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SIMONE CINOTTO

ASSOCIATE PROFESSOR OF MODERN HISTORY
UNIVERSITÀ DI SCIENZE GASTRONOMICHE
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OMISSIS

EDUCATION

Ph.D. History of the Americas, Department of History, UNIVERSITY OF GENOA, Italy, May 2001.
M.A. History, Department of History, UNIVERSITY OF TURIN, Italy, June 1995.

FELLOWSHIPS, HONORS, AND AWARDS

Visiting Scholar, IU Food Institute and Department of History, INDIANA UNIVERSITY, 2018-2020.

Tiro a Segno Visiting Professor in Italian American Studies, NEW YORK UNIVERSITY, 2008-2009, Summer School 2010.

Visiting Professor, Collins Living-Learning Center, INDIANA UNIVERSITY, 2017.

Resident Fellow, Italian Academy for Advanced Studies in America at COLUMBIA UNIVERSITY, 2004-2005.

Fulbright Distinguished Lecturer in Italian Studies, NORTHWESTERN UNIVERSITY, 2015-2016 (declined).

Visiting Professor, Centre for Migration and Diaspora Studies, UNIVERSITY OF LONDON SOAS, 2015-2020.

Visiting Scholar, Department of Nutrition and Food Studies, NEW YORK UNIVERSITY, 2019.

Visiting Lecturer, KOBE UNIVERSITY, Japan, 2017.

Visiting Scholar, Department of Hebrew and Judaic Studies, NEW YORK UNIVERSITY, 2016-2018.

John G. Cawelti Award for the Best Textbook/Primer (*Making Italian America*), POPULAR CULTURE ASSOCIATION/AMERICAN CULTURE ASSOCIATION, 2005.

Visiting Scholar, Center for European and Mediterranean Studies, NEW YORK UNIVERSITY, 2013-2015.

Research Grant, EUROPEAN INSTITUTE FOR THE HISTORY AND CULTURE OF FOOD, Tours, France, 2010.

Resident Research Fellow, Balch Institute for Ethnic Studies, PENNSYLVANIA HISTORICAL SOCIETY, Philadelphia, 1998, 2000, 2009.

Visiting Scholar, History Department, COLUMBIA UNIVERSITY, 1998, 2000, 2007.
Research Fellow, BELLONCI FOUNDATION, Rome, 2002.
Resident Fellow, Mario Einaudi Center for International Studies, CORNELL UNIVERSITY, 2000.
Summer Institute in American Studies, WESTERN MICHIGAN UNIVERSITY, 1999.
Alberto Aquarone Prize for the best M.A. thesis in American History, THIRD UNIVERSITY OF ROME, LOIS ROTH FOUNDATION, NATIONAL REPUBLICAN ENDOWMENT, 1997.

RESEARCH AND TEACHING INTERESTS

History of consumer culture and consumer society.
Transatlantic history.
Transnational U.S. immigration history.
History of modern Italy; Migrations and mobilities in modern Italian history.
Emotions and subjectivity in the diaspora.
Italian American history and culture.
Food, migrations, and mobilities.
World history of food.
Food in modern Italy and the globalization Italian food.
Global history of Jewish food.
International trade and international politics of food.
Cultural representations of food, taste, and memory.
Food sovereignty and food justice; Social movements and community-based organizations.

GRANTS, NATIONAL INTEREST RESEARCH PROGRAMS FUNDED BY THE ITALIAN MINISTRY OF UNIVERSITY AND SCIENTIFIC RESEARCH

PRIN 2017 “Transatlantic Styles: Modern Italian Culture in the Making of Postwar American Taste,”
Coordinator of Research Unit.
2012 Ateneo-Compagnia di San Paolo Research Project “Reinstating Europe in American History in a Global Context,” EU-Funded Grant Startup.
PRIN 2008 “Nation and Transnationalism in U.S. History: An Atlantic Perspective.”
PRIN 2005 “Social Security and Rights in the Twentieth-Century State.”
PRIN 2002 “The Place of Europe in American History.”
COFIN 1988-2000 “Public and Private in U.S. History: State, Subjectivity, and the Family in Comparative Perspective.”

MASTER’S PROGRAM COORDINATION AND PLANNING, RELATED PROFESSIONAL ACTIVITIES

International Master’s Program *Master of Gastronomy: World Food Cultures and Mobility*, Director, UNIVERSITÀ DI SCIENZE GASTRONOMICHE, 2015- .
International Master’s Program in *Food Culture and Communications*, Director, UNIVERSITÀ DI SCIENZE GASTRONOMICHE, 2006-2015.
Ph.D. Program in Ecogastronomy, Education, and Society (Ecogastronomia, Formazione e Società), UNIVERSITÀ DI SCIENZE GASTRONOMICHE, Italy, Committee Member, 2018- .
Ph.D. Program in History, UNIVERSITY OF EASTERN PIEDMONT, Italy, Committee Member, 2011-2017.

