

Sara B. Franklin, PhD
Kingston, NY

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Experience:

Editor & Project Coordinator August 2015-Spring 2018
Edna Lewis: At the Table with an American Original (forthcoming April 2018, UNC Press)

- Editor and commissioner of volume of original essays, memoir, scholarly articles and recipes about celebrated chef and cookbook author Edna Lewis.

Part-Time Instructor & Undergraduate/Masters Adviser September 2014-present
New York University, Gallatin School of Individualized Study & NYU Prison Education Program at Wallkill Correctional Facility

- “America: A Place,” an introductory-level writing course for incarcerated men students that explores, and engaged students in practicing writing about, various perspectives on America, both historical and past (Summer 2017).
- “The Southern Table,” an advanced writing course for undergraduate students that seeks to unpack the history, politics and facets of culture that have come to define the foods of the American South, using cuisine as a lens by which to explore the mythology surrounding the “Southern Table,” and also to examine both the history and the rapidly changing racial and class demographics of the region (Fall 2015, Fall 2017).
- “Food Across Genres,” an advanced writing and media course for undergraduate students examining why and how we tell stories about food, in what contexts, by and to whom, and how we conceive of our relationships to food (Fall 2014 and Spring 2016).
- “New York Foodshed,” an advanced tutorial in which students study the political, geographic, health, logistics, taste, environmental and economic implications of a single New York food product from source to consumption via an array of readings, interviews, site visits and ethnographies (Spring 2015).
- Provide one-on-one advising, the central pillar of Gallatin’s pedagogy, to undergraduate and masters students whose work pertains to food and/or oral history.

Teaching Assistant September 2013-May 2014
New York University, Steinhardt School of Education

- Teaching assistant and recitation instructor for Food and Identity (focus on food’s relation to crafting and reflecting issues of identity including race, gender, socioeconomic status, aspiration, modernization and globalization). Undergraduate.

Judith Jones Oral History Project Manager January 2013-December 2015
Independent Scholarship

- Researcher, interviewer, transcriber, editor and archivist of Judith Jones life oral history project. Duties include grant proposal writing, budget creation and management and communicating all progress with the Julia Child Foundation’s board of trustees.

Doctoral Fellow in Food Studies September 2012-December 2016
New York University

- Coursework and research towards a PhD in Food Studies. Interests focus on oral history interviewing techniques and longform multi-platform storytelling to explore stories connecting food and cooking to journalism and media history, care-work and women in the workforce, narrative studies and performance. Date of graduation: December 2016.

Private Chef/Conference & Programming Assistant

June 2012-September 2012

Molly O’Neill

- Private chef for Molly O’Neill’s cookbook writers’ retreat in Rensselaerville, NY June 2012. Visioning and planning assistant, pitched and helped plan the first pop-up magazine at the Longhouse Writers Revival in September 2012.

Assistant Content Manager, Food Exhibition

May 2010-July 2013

American Museum of Natural History

New York, NY

- Content builder for Our Global Kitchens food exhibition curated by the AMNH’s Center for Biodiversity and Conservation. Duties include extensive research on contemporary food issues, migration of staple foods around the world, connections between human and environmental health, and future of food. Input into public programs connected to exhibition and design of audio capturing of visitor responses to exhibition in partnership with public radio.

Production Intern

June 2011-August 2011

State of the Re: Union

- Remote radio documentary production assistant. Duties include in-depth place-based research on community cohesion, interview transcription and writing content for website.

Production Intern, Contributor

March 2011-March 2012

The Leonard Lopate Show, WNYC

New York, NY

- Help to select guests for the live daily show. Tasks involve sorting through advanced manuscripts and submitting independent pitches for consideration. Weekly assignments include reading and researching texts and preparing interview questions for segments, preparing Lopate for the segment, and in-studio production assistance on a weekly basis.

Co-Coordinator, Youth Tillers Program

Summer 2010

Green Guerillas

Brooklyn, NY

- Coordinated a team of ten at-risk Central Brooklyn youth in a summer youth employment program in efforts to support struggling community gardens in Central Brooklyn. Daily urban agriculture tasks. Solely responsible for designing workshops and field trips exploring issues of urban land use, community organizing, nutrition, food security and youth empowerment (24 hours/week)

Capacity Building Coordinator

February-November 2009

WHY Hunger

New York, NY

- Connecting and building the capacity of organizations and individuals who work on issues of hunger, poverty, and social injustice via a community food security (CFS) approach. Responsibilities included researching and promoting innovation in community-based food security initiatives; writing, compiling, and analyzing capacity-building resources for CFS organizations; event planning, attendance of food security-related events, national site visits and oral history collection; development of model program guides for food systems practitioners; catalyzing a multi-sectoral community

organizing process to address food deserts in the Delta Region of Mississippi and southern Arizona (full-time)

Chief Apprentice, Assistant Crew and Harvest Manager April 2008-October 2008
Town Farm Northampton, MA

- Duties included every aspect of small farm startup and operation, ranging from animal husbandry to sustainable growing practices to basic carpentry and marketing; assisted in planning and implementing a new farmers market, worked as a vendor at the market, coordinated harvest and CSA distribution twice weekly, led farm crew in farm tasks and harvest

Restaurant Critic April 2008-December 2008
The Valley Advocate Amherst, MA

- Weekly reviews of regional restaurants in Western Massachusetts

Education:

- New York University, Doctoral Program in Food Studies, September 2012—December 2016.
- The Salt Institute for Documentary Studies, nonfiction writing, audio and multi-media studies. Certificate completed in December 2011.
- Duke University Center for Documentary Studies, audio documentary workshop, July 2011
- Tufts University, magna cum laude, Bachelor of Arts and Sciences, Class of 2008
 - Majors: Community Health, History (focus: social history of the African Diaspora and race-relations). Overall GPA: 3.72
- International Study/Work Programs:
 - Spring 2007: Public Health in South Africa, School for International Training. Independent research conducted on HIV/AIDS and its relation to the Baby Friendly Hospital Initiative (a program of the WHO); potential of community-based agriculture to reduce health effects of HIV and Tuberculosis on women.

