

Helen Zoe Veit
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EDUCATION

Yale University – New Haven, CT: 2002–2008

Ph.D., History, 2008

Kenyon College – Gambier, OH; 1996–2000

BOOKS AND EDITED VOLUMES

Picky: A History of Children's Food (Manuscript in Progress)

Food in the American Gilded Age, ed. Helen Zoe Veit, *American Food in History*, Vol. 3 (Michigan State University Press, 2017)

Food in the Civil War Era: The South, ed. Helen Zoe Veit, *American Food in History*, Vol. 2 (Michigan State University Press, 2015)

Food in the Civil War Era: The North, ed. Helen Zoe Veit, *American Food in History*, Vol. 1 (Michigan State University Press, 2014)

Modern Food, Moral Food: Self-Control, Science, and the Rise of Modern American Eating in the Early Twentieth Century (University of North Carolina Press, 2013 cloth; 2015 paperback)

ARTICLES, CHAPTERS, EDITORIALS, REVIEW ESSAYS (SELECTED)

"Eating Cotton: Cottonseed, Crisco, and Consumer Ignorance," forthcoming, *The Journal of the Gilded Age and Progressive Era* (2019)

"American Food, Cooking, and Nutrition, 1900-1945," in *Oxford Research Encyclopedia* (Oxford University Press, February 2018)

"Why Did We Stop Eating Pudding at Thanksgiving?" *Washington Post* [reprinted from *The Conversation*] (November 2017)

"Why You Won't See Pudding on the Thanksgiving Table," *Smithsonian Magazine* [reprinted from *The Conversation*] (November 2017)

"Backlash Against 'Mixed' Foods Led to the Demise of a One-Time American Staple" *Salon* [reprinted from *The Conversation*] (November 2017)

- "What Killed Thanksgiving Puddings?" *Slate* [reprinted from *The Conversation*] (November 2017)
- "A Backlash Against 'Mixed' Foods Led to the Demise of a Classic American Dish," *The Conversation* (November 2017)
- "How Recipe Cards and Cookbooks Fed a Mobile, Modernizing America," *What It Means to Be American*, A National Conversation Hosted by the Smithsonian and Zócalo Public Square, whatitmeanstobeanamerican.org (October 2017)
- "The Making of the Modern American Recipe," *The Smithsonian Magazine* (September 2017)
[A version of the same article published on Zócalo Public Square]
- "Refrigerator Portraits," *The New Ethics of Food*, *Public Philosophy Journal*, foodethics.publicphilosophyjournal.org (July 2017)
- "Food and Marketing," in *The Routledge History of American Foodways* (Routledge, 2016)
- "Breakfast," Spotlight on Sources essay, What America Ate Project, whatamericaate.org (2016)
- "Food in the First Half of the American History Survey," *H-Net Book Channel* (September 2016)
- "Moral Meals," review essay, *The Chronicle Review*, *The Chronicle of Higher Education* (December 13, 2015)
- "An Economic History of Leftovers," *The Atlantic* (October 2015)
- "The Great War and Modern Food," *The University of North Carolina Press Blog*, guest post, (August 2015)
- "The Evolution of the American Diet," excerpt from *Modern Food, Moral Food* reprinted in *Mother Earth News* (June 2014)
- "'Why Do People Die?' Rising Life Expectancy, Aging, and Personal Responsibility," *Journal of Social History* (Summer 2012)
- "Making Statements, Not Pastries," Room for Debate, *The New York Times* (December 14, 2011)
- "Self-Interested Altruism and Modern Food Aid," review essay, *Diplomatic History* (Nov. 2011)
- "Time to Revive Home Ec," featured Op-Ed, *The New York Times* (September 6, 2011)
- "'So Few Fat Ones Grow Old:' Diet, Health, and Virtue in the Golden Age of Rising Life Expectancy," *Endeavour* (Summer 2011)
- "Putting the Science in Domestic Science," *Women in Science Digital Collection*, womeninscience.history.msu.edu (2009)

“‘We Were a Soft People’: Asceticism, Self-Discipline and American Food Conservation in the First World War,” *Food, Culture & Society* (Summer 2007)

