**Jessica Carbone**

**Education**

**Harvard University (Graduate School of Arts and Sciences)**

May 2024 (exp.) PhD, American Studies; research on the centrality of culinary instruction to American food media and culture in the twentieth century. (Committee members: Lizabeth Cohen (chair), Joyce E. Chaplin, Laura Shapiro (external)). General exams in the fields of food studies, rural studies, and immigration history. (Committee members: Joyce E. Chaplin, Krishnendu Ray (NYU), Walter Johnson, and Roberto Gonzales.) Tentative dissertation title: “A Flash in the Pan: Culinary Instruction for the American Public, 1845-2020”

May 2019 M.A., History.

**New York University** (School of Continuing and Professional Studies)

2007-’08 Selected coursework on manuscript editing.

**Columbia University** (Columbia School of Journalism)

2006 Certificate of Completion, Columbia Publishing Course.

**Kenyon College**

2002-‘06 B.A. English and Sociology (*magna cum laude*, Phi Beta Kappa.)

**Published Works (Selected)**

**Authored Books**

2016 *The Crown Maple Guide to Maple Syrup,* with Robb Turner, Abrams Books.

**Authored Book Reviews / Reference / Articles**

Forthcoming Article under revision for *Food, Culture & Society.* Interview with Janice Feuer.

2021 Contribution to “50 Years Later: Did Alice Waters Change Food Forever?”, A Roundtable with the *Gastronomica* Editorial Collective, for *Gastronomica: The Journal for Food Studies,* Vol. 21, No. 4.

2020 “The Stockpile and the Letdown,” personal essay for *Gastronomica: The Journal for Food Studies,* Vol. 20, No. 3.

2020 Review of *Every Nation Has Its Dish: Black Bodies and Black Food in Twentieth-Century America* by Jennifer Jensen Wallach (University of North Carolina Press, 2019) for *The Journal of American Ethnic History,* Vol. 39, No. 4

2020 Review of *Life on the Other Border: Farmworkers and Food Justice in Vermont* by Teresa M. Mares (University of California Press, 2019) for *Gastronomica,* Vol. 20, No. 1.

2018 Entries on the “half-smoke” and the “garbage plate” in *We Eat What? A Cultural Encyclopedia of American Regional Food,* edited by Jonathan Deutsch and Ben Fulton. Westport, CT: ABC-CLIO/Greenwood, 2018.

2018 Review of *Edible Memory* byJennifer Jordan (University of Chicago Press, 2015) for *Gastronomica: The Journal of Critical Food Studies,* Vol. 18, No. 2.

Research Experience

2021 Research and consulting in proposing changes to the Baker Library’s “Women, Enterprise & Society” web resource at Harvard Business School. Supervised by Laura Linard, supported by a Pforzheimer Fellowship.

2020 Freelance research on 1880s food, entertainment, fashion, and culture related to season 2 of the television series *The Gilded Age* (exec. producer Julian Fellowes, chief historical advisor Helen Zoe Veit, Michigan State University. Season 1 debuted in January 2022 on HBO.)

2018 Editorial review and cookbook research related to *Resetting the Table: Food and Our Changing Tastes* exhibition. (Joyce E. Chaplin, lead curator; November 2019, Peabody Museum, Cambridge, MA.)

2015-2017 Research in support of Cooking Up History, monthly educational program and cooking demonstration hosted at the National Museum of American History.

2015-2017 Research to document and digitize stories of the objects in the food

history collection at the National Museum of American History

**Competitive Honors & Awards (Selected)**

2023 Pedagogy Award (Individually-Taught Course), Spring 2023, ASFS.

2021 Pforzheimer Fellowship, Spring 2021, Baker Library, Harvard Business School.

2019 Certificate of Distinction in Teaching, Fall 2019, Office of Undergraduate Education, Harvard University. Summer Pre–Dissertation Fellowship, GSAS, Harvard University.

2006 Phi Beta Kappa, Beta chapter of Ohio. Kenyon College.

Professional Development and Pedagogy (Selected)

2021 Moderator (with James Malin), “The Canon to Come: Our Influence & Impact

as Future Contributors to the Field”, Part 3 of the Food Studies (In)Digestion

series, Graduate Association of Food Studies, March 5.

2020 Moderator (with Erica Zurawski), “The Food Studies Dilemma: Searching

for the Food Studies Canon,” Part 1 of the Food Studies (In)Digestion series,

Graduate Association of Food Studies, October 1.

2019 Participant, Oral History Workshop, Southern Foodways Alliance at the

University of Mississippi, July 22-27.

Academic Conferences (Selected)

“Butter, Bourbon, and Plexiglass: The Normative Unmaking of the American Food Museum Exhibition”, Oxford Food Symposium, July 2023.

“From Cookery to Culture: Historical and Theoretical Frameworks for Home Cooking in the Public Sphere”, AFHVS/ASFS, June 2023.

“The Flash in the Pan: How the Pedagogy of Home Cooking was Produced in the Public Sphere”, at “From Table to Text: Borders and Boundaries in Food History,” A visual Conference hosted by the History Department, University of California at Santa Barbara, March 2023.

“Historicizing Sustainability: Research and Teaching Strategies for Exploring Present-Day Food Systems in the American Past,” AFHVS/ASFS, May 2022.

“Schooling the Home Cook Through Science: The Technocratic Turn in Cooking Pedagogy, 1980-2015,” AFHVS/ASFS, June 2021.

“Consuming Environment: Feasting at the Intersection of Food Studies and Environmental History”, panel at the American Society for Environmental History (ASEH) conference, April 2019.

“The Pill, The Frigidaire, and the Promise of Liberation in 1960s Print,” presented at the Agriculture, Food & Human Values Society (AFHVS) and Association for the Study of Food and Society (ASFS) conference, June 2018.

**TEACHING EXPERIENCE**

Instructor, MET ML 610: Writing Cookbooks (Sp’23, Gastronomy Program, Boston University)

Head TF: GENED 1147: American Food: A Global History (Fa’21, Joyce E. Chaplin)

Head TF, GENED 1014: Ancestry (Sp’21, Maya Jasanoff)

WOMGEN 91R: Engaged Scholarship: Supervised Research and Writing (Sp’20, Michael Bronski)

HIST 14N: The Uses & Abuses of the Past: History in American Public Life (Sp’20, Lizabeth Cohen)

HIST 1636: Intro to Harvard History: Beyond the Three Lies (Fa’19, Zachary Nowak).

**PROFESSIONAL EXPERIENCE**

September 2022 ***SAVEUR***magazine, contributing editor, book coverage (contract position).

2019-present ***Gastronomica:*** ***The Journal*** ***for*** ***Food*** ***Studies.*** Managing editor, published by UC Press.

2015-2017 **Smithsonian’s National Museum of American History**

Curatorial Associate, American Food History Project, Division of Work & Industry.

2012-2014 **Clarkson Potter.** Associate Editor, Cookbooks.

2006-2012 **Alfred A. Knopf.** Asst. Managing Editor; developmental editor.

Professional Service & Memberships

Present Board member, ASFS. Radcliffe Student Advisory Board, Radcliffe Institute.

2019-2021 Co-President, Graduate Association for Food Studies (ASFS student caucus).

Member, National Council for Public History (NCPH), Organization of American

Historians (OAH), International Association of Culinary Professionals (IACP).

**LANGUAGES** French (reading and speaking proficiency); Italian (basic reading and speaking).