Piero Bairati Center for American and Euro-American Studies, UNIVERSITY OF TURIN, Italy, Executive Board Member, 1998-2012; 2016- .
CISPEA: Centro Interuniversitario di Storia e Politica Euroamericana, UNIVERSITY OF BOLOGNA, Italy, Executive Board Member, 2004- .
European Research Council, EUROPEAN UNION, External Referee, 2013- .
Researcher, Historical Documentation for the EUROPEAN UNION's Recognition of Specialty Food Products as PDOs and PGIs, 2004- .
Research "Food Policies and Sustainability: Social Systems and Transformations," UNIVERSITÀ DI SCIENZE GASTRONOMICHE, Academic Coordinator, 2009-2011.
Research "L'emigrazione dalla Valle Elvo-Serra, Biella," Ecomuseo della Valle Elvo-Serra, Fondazione Sella, Biella, Italy, Director, 2005-2010.

CURRENT SERVICE TO THE PROFESSION

Gastronomica, Editorial Collective.
Food, Culture, and Society, Editorial Board.
Global Food History, Editorial Board.
Graduate Journal of Food Studies, Editorial Board.
The Italian American Review, Editorial Board.
Critical Studies in Italian America Book Series, Fordham University Press, Editorial Board.
Quaderni Storici, Editorial Board (past).
Pollentia University Press, Editorial Board.
Food and Foodways, Publication Referee.
Food & History, Publication Referee.
Appetite, Publication Referee.
University of Illinois Press, Publication Referee.
University of Nevada Press, Publication Referee.
Palgrave MacMillan, Publication Referee.
Routledge, Publication Referee.
Fordham University Press, Publication Referee.

CURRENT SERVICE TO THE DEPARTMENT, UNIVERSITÀ DI SCIENZE GASTRONOMICHE

U.S.-Italy Fulbright Commission Programs, Reference Professor, 2008- .
International Conference and Talk Series, Coordinator, 2018- .
Quality Evaluation Committee, 2018- .
Faculty Council, Member, 2008- .

LANGUAGES

English (fluent), Italian (native speaker), Spanish (proficient), French, German, and Portuguese (reading knowledge).

SELECTED PUBLICATIONS

BOOKS

- Food Mobilities: Making World Cuisines*, ed. with Daniel Bender (Toronto: University of Toronto Press, 2021; to be published).
- Global Jewish Foodways: A History*, ed. with Hasia Diner (Lincoln, NE: University of Nebraska Press, 2018).
- Making Italian America: Consumer Culture and the Production of Ethnic Identities*, ed. (New York: Fordham University Press, 2014).
- The Italian American Table: Food, Family, and Community in New York City* (Urbana, Ill.: University of Illinois Press, 2013).
- Soft Soil, Black Grapes: The Birth of Italian Winemaking in California* (New York: New York University Press, 2012).
- Terra soffice uva nera: Viticoltori piemontesi in California prima e dopo il Proibizionismo* (Turin, Italy: Otto, 2008).
- And Then the Rice Fields Emptied Out: History, Memory, and Representations of the Italian Rice Region in the Great Transformation, 1945-1965*, ed. (Vercelli, Italy: Mercurio, 2006).
- La civiltà del grasso: Prodotti tipici e cultura del maiale nel Piemonte orientale* (Vercelli, Italy: Mercurio, 2005).
- Villaggi globali: Storia locale e storia dell'emigrazione*, ed. (Biella: Ecomuseo di Biella, 2005).
- Comunicare il passato: Cinema, giornali e libri di testo nella narrazione storica*, ed. with Marco Mariano (Turin, Italy: L'Harmattan, 2004).
- Una famiglia che mangia insieme: Cibo ed etnicità nella comunità italoamericana di New York, 1920-1940* (Turin, Italy: Otto, 2001).

JOURNAL SPECIAL ISSUES

- Quaderni Storici* Vol. 51, no. 1 (2016), Special issue on "Food, Migration, and Mobility," guest editor.
- Voices in Italian Americana* Vol. 21, no. 1 (2010), Special issue on "Italian American History and Consumer Culture," guest editor.

ARTICLES

- "Editorial Letter," *Gastronomica* Vol. 20, no. 1 (2020): iv-vii.
- "Biografia di una città: I musei di storia di New York," Vol. 11, no. 1 *Il Mestiere di Storico* (2019): 96-101.
- "The Past, Present, and Future of Food Studies: An Oral History with *Gastronomica* Editors," *Gastronomica* Vol. 18, no. 3 (2018).
- "Saving Food," *Gastronomica* Vol. 18, no. 3 (2018).
- "Regionalism and Nationalism in Migrant Marketplaces: Transnational Social Geographies and the Globalization of Italian Food," *Global Food History* Vol. 4, no. 1 (2018): 59-77.
- "Food, Migration, and Mobility in Historical Perspective: Nineteenth to Twenty-first Century," *Quaderni Storici* Vol. 51, no. 1 (2016): 3-21.
- "Oltre la barriera del suono: razza, consumo e produzione di luoghi nel rock and roll italoamericano, 1958-1963," *Quaderni Storici* Vol. 49, no. 1 (2014): 265-296.
- "Memories of the Italian Rice Belt, 1945-65: Work, Class Conflict and Intimacy during the Great Transformation," *Journal of Modern Italian Studies* Vol. 16, no. 4 (2011): 531-552.
- "Is There a Canon in Italian American Historiography?" *RSA Journal* No. 21-22 (2010-2011): 84-90.
- "All Things Italian: Italian American Consumers and the Commodification of Difference," *Voices in Italian Americana* Vol. 21, no. 1 (2010): 3-44.
- "Il mondo nel piatto: Globalizzazione e cucine nazionali tra passato e presente," *Quaderni Storici* Vol. 41, no. 3 (2006): 609-638.

