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### EMPLOYMENT

- 2016-pres Associate Professor of Anthropology. Bucknell University.  
2009-2016 Assistant Professor of Anthropology. Bucknell University.  
2009 Visiting Assistant Professor of Anthropology. Loyola University Chicago. Spring.

### EDUCATION

- 2009 Ph.D. in Anthropology. University of Chicago.  
Dissertation: "Touristic Narratives and Historical Networks: Politics and Authority in Tiwanaku, Bolivia."  
1999 M.A. in Cultural Anthropology. University of Chicago.  
Thesis: "Making the World 'Authentic' for Tourists: The Transformation of Llama Meat into Bolivian Food."  
1995 A.B. in Folklore and Mythology. Harvard College. Emphasis on Social Anthropology and Latin American Studies. Magna cum laude with highest honors.  
Honor's Thesis: "The Negotiation of Ethnic Identity: Multifaceted Images of Llama Meat in La Paz, Bolivia."  
1991 Illinois Mathematics and Science Academy (Aurora, Illinois).

### COURSES AT BUCKNELL

- ANTH 109: Introduction to Cultural Anthropology  
ANTH 252/352: Ritual, Resistance, and Rebellion in South America  
ANTH265: Food, Eating and Culture: Anthropology of Food  
ANTH 266: Money, Markets and Magic: Economic Anthropology  
ANTH 267: Anthropology of Tourism  
ANTH 330: Advanced Anthropology Seminar  
UNIV288: Global Cuisines, Local Contexts (IP with Philippe Dubois)  
FOUN 098: Zombies of Capitalism (First-year writing seminar)

## MAJOR PEER-REVIEWED PUBLICATIONS

- R&R Reimagining Bolivian Cuisine: Haute Tradition and Food Fetishism in La Paz's Elite Restaurants. Accepted with revisions at *Food and Foodways*.
- 2018 Production, Trade, Reciprocity, Markets. In *The Andean World*, Linda J. Seligmann and Kathleen S. Fine-Dare, eds. London: Routledge. 275-289.
- 2018 "Local-politan" Gastronomy and Bolivian Cuisine: How the Cosmopolitan is Forged from the Local. In *Cosmopolitanism and Tourism: Rethinking Theory and Practice*, Robert Shepherd, ed. Lanham: Lexington Books. 163-177.
- 2016 Frosted Windows And Compartmentalized Intimacies: Forging Relationships In A Bolivian Restaurant In Madrid. *Food and Foodways* 24(3-4): 213-231. Special Issue "Eating In Semi-Public Spaces," co-edited by Clare A. Sammells and Edmund Searles.
- 2016 Restaurants, Kitchens, Markets, Feasts, And Parties: The Anthropology Of Semi-Public Culinary Spaces. Co-Written with Edmund Searles. *Food and Foodways* 24(3-4): 129-135. Introduction to Special Issue "Eating In Semi-Public Spaces," co-edited by Clare A. Sammells and Edmund Searles.
- 2014 Haute Traditional Cuisines: How UNESCO's List of Intangible Heritage Links the Cosmopolitan to the Local. In *Edible Identities: Food as Cultural Heritage*, Ronda Brulotte and Michael Di Giovine, eds. Ashgate. 141-158.
- 2014 Bargaining Under Thatch Roofs: Tourism and the Allure of Poverty in Highland Bolivia. In *Tourism and the Power of Otherness: Seductions of Difference*, David Picard and Michael Di Giovine, eds. Bristol: Channel View Publications. 124-140.
- 2011 [2013] The Aymara Year Count: Calendrical Translations In Tiwanaku, Bolivia. *Ethnology* 50(3):245-258. [Published in 2013.]
- 2013 Complicating the Local: Defining the Aymara at Tiwanaku, Bolivia. *International Journal of Historical Archaeology* 17(2):315-331.
- 2012 Ancient Calendars and Bolivian Modernity: Tiwanaku's Gateway of the Sun, Arthur Posnansky, and the World Calendar Movement of the 1930s. *Journal of Latin American & Caribbean Anthropology* 17(2):299-319.
- 2012 The City of the Present in the City of the Past: Solstice Celebrations at Tiwanaku, Bolivia. In *On Location: Heritage Cities and Sites*. D. Fairchild Ruggles, ed. New York: Springer. 115-130.
- 2011 Wilkakuti: Un Dinamico Ritual Aymara / A Dynamic Aymara Ritual. *Mirando desde el Sur* 1:43-47. Tiwanaku, Bolivia: Colectivo Cultural Jatha.
- 2010 *Adventures In Eating: Anthropological Tales of Dining Around the World*. Coeditor with Dr. Helen R. Haines. Boulder: University Press of Colorado.
- 2010 The Importance of Food and Feasting Around the World, co-authored with Helen R. Haines. In *Adventures In Eating: Anthropological Tales of Dining Around the World*, Helen R. Haines and Clare A. Sammells, eds. 1-17.
- 2010 Ode to a Chuño: Learning to Love Freeze-Dried Potatoes in Highland Bolivia. In *Adventures In Eating: Anthropological Tales of Dining Around the World*, Helen R. Haines and Clare A. Sammells, eds. 101-125.

