Contributors

Ken Albala is professor of history and director of Food Studies at the University of the Pacific and the author of a wide array of books on food, including *Eating Right in the Renaissance; Food in Early Modern Europe; Cooking in Europe, 1250–1650; and The Banquet: Dining in the Great Courts of Late Renaissance Europe*. He has also edited numerous publications, among them the three-volume *SAGE Encyclopedia of Food Issues*, the *Routledge International Handbook of Food Studies*, and the four-volume *Food Cultures of the World Encyclopedia*. He is currently the series editor of AltaMira Studies in Food and Gastronomy; his textbook *Three World Cuisines: Italian, Chinese, Mexican*, which appeared in the series, won the Gourmand World Cookbook Award for best foreign cuisine book published in the United States. A firm believer in teaching history through original documents, he is the editor of *The Food History Reader: Primary Sources* and of *The Most Excellent Book of Cookery*, a translation with Timothy Tomasik of the sixteenth-century cookbook *Livre fort excellent de cuysine*.

Elizabeth Baird is a food writer, editor, and cookbook author. *Classic Canadian Cooking* was her first cookbook, published in 1974, and her latest is *Canada’s Favourite Recipes*, published in 2012. In the interval, she worked for twenty years as food editor of *Canadian Living* magazine, has appeared on numerous television shows, notably *Canadian Living Cooks* on Food Network, and published more cookbooks with the Canadian Living Test Kitchen. In addition, she has written a weekly food column since 1981, first in the *Toronto Star* and, for the past twenty-five years, in the *Toronto Sun* and SunMedia papers. She was named a Member of the Order of Canada on 1 July 2013.
Jacqueline Botterill is associate professor in the Department of Communication, Popular Culture, and Film, at Brock University, where she teaches and conducts research in the areas of advertising and consumer culture. Her current interest in contemporary eating practices includes the study of dinner parties and of eating away from the table—in cars, at one’s desk, and on the street.

Rebecca Carruthers Den Hoed is a PhD candidate at the University of Calgary and teaches in the Department of Communication and Culture. Her background lies in rhetoric and discourse studies, a theoretical orientation that informs her critical analysis of food movements and claims to “right living” through food. Her dissertation examines the multiple, interwoven, and often competing models of food citizenship mobilized by discourses of subsistence, sport, and hipster hunting in Canada, with a focus on the province of Alberta.

Catherine Carstairs is associate professor of history at the University of Guelph. She is the author of Jailed for Possession: Illegal Drug Use, Regulation and Power in Canada, 1920–61, and the coeditor, with Nancy Janovicek, of Feminist History in Canada: New Essays on Women, Gender, Work, and Nation. Among her current projects are two books, one a history of the Health League of Canada and the other a history of dentistry and dental health.

Nathalie Cooke’s publications explore the shaping of taste in Canadian literature and foodways. She is professor of English at McGill, founding editor of CuiZine: The Journal of Canadian Food Cultures, and editor of What’s to Eat? Entrées into Canadian Food History.

Pierre Desrochers is associate professor of geography at the University of Toronto. His main research interests are economic development, technical innovation, the interface between business and the environment, and energy policy and food policy. He is a co-author, with Hiroko Shimizu, of The Locavore’s Dilemma: In Praise of the 10,000-Mile Diet.

Charlene Elliott is professor of communication at the University of Calgary and Canada Research Chair in Food Marketing, Policy, and Children’s Health. She is jointly appointed with the Faculty of Kinesiology. Her areas
of research include food promotion and policy, communication and health, children’s food marketing, regulation and obesity, taste and taste cultures, and sensorial communication and its governance. Currently, she is writing on the complex nature of children’s food marketing, exploring what it means—in terms of dietary habits and health—to promote food using particular types of marketing appeals. Elliott has provided input and recommendations on federal and international initiatives pertaining to food, labelling, and policy.

John Gilchrist has reviewed restaurants for CBC Radio in Calgary since 1980 and is the author of ten national bestsellers on dining in southern Alberta. He has also released three restaurant apps, including Eat Canada, a nation-wide restaurant guide for the business traveller. His weekly “Off the Menu” column appears in the Calgary Herald, and he is a contributing editor for Avenue and Where Calgary magazines, as well as writing regularly for Swerve and Harry. He is a member of one of the selection panels for Restaurant magazine’s list of the “World’s 50 Best Restaurants” and the Calgary judge for the Canadian Culinary Championships. Gilchrist teaches courses on food culture for the University of Calgary and leads travel programs to culinary destinations such as Santa Fe, New York, Rome, and Paris.

Josh Greenberg is associate professor and director of the School of Journalism and Communication at Carleton University, as well as the lead investigator of the Communication, Risk, and Public Health Research Group. His areas of research interest and activity include crisis and emergency-risk communication, media coverage of health scares, the impact of digital media on emergency management, risk communication for vulnerable populations, and community consultation in relation to harm reduction and other controversial public health initiatives. He has worked closely with public health agencies and organizations at the national, regional, and municipal levels on developing public health campaigns and effective community-engagement strategies.

Shannon King is currently a student in the Bachelors of Applied Science program at the University of Guelph, with a major in applied human nutrition, and holds a scholarship from the Loran Scholars Foundation. During the summer of 2013, she interned with Edible Canada in Vancouver, where
she was immersed in the inner workings of all the areas of the organization’s business—culinary tourism ventures, a specialty local foods retail store, and a bistro that showcases Canadian cuisine.