GRANTS, PRIZES, & FELLOWSHIPS (SELECTED)

- **MSU College of Social Science Alumni Association Outstanding Teacher, 2018**
- **National Endowment for the Humanities “What America Ate” Project, 2014-2017**
Project Director and Principal Investigator (PI) of a multi-institutional project funded by a \$300,000 NEH Preservation and Access Grant to create a digital archive about American eating during the Great Depression
- **Mellon Foundation “The New Ethics of Food” Project, 2016-2017 (funded December 2015)**
Co-PI for \$50,418 Global Midwest Initiative of “Humanities without Walls” Mellon grant focusing on food ethics in the Midwest
- **Humanities and Arts Research Program Grant, 2017** – Competitive MSU grant supporting one semester of research and writing
- **International Association of Culinary Professionals Award in Food History, Finalist, 2015**
Food in the Civil War Era: The North a finalist for national prize for food history
- **James Beard Prize in Reference and Scholarship, Finalist, 2014** – *Modern Food, Moral Food* a finalist for national prize for excellence in culinary scholarship
- **Best Series Cookbook, 2014** – *Food in the Civil War Era: The North* won Best Series Cookbook published in the United States from Gourmand International
- **Hagley Library Exploratory Research Grant, 2014** – Travel grant to support research in the Hagley Museum and Library
- **Humanities and Arts Research Program Grant, 2011** – Competitive MSU grant supporting one semester of research and writing
- **Edwin Small Prize, Yale University, 2009** Awarded each year to an outstanding dissertation in American history
- **Prize Teaching Fellowship, Yale University, 2007-2008** Yale’s highest honor for graduate student teaching
- **Paul C. Gignilliat Fellowship**, Awarded each year to five outstanding Yale graduate students from any discipline, 2007-2008
- **Yale Center for International and Area Studies, Dissertation Research Grant**, French and

Spanish National Archives, 2006, 2007

- **Program in Agrarian Studies, Yale University, Research Grant**, United States National Archives, Summer 2006
- **Herbert Hoover Presidential Library Grant**, 2006
- **Smith Richardson Fellowship**, Hoover Institution on War, Revolution and Peace, 2006
- **Cornell University Dean's Fellowship in the History of Home Economics and Human Nutrition**, Cornell University Libraries and Archives, Summer 2005
- **Coca Cola World Fund Summer Research Grant**, French Departmental Archives, 2005
- **Andrew W. Mellon Fellowship**, 2002-2003
- **Rotary Ambassadorial Scholarship**, One year of university study in Mexico, 2001–2002

MEDIA

- **Radio National, Australia – July 2018**
Interviewed for featured segment about the history of children's picky eating
- **Radio National, Australia – May 2018**
Interviewed on Blueprint for Living program about the history of bowls, meal structure, and social class
- **Quartzly – April 2018**
Interviewed about the history of bowls, meal structure, and social class
- **Chicago Tribune – January 2018**
Interviewed for “Have You Fallen Off Your Diet Yet?”
- **The Show – December 2017**
Interviewed about the history of pudding for NPR-affiliate station in Phoenix
- **Washington Post – October 2017**
Interview subject for “Why Americans Have Stopped Eating Leftovers”
- **Portland Press Herald – October 2017**
Interview subject for story on American culture and cooking in the mid-20th century
- **City Pulse, Lansing, Michigan – August 2017**
Interview subject for “Gilded Food,” an article about *Food in the American Gilded Age*