- 1998 Folklore, Food, and Seeking National Identity: Urban Legends of Llama Meat in La Paz, Bolivia. *Contemporary Legend* (1):21-54. Winner of the 1997 David Buchan Student Essay Prize.
- 1995 La carne de llama: alta viabilidad, baja visibilidad. Co-authored with Lisa Markowitz. In *Waira Pampa: Un sistema pastoril camélidos-ovinos del altiplano árido boliviano*. Didier Genin, Hans-Joachim Picht, Rodolfo Lizarazu, Tito Rodríguez, eds. La Paz: ORSTOM/IBTA. 195-206.

#### MINOR PUBLICATIONS AND ACADEMIC BLOGS

- In press Bolivian Sociology. Handbook of Latin American Studies, Vol. 73. Library of Congress.
- 2017 Book review: *The Never-Ending Feast. The Anthropology and Archaeology of Feasting*, by Kaori O'Connor, 2015. London: Bloomsbury. *Cambridge Archaeological Journal* 2017:1-2.
- 2017 Webpage Review: Rethinking Creativity, Recognition, and Indigenous Heritage. A website curated and edited by Michelle Bigenho and Henry Stobart, 2014. <https://www.royalholloway.ac.uk/boliviamusicip/home.aspx>. *Journal of Latin American and Caribbean Anthropology* 22(2):384-386.
- 2017 Book Review: *Entrepreneurial Selves: Neoliberal Respectability and the Making of a Caribbean Middle Class*. Carla Freeman. Duke University Press, 2014. *Anthropos* 112:314-315.
- 2017 Book Review: *Teaching Food and Culture*. Swift, Candice Lowe and Richard Wilk, eds. Left Coast Press, 2015. *Journal of Anthropological Research* 73(2):306-307.
- 2016 Bolivia, tourism. In *Encyclopedia of Tourism*. Jafar Jafari and Honggen Xiao, eds. Springer International Publishing.
- 2014 Book Review: *Aymara Indian Perspectives on Development in the Andes*. Amy Eisenberg. Tuscaloosa, AL: The University Press of Alabama, 2013, 280 pp. *Journal of Anthropological Research* 70(4):619-620.
- 2013 Book Review: *Slum Tourism: Poverty, power and ethics*. Fabian Frenzel, Ko Koens and Malte Steinbrink, eds. London and New York: Routledge. 2012. 246pp. *Journeys: The International Journal of Travel and Travel Writing* 14(1):94-97.
- 2012 Invited guest blogger to Anthropology blog *Savage Minds*. Posted four pieces on the Mayan Apocalypse predicted for Dec 21, 2012.
- 2009 Book Review: *Broccoli & Desire: Global Connections and Maya Struggles in Postwar Guatemala* by Edward F. Fischer and Peter Benson (Stanford: Stanford University Press, 2006). *Gastronomica* 9(2): 105–106.
- 2008 Book Review: *Trading Roles: Gender, Ethnicity, and the Urban Economy in Colonial Potosí* by Jane E. Mangan (Durham and London: Duke University Press, 2005). *Gastronomica* 8(2): 93-94.

