

# foodCONFERENCE

## PERUGIA

Perugia, 8-9 June 2012  
Sponsored by the  
Umbra Institute

**La Scienza in  
cucina e l'Arte  
di mangiar bene**





## Organization

Nestled in the radiant heart of Italy, the Umbra Institute offers semester, summer, and year-long study abroad programs for American and Italian college students. Since its foundation in 1999, the Institute has continued to set itself apart as a provider of distinctive academic programs, allowing students the opportunity to learn both in and beyond the classroom in the vibrant city of Perugia.

Continuing its tradition of excellence, the Umbra Institute is organizing this conference with a number of community partners.

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## PERUGIA

Conference Schedule/ <i>Programma del convegno</i>	
Thursday	4
Friday Morning Sessions	4
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Presenter Biographies/ <i>Biografie degli speaker</i>	9

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## Thursday, June 7<sup>th</sup>

18:15 Registration

19 Welcome Aperitivo (Ranieri Foundation) (4)

## Friday, June 8<sup>th</sup>

8:15-10 Registration

10-11 Morning Keynote (Ken Albala—at the University of Perugia) (3)

11-11:30 Coffee Break

11:30-12:45 Session I a,b,c

### **Changes in Consumption and Production (Prosperi—Aula 2)**

Mariani Mariagiulia — *Il paradosso dell'autenticità del cibo italiano prodotto da lavoratori immigrati*

Prosperi Laura — *Beyond common places: Criminal Power and the Italian Food Chain*

### **Food and Politics (Ponze—Aula 3)**

LeJeune Ponze Elisabetta— *Sicilian Traditions in Southeast Louisiana*

Tebben Maryann — *Semiotics of Sauce: National Identity and Naming of Pasta Sauces*

Avieli Nir — *Italian Food in Israel: Stuffing Up in an Imagined Mediterranean*

### **Stories told by Cookbooks (Cappellini—Aula 6)**

Cappellini Benedetta — *Land of History and Romance: Representations and Consumption of Italian Food through the British Italian Cookbooks*

De Feo Daniele — *Paolo Mantegazza's Pedagogic Gourmandism: A Gastrosophy for the Nation*

12:45–15:00    **Lunch Break**

15–16:00        **Afternoon Keynote (Allen Grieco—at the Ranieri Foundation)** ④

16:30 – 17:45    **Session II a,b,c,d**

**Clara Sereni—Special Session, An Encounter with the Author (Livorni—Aula 2)**

Clough Cinzia — *Food & Politics in Clara Sereni's Casalinghitudine*

Livorni Ernesto — *Casalinghitudine: Recipes for Political History*

**Mangi ciò che sei (Borghini—Aula 3)**

Bolasco Marco — *Ccasi e esempi della cucina “creativa” e “tradizionale”*

Borghini Andrea — *Identità delle ricette*

Perullo Nicola — *Cosa significa creare (in cucina)?*

**Food perceptions and issues for American Universities in Italy (Merli—Aula 6)**

Massari Sonia — *Complicity and Complexity: Intercultural and Media Education through Food Culture in Italy*

Merli Pier Alberto — *The Missing Identity of the Food Culture in Italy: A Critical Approach in Food Studies*

Sasson Lisa — *Italy as a Case Study: Increasing the American Students' Level of Awareness of the Historical, Cultural, Political, and Culinary Significance of Food*

**Food in the Nets (Adamoli— Seminar Room)**

Adamoli Ginevra — *Slow Food Movement and Facebook: The Paradox of Advocating Slow Living through Fast Technology*

Probyn Elspeth & Johnston Kate — *Global Fish, Local Production: Italian fishers in the trade flows of Bluefin Tuna*

Nowak Zachary — *The Origins of the Pizza Margherita: Royal Propaganda or 19th Century Marketing?*

18:00–19:15 Session III a,b,c

**Authenticity and Sustainability (Nowak—Aula 2)**

Cecchini Dario — *Il mito del cibo locale*

Counihan Carole — *Tradition, Territory, and Identity in the Italian Alternative Food Movement*

Valgenti Robert — *Terroir and Terror of Soil Addiction*

**Mutazioni e contaminazioni (Pettinotti—Aula 3)**

Massari Sonia — *Esperienza: la natura duale del cibo*

Pettinotti Paola — *Unità italiana gastronomica*

Ravera Alessandro — *Il disagio dell'opulenza: La rivoluzione borghese nel passaggio dai salotti ai caffè*

**Il dopoguerra culinario (Valoroso—Aula 6)**

Del Puppo Dario — *Italian Food Culture of the 1970s: Quality vs. Quantity in the Age of Consumerism*

Garvin Diana — *O mangi questa minestra: Food as a Cite of Coercion*

Valoroso Antonella — *A Kitchen with a View: Famiglia e relazioni di genere nella comunicazione pubblicitaria della Barilla*

20:30 Gala Dinner (Ristorante 'Il Sole') ⑥

**Saturday, June 9<sup>th</sup>**

10-11 Morning Keynote (Massimo Montanari—Oratorio S.Cecilia) ⑤

11-11:30 Coffee Break

11:30-12:45 Session IV a,b

**Critical Studies on Food (Massari—Aula 2)**

Carbone Elena — *The Art and Science of Food: Where Culture, Nutrition and Health Meet*

Dorato Valentina — *Language of Food: Between Literature, History and Arts*

Parente Andrea & Guadagno Gianfilippo — *Making Food Video Projects: Where Curious Truths and Uncommon Minds Meet*

**Wine—Vino (Eckert—Aula 3)**

Castriota Stefano — *Inside the Black Box of Collective Reputation*

Machetti Sabrina — *Il testo “enogrammatico” e la sua funzione identitaria: Spunti per una riflessione*

Vaquero Piñeiro Manuel — *Il vino in Umbria: la lunga marcia verso la qualità*

12:45–15:00    **Lunch Break**

15:00–16:30    **Session V a,b,c,d**

**Tradizioni/ Traditions (Guigoni—Aula 2)**

Guigoni Alessandra — *Risignificazione del castello di croccante (gattò) in Sardegna: da prodotto dell’alta pasticceria europea a manufatto vintage*

Orlic Ivona & Zaborski Tanja Kockovic — *Truffles and brodet (fish stew) in Istria: Italian fact/Croatian Fiction*

Black Rachel — *Il mercato dei contadini di Porta Palazzo: Cultivating Tradition at the Market*

Marovelli Brigida — *The Production of Landscape and Locality: The Use of Space in a Historical Food Market, Catania, Sicily*

**Food in Cinematic Representation (Orsitto—Aula 3)**

Boylan Amy & Salvio Paola — *At the Center of the Table: Alimentary Pedagogies in the Culinary Space of Ferzan Özpetek’s Films*

Cannizzaro Angela — *Il cibo e gli italiani raccontati dal cinema italiano*

Naccarato Peter — *There’s a Mobster in the Kitchen: Cooking, Eating, and Complications of Gender in Mafia Movies and Television*

