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ACADEMIC DEGREES

- 2015 **Ph.D. in Cultural Anthropology**, University of Pittsburgh, Pittsburgh, PA
Dissertation: *The Kyoto Brand: Protecting Agricultural and Culinary Heritage*
- 2009 **M.Sc. in Social Anthropology**, Oxford University, Oxford, UK
- 2008 **M.A. in International Relations**, American University, Washington, DC
Concentration in Comparative and Regional Studies
- 2008 **M.A. in International Relations**, Ritsumeikan University, Kyoto, Japan
Global Governance Program
Coursework, including thesis and oral defense, completed in Japanese
- 2000 **B.A. in English**, Colby College, Waterville, ME
Creative Writing concentration, *Summa Cum Laude* with honors
Phi Beta Kappa

RESEARCH APPOINTMENTS

- 2017 Air Liquide Research Fellow, *EHESS (Paris, France)*
- 2015-present Postdoctoral Research Fellow, *Ryukoku University (Otsu, Japan)*
- 2015-present Research Associate, *University of Pittsburgh (Pittsburgh, PA)*
- 2012-2013 Visiting Researcher, *National Museum of Ethnology (Osaka, Japan)*

PUBLICATIONS

Peer-reviewed Articles

- 2013 Matsuo, A., G. de St. Maurice, M. Matsui, and K. Ohtani. A Study of Japanese Expressions Describing Food in the Gastronomic Comic ‘Oishinbo.’ In *Journal of the Asian Regional Association for Home Economics* Vol. 20, No. 2.
- 2012 de St. Maurice, G. Savoring Kyoto: Sensory Fieldwork on the Taste of Place. *Etnofoor*. Special Issue on Taste. Vol. 24, No. 2.
- 2012 de St. Maurice, G. “The Real of the Real”: Kyoto Vegetables and Articulations of Authenticity. *Digest: The Journal of Food and Culture*.

Editor-reviewed Book Chapters

- 2014 de St. Maurice, G. Edible Authenticities: Heirloom Vegetables and Culinary Heritage in Kyoto, Japan. In *Edible Identities: Exploring Food and Foodways as Cultural Heritage*, edited by Ronda Brulotte and Michael DiGiovine. Ashgate.
- 2014 de St. Maurice, G. A Place that Found its Brand: Kyoto's Agricultural Economy in the 21st Century. In *Rural Livelihoods, Regional Economies, and Processes of Change*, edited by Deborah Sick. Routledge.
- 2013 de St. Maurice, G. The Movement to Reinvigorate Local Food Culture in Kyoto, Japan. In *Food Activism: Agency, Democracy, and Economy*, edited by Carole Counihan and Valeria Siniscalchi. Bloomsbury.

Book Reviews

- 2016 *Chop Suey, USA* by Yong Chen, 2014; *Food, Culture, and Society*.
- 2016 *Re-Orienting Cuisine : East Asian Foodways in the Twenty-First Century* by Kwang Ok Kim, 2015; *The Journal of Anthropological Research*.
- 2015 *Cuisine and Empire* by Rachel Laudan, 2013; *Food, Culture, and Society*, Summer 2014.

Peer-reviewed Encyclopedia Entries

- 2014 de St. Maurice, G. "Cooking, Food Consumption, and Globalization: Ethical Considerations" Entry for *the Encyclopedia of Food and Agricultural Ethics*. Springer.

Conference Proceedings

- 2015 de St. Maurice, G. Continuity and Change: Kyoto Chefs Engage with Science. Proceedings for the 12th Asian Congress of Nutrition, *Journal of Nutritional Science and Vitaminology*, Vol. 61 supplement.

Educational Materials

- 2012 de St. Maurice, G. Eating Bamboo Shoots, Savoring Time and Place. Essay for use by the National Consortium for Teaching About Asia.

