## **Notes on Contributors**

Else Marie Bukdahl, D. Phil., is an affiliated professor at the University of Aalborg, Denmark. She is a former professor at the University of Aarhus, the former president of the Royal Danish Academy of Fine Arts (1985-2005), and a member of The Royal Danish and Norwegian Society of Sciences and Letters (1985- and 2006 -). Bukdahl is also an honored member of international Who's Who and was selected as one of the Leading Educators of the world by International Biographical Centre, Cambridge and is an Officier des Palmes Académiques and Chevalier de l'Ordre des Arts et des Lettres, Paris. She has a long list of publications spanning from philosophy, aesthetics and literature to visual art and architecture, among others articles on somaesthetics and postmodern philosophy and books on art and architecture, e.g. The Baroque. A Recurrent Inspiration (1998), The Re-enchantment of Nature and Urban Space. Michael Singer Projects (2011). She has also been involved in exchanges programs with the Academies and Universities in China and The United Arab Emirates and Jordan and has, for example, published books about The exhibition of Art Works in Xiamen from The Royal Danish Academy of Fine Arts (2005) and The Islamic Golden Age in Spain (2006).

**Kima Cargill** is the author of *The Psychology of Overeating: Food Culture and Consumerism* (2015, Bloomsbury Academic). She studies how overeating is influenced by living in an affluent culture focused on consuming. She is Associate Professor of Psychology in the Interdisciplinary Arts and Sciences Program at the University of Washington, Tacoma.

**Laura T. Di Summa-Knoop** is an Assistant Professor of the Practice at Fairfield University, CT. Her research interests include narrative theory, philosophy of film, everyday aesthetics, and issues related to the cognitive analysis of visual arts. Her work has been presented at a number of national and international conferences and published in peer-reviewed journals such as *Contemporary Aesthetics*, *Aesthetics and Phenomenology*, *Culture and Dialogue*, *Film and Philosophy*, and *The Philosophical Forum*. She has been the Managing Editor of *The Philosophical Forum* since 2010.

**Barbara Formis** (PhD in Philosophy, University Paris 1) is Senior Lecturer in Aesthetics and the Philosophy of Art in the Department of Fine Arts of the University Paris 1, Panthéon-Sorbonne. She works in the interdisciplinary field between philosophy and performance. Mainly influenced by pragmatism, her research explores the possibilities of a philosophy of the body with a particular focus on live art (performance, dance, theatre, happenings, events) and its relationship to social phenomena and life-practices.

She is director of the research teams ESPAS (Aesthetics of Performance Art) at the Institute ACTE (Arts Creations Theories Aesthetics) of the University Paris 1 Sorbonne and CNRS (French National Center for Scientific Research). She is also the founder and co-director with Dr. Mélanie Perrier (University Lecturer and choreographer) of the *Laboratoire du Geste* (Gesture Laboratory), a research collective working in the area of performance art.

**Joshua Karant** teaches philosophy, food studies, and hip hop culture at Pratt Institute in Brooklyn, NY. His current research interests include local food and wine traditions, the politics and economics of wine production, and the concept of terroir.

**Dorota Koczanowicz** holds a PhD in Art Sciences and is an Adjunct Professor at the Department of Cultural Studies, University of Wrocław. She authored *Doświadczenie sztuki, sztuka życia. Wymiary estetyki pragmatycznej* [Experience of art, art of living: Dimensions of pragmatist aesthetics] (2008) and co-edited *Między estetyzacją a emancypacją. Praktyki artystyczne w przestrzeni publicznej* [Between aestheticization and emancipation: Art practices in the public space] (2010), *Shusterman's Pragmatism: Between Literature and Somaesthetics* (2012), and *Discussing Modernity: A Dialogue with Martin Jay* (2013), the last two published by Rodopi. She publishes on aesthetics, arts, and culture, but also collaborates with journals and magazines (e.g. *Format* and *Odra*), writing exhibition reviews. She has conducted research at John F. Kennedy Institute, Berlin; The Wittgenstein Archives at the University of Bergen (WAB), Norway; and Columbia University (East Central European Center), New York.

Her research focuses on contemporary art, gastronomic culture and their mutual relationships and interactions. She is specifically interested in representations of food and eating in contemporary art, socio-cultural contexts of meal preparation and sharing, consumerism, history of dieting and obesity, and also body consciousness and its images in culture.

