

Zachary Nowak

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EDUCATION

Ph.D. Program in American Studies, Harvard University, 2018 (expected).

Dissertation: *The State in the Station: The Nineteenth-Century American Train Station and State Power.*

Committee: Joyce Chaplin (chair), Walter Johnson, Neil Maher, and Kirsten Weld.

M.A. Department of History, Harvard University, 2015.

M.A. Department of Italian Studies, Middlebury College, 2010.

B.A. Departments of History and Psychology, Kenyon College, 1999.

PROFESSIONAL APPOINTMENTS

2010–2013 Lecturer, The Umbra Institute, Perugia, Italy.

PUBLICATIONS

Peer-Reviewed Edited Volumes

2017 Peter Naccarato, **Zachary Nowak**, and Elgin Eckert, eds. *Representing Italy Through Food*. London: Bloomsbury Academic.

2015 Mattozzi, Antonio. Edited and translated by **Zachary Nowak**. *Inventing The Pizzeria: A History of Pizza Making in Naples*. London: Bloomsbury Academic.

Refereed Journal Articles

2017 “Something Brewing in Boston: A Study of Forward Integration in American Breweries at the Turn of the Twentieth Century.” *Enterprise & Society* 18 (2): 324-359.

2015 “Café au lait to Latte: Charting the Acquisition of Culinary Capital by Italian Food in America.” *Italian American Review* 5 (2): 94-120.

2014 “Folklore, Fakelore, History: The Origins of the Pizza Margherita.” *Food, Culture & Society* 17 (1), March 2014: 103-124.

2011 **Nowak, Zachary**, and Ivana Di Biase. “Identity in Perugia: The Half-Invention of Tradition and Anticlerical Bread.” *Journal of Italian Studies* 33 (2010-2011): 37-56.

Book Chapters

- in press “The Imagined Subterranean Landscapes of Terroir, Gone Global.” In *Routledge Handbook of Landscape and Food*. Edited by Tim Waterman and Joshua Zeunert.
- 2017 Naccarato, Peter, **Zachary Nowak**, and Elgin K. Eckert. “Introduction: Presenting Food, Representing Italy” and “Afterword: Italy Represented.” In Peter Naccarato, Zachary Nowak, and Elgin K. Eckert, eds., *Representing Italy Through Food*, 1-13, 263-265. London: Bloomsbury Academic.
- 2017 Eckert, Elgin K., and **Zachary Nowak**. “*In cibo veritas*: Food preparation and consumption in Özpetek’s ‘queer’ films.” In Peter Naccarato, Zachary Nowak, and Elgin K. Eckert, eds., *Representing Italy Through Food*, 125-137. London: Bloomsbury Academic. With Elgin K. Eckert.
- 2015 “Editor’s Introduction.” In Antonio Mattozzi, *Inventing The Pizzeria: A History of Pizza Making in Naples*, xix-xxiii. London: Bloomsbury Academic.
- 2014 “Translator’s Note: Why Disegno and Rilievo in Italian Mean Something More than ‘Drawing’ and ‘Survey’ in English.” In Paolo Belardi, *Why Architects Still Draw: Two Lectures on Architectural Drawing*, ix-xiii. Cambridge: MIT Press.
- 2013 “Editor’s Introduction.” In Maria Rita Zappelli, *Home Street Home: A History of Perugia Through Its Streets and Piazzas*, 11. Perugia, Italy: Morlacchi Editore.
- 2013 “The Salt War of 1540 and the Pope’s Bread: A Cartographic Refutation of a Perugian Urban Legend.” In *Food: An Atlas*, 151. Edited by Darin Jensen and Molly Roy. Berkeley: Guerrilla Cartography.

