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<p>TITLES</p>	
	<p>2001 University of Genoa ♦ Ph.D. in American History. 1996 University of Turin ♦ M.A. (Laurea) in History.</p>
<p>PROFESSIONAL EMPLOYMENT</p>	
	<p>2008-2009 Tiro a Segno Visiting Professor of Italian American Studies, Department of Italian Studies, New York University; 2006-present Associate Professor of Food History and Twentieth-Century History, University of Gastronomic Sciences, Pollenzo (Bra), Italy; 2006-present Director, MA Program in “Food Culture: Communicating Quality Products,” University of Gastronomic Sciences, Colorno (Parma), Italy; 2008-present Director, MA Program in “Italian Gastronomy and Tourism,” University of Gastronomic Sciences, Colorno (Parma), Italy; 2005-present Associate Professor of US Social History, MA Program in American Studies, University of Turin, Italy; 2004 Fellow of The Italian Academy for Advanced Studies in America at Columbia University, New York; 2003-2005 Adjunct Professor, Twentieth-Century History, University of Eastern Piedmont, Italy; 2004-2006 Adjunct Professor, MA Program in Local and Public History, University of Eastern Piedmont, Italy; 2001-2004 Teaching Assistant, Twentieth-Century History, University of Eastern Piedmont, Italy; 2002-2007 Coordinator, Public history project on the Biellese Emigration in the Nineteenth and Twentieth Century, University of Eastern Piedmont, Italy; 2001-present Coordinator, Public history project on the Social History of Rice, University of Eastern Piedmont, Italy.</p>
<p>PROFESSIONAL AFFILIATIONS</p>	
	<p><u>Quaderni Storici</u>, Editorial Board; <u>The Italian American Review</u>, Editorial Board; <u>Scienze Gastronomiche/Food for Thought</u>, Editorial Board; AIHA - Italian American Historical Association; OAH - Organization of American Historians;</p>

	AISNA - Italian Association of North American Studies.
AWARDS AND GRANTS	
	<p>2008 Tiro a Segno Fellowship, Visiting Professor at the Department of Italian Studies, New York University;</p> <p>2007, 2000, 1998 Columbia University, History Department, Visiting Scholar;</p> <p>2004 David Thelen Prize, awarded by The Organization of American Historians for the best article on American history published in a language other than English;</p> <p>2004 The Italian Academy for Advanced Studies in America at Columbia University, Fellow;</p> <p>2002 Bellonci Foundation, Rome, Research Project “Narrare la storia: dal documento al racconto”, Grantee;</p> <p>2000, 1998 The Balch Institute for Ethnic Studies, Philadelphia, Resident Fellow;</p> <p>2000 The Mario Einaudi Center for International Studies at Cornell University, Visiting Fellow;</p> <p>1999 Western Michigan University at Kalamazoo, Summer Institute in American Studies sponsored by the USIA;</p> <p>1997 “Alberto Aquarone” Award for the best Italian thesis in American Studies, Third University of Rome, Lois Roth Foundation, National Republican Endowment.</p>
PUBLICATIONS (BOOKS)	
	<p><u>Terra soffice uva nera: viticoltori piemontesi in California prima e dopo il Proibizionismo.</u> [Soft Soil Black Grape: Labor, Social Capital, and Race in the Experience of Italian Winemakers in California] Turin, Otto, 2008 (198 pp.);</p> <p><u>Una famiglia che mangia insieme: cibo ed etnicità nella comunità italoamericana di New York, 1920-1940.</u> [A Family That Eats Together: Food and Community in the Italian American Community of New York, 1920-1940] Turin, Otto, 2001 (458 pp.);</p> <p><u>Comunicare il passato: cinema, giornali e libri di testo nella narrazione storica.</u> [Telling the Past: Film, Newspapers, and Textbooks in the Historical Narrative] (edited by; with Marco Mariano), Torino, L'Harmattan Italia, 2004 (759 pp.);</p> <p><u>Villaggi globali: storia locale e storia dell'emigrazione.