Clare A. Sammells Email: c.sammells@bucknell.edu Department of Sociology and Anthropology Bucknell University Lewisburg, PA 17837

EMPLOYMENT	-	Associate Professor of Anthropology. Bucknell University. 6 Assistant Professor of Anthropology. Bucknell University. Visiting Assistant Professor of Anthropology. Loyola University Chicago. Spring.
EDUCATION	2009 1999 1995 1991	Ph.D. in Anthropology. University of Chicago. M.A. in Anthropology. University of Chicago. A.B. in Folklore and Mythology. Harvard College. Illinois Mathematics and Science Academy (Aurora, Illinois).
EDITED VOLUMES		Handbook of the Anthropology of Food. In preparation, under contract with Cambridge University Press.
	2010	Adventures In Eating: Anthropological Tales of Dining Around the World. Helen R. Haines and Clare A. Sammells, eds. Boulder: University Press of Colorado.
JOURNAL ARTICLES and	R&R	Antarctic Civics: How Tourists to Antarctica View Their Role as "Antarctic Ambassadors," and How to Change It. Co-authored with Duane Griffin and Claudia Roedel.
BOOK CHAPTERS	2021	Tasting Quinoa: From Indigenous Food to "Healthy" U.S. Dining. Coauthored with Christina Morris (nee Gonzalez, Bucknell '15). In <i>The Cultural Politics of Food, Taste and Identity: A Global Perspective</i> , Steffan Igor Ayora-Diaz, ed. Bloomsbury.
	2020	Scaffolding expertise with all five senses: teaching cuisine critically. Co-authored with Phillipe C. Dubois. <i>Food, Culture & Society</i> 1-4.
	2019	Reimagining Bolivian Cuisine: Haute Traditional Food and its Discontents. <i>Food and Foodways</i> 27(4):338-352.
	2018	Production, Trade, Reciprocity, Markets. In <i>The Andean World</i> , 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. <i>In</i> Cosmpolitanism 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. <i>Food and Foodways</i> 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-authored 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
- 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.
- [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.
- 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.
- 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.
- 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.
- 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 camélidosovinos del altiplano árido boliviano. Didier Genin, Hans-Joachim Picht, Rodolfo Lizarazu, Tito Rodriguez, eds. La Paz: ORSTOM/IBTA. 195-206.

MAJOR GRANTS and FELLOWSHIPS 2019

Fulbright Flex Award, "Gastro-politics and Emerging Gastronomic Nationalism in La Paz, Bolivia." For research in La Paz during the summers of 2020, 2021, and 2022. (Declined due to COVID19 pandemic.)

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 Chicag	0.

MINOR PUBLICATIONS and ACADEMIC BLOGS	201920162012	Sociology: Bolivia. Handbook of Latin American Studies, Vol. 73. Library of Congress. Tracy North, ed. Austin: University of Texas Press. 549-554. Bolivia, tourism. <i>In</i> Encyclopedia of Tourism. Jafar Jafari and Honggen Xiao, eds. Springer International Publishing. Invited guest blogger to Anthropology blog <i>Savage Minds</i> . Posted four
		pieces on the Mayan Apocalypse predicted for Dec 21, 2012.
BOOK REVIEWS	2017	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. <i>Journal of Latin American and Caribbean Anthropology</i> 22(2):384-386.
	2017	Entrepreneurial Selves: Neoliberal Respectability and the Making of a Caribbean Middle Class. Carla Freeman. Duke University Press,
	2017	2014. Anthropos 112:314-315. Teaching Food and Culture. Swift, Candice Lowe and Richard Wilk, eds. Left Coast Press, 2015. Journal of Anthropological Research 73(2):306-307.
	2014	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	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
	2009	Writing 14(1):94-97. Broccoli & Desire: Global Connections and Maya Struggles in Postwar Guatemala by Edward F. Fischer and Peter Benson (Stanford:
	2008	Stanford University Press, 2006). <i>Gastronomica</i> 9(2): 105–106. <i>Trading Roles: Gender, Ethnicity, and the Urban Economy in Colonial Potosi</i> by Jane E. Mangan (Durham and London: Duke University
	2007	Press, 2005). <i>Gastronomica</i> 8(2): 93-94. <i>Political Ecology in a Yucatec Maya Community</i> by E.N. Anderson with Aurora Dzib Xihum de Cen, Feliz Medina Tzuc, and Pastor Valdez Chale (Tucson: University of Arizona Press, 2005).
	2003	Gastronomica 7(1): 114-115. Salt: White Gold of the Ancient Maya by Heather McKillop (Gainsville: University Press of Florida, 2002). Gastronomica 3(3).

