

foodCONFERENCE

PERUGIA

Perugia, 9-12 June 2016
Organized by the
Umbra Institute





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 third edition of the food conference with a number of community partners.

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foodCONFERENCE

PERUGIA 2016

Conference Schedule/ <i>Programma del convegno</i>	
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Thursday, June 9^h

- 17:00-18:00 Registration (The Umbra Institute, Conference Stand) ①
19:00-20:30 Welcome Aperitivo – meet at the Fontana Maggiore at 18:45 ②

Friday, June 10th

- 8:30-9:20 Registration (The Umbra Institute, Conference Stand) ①
9:30-10:45 Welcome Note (Francesco Burzacca, Director of Academic Programs - The Umbra Institute) and Inaugural Keynote (Alice Julier, Chatham University) at the Umbra Institute, Sala del Dottorato ①
11:00-11:30 Coffee Break (The Umbra Institute, Cathedral's Cloister)

11.30-12.50 Session I

Landscapes of Learning I (Aula Magna)

Molly Anderson – *The Evolution of Food Studies in the US*

Marlene McCauley – *The Learning Landscape of Guilford College: Food, Environment, and Community*

Kyle Dell – *Landscape of Curriculum: Creating Community and Curriculum at Guilford College*

12:50-14:30 Lunch Break

14:30-15:30 Afternoon Keynote – Molly Anderson, at Sala del Dottorato,

15:40-17:20 Session II

Landscape, Food and Tourism (Aula 1)

Rengenier Rittersma – *“A culinary and natural treasure: Towards a European educational truffle itinerary”/ or Un tesoro culinario, culturale e naturalistico: Verso un itinerario educativo sul tartufo europeo*

Gaetano Di Pasquale – *Il progetto Brunello Country Walk: una proposta innovativa di turismo del territorio basata sulla cultura del paesaggio*

Sandra Radicchi – *Cibo, paesaggio e cultura per un turismo nei piccoli centri delle Colline Metallifere in Toscana*

Maria Rita Liuni/ Gisella Murgia/ Anna Maria Barreca – *Loro verde di Calabria: il bergamotto, l'essenza che ha 'profumato il mondo'*

Consuming Sustainably (Aula 2)

Elise Miranda – *Integrating Distillery Grain Waste into Consumable Goods as a Means of Food Waste Reduction*

Christina Solazzo – *Transitional Landscapes of a Slow Winery in a Global Society*

Kierstin Hatt – *Food in the Emerging Landscape of In/En–vironmental Health*

17:20-18:40 Session III**Landscapes of Learning II (Aula Magna)**

Zachary Nowak – *A Pedagogy for an Interdisciplinary Field*

Christopher Fink – *Literal and figurative landscapes in higher education: Challenges and opportunities in food studies.*

Siegfried de Rachewiltz – *“You are what you eat”: understanding foreign cultures through food at Brunnenburg*

Michael Lantow – *Using The Kitchen to Restore Individuality in an Ever-Changing Dietary Landscape*

19:45 Gala Dinner at Il Poeta Contadino (meet at the Fontana Maggiore) ②

Saturday, June 11th

9:00-9:45 Registration, The Umbra Institute, Conference Stand ①

10:00-11:00 Morning Keynote – Simone Cinotto, at Fondazione Ranieri di Sorbello (Sala Ciuti) ⑤

11:00-11:40 Coffee Break, Fondazione Ranieri di Sorbello (Sala Marilena)

11:40-12:50 Session I (at the Fondazione Ranieri di Sorbello and the Umbra Institute)

Italian Food Landscapes Through the Ages (Sala Ciuti—Fondazione Ranieri) ⑤

Antonella Valoroso – *La tavola come paesaggio e il paesaggio in tavola: L'arte della tavola nel '700 e il servizio di porcellane Ginori della collezione Ranieri di Sorbello*

Karima Moyer-Nocchi – *Getting to Know You: International Cuisine and the 19th Century Italian Cookbook*

Nelson Graburn – *California Cuisine: Anthropologists, Tourism and Nostalgia*

Food Provisioning (Aula 1—Umbra Institute) ①

Jeremy Strong – *The Forager Today*

Joyce E. Chaplin – *T. R. Malthus and the Hunting Mode of Subsistence*

Robert Lemon – *The Spatial Practices of Food Trucks*

11:40-13:00 Session II (at the Umbra Institute) ①

Food Memoires and Cookbooks (Aula 2)