“Everyone Would Be Around the Table: American Family Mealtimes in Historical Perspective,” *New Directions in Child and Adolescent Development* No. 111 (2006): 17-33.

“Glocal Italies: un possibile nuovo percorso per lo studio storico delle comunità italoamericane,” *Altretalia* No. 32 (2006): 38-51.

“Leonard Covello, the Covello Papers, and the Eating Habits of Italian Immigrants in New York,” *Journal of American History* Vol. 91, no. 2 (2004): 497-521.

“Leonard Covello, la Collezione Covello e la storia alimentare degli italoamericani,” *Quaderni Storici* Vol. 37, no. 3 (2002): 719-746.

BOOK CHAPTERS

“Gastrofascism and the Empire: Food in Italian East Africa, 1935-1941,” in *Food Mobilities: Making World Cuisines*, eds. Daniel Bender and Simone Cinotto (Toronto: University of Toronto Press, 2021; to be published).

“Cultura e identità a tavola: la cucina italo americana come storia sociale,” in *Storia degli italoamericani*, eds. William Connell, Stanislao Pugliese, and Maddalena Tirabassi (Milano: Le Monnier-Mondadori, 2019).

“Italian Diasporic Identities and Food,” *Italians and Food*, ed. Roberta Sassatelli (New York: Palgrave Macmillan, 2019), 43-70.

“Culture and Identity on the Table: Italian American Food as Social History,” in *The Routledge History of the Italian Americans*, eds. William J. Connell and Stanislao Pugliese (New York: Routledge, 2017), 179-192.

“Immigrant Tastemakers: Italian Cookbook Writers and the Transnational Formation of Taste in the Postindustrial United States (1973–2000),” *New Italian Migrations to the United States, Vol. 2: Art and Culture since 1945*, eds. Joseph Sciorra and Laura Ruberto (Urbana, Ill.: University of Illinois Press, 2017), 139-166.

“Transatlantic Consumer Cultures: Italy and the United States in the Twentieth Century,” in *Modern European-American Relations in the Transatlantic Space: Recent Trends in History Writing*, ed. Maurizio Vaudagna (Turin, Italy: Otto, 2015), 149-175.

“I prodotti italiani fuori dall’Italia,” in *La cultura del cibo*, eds. Massimo Montanari and Alberto Capatti (Turin, Italy: UTET, 2015), 196-211.

“La cucina e la ristorazione italiana nel mondo,” in *La cultura del cibo*, eds. Massimo Montanari and Alberto Capatti (Turin, Italy: UTET, 2015), 454-465.

“The History and Culture of Food from Pre-Industrial Society to the Mechanization of the Modern Era,” in *Arts and Foods: Rituals since 1851*, ed. Germano Celant (Milan, Italy: Electa-Mondadori, 2015).

“Italian Doo-Wop: Sense of Place, Politics of Style, and Racial Crossovers in Postwar New York City,” in *Making Italian America: Consumer Culture and the Production of Ethnic Identities*, ed. (New York: Fordham University Press, 2014), 163-177.

“Consuming the European Other: Italian Cookbook Writers, the End of Labor, and the Transnational Formation of Taste in Postindustrial America, 1973-2000,” in *Beyond the Nation: Pushing the Boundaries of U.S. History from a Transatlantic Perspective*, eds. Ferdinando Fasce, Maurizio Vaudagna, and Raffaella Baritono (Turin, Italy: Otto, 2013), 181-203.

“Storia dell’alimentazione a Vercelli: la cucina e i rapporti tra città e territorio, 1820-1960,” in *Storia di Vercelli*, ed. Edoardo Tortarolo (Turin, Italy: UTET, 2011), 443-463.

“Sunday Dinner? You Had to Be There! The Social Significance of Food in Italian Harlem,” in *Italian Folk: Vernacular Culture in Italian-American Lives*, ed. Joseph Sciorra (New York: Fordham University Press, 2011), 11-29.

“Italian Americans and Public Housing in New York City, 1937-1941: Cultural Pluralism, Ethnic Maternalism, and the Welfare State,” in *Democracy and Social Rights in the Two Wests*, eds. Alice Kessler-Harris and Maurizio Vaudagna (Turin, Italy: Otto, 2009), 279-305.

“La cucina diasporica: il cibo come segno di identità culturale,” in *Storia d'Italia. Annali 24. Migrazioni*, eds. Paola Corti and Matteo Sanfilippo (Turin, Italy: Einaudi, 2009), 653-672.

“Una nazione allo specchio: *Rocco e i suoi fratelli* di Luchino Visconti e la società italiana alla metà del Novecento,” in *Narrare la Storia: dal documento al racconto*, ed. Alessandro Barbero (Milan, Italy: Mondadori, 2006), 435-456.

