

# Zachary Nowak

Program in American Studies  
Harvard University  
12 Quincy Street  
Cambridge, MA 02138  
znowak@fas.harvard.edu

24 Concord Avenue, Apt. 416  
Cambridge, MA 02138  
cell. 215.622.8868  
www.zacharynowak.com  
zacharybnowak@gmail.com

## ACADEMIC POSITIONS

College Fellow and Lecturer in History, Harvard University, Cambridge, MA (from 1 July 2018)

## EDUCATION

Ph.D. Program in American Studies, Harvard University, May 2018.

Dissertation: “The State in the Station: The Nineteenth–Century American Train Station and State Power” (defended March 26, 2018).

Committee: Joyce E. 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.

## PUBLICATIONS

### Single-Authored Books

2015        *Truffle: A Global History*. The Edible Series. London: Reaktion Books.

### Edited volumes

2017        Naccarato, Peter, **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

forthcoming    “A Transnational *Fiasco*: Chianti as an Assemblage and the Unimportance of Place” [accepted by *Global Food History*].

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): 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.

### Refereed Journal Articles In Submission

- “The Railway Panopticon: State Building in the Nineteenth-Century Urban Train Station” [revise & resubmit from the *Journal of the Gilded Age and Progressive Era*].
- “Theorising the Natural Archive.” [revise & resubmit from *Environment & History*].
- Qing Pei, Zachary Nowak, Chong Xu, and Wing Ki Chan, “The Strange Flight of the Peacock: Paradoxical farmers’ northwesterly migration from central China, 200 BC–1400 AD.” [revise & resubmit from *Annals of the American Association of Geographers*].
- “Integrating Environmental History into the History Survey Course” [editor of a five-author “Conversation” article, under review by *Environmental History*’s “Field Notes”].

### Book Contributions

- 2018 “The Imagined Subterranean Landscapes of Terroir, Gone Global.” In Tim Waterman and Joshua Zeunert, eds., *Routledge Handbook of Landscape and Food*, 543–551. London: Routledge.
- 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.

## Book Reviews

- 2018 Dario Gaggio. *The Shaping of Tuscany: Landscape and Society between Tradition and Modernity*. Cambridge University Press. 2017. *Environmental History*.
- 2018 Andrew W. Smith. *Terror and terroir: The winegrowers of the Languedoc and modern France*, 111–113. Manchester: Manchester University Press. 2016. *Journal of Wine Economics*.
- 2016 Edward Q. Wang. *Chopsticks: A Cultural and Culinary History*, 42–43. 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*.

## Other 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](http://www.councilforeuropeanstudies.org/critcom/tasting-french-terroir-the-history-of-an-idea)].
- 2015 “Interview with Antonio 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.
- 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.
- 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

- 2018 Annual Conference Travel Grant, American Historical Association.
- 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, Massachusetts.
- 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).
- 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. Apr 14.
- 2016 “How The Truffle Saved Provence: The Environmental History of an Ugly Fungus,” Chatham University. Feb 22.
- 2014 “The Myth of the Mediterranean Diet: Marketing and History as Mystery,” Bennington College. Nov 20.
- 2014 “Torta al testo: Tra mito e realtà.” Monastero Santa Croce, Assisi, Italy. Jun 1.
- 2014 “How The Truffle Saved Provence: The Environmental History of a Tuber and a Forest,” Connecticut College. Jan 23.
- 2012 “Policulture perenni: La permaculture del passato umbro.” Ex–Convento Zenith. Perugia, Italy. Jun 8.
- 2011 “The Myth of ‘Eat Local’: The Case of Tuscan Butcher Dario Cecchini,” Connecticut College. Oct 11.
- 2011 “The ‘tourist gaze’ and *Trasimeno Grand Tour*,” Palazzo della Corgna, Castiglione del Lago, Italy. Jun 14.

## CONFERENCE ACTIVITY

### Conferences Co–organized

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

### Panels Organized

- 2018 “Natural Intercourse: Histories of Public Sex Environments,” American Society of Environmental Historians, Riverside, CA, Mar 14–18.
- 2018 “Edgy Urban Environmental History: The Ideological Built Environment,” American Historical Association, Washington, DC, Jan 4–7.
- 2017 “Edgy Urbanity: The Ideology of the Built Environment,” American Association of Geographers, Boston, MA, Apr 5–9.
- 2016 “Landscapes of Learning,” Food Conference: Perugia, The Umbra Institute, Perugia, Italy, Jun 9–12.
- 2015 “Victory Gardens: Cultivating More Than Produce,” Graduate Association for Food Studies. Cambridge, MA, Oct 23–25.