- **City Pulse, Lansing, Michigan – August 2017**
Interview subject for “Summer of Love: A Look at the Origins of the Natural Food Movement”
- **BBC Interview – June 2017**
Interview subject on food decay and preservation for “Talking Rot” episode of BBC Food Chain podcast, broadcast internationally June 1, 2017
- **PBS American Experience documentary, America and the World War – Spring 2017**
Interview subject about the home front and food in World War I
- **Gastropod podcast on Chocolate – February 2017**
Interview subject for podcast on chocolate
- **Mockingbird magazine and Mockingjay podcast on moral food – January 2017**
Interview subject for podcast conversation and magazine essay
- **MEL magazine story on leftovers and men – November 2016**
- **MSU Engaged Scholar E-Newsletter – October 2016**
“What America Ate Archive Invites Public Engagement around Eating Habits during the Great Depression”
- **Kitchn.com story on the history of canning – September 2016**
“A Look at the Enduring Allure of Canning and Preserving”
- **Washington Post story on eating habits – April 2016**
“Let's Stop Making Fun of Politicians for their Food Habits”
- **Forbes India story on ghee – December 2015**
“A Brief History of Ghee in the U.S.”
- **Wisconsin Public Radio story on leftovers – November 2015**
Feature interview about the history of leftovers
- **Michigan Radio’s “Stateside” program story on leftovers – November 2015**
Feature interview about the economic history of leftovers
- **Foodtank.com interview about leftovers – November 2015**
“Researching the Remains: A Leftovers Q&A”
- **“Taste of the Past” program and podcast, Heritage Radio Network – October 2015**
Feature interview about the *What America Ate* project
- **NPR’s All Things Considered story on leftovers – October 2015**
Feature interview on national public radio, “The History of Our Love-Hate-Love

Relationship with Leftovers”

- **NPR story on history of American meals** – September 2015
Interviewed for and quoted in “How Many Daily Meals Did We Used to Eat?”
- **WKAR story on American Food in History series** – September 2015
“MSU Author Looks at Civil War’s Influence on Southern Cuisine”
- **New York Times article on African American cooking** – September 2015
Interviewed for and quoted in “‘The Jemima Code’ Spotlights Forgotten Black Cooks”
- **Lansing State Journal story on Food in the Civil War Era: The South** – August 2015
Research featured in “Flavors of the Civil War South”
- **New Hampshire Public Radio “Word of Mouth” program** – July 2015
Feature interview about *Food in the Civil War Era: The South*
- **NPR article on Civil War food** – June 2015
Research featured in “Slavery, Famine and The Politics Of Pie: What Civil War Recipes Reveal”
- **Smithsonian magazine article** – June 2015
Research featured in “The Civil War’s Division of North and South is Reflected in Cookbooks”
- **National Post (Canada) article on food and morality** – May 2015
Interviewed for and quoted in article “The New Religion: How the Emphasis on ‘Clean Eating’ Has Created a Moral Hierarchy for Food”
- **American Food Roots and National World War I Museum Mini-Documentaries** – 2014-15
Interview subject and consultant in series of videos about food in World War I for American Food Roots website and in National WWI museum online exhibit
- **Lansing State Journal story on American Food in History series** – September 2014
Research featured in “MSU Book Series Offers Glimpse of Culinary History”
- **Publisher’s Weekly story on American Food in History series** – June 2014
Research featured in “A History of America, through Food and Cookbooks”
- **WKAR story on American Food in History series** – May 2014
“Feeding the Yanks: MSU Historian explores Civil War Era Cookbooks”
- **Insight magazine, Michigan State University Libraries** – Spring 2014
NEH What America Ate grant featured in cover article

- **New York Times series on children's food** – Winter 2014
Consultant for series of articles documenting "The Picky Eater Project"
- **Boston Globe article on home economics** – Fall 2013
Interviewed for and quoted in "Bring Back Home Ec!"
- **Parade Magazine article on Public Education** – August 10, 2013
Consultant for "Three Cheers for School! Building a Better School Day"
- **Insight magazine, Michigan State University Libraries** – Spring 2013
Research and teaching featured in article on MSU Special Collections
- **Boston Globe article on food history** – November 18, 2012
Interviewed for and quoted in "Vintage Cookbooks Reveal Secrets of America's Past"
- **Developments magazine, Michigan State University** – Spring 2012
Research featured in article about MSU Cookery Collection
- **Huffington Post article on Civil War Food** – September/October 2011
Interviewed for and quoted in "Gadsby's Tavern Civil War Wine Dinner: Inspired, In Part, By History"
- **Sound Medicine, Public Radio Program** – September 27, 2011
Interview on the history and future of home economics in public schools
- **CBC (Canadian Broadcasting Corporation) Program, Radio Q – September 14, 2011**
Interview, "Should Home Economics be Revived?"
- **WTDY Radio in Madison, Wisconsin** – September 8, 2011
Discussion of Reviving Cooking Classes in U.S. Public Schools
- **101.9 FM in New York City and 101.1 FM in Chicago** – September 7, 2011
Discussion of Reviving Cooking Classes in U.S. Public Schools
- **NPR's "Talk of the Nation" program** – September 6, 2011
Feature interview "For Healthier Kids, Bring Back Home Ec"
- **IMPACT Exposure, MSU Student Radio (WDBM)** – September 2011
Discussion of the ethics of aging historically and today
- **Lansing Online News Radio (WLNZ)** – July 2011
Special hour-long show about food featuring regional experts
- **NPR's Marketplace and WNYC program and podcast on Food and Science** – 2010-2011
Consultant for two-part public radio feature on food and science, "Waiter, There's a Physicist in my Soup"