Anne Urbancic – *Fratelli Ingegnoli: Writing the Landscape of Italian Cooking in the Late Nineteenth Century*

Julieta Flores Jurado – *Demeter's Garden in Two Contemporary Food Memoirs*

Cindy Ott – *Alma Snell: The Julia Child of Crow American Indian Cuisine*

13:00-15:00 Lunch Break

15:00-16:40 Session III

New Food Landscapes and Communities (Aula 1)

Sonia Massari – *Design Thinking and Food Innovation: The Dynamic Use of Design Thinking Applied to Food Studies*

Catherine Wickham – *Do Communities Exist at the Intersection of Social Media and Food-related Information?*

Katarzyna Dembska – *Building a Sustainable Food Future: The BCFN Youth Manifesto*

Elena Carbone – *Case Study: Intangible Cultural Heritage and Food Botteghe in Rome*

Jesse Dart – *Expanding Corporate Food Programs in a Global Economy*

Literature/Film Landscapes I (Aula 2)

Cristiano Ragni – *Food Fit for Heroes: Viking meals between epic and TV series*

Camilla Caporicci – *From Tea to Lembas Bread: the meaning of food in The Lord of the Rings*

Marco Bagli – *What do landscapes taste like? Evidence from Netflix's The Chef Table*

Food and Landscape as Cultural Heritage (Aula 3)

Elisa Ascione – *The orchard of forgotten fruits: landscape as memory and heritage in Umbria*

Michael Di Giovine – *Sustainable Foodways as Heritage? Culinary Landscapes as Idioms of Local Identity in Italy*

Brad Jones – *Consuming heritage: politics and patrimony in the reinvention of lowcountry cuisine*

16:40-17:10 Coffee Break, The Umbra Institute, Cathedral's Cloister

17:10-18:50 Session III**Literature Film Landscapes II (Aula 1)**

Francesco Burzacca – *Considerations on Food and Landscapes in the TV series Game of Thrones*

Arthur Lizie – *Dustin’ Crops Where There Ain’t No Crops: Food, Film, and Landscape*

Francesca Calamita – *Landscaping Eating Disorders in Contemporary Italian Women’s Writing*

Alessandro Celani – *Splendors and miseries of food*

Consumption and Heritage (Aula 3)

Kate Laubacher – *Conviviality and Community: Third Places in the U.S. and Europe*

Victor Geraci – *California Cuisine: Making Slow Food Fast*

Stefano Spillare – *Agro-ecological Consumerism between Systemic Response and Glocal Reflexivity: the example of Organic Food Consumption*

20:00-21:30 Informal Pizza Night (meet at the Fontana Maggiore) ②

Sunday, June 12th

8:00-15:30 Optional Excursion to Lago Trasimeno, Isola Maggiore, and Lunch at Typical Lakeside Restaurant (Da Maria)—Meet at Fontana Maggiore at 9:00 ②

Molly Anderson is developing a new program in Food Studies at Middlebury College in Vermont, where she teaches about hunger and food security, fixing food systems, and sustainability. She is especially interested in multi-actor collaborations for sustainability, sustainability metrics and assessment, food system resilience, human rights in the food system, food security and the right to food in the US and other industrialized countries, and the transition to a post-petroleum food economy. She is also interested in bridging interests and concerns of academicians and community-based activists. She is involved in food system planning at the state and regional scales, and is a member of the International Panel of Experts on Sustainable Food Systems (IPES-Food). She has worked as a private consultant for domestic and international organizations, and at Tufts University was the founding Director of the Agriculture, Food and Environment Graduate Program in the School of Nutrition Science & Policy and directed Tufts Institute of the Environment for 2 years.

Elisa Ascione is the Food & Sustainability Studies Program Coordinator at the Umbra Institute, where she teaches “Sustainability and Food Production” and “History and Culture of Food in Italy”. She received her PhD in Anthropology from the University of Perugia and her Master’s degree in Refugee Studies from the University of East London, UK. Her main areas of research have been gender issues in migration and the patrimonialization of traditional food in Central Italy.