Manuscripts in Preparation

- de St. Maurice, G. Savoring the Kyoto Brand. In *Devouring Japan*, edited by Nancy Stalker. Oxford University Press. 2017.
- de St. Maurice, G. and T. Miller (eds.). Special Issue of *Food, Culture, and Society*. 2017.
- de St. Maurice, G. Everything but the Taste: Celebrating Kyoto's Shishigatani Squash as Culinary Heritage. *Food, Culture, and Society*. Summer 2017.
- de St. Maurice, G. Transmitting Taste across Borders and Generations: The Japanese Culinary Academy's Mission. In *Making Taste Public*, edited by Carole Counihan and Susanne Højlund. Bloomsbury. 2017.
- de St. Maurice. Changing Tastes: Respect for Japanese Cuisine in the 20th Century. Under review at *Global Food History*.

de St. Maurice, G. Kyoto Cuisine Gone Global. Under review at *Gastronomica*.

CONFERENCE PARTICIPATION

Panels Organized

- 2016 Japanese Cuisine in Jeopardy? Roundtable organized for the Association for the Study of Food and Society Annual Conference, Scarborough, CA, June 22-25.
- 2015 Chefs and Culinary Transformations. Panel organized for the Annual Meeting of the American Anthropological Association, Washington, DC, December 3-7.
- 2015 Kyoto as Japan's Ancient Kitchen: Feeding Tradition, Quenching Anxiety. Panel organized for Eating In and Out of Asia conference at the University of Copenhagen, June 24-26.
- 2014 Less Palatable, Still Valuable: Taste, Agrobiodiversity, and Culinary Heritage. Panel organized for the Annual Meeting of the American Anthropological Association, Washington, DC, December 3-7.

Papers Presented (selected)

- 2016 Exchange and Dynamism in Contemporary Kyoto Cuisine. Paper presented at the 6th Asian Food Study Conference, Otsu, Japan, December 2-3.
- 2016 Fit: Shaping Bodies and Adapting Professional Kitchens in Contemporary Japan. Paper presented at the Annual Meeting of the American Anthropological Association, Minneapolis, MN, November 16-19.
- 2015 The Japanese Culinary Laboratory: Where Traditional Chefs Meet Science. Paper presented at the Annual Meeting of the American Anthropological Association, Denver, CO, November 18-22.
- 2015 "Another Kyoto": Diversity and Representations of Contemporary Kyoto Prefecture's Food Culture. Paper presented at the Food, Feeding, and Eating in and out of Asia Conference, University of Copenhagen, June 23-26.
- 2015 Subtle Local Taste, Bold Global Strategy: Protecting Kyoto's Local Food Culture. Paper presented at the Dimensions of Political Ecology Conference, University of Kentucky, February 26-28.
- 2014 Everything but the Taste: Celebrating Kyoto's Shishigatani Squash as Culinary Heritage. Paper presented at the Annual Meeting of the American Anthropological Association, Washington, D.C. December 2-7.
- 2014 Kyoto's Green Tea Industry in the 21st Century. Paper presented at the Association for the Study of Food and Society Annual Conference, Burlington, VT, June 18-21.
- 2014 Devouring Kyoto: Heirloom Vegetables, Green Tea, and Kaiseki Cuisine. Paper presented at "Devouring Japan" conference, University of Texas Austin, February 20-22.
- 2013 Edible Authenticities: Heirloom Vegetables and Culinary Heritage in Kyoto, Japan. Paper presented at the Annual Meeting of the American Anthropological Association, Chicago, IL, November 20-24.
- 2012 Brands, Borders, and Trustworthy Produce in Contemporary Japan. Paper presented at the Annual Meeting of the American Anthropological Association Annual Conference, San Francisco, CA, November 14-18.

- 2012 Trans-lingual: Tasting Place and Putting it into Words. Paper presented at “Translational Movements” Symposium and Workshop, Osaka University, Japan, March 3-4.
- 2011 Raiding the World Pantry to Cook in the Local Kitchen: A Case Study of Kyoto’s Global Connectivity. Paper presented at East Asian Cities and Globalization Conference, University of Warwick, UK, July 9-10.
- 2011 Teaching Research Methods in Food Studies Roundtable Participant at the Association for the Study of Food and Society Annual Conference, Missoula, MO, June 9-12.

