

About the Authors

Philip Hayward is editor of *Shima: The International Journal of Research into Island Cultures* (www.shimajournal.org) and Director of Research Training at Southern Cross University, Lismore, Australia. He is currently researching the connection between tourism, fishing/fisheries and aquaculture in Indonesia and Australia.

Ross Hemera is a senior Ngai Tahu artist/designer, recognised for combining cultural knowledge with modern visual arts practice. Through the evolution of new forms his creative work references the ancient imagery of the Waitaha and Ngati Mamoe involving the transmission of knowledge within a spiritual framework.

Joanna Henryks is Assistant Professor in Advertising and Marketing Communications at the Faculty of Arts and Design, University of Canberra. Joanna's research interests focus on sustainable food, specifically the ways in which people are (re)connecting to food. Her current research into food includes: organic food; farmers' markets, agricultural shows and local food.

Bernadette Hince is a dictionary-writer with training in English and the sciences. Her research interests are food, food plants, language and history, especially in the polar regions. In 2011 she is a Visiting Fellow at the Australian National Dictionary Centre, Australian National University. She wrote her article for this issue of *Locale* as an Associate of the Centre for Historical Research at the National Museum of Australia in Canberra.

Helen Leach is an Emeritus Professor in Anthropology at the University of Otago, and has published extensively on the anthropology of domestic life, as well as co-authoring ten cookbooks. She explored the value of an evolutionary approach to culinary history in *The Pavlova Story* (2008) and in *The Twelve Cakes of Christmas* (forthcoming).

Julie McIntyre has published on topics such as the role of wine in diplomatic encounters between Bennelong and Governor Arthur Phillip, the Macarthur family and wine, and the

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link between Adam Smith and colonial faith in the transformative qualities of wine. In 2009, Julie's documentary series *Vintage Stories* was broadcast on ABC Statewide Radio in New South Wales. She teaches Australian History at the University of NSW and European History at the University of Newcastle, is an Honorary Associate of the University of Sydney and is working on a book-length history of wine in New South Wales.

Jacqueline Newling is a graduate of the Le Cordon Bleu Masters of Arts in Gastronomy, through Adelaide University (2007). Her continuing research work specialises in foodways in the early settlement of New South Wales. Jacqui has lectured at Macquarie University (Food Across Cultures, Anthropology) and presented research papers on various aspects of colonial foodways at the past three Symposia of Australian Gastronomy (2008, 2009 & 2011). Jacqui works for the Historic Houses Trust NSW, where she has developed a series of Colonial Gastronomy programs as an interpretive form of communicating Australian colonial history.

Bethaney Turner is an Assistant Professor in International Studies at the Faculty of Arts and Design, University of Canberra. Her current research explores the variety and complexity of the relationships between people and the food they grow, buy and consume. From local community gardens to global debates about food security and the right to food, this research analyses the role food plays in the formation of subjectivities and practices of signification.

Tony Whincup is the Head of the School of Visual & Material Culture at Massey University. His work emerges at the interface of the disciplines of photography and anthropology. He uses gallery, publication and the conference as sites to explore and communicate his ethnographies. For the past 25 years his photo-ethnographic practice has been based mainly in Kiribati. His research interests are primarily concerned with the role of material culture in self-definition. Recent research has focused upon the impact of imported materials and climate change upon traditional I-Kiribati practices.