Marco Bagli is a PhD candidate at the University of Perugia in English linguistics, and Student Services Co-Coordinator at the Umbra Institute. His research focuses on the role of the sense of taste in English language and conceptualization, from a cognitive linguistics perspective. His main areas of interest are Linguistic Categorization, Conceptual Metaphor Theory, the theory of Embodiment, Evolutionary Anthropology and Language Evolution. He is member of AIA (Associazione Italiana Anglistica), IACS (International Association of Cognitive Semiotics) and UK-CLA (UK Cognitive Linguistics Association).

Anna Maria Barreca Docente presso l’Università per stranieri Dante Alighieri di Reggio Calabria: Docente di didattica dello scritto (Corsi Formazione/ Aggiornamento docenti di Lingua italiana L2); Docente di Lingua e Cultura Italiana; Docente di didattica Corso Formazione Docenti di Lingua Italiana

a Stranieri per insegnanti italiani; Responsabile del Laboratorio di scrittura (riservato agli studenti stranieri); Responsabile e docente (Corsi di Cucina e Linguaggio Eno-gastronomico: CUNRI).

Francesco Burzacca served as an Italian language teaching assistant in Germany (Aloisiuskolleg, Bonn) and in the USA (Connecticut College). He joined the Umbra Institute in 2002, where he served as a Professor of Italian language, Italian Cinema, and as the Coordinator of the language programs. He conducted his doctoral research in Comparative Literature and Arts. He taught Italian language and culture at the Università per Stranieri di Perugia and German literature at the Università degli Studi dell'Aquila. He is currently the Director of Academic Programs at the Umbra Institute.

Francesca Calamita teaches Italian Studies at the University of Virginia. She holds a PhD in Italian Literature from Victoria University of Wellington and she is the author of *Linguaggi dell'esperienza femminile* (Il Poligrafo, 2015). Her reviews and articles have appeared, among other places, in the *Journal of Modern Italian Studies*, *Quaderni d'Italianistica*, *gender/sexuality/Italy* and *altrelettere*. She is currently coediting a volume on the fictional depiction of eating disorders in contemporary French, German, Italian and Spanish women's writing under contract with "Studies in Contemporary Women's Writing – Peter Lang"

Camilla Caporicci is an Alexander von Humboldt Fellow at the Ludwig-Maximilians-Universität (Munich). A Shakespearean scholar and expert in Renaissance poetry, she has conducted her research mainly at the Warburg Institute of London and at the University of Perugia, where she obtained her PhD. A former staff member at the Umbra Institute, she is the author of a monograph on Shakespeare's Sonnets (Aguaplano 2013) and of a series of articles and book chapters published in national and international volumes and journals.

Elena Carbone is a health education/nutrition communications researcher. Her mixed methods work with communities integrates behavioral-based dietary interventions to promote health and prevent complications related to obesity, diabetes, and cancer. She is Associate Professor and Graduate Program Director of Nutrition, and Founding Director of the Community-Engaged

Research Program at the University of Massachusetts Amherst. She is also a Registered Dietitian, a Gustolab Institute Visiting Professor in Rome, and an Editorial Board member of several journals. She has made over 100 presentations nationally/internationally and authored over 30 peer-reviewed publications related to food, dietary habits, and communication needs of multicultural groups.

Alessandro Celani, PhD, is an archaeologist and art historian, and has studied in Perugia, Athens and Rome. He has published monographs and articles on Greek and Roman art, as well as guide books and short poems. His most recent book on ancient art, *A Kind of Natural Sorrow*, was published in 2013. He teaches history and art history in American and Canadian universities in Rome, Tuscany and Umbria. He has been exploring film and digital photography for 15 years, and his favourite themes are ruins and statues, architecture, and street photography.

Joyce E. Chaplin is the James Duncan Phillips Professor of Early American History at Harvard University. She is the author of *An Anxious Pursuit: Agricultural Innovation and Modernity in the Lower South, 1730–1815* (1993), *Subject Matter: Technology, the Body, and Science on the Anglo–American Frontier, 1500–1676* (2001), *The First Scientific American: Benjamin Franklin and the Pursuit of Genius* (2006), *Round about the Earth: Circumnavigation from Magellan to Orbit* (2012), and (with Alison Bashford) *The New Worlds of Thomas Robert Malthus: Rereading the Principle of Population* (2016). She is also the coeditor of *Food in Time and Place* (2014).