Orsitto Fulvio — *Il cinema italo-americano a tavola*

**Literature and Food (La Trecchia—Aula 6)**

La Trecchia Patrizia — *Identity in the Kitchen: Reading Italian Identity Through the Narratives of Food*

Eckert Elgin — *Inspector Montalbano a tavola*

Gardenghi Francesco — *Sapere e sapore in Italo Calvino*

Calamita Francesca — *Starving to Express their Deepest Feelings, Cooking to Nourish their Families: the Double Meaning of Food in Neera’s L’indomani and in Matilde Serao’s La virtù di Checchina*

**Question of Authenticity (Ankeny—Seminar Room)**

Ankeny Rachel & Cammarano Tania — *Leggo's not-so-Authentico: Toward an Alternative Account of 20th Century Italo-Australian Foodways*

Colia Anna — *Il concetto di Tipicità e Tradizione nel tempo e le sue testimonianze*

Wong Aliza — *Authenticity, Health, and Hygiene: Food Discourses, Diasporas, and the Limits of Cuisine in Contemporary Italy*

Bagna Carla — *Il ruolo dei menu nella diffusione dell'italiano nel mondo*

19:30            **Informal pizza dinner (meet at the Fountain) ②**

**Sunday, June 10<sup>th</sup>**

10-12            **Optional Tour of Perugia  
(meet at Fountain in P.IV Novembre) ②**

12-12:45        **Optional Tour of the Casa Museo Ranieri**

14                **Optional Artisanal Chocolate Workshop**



**Ginevra Adamoli** is a Ph.D. Candidate in Mass Communication in the College of Communication at Florida State University. Her academic interests include food communication, social movements, social media, and documentary. She is currently writing her dissertation on the role of social media in advocating food activism offline. She is originally from Lucca, Italy.

**Ken Albala** is Professor of History at the University of the Pacific. He is the author or editor of 16 books on food including *Eating Right in the Renaissance*, *Food in Early Modern Europe*, *Cooking in Europe 1250–1650*, *The Banquet: Dining in the Great Courts of Late Renaissance Europe*, *Beans: A History* (winner of the 2008 International Association of Culinary Professionals Jane Grigson Award), and *Pancake*. He has also co-edited *The Business of Food*, *Human Cuisine*, *Food and Faith* and *A Cultural History of Food: The Renaissance*. Albala was also editor of the *Food Cultures Around the World* series with 30 volumes in print, the 4-volume *Food Cultures of the World Encyclopedia* and now edits a food series for AltaMira Press. Albala is also co-editor of the journal *Food Culture and Society* and has written a textbook entitled *Three World Cuisines: Italian, Mexican, Chinese*. He is currently researching a history of theological controversies surrounding fasting in the Reformation Era, and has co-authored two cookbooks: *The Lost Art of Real Cooking* and *The Lost Arts of Hearth and Home*.

**Rachel A. Ankeny** is an interdisciplinary teacher and scholar whose areas of expertise cross three fields: history/philosophy of science, bioethics and science policy, and food studies. She currently serves as the program coordinator for the Graduate Program in Food Studies at the University of Adelaide. In the past five years, she has been an academic visitor at the University of Exeter, the London School of Economics, and Arizona State University, and has given invited talks at major institutions including the University of Michigan, Duke University, and the Max Planck Institute for the History of Science (Berlin).

**Nir Avieli** (Ph.D. Hebrew University of Jerusalem, 2004) is a senior lecturer at the Department of Sociology and Anthropology, Ben Gurion University, Israel. Nir is a cultural anthropologist interested mainly in food, tourism, gender and masculinity. Nir has been conducting anthropological fieldwork in the central Vietnamese town of Hoi An since 1998. His book: *Rice Talks: Food and Community in a Vietnamese Town* (2012, Indiana University Press)

is a culinary ethnography of Hoi An. Nir conducted further ethnographic research in Thailand, India, Singapore and Israel. He is currently writing a book titled *Food and Power: A Culinary Ethnography of Israel*. Nir convened the International Conference on “Food, Power and Meaning in the Middle East and Mediterranean”, held at Ben Gurion University in June 2010.

**Carla Bagna** è Ricercatrice nel settore scientifico-disciplinare L-LIN/02 (Didattica delle lingue moderne; 10/G1 Glottologia e Linguistica) presso la Facoltà di Lingua e Cultura Italiana dell’Università per Stranieri di Siena. Svolge attività di ricerca sui temi dell’appendimento e insegnamento dell’Italiano L2, del contatto linguistico, del Language Testing ed entro la linea di ricerca Lingue immigrate in Italia del Centro di Eccellenza della Ricerca – Osservatorio Linguistico Permanente dell’Italiano Diffuso fra Stranieri e delle Lingue Immigrate in Italia dell’Università per Stranieri di Siena. Dall’ottobre 2010 è Direttore del Centro Linguistico dell’Università per Stranieri di Siena (CLUSS).

**Rachel Black** is an assistant professor and the academic coordinator of the Gastronomy Program at Boston University. She holds a Ph.D. in Anthropology from the *Università degli Studi di Torino* and completed a post-doctoral fellowship at the *Università delle Scienze Gastronomiche* in 2007-2008. Black’s specialty is the anthropology of food, with a focus on open-air markets, wine production, and urban agriculture. She serves as series editor of *Anthropology of Food & Nutrition* for Berghahn Books, associate editor of *Food and Foodways*, and as vice president of the Society for the Anthropology of Food and Nutrition. She is the author of *Porta Palazzo: The Anthropology of an Italian Market* (University of Pennsylvania Press, 2012) and editor of *Alcohol in Popular Culture: An Encyclopedia* (Greenwood, 2010). Black is currently co-editing a new collection *Wine and Culture: From vineyard to glass* (Berg, forthcoming 2013).

**Marco Bolasco** è direttore editoriale e amministratore delegato di Slow Food Editore, la casa editrice del gruppo *Slow Food*. Giornalista enogastronomico, è stato autore e conduttore di programmi per Rai Sat Gambero Rosso Channel e curatore della guida *Ristoranti d’Italia*, sempre per Gambero Rosso. Oggi cura la guida *Osterie d’Italia* e scrive settimanalmente su *Repubblica* e *Donna Moderna*. Dopo alcuni studi sulla storia della ristorazione e il lessico della

gastronomia, insieme a Sergio Bolasco e a Marco Trabucco ha pubblicato, nell'autunno del 2011 *Cronache golose, vite e storie di cuochi italiani* per i tipi di Slow Food Editore.

