WORK EXPERIENCE (selected)

***Saveur***

Contributing Editor, Books Coverage; SAVEUR Cookbook Club (Contract) August 2022-present.

* Managing 9K-member Facebook community on monthly cookbook coverage; forthcoming management of print coverage of cookbooks as magazine relaunches as an independent biannual publication. Editing heds, deks, and process for 30-40 recipes per month and how-to articles. Quarterly editing of Special Collector’s Print Issues, line-edits to typefitting. Regular recipe testing on behalf of *Saveur* publications and newsletters.

***Gastronomica: The Journal for Food Studies (University of California Press)***

Managing Editor January 2019-present.

* Managing editor for *Gastronomica,* under the editorial collective managed by Profs. Daniel Bender and Signe Rousseau. Coordination of assignment and review work by 12-member editorial collective and internal and external reviewers.
* Primary liaison with authors in advance of and throughout the submission process, including the crafting and sending of editorial letters informing authors of submission acceptance, rejection, or requested revisions.

**The Readable Feast (Let’s Talk About Food)** Cambridge, MA

Deputy Administrator January-December 2018

* Administrative director for the third annual Readable Feast Awards (produced by the Readable Feast / Let’s Talk About Food; Louisa Kasdon, CEO and founder.
* Orchestrated the work of publishers, judges, and VIPs in advance of ceremony and reception celebrating New England culinary culture. Directed delivery, review, and communications for 30+ culinary titles in advance of June 2018 award ceremony. On-site program manager for award ceremony at the TriMark Innovation Center.

**Smithsonian Museum of American History** Washington, DC

Project Associate, American Food History Project, Division of Work & Industry January 2015-July 2017

* Writing and research as to the museum's food and wine collections, including extensive research on industry leaders, historians, chefs, and policy-makers for future panels/programs.
* Host, researcher, and sole developer of *Cooking Up History*, a monthly live daytime demonstration program on the demonstration kitchen stage, the first of its kind for the Smithsonian family. (In 2015 program ran on weekly basis under the name *Food Fridays*.) Conducted extensive historical research, internal communications with museum staff, and organizational planning with corporate sponsors and partner chefs.
* Extensive knowledge of the museum’s processes for acquiring and handling objects for conservation and exhibition. Development of book and exhibition update proposals for *FOOD: Transforming the American Table 1950-2000*. Conducted tours for visitors to Julia Child's kitchen and FOOD exhibition.
* Planning and outreach for the content and speakers for the roundtables portion of Food History Weekend, an annual program first launched in October 2015 to engage the public in conversations surrounding food and its role in shaping American culture and history. Moderated discussion with author Alex Prud’homme, 2016 FHW. Team member for after-hours programs (i.e. American History After Hours and Food in the Garden), aiding in the selection of potential participants and historians for panel discussions, collaboration with vendors, handling and presentation of objects out of the museum’s collection to guests, selection of books to be provided for post-event purchase through Smithsonian Enterprises, development of thematic menus, event set-up and breakdown.

**Clarkson Potter, a division of Random House**  New York, NY

Associate Editor January 2012-December 2014

* Identified, acquired, and edited the work of more than 20 authors to become new stars in the cookbook and food narrative world, selling more than 100,000 copies into online and brick-and-mortar retail markets. Facilitated author’s work with photographers, publicists, and marketing teams. Gathered data on past sales, media coverage, social media platform, audience engagement, and sales impact relating to titles on subject matters for a range of audiences, and distilled data into weekly presentations regarding a book’s development.
* Principal writer of all materials on behalf of the author’s work, including online descriptions, promotional materials to sales representative and brand affiliates, and asks for review coverage and celebrity blurbs. Regular presentations on forthcoming titles to 70+ sales and marketing representatives, speaking to book’s content and to the brand, media platform, and existing audience. Directed new digital initiatives to be released with author’s books.
* Negotiated contracts with agents and authors for newly acquired projects. Coordinated publicity and marketing plans for upcoming books. Collaborated with authors and their brand managers, including independent PR firms that the author had brought on for the project. Trained 5+ assistants/interns.

**Alfred A. Knopf, a division of Random House**  New York, NY

# Assistant Managing Editor August 2006-January 2012

* Project manager for full list of Knopf and Everyman’s Library books from manuscript’s arrival with production to the completed book. Communicated with all departments to facilitate development of books, seasonal materials for editorial conferences. Managed company-wide metadata system on book progress (schedule, price, page count, etc.) Trained 15+ editorial assistants. Editorial projects working with assorted editors and publicity staff.
* Editorial director of the “Mastering the Art of French Cooking” iPad application, a collaboration between Knopf and Smashing Ideas Digital agency. Curated 30 Julia Child recipes and exclusive video for digital designers, developed budget for photography, design, and promotion. 2012 iTunes #1 paid Food & Drink app, 2013 Webby Honoree.)

**Freelance Research,** including recipe editing, recipe testing, cookbook consulting, and culinary history research for multiple platforms, including the HBO Max series “The Gilded Age” (HBO MAX).

CONFERENCE PRESENTATIONS (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.

“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)

Instructor, MET ML 614: The Philosophy of Food (Sp’22, 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).

EDUCATION

* PhD candidate in American Studies, Harvard University, Cambridge, MA, 2017-present. MA in History, Harvard University, Cambridge, MA, 2019.
* Graduate coursework at New York University (copyediting/manuscript editing), New York, 2007-2008. Certificate, Columbia Publishing Course, Columbia University, New York, June 2006.
* BA in English & Sociology, Kenyon College, Gambier, Ohio, 2006.Graduated *Magna cum laude,* Phi Beta Kappa.

HONORS, AWARDS & ASSOCIATIONS (selected)

2023 Pedagogy Award (Individually-Taught Course) for “Writing Cookbooks”, Spring 2023 course at Boston University, given by the Association for the Study of Food and Society (ASFS).

2021 Pforzheimer Fellowship, Spring 2021, Baker Library, Special Collections, 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.