INVITED TALKS (selected)

- 2016 Guest lecturer for 2nd year undergraduate students, International Christian University, Department of Culture, Society, and Media, 19 December, 2016: “Globalization and the Local.”
- 2016 Roundtable participant for “Global Shōjin Cuisine” symposium and event, Tenryūji Temple, Kyoto, September 14.
- 2015 Guest lecturer for Food Studies 2nd and 3rd year seminars, Baika University, November 9: “Japanese Cuisine and its Boundaries.”
- 2015 Invited speaker for the symposium “Science Tests Kyoto Cuisine: Novel Collaboration between Scientists and Chefs” at the 2015 Asian Congress of Nutrition, Yokohama, Japan, May 14-17: “Continuity and Change: Kyoto Chefs Engage with Science.”
- 2014 Keynote speaker at the 2014 International Kyoto Studies Symposium, LOHAS Relations between the Urban and the Rural, Kyoto Prefectural University, November 2-3: “Edible and Flexible: The Kyoto Brand for Agricultural and Food Products.”
- 2014 Interview with Anna Fifield of The Washington Post for “Chefs and Scientists Team up to Make Japanese Food More Delicious,” 27 October 2014.
- 2013 Recorded interview for Anthropology TV, broadcast during conference for attendees and online for general public, Annual Meeting of the American Anthropological Association, Chicago, IL, November 22.
- 2013 Invited talk for the Chatham University Food Studies Program Annual Dinner, Pittsburgh, PA, November 8: “Kyoto Confidential: Stories from the Field 2012-3.”
- 2013 Guest speaker at the Japanese Cuisine Laboratory Annual Public Presentation, Kyoto University, March 12: “*‘Kyōryōri rashisa’—Bunkajinruigaku teki na kanten kara*” [“Kyoto Cuisine-ishness?—an Anthropological Perspective”] (*in Japanese*).
- 2012 Work-in-progress research presentation to the Kansai Food Culture Research Group, Kyoto, Japan, June 9: “*Kyoto: Oishii Burando?*” [“Kyoto: A Delicious Brand?”] (*in Japanese*).

TEACHING

- 2016 Instructor, *Ritsumeikan University, Graduate School of International Relations*
Teaching “Field Research” to Master’s students.
- 2015 Instructor, *Chatham University, Food Studies Program*
Taught “Food Journeys” to Master’s students.
- 2014 Teaching Fellow, *University of Pittsburgh Pitt in the Himalayas Program*
Taught “Food, Culture, and Ecology: Himalayan Perspectives.”
- 2010-2011 Teaching Fellow, *University of Pittsburgh, Department of Anthropology*

Taught recitation sections and assisted with teaching of “Introduction to Cultural Anthropology.”

EXTERNAL GRANTS AND FUNDING

- 2012-2013 Institute for International Education, *J. William Fulbright Grant*, 12 month grant and 6 month extension
 2006 MEXT (Ministry of Education, Sports, Science, and Technology) Scholarship

INTERNAL GRANTS AND FUNDING (selected)

- 2015 University of Pittsburgh, *Social Sciences Doctoral Dissertation Fellowship*
 2012 University of Pittsburgh, *Andrew Mellon Fellowship*
 2011 University of Pittsburgh, *Japan Iron and Steel / Mitsubishi Fellowship*
 2009 University of Pittsburgh, *Arts and Sciences Fellowship*

ACADEMIC SERVICE

Elected board member and Vice President of the Association for the Study of Food and Society (2012-present). Serve on the award, logo, and conference planning committees. Conduct interviews for the online Member Spotlight series. Re-elected in 2016.

Co-editor for the Culture and Agriculture Section AnthroNews (2013-2016).

Ad hoc reviewer for Irish Journal of Sociology (2016), Food and Foodways (2012), Ethnology (2011), Food, Culture, and Society (2010, 2011).

Blog contributor for Society for the Anthropology of Food and Nutrition (2016-present).

OTHER PROFESSIONAL EXPERIENCE (selected)

- 2015-present Copyeditor, *Japanese Culinary Academy / Shuhari Initiative, Tokyo, Japan*
 2013 Consultant / Interpreter, *First Insight, Pittsburgh, Paris and Lille, France*
 2007 Translator and Proofreader, *Ritsumeikan University (Kyoto, Japan)*

PROFESSIONAL ORGANIZATIONS

American Anthropological Association (AAA)

Sections: Culture & Agriculture (C&A), Society for the Anthropology of Food and Nutrition (SAFN), Society for East Asian Anthropology (SEAA), Anthropology of Tourism Interest Group (ATIG)

Association for the Study of Food and Society (ASFS)