Professional Training & Development:

- Oral History Summer School, Archiving Intensive, Hudson, NY, Summer 2013
- Oral History Theory and Method course, Columbia University, Fall 2012

Honors and Distinctions:

- Les Dames D'Escoffier, dissertation completion scholarship recipient, Summer 2016
- Oral history research and production grant, Julia Child Foundation, Spring 2013
- Graduate Travel Award Scholarship, NYU, Grant Recipient, Fall 2013
- Tufts Career Services Summer Internship Grant Recipient, Summer 2007
- Dean's List Fall 2004, Spring 2005, Fall 2005, Spring 2006, Fall 2006, Fall 2007
- Writing Fellows Program, nominee and writing instructor (Fall 2004-Fall 2007)
- MacJanet Scholar, Tufts in Talloires, France (May-June 2006)

Speaking Engagements & Presentations:

- Radio guest, Radio Cherry Bombe, Judith Jones commemorative, [Episode 124](#)
- Panelist, "Edna Lewis and the Circulation of African American Cuisine," Organization of American Historians, New Orleans, April 2017

- Panelist, “Edna Lewis: Exploring a Legacy,” Association for the Study of Food and Society, Toronto, June 2016
- Panelist, “Southern Cookbooks: A Historical Perspective,” Southern Association of Women Historians Conference, Charleston, SC, June 2015
- “The French Chef, American Style,” National Museum of American History, Smithsonian Institution, Washington D.C. March 16, 2015.
- Convener and participant, “Women Innovators in Culinary History,” NYU Humanities Initiative, October 22, 2014.
- “Judith Jones and the Turn Towards American Regional Food,” March 31, 2014. UNC Chapel Hill, American Studies Colloquium Series.
- Southern Foodways Alliance Graduate Student Symposium at University of Mississippi, Oxford, September 2013, Presenter
- Workshop Coordinator, Facilitator and Speaker, Community Food Security Coalition Conference, New Orleans (October 2010)
- Presentation of U.S./Brazil urban agriculture exchange, Slow Food Sao Paulo (March 2010)
- Brooklyn Food Conference, panelist on “Passing the Hoe: The Next Generation of Young Farmers” (2009)

Language Skills:

- Conversational Brazilian Portuguese (reading and speaking)
- Elementary Conversational French (reading and speaking)
- Basic Spanish (reading and listening comprehension)

Select Published Work:

- [“The Great American Cookbook,”](#) TASTE, November 22, 2017
- [“The Side of Judith Jones you Didn’t See,”](#) *Food52*, August 3, 2017
- *Phoenicia Diner Cookbook*, co-author. Under contract with Clarkson Potter (forthcoming).
- Editor, *Edna Lewis: At the Table with an American Original* (April 2018, UNC Press)
- “Coming of Age in Unsteady Times”, *The Caregiver Space*, November 27, 2014. <http://thecaregiverspace.org/thanksgiving-moments/>
- “American Treasure: Judith Jones”, *Cherry Bombe: Issue 3 Girl Crush*, Summer 2014
- “Judith and Edna: How Two Women Made Culinary History”, *Gravy/Eatocracy*, Winter 2014, <http://eatocracy.cnn.com/2014/02/10/edna-lewis-and-judith-jones-at-the-american-table/>
- Zester Daily, contributor, January 2013-January 2014 <http://zesterdaily.com/author/sara-franklin/>
- Thinking Cookbooks Column, Cook ‘n Scribble, Fall 2012 onward <http://www.cooknscribble.com/category/thinking-cookbooks/>
- “Manioc: A Brazilian Chef Claims her Roots”, [Gastronomica, Fall 2012](#)
- [Feature Writing](#) for Latin Kitchen, Beginning Summer 2012
- [Love and Grief: An Interview with Francisco Goldman](#), *Freerange Nonfiction*, 9/28/12
- “Tradition, Treme, and the New Orleans Renaissance: An Interview with Lolis Elie”, *Journal of Southern Cultures*, Food Issue, Summer 2012
- [“Never Enough: Sara B. Franklin Interviews Calvin Trillin,”](#) *Guernica*, 4/1/2012
- [“Comfort Me With Gnocchi,”](#) [Leite’sCulinaria.com](#), 2/29/2012
- [“Jessica B. Harris- The Food Historian,”](#) [www.culinate.com](#), August 5, 2011
- “Isle au Haut”, *Diner Journal (Communities Issue)*, Summer 2011
- [“The Food Debate and Rio+20: Both Sides Now,”](#) *Huffington Post*, May 2011
- Book Review, *Adventures in Eating* for “Gastronomica,” Summer 2011