Conference Proceedings

- 2013 “Perugian History Wrapped Up In *Torta Al Testo*. Or Not.” In *Proceedings of the 2012 Oxford Symposium on Food & Cookery*, 101-107. Totnes: Prospect Books, 2013

Encyclopedia Entries

- 2015 “Protected Denomination of Origin (PDO).” In *Food Issues*. Edited by Ken Albala. Los Angeles: Sage.
- 2015 “Polish-American Cuisine.” In *Ethnic American Food Today: A Cultural Encyclopedia*. Edited by Lucy M. Long. Lanham, MD: Rowman & Littlefield.
- 2014 “European Cuisine: Ethical Considerations.” In *Encyclopedia of Food & Agricultural Ethics*. Edited by Paul Thomson and David Kaplan. New York: Springer.
- 2012 “Wild Rice.” In *Encyclopedia of Food & Drink in America*. 2nd Edition. Edited by Andrew Smith. New York, Oxford University Press.

Book Reviews

- 2016 Edward Q. Wang. *Chopsticks: A Cultural and Culinary History*, 42-42. New York: Cambridge University Press. 2014. *Passato e presente*.

- 2014 Rachel Black and Robert Ulin, eds. *Wine and Culture: Vineyard to Glass*, 99-100. New York: Bloomsbury. 2013. *Gastronomica*.
- 2014 Gillian Riley, trans & ed. *The Fruit, Herbs, & Vegetables of Italy (1614)*, 516-518. Totnes, UK: Prospect Books. 2012. *Food, Culture & Society*.
- 2014 Adriana Premat. *Sowing Change: The Making of Havana's Urban Agriculture*. Nashville: Vanderbilt University Press. 2012. *Resilience: A Journal of the Environmental Humanities*.
- 2014 Massimo Montanari. *Let The Meatballs Rest: And Other Stories About Food and Culture*, 80-81. New York: Columbia University Press. 2012. *Gastronomica*.
- 2013 Simone Cinotto. *Soft Soil, Black Grapes: The Birth of Italian Winemaking in California*, 121-124. New York: New York University Press. 2012. *Journal of Wine Economics*.
- 2013 Peter Naccarato and Kathleen Lebesco. *Culinary Capital*, 518-520. New York: Berg, 2012. *Food, Culture & Society*.
- 2013 John C. Hartsock. *Seasons of a Finger Lakes Winery*, 89. Ithaca: Cornell University Press. 2011. *Gastronomica*.
- 2013 David Gentilcore. *Italy and the Potato: A History, 1500-2000*, 13-14. New York: Continuum. 2012. *Voices in Italian Americana*.
- 2012 Tom Mueller. *Extravirginity: The Sublime and Scandalous World of Olive Oil*, 110-113. New York: Norton. 2011. *Petits Propos Culinaires*.

In Submission

- “Immigrant Plants: Floral Politics, Disciplining Nature, and Cultivating Virtue in the Back Bay Fens” [revise and resubmit, *Journal of Historical Geography*].
- “A Transnational *Fiasco*: Chianti as an Assemblage and the Unimportance of Place” [under review, *Global Food History*].
- “The Railway Panopticon: Inadvertent State Building in the Nineteenth-Century Urban Train Station” [under review, *Journal of American History*].

In Preparation

- “Theorizing the Natural Archive.” [draft available, in progress].
- “‘Invasive Species’ in Environmental Histories” [draft available, in progress].
- “Integrating Environmental History into the History Survey Course” [editor of a five-author “Conversation” article for *Environmental History*’s “Field Notes,” in progress].

Web-Based Publications

- 2016 Review of Thomas Parker. *Tasting French Terroir: The History of an Idea*. Los Angeles and Berkeley: University of California Press. 2015. *Council for European Studies: Reviews and Critical Commentary*. [www.councilforeuropeanstudies.org/critcom/tasting-french-terroir-the-history-of-an-idea]