**Andrea Borghini** (Ph.D. Columbia University, 2007) è Assistant Professor presso il College of the Holy Cross (Massachusetts, USA) dal 2007, dove tiene regolarmente corsi di metafisica, filosofia della biologia e filosofia del cibo. Su questi temi ha pubblicato alcune decine di articoli in inglese e in italiano, oltre a un volume sulla teoria della possibilità e uno (con C. Hughes, M. Santambrogio e A.C. Varzi) sulla filosofia di Saul Kripke, entrambi per Carocci editore; un manuale di filosofia della biologia (in collaborazione con Elena Casetta) e un saggio sull'opera filosofica di David Lewis sono di prossima uscita, sempre per Carocci. Il suo principale progetto in corso riguarda un volume in inglese che discuta le principali problematiche in filosofia del cibo, preliminarmente intitolato *I Am, Therefore I Eat: A Philosophy of Food*. Per ulteriori dettagli, si veda la sua pagina personale: <http://college.holycross.edu/faculty/aborghin/>

**Amy Boylan** is Assistant Professor of Italian at the University of New Hampshire. Her research interests include commemorative practices surrounding World War I, monuments in literature and film, and gender and queer studies. Her publications include essays on Gabriele D'Annunzio's World-War-I era texts, Eugenio Baroni's Monumento ai Mille, and the films of Ferzan Ozpetek.

**Francesca Calamita** is a third year Ph.D. candidate in Italian at the School of Languages and Cultures, Victoria University of Wellington, where she is also a part-time tutor to undergraduate classes. She graduated in Foreign Languages and Cultures from the University of Perugia in 2005 with a thesis on Victorian femininity in Charlotte Brontë's *Villette* and she gained her Master's degree in Languages for International Communication from the University of Bergamo in 2008 with her dissertation on eating disorders, focusing particularly on feminist thought and sociological explanations on anorexia nervosa. Francesca has presented several papers in both national and international conferences; her work has appeared in a number of academic publications and she has recently been awarded a VUW submission scholarship to complete her Ph.D. Her current doctoral research explores the

fictional depiction of eating disorders and female relationships with food in Italian women's writings from the end of the nineteenth century to the 1960s.

**Tania Cammarano** is a first year Ph.D. student at the University of Adelaide who is researching the history of Italian food and foodways in Australia. She has a Masters degree in Gastronomy (Food Studies) as well as an extensive food journalism background. Both Ms. Cammarano and Dr. Ankeny are the children of first-generation Italian migrants and have lived and worked in Italy.

**Angela Cannizzaro**, classe 1956, frequenta il Liceo Scientifico e la facoltà di Architettura di Roma. Frequenta vari corsi di regia e linguaggio cinematografico. Dal 1996 è docente di Regia e Storia del cinema italiano e Storia del Cinema americano presso UPTER – Università Popolare di Roma, ente privato che da oltre vent'anni sviluppa un progetto di formazione permanente dell'adulto (e non solo adulto). Parallelamente all'attività universitaria, gira vari film documentari: diari di viaggio, una serie dedicata alla rete delle comunità di immigrati a Roma, cortometraggi. Da tre anni coordina il progetto Banca della Memoria – Provincia di Roma, database di interviste a persone nate prima del 1940, progetto interamente sviluppato in internet. Attualmente è impegnata nella produzione di Flash Poetry, cartoni animati su disegni dell'artista Eugenia Serafini, in particolare per la serie "gli amori possibili", il cartOOn "Arcobaleno e Bollicina".

**Benedetta Cappellini** is a lecturer in Marketing at Royal Holloway University of London. She had teaching experiences in various universities in the UK and in Italy. Her research interests include food consumption, material culture and market discourses. Her approach to research is ethnographic and interpretive. She has published her work in *Journal of Consumer Behaviour*, *Journal of Business Research*, and *Advances in Consumer Research*. Her latest article on cookbooks analysis is forthcoming in *Consumption, Market and Culture*.

**Elena Carbone** is an Associate Professor and Graduate Program Director of Nutrition at the University of Massachusetts in Amherst. She is also Director of Community Research Engagement at the Commonwealth Honors College. She completed her doctorate in Health Behavior/Health Education at the University of North Carolina, Chapel Hill. Prior to that, she served for six

years as Nutrition Education Advisor with the Office of the Assistant Surgeon General in Washington, DC. She also worked for several years as a clinical dietitian at Massachusetts General Hospital. She is a Licensed/Registered Dietitian with a Masters of Science degree in Nutrition Communications from Boston University. She completed a dietetic internship at Yale-New Haven Hospital. Her research focuses on child and adult nutrition education, health communication, and health literacy among low-income multicultural audiences to better understand how people attend to and process health information related to obesity, diabetes management, cancer prevention, and food safety.

**Stefano Castriota**, Dipartimento di Economia, Università di Roma Tor Vergata. Dopo la laurea all'Università La Sapienza di Roma ha conseguito un M.Sc. in Economics presso l'Università Bocconi, un M.Phil. in Finance presso la Stockholm School of Economics ed il Ph.D. in Economics and Finance presso l'Università di Roma Tor Vergata. E' stato visiting fellow all'Ehsal di Bruxelles ed all'Universitat Pompeu Fabra di Barcellona. Ha lavorato per il Fondo Monetario Internazionale, per il Programma Alimentare Mondiale delle Nazioni Unite, per l'Università di Trento e di Perugia. Si interessa principalmente di economia industriale, economia del lavoro ed economia dello sviluppo. I suoi articoli sono stati pubblicati su riviste quali *World Development*, *Journal of Development Studies*, *European Journal of Political Economy*, *Small Business Economics* e *Journal of Wine Economics*.

**Dario Cecchini** è un artigiano macellaio che da 38 anni svolge il suo lavoro a Panzano in Chianti. Figlio di generazioni di macellai, nel rispetto della tradizione Rinascimentale toscana, nella sua continua ricerca della qualità ha rivisitato antiche ricette, da uomo che vive nel proprio tempo. Sono così nati (ritornati) il "Tonno del Chianti", il "Profumo del Chianti", la "Bistecca Panzanese", la "Mostarda Mediterranea", e altro ancora. Dario, prendendo esempio dagli antichi, sostiene che un artigiano deve essere come un albero: le radici nella terra, la chioma nel cielo, cioè deve avere i piedi nella tradizione, la testa libera di creare con responsabilità e buonsenso. La filosofia di Dario, cioè quella del "non spreco", la applica nella sua macelleria e nei suoi ristoranti. "Solociccia", e l'"Officina della Bistecca". Dice Dario : "Il macellaio rappresenta l'anello più delicato della catena del cibo. Si uccide per nutrirsi, quindi si deve rispetto all'animale ucciso e a chi nel mondo non ha niente da mangiare. I

nostri anziani ci hanno insegnato a non lasciare niente nel piatto. Non c'è un taglio più buono di un altro, non c'è solo filetto e bistecca. Tutto è ottimo dal naso alla coda, se cucinato a dovere. Sediamoci a tavola tutti insieme in convivio". Dario porta in giro per il mondo il suo concetto, proponendo l'ormai famoso "Menù della Vacca Intera".

