ph.D. teaches undergraduate courses on food, obesity, and liberal education at the University of Michigan. Her 2017 book *Discriminating Taste: How Class Anxiety Created the American Food Revolution* (New Brunswick, NJ: Rutgers University Press 2017) investigates how the contemporary food movement was shaped by class anxieties created by middle-class income stagnation and declining class mobility since 1980. Her writing has also featured in the anthology *Food Fights* (UNC Press 2019, ed. Ludington and Booker), *The Breakthrough Journal, Slate,* and *Vox*.

Sarah Conrad Gothie studies literary tourism, culinary heritage, and trends in twenty-first century domesticity. She is the author of *Damsons: An Ancient Fruit in the Modern Kitchen*, (Prospect Books, 2018), and is currently writing a book about literary pilgrimages inspired by Canadian writer L.M. Montgomery. She teaches academic and creative writing at Moore College of Art & Design in Philadelphia, PA. Follow her on Instagram: @sarahconradgothie

Lucy M. Long, Ph.D. directs the independent nonprofit Center for Food and Culture (<u>www.foodandculture.org</u>) and teaches in American studies, ethnic studies, folklore, popular culture, nutrition, and tourism at Bowling Green State University in Ohio. With degrees in Folklore (Ph.D., University of Pennsylvania) and Ethnomusicology (M.A., University of Maryland), she focuses on food, music, and dance as mediums for meaning, identity, community, and power. Her publications include: *Culinary Tourism* (2004), *Regional American Food Culture* (2009), *Ethnic American Food Today: A Cultural Encyclopedia* (2015), *The Food and Folklore Reader* (2015), *Ethnic American Cooking* (2016), *Honey: A Global History* (2017), and *Comfort Food Meanings and Memories* (2017). In 2020, she ran a virtual oral history on Finding Comfort/Discomfort Through Foodways During the Covid-19 Pandemic, resulting in an online exhibit, virtual symposia, and publications.

Nader Mehravari, Ph.D. has been exploring the history, principles, and practices of Persian cookery and Iranian food for over 35 years – initially as a serious side quest and for the past several years as a fulltime mission. His current explorations and writings deal with historical, cultural, and social practices relating to the preparation and consumption of food within Persianate societies. He puts the outcomes of his explorations into practice by recreating traditional and authentic Persian dishes in a typical modern western home kitchen, while carefully documenting associated methods behind individual and classes of dishes. He is writing an innovative Persian cookbook where accurate historical information and modern food science techniques are incorporated for modern western home kitchens. His academic and professional background in science, engineering, and technology allows him to incorporate a structured and scientific approach into his culinary passion. He received his PhD from Cornell University in 1982. He is a retired corporate executive, has taught at Cornell, Syracuse, and Princeton Universities, and has published extensively. He is currently a volunteer Research Associate at the College of Agriculture and Environmental Sciences of University of California, Davis. He also volunteers at the Center for Iranian

Diaspora Studies at San Francisco State University as the Center's Foodways Research Fellow. Most recently, his work has been published in *Petits Propos Culinaires* and presented at Oxford Food Symposium.

Jerry L Reed III, M.A. is an independent folklore scholar and current MLIS student at University of North Carolina Greensboro. He holds a MA in Popular Culture and a BS in Education from Bowling Green State University. Within folklore his primary interests are in foodways, digital culture, youth culture, and cultural transmission.

Rachelle H. (Riki) Saltzman, Ph.D., is a Lecturer and core faculty for the University of Oregon's Folklore & Public Culture program and a Fellow of the American Folklore Society. From 2012-2022, she served as OFN's Executive Director and continued as a consultant for special projects through 2022. From 2020-22, she was also the staff folklorist for Bend, Oregon's High Desert Museum where she conducted ethnographic fieldwork, coordinated public programs, and collaborated on a documentary short with indigenous food gatherers "First Foods: Roots and Berries with Warm Springs Traditional Gatherers" https://highdesertmuseum.org/food-sovereignty-educator-resource/. She has served on the executive boards of the American Folklore Society and the Association for the Study of Food & Society and is the author of *A Lark for the Sake of Their Country: the 1926 General* Strike volunteers in folklore and memory (2012, Manchester University Press), recipient of the 2012 Wayland D. Hand Prize (American Folklore Society) for Outstanding Book in Folklore and History and Pussy Hats, Politics, and Public Protest (2020, University Press of Mississippi), recipient of the 2021 Elli Köngäs-Maranda Prize (American Folklore Society) for superior work on women's traditional, vernacular, or local culture and/or feminist theory and folklore.