Other Publications

- 2015 *Truffle: A Global History*. The Edible Series. London: Reaktion Books.
- 2015 “Interview with Antonia Mattozzi, author of *Inventing The Pizzeria*.” *Gastronomica* 15, 4 (Winter 2015).
- 2015 “The Men Who Planted Trees: How the Truffle Saved Provence.” *Gastronomica* 15, 1 (Spring 2015).
- 2014 Belardi, Paolo. Edited and Translated by Zachary Nowak. *Why Architects Still Draw: Two Lectures on Architectural Drawing*. Cambridge: MIT Press.
- 2013 Zappelli, Maria Rita. Edited by Zachary Nowak. *Home Street Home: A History of Perugia Through Its Streets and Piazzas*. Perugia, Italy: Morlacchi Editore.
- 2012 Letters to the Editor (in response to Jason Tippetts). *Gastronomica* 12, 4 (Winter 2012).
- 2012 “Against Terroir.” *Petits Propos Culinaires* 96 (August 2012).
- 2011 “Il giallo del pane sciapo.” *Punto Piggì: La guida di Perugia*. Perugia, Italy: eGeneration Editori.
- 2011 “Looking Back to the Future: Historical Polycultures in Central Italy” in *Agroforestry News* 19 no.4. Dartington, UK: Agroforestry Research Trust.
- 2011 “Il pane sciapo e la Guerra del sale di Perugia” in *Diomede: Rivista di cultura e politica dell’Umbria* 17. Perugia: Associazione Culturale *Diomede*.

COMPETITIVE AWARDS & FELLOWSHIPS

- 2017 Exploratory Research Grant, Hagley Library & Museum
- 2017 Travel Fellowship, Linda Hall Library
- 2016 Richard C. Overton Prize, The Lexington Institute for Transportation History
- 2016 Research Partner Grant, Fenway Garden Society, Boston, Mass.
- 2016 Short-Term Fellowship, Newberry Library
- 2016 Canada Program Research Grant, Weatherhead Center for International Affairs, Harvard University
- 2016 Dissertation Research Grant, Charles Warren Center, Harvard University
- 2015 Deakin-Royce Graduate Research Fellowship, Harvard University
- 2015 Summer Research Grant, Graduate Student Council, Harvard University
- 2015 Jens Aubrey Westengard Scholarship, Harvard University
- 2015 Winter Conference Grant, Graduate Student Council, Harvard University
- 2014 Graduate Student Conference Grant, Mahindra Humanities Center, Harvard University (co-author of grant)

- 2014 Graduate Seed Grant, Center for American Political Studies, Harvard University
- 2014 Summer Pre-Dissertation Fellowship, Graduate School of Arts & Sciences, Harvard University
- 2013 Graduate Seed Grant, Center for American Political Studies, Harvard University

INVITED TALKS

- 2016 Spaghetti & Meatballs: The Invention of Italian-American Cuisine, Chapman University. April 14.
- 2016 How The Truffle Saved Provence: The Environmental History of an Ugly Fungus, Chatham University. February 22.
- 2014 The Myth of the Mediterranean Diet: Marketing and History as Mystery, Bennington College. November 20.
- 2014 Torta al testo: Tra mito e realtà. Monastero Santa Croce, Assisi, Italy. June 1.
- 2014 How The Truffle Saved Provence: The Environmental History of a Tuber and a Forest, Connecticut College. January 23.
- 2012 Policolture perenni: La *permaculture* del passato umbro. Ex-Convento Zenith. Perugia, Italy. June 8.
- 2011 The Myth of 'Eat Local!': The Case of Tuscan Butcher Dario Cecchini, Connecticut College. October 11.
- 2011 The 'tourist gaze' and *Trasimeno Grand Tour*, Palazzo della Corgna, Castiglione del Lago, Italy. June 14.

CONFERENCE ACTIVITY

Conferences Co-organized

- 2016 "Perspectives on Food and Landscapes," The Umbra Institute, Perugia, Italy. June 9-12.
- 2015 "The Future of Food Studies," Harvard University. October 23-25
- 2014 "Of Places and Tastes: Terroir, Locality, and the Negotiation of Gastro-cultural Boundaries," The Umbra Institute, Perugia, Italy. June 5-8.
- 2012 "Italian Food: Fact & Fiction," The Umbra Institute, Perugia, Italy. June 8-9.

Panels Organized

- upcoming Edgy Urban Environmental History: The Ideological Built Environment, American Historical Association, Washington, DC, January 4-7.
- upcoming Natural Intercourse: Histories of Public Sex Environments, American Society of Environmental Historians, Riverside, CA, March 14-18.