Simone Cinotto is Associate Professor of Modern History at the Università di Scienze Gastronomiche in Pollenzo, Italy, where he is also the Director of the Master of Gastronomy: Food in Italy program. He has been a Visiting Professor at New York University and University of London and is a Fellow of the Italian Academy for Advanced Studies in America at Columbia University. Cinotto is the author of *The Italian American Table: Food, Family, and Community in New York City* (University of Illinois Press, 2013) and *Soft Soil Black Grapes: The Birth of Italian Winemaking in California* (New York University Press, 2012), the editor of *Making Italian America: Consumer Culture and the Production of Ethnic Identities* (Fordham University Press, 2014), and the co-editor with Hasia Diner of *Global Jewish Foodways: A History* (University of Nebraska Press, forthcoming 2016).

Jesse Dart is a PhD candidate at the University of Sydney in the department of anthropology. His research interests are in the anthropology of food, specifically, the culture of free food in the workplace, commensality, cooking and corporate anthropology. He has a master in food culture & communication from the University of Gastronomic Sciences as well as an MA in anthropology from Macquarie University.

Siegfried de Rachewiltz holds degrees from Rutgers University, the University of Urbino, and a PhD in Comparative Literature/Folklore and Mythology from Harvard University. He also holds the “*venia legendi*” in European Ethnology and Ethnology of Food at the University of Innsbruck. He has published a number of books on Tyrolean foodways including a book on bread, on chestnuts, on “Speck,” and on poppy, and numerous articles on traditional crafts and agriculture in South-Tyrol. Since 1992 he has collaborated with Guilford College in organizing the “Guilford Semester at Brunnenburg”.

Kyle Dell is an associate professor of political science and environmental studies at Guilford College. Kyle earned a PhD in political science at Boston College. His research examines democratically-created environmental policy; he has served as an invited speaker around the world on the importance of grassroots democracy to environmental protection. He has chaired the departments of Political Science and Environmental Studies as well as the Interdisciplinary Studies. Since 2013, Kyle has served as a faculty in residence for the Brunnenburg Study Abroad program in Dorf Tirol, Süd Tyrol, Italy teaching and researching food systems.

Katarzyna Dembska earned her BSc in Dietetics and MSc in Food Science at the University of Florence. She has been engaged in dietetic counselling in private practice, in therapy clinics and at the AOU Careggi hospital. She has conducted workshops to promote fruit consumption in children, and has cooperated with the urban garden Orti Dipinti in Florence. She is currently a consultant for the Barilla Center for Food and Nutrition and is on the advisory board of the smartphone application NutriMe, that connects people interested in obtaining nutritional advice with nutrition health professionals.

Michael A. Di Giovine is Assistant Professor of Anthropology at West Chester University and Honorary Fellow at the University of Wisconsin-Madison. A former tour operator, his research in Europe and Southeast Asia focuses on tourism/pilgrimage, heritage, foodways, and Catholic devotion to Padre Pio. The author of *The Heritage-scape: UNESCO, World Heritage, and Tourism* (2009), and co-editor of *Edible Identities: Food as Cultural Heritage*, Michael is Convenor-elect of the American Anthropological Association's Anthropology of Tourism Interest Group and served on the AAA's Task Force on Cultural Heritage. He is the co-editor of the series, *Anthropology of Tourism: Heritage, Mobility and Society*.

Elgin K. Eckert is on the faculty of the Umbra Institute and teaches courses in literature, creative writing, Italian cinema, and cultural studies. She previously taught at CUNY Brooklyn College and Harvard University, where she received her PhD with a dissertation on cultural memory in Andrea Camilleri's Montalbano series. Her scholarly publications include articles focused on her research interests in areas such as cultural memory in literature, the history and representations of the Sicilian and American mafia in narrative and cinematic fiction as well as issues in narratology/narrative theory.

Christopher Fink is an associate professor and department chair in the Department of Health & Human Kinetics at Ohio Wesleyan University in Delaware, Ohio (USA), and a co-director of the Food Studies minor program at OWU. He also teaches a summer course on the myths and realities of the Mediterranean Diet at the Umbra Institute. Recently, his scholarship has focused on pedagogies in food studies, food system design in dietary health, food supply chains and quality of life, food insecurity and chronic disease, cooking and health, and culture, meaning, and tradition. His teaching focuses broadly on the areas of food studies, health promotion, and qualitative inquiry.