INVITED TALKS	2022	Antropología del Turismo: Case Tiwanaku. Tiwanaku – CIAAAT (Centro de Investigaciones Arqueológicas, Antropológicas y
	2022	Administración de Tiwanaku). Online, August 18. Meals as Micro-Rituals: How Eating Shapes Antarctic Tourists' Perceptions of Climate Change. The SOAS Food Studies Centre,
	2020	University of London (on line). January 14. Tourism and Cuisine. Class Presentation via Zoom to MALS 626, "Encountering the Other in Tourism and Travel" (taught by Carla Guerron-Montero), University of Delaware. Nov 19.
	2020	Thinking with Food. Class Presentation via Zoom Composition and Writing (taught by Caroline Schoneweis), Taft Union High School District (Taft, CA). Oct 9.
	2020	ORD Camp. Chicago, IL. January 24-26.
	2018	Walking Monoliths, Wandering Gold, and Spirited Money in Tiwanaku, Bolivia. Presented at the Anthropology Club of West Chester University. September 20.
	2018	Food Insecurity on College Campuses: A Preliminary Study. Class lecture presented in ANTH/NTD277 (Dr. Michael Di Giovine). West Chester University, September 21.
	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	"Quinua as Global Commodity." Presentation via Skype to Introduction to Anthropology (Dr. Christine Jeske). Wheaton College. April 10.
	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. 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]. Oct 25, 2013.
PUBLIC	2020	Eating on Vacation. Online lecture for Bucknell 360, January 16.
INTERVIEWS AND PRESENTATIONS	2017	Zombies in the 1930s and 1940s. Introduction to <i>I Walked With A Zombie</i> . Campus Theater [Lewisburg, PA], September 5, 2017.
	2016	Need Braaaaaaains? Zombies as undead critique of capitalism. Online lecture for Bucknell 360, October 6, 2016.
	2014	Zombies. Introduction to <i>Dawn of the Dead</i> . 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.

TEACHING

COURSES AT BUCKNELL

ANTH 109: Introduction to Cultural Anthropology.

ANTH/SOCI 201: Ethnographic Methods.

ANTH 252/352: Ritual, Resistance, and Rebellion in South America.

ANTH 265: Food, Eating and Culture: Anthropology of Food.

ANTH 266: Money, Markets and Magic: Economic Anthropology.

ANTH 267: Anthropology of Tourism.

ANTH 328: Feeding Latin America.

ANTH 330: Advanced Anthropology Seminar.

UNIV 200: Transforming Food (IP with Karen Castle).

UNIV 288: Global Cuisines, Local Contexts (IP with Philippe Dubois).

FOUN 098: Zombies.

LANGUAGES

English: Native

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

Portuguese: Intermediate (reading, scholarly)

Aymara: Fair (speaking, fieldwork)

SERVICE

SELECTED UNIVERSITY SERVICE (BUCKNELL UNIVERSITY) 2022-2023 Interim Faculty Director, Bucknell Farm.

2022-2023 Shared Governance Review Ad-Hoc Working Group.

2020-2023 University Review Committee (URC), responsible for reviewing faculty for retention, tenure, and promotion. Co-Chair, 2020-2022.

2021-2023 Chair, Peace Studies Minor Faculty Coordinating Committee.

2021-2023 Chair, Food Systems Minor, Faculty Coordinating Committee.

2019-2022 Faculty Hearing Committee. Heard 1 case.

2018-2020 Interim Program Director, Latin American Studies Program.

2013-2022 Member, Latin American Studies Steering Committee.

2019-2021 Member, Food Systems Minor, Faculty Coordinating Committee.

2019-2020 Chair, Academic Advising Sub-Committee of the Committee on Instruction.

2017-2020 Member, CSSR (Center for Social Science Research) Steering Committee.

2014-2019 Chair, Food Systems Minor, Faculty Coordinating Committee.
Submitted curriculum proposal (with Philippe Dubois, French) for
Bucknell University's new Food Systems minor in 2014.

2015-2019 Honor's Council (on leave 2016-2017). Social Sciences Divisional Chair, 2018-2019.

2015-2016 Co-Director of FRTL (Field Research Teaching Lab, later CSSR).

2014-2016 College Curriculum Committee. Social Science position.

2013-2016 Committee on Library and Information Resources. Untenured-at-large position.

2010-2014 Academic Advising Subcommittee of the Committee on Instruction (COI). Member, Fall 2010, 2013-2014. Chair, Spring 2011.

2010-2012 Member, Institutional Review Board (IRB) Committee.

SERVICE TO PROFESSIONAL ORGANIZATIONS

- 2020-2023 President, Society for Latin American and Caribbean Anthropology (SLACA), a section of the AAA (American Anthropology Association).
- 2020 Chair, Ed Bruner Prize Committee for second or subsequent book, Anthropology of Tourism Interest Group (ATIG) of the AAA.
- 2017-2020 Treasurer, SLACA
- 2016-2020 Program Chair, ATIG.
- 2020 Member, Christine Wilson Graduate Student Prize Award Committee, Society for the Anthropology of Food and Nutrition (SAFN) of the AAA.
- 2019 Member, Christine Wilson Undergraduate Prize Award Committee, SAFN.
- 2018 Member, Christine Wilson Undergraduate Prize Award Committee, SAFN
- 2017 Member, Christine Wilson Graduate Student Prize Award Committee, SAFN.