- 2017 Edgy Urbanity: The Ideology of the Built Environment, American Association of Geographers, Boston, MA, April 5-9.
- 2016 Landscapes of Learning, Food Conference: Perugia, The Umbra Institute, Perugia, Italy. June 9-12.
- 2015 Victory Gardens: Cultivating More Than Produce, Graduate Association for Food Studies. Cambridge, MA. October 23-25.

Papers Presented

- upcoming Where Trains Stop: Promiscuous Stations and the Railway Panopticon, American Historical Association, Washington, DC, January 4-7.
- upcoming Sex in the Reeds: Disciplining Nature and Cultivating Virtue in Boston's Back Bay Fens, American Society of Environmental Historians, Riverside, CA, March 14-18.
- 2017 Sex in the Reeds: Illicit and 'Invasive' Biodiversity, Biodiversity and its Histories II, Columbia University, April 25-26.
- 2017 The Railway Panopticon: Nineteenth-Century Union Stations, American Association of Geographers, Boston, MA, April 5-9.
- 2016 A Pedagogy for An Interdisciplinary Field, Food Conference: Perugia, Perugia, Italy. June 9-12.
- 2015 Sex in the Reeds: Disciplining Nature and Cultivating Virtue in a Public Park, Graduate Association for Food Studies. Cambridge, MA. October 23-25.
- 2014 Entering 'the archival temple': Historians, Archivists, and Appraisal, Mid-Atlantic Region Archives Conference, Baltimore, MD, October 16-18.
- 2014 Yesterday's Terroir: Lampblack and Parmesan Cheese, Food Conference: Perugia, Perugia, Italy. June 5-8.
- 2014 Terroir: Metageographical Questions, Roger Smith Food Tech Conference, New York, NY, April 4-5.
- 2014 Pasta in Umbria: (Invented) Tradition?, Roger Smith Food Tech Conference, New York, NY, April 4-5.
- 2012 Florence and the Columbian Exchange: Foods from the Americas in the Medici Archives, "Florence from Italy and Abroad: From Vespucci to Contemporary Innovators," sQuola – ccis, Florence. November 8-9.
- 2012 Folklore, Fakelore, History: The Origins of the Pizza Margherita, Food Conference: Perugia, Perugia, Italy. June 8-9.
- 2011 The Digital Globalization of Local Food: A Sustainable Paradox?, "Our Digital Renaissance: Cultural Development, Artistic Creation and Economic Growth, sQuola – ccis, Florence, Italy. November 7-8.
- 2011 Selling the Mediterranean Diet: Marketing a Myth, New Voices in Italian Studies, Rome, Italy. June 17-18.

- 2011 “The Only Rock We Eat’: Trapani, Salt and Identity,” American Association of Teachers of Italian, Trapani, Italy. May 24-27.
- 2010 Integration at the Dinner Table: The Invention of Italian-American Cuisine, “Italian Cultural Integration: Facts & Fiction,” sQuola – ccis, Florence. November 4-5.

Posters

- 2017 How do you write an environmental history of a train station?, American Society of Environmental Historians, Chicago, IL, March 29-April 3.

TEACHING EXPERIENCE

The Umbra Institute, sole instructor

- Not Just a Meal: The History and Politics of Food in Italy (summer 2011, summer 2014)
- The Business of Food: Italy and Beyond (fall 2011/2012, spring 2012/2013)
- Sustainability and Food Production in Italy (fall 2011/2012, spring 2012/2013)
- Urban Engagement Seminar: Contemporary Culture of Perugia & Its Links to the Past (fall 2010)

Harvard University, teaching assistant

- The History of American Democracy (fall 2015)
- American Food, A Global History (spring 2016)

Thesis Adviser

- Chatham University, committee member for Master’s Thesis, Master’s in Food Studies, (Mar-Sep2016).
- Harvard University, supervision of senior thesis, B.A. in History, (Sep 2015-Mar 2016).
- Lesley University, supervision of independent study, Master’s in Creative Writing, (Jan-May 2015).

PROFESSIONAL SERVICE

Manuscript Review

- Gastronomica* (2014, 2015, 2016, 2017)
- Graduate Journal of Food Studies* (2016)
- Italian American Review* (2015)
- Food, Culture, & Society* (2014)
- MIT Press (2013)
- Berg Publishers (2012)

To Profession

Strategic Planning Committee, American Society for Environmental Historians, 2017-present.

