

**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

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**BOOKS AND EDITED VOLUMES**

*Picky: A History of American 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)

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**ARTICLES, CHAPTERS, EDITORIALS, REVIEW ESSAYS (SELECTED)**

"What America Ate" forum, *Global Food History* (Summer 2020)

"How Crisco Toppled Lard – and Made Americans Believers in Industrial Food," *The Conversation* (Dec. 2019)

"How Crisco Made Americans Believers in Industrial Food," *Smithsonian Magazine* [reprinted from *The Conversation*] (Dec. 2019)

"How Crisco Toppled Lard – and Made Americans Believers in Industrial Food," *Salon* [reprinted from *The Conversation*] (Dec. 2019)

"How Crisco Toppled Lard – and Made Americans Believers in Industrial Food," *Houston Chronicle* [reprinted from *The Conversation*] (Dec. 2019)

"The Crisco Revolution Made Americans Believers in Industrial Food," *Yahoo Finance* [reprinted from *The Conversation*] (Dec. 2019)

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

"World War I and the Origins of the Modern Food System" forum, *Global Food History* (Fall 2019)

"Un-Modernist Cuisine," interview with two Native American food activists, *Gastronomica: The Journal of Critical Food Studies* (Fall 2019)

"The Race Against Rot," roundtable participant, *Gastronomica: The Journal of Critical Food Studies* (Fall 2019)

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

"The Rise of Cookbooks in America," *Saturday Evening Post* [reprinted from *Smithsonian Magazine*] (November 2018)

"How a Backlash Against 'Mixed Foods' Led to the Demise of a Classic American Dish," *New Food Economy* [reprinted from *The Conversation*] (November 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](http://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)

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- **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**  
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

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- **The Food Fix Podcast – March 2019**  
Interview about What America Ate Project
- **Lansing State Journal – January 2019**  
Interviewed for article about What America Ate project and Great Depression food
- **Fine Dining Lovers – January 2019**  
Interviewed for article about Meatless Mondays and World War I
- *The Atlantic* – November 2018  
Interviewed for/quoted in article about meal timing and structure
- **Radio National, Australia -- July 2018**  
Interview subject of 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
- *Quartz* – April 2018  
Interviewed for/quoted in article about the history of bowls, meal structure, and social class
- *Chicago Tribune* – January 2018  
Interviewed for/quoted in “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-20<sup>th</sup> 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”

## EDITORIALSHIP AND PROFESSIONAL SERVICE

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***Gastronomica: The Journal of Critical Food Studies*** – 2018-present  
Member of Editorial Collective of food studies’ flagship journal

***Global Food History journal*** – 2015-present  
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; Gastronomica: The Journal of Critical Food Studies; 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; Public Philosophy Journal; Museum History Journal; Michigan State University Press; University of Arkansas Press*

## CONFERENCE PRESENTATIONS AND INVITED LECTURES (SELECTED)

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**University of Notre Dame Department of History** – November 2019  
Invited introductory talk for book event on *Horace Greeley: Print, Politics, and the Failure of American Nationhood*

**Newport Historical Society** – November 2019  
“Food and the American Gilded Age,” Invited Lecture

**Workshop for the History of the Environment, Agriculture, Technology, & Science** – Sept 2019  
Paper Commentator at WHEATS conference

**“Serving Up Science” event, MSU Science Fest – April 2019**  
Talk on picky eating with Serving Up Science at WKAR Science Fest event

**Center for Ethics and Humanities in the Life Sciences Event** – March 2019  
Talk on laboratory meat at “Brews and Views” event

**University Interdisciplinary Colloquium, Michigan State** – March 2019  
“Crisco & Confidence: Marketing Ignorance about Processed Food”

**American Historical Association Annual Conference** – January 2019  
“Be Our Guest: American Hospitality and International Identities in the 20th Century”  
(Panel Chair)

***Gastronomica* Roundtables at the University of Toronto** – September 2018  
“Saving Food”

**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 *Here Let Us Feast: A Book of Banquets* by M. F. K. Fisher, *Gastronomica: The Journal of Critical Food Studies* (Spring 2020)
- Review of *Food Power: The Rise and Fall of the Postwar American Food System* by Bryan McDonald, *Journal of American History* (September 2019)
- 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

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### Michigan State University Courses

- “A History of Food & Alcohol,” 2017- 2020
- “Cooking the Books,” Honors Research Seminar, awarded on a competitive basis, 2016-2017
- “American History to 1876,” 2009-2020
- “Eating Industrial,” Honors Seminar, Global Integrative Studies, 2013-2020
- “American History to 1876,” Online Class, Summers 2013-2020
- “Food and the Body,” Social Science Capstone Seminar, 2015
- “Families in Historical Perspective,” 2010-2014
- “American Historiography to 1865,” Graduate Seminar, 2013, 2018
- “American Food and the World,” Fall 2011
- “Historical Methods and Skills: Food, Science, & Culture in U.S. History,” 2011
- “Introduction to HPS of Science: Food and Science,” 2010, 2014
- “U.S. Historiography since 1865,” Graduate Seminar, 2010
- “Historical Methods and Skills: Food & Power in American History,” 2009
- “History of Nutrition,” 2008
- “A History of Inventions in America,” 2008

### Advanced Studies, Directed Readings, and Independent Studies, MSU

- HST 990: Independent Study (Fall 2018)
- 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

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- \* **Honors Advisor, History Department** – 2016-2021
- \* **History Scholars Advisor** – 2016-2021  
Working closely with top history majors; helping to organize multiple undergraduate events throughout the year
- \* **History Department Advisory Committee (DAC)** – 2018-2020
- \* **University Committee on Honors Programs** – 2019-2021
- \* **College of Social Science Scholars Program** – 2014-2020  
Advisory board member
- \* **Faculty Writing Boot Camp** – 2014-2020  
Co-organizer for cross-campus faculty writing group
- \* **MSU Veg Club** – 2018-2020  
Faculty advisor to MSU undergraduate club focused on vegetarianism
- \* **College of Social Science Research Committee** – 2016-2019
- \* **Center for Gender in Global Context** – MSU, 2008-2020  
Core Faculty Member
- \* **Honors College Seminar Proposal Evaluator** – 2016, 2017, 2018, 2019
- \* **MSU Counter Cuisine Club** – 2014-2018  
Faculty advisor to MSU undergraduate club focused on food issues
- \* **College of Social Science National Scholarship Committee** – 2017-2018
- \* **History Department Workshop on Teaching**, Speaker – May 2018
- \* **Inquiry Panel (VPRGS)** – Fall 2017
- \* **History Department Web Committee** – 2014-2016  
Design and update of history department web site
- \* **History Department Awards Ceremony** – May 2015, Speaker
- \* **History Department Advisory Committee (DAC)** – 2013-2015
- \* **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 Theta Initiation Ceremony** – October 2013, 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

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\* **ChopChop Magazine** – 2011-Present

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

\* **“Food & American History” talk** – November 2018

Presentation to History Scholars

\* **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 21<sup>st</sup> 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 150<sup>th</sup> Anniversary of the Battle of Fort Sumter