- 2007-2013 Founder and contributor to the Andean Social Science blog Gringo Tambo. (<http://gringotambo.wordpress.com>)
- 2007 Book Review: *Political Ecology in a Yucatec Maya Community* by E.N. Anderson with Aurora Dzib Xihum de Cen, Feliz Medina Tzuc, and Pastor Valdez Chale (Tucson: University of Arizona Press, 2005). *Gastronomica* 7(1): 114-115.
- 2003 Book Review: *Salt: White Gold of the Ancient Maya* by Heather McKillop (Gainesville: University Press of Florida, 2002). *Gastronomica* 3(3).

#### INVITED PRESENTATIONS and CONFERENCES

- 2018 Walking Monoliths, Wandering Gold, and Spirited Money in Tiwanaku, Bolivia. Presented at the Anthropology Club of West Chester University. September 20.
- 2018 Report on the findings of the Antarctic Travel Experience Project, with Duane Griffin (Dept of Geography, Bucknell). IAATO Meeting. Newport, RI. May 2.
- 2018 ORD Camp. Chicago, IL, January 19-20.
- 2017 Petrified Politics: The Archaeological Site of Tiwanaku in the Bolivian Public Sphere. Presentation at The Center for Ancient Studies, University of Pennsylvania [Philadelphia]. Part of the 2017-2018 Lunchtime Seminar Series "The Usage of Antiquity in Modern Times: The Manipulation of the Past." October 10.
- 2016 ORD Camp. Participant at this invitation-only Google "Un-Conference." Chicago, IL, January 22-23.
- 2014 From "Before the Sun" to "After the Tourists": Cycles of Days, Nights, and Walking Monoliths in Tiwanaku, Bolivia. Invited Seminar to the Department of Anthropology, Penn State [State College, PA]. October 10, 2014.
- 2013 Quinoa as "Good to Think." Presented at the 2013 International Year of Quinoa Roundtable, "Should We Be Eating Bolivian Quinoa? Economic and Social Sustainability of Quinoa Consumption." Dickinson College [Carlisle, PA]. October 25, 2013.

#### CONFERENCE PAPERS and PANELS

- 2018 Archeo-Touristic Narratives and Indigenous Politics in Tiwanaku, Bolivia. AAA Annual Meeting, San Jose. Nov 18.
- 2018 Creating Campus Commensality: Food Security, Conspicuous Consumption, and Other Ways That Campus Dining Can (Inadvertently) Reproduce Social Inequality. Coauthored with Christina Gonzalez, Bucknell '15. Society for Applied Anthropology meetings, Philadelphia. April 4.
- 2018 Panel Discussant: Can Tourism and Heritage Preservation Be Mutually Sustainable?: Views from the Inside, Part II. Society for Applied Anthropology meetings, Philadelphia. April 4.

