

Editors and Editorial Board for *Digest* 9:2 (2022)

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

Theresa A. Vaughan (Lead Editor) is Assistant Dean of the University of Central Oklahoma College of Liberal Arts, and a professor in the Department of Humanities and Philosophy. She also directs the Center for the Advancement of the Liberal Arts. She co-edited *The Encyclopedia of Women's Folklore and Folklife* with Liz Locke and Pauline Greenhill, and recently published *Women, Food, and Diet in the Middle Ages: Balancing the Humours* (University of Amsterdam Press, 2020). Her research interests include women and foodways in both the Middle Ages and today.

Jessica Noe (Book Review Editor) is a doctoral candidate specializing in work at the intersection of performance, narrative, memory, and food within the field of communication studies at the University of North Carolina at Chapel Hill. Pulling from the theories and traditions of performance and cultural studies as they find their areas of overlap in communication studies and folklore, her interdisciplinary research focuses on understanding how communities work to articulate a meaningful existence through stories surrounding their performances of group memory and food labor. Her dissertation, *Baked In: Women's Role in Curating and Creating Family Culture Through Culinary Performance*, focuses on the intersection of performance, memory, and female embodied labor practices within an extended family's food traditions.

***Digest* Editorial Board**

Charley Camp teaches folklife studies at Maryland Institute College of Art in Baltimore, MD. He curated the Smithsonian Institution exhibition, "Key Ingredients: America by Food," that traveled to forty-nine states.

Janet Gilmore served as *Digest's* chief editor from 2016-2021. An emeritus professor in Folklore and Landscape Architecture at University of Wisconsin-Madison, she built her teaching, research, and outreach practices on foodways, historical and cultural landscape conservation, public folklore project collections access, and decades of experience as an independent folklorist coordinating with numerous non-profit arts and historical

organizations chiefly in the western Great Lakes region and her native Pacific Northwest. Fishing people, maritime workers, folk artists, and farming people led her to publish, present, and contribute to exhibits and festivals that relate to the regions' foodways and food landscapes—whether indigenous, old immigrant, new immigrant, or refugee. Personal interests in food, cooking, and cookbooks, inspired early in her western Oregon home, have now come full circle as she explores her mother's and grandmother's Pacific Northwestern-Upper Midwestern food legacies and her nuclear and extended families' related spatial, landscape, and architectural practices.

M. Dustin Knepp is Dean of the College of Liberal and Applied Arts at Stephen F. Austin State University. He teaches on themes related to Latin American and Latino cultures, border life, and foodways. His research investigates the intersection of food, culture, and Latino identities, with particular attention to holiday food traditions and their impact through familial generations and in the historic record. Some of his scholarship has appeared in *Ethnic American Food Today: A Cultural Encyclopedia* (ed. Lucy Long, 2015), *The Cincinnati Romance Review*, *The Journal of the American Studies Association of Texas*, and *Digest*, of which he previously served as a Co-editor.

Michael Lange is Professor in the interdisciplinary Core Curriculum at Champlain College in Burlington, Vermont. He is the author of *Norwegian Scots: An Anthropological Interpretation of Viking-Scottish Identity in the Orkney Islands* (2007) and *Meanings of Maple* (2017), as well as several chapters and articles in journals such as *Anatolia*, *Scandinavian-Canadian Studies*, the *Journal of Interdisciplinary Studies in Education*, and *Voices: The Journal of New York Folklore*. He has conducted research in Scotland, Norway, Morocco, and several parts of the US.

Yvonne Lockwood is a folklorist who recently retired as Curator of Folklife at the Michigan State University Museum, directed the Michigan Traditional Arts Apprentice Program and Michigan Heritage Awards Program there, curated the public food presentations at the Festival of Michigan Folklife and the Great Lakes Folk Festival, and curated "Michigan Eats," an interpretive exhibition that the Museum now tours. Other professional foodways activities include conference participation in the US and Europe and numerous publications. A long-time member of the Foodways Section, she co-edited *Digest* for a number of years with William G. Lockwood and judged student papers. She has extensive research experience in the former Yugoslavia, eastern Austria (Burgenland), and in the Upper Midwest, primarily in Finnish America, where she currently is researching foodways. She also often curates Finnish food demonstrations and workshops at the annual FinnFest USA.

Lucy M. Long directs the independent nonprofit Center for Food and Culture (www.foodandculture.org) and teaches in American studies, ethnic studies, folklore, popular culture, nutrition, and tourism at Bowling Green State University in Ohio. With degrees in Folklore (Ph.D., University of Pennsylvania) and Ethnomusicology (M.A., University of Maryland), she focuses on food, music, and dance as mediums for meaning,

identity, community, and power. Her publications include: *Culinary Tourism* (2004), *Regional American Food Culture* (2009), *Ethnic American Food Today: A Cultural Encyclopedia* (2015), *The Food and Folklore Reader* (2015), *Ethnic American Cooking* (2016), *Honey: A Global History* (2017), and *Comfort Food Meanings and Memories* (2017). In 2020, she ran a virtual oral history on Finding Comfort/Discomfort Through Foodways During the Covid-19 Pandemic, resulting in an online exhibit, virtual symposia, and publications.

LuAnne Roth teaches in the Department of Writing and Rhetoric at the University of Rhode Island where she offers a range of courses, including those related to food writing, food and culture, and food justice. Roth's research gravitates toward folklore, film/media, and food studies. Her foodways scholarship appears in the journals *Digest* ("Poison Is Poison"), *Western Folklore* ("Do the [White] Thing"), and *Food, Culture and Society* ("Beef, It's What's for Dinner"), and as chapters in *What's Eating You?: Food and Horror on Screen* ("You Are What Others Think You Eat"), *Comfort Food Meanings and Memories* ("Comfort [and Discomfort] Food"), *Unsettling Assumptions: Tradition, Gender, Drag* ("Sexing the Turkey"), and *Folklore/Cinema: Popular Film as Vernacular Culture* ("Beyond Communitas"). Roth's work is driven by an interest in how food behaviors are used to both reinforce and subvert ideologies related to class, ethnicity, gender, and race.

<https://harrington.uri.edu/meet/luanne-k-roth/>

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

Diane Tye, Ph.D. is a retired Professor from Memorial University's Department of Folklore where she taught from 1995-2022. She researches intersections of folklore and gender, especially as they relate to foodways. She is author of *Baking as Biography. A Life Story in Recipes* (McGill-Queen's UP, 2010) and co-editor with Pauline Greenhill of *Unsettling Assumptions. Gender, Tradition, Drag* (Utah State UP, 2014)

Katrina Wynn is a public library clerk after finishing up her five-and-a-half-year contract position as manager of the Northeast Archives of Folklore and Oral History at the University of Maine. She held that position since graduating from Western Kentucky University with an M.A. in Folk Studies. Katrina was a co-convener of the American Folklore Society's Foodways Section for six years and has been a member of the section since starting graduate school.