PROFESSIONAL SERVICE

Gastronomica – 2018

Member of Editorial Collective

Global Food History journal – 2015-2017

Member of the Editorial Board

Honors Examiner, Kenyon College Honors Program – 2014, 2016

Served as Outside Examiner for Undergraduate Honors Theses

Manuscript Reviewer

The Journal of American History; The University of Chicago Press; Global Food History; The Journal of the Gilded Age and Progressive Era; Technology and Culture; The Journal of Food, Culture, & Society; Food and Foodways; Southern Cultures; History Compass; Endeavour; Museum History Journal; Michigan State University Press; University of Arkansas Press

CONFERENCE PRESENTATIONS AND INVITED LECTURES (SELECTED)

Michigan State University, College of Social Science Graduation – May 2018

Keynote Speaker

Yale University, Pierson College, Invited Lecture – April 2018

“Picky: How American Children Became the Pickiest Eaters in History”

Food@MSU Faculty Presentations, Lansing, MI – March 2018

“Inventing Picky Eating”

Ann Arbor Culinary Historians – February 2018

“Inventing Picky Eating”

The Invention of Food Conference at the University of Texas, Austin – April 2017

“Eating Cotton: Crisco, Cottonseed, and Consumer Trust”

Gastropod Live Event, East Lansing, MI – April 2017

Special guest in live program with award-winning journalists and podcasters

What America Ate Launch, East Lansing, MI – March 2017

Talk on What America Ate project at launch party

The Lyceum, Alexandria, Virginia, Invited Lecture – January 2017

“Food in the Civil War”

National Museum of American History, Smithsonian Food History Weekend – October 2016

“The Politics of Health,” Panel Moderator

Association for the Study of Food and Society Annual Conference – June 2016

“What America Ate: Digital Food Studies of the Great Depression”

HASTAC 2016 – May 2016

Dean Rehberger, Helen Veit, Peter Berg, “What America Ate”

Moving Time: Video Art at 50, 1965-2015, Eli and Edythe Broad Art Museum – February 2016

Talk on Martha Rosler’s 1975 “Semiotics of the Kitchen”