Victor W. Geraci is the retired Associate Director and Food and Wine Historian from the UC Berkeley Regional Oral History Office. Geraci's Masters thesis was on the Southern California raisin industry and his doctoral dissertation elaborated on the history of the Santa Barbara, California Wine Industry. His food and wine publications include the co-authored *Aged In Oak*, journal articles and reviews in the *Southern California Quarterly*, *Journal of Agricultural History*, *The Public Historian*, *Gastronomica*, and the *Journal of*

San Diego History. His books include *Salud: The Story of the Santa Barbara Wine Industry*, and the co-edited *Icons of American Cooking*.

Nelson Graburn was educated in Classics at King's, Canterbury and Natural Sciences and Anthropology at Cambridge, McGill and University of Chicago. I have carried out ethnographic research in Canada, Alaska, Greenland, Japan, East and Southeast Asia, and China. He has taught at Berkeley since 1964, with visiting appointments in Ottawa, Aix-en-Provence, Osaka, Fukuoka, London, and Porto Alegre. At Berkeley, he has taught his seminar on Tourism, Art and Modernity since 1977, and he is co-chair of the Tourism Studies Working Group. Graburn's recent research has focused on the study of art, tourism, museums, and the expression and representation of identity. He is now working on Contemporary Tourism in Asia (Japan and China), and continuing his research on contemporary Inuit arts including "urban Inuit arts."

Kierstin Hatt teaches sociology and anthropology courses relating to food, gender, environment, development and globalization. She has worked in the area of food for twenty years. Her research background includes ethnographic fieldwork on the socio-cultural, political-economic and environmental impacts of power systems in the banana industry in Costa Rica. She co-authored and edited *Consuming Sustainability: Critical Social Analyses of Ecological Change*. Over the past decade she has conducted participant action research aimed towards decreasing structural barriers in accessing a range of effective interventions for autism. This has included clinical certification and practice, community advocacy, and successfully conducting appeals against the Alberta (Canada) Government for funding of autism interventions, including for the gluten-free, casein-free (GF/CF) diet.

Bradley M. Jones received a MLA in Gastronomy from Boston University in 2014, a BA from Wabash College in 2010, and is pursuing a PhD in Anthropology at Washington University in St. Louis. His research explores alternative forms of food production, cultures of craftsmanship, and neo-agrarianism in the United States. He is the founding editor of the *Graduate Journal of Food Studies*, vice-president of the Graduate Association for Food Studies, and his work has appeared in: *CuiZine: the Journal of Canadian Food Culture*; *Food, Culture, and Society*; *Digest: A Journal of Foodways and Culture*; the *Graduate Journal of Food Studies*; and *The Inquisitive Eater*; among others.

Alice Julier is Associate Professor and Director of the Graduate Program in Food Studies at Chatham University and the Associate Dean of the Falk School of Sustainability. She writes about material life, social movements, domestic life, labor, consumption, and inequality in food systems. Her work includes: “Mapping Men onto the Menu,” in *Food and Foodways*, “Family and Domesticity” in *A Cultural History of Food: The Modern Age*, “The Political Economy of Obesity: The Fat Pay All,” in *Food and Culture: A Reader*, “Julia at Smith” in *Gastronomica*, and “Hiding Race and Class in the Discourse of Commercial Food” in *From Betty Crocker to Feminist Food Studies*. Her book is entitled *Eating Together: Food, Friendship, and Inequality*. She is the past president of Association for the Study of Food and Society and is on the board of Agriculture, Food, and Human Values Society. She is also the co-editor of *Food and Culture: A Reader*.

Julieta Flores Jurado is a professor in the Department of Modern Languages and Literatures of the National Autonomous University of Mexico and a graduate student specializing in Comparative Literature at the same university. She has been a member of the Association for the Study of Food and Society since 2015. Her research explores the notions of author and authorship in gastronomical discourse and the creation of authorial personas by women chefs and gastronomes, particularly in food memoirs.

Michael Lantow is the Cooking Matters Program Manager at Local Matters – a healthful food education non-profit in Columbus, Ohio. In his time at the organization, Michael has trained hundreds of facilitators to utilize effective communication methods regarding dietary behaviors and change. Prior to working at Local Matters, he interned on a small-scale organic farm in Terre Haute, Indiana where he developed and implemented programming on food labeling and production.