“I Won’t Be Satisfied until I’ve Traveled the Entire World: The Transnational Imagination of an Italian Immigrant in the United States, 1905-1942,” in *The Place of Europe in American History*, eds. Maurizio Vaudagna and Elisabetta Vezzosi (Turin, Italy: Otto, 2006), 371-403.

“The Taste of Place: Food in the Narratives of ‘America’ and ‘Italy’ by Italian Immigrants of New York, 1920-1950,” in *America and the Mediterranean*, eds. Massimo Bacigalupo and Pierangelo Castagneto (Turin, Italy: Otto, 2003), 145-154.

“Italian Food Importers and Ethnic Consumption in 1930s New York,” in *Italian Americans: A Retrospective on the Twentieth Century*, eds. Paola Sensi-Isolani and Anthony Tamburri (New York: AIHA, 2001), 167-178.

ENCYCLOPEDIA ENTRIES

“Italian,” in *Savoring Gotham: A Guide to New York Culinary History*, ed. Andrew F. Smith (New York: Oxford University Press, 2015).

“Little Italy,” in *Savoring Gotham: A Guide to New York Culinary History*, ed. Andrew F. Smith (New York: Oxford University Press, 2015).

“Bastianich, Lidia,” in *The Oxford Encyclopedia of Food and Drink in America*, ed. Andrew F. Smith (New York: Oxford University Press, 2012).

“Batali, Mario,” in *The Oxford Encyclopedia of Food and Drink in America*, ed. Andrew F. Smith (New York: Oxford University Press, 2012).

“Coffee,” in *Encyclopedia of Consumer Culture*, ed. Dale Southerton (Thousand Oaks, Calif.: Sage, 2011).

“Migration,” in *Encyclopedia of Consumer Culture*, ed. Dale Southerton (Thousand Oaks, Calif.: Sage, 2011).

CONFERENCES & PANELS ORGANIZED

Food Mobilities: Making World Cuisines, Joint International Conference, UNIVERSITY OF TORONTO, NEW YORK UNIVERSITY, and UNIVERSITÀ DI SCIENZE GASTRONOMICHE, 2019, Conference Organizer and Co-Chair.

Fifty Years and Counting: The Global Memory and Legacy of Martin Luther King, International Conference, “Piero Bairati” Center for American and Transatlantic Studies, UNIVERSITÀ DI TORINO, Conference Organizer and Chair, 2018.

Food and Migration: Mobile People’s Impact on Food Systems and Taste, Joint International Conference, UNIVERSITY OF TORONTO and UNIVERSITÀ DI SCIENZE GASTRONOMICHE, 2016, Conference Organizer and Chair.

Empire City: Intersecting Diasporas and Migrant Neighbors in 20th-Century New York AMERICAN HISTORICAL ASSOCIATION ANNUAL CONFERENCE, Atlanta, 2016, Panel Organizer.

The Global History of Jewish Food, Joint International Conference, NEW YORK UNIVERSITY and UNIVERSITÀ DI SCIENZE GASTRONOMICHE, 2014, Conference Co-Organizer and Co-Chair.

Rural Communities, Traditional Knowledge, and the Emergence of New Food Cultures in the United States and Europe, International Seminar Organized in Cooperation with the U.S.-Italy Fulbright Commission, UNIVERSITÀ DI SCIENZE GASTRONOMICHE, 2014, Conference Organizer and Chair.

Communicating Food Sustainability, International Seminar Organized in Cooperation with the U.S.-Italy Fulbright Commission, UNIVERSITÀ DI SCIENZE GASTRONOMICHE, 2012, Conference Organizer and Chair.

Local Food Systems and Critical Issues of Global Food Policy, International Seminar Organized in Cooperation with the U.S.-Italy Fulbright Commission, UNIVERSITÀ DI SCIENZE GASTRONOMICHE, 2010, Conference Organizer and Chair.

A World on the Move: Emigration and Immigration in Europe and the Americas, Herbert H. Lehman Center for American History, COLUMBIA UNIVERSITY, 2009, Conference Organizer and Chair.

Conference Series, UNIVERSITÀ DI SCIENZE GASTRONOMICHE, various international speakers, 2008- , Panel Organizer and Chair.

PRESENTATION OF RESEARCH - INVITED LECTURES & PLENARIES

“Do I Love Something That Doesn’t Exist? Food and Place in Italian Culture,” UNIVERSITY OF MICHIGAN, Ann Arbor, MI, 2019.

“Do I Love Something That Doesn’t Exist? Food and Place in Italian Culture,” UNIVERSITY OF WISCONSIN, Madison, WI, 2019.

“Do I Love Something That Doesn’t Exist? Food and Place in Italian Culture,” UNIVERSITY OF ILLINOIS, Chicago, 2019.

“Do I Love Something That Doesn’t Exist? Food and Place in Italian Culture,” DEPAUL UNIVERSITY, Chicago, 2019.

“Do I Love Something That Doesn’t Exist? Food and Place in Italian Culture,” ITALIAN CULTURAL INSTITUTE, Chicago, 2019.