- 2017 Nature by Numbers: Touristic Quantifying Antarctica Tours and Geocaching. Presented on the panel: The Tourism of Food and Nature Matters: From Agriculture to Meals, from Rainforests to Glaciers. AAA 2017, Washington D.C. Nov 29. *Panel Organizer.*
- 2017 Panel Discussant: Food and drink: past, present, and future (Part I). AAA 2017, Washington D.C. Dec 1.
- 2017 The Tensions of Enchantment: How Bolivian Quinoa Became “Good To Think” For North Atlantic Consumers. Presented at the Third International Conference on Food History and Food Studies, June 1. Tours, France.
- 2016 How to Interview Rocks, Potatoes and the Wind. Presented on the panel: (Re)Discovering "Personhood" In The Andes: How Evidence Reveals Shifting Methodological Grounds. AAA 2016, Minneapolis, Nov 17. *Panel Organizer.*
- 2016 Comments on the SLACA Presidential Lecture by Steffan Igor Ayora-Diaz. AAA 2016, Minneapolis, Nov 18.
- 2016 “Novoandino” Cuisine at the Intersections of Culture and Commodity: Indirect Effects of UNESCO Intangible Cultural Patrimony. Association for Critical Heritage Studies Conference, Montreal, Canada. June 5.
- 2016 Reimagining Bolivian Cuisine: Plurinationalism, Cosmopolitanism, and *Novoandino* Gastronomy. LASA, New York City, May 30.
- 2015 Lords of Time and the Temporal Fascinations of the West: Surviving the “End” of the Mayan Calendar. Presented on the panel: The Politics of Time and Timekeeping: Technologies, Histories, and Conflicts. AAA 2015, Denver, Nov 20. *Panel Organizer.*
- 2015 Bread and Potatoes. Presented at Roundtable “Understanding What We Eat: Culinary Cultures, Ethics, and the Gift of Food.” Bucknell University, Oct 27.
- 2015 Mistaking Infrastructure for Sustainable Development. Presented on the panel: Create (Learning to Listen). Third annual Bucknell University Sustainability Symposium “Shaping Sustainability.” March 26. *Panel Organizer and Moderator.*
- 2014 From “Lost” to Local: How Bolivian Quinoa Became “Good To Think” For North Atlantic Consumers. Presented on the panel: Theorizing Local Food: From Envisioning New Realities To Moral Economy. AAA 2014, Washington D.C. Dec 4.
- 2014 From “Lost” to Local: How Bolivian Quinoa Became “Good To Think” For North Atlantic Consumers. Faculty Colloquium, Dept. of Sociology/Anthropology, Bucknell U. April 30.
- 2014 Quinoa as "Good to Think": Marketing Bolivia's Ancient Super-grain of the Future. Food (In)Security: Emerging Issues and Problems. Panel Discussion, Dept. of International Relations. Bucknell U. March 5.
- 2014 Quinoa as "Good to Think": Marketing Bolivia's Ancient Super-grain of the Future. Gastronomic Discourse and Post-Identity Politics at the Table lecture series. French and Francophone Studies, Bucknell U. Feb 11.

- 2013 Semi-Public Restaurants: Networks of Ingredients and People in Bolivian Restaurants in Spain. Presented on the panel: Public Practices, Private Selves: Food, Fieldwork, and Ethics on Five Continents. AAA 2013, Chicago, Illinois. November 23. *Panel Organizer (with Michelle Johnson)*.
- 2012 The Authenticity of the Clandestine: Proclaiming the Deep Past of the Tiwanaku Solstice. Panel: Perspectives on Indigenous Bolivia. Latin American Studies Association 2012 Meetings. San Francisco, California. May 26.
- 2010 Anchoring the Aymara New Year: Calendrical Intersections in Tiwanaku, Bolivia. Panel: The Politics of Performance and Tradition. AAA Annual Meeting. New Orleans, Louisiana. November 21.
- 2010 Anchoring the Aymara New Year: Calendrical Intersections in Tiwanaku, Bolivia. Latin American Studies Program Faculty Talk, Bucknell University. November 11.
- 2010 The Seductions of Poverty: Marking the Authentic in Highland Bolivia. Tourism and the Seductions of Difference Conference, Lisbon. September 12.
- 2010 Subsistence Tourism: Surviving Tourism on the Margins in Highland Bolivia. Presented at the panel "Indigenous Strategies in Mexico and Bolivia." Society for Applied Anthropology 70<sup>th</sup> Annual Meeting, Mérida, Mexico. March 26.
- 2009 Ancient Calendars as Bolivian High Modernity: Arthur Posnansky, Tiwanaku's *Puerta del Sol*, and the World Calendar Movement. Interdisciplinary Archaeology Workshop Conference, University of Chicago. May 16.
- 2008 Tourism in Tiwanaku, Bolivia: Development and Subsistence in an Andean Village. Department of Sociology and Anthropology, Bucknell University. February 6.
- 2008 Walking Monoliths and Willful Money: Anxieties and Risks in a Bolivian Tourist Economy. Department of Sociology and Anthropology, Cornell College, Iowa. December 8.
- 2008 Indigenism, Indigenous Politics, Archaeology, and Ritualized Reporting: How the Solstice Became a Bolivian Ritual. *Heritage Cities* Workshop. Collaborative for Cultural Heritage and Museum Practices (CHAMP), University of Illinois at Urbana-Champaign. March 7.
- 2008 The *Ajayu* of Capitalism: Subsistence, Risk, and Witchcraft in a Tourist Economy. Department of Anthropology, Vanderbilt University (Job Talk). January 30.
- 2007 Daily Bread for the Dead: Feeding the Deceased at a Highland Bolivian *Todos Santos*. Panel: "Delectable Death: Intersections of Cuisine and the Beyond." American Anthropological Association (AAA) Annual Meeting. Washington D.C., November 28. *Panel Organizer*.
- 2007 Tiwanaku's Solstice and Bolivia's Black October, 2003: Walking Monoliths, Public Ritual, and National Violence. Political Communication and Society Workshop, University of Chicago. October 3.
- 2007 From Science to Celebration: Tiwanaku and the (Re-)Emergence of the Aymara New Year, 1930-2004. Workshop of Science, Technology, Society and the State, University of Chicago. March 7.