**Cynthia Clough** studied at Goucher College (BA), Johns Hopkins University (MA) and Florida State (Ph.D.). She teaches "Grand Tour Literature" and "Creative Writing" for the Umbra Institute and also leads hiking and biking excursions through Italy. Though she is primarily a writer of creative non-fiction (Italians and their dogs, Italians and Dante), her translations include works by Fabrizia Ramondino and Domenico Bernini's 1722 biography of San Giuseppe da Copertino.

**Anna Colia** Laureata all'Università La Sapienza di Roma sotto la guida dei professori Valeria della Valle e Luca Serianni, si è occupata della formazione e registrazione di neologismi dai quotidiani e dello studio delle grammatiche scolastiche di lingua italiana ottocentesche. Si è addottorata, sotto la guida della Prof.ssa Giovanna Fròsini, all'Università per Stranieri di Siena (Suola di Dottorato in Letteratura, Storia della Lingua e Filologia italiana) nel febbraio 2012, con una tesi dal titolo: "L'Apicio moderno di Francesco Leonardi: lingua e storia di un trattato di cucina del XVIII secolo". Giornalista pubblicista dal 2004, ha collaborato come redattrice per diverse testate cartacee e digitali, e come autrice testi per 'Uomini e Profeti', programma di Radio Rai3. Attualmente collabora al progetto nato dalla cooperazione fra l'Accademia della Crusca e l'Accademia Barilla "L'Italiano in cucina. Per un vocabolario storico della lingua della gastronomia" e lavora presso l'Opera del Vocabolario Italiano, dove ha vinto un assegno di ricerca nell'ambito del Progetto *DiVo* (Dizionario dei Volgarizzamenti).

**Carole Counihan** is Professor of Anthropology at Millersville University. She has a BA in history from Stanford University and a Ph.D. in anthropology from the University of Massachusetts. Counihan conducts ethnographic research on food, culture, gender, and identity in the United States and Italy. She won a 2005-2006 National Endowment for the Humanities Fellowship for completion of *A Tortilla Is Like Life: Food and Culture in the San Luis Valley*

of *Colorado* (University of Texas Press, 2009). She is also author of *Around the Tuscan Table: Food, Family and Gender in Twentieth Century Florence* (Routledge, 2004) and *The Anthropology of Food and Body: Gender, Meaning, and Power* (Routledge, 1999). She is editor of *Food in the USA: A Reader* (Routledge 2002); with Penny Van Esterik of *Food and Culture: A Reader* (Routledge 1997, 2008); and with Psyche Williams-Forsson of *Taking Food Public: Redefining Foodways in a Changing World* (Routledge 2012). She is editor-in-chief of the scholarly journal *Food and Foodways*. Counihan has been a visiting professor of food anthropology at the University of Gastronomic Sciences in Italy since 2005, at Boston University since 2011, and at the University of Cagliari in 2011. She has begun a new ethnographic research project on the alternative food movement in Italy.

**Daniele De Feo** is from Rutgers University where he serves as Assistant Director of the Language Program. He teaches a variety of language and literature courses including serving as assistant for the course titled “Literature, Culture and Gastronomy.” He also works at Princeton University assisting in the course titled “Literature of gastronomy.” His current work examines the European discourse of taste both in its sensorial and its metaphorical significance and considers the contribution of literary and culinary writings in their ability to challenge aesthetic and social boundaries. He presents part of his research here today on Paolo Mantegazza.

**Dario Del Puppo** is Professor of Language & Culture Studies at Trinity College, Hartford. His principal area of research deals with the manuscript culture of medieval and Renaissance Italian literature and in particular with the reception history of Petrarca’s *Canzoniere*. For many years he has taught a course on “Food in Italian History, Society, & Art” at Trinity and his current research interests include the representation of food culture in Italian literature.

**Valentina Dorato**, nasce a Roma nel 1978; si laurea in Lettere e Filosofia alla Sapienza con indirizzo storico antropologico. Vince due borse di studio per studiare in Francia dove scrive la sua tesi di laurea sulla memoria storica di Vichy in Francia per la quale ottiene la votazione di 110 su 110 e lode. Dopo la laurea si specializza nell’insegnamento dell’Italiano come lingua seconda



e consegue la specializzazione a Roma Tre e il DITALS. Comincia la sua carriera nell'insegnamento nel 2003 insegnando lingua italiana a diversi livelli in università americane e cattoliche a Roma. Nell'ambito dell'insegnamento della lingua dimostra uno spiccato interesse per il ruolo della musica nell'apprendimento di una lingua e scrive il libro di testo *Cantando si impara*. Partecipa a diversi convegni sull'insegnamento dell'italiano L2 di cui il più recente a Lecce presentando le sue idee sull'italiano attraverso la musica. Negli anni affina il suo innato interesse per il cibo e la sua cultura facendo, tra l'altro, ricerche sul tema a Berkeley, California. Di particolare interesse per lei l'idea del cibo come linguaggio e come potente mezzo di espressione di identità. Dal 2007, oltre a corsi di lingua italiana, insegna corsi di Food and culture in diversi programmi americani.

**Elgin K. Eckert** is Professor of Italian Studies at the Umbra Institute in Perugia, where she teaches courses in Italian language and contemporary literature and cinema. Her main area of research is cultural identity and memory in contemporary Italian narrative. She received her Ph.D. at Harvard University with a dissertation on the representation of cultural memory in the works of Andrea Camilleri. Her publications include articles on Plato and Dante, Thucydides and Manzoni, and Andrea Camilleri. She co-organized the *Food Conference: Perugia* with Zachary Nowak.

**Francesco Gardenghi** si laurea in Lettere e Lingue Moderne conseguendo il massimo dei voti cum laude. Si specializza poi presso l'Università per Stranieri ricevendo il Diploma di Specializzazione in Didattica dell'italiano come Lingua Straniera. Lavora come Assistente alla Cattedra di Estetica per un anno e quindi per due presso la Cattedra di Storia della Lingua Italiana presso l'Università per Stranieri. Dopo diverse esperienze di insegnamento della Lingua Italiana ai vari livelli, in differenti istituti ed università italiane, comincia a lavorare presso l'Umbra Institute, dove attualmente è impiegato, ricoprendo diversi incarichi, dalla Direzione del Dipartimento della Lingua Italiana a Responsabile per le Pubbliche Relazioni Italiane, ottenendo varie collaborazioni a livello locale con Università ed Enti. Durante il suo impiego all'Umbra Institute è Visiting Professor presso la Saint Bonaventure University - New York State. Attualmente si occupa dell'insegnamento della lingua italiana e tiene un corso di Italian Short Stories oltre a proseguire la attività di Pubbliche Relazioni.