“Imperial Coffee, Fascist Bananas: Food and Empire in Italian East Africa, 1935-1941,” History Department, UNIVERSITY OF TORONTO, 2019.

“Imperial Coffee, Fascist Bananas: Food and Empire in Italian East Africa, 1935-1941,” Conference *Food Mobilities: Making World Cuisines*, UNIVERSITY OF TORONTO, NEW YORK UNIVERSITY, and UNIVERSITÀ DI SCIENZE GASTRONOMICHE, Pollenzo, 2019.

“What’s Next in Food Studies,” Workshop *Gastronomica Roundtables*, SMITHSONIAN MUSEUM OF AMERICAN HISTORY, Washington DC, 2018.

“Saving Food,” Workshop *Gastronomica Roundtables*, School of Arts and Sciences, UNIVERSITY OF TORONTO, 2018.

Global Jewish Foodways: A History, Jewish Studies Program, INDIANA UNIVERSITY, 2018, Book Presentation.

“Cibo, migrazioni e diaspora”, *èStoria*, Gorizia, Italy, 2018.

“Transcending Borders, Bridging Gaps: Italian Americana, Diasporic Studies, and the University Curriculum,” CALANDRA INSTITUTE OF ITALIAN AMERICAN STUDIES, Queens College, City University of New York, 2018.

“When a Social Movement Starts a University: Slow Food, the University of Gastronomic Sciences and the Future of Us All,” IU Food Institute Seminar Series, INDIANA UNIVERSITY, 2018.

Keynote Speaker, University of Malta and Malta Historical Society Annual Conference, “Transatlantic Landscapes of Italian Cuisine: Food, Migration, and Mobility,” UNIVERSITY OF MALTA, 2017.

“Food, Migration, and Diaspora,” Conference Series, ISTITUTO ITALIANO DI CULTURA DI PARIGI, Paris, France, 2017.

“Do I Love Something That Doesn’t Exist? The Italian Imagination and Practice of Food and Place,” IU Food Institute Seminar Series, INDIANA UNIVERSITY, 2017.

“Italian Diasporas: Emigration and Immigration in Modern Italy,” Seminar, Centre for Migration and Diaspora Studies, UNIVERSITY OF LONDON SOAS, 2017.

“Immigration, Ethnicity, and Whiteness in the United States: Italian Americans and the Making of American Race,” Seminar, Centre for Migration and Diaspora Studies, UNIVERSITY OF LONDON SOAS, 2017.

Keynote Speaker, Third Food & Sustainability Conference, *Perspectives on Food and Landscapes*, THE UMBRA INSTITUTE, Perugia, Italy, 2016.

“Migrant Marketplaces: Commodity, Capital, and Human Mobility in the Transatlantic Construction of Italian Food in the Twentieth Century,” UTSC City Food Connaught Seminar Series, UNIVERSITY OF TORONTO, 2016.

“Slow Food: History, Ideology, and Practices,” School of Hospitality and Tourism Management, PURDUE UNIVERSITY, 2015.

“Do I Love Something That Doesn’t Exist? The Local/Global Origins of Italian Cuisine,” Department of History, PURDUE UNIVERSITY, 2015.

“Eating in the Diaspora: Food in Italian American History, Identity, and Culture,” American Studies Program, PURDUE UNIVERSITY, 2015.

“Eating in the Diaspora: Food in Italian American History, Identity, and Culture,” Department of Modern Languages and Literatures, LOYOLA UNIVERSITY, Chicago, 2015.

“A Family That Eats Together: Food in Italian American Identity and Culture,” Departments of French and Italian, History, American Studies, and the Indiana University Food Institute, INDIANA UNIVERSITY, 2015.

Keynote Speaker, Conference *FaCT - Food and Culture in Translation*, UNIVERSITY OF BOLOGNA, Italy, 2014.

Making Italian America: Consumer Culture and the Production of Ethnic Identities, Center for European and Mediterranean Studies, NEW YORK UNIVERSITY, 2014, Book Presentation.

Making Italian America: Consumer Culture and the Production of Ethnic Identities, LOWER EAST SIDE TENEMENT MUSEUM, New York, 2014, Book Presentation.

The Italian American Table: Food, Family, and Community in New York City, Department of History, DREXEL UNIVERSITY, 2014, Book Presentation.

The Italian American Table: Food, Family, and Community in New York City, Mulberry Branch, NEW YORK PUBLIC LIBRARY, 2014, Book Presentation.

The Italian American Table: Food, Family, and Community in New York City, Department of History, YALE UNIVERSITY, 2013, Book Presentation.

The Italian American Table: Food, Family, and Community in New York City, The Gotham Center for New York City History, THE GRADUATE CENTER, City University of New York, 2013, Book Presentation.

The Italian American Table: Food, Family, and Community in New York City, Department of Food Studies, Nutrition, and Public Health, NEW YORK UNIVERSITY, 2013, Book Presentation.

The Italian American Table: Food, Family, and Community in New York City, Ethyle R. Wolfe Institute for the Humanities, English Department, BROOKLYN COLLEGE, City University of New York, 2013, Book Presentation.