Carolyn Korsmeyer is Professor of Philosophy at the State University of New York, Buffalo. Her research areas include aesthetics and emotion theory, and she also has a special interest in the senses that have been traditionally neglected by philosophy: taste and touch. Several of her publications address taste, food, disgust, and related subjects. Savoring Disgust: The Foul and the Fair in Aesthetics (2011) concerns the appeal of disgust when it is aroused by works of art (and even on occasion by foods). Making Sense of Taste: Food and Philosophy (1999) explores the gustatory sense and its aesthetic features. She has also analyzed gender and its influence on philosophical ideas in the book Gender and Aesthetics (2004). Her current book project, Things: In Touch with the Past, concerns the experience of "genuine" or "real" things, especially insofar as old things can bring us in touch (sometimes literally) with the past.

**Charles Michel** is a Franco-Colombian professional chef graduated from 'Institut Paul Bocuse' cookery school in Lyon, France in 2006. After a classical training in kitchens in France and Italy, including two years at the three Michelin-starred restaurant "Dal Pescatore", his work as a cook took a turn in a collaborative research with professor Charles Spence, applying insights from sensory and psychological science to culinary creations. He is currently conducting research on food aesthetics as Chef-in-residence at the Crossmodal Research Laboratory, Department of Experimental Psychology, University of Oxford. His work focuses on understanding the role of the senses in modulating flavour perception. He has recently been applying the knowledge of brain and sensory research to inform creative processes and experience architecture: Creating a bridge between art and science could play a crucial role to design the healthier, more sustainable habits for the future of mankind. Charles has conducted academic research, public and private consultancies, media, advertisement, and developed entertainment concepts. London's Science Museum, Magnum Media TV, The Fat Duck Experimental Kitchen, Oxford's Saïd Business School, Discovery Channel and Jack Daniel's are amongst its clients/collaborators. He is an active researcher on the emerging field of 'Gastrophysics' at Oxford's department of experimental psychology, collaborator of an artistic/theatrical group called 'The Crossmodalists' delivering high-end dinners and performances, and is visiting experience-curator at www.lastanusas.com, a luxury hotel in the Pacific coast of Ecuador, South America.

125 Somaesthetics and Food

Living on the Belgian countryside, **Jean-François Paquay** is a cartographer in the urban planning department of Catholic University in Louvain-la-Neuve (UCL); a gardener specialized in preparing and using artisanal soils; and a ceramist renowned for using homemade ash glazes. His *Portager*® (a portmainteau of *portable* plus *potager*) offers a system for transforming abandoned lots, flat roofs, balconies, sidewalks, parking lots, and driveways (spots with direct sunlight) into easily-removable farmable plots. *Homemade Soil Potential* (2015), his solo exhibition curated by philosopher Mateusz Salwa, recently traveled around Finland in Klein Gallery, philosopher Max Ryynänen suitcase gallery. His research concerning farming with mole-hill soil is forthcoming in the *Proceedings of the 2013 'Art and Ecology' Conference* at University of Wrocław in Wrocław, Poland.

Marius Presterud is a lyricist, psychologist and cultural entrepreneur. In addition to leading the eco-artist group Oslo Apiary & Aviary, he is currently Poet in Residence at Flatbread Society, Oslo. Previous to this, he spent a decade as the front singer of the band Bourgeois Stallion. His original background is in psychology, with years of experience as a clinician from both public and private sector. Thematic commonalities throughout his work, writings, and lectures is a focus on relations, selfhood, embodiment and health.

**Russell Pryba** is a Lecturer in the Philosophy Department at Northern Arizona University. He is the Associate Editor of the *Journal of Somaesthetics*.

Associate Editor of Aesthetic Investigations, the journal of the Dutch Association of Aesthetics, Sue Spaid's 2013 doctoral dissertation Work and World: On the Philosophy of Curatorial Practice reflects twenty-five years of experience working as a critic, gallerist, curator, and museum director. The current issue of Rivista di Estetica features her paper "Biodiversity: Regarding its Role as a Bio-Indicator for Human Cultural Engagement." Additional philosophy papers appear in the current issue of Aesthetic Investigations, as well as the forthcoming Proceedings of the 2014 Spanish and Portuguese Society of Aesthetics Meeting and Journal for Aesthetics and Art Criticism. As 2015 was UN International Year of Soils, Spaid wrote three new papers regarding artists focused on soil, including the catalog essay for the exhibition catalog Patricia Johanson's Environmental Remedies: Connecting Soil to Water. Her 2015 philosophical research was supported by a Mutinous Stars Foundation grant.