Executive Committee (ex officio), American Society for Environmental Historians, 2016-present.

Graduate student caucus president, American Society for Environmental Historians, 2016-present.

Founding president, Graduate Association for Food Studies, 2014-2016.

To Community

Principal organizer, “Teaching Fellows Workshop Series,” series of six workshops on pedagogy. Harvard University, Sep 2016-Apr 2017.

Proposed mandatory new American Studies “Pedagogy & Professional Development” course, and wrote draft syllabus for the course (2017).

Departmental Teaching Fellow (2016-'17)

Co-organizer, “Inclusive Teaching and Diversity in the Classroom,” series of five workshops on inclusive teaching. Harvard University, Sep-Dec 2016.

Principal organizer, “Teaching Beyond Section,” series of four panels on pedagogy. Harvard University, Feb-Apr 2016.

Organizer of three professional development events for first-year students (Sep 2016).

Organizer, “Wine, Cheese, & Archive Stories,” series of three talks on the pragmatics of archival research. Harvard University, Sep 2013-Mar 2014.

PUBLIC HISTORY & MEDIA APPEARANCES

- 2016 Public history exhibit, “History of the Back Bay Fens & Fenway Victory Gardens.”
Isabella Stewart Gardner Museum (August 8)
Charlestown Navy Yards (August 26)
Fenway Victory Garden FensFest (September 10)
Fenway Victory Garden Society Annual Meeting (November 19)
- 2016 “L'origine del pane sciapo, un viaggio nell'Italia centrale tra storia e leggenda.” Invited
essay. 29 April. [www.saperefood.it/1lorigine-del-pane-sciapo-un-viaggio-nellitalia-centrale-tra-storia-e-leggenda23]
- 2014 “What makes Parmigiano-Reggiano Parmigiano-Reggiano?” Interview with Jeremy
Cherfas, *Eat This Podcast*. July.
- 2012 “Was margherita pizza really named after Italy’s queen?” on *BBC Food*. Invited essay.
December 28.
- 2011 “Mediterraneans Abandon Their Famous Diet,” Interview with Jeremy Cherfas,
National Public Radio—Morning Edition. July.

PROFESSIONAL DEVELOPMENT & PEDAGOGY

- 2017 Teaching Certificate, Derek Bok Center for Teaching and Learning, Harvard University.
- 2016 Certificate of Distinction in Teaching, received for History of American Democracy, Derek Bok Center for Teaching and Learning, Harvard University.
- 2016 Seminarian, Harvard Museums' Curatorial Innovation Event, 11-12 April 2016.
- 2016 Author, Head TA Manual, "Global Food, An American History"

RELATED PROFESSIONAL SKILLS

Computer Skills: Advanced knowledge Adobe InDesign CS6, intermediate knowledge of Canvas, basic knowledge of ArcMap, Adobe Illustrator CS6, and Final Cut Pro X.

INTERNATIONAL EDUCATION WORK EXPERIENCE

The Umbra Institute

- 2012-present Associate Director for the Food & Sustainability Studies Program
- 2012-present U.S. University Relations Representative
- 2011-'12 Coordinator, Food Studies Program (Sep 2011–Aug 2012).
- 2008-'11 Special Projects Coordinator
- 2005-'08 Student Services Assistant

LANGUAGES

Italian: advanced reading, writing, and speaking

German: intermediate reading, writing, speaking

PROFESSIONAL MEMBERSHIPS

- American Historical Association, 2010-present
- Association for the Study of Food and Society, 2010-present
- American Studies Association, 2013-present
- American Society for Environmental History, 2013-present
- American Association of Geographers, 2016-present
- Urban History Association, 2016-present

REFERENCES

Joyce Chaplin

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Harvard University
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Walter Johnson

Professor, Department of History
CGIS South Building, Room 420
1730 Cambridge Street
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Neil Maher

Associate Professor, Department of History
New Jersey Institute of Technology
325 Cullimore Hall
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Kirsten Weld

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revised 5 September 2017