</u> [Global Villages: Local History and Migration Histories] (edited by), Biella, Ecomuseo della Valle Elvo-Serra, 2005;</p> <p><u>“And Then The Rice Fields Emptied Out...”: History, Memory, and Representation of the “Rice Society” in the Great Transformation, 1945-1965</u> (edited by), Vercelli, Mercurio, 2006 (270 pp.);</p> <p><u>Colture e culture del riso: una prospettiva storica.</u> [Rice Cultures: An Historical Perspective] (edited by), Vercelli, Mercurio, 2002 (292 pp.);</p> <p><u>La civiltà del grasso: prodotti tipici e cultura del maiale nel Piemonte</u></p>

	<p><u>Oriente</u>, [The Civilization of Fat: Specialty Foods and Hog Culture in Eastern Piedmont] Vercelli, Mercurio, 2005 (196 pp.).</p>
<p>PUBLICATIONS (ARTICLES)</p>	
	<p>“Leonard Covello, the <i>Covello Papers</i>, and the Eating Habits of Italian Immigrants in New York,” <u>Journal of American History</u>, 91, 2, Sept. 2004 (pp. 497-521);</p> <p>“Il mondo nel piatto: globalizzazione e cucine nazionali tra passato e presente,” <u>Quaderni Storici</u>, 3, dicembre 2006 (pp. 609-638);</p> <p>“Everyone Would Be Around the Table: American Family Mealtimes in Historical Perspective,” <u>New Directions in Child and Adolescent Development</u>, Vol. 2006, Issue 111 (Spring 2006) (pp. 17-33);</p> <p>“Glocal Italies: un possibile nuovo percorso per lo studio storico delle comunità italoamericane,” <u>Altreitalie</u>, 32, 2006 (pp. 38-51);</p> <p>“National Cuisines and Globalization,” <u>Gastronomic Sciences/Food for Thought</u>, 0, 2006 (pp. 44-60);</p> <p>“Leonard Covello, la Collezione Covello e la storia alimentare degli italoamericani,” <u>Quaderni Storici</u>, 3 (111), Dicembre 2002 (p. 719-746);</p> <p>“‘Sunday Dinner? You Had To Be There!’: Food, Family, and Community Among Italian Immigrants of New York,” <u>The Italian American Review</u>, 8, 2, Autumn/Winter 2001 (p. 11-44);</p> <p>“Italian Cookbooks: rappresentazioni dell’altro culinario,” <u>Slow</u>, IX, 49, Febbraio 2005 (p. 48-53);</p> <p>“Tu vuoi fà l’italiano,” <u>Slowfood</u>, 1, 2004 (p. 34-39);</p> <p>“Italian Style,” <u>Slow</u>, VII, 44, Novembre 2003 (p. 44-49);</p> <p>“Taliani d’America,” <u>Slow</u>, VI, 31, Luglio 2002 (p. 45-55);</p> <p>“Da <i>The Godfather</i> a <i>Big Night</i>: il ristorante italoamericano secondo Hollywood,” <u>Il Nuovo Spettatore</u>, 2 (n.s.), 1998 (p. 165-204).</p>
<p>PUBLICATIONS (BOOK CHAPTERS)</p>	
	<p>“La cucina diasporica: il cibo come segno di identità culturale,” in <u>Storia d’Italia: Annali 24. Migrazioni</u>, Torino, Einaudi, 2009 (pp. 653-672);</p> <p>“Un’icona Americana tutta italiana: cultura e industrializzazione della pizza negli Stati Uniti del dopoguerra,” in Giovanni Tesio (ed.), <u>Di cotte e di crude: cibo, culture, comunità</u>, Torino. Centro Studi Piemontesi, 2009 (pp. 159-168);</p> <p>“Una nazione allo specchio: <i>Rocco e i suoi fratelli</i> di Luchino Visconti e la società italiana alla metà del Novecento,” in <u>Narrare la Storia: dal documento al racconto</u>, Milano, Mondadori, 2006 (pp. 435-456);</p> <p>“‘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 M. Vaudagna, E. Vezzosi (eds.), <u>The Place of Europe in American History</u>, 2006 (pp. 371-403);</p>