- Kaleidoscope Conference** – September 2015
“The Great Depression: What America Ate”
- State Historical Museum of Michigan** – April 2015
“Food and the Civil War”
- American Society for Environmental History** – March 2015
“Little Omnivores: Children’s Food in the Nineteenth Century”
- American Historical Association Annual Meeting** – January 2015
* “The War Come Home: Domestic Economies and Household Management in the Midst of Total War” (Panel Commentator)
* “Serving Up Food History and Mastering the Art of Public Engagement,” Roundtable Participant (National History Center Workshop)
* World War I and Food Roundtable Participant (K-12 Workshop)
- American Studies Association Annual Meeting** – November 2014
“Guilty Pleasures for the Guiltless Young: Defining Children’s Food as Bad Food in the Twentieth Century”
- Bloodlines Workshop, MSU History Department Speaker Series** – October 2014
“A Corn-Fed Nation: Race, Diet, and the Eugenics of Nutrition”
- Migration without Boundaries Graduate Conference, Michigan State** – October 2014
“A Taste of Home” (Panel Commentator)
- Capstone Speaker, World War I Symposium, Library of Michigan** – August 2014
“Food and World War I”
- Berkshire Conference on the History of Women** – May 2014
* “Poverty Food: Government Celebration of Poor Women's Cooking in the Great Depression” (Panel Organizer and Presenter)
* “Borderlands between Girlhood and Womanhood” (Panel Chair)
- Invited Lecture at the Culinary Historians of Ann Arbor Meeting** – May 2014
“Modern Food, Moral Food”
- Organization of American Historians Annual Meeting** – April 2014
“She Don't Seem to Grow at All: Guiding Childhood Growth through Food in the Early Twentieth Century”
- Invited Lecture for Michigan State Alumni Organization Speaker Series** – March 2014
“The Origins of Modern American Food”
- History of Science Society Annual Meeting** – November 2013
“Children’s Food and the Science of Child Growth in the Progressive Era United States”
- History Department Speaker Series, Michigan State** – April 2013
“For Infants and Invalids: Medicalizing Children’s Food in the Nineteenth Century”
- Sharper Focus, Wider Lens, Michigan State Honors College Series** – April 2013
“Food in the City” Panel Member
- Invited Lecture at the Lorenzo Cultural Center, Macomb Community College** – March 2013
“The Origins of Modern American Food”
- Taste of Home Conference (Brussels, Belgium)** – February 2012
“Food and National Identity during the Great War”
- History of Science Society Annual Meeting (Chair)** – November 2011
Panel: “Emerging Methodologies in the Scholarship in History of Recent Science: Lessons from Food History”
- Jewish Studies Invited Lecture, Michigan State** – September 2011

- "A School for Wives: Home Economics and the Modern Housewife"*
Center for Ethics and Humanities in the Life Sciences, Michigan State – September 2011
"The Ethics of Aging in an Age of Youth: Rising Life Expectancy in the Early Twentieth-Century United States"
- Boston Seminar on the History of Women and Gender, Schlesinger Library** – October 2011
"Rising Life Expectancy, Women's Aging, and American Youth Culture"
- Berkshire Conference on the History of Women (Panel Organizer)** – June 2011
"'Paying for 'Freedom' with Her Health:' Women's Aging in American Youth Culture"
- American Historical Association Annual Meeting** – January 2011
"'Conserve Food to Save Yourselves:' The Politics of Religion in World War I Food Conservation"
- History of Science Society Annual Meeting (Panel Organizer and Chair)** – November 2010
"The Cultural Algebra of Nutrition: Rational Eating & Dietary Substitution in the Progressive Era"
- Society for Historians of American Foreign Relations** – June 2010
"The Fruits of Benevolence: World War I Food Aid & International Power"
- History in the Making Conference - Concordia University (Montreal, Quebec)** – March 2010
"'Why Do People Die?': Physical Fitness and Rising Life Expectancy in the Early Twentieth-Century United States"
- Tasting Histories Conference, UC-Davis** – February 2009
"A Corn-Fed Nation: Race, Diet, & America's First International Food Aid Program"
- American Historical Association Annual Meeting** – January 2009
"To Manage the World's Food: The Culture of Administration in America's World War I Food Relief Program"
- Great Lakes History Conference/ U.S. Intellectual History Conference** – October 2008
"Food and the Politics of Physical Self-Discipline in the Progressive Era"
- Organization of American Historians Annual Meeting** – March 2008
"'Succoring by her Housewifely Wisdom': Gender, Emergency, and the Politics of Voluntarism in World War I"
- American Studies Symposium Lecture, Kenyon College** – March 2008
"Eating Cats and Dogs to Feed the World: The Limits of Rational Food during the Great War"
- American Historical Association, Annual Meeting** – January 2007
"'Food Will Win the War': American Food in Europe during World War I"
- Agrarian Studies Colloquium Series, Yale University** – October 2006
Commentator for Professor James McWilliams' paper
- Association for the Study of Food and Society, Annual Meeting** – June 2006
"American Asceticism and World War I Food Conservation"
- Cornell University College of Human Ecology** – November 2005
"Food and the First World War: American Food Aid and Home Economics"
- New England Historical Association** – April 2005
"The Lady without a Servant: Class and American Table Etiquette, 1884-1913"