**Stephen Kline** is a professor in the School of Communication and the director of the Media Analysis Laboratory at Simon Fraser University, Vancouver. His research interests include the study of domestic consumption, advertising, and consumerism, debates surrounding video game policy, community media education, the marketing of food and toys to children, and the dynamics of family consumption. He is the author of five books, including *Globesity, Food Marketing, and Family Lifestyle*, which offers a critical analysis of the public debates concerning the role of the media in the rise of child obesity in the United Kingdom, the United States, and Canada. Kline’s current research into media-saturated family life in Canada explores the relationships among children’s sedentary lifestyles, their patterns of food consumption, and their socialization as consumers.

**Jordan LeBel** is associate professor of marketing and director of the Luc Beauregard Centre of Excellence in Communications Research in the John Molson School of Business at Concordia University in Montréal, as well as a member of the university’s Centre for Sensory Studies. He conducts research on hedonic and aesthetic consumption and its relationship to definitions of pleasure and is particularly interested in the emotional and biological determinants of food choices and the role of hedonic consumption both in obesity and in healthy eating and lifestyles. His work on comfort food and his expertise on chocolate have received extensive press coverage. LeBel is a member of Concordia University’s Food Culture Research Group and a 3M National Teaching Fellow.

**Harvey Levenstein** is a social historian specializing in the history of American food and the author of two wide-ranging surveys of the topic: *Revolution at the Table: The Transformation of the American Diet* and *Paradox of Plenty: A Social History of Food in Modern America*. In his most recent book, *Fear of Food: A History of Why We Worry About What We Eat*, he analyzes the forces that have helped make middle-class Americans anxious about food. Levenstein did his undergraduate work at the University of Toronto and graduate work at the University of Wisconsin. He has taught at Brooklyn
College of the City University of New York, Columbia University, and McMaster University, where he is now professor emeritus of history. He has also been a visiting professor and invited researcher at the Centre for the Study of Social History at the University of Warwick, the Maison des sciences de l’homme in Paris, and the Research Centre for the History of Food and Drink at Adelaide University. His books and articles have won a number of awards, including a New York Times “Notable Book of the Year.”

Wayne McCready is a professor emeritus in the Department of Classics and Religious Studies at the University of Calgary and recently completed his second five-year term as director of the university’s Calgary Institute for the Humanities. His research at the institute focused on the role of the humanities for meaning making in light of “place” studies, as well as on authority and civil society. His primary area of research is group identity and self-definition during Second Temple Judaism (ca. 200 BCE to 200 CE).

Irina D. Mihalache is an assistant professor in the Faculty of Information at the University of Toronto, where she conducts research into the intersections between food cultures and museums and is currently co-editing a book on the subject. More specifically, she looks at museum restaurants and their menus as spaces of informal learning and multi-sensorial interpretation. Her research interests also include curatorial practice in food museums, historic foodways programs at heritage sites, and museum communication. In addition to food in museums, Mihalache writes about the representations of celebrity chefs in the kitchen and performances of masculinity on food television. She received her PhD in communication studies from the School of Journalism and Communication at Carleton University and her MA in French studies from New York University.

Eric Pateman has grown his company from a tiny one-man culinary concierge service into one of the leading ambassadors of Canadian cuisine and a storyteller for hundreds of small companies across the country. Beginning simply as Edible Vancouver in the spring of 2006, the business widened its scope beyond the city limits to become Edible British Columbia and then, in 2010, Edible Canada, recently ranked as one of Canada’s fastest growing companies by Profit magazine. A co-author of the British Columbia Seasonal Cookbook, Eric is regularly sought as an expert on Canadian food and wine.
for research projects, cooking demonstrations, and speaking engagements. Business in Vancouver named him one of their “Forty Under 40” in 2007, and, in 2008, he appeared on Western Living magazine’s list of “Top 40 Foodies Under 40.”

Sheilagh Quaile has a BA in History from the University of Guelph, where she conducted research on the history of milk pasteurization in Canada. She is currently completing a Master’s Degree in Art History at Queen’s University.

Melanie Rock is an associate professor in the Department of Community Health Sciences in the Cumming School of Medicine, at the University of Calgary. Also at the University of Calgary, she holds appointments in the Department of Ecosystem and Public Health, in the Faculty of Veterinary Medicine, as well as in the Faculty of Social Work and in the Department of Anthropology, Faculty of Arts. Her research focuses on the societal and cultural dimensions of health, with an emphasis on the importance of animals for human well-being in everyday life.

Paige Schell is a recent graduate of the Master of Public Health program at the University of Guelph, where she also completed her undergraduate work with a focus in food science and history. Currently, she works as a public health planner at Region of Waterloo Public Health.

Valerie Tarasuk is a professor in the Department of Nutritional Sciences and the Dalla Lana School of Public Health at the University of Toronto. Much of her research focuses on problems of household food insecurity in Canada, especially their origins and nutrition implications, as well as on policy and program responses to these concerns. Paralleling this focus is an ongoing interest in Canadian food policy and population-level dietary assessment. Her recent work in this area includes a series of studies (led by doctoral candidate Jocelyn Sacco) that investigate the population health implications of discretionary food fortification, a broad-based study of nutrition-related food marketing in Canadian supermarkets, and an examination of nutrition inequities in Canada.