The Italian American Table: Food, Family, and Community in New York City, Department of Romance Languages, Department of History, FORDHAM UNIVERSITY, 2013, Book Presentation.

The Italian American Table: Food, Family, and Community in New York City, Department of History, HOFSTRA UNIVERSITY, 2013, Book Presentation.

The Italian American Table: Food, Family, and Community in New York City, Center for Italian Studies, STONY BROOK UNIVERSITY, State University of New York, 2013, Book Presentation.

The Italian American Table: Food, Family, and Community in New York City, Casa Italiana, Department of Italian Studies, NEW YORK UNIVERSITY, 2013, Book Presentation.

The Italian American Table: Food, Family, and Community in New York City, Department of History, Department of Italian Studies, MONTCLAIR STATE UNIVERSITY, 2013, Book Presentation.

The Italian American Table: Food, Family, and Community in New York City, Department of Urban Studies, UNIVERSITY OF CONNECTICUT, Waterbury, 2013, Book Presentation.

Soft Soil, Black Grapes: The Birth of Italian Winemaking in California, Robert Mondavi Institute, UNIVERSITY OF CALIFORNIA DAVIS, 2013, Book Presentation.

Soft Soil, Black Grapes: The Birth of Italian Winemaking in California, ITALIAN CULTURAL INSTITUTE, San Francisco, 2013, Book Presentation.

Soft Soil, Black Grapes: The Birth of Italian Winemaking in California, Omnivore Books, San Francisco, 2013, Book Presentation.

Soft Soil, Black Grapes: The Birth of Italian Winemaking in California, SONOMA COUNTY WINE LIBRARY, Healdsburg Public Library, Healdsburg, California, 2013, Book Presentation.

Soft Soil, Black Grapes: The Birth of Italian Winemaking in California, Department of Food and Nutrition Studies and Public Health, NEW YORK UNIVERSITY, 2013, Book Presentation.

Soft Soil, Black Grapes: The Birth of Italian Winemaking in California, CALANDRA INSTITUTE OF ITALIAN AMERICAN STUDIES, Queens College, City University of New York, 2013, Book Presentation.

Soft Soil, Black Grapes: The Birth of Italian Winemaking in California, TIRO A SEGNO ITALIAN AMERICAN FOUNDATION, New York, 2013, Book Presentation.

Keynote Speaker, “The History of Slow Food from Local to Global,” Conference *Mangia Piano: The Internationalization of Local Italian Foodways*, MONTCLAIR STATE UNIVERSITY, 2012 (declined).

“Italian Immigration to California and the *Risorgimento*,” Conference *Transnational Conversations about Italian Unification*, Italian Cultural Institute, San Francisco, UNIVERSITY OF CALIFORNIA BERKELEY, 2011.

“Italian Doo Wop, Racial Crossovers, and the Politics of Style,” African and African American Studies Department, FORDHAM UNIVERSITY, 2011.

“Food and the Making of Italian New York,” History Department, FORDHAM UNIVERSITY, 2011.

Book Talk, *Italian Folk: Vernacular Culture in Italian-American Lives*, LOWER EAST SIDE TENEMENT MUSEUM, New York, 2011.

“Labor, Race, and Social Capital in the Experience of Italian Winemakers in California,” History Department, MILLERSVILLE UNIVERSITY, Pennsylvania, 2008, Invited Lecture.

Terra soffice uva nera: Viticoltori italiani in California prima e dopo il Proibizionismo, ITALIAN CULTURAL INSTITUTE, San Francisco, 2008, Book Presentation.

PRESENTATION OF RESEARCH - CONFERENCE PAPERS

“Global Food Studies: The Past, Present, and Futures of the Study of Food,” Fulbright Seminar, TERRA MADRE – SALONE DEL GUSTO, Turin, Italy, 2018.

“Puerto Rican and Italian Families in New York City: Migration, Nation, and the State, 1920-1960,” Conference *Family Matters: Transnational Perspectives on the State of the Family in Europe (Germany and Italy) and the United States*, CENTRO ITALO-TEDESCO - DEUTSCH-ITALIENISCHES ZENTRUM, Villa Vigoni, Lovenjo di Menaggio, Italy, 2017.

“Italian Taste, Food Revolution: Italian Cuisine Conquers America,” Fulbright Seminar, TERRA MADRE – SALONE DEL GUSTO, Turin, Italy, 2016.

“Il gusto italiano nella cultura urbana americana: viaggi transatlantici e rappresentazioni di classe della cucina italiana tra Italia e Stati Uniti,” Conference Il cibo degli umanisti, Dipartimento di Studi Umanistici, UNIVERSITY OF TURIN, Italy, 2016.

“Transatlantic Marketplaces: Migration, Trade, and Transnational Social Geographies in the Globalization of Italian Food,” Workshop *Migrant Marketplaces*, Department of Historical Studies, UNIVERSITY OF TORONTO, 2016.

“How the Puerto Rican Problem Replaced the Italian Problem: Race, Migration, and the Welfare State in Mid-Century New York City,” Second Workshop *Puerto Ricans in U.S. History*, Center for Puerto Rican Studies, HUNTER COLLEGE, City University of New York, 2016.