BOOK REVIEWS

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- Review of *Three Squares: The Invention of the American Meal* by Abigail Carroll, *The Historian* (December 2015)
- Review of *Pure and Modern Milk: An Environmental History since 1900* by Kendra Smith-Howard, *H-Environment Roundtable* (July 2015)
- Review of *Kosher: Private Regulation in the Age of Industrial Food* by Timothy Lytton, *Agricultural History* (January 2015)
- Review of *Eating Right in America: The Cultural Politics of Food and Health* by Charlotte Biltekoff, *Gastronomica: The Journal of Food and Culture* (November 2014)
- Review of *Refrigeration Nation: A History of Ice, Appliances, and Enterprise in America* by Jonathan Rees, *The American Historical Review* (October 2014)
- Review of *Transregional and Transnational Families in Europe and Beyond: Experiences since the Middle Ages*, ed. Christopher H. Johnson, et al, *Journal of Interdisciplinary History* (Winter 2013)
- Review of *Realigning America: McKinley, Bryan, and the Remarkable Election of 1896* by R. Hal Williams, *Journal of Southern History* (Summer 2011)
- Review of *Hog and Hominy: Soul Food from Africa to America* by Frederick Douglass Opie, *The Journal of African American History* (Spring 2010)
- Review of *Cities of the Dead: Contesting the Memory of the Civil War in the South, 1865 – 1914* by William Alan Blair, *H-Net Reviews* (Winter 2007)
- Review of *In the Presence of Mine Enemies: War in the Heart of America, 1859-1863* by Edward Ayers, *The Civil War Review* (Winter 2004)

TEACHING

Michigan State University Courses

- “A History of Food & Alcohol,” Spring 2017
- “Cooking the Books,” Honors Research Seminar, awarded on a competitive basis, 2016-2017
- “American History to 1876,” Spring 2009, 2010, 2011, 2015, 2016, 2017
- “Eating Industrial,” Honors Seminar, Global Integrative Studies, Fall 2013, 2014, 2016
- “American History to 1876,” Online Class, Summers 2013, 2014, 2015, 2016
- “Food and the Body,” Social Science Capstone Seminar, Spring 2015
- “Families in Historical Perspective,” Fall 2010, Spring 2011, Spring 2014, Fall 2014
- “American Historiography to 1865,” Graduate Seminar, Fall 2013
- “American Food and the World,” Fall 2011
- “Historical Methods and Skills: Food, Science, & Culture in U.S. History,” Spring 2011
- “Introduction to HPS of Science: Food and Science,” Fall 2010, Spring 2014
- “U.S. Historiography since 1865,” Graduate Seminar, Spring 2010
- “Historical Methods and Skills: Food & Power in American History,” Spring 2009
- “History of Nutrition,” Fall 2008
- “A History of Inventions in America,” Fall 2008

Advanced Studies, Directed Readings, and Independent Studies, MSU

- Mentoring and Overseeing Professorial Assistant (2016-2017)
- Faculty Advisor to Social Science Scholar Yearlong Research Project (2016-2017)

- Women's Studies Independent Study/Internship Supervision (Summer 2015, WS 493)
- History of Biopolitics in Graduate Survey of History of Science, April 2011 (led one session of group directed reading, HST)
- "The Science of Death in History: HPS Advanced Study," Spring 2011 (Independent Study, LBC)
- "A Cultural History of American Food Habits," Summer 2010 (Independent Study, HST)
- "Nutrition, Food and People in Nyakagezi, Uganda," Fall 2010 (LB 492 Independent Study)

Instructor of Advanced Undergraduate History Seminar, Yale University

- "Food & Power in American History from the Colonial Era to the Present," Fall 2006