Kate Laubacher is a graduate student at Chatham University in Pittsburgh, PA. She is pursuing her MA in Food Studies with a concentration in Markets and Marketing. She received her BA in Psychology at The College of Wooster. After studying at the Umbra Institute in the fall semester of her junior year, she became interested in the academic study of food, especially in how it relates to community and urban environments.

Robert Lemon is a former lecturer at UC Berkeley in Landscape Architecture and Environmental Planning, and most recently was a visiting professor at the Heidelberg Center for American Studies and the Geography Institute at Heidelberg University. Robert also holds a PhD in Geography from the University of Texas at Austin. An accomplished filmmaker, his work merges visual arts with geographic theory to create new ways of experiencing knowledge and to bridge social differences. His academic research examines how people experience and transform the built environment through culinary practices. Currently he is editing his dissertation “Taco Truck Urban Topographies: The Spatial Politics of Eating ‘Out’ in the US City” for a book publication. His movie *Transfusión* illustrates such processes in Columbus, Ohio and elucidates how people creatively reimagine a sense of place.

Liuni Maria Rita Dal 1995 docente di Lingua e Letteratura italiana nei corsi di italiano L2 presso l'Università per Stranieri “Dante Alighieri” di Reggio Calabria. Docente di Letteratura Italiana Contemporanea al Corso di Alta Formazione Docenti di lingua italiana Ls. In collaborazione con alcune associazioni culturali e l'Università, docente ai corsi di alfabetizzazione per cittadini immigrati extracomunitari. Partecipa a corsi di aggiornamento e convegni nazionali ed internazionali con lavori di ricerca nell'ambito della letteratura italiana e della didattica.

Arthur Lizie is a Professor Film, Video, and Media Studies and Chair of Communication Studies at Bridgewater State University.

Sonia Massari is the Director of Gustolab International Institute for Food Studies and Academic Director of the University of Illinois Food Studies programs-Rome. She received her PhD in Food Systems and Interaction Design from the Electronic Engineering Department at the University of Florence. Since 2004, she has worked for Education and Communication Agencies, Universities, and European Commission Research Centers as researcher and professor. She has won several important awards, including the Women and Technologies Award 2012, and the 2014 NAFSA TLS KC's Innovative Research in International Education Award. She is co-founder and director of the “2015 European UFD Conference.” She currently teaches at ISIA Design School and Scuola Politecnica Design Milano, and is the

coordinator of the 2016 ADI INDEX Food Design Commission.

Marlene McCauley, PhD is a professor of geology and environmental studies at Guilford College. Her PhD is in geochemistry from UCLA. She has led student and professional field seminars in North Carolina, the Colorado Plateau, Africa, and the Galapagos, and study abroad semesters in Dorf Tirol and Siena, Italy. Her recent research focuses on the design of innovative and engaging interdisciplinary lab science courses in the liberal arts curriculum, including “Terroir: the Science of Wine.” She has served as department chair for Geology and Environmental Studies, and as division director for Interdisciplinary Studies.

Elise Miranda is currently pursuing a Master’s degree in Food Studies with a concentration in food markets and marketing at Chatham University in Pittsburgh, Pennsylvania. Originally from northern California, Elise completed an undergraduate degree in Politics and a minor in Italian Studies at Saint Mary’s College of California. In her spare time, Elise likes to bake, read at the beach, practice yoga, and drink whiskey.

Karima Moyer-Nocchi teaches in the Modern Languages department of the University of Siena. Her research interests are principally in the history of Italian food, and she is the author of *Chewing the Fat – An Oral History of Italian Foodways from Fascism to Dolce Vita*. She has lived in Italy for 26 years and currently resides with her husband in Città di Castello. At present, she is working on a culinary biography of Rome for Rowman & Littlefield.

Gisella Murgia Docente presso l’Università per Stranieri Dante Alighieri di Reggio Calabria. Docente di Lingua e cultura italiana a stranieri. Docente di didattica della lingua italiana nei corsi di alta formazione docenti di lingua italiana come L2. Corresponsabile del corso di linguaggio eno-gastronomico. Autrice delle pubblicazioni “Palestra Italiana” (Loecher edit.) e “Officina Italiana” (Pellegrini edit.).