## Papers Presented

- 2018 “The Railway Panopticon: Surveillance at the main train station in 19th-century America” at the Urban History Association annual conference, Columbus, S.C., October [accepted and in preparation]
- 2018 “Sex in the Reeds: Disciplining Nature and Cultivating Virtue in Boston’s Back Bay Fens,” American Society of Environmental Historians, Riverside, CA, Mar 14–18.
- 2018 “Where Trains Stop: Promiscuous Stations and the Railway Panopticon,” American Historical Association, Washington, DC, Jan 4–7.
- 2017 “Sex in the Reeds: Illicit and ‘Invasive’ Biodiversity,” Biodiversity and its Histories II, Columbia University, NY, Apr 25–26.
- 2017 “The Railway Panopticon: Nineteenth-Century Union Stations,” American Association of Geographers, Boston, MA, Apr 5–9.
- 2016 “A Pedagogy for An Interdisciplinary Field,” Food Conference: Perugia, Perugia, Italy. Jun 9–12.
- 2015 “Sex in the Reeds: Disciplining Nature and Cultivating Virtue in a Public Park,” Graduate Association for Food Studies. Cambridge, MA, Oct 23–25.
- 2014 “Entering ‘the archival temple’: Historians, Archivists, and Appraisal,” Mid-Atlantic Region Archives Conference, Baltimore, MD, Oct 16–18.
- 2014 “Yesterday’s Terroir: Lampblack and Parmesan Cheese,” Food Conference: Perugia, Perugia, Italy. Jun 5–8.
- 2014 “Terroir: Metageographical Questions,” Roger Smith Food Tech Conference, New York, NY, Apr 4–5.
- 2014 “Pasta in Umbria: (Invented) Tradition?,” Roger Smith Food Tech Conference, New York, NY, Apr 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. Nov 8–9.
- 2012 “Folklore, Fakelore, History: The Origins of the Pizza Margherita,” Food Conference: Perugia, Perugia, Italy. Jun 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. Nov 7–8.
- 2011 “Selling the Mediterranean Diet: Marketing a Myth,” New Voices in Italian Studies, Rome, Italy. Jun 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. Nov 4–5.



## Posters

2017 “How do you write an environmental history of a train station?,” American Society of Environmental Historians, Chicago, IL. Mar 29–Apr 3.

## TEACHING EXPERIENCE

### The Umbra Institute, Lecturer (Instructor of Record)

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, for Kate Laubacher (Mar–Sep 2016).

Harvard University, supervision of senior thesis, B.A. in History for Isaebelle Dowling (Sep 2015–Mar 2016).

Lesley University, supervision of independent study, master's in Creative Writing, for Rebecca Joy (Jan–May 2015).

## PROFESSIONAL SERVICE

### Manuscript Review

*Environment & History* (2018).

*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).

## Service 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.

## Service 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 (2016–2017)

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

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| 2018 | Historical consultant to Samuels & Associates for the Sears Landmark Building, Boston.   |
| 2017 | Historical consultant to The Cooking Lab for <i>Modernist Pizza</i> , by Nathan Myhrvold.  |
| 2016 | Public history exhibit, “History of the Back Bay Fens & Fenway Victory Gardens.” At the Isabella Stewart Gardner Museum, the Charlestown Navy Yards, the Fenway Victory Garden FensFest, the Fenway Victory Garden Society Annual Meeting (2017).  |
| 2016 | “L’origine del pane sciapo, un viaggio nell’Italia centrale tra storia e leggenda.” [The Origin of Unsalted Bread: A Journey in Central Italy Between History and Legend]. Invited essay. Apr 29. [ <a href="http://www.saperefood.it/lorigine-del-pane-sciapo-un-viaggio-nellitalia-centrale-tra-storia-e-leggenda23">www.saperefood.it/lorigine-del-pane-sciapo-un-viaggio-nellitalia-centrale-tra-storia-e-leggenda23</a> ] |
| 2014 | “What Makes Parmigiano–Reggiano Parmigiano–Reggiano?” Interviewed by Jeremy Chermas, <i>Eat This Podcast</i> . July.   |



- 2012 “Was Margherita Pizza Really Named After Italy’s Queen?” on *BBC Food*. Invited essay. Dec 28.
- 2011 “Mediterraneans Abandon Their Famous Diet,” Interviewed by Jeremy Cherfas, *National Public Radio–Morning Edition*. July.

## PROFESSIONAL DEVELOPMENT & PEDAGOGY

- 2017 Participant, “Paleoclimate Workshop: Ice Cores, Speleothems, & Resilience Theory.” Climate Change and History Research Initiative, Princeton University, Sep 7–9.
- 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, Apr 11–12.
- 2016 Author, Head TA Manual, “Global Food, An American History”
- 2016 Participant, “Paleoclimate Workshop: Palynology.” Climate Change and History Research Initiative, Princeton University, Sep 12–14.
- 2013 GIS for Humanities one-day workshop, Center for Geographic Analysis, Harvard University

## INTERNATIONAL EDUCATION WORK EXPERIENCE

### The Umbra Institute

- 2017–present Advisory Board chair, Center for Food & Sustainability Studies.
- 2012–2017 Associate Director for the Food & Sustainability Studies Program.
- 2012–present US University Relations Representative.
- 2011–2012 Coordinator, Food Studies Program (Sep 2011–Aug 2012).
- 2008–2011 Special Projects Coordinator.
- 2005–2008 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.

Society for Historians of the Gilded Age and Progressive Era, 2017–present.

## REFERENCES

### Joyce E. Chaplin

Professor, Department of History  
Harvard University  
Robinson Hall, Room 122  
35 Quincy Street  
Cambridge, MA 02138  
*chaplin@fas.harvard.edu*  
ph. 617.496.3597

### Walter Johnson

Professor, Department of History  
CGIS South Building, Room 420  
1730 Cambridge Street  
Cambridge, MA 02138  
*johnson2@fas.harvard.edu*  
ph. 617.495.4527

### Neil Maher

Associate Professor, Department of History  
Federated Department of History at NJIT–Rutgers  
325 Cullimore Hall  
Newark, NJ 07102  
*maher@njit.edu*  
ph. 973.596.6348

### Kirsten Weld

Associate Professor, Department of History  
Harvard University  
CGIS South Building, Room 419  
1730 Cambridge Street  
Cambridge, MA 02138  
*weld@fas.harvard.edu*  
ph. 617.496.4360

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