**Diana Garvin** is a 4th year Ph.D. candidate in Italian Studies at Cornell University. Her academic interest (mild preoccupation? full-blown obsession?) in the culinary extends from her Harvard University undergraduate thesis, “The Treatises of Jean-Anthelme Brillat-Savarin and Pellegrino Artusi: A Cross-Cultural Exploration of Two Gastronomic Paths to National Identity” to her current dissertation work on the Fascist Regime’s treatment of food and feeding in mass media. She has also translated for Biopolitics theorists Antonio Negri and Roberto Esposito and edited the travel guide *Let’s Go: Spain and Portugal 2006*. Recently, Diana Garvin directed the conference, “The Language of Food: Exploring Representations of the Culinary in Culture.” In addition to panels and keynote speakers, this event involved a series of guided tastings, lessons, exhibitions, and film screenings at the Johnson Museum, the Olin Kroch Rare Books Library, and the Cornell Cinema. When not prowling the depths of some forgotten archive, Diana pursues her passion for teaching. She served as a Lecturer at the Université François Rabelais in Tours, France, and as a Language Instructor for the Associazione Italo-Americana within Johns Hopkins University’s SAIS program in Bologna, Italy. Her current students at Cornell University can tell you more about the socio-political origins of *strozzapreti* pasta than you ever wanted to know.

**Allen Grieco** (Ph.D. École des Hautes Études en Sciences Sociales) is Senior Research Associate in History at Villa I Tatti (The Harvard University Centre for Italian Renaissance Studies). Dr. Grieco has published extensively on the cultural history of food in Italy from the 14<sup>th</sup> to the 16<sup>th</sup> centuries and co edited several collective volumes amongst which: *Food Excesses and Constraints in Europe*, special issue of *Food & History* (2006), *Dalla vite al vino. Fonti e problemi della vitivinicoltura italiana nel medioevo* (Bologna, 1994) and *Le Monde végétal (XIIe–XVIIe siècles): savoirs et usages sociaux* (Vincennes, 1993). Currently co editor-in-chief of *Food & History* (Turnhout, Brepols), he is also in charge of a bibliographic project on the history of food in Europe ([www.FOODBIBLIOGRAPHY.EU](http://www.FOODBIBLIOGRAPHY.EU)) funded by the Mellon Foundation and the Bibliothèque Nationale de France. He has taught at Harvard, Florence, Bologna, and has created an English-language M.A. program at the Università delle Scienze Gastronomiche, Pollenzo (Italy).

**Gianfilippo Guadagno** graduated in DAMS (Arts, Music and Film Studies) at the University La Terza in Rome. He has directed several short movies and videoclips in Italy and Spain. In 2001, he established a collaboration with Daniele Aristarco as they founded the independent film production company MediruM. Since 2005 he has been working in collaboration with different organizations to make promotional videos and documentaries (for Mediterranean Film Festival, I.G.S. International Gramsci Society, P.D. Partito Democratico, Gush s.r.l.)

**Alessandra Guigoni** è antropologa culturale; si è laureata presso l'Università di Genova, città natale, è dottore di ricerca in Metodologie della ricerca etnoantropologica (Università di Siena) e cultore della materia presso la Facoltà di Lingue e letterature straniere dell'Università di Cagliari, città in cui vive e lavora. E' autrice di una sessantina di pubblicazioni tra cui 5 monografie sulla storia e la cultura dell'alimentazione (*Foodscaapes, Saperi e sapori del Mediterraneo, Antropologia del mangiare e del bere, Alla scoperta dell'America in Sardegna: vegetali americani nell'alimentazione sarda e infine Distacchi*, pubblicato nel 2012, sul tema dello svezzamento e il mondo migrante). Collabora con emittenti radio-televisive e ha una rubrica settimanale sull'etnografia del cibo sul quotidiano l'Unione sarda. E' ricercatrice, formatrice e docente per Enti pubblici e privati, Università e Scuole. Il suo blog è [www.ETNOGRAFIA.IT](http://www.ETNOGRAFIA.IT).

**Kate Johnston** is a Ph.D. student and Research Assistant to Elspeth Probyn, Professor of Gender and Cultural Studies at the University of Sydney, Australia. She has recently returned from Italy where she obtained a masters degree at the Università di Scienze Gastronomiche, Colorno, Italy, in 2009. She has an undergraduate degree in Anthropology from Macquarie University in Sydney and has worked as a freelance researcher and writer in the area of food culture. Recent publications include three entries in the *Food Cultures of the World Encyclopedia*, published in May 2011 by Greenwood Publishing Group. In November 2011 she presented her paper entitled "Of Culture and Commerce: Exploring Models for the Commercial Development of Australian Bush Foods" at the Australasian Regional Food Cultures Conference in Australia. In 2012 she commenced a Ph.D. at the University of Sydney on the topic of sustainability and the global networks of canned tuna.

**Patrizia La Trecchia** is Associate Professor in the Department of World Languages at the University of South Florida where she directs the Italian Program. She received her Ph.D. in Comparative Literature from the University of Pennsylvania with coursework at the Annenberg School for Communication. Her research interests are cultural studies, film studies, globalization, migration studies, food and identity, and comparative literature. She has published in scholarly journals such as *Communication and Critical/Cultural Studies*, *Studies in European Cinema*, *Cinemasessanta*, *Perspectives: Studies in Translatology*, *Rivista di letteratura italiana*, *Studi sul Settecento e l'Ottocento: rivista internazionale di italianistica*, *Mondi migranti: rivista di studi e ricerche sulle migrazioni internazionali*, *Italica*, and *Italian Americana*.

She is the author of the forthcoming book, *Uno sguardo a Sud* (Napoli: Liguori Editore, 2012) and of the manuscript under editorial consideration, *From the Southern Margin*. She is also the author of two textbooks developed for teaching Italian language with cinema, EF Film Study Program: *Il postino* (New York: Farinelli, 2009), and EF Film Study Program: *Mid-August Lunch* (New York: Farinelli, 2012).

**Ernesto Livorni** is Professor of Italian Language and Literature, and Affiliate of Comparative Literature, at the University of Wisconsin – Madison. His scholarly publications include *Avanguardia e tradizione: Ezra Pound e Giuseppe Ungaretti* (1998) and *T. S. Eliot, Montale e la modernità dantesca* (forthcoming). He also translated into Italian and edited Ted Hughes, *Cave-Birds: Un dramma alchemico della caverna* (2001). He has published articles in Italian and in English on medieval, modern and contemporary Italian literature, English and American literature, Italian-American literature, and comparative literature. Livorni is the founding editor of *L'ANELLO che non tiene: Journal of Modern Italian Literature*. Livorni has also published three collections of poems: *Prospettive illusioni* (1977-1983) (1987), *Nel libro che ti diedi. Sonetti* (1985-1986) (1998) and *L'America dei Padri* (2005). The collection *Onora il Padre e la Madre*, which gathers the previously published and new poems, is forthcoming (2012).