Zachary Nowak is a doctoral candidate in American Studies at Harvard University. He is also the Associate Director of the Food & Sustainability Studies Program at the Umbra Institute in Perugia, Italy. He is interested in food and environmental history, and is currently working on a dissertation

provisionally entitled “The American Train Station: An Environmental History.” He is the author of *Truffle: A Global History* (Reaktion, 2015), the translator of *Why Architects Still Draw* (MIT Press, 2014), and the editor and translator of *Inventing The Pizzeria: A History of Pizza Making in Naples* (Bloomsbury Academic, 2015). He is also a co-editor (with Elgin Eckert and Peter Naccarato) of a volume forthcoming with Bloomsbury, *Representing Italy Through Food*.

Cindy Ott is the Acting Chair in American History at the Amerika Institute, Ludwig Maximilian University, Munich, Germany and the President of the Society of Fellows at the Rachel Carson Center for Environment and Society. She is a full-time associate professor in the American Studies Department at Saint Louis University. Her fields of expertise include American food and culture, U.S. environmental history, history and memory, and material and visual culture. Along with her book *Pumpkin: The Curious History of an American Icon* (University of Washington Press, 2012), she has published articles on urban gardens, food reform movements, Indian and non-Indian relations, and landscape and memory. She is currently writing a book titled “Biscuits and Buffalo: Squashing Myths about Food in Indian Country” and a guidebook for interpreting visual culture of people and the environment.

Sandra Radicchi Da poco in pensione, è stata docente nell’Università per Stranieri di Siena dove ha insegnato lingua e cultura italiana agli stranieri e ha tenuto corsi e conferenze sull’enogastronomia italiana. Ha pubblicato articoli ed opere inerenti al tema del cibo fra le quali: “Didattica dell’italiano attraverso la sua cultura gastronomica (Atti del convegno AIPI, ed. Cesati 2006); “Esotismi nella lingua e negli aspetti culturali della gastronomia in Italia attraverso la comunicazione dell’editoria culinaria”(SILTA 2008); “Il Buongustare. Corso di enogastronomia d’Italia” (ed. Loescher, 2014). Attualmente svolge attività di studio e di ricerca sulla relazione fra cibo, territorio e turismo.

Cristiano Ragni holds a PhD in Comparative Literatures from the University of Perugia. His research focuses on the connections between politics, religion and drama in early modern England. He particularly focuses on the role played by Alberico Gentili, Regius Professor of Civil Law at Oxford, in the English cultural milieu, with specific reference to his works on Poetry and

International Law. He also studies Giordano Bruno's philosophical thought and its relation to Christopher Marlowe's and Shakespeare's drama. At The Umbra Institute, he is in charge of the Writing Center and co-coordinates the Italian University Exchange Program.

Rengenier C. Rittersma studied in Amsterdam and Heidelberg and obtained his PhD in History from the European University Institute in Florence. He lives in Germany and lectures at Rotterdam Business School. During his seven-year stay in Tuscany, he became familiar with truffles and obtained a truffle-hunter's license. From this point on, truffles became a predominant theme in his research, resulting in a wide variety of publications and other dissemination activities. He is currently writing a book, entitled "Tartufomania: Truffle Obsessions in Europe since the Renaissance." Another prominent theme in his research and lecture activity is the History of European Specialty Products. Since 2007, Rittersma has been member of the editorial board of the journal *Food & History*.

Christina Solazzo, from Clearwater, Florida, is a rising senior at the College of Wooster in Ohio as a Sociology major and Political Science minor. She recently completed both the Summer Intensive Italian Program and the Food Studies & Sustainability Program (FSSP) at the Umbra Institute. Though she is now acting as the FSSP Summer Intern, Christina has also served as the Communications Intern at the Tabarrini Winery in Montefalco for the past two years.

Stefano Spillare earned his PhD in Sociology and is a research fellow in the Department of Sociology and Economic Law at the University of Bologna. During his career, he has worked on projects relating to the Sociology of Consumption, Sustainable Consumption, Responsible Tourism and Communication. He collaborates with the Ces.Co.Com., Center for Advanced Studies on Consumption and Communication at the same Department and recently he has published a book with Professor Roberta Paltrinieri (Scientific Director of Ces.Co.Com), titled *L'Italia del biologico. Un fenomeno sociale dal campo alla città* (Edizioni Ambiente 2015).

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