- 2006 Local Calendars, Touristic Timing: The Shift from Equinox to Solstice in Tiwanaku, Bolivia. Panel: "Whose Culture Is It Anyway? Identity and Representation in the Context of Ethnic and Heritage Tourism." AAA Annual Meeting. San José, California. November 16.
- 2005 Kiosk Conflicts: Factionalism and Alliances in a Highland Bolivia Tourist Economy. Panel: "States of Nature, States of Violence: 'Resources' and Factionalism in Bolivia." AAA Annual Meeting. Washington D.C. December 4.
- 2000 Trans-Local Trajectories of Andean Foods: The Intersection Between Tourism and Cuisine. Conference: The Ethnography of Global Processes: Methodologies for Studying Local, National, and Trans-National Linkages. University of Chicago. May 12.
- 2000 Global Tourism Starts at Home: What A Few Andean Foods Might Mean for North Atlantic Tourists in Bolivia. Panel: Alternative Global Tourisms. Central States Anthropological Society Meeting. Bloomington, Indiana. April 21.
- 2000 Quinoa: Patenting the Ancient Food of the Future. Conference: Regional Worlds 1999-2000 Winter Colloquium: Diasporas, Minorities and Counter Geographies. University of Chicago. January 21.
- 1995 Llama Meat and Ethnic Identity in La Paz, Bolivia. Conference on Food and Culture. Boston University. May 6.

#### PUBLIC INTERVIEWS AND PRESENTATIONS

- 2017 "Zombies in the 1930s and 1940s." Introduction to *I Walked With A Zombie*. Campus Theater [Lewisburg, PA], September 5, 2017.
- 2014 "Zombies." Introduction to *Dawn of the Dead*. Campus Theater [Lewisburg, PA], October 31, 2014.
- 2014 "Zombies." Radio Interview on show "Bucknell Occupied" (DJ: Jennifer Thompson). WVBU 90.5 [Lewisburg, PA]. October 30, 2014.
- 2014 "Culture Shock: How individuals from different backgrounds can bridge their differences." Introduction to *E.T.: The Extra Terrestrial* at the Campus Theater, aimed at children. Family Film Series, July 29, 2014.

#### MAJOR GRANTS AND FELLOWSHIPS

- 2002-2003 Fulbright-Hays Doctoral Dissertation Research Abroad Program. Funded twelve months of dissertation research in Bolivia.
- 1998-2001 Title VI Fellowship (FLAS). Study of Portuguese and Latin American Studies, University of Chicago.
- 1998, 1999 Summer Title VI Fellowship (FLAS). Aymara study at the Centro Bartolomé de las Casas in Cuzco, Peru (1998) and Aymara study at the University of Chicago (1999).

## PROFESSIONAL ORGANIZATIONS

Latin American Studies Association, Member

American Anthropological Association, Member

Society for the Anthropology of Latin America and the Caribbean (SLACA) of the AAA

2017-pres      Treasurer. Elected Position.

Anthropology of Tourism Interest Group of the American Anthropology Association (AAA)

2016-pres      Program Chair. Elected position.

Society for the Anthropology of Food and Nutrition (SAFN) of the AAA.

2018    Member, Christine Wilson Undergraduate Prize Award Committee.

2017    Member, Christine Wilson Graduate Student Prize Award Committee.

## LANGUAGES

English: Native

Spanish: Fluent (reading, writing, speaking, scholarly, fieldwork)

Portuguese: Intermediate (reading, scholarly)

Aymara: Fair (speaking, fieldwork)