Hannah Santino is completing a PhD in sociology at the University of Limerick, Ireland, where she is studying women's health issues. She earned a Masters in anthropology of dance at the same institution in 2016.

Robert James Smith, Ph.D., has an adjunct role as inaugural Vice Chancellor's Fellow at Southern Cross University in Australia. Until recently he was Editor for the scholarly journal *Australian Folklore*. In addition to foodways, his research interests include contemporary memorial customs and regional folk culture.

Diane Tye, Ph.D. is a retired Professor from Memorial University's Department of Folklore where she taught from 1995-2022. 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).

Theresa A. Vaughan, Ph.D. is a Professor of Humanities and Assistant Dean in the College of Liberal Arts at the University of Central Oklahoma. Her research interests have focused on foodways, women's folklore, and aspects of material culture. Her most recent book is *Women, Food, and Diet in the Middle Ages: Balancing the Humours* published in 2020 by the Amsterdam University Press.

Christine J. Widmayer, Ph.D., is the Co-Director (with Dr. Arijit Sen) of Wisconsin Humanities' <u>Community Powered</u>, a community resilience initiative. She has a PhD in Folklore Studies from the University of Wisconsin-Madison, and an MFA in Creative Writing from George Mason University. Her folklore research explores how communities create connections and relationships through foodways and looks especially at her own family's Chaldean food traditions. Her research has appeared in *Narrative Culture, Digest: A Journal of Foodways and Culture, New Directions in Folklore*, and *Cultural Analysis*. Chrissy is also a co-founder of and content creator for <u>Folkwise</u>.

Book Reviews

Taylor Jackson is a PhD student in the Department of Communication at The University of North Carolina at Chapel Hill. Taylor is an environmental scholar who engages with food studies to explore the complex entanglements between humans and the 'natural' world. Drawing on posthumanist and ecofeminist thought, she seeks to conduct research that responds to the global climate crisis to better understand the relationship between the human and nonhuman as a site that can inform advocacy efforts and social change. Taylor holds a bachelor's degree in Communication Studies and a master's degree in Communication and Advocacy from James Madison University.

Khari Chanel Johnson is a third-year PhD student in the Department of Communication at the University of North Carolina at Chapel Hill. She is passionate about the intersection of communication and food. She is most interested in gastronomic societies and cooking communities to discover how conviviality and commensality create identity and build community. She aims to better understand how Black women have resisted oppressive structures through cooking and eating together. She holds a bachelor's degree in Communication from the University of California Los Angeles and a master's degree in Gastronomy from the University of Gastronomic Sciences in Italy.

Stephanie Kaczynski is a Royster Fellow and Ph.D. student in the Department of Communication at the University of North Carolina at Chapel Hill. Stephanie teaches and researches in the areas of performance and cultural studies. In particular, her research focuses on questions surrounding coloniality, policing, forced migration, and resistance. You can read her published work in Women & Language and Asian Diasporic Visual Cultures and the Americas.

Dana E. Modell is a clinical social worker working as a therapist in Massachusetts, Dana is a second year Folklore Master's student at Memorial University of Newfoundland. She/they recently co-authored the chapter "Trauma Informed Teaching for Trauma Courses: A Practical Guide", in Trauma in Adult And Higher Education: Conversations and Critical Reflections. Dana holds an MSW from Salem State University and a BA in English from UMass Boston. Her/their research interests include lived experience, personal narrative, belief systems, and customs of meaning in day-to-day life. **Nadia Sarwar** is a third year Ph.D. candidate in the Department of Folklore at the Memorial University of Newfoundland. She holds a BA and MA in English literature from Jahangirnagar University, Bangladesh, and an MA in Folklore from Memorial University. She has been serving as a faculty member in the department of English at Comilla University, Bangladesh since 2012. Her research interests include postcolonial literature, foodways, museum studies, feminist ethnography and material culture studies. Her doctoral thesis explores South Asian immigrant women's clothing practices in the context of Newfoundland.