**Sabrina Machetti** Ricercatore in Didattica delle lingue moderne presso l'Università per Stranieri di Siena. Specialista in Didattica dell'italiano come Lingua straniera, ha ottenuto il titolo di Dottore di ricerca in Linguistica e Didattica dell'italiano a Stranieri presso l'Università per Stranieri di Siena con una ricerca sulla vaghezza linguistica. L'attività scientifica di Sabrina Machetti riguarda l'area delle scienze del linguaggio, con particolare attenzione agli ambiti di studio della linguistica educativa e della semiotica. In tali ambiti si occupa di proprietà fondanti e caratterizzanti le lingue storico-naturali e delle loro principali applicative, nella didattica e nella verifica e valutazione della competenza linguistico-comunicativa in italiano L2. In ambito semiotico testuale si occupa dell'analisi della lingua italiana del vino e dei relativi meccanismi di diffusione entro i circuiti della comunicazione pubblica e sociale, italiana e globale. Si interessa inoltre delle condizioni linguistiche degli emigrati italiani all'estero e, nell'ambito della Linguistic Landscape di mappatura degli italianismi e degli pseudo-italianismi fuori dei confini italiani, con particolare riferimento al caso dei brands e dei menu. Sulle precedenti tematiche ha lavorato all'interno di gruppi di ricerca nazionali ed internazionali. Ha partecipato a numerosi convegni nazionali ed internazionali ed ha al suo attivo una monografia, numerosi saggi in riviste nazionali ed internazionali, contributi in volumi.

**Mariagiulia Mariani** graduated in 2005 in Intercultural Studies at the University of Trieste, with a political anthropological dissertation on the Kabyle Berber society. At that time she developed a deep interest in food culture, grassroots movements and migrations. After a 5 year collaboration with Slow Food ([slowfood.com](http://slowfood.com)), managing international projects related to food and taste education, and the defence of biodiversity, Mariagiulia completed an MA in Anthropology of Food at SOAS, University of London. She loves everything related to food, from field to fork, including food activism. She currently works in London developing projects related to high quality Italian food marketing and communications, and collaborates with The Institute for Food and Development Policy/Food First ([foodfirst.org](http://foodfirst.org)), based in Oakland, USA, and other local organizations, including Transition Towns. Moreover, with a group of friends and sustainable food supporters, she is setting up a permaculture farm and education centre in the Ecuadorian Andean region. She is aiming to convoy this experience into a Ph.D. in

Anthropology on the assessment of the several local and international programs fighting against the widespread malnutrition in this indigenous area.

**Brigida Marovelli:** I grew up in the Tuscan countryside, in a very small village in province of Lucca and that is probably a good reason for being interested in food. I did my first degree and my master in Clinical Psychology at La Sapienza in Rome. In 2005 I moved to London to attend a Master in Medical Anthropology at Brunel University and I researched food habits in three different generations of women in Rome, collecting “food-centered narratives” and addressing issues as food choice, gender, and body under the supervision of Cecil Helman and Adam Kuper. At the moment I am enrolled in my last Ph.D. year, still at Brunel University, Anthropology Department. I am in the final stage of my writing up under the supervision of Eric Hirsch. My fieldwork was carried out in Catania’s traditional fish market, A Piscaria. It is an attempt to follow food from its sourcing to the table, in a sort of “social life” of the market. The main governing ideas, that I am developing in my thesis, are: the social construction of concepts as local, traditional and good; social construction of space and the meaning attached to it; the systems of values behind food politics; the market seen as family, as based of kinship relationships; and my personal fish tale, dedicated to the part of fieldwork spent on a traditional fishing vessel, collecting narratives of fishermen and taking part to the whole process of transformation, from the sea to the market and finally to the table.

**Sonia Massari** is the Director of Gustolab Institute, the first Italian Academic Center dedicated to Food Studies in Rome. Since 2008 she has designed, directed and managed over twenty Food Studies Programs and dedicated field trips in Italy: for University of Illinois Urbana Champaign-Advertising, Journalism and History Departments-Chatham University, NYU, New Mexico State University, Bowling Green State University, Vantan Design Institute, New Haven University, and others. She is currently the Academic and Program Director of the University of Illinois-Urbana Champaign, Food Culture and Media program in Rome. Since 2010 she has designed and directed the Critical Studies on Food Summer Program in Rome, for the University of Massachusetts Amherst. She holds a Laurea in Communication Studies at Siena University. She received a M.A in “Web and TV reporting”, a

M.A. in "Marketing, CRM and Communication" and a M.A. in "Intercultural Communication." She received her Ph.D. in Information and Communication Technologies at Electronic Engineering Department of University of Florence with a focus on "ICT and Food Experience design." In 2006 and 2007 she taught at Montclair State University (NJ) and CUNY (NY). She currently teaches at Roma3 University and Hobart William Smith Colleges (Rome Program). She edited "ID City" book with Simona Wright, in 2011 and she is co-founder of the interdisciplinary conference "Echioltremare" in Rome. She is consultant of The Barilla Center for Food and Nutrition for the "BCFN Young Earth Solutions" Project. Massari is an ASFS, NEMLA, PAMLA and AACUPI member.

**Pier Alberto Merli**, Ph.D. in Economics and Social Sciences, is Director of Leonardo da Vinci School (School of Italian Language and Culture) Rome School and coordinator for US marketing strategies for Leonardo da Vinci School Group since 1984. Since the '90s he has been laying the foundations of networks to support the International Education Program, by collaborating with several US Universities and by starting up Study Abroad Programs in Rome for Hobart&William Smith Colleges (NY). In 2007, he starts his cooperation with University of Illinois Urbana Champaign, designing and establishing one of the first academic programs on Food Studies in Italy. In 2008 he founded "Gustolab Institute Center for Food and Culture" and as its President, he has been strengthening his academic vocation for Food Studies, developing and running programs in food and culture based in partnership with major US Educational Institutions. In 2010 he coordinates a dedicated staff for the start-up of a program on Critical Studies on Food credited by University of Massachusetts, Amherst. Up to today he's Rome Resident Director for both University of Illinois and Hobart&William Smith Colleges and represent them in AACUPI where, since 2010, he's also Chairman of the AACUPI Committee "Culture and Politics of Food in Italy: Agriculture, Food & Hunger."

**Massimo Montanari** è docente di Storia medievale presso la Facoltà di Lettere e Filosofia dell'Università di Bologna, dove insegna anche Storia dell'alimentazione e dirige il Master europeo "Storia e cultura dell'alimentazione", attivato assieme alle Università di Tours, Barcellona e Bruxelles. Ritenuto uno dei maggiori specialisti in questo ambito di studi,

ha tenuto corsi, seminari e conferenze in molti paesi europei e inoltre in Giappone, negli Stati Uniti, in Canada, nell'America latina. Molte le sue pubblicazioni, tradotte in numerose lingue. Tra le altre ricordiamo: *L'alimentazione contadina nell'alto Medioevo* (1979), *Alimentazione e cultura nel Medioevo* (1988), *Convivio* (1989), *La fame e l'abbondanza* (1993), *Il pentolino magico* (1995), *Il cibo come cultura* (2004), *Il formaggio con le pere. La storia in un proverbio* (2008); *Il riposo della polpetta e altre storie intorno al cibo* (2009), *L'identità italiana in cucina* (2010), *Gusti del Medioevo* (2012). Con Alberto Capatti ha scritto *La cucina italiana. Storia di una cultura* (1999). Ha curato *Il mondo in cucina. Storia, identità, scambi* (2002); con Jean-Louis Flandrin, *Storia dell'alimentazione* (1996); con Françoise Sabban, *Atlante dell'alimentazione e della gastronomia* (2004).