ACADEMIC SERVICE

Honors Advisor, History Department - 2016-2019

History Scholars Advisor - 2016-2019

College of Social Science Research Committee - 2016-2019

History Department Workshop on Teaching -- 2018

Speaker

College of Social Science National Scholarship Committee - 2017-2018

Phi Alpha Theta - Advisor of History Honors Society at MSU - 2018

Counter Cuisine Club - 2014-2015, 2015-2016, 2016-2017, 2017-2018

Faculty advisor to MSU undergraduate club focused on food issues

College of Social Science Research Committee, 2016-2017

College of Social Science Scholars Program - 2014-2015, 2015-2016, 2016-2017

Advisory board member

Honors College Seminar Proposal Evaluator - 2016, 2017

Inquiry Panel (VPRGS) - Fall 2017

Center for Gender in Global Context - MSU, 2008-2017

Core Faculty Member

History Department Web Committee - 2014-2016

Design and update of history department web site

History Department Awards Ceremony - May 2015

Speaker

Department Advisory Committee (DAC) - 2013-2015

Faculty Writing Boot Camp - 2014-2015

Co-organizer for cross-campus writing group

History Department Collegiality Committee - 2013-2016

Social Science Recruitment Video - Fall 2014

Filmed segment promoting College of Social Sciences for recruitment video

Leader of History Department Graduate Workshop - September 2014

"Creating a Professional Online Presence and the Academic C.V."

Recognition from MSU Family Resource Center - Spring 2014

Recognition for Exceptional Support of Non-Traditional Student

Global Integrated Studies Panel - 2014

Faculty Panel to discuss interdisciplinary teaching and course development

Phi Alpha Initiation Ceremony – October 2013

Guest Speaker

Recruitment Event for Prospective History Majors – Fall 2014

Event showcasing the primary sources and digital tools used by faculty members

History Department Speaker Series Committee – 2013

Inviting and Coordinating Speakers for History Department Speaker Series

History Department Prize Committee – 2011-2012

Committee to review materials and select recipients of prizes among history department faculty, graduate students, and undergraduates

History, Philosophy, and Sociology of Science Group, Treasurer – MSU, 2008-2011

Liaison between HPS group and Lyman Briggs Budget Officer

Search Committee – Lyman Briggs, MSU, 2011

Search committee for visiting assistant professor of HPS

Graduate Student Admissions Committee – 2009-2010; 2010-2011

Committee to select entering Ph.D. students for MSU history department

Leader of History Department Graduate Workshop – February 2011

Workshop on Public Speaking in the Historical Profession

University Committee for the Libraries – 2008-2011

Committee that represents faculty concerns to the MSU library system; Chairperson from 2008 to 2010

Speaker Series Committee, Co-Chair – 2009-2010

Reappointment and Tenure, Ad Hoc Committee – 2010

Committee to re-evaluate LBC tenure and reappointment expectations

Three-College Committee – MSU, 2009

Lyman Briggs Faculty Representative to LBC/ James Madison/ RCAH dialogue

Mellon Fellowship Focus Group – 2009

Committee to craft MSU application to Mellon Foundation

Interdisciplinarity at MSU Panel – 2009

Faculty Panel to discuss interdisciplinary work with history graduate students

Proquest Reevaluation Ad-Hoc Committee – 2009

Faculty committee formed to comment on Proquest as Research Tool

Academic Job Market Panel – History Department, MSU, 2008 and 2009

Panel to advise MSU history graduate students on the academic job market

Search Committee – History Department, MSU, 2008-2009

Search committee for open-rank search in Early Modern European history

Search Committee – History Department, MSU, 2008-2009

Search committee for open-rank search in Caribbean history

OUTREACH

* **ChopChop Magazine** – 2011-Present

Advisory Board Member of *ChopChop*, a national bilingual cooking and nutrition magazine aimed at children

* **Tenured Community, Engaged Faculty Panel** – June 2017

Panelist on outreach among tenured faculty as part of Community-Engaged Scholarship Workshop

- * **Future of Food initiative at Coca Cola - 2016**
Consultant with Global Director of Cultural Insights at Coca Cola
- * **Broad Art Museum Roundtable on Food - October 2014**
Invited participant in "Material Encounters: What We Make" roundtable
- * **World Book Encyclopedia - 2013**
Authored the entry on "Food" for the newest edition
- * **Hull House Museum, Chicago - 2012**
Consultant for the 2012 Hull House Museum exhibition, "Unfinished Business: Home Economics for the 21st Century"
- * **Telling Family Stories: Jews, Genealogy, and History - 2011-2012**
Consultant for historical cooking component of MSU Library Exhibit
- * **Talk on Civil War Food - April 2011**
Public Talk on MSU Campus on the 150th Anniversary of the Battle of Fort Sumter