

HI'ILEI JULIA KAWEHIPUAAKAHAOPULANI HOBART

Northwestern University
Alice Kaplan Institute for the Humanities
5547 N. Magnolia St. #3E
Chicago, IL 60640

P: 917.833.4881
E: hiileihobart@gmail.com

Dissertation Title: “Tropical Necessities: Ice, Territory, and Taste in Settler Colonial Hawai‘i”

Using Hawai‘i’s early ice market as a case study, this dissertation explores the intersections of temperature, race, and power in order to understand the modern contours of a settler colonial food system. Between 1850 and 1915, ice transitioned from a practically unknown commodity to becoming fully naturalized within the Honolulu foodscape, popularizing new consumption practices for refreshment and climatic comfort. The introduction of comestible ice thereby re-made affective relationships between both natives and newcomers and their natural environment, and produced discursive formations about territory and belonging that emplaced Hawai‘i within the world of American Empire.

Advisors: Lisa Gitelman and Krishnendu Ray

EDUCATION

Degrees

2016 PhD, Food Studies. New York University, NY.
2010 MLS, Information and Library Science; Archives Management. Pratt Institute, NY.
2009 MA, Studies in the Decorative Arts, Design, and Culture. Bard Graduate Center, NY.
2003 BA, English; Creative Writing. Colby College, Waterville, ME.

Additional Education

2012 Princeton-Weimar Summer School for Media Studies. Princeton University, NJ.
2009 Visual Materials Cataloging, Rare Book School. University of Virginia, VA.

PROFESSIONAL APPOINTMENTS

2016 Postdoctoral Fellow in Native American and Indigenous Studies. Joint appointment in the Program in Science in Human Culture, Asian American Studies, and Weinberg College’s Alice Kaplan Institute for the Humanities, Northwestern University.

EDITED VOLUME

2016 Guest Editor, “Hawai‘i Food Systems” peer-edited special issue of *Food, Culture, and Society* 19:3.

PUBLICATIONS

2016 “A “Queer-Looking Compound”: Race, Abjection, and the Politics of Hawaiian Poi,” *Global Food History* [Submitted for Initial Review].
2016 “‘Local’: Contextualizing Hawai‘i’s Foodways,” in *Food, Culture, and Society* 19:3.

- 2016 “Snowy Mountaineers and Soda Waters: Honolulu and Its Age of Ice Importation,” in *Food, Culture, and Society* 19:3.
- 2014 Hi‘ilei Hobart and Amy Bentley (co-first authors), “Food in Recent United States History,” in *Food in Time and Place: The American Historical Association Companion to Food History*. Edited by Paul Freedman, Joyce Chaplin, and Ken Albala. Oakland: University of California Press, 2014.
- 2013 “‘Looking for Babies’: Ephemera and Forms of the New York Milk Committee, 1911.” *Ephemera Journal* 15:3 (May 2013).
- 2009 “Novi Belgii Angliae nec non parties Virginiae tabula multis in locis emendata” and “Totius Neobelgii Nova et Accuratissima Tabula.” In *Dutch New York Between East and West: the World of Margrieta van Varick*. Edited by Deborah Krohn. New Haven: Yale University Press, 2009. Exhibition Catalog.
- 2008 *Over Spilt Milk: the Depression Era Fight for Affordable Milk*. New York: New York Food Museum, 2008. Exhibition and Web: www.nyfoodmuseum.org/milk

AWARDS AND HONORS

- 2015 Dissertation Completion Fellowship, Center for the Humanities at NYU.
- 2015 Honorable Mention, Ford Foundation Dissertation Fellowship.
- 2013 Doctoral Travel Award, Doctoral Student Travel Fund, NYU Steinhardt.
- 2012 Travel Funds, Princeton-Weimar Summer School for Media Studies.
- 2012 Research Fellowship, NYU Provost’s Global Research Initiatives, NYU Shanghai (declined).
- 2011 The Philip Jones Fellowship for the Study of Ephemera, Ephemera Society of America.
- 2010 New York University Steinhardt Doctoral Fellowship.
- 2009 Director’s Scholarship, Rare Book School, University of Virginia.
- 2009 Pratt Circle Award for Outstanding Academic Achievement, Pratt Institute.
- 2009 Clive Wainwright Thesis Award, Bard Graduate Center.
- 2009 Merit Award Scholarship, Pratt Institute.

CONFERENCE ACTIVITY

Panels and Symposia Organized

- 2016 Coldness and Indigeneity. NAISA Annual Meeting, Honolulu, HI.
- 2014 Contextualizing Indigenous Health: Community Wellness Strategies and the Importance of Place. NAISA Annual Meeting, Austin, TX.
- 2014 System + Taste: Food in Postcolonial Hawai‘i (Symposium). A/P/A Institute at NYU.

Conference Presentations

- 2016 “The Throat’s Delicious Numbing Feeling”: Transgression and Doublespeak in Honolulu’s Ice Cream Parlors, 1870-1890.” Association for the Study of Food and Society Conference, University of Toronto, Scarborough, Canada.
- 2016 “Wela Loa! [Too Hot]: Native Encounters