“Community Mobilization and Cultural Pluralism in Working-Class Neighborhoods: Leonard Covello (1887-1982) and Community-Centered Education in East Harlem,” *The Left Forum*, JOHN JAY COLLEGE OF CRIMINAL JUSTICE, City University of New York, 2016.

“Atlantic Neighbors: Puerto Rican and Italian Intersecting Diasporas in 20th-Century New York,” AMERICAN HISTORICAL ASSOCIATION ANNUAL CONFERENCE, Atlanta, 2016.

“Transatlantic Consumer Cultures: Italy and the US in the Twentieth Century,” Conference *Modern European-American Relations in the Transatlantic Space: Recent Trends in History Writing*, UNIVERSITY OF EASTERN PIEDMONT, Italy, 2015.

“Food and Cultural Identity,” Conference *Food, Culture, City*, Department of History, UNIVERSITY OF MILAN, Italy, 2015.

“Italian doo-wop: culture giovanili, consumo e razza a New York, 1958-1963,” Conference *èStoria*, Gorizia, Italy, 2015.

“Peopling Gotham’s Plate: Food and Immigrant Communities: Geographies of Italian American Food in New York City,” Conference *Gotham on a Plate*, THE NEW SCHOOL, New York, 2015.

“The History of Italian American Foodways,” Conference *Food and Culture*, UNIVERSITY OF MILAN, Italy, 2015.

“Migrazioni e globalizzazione della cucina italiana tra passato e presente,” Conference *Pane e vino: Il contributo della mobilità italiana all’alimentazione mondiale*, Fondazione Migrantes, EXPO 2015, Milan, Italy, 2015.

“Food, Migration, and Diaspora,” Conference *La Storia in Piazza*, UNIVERSITY OF GENOA, Italy, 2014.

“East River Houses: Public Housing and Puerto Rican-Italian Relations in East Harlem, 1937-1941,” Second Workshop *Puerto Ricans in U.S. History*, RUTGERS UNIVERSITY, 2014.

“The Future of Food Studies,” Sawyer Seminar in *Food Studies*, INDIANA UNIVERSITY, 2013.

“Transatlantic Circulations in Migration History: Puerto Ricans and Italians in New York, 1920-1960,” *Atlantic History and Transatlantic History: Periodization, Boundaries, and Conceptualizations*, Department of Cultures, Politics, and Society, UNIVERSITY OF TURIN, Italy, 2012.

“The Taste of the Slum: Food at the Intersection of the Puerto Rican and Italian Diasporas,” Conference *Foodways: Diasporic Diners, Transnational Tables and Culinary Connections*, UNIVERSITY OF TORONTO, 2012.

“The Alchemies of Race: Italian Wine Entrepreneurs in California before and after Prohibition, 1880-1980,” *Immigration & Entrepreneurship: An Interdisciplinary Conference*, UNIVERSITY OF MARYLAND, College Park, 2012.

“The Taste of the Slum: Food, Race, and Place among Puerto Ricans and Italian Americans in Harlem, 1920-1960,” ASSOCIATION FOR THE STUDY OF FOOD AND SOCIETY ANNUAL CONFERENCE, *Global Gateways and Local Connections: Cities, Agriculture, and the Future of Food Systems*, New York University, 2012.

“Consuming the European Other: Italian Cookbooks, The End of Labor, and the Transnational Formation of Taste in the United States,” Conference *Beyond the Nation: Pushing the Boundaries of U.S. History from a Transatlantic Perspective*, UNIVERSITY OF GENOA, Italy, 2012.

“Italian Doo Wop: Sense of Place, Politics of Style, and Racial Crossovers in Postwar New York City,” Conference *Re-configuring White Ethnicity: Expressivity, Identity, Race*, CALANDRA INSTITUTE OF ITALIAN AMERICAN STUDIES, Queens College, City University of New York, 2012.

“Consuming the Culinary Other: Italian Cookbook Writers and the Transnational Formation of Taste in Postindustrial America,” Conference *The 3 Fs in Italian Cultures: Critical Approaches to Food, Fashion, and Film*, CALANDRA INSTITUTE OF ITALIAN AMERICAN STUDIES, Queens College, City University of New York, 2011.

“Italian Americans and the Politics of Consumption,” ITALIAN AMERICAN HISTORICAL ASSOCIATION ANNUAL CONFERENCE, New York University and Calandra Institute of Italian American Studies, Queens College, City University of New York, 2010.

“Race and Transnationalism in Recent U.S. Immigration History,” Conference *Atlantic History and Transatlantic History*, Department of Cultures, Politics, and Society, UNIVERSITY OF TURIN, Italy, 2010.

“Italy on the Pacific: Labor, Race, and Place and the Origins of Italian Winemaking in California,” Conference *Terre Promesse: Excursions Towards Italian Topographies*, CALANDRA INSTITUTE OF ITALIAN AMERICAN STUDIES, Queens College, City University of New York, 2010.