	<p>“We Ate As A Family’: The Social Significance of Food in Italian Harlem, 1920-1940,” in D. Frezza, A. Lorini, M. Vaudagna, E. Vezzosi (eds.), <u>Public and Private in Twentieth Century American History</u>, Torino, Otto, 2003 (p. 531-553);</p> <p>“Immigrazione e consumo alimentare in prospettiva storica: saggio bibliografico,” in Marcella Filippa (a cura di), <u>Il cibo dell’altro: movimenti migratori e culture alimentari nella Torino del Novecento</u>, Roma, Edizioni Lavoro, 2003 (p. 325-352);</p> <p>“The Taste of Place: Food in the Narratives of ‘America’ and ‘Italy’ by Italian Immigrants of New York, 1920-1950,” in Massimo Bacigalupo, Pierangelo Castagneto (eds.), <u>America and the Mediterranean: Proceedings of the Sixteenth Biennial AISNA International Conference</u>, Torino, Otto, 2003 (p. 145-154);</p> <p>“Italian Food Importers and Ethnic Consumption in 1930s New York,” in P. Sensi-Isolani, A. Tamburri (eds.), <u>Italian Americans: A Retrospective on the Twentieth Century</u>, New York, AIHA, 2001 (p. 167-178);</p> <p>“Francia, paradiso della pancia’: alimentazione e identità nell’emigrazione dalla Valle Elvo e dalla Serra, 1880-1950” in <u>Segni d’identità</u>, Biella, Ecomuseo della Valle Elvo-Serra, 2005 (pp. 93-118);</p> <p>“La vita e il mondo mentale di un emigrato di Netro negli Stati Uniti, 1905-1942” in <u>Segni d’identità</u>, Biella, Ecomuseo della Valle Elvo-Serra, 2005 (pp. 187-212);</p> <p>“Mille valigie di mille fogge: la memoria dell’emigrazione dalla Valle Elvo e dalla Serra” in <u>Storie di emigrazione dalla Valle Elvo e dalla Serra</u>, Biella, Ecomuseo della Valle Elvo-Serra, 2005 (pp. 14-24);</p> <p>“Sala Biellese” in <u>Storie di emigrazione dalla Valle Elvo e dalla Serra</u>, Biella, Ecomuseo della Valle Elvo-Serra, 2005 (pp. 459-466);</p> <p>“Camburzano” in <u>Storie di emigrazione dalla Valle Elvo e dalla Serra</u>, Biella, Ecomuseo della Valle Elvo-Serra, 2005 (pp. 25-30).</p>
PUBLICATIONS (REVIEWS)	
	<p>Michael Pollan, <i>The Omnivore’s Dilemma: A Natural History of Four Meals</i>, <u>L’Indice</u>, 2009 (to be published);</p> <p>Warren A. Belasco, <i>Meals to Come: A History of the Future of Food</i>, <u>Gastronomic Sciences</u>, 1, 2007;</p> <p>Jennifer Guglielmo and Sal Salerno (eds.), <i>Are Italian White?: How Race Is Made in America</i>; Thomas Guglielmo, <i>White on Arrival: Italians, Race, Color, and Power in Chicago, 1890-1945</i>; Stefano Luconi, <i>From Paesani to White Ethnics: The Italian Experience in Philadelphia</i>, <u>Passato e Presente</u>, 3, 2004;</p> <p>Linda Reeder, <i>Widows in White Migration and the Transformation of Rural Women, Sicily, 1880-1928</i>, <u>Passato e Presente</u>, 3, 2004;</p> <p>Hasia R. Diner, <i>Hungring for America: Italian, Irish, and Jewish Foodways in the Age of Migration</i>, <u>Journal of American Ethnic History</u>, 2, 2003;</p> <p>Donna R. Gabaccia, <i>We Are What We Eat: Ethnic Food and the Making of</i></p>

	<p><i>Americans</i>, <u>Altreitalie</u>, 19, 1999;</p> <p>Franco La Cecla, <i>La pasta e la pizza</i>, <u>L'Indice</u>, 4, Aprile 1999;</p> <p>Donna R. Gabaccia, <i>Food, Recipes, Cookbooks, and Italian-American Life</i>, <u>Altreitalie</u>, 18, 1999;</p> <p>Judith M. Taylor, <i>The Olive in California: History of an Immigrant Tree</i>, <u>Italian Americana</u>, 2, 2003;</p> <p>Kathryn J. Oberdeck, <i>The Evangelist and the Impresario: Religion, Entertainment, and Cultural Politics in America, 1884-1914</i>, <u>Italian Americana</u>, 2, 2001;</p> <p>Eugenia Salza Prina Ricotti, <i>Dining as a Roman Emperor</i>, <u>Italian Americana</u>, 2, 2000;</p> <p>Bruno Cartosio, <i>Contadini e operai in rivolta: le Gorras blancas in New Mexico, Il mestiere di storico: annali SISSCO</i>, 5, 2004;</p> <p>Martino Marazzi, <i>I misteri di Little Italy: storie e testi della letteratura italoamericana</i>, <u>Italian American Review</u>, 1, 2004.</p> <p>Recensioni cinematografiche:</p> <p><i>Big Night</i>, in: <u>Altreitalie</u>, 15, 1997;</p> <p><i>Gravesend</i>, in: <u>Altreitalie</u>, 16, 1998;</p> <p><i>The Second Civil War</i>, in: <u>Altreitalie</u>, 17, 1998;</p> <p><i>Fratelli</i>, in: <u>Altreitalie</u>, 17, 1998.</p>
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