**Peter Naccarato** is Professor of English and currently serves as Chair of the Humanities Division at Marymount Manhattan College. He earned his Ph.D. from the State University of New York at Stony Brook. His recent scholarly work is in the area of food studies, focusing on the role of food and food practices in circulating ideologies and sustaining individual and group identities. With Kathleen LeBesco, he co-teaches an interdisciplinary seminar titled *Edible Ideologies: The Politics of Food*. LeBesco and Naccarato have also co-authored *Culinary Capital* (Berg Press, forthcoming) and co-edited *Edible Ideologies: Representing Food and Meaning* (SUNY Press, 2008). Their chapter on food programming on the Travel Channel was recently published in *Blue-Collar Pop Culture* (Praeger, 2012) and his essay on food rituals and Italian-American masculinity is forthcoming in the *Italian-American Review*. He is currently teaching “Mangiamo!: Food in Italian and Italian-American Literature and Film” at the Umbra Institute.

**Zachary Nowak** is the coordinator and lead professor of the Food Studies Program at the Umbra Institute. His research interests center on the food myths, specifically those that both Italians and foreigners have woven in the last fifty years about Italian food. He is co-editor of a blog on Italian food history ([www.foodinitaly.org](http://www.foodinitaly.org)) and teaches courses in food history and the possibility of sustainable food. His proposal for *Truffle: A Global History* was recently accepted for Reaktion Books' Edible Series. He does not believe in *terroir*. Nowak co-organized the *Food Conference: Perugia* with Elgin Eckert.



**Ivona Orlic** was born in 1971 in Pula, Croatia. She graduated in the Pedagogical faculty in Rijeka in 1996 with work on pedagogy and organization of cultural events. In 2004 she finished a postgraduate program in ethnology and cultural anthropology at the University of Zagreb with a thesis entitled “Franci Blaskovic and construction of contemporary Istrian Identity”. She has worked at the public university from 1996 till 2006, when she started to work at the Ethnographic museum of Istria as a curator. In 2011 she finished her doctoral study and received her Ph.D. in ethnology and cultural anthropology with a dissertation entitled “Regional identity in contemporary touristic offer in Istria”. She now also works as associate professor at the Business school in Višnjan. Ivona Orlic is currently working on two research projects: “Connecting Croatia” at the Institute for International Affairs in Zagreb, and “Agrotourisms and element of sustainable rural development” at the Institute for Agriculture in Poreč.

**Fulvio Orsitto** è Assistant Professor e Direttore del Programma di Italianistica e Studi Italo-Americani alla California State University, Chico. Ha studiato alla Università degli Studi di Torino, presso la quale ha conseguito una laurea quadriennale in Lettere Moderne (1998), una laurea quadriennale in D.A.M.S. (2001) ed una laurea specialistica in Gestione e Promozione del Patrimonio Cinematografico, Artistico e Multimediale (2004). Da molti anni vive e lavora negli States, dove ha conseguito, presso la University of Connecticut, un Master of Arts in Italian Studies (2003), ed un Ph.D. in Italian Cinema (2008). Oltre ad aver contribuito a svariati volumi collettanei sul cinema italiano e italo-americano, ha scritto numerosi saggi e recensioni su riviste accademiche statunitensi ed europee occupandosi di cinema italo-americano, di cinema italiano contemporaneo e di letteratura italiana. Nel 2011 ha pubblicato il volume *L'Altro e l'Altrove nella cultura italiana* (Cuneo, Nerosubiano). Nel 2012 è stato curatore del volume collettaneo *Cinema e Risorgimento: visioni e re-visioni* (Roma, Vecchiarelli) e co-curatore del numero XXXIV (dedicato al cinema italiano contemporaneo) del *NEMLA Journal of Italian Studies*, entrambi di prossima uscita.

**Andrea Parente** and **Gianfilippo Guadagno** (see above) are currently Instructors at the Food and Media Course in Gustolab Institute. Andrea Parente holds a Laurea degree in Communications Studies. After



working as a copywriter for local TVs and small advertising agencies he attended a post graduate master in Screenwriting at the University La Sapienza in Rome. In November 2004 he moved in New York where he worked for two years for RAI Corporation, the New York subsidiary of the Italian public television. He also attended a workshop at the New York Film Academy to enhance his education in filmmaking. After his return to Italy, he's been a producer for Skytg24, the main all-news channel in Italy, and a news producer for H24 a news service working for the main national and international news channel in Italy. As a filmmaker he also worked for Rai and Mediaset.

**Nicola Perullo** è Professore Associato di Estetica e insegna Filosofia del cibo e Estetica del gusto presso l'Università di Scienze Gastronomiche di Pollenzo (Cn). Ha introdotto in Italia la ricerca e l'insegnamento sull'estetica del gusto, intesa come riflessione sugli oggetti e sulle esperienze gastronomiche. Oltre che di gusto, si occupa di sapere endocorporeo e di estetica della vita quotidiana. Ha lavorato sulla filosofia di Wittgenstein e sulla filosofia francese contemporanea, con particolare riferimento a Derrida; sull'estetica del Settecento, con particolare riferimento a Vico da un lato, alla questione del gusto dall'altro. È autore dei seguenti volumi: *La scena del senso. A partire da Wittgenstein e Derrida* (2011, in preparazione) *Filosofia della gastronomia laica. Il gusto come esperienza* (2010), *L'altro gusto. Saggi di estetica gastronomica* (2008), *Cultura e storia della gastronomia* (2007), *Per un'estetica del cibo* (2006), *Bestie e bestioni. Il problema dell'animale in Vico* (2002).

**Paola Pettinotti** (Torino, 1965) è una studiosa di storia della cultura materiale e, in particolare, di storia dell'alimentazione. Oltre a diversi articoli di storia locale e sociale, è attualmente in corso di pubblicazione una sua *Breve storia di Genova*.

**Manuel Vaquero Piñeiro** nato ad Oviedo (Spagna) il 20.11.1961, laureato in storia medievale e Ph.D. in Storia moderna e contemporanea presso l'Università di Cantabria (Spagna), è docente di storia economica presso la Facoltà di Scienze Politiche dell'Università degli studi di Perugia. Fra i suoi temi di ricerca principali sono le strutture produttive nelle società pre-industriali e l'evoluzione dell'agricoltura in Umbria. Membro del

comitato scientifico e organizzatore del Convegno “Origini e cause della scarsità delle risorse alimentari in età moderna e contemporanea”, Perugia 4-5 novembre 2011. Partecipa al progetto di ricerca “Il contributo italiano allo sviluppo culturale in Argentina. Nuove metodologie per la conoscenza e la valorizzazione dei patrimoni”, finanziato nel 2012 dal Consorzio Universitario Italo-Argentino. Le ultime pubblicazioni sono *Il baco da seta in Umbria (XVIII-XX secolo). Produzione e commercio*, Editoriale Scientifica, Napoli 2010; *Da fattori a periti agrari. Formazione professionale e modernizzazione dell'agricoltura in Umbria (1884-1929)*, Istituto per la Storia Contemporanea dell'Umbria- Editoriale Umbra, Perugia 2011.