“I Fear Being Betrayed Again: Honor and Shame in the Diasporic Imagination of an Italian Immigrant to the United States, 1905-1942,” ASSOCIATION FOR THE STUDY OF MODERN ITALY ANNUAL CONFERENCE, *Italy and the Emotions: Perspectives from the 18th Century to the Present*, University College of London, 2009.

“Consuming the Culinary Other: Italian Cookbooks in the United States and the Transnational Formation of Taste,” ITALIAN ASSOCIATION OF NORTH AMERICAN STUDIES BIENNIAL CONFERENCE, University of Turin, Italy, 2009.

“Food, Place, and Emotions: Italian Immigrants in New York Shape a Transnational Foodscape, 1900-1950,” Workshop *Food and Migration*, School of Oriental and African Studies, UNIVERSITY OF LONDON, 2009.

“One Third of a Nation: Public Housing and Cultural Pluralism in Italian Harlem, 1934-1950,” Conference *A World on the Move: Emigration and Immigration in Europe and the Americas*, Herbert H. Lehman Center for American History, COLUMBIA UNIVERSITY, 2009.

“A Place Called Home: Housing, New Deal Liberalism, and Ethnicity in Italian Harlem, 1933-1945,” ITALIAN AMERICAN HISTORICAL ASSOCIATION ANNUAL CONFERENCE, University of Southern Connecticut, New Haven, CT, 2008.

“Un'icona americana tutta italiana: Cultura e industrializzazione della pizza nell'America del dopoguerra,” Conference *Di cotte e di crude: Cibo, cultura, comunità*, UNIVERSITY OF EASTERN PIEDMONT and UNIVERSITÀ DI SCIENZE GASTRONOMICHE, Italy, 2007.

“Bianchi di un altro colore: Gli immigrati europei e la costruzione della razza nella storia degli Stati Uniti,” Conference *Festivalstoria*, Saluzzo, Italy, 2007.

“How Race Is Made in the Diaspora: The Transnational Formation of the Racial Identity of an Italian Immigrant to the United States, 1905-1942,” Conference *Global Migrants, Global Diasporas*, Dipartimento di Studi Storici e Geografici, UNIVERSITY OF FLORENCE, Italy, 2006.

“Glocal Italies: Gli studi sulle comunità italiane negli Stati Uniti d'America,” *New Directions in U.S. Immigration History: Giornata di studi in onore di Anna Maria Martellone*, Dipartimento di Studi Storici e Geografici, UNIVERSITY OF FLORENCE, Italy, 2006.

“Lavoro, soggettività e vita quotidiana dei protagonisti della risaia negli anni della grande trasformazione, 1945-1965,” Conference *La memoria del riso: prospettive storiche, geografiche e culturali*, UNIVERSITY OF EASTERN PIEDMONT, Vercelli, Italy, 2005.

“Il caso Sacco e Vanzetti: Notizie dall'Italia e dall'America,” Conference *Festivalstoria*, Savigliano, Italy, 2005.

“Una nazione allo specchio: Rocco e i suoi fratelli di Luchino Visconti e la Storia d’Italia,” Conference Comunicare il passato: La narrazione storica tra film, giornali e libri di testo, UNIVERSITY OF EASTERN PIEDMONT, Vercelli, Italy, 2003.

“Politica ed estetica della migrazione: Rocco e i suoi fratelli di Luchino Visconti,” Conference Narrare la Storia: Letteratura e usi del passato, Fondazione Bellonci e Premio Strega, Mantova, Italy, 2002.

“We Ate as a Family: The Social Significance of Food in Italian Harlem, 1920-1940,” Conference Public and Private in American History: Family, Subjectivity and Public Life in the Twentieth Century, Department of Political Studies, Einaudi Foundation, UNIVERSITY OF TURIN, Italy, 2001.

“Serving Ethnicity: Italian Restaurants in New York City, 1920-1940,” NEW YORK STATE HISTORICAL ASSOCIATION ANNUAL CONFERENCE, Fordham University, New York, 2000.

“Italian Food Importers and Ethnic Consumption in 1930s New York,” ITALIAN AMERICAN HISTORICAL ASSOCIATION ANNUAL CONFERENCE, San Francisco, 1999.

“Buy Italian: Ethnic Consumption and Mass Culture in the 1930s,” ITALIAN ASSOCIATION OF NORTH AMERICAN STUDIES BIENNIAL CONFERENCE, Siracusa, Italy, 1999.

COURSES TAUGHT

Major Themes in the History and Culture of Food.

Food, Migration, and Mobility.

Introduction to Food Studies: Food in Time and Space.

Food in World History.

History of Food in Modern Italy.

History and Culture of Food in Modern Italy and the Globalization of Italian Cuisine.

Cibo: Social and Culinary History of Italian and Italian American Food.

History of Food in the United States.

History of Consumer Culture and Consumer Society.

Modern Italian History.

Italian Diasporas: Emigration and Immigration in Modern Italy.

Italy on the Move: Mobilities and Migrations in Modern Italian History.

Italian America: Italian Immigration to the United States and the Italianization of American Culture.

Italian Americans and the Making of Race in U.S. History.

The Italian American Experience: Race, Gender, and Class in Transnational Perspective.

United States History since 1876.

U.S. Immigration History.

Europe and the United States since 1800.