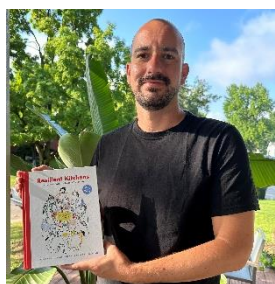


# Resilient Kitchens: American Immigrant Cooking in a Time of Crisis

## About the Guest Speakers:



**Philip Gleissner** specializes in the cultures and literatures of socialist Eastern Europe, with an emphasis on print media in the Soviet Union, Czechoslovakia, and the GDR. He is particularly interested in media as agents of mobility: mechanisms that facilitate the transnational circulation of cultural forms within and beyond Eastern and East Central Europe. Gleissner's monograph *Subscribing to Sovietdom: The Lives of the Socialist Literary Journal* is forthcoming with University of Toronto Press and was awarded the First Book Subvention of the Association of Slavic, East European, and Eurasian Studies. His edited volume *Resilient Kitchens: American Immigrant Cooking in a Time of Crisis* (Rutgers University Press, 2023) was awarded a 2024 James Beard Media Award. Professor Gleissner's research relies on digital humanities methodology as a tool for the critical exploration of culture for the project *Soviet Journals Reconnected*. His current project *Kvir\_Izdat* is an attempt to rethink digital humanities work from a queer perspective. Gleissner teaches a variety of classes on Soviet and Central European culture, film, and literature and is available to advise undergraduate research, dissertations, and to serve on MA and dissertation committees.



**Harry Eli Kashdan** is a scholar of food and migration based in Washington, DC. He has taught and researched at University of Michigan, Harvard University, The Ohio State University, and University of Pennsylvania; and has published widely on Mediterranean food cultures, American immigrant foodways, and cookbooks as literary texts.



**Tien Nguyen** has been writing at the intersection of food and culture for over a decade. Among other publications, she has written for the Los Angeles Times and Lucky Peach, and her work has been honored by the Association of Food Journalists. She also is the co-author of several books, including the New York Times bestseller *L.A. Son* with chef Roy Choi and, most recently, *Sohn-mat: Recipes and Flavors of Korean Home Cooking*. She teaches food journalism as an adjunct at the University of Southern California's Annenberg School for Communication and Journalism.



**Dr. Guillermina G. Núñez-Mchiri** is Dean of San Diego State University (SDSU) in the Imperial Valley. Previously, she was at The University of Texas at El Paso (UTEP) in the Department of Sociology and Anthropology, and Director of Women and Gender Studies. She has taught courses on Urban Anthropology, Anthropology of Food, Gender, and Culture, Ethnographic and Feminist Research Methods, Applied Anthropology, and Cultural Anthropology. She has ethnographic and applied research experience on the U.S.-Mexico Border and has published on rural-urban dynamics in colonias on the U.S.-Mexico border; food, culture and community building; Latina leadership; Mexican and Chicana feminism; Chicana/Latina theater; political ecology; housing, immigration, and human rights; community engagement and service learning; and global empathy. Her publications include *Community Engagement as a High Impact Practice in Higher Education*, promoting partnerships with government and local non-profit organizations such as the City of El Paso and Wise Latina International; and *Hopelighting*, a book written by mothers and siblings of special needs children in El Paso, TX. She has a BA in International Business, a MA in Latin American Studies from San Diego State University, and a PhD in Cultural Anthropology from UC Riverside.



**Krishnendu Ray** is a Professor in the Department of Nutrition and Food Studies at New York University. He was the Chair of the department from 2012-2021. He is the author of *The Migrant's Table* (2004) and *The Ethnic Restaurateur* (2016) and the co-editor of *Curried Cultures: Globalization, Food and South Asia* (2012). He was a faculty member and the Acting Associate Dean of Liberal Arts at The Culinary Institute of America (1996-2005). He was the President of The Association for the Study of Food and Society from 2014-2018. He is an editor of the Food Studies journal *Gastronomica*, a Board member at the Southern Foodways Alliance, and one of the Chairs of the James Beard Foundation Journalism Awards Committee. He worked with the artist Rirkrit Tiravanija on the *Bastard Cookbook*. *The Odious Smell of Truth* (2019) and Paul Ramirez Jonas on *Eternal Flame*. *Smoke Signals* at the Socrates Sculptor Park (2021). He recently co-edited two special issues, one on street food and another on food in the Indian [Ocean world: Fall 2023. Culinary Cultures on the Move. Verge Studies in Global Asias 9.2](#) and Feb 2021, [Food, Culture & Society](#).



## Resilient Kitchens: American Immigrant Cooking in a Time of Crisis

### About the Moderator:



**Melissa Fuster** is an Associate Professor in the Social, Behavioral, and Population Sciences at the Tulane University School of Public Health and Tropical Medicine. Her work examines the contextual factors influencing food practices and the policies and interventions implemented to improve them, with a focus on Latin American communities, as presented in her book, *Caribeños at the Table: How Migration, Health, and Race Intersect in New York City* (2021, University of North Carolina Press). Expanding on this work, she is currently focused in food environment policy implementation research and projects that engage Black and Latin restaurants to co-develop incentive-based interventions to increase healthier and environmentally sustainable choices. Her research is supported by the National Institutes of Health and her Social Entrepreneurship Professorship at the Tulane University Taylor Center for Social Innovation. She is also a Fellow at the CUNY-SPH Center for Systems and Community Design and a member of the editorial collective for *Gastronomica: The Journal for Food Studies*. Fuster completed her Ph.D. in Food Policy and Applied Nutrition at the Tufts University Friedman School of Nutrition Science and Policy, and a post-doctoral fellowship in Food Studies at New York University. Before joining the faculty at Tulane, she was an Assistant Professor at CUNY- Brooklyn College.

### About the forum

*Resilient Kitchens* is the [2024 James Beard Book Award winner](#) in the food issues and advocacy category and a collection of essays about the lives of immigrants in the United States before and during the COVID-19 pandemic, told through the lens of food. The volume highlights diverse perspectives from professional food writers, restaurateurs, scholars, and activists, whose stories range from emotional reflections on hardship, loss, and resilience to journalistic investigations of racism in the American food system. In this talk, the volume's editors and several of its contributors offer reflections on how the book memorialized a delicate fulcrum in American history between early lockdowns and our ongoing negotiations with the virus as part of the constant background of our lives. Speakers will discuss food and foodways as critical issues in contemporary American life as well as tools for telling stories about immigrant cultures and identities.

### Additional Resources:

- Gleissner, P. & Kashdan, H. (Eds.). (2023). *Resilient Kitchens: American Immigrant Cooking in a Time of Crisis, Essays and Recipes*. Rutgers University Press. (Coupon code for 30% discount: RFLR19)
- The COVID Food Archive, <https://covidfoodarchive.org/s/cfa/page/about>
- Nguyen, T. (2023) "Duck Tales" in Gleissner, P. & Kashdan, H. (Eds.) *Resilient Kitchens: American Immigrant Cooking in a Time of Crisis, Essays and Recipes*. Rutgers University Press.
- Jolly, S. and Ray, K. (2023) "Quarantine Cooking in an Improvised Household" in Gleissner, P. & Kashdan, H. (Eds.) *Resilient Kitchens: American Immigrant Cooking in a Time of Crisis, Essays and Recipes*. Rutgers University Press.
- Núñez-Mchiri, G.G. (2023) "Food and Caring during the Times of COVID-19 on the U.S.-Mexico Border" in Gleissner, P. & Kashdan, H. (Eds.) *Resilient Kitchens: American Immigrant Cooking in a Time of Crisis, Essays and Recipes*. Rutgers University Press.
- Tien Nguyen's Webpage: <https://www.tien.la/about>
- Krishnendu Ray's Webpage: [http://steinhardt.nyu.edu/faculty/Krishnendu\\_Ray](http://steinhardt.nyu.edu/faculty/Krishnendu_Ray)
- City Food: <http://cityfoodresearch.org/>
- Street Vending: <https://www.tandfonline.com/doi/full/10.1080/15528014.2020.1860454>
- Analytics of Fun: <https://doi.org/10.1080/00856401.2020.1716501>
- Culinary Cultures on the Move: <https://muse.jhu.edu/issue/50261>
- Bender, D. E., & Cinotto, S. (Eds.). (2023). *Food Mobilities: Making World Cuisines* (Vol. 1). University of Toronto Press. <https://utorontopress.com/9781487539542/food-mobilities/>
- "Local Recipes in the National Kitchen: The Life and Legacies of Ada Boni's *Il talismano della felicità*." *Italian Culture*, vol. 39, no. 2, 2021, pp. 174-200. <https://www.tandfonline.com/doi/full/10.1080/01614622.2021.1989852>
- "Unmaking Levantine Cuisine: The Levant, the Mediterranean, and the World." *Making Levantine Cuisine*, edited by Anny Gaul, Graham Auman Pitts, and Vicki Valosik, University of Texas Press, 2021, pp. 184- 197. <https://www.jstor.org/stable/10.7560/324578>
- "Archives of the Sephardi Kitchen." *Quest: Issues in Contemporary Jewish History*, vol. 18, 2020, pp. 121-151. <https://www.quest-cdecjournal.it/archives-of-the-sephardi-kitchen>
- "Jerusalem in London: Yotam Ottolenghi and Sami Tamimi's Diasporic World." *Mashriq & Mahjar: Journal of Middle East and North African Migration Studies*, vol. 6, no. 2, 2019, pp. 1-35. <https://lebanesestudies.ojs.chass.ncsu.edu/index.php/mashriq/article/view/228>
- Fuster, M. (2021). *Caribeños at the table: How migration, health, and race intersect in New York City*. UNC Press Books. <https://uncpress.org/book/9781469664576/caribenos-at-the-table/>
- *Gastronomica*: The Journal for Food Studies
- [Latin American Restaurants in Action \(LARiA\) Project](#)