**Elisabetta Violi LeJeune Ponze** was born in Italy and moved to the United States in 1978 to teach Italian in Louisiana. In 1980 she graduated from Southeastern Louisiana University with an M.A. in English. In 1981 she completed a Laurea in Lingue e Letterature Straniere Moderne at the University of Rome La Sapienza. Then in 1986 she graduated from Tulane University in New Orleans with a Masters of Arts in Teaching. Presently she teaches English and Italian at Southeastern Louisiana University. She lives in an area of Southern Louisiana where Italian food has developed its own culinary identity.

**Elsbeth Probyn** FAHA, FASSA is Professor of Gender and Cultural Studies at the University of Sydney, Australia. Her work focuses on questions of identity, material, and cultural practices. She has theorized these through the grounded analyses of a wide-ranging set of areas: from eating, sex, emotions and affects, spatiality, and writing. Elspeth has published several books in these areas, including *Sexing the Self, Outside Belongings, Carnal Appetites, Sexy Bodies*, and *Blush: Faces of Shame* (University of Minnesota Press, and UNSW Press, 2005). Her current research brings together her interests in a new way – focusing on questions of food security, she bridges the paradigms of production and consumption through the study of fish, fishing and fishers globally and in regional Australia.

**Laura Proserpi** insegna Storia e cultura dell'alimentazione presso l'Università degli Studi di Milano e collabora con altri atenei italiani. Ha al suo attivo una cinquantina di pubblicazioni. Il suo primo libro *Il miele nell'Occidente*

*medievale*, pubblicato per l'Accademia dei Georgofili di Firenze, ha ricevuto riconoscimenti a livello nazionale (Ape d'Oro 2010), mentre il suo ultimo lavoro, *Nascere sotto il cavolo: chiavi di cultura alimentare in antico regime*, è attualmente in corso di pubblicazione presso l'editore FrancoAngeli.

**Alessandro Ravera** (Milano, 1969) si occupa di storia delle città in termini di relazione tra sviluppo urbanistico e trasformazioni nell'immaginario collettivo. Come professore a contratto ha tenuto il corso di Storia dell'Architettura Contemporanea nell'Università di Genova.

**Paula Salvio** is Professor of Education at the University of New Hampshire. She specializes in educational studies from the interdisciplinary perspectives of literature, psychoanalysis, cinema, photography and material culture. She is the author of *Anne Sexton: Teacher of Weird Abundance* (State University of New York Press, 2007), and, with Gail Boldt, *Love's Return: Psychoanalytic Essays on Early Childhood, Teaching and Learning* (Routledge, 2006). Her most recent studies focus on the anti-Mafia movement in Sicily and on women's food blogs.

**Lisa Sasson** is a registered dietitian and a clinical associate professor at New York University's Department of Nutrition, Food Studies, and Public Health. In this role, she directs the graduate clinical master's program, dietetic internship and NYU's study abroad in Tuscany, Italy: Its Cuisine and the Mediterranean Diet. She also teaches a variety of undergraduate and graduate courses that include Nutrition and the Lifecycle, Diet Assessment and Planning and Clinical Practice in Dietetics. She works with the NYU dental faculty to advance nutrition and oral health in both the NYU and dental curriculum. In addition to her work at NYU, Lisa counsels private clients in healthy eating, sports nutrition, weight management and eating disorders. Lisa was a member of the food processing working group for Global Reporting Initiative, a non-profit organization that developed the world's most widely used sustainability reporting guidelines.

**Maryann Tebben** is Associate Professor of French at Bard College at Simon's Rock with a growing record of presentations and publications in food studies, especially on the relationship of food culture to national identity in France and in French literature. In this field, she has published two essays in edited

volumes, one on the representation of iconic dishes in French literature in *You Are What You Eat* (Cambridge Scholars Press, 2008) and one on the literary and cultural significance of French fries/frites in a volume of essays on the potato (*La Pomme de terre de la Renaissance au XXI<sup>e</sup> siècle*, Presses Universitaires de Rennes, 2011). She has presented numerous papers on food at national and international conferences, including a summer seminar sponsored by the “Institut Européen d’Histoire et des Cultures de l’Alimentation” and a multidisciplinary colloquium on the potato hosted by the Université François-Rabelais (Tours). Her primary specialty is early modern French and Italian literature and she has published articles on Molière, Du Bellay, and women’s writing in Renaissance Italy. She is currently at work on a monograph on the history of sauces.

**Robert Valgenti** is Assistant Professor of Philosophy at Lebanon Valley College. His research interests include contemporary Italian philosophy, hermeneutics, 19<sup>th</sup>-20<sup>th</sup> century German philosophy, and the connection between food and philosophy. As a Fulbright grantee he studied with Gianni Vattimo at the University of Turin, and he has recently completed a translation of Luigi Pareyson’s *Verità e interpretazione* into English for SUNY Press. His current research includes a book-length study of Vattimo’s nihilism, and an investigation of the transformative act of philosophizing about food entitled *Conceptual Metabolism*.

**Antonella Valoroso** received her Ph.D. in Italian Language and Literature at Yale University in 2006 with a dissertation on the autobiography of the 19<sup>th</sup> century world-famous actress Adelaide Ristori. Her research interests include Italian theater and opera, 19<sup>th</sup> century history and culture, images and representations of Italy and ‘italianess’, autobiography and autobiographical literature. She has published articles and book chapters on Ariosto, Leopardi, De Filippo, Verdi, Donizetti, Puccini, Ristori, 17<sup>th</sup> century sacred performances, Futurism and 1960s avant-garde theater. In 2005 she has edited the first modern edition of *Ricordi e Studi artistici* by Adelaide Ristori (Roma: Dino Audino Editore). She is also the author of two full-fledged courses for beginner and intermediate students –*Online Italian 101* and *Online Italian 102* (New York: Living Language, Random House, 2007)– and an audio language course for beginner students –*Starting Out in Italian* (New York:

Living Language, Random House, 2008). Going back to her first love, cultural journalism, she has recently published on “Corriere della sera” (online edition) an essay on the relationship between women and food in Eduardo De Filippo’s play *Sabato, domenica e lunedì*. She currently teaches courses about the Italian Risorgimento, 19<sup>th</sup> century novel, and contemporary Italian culture and society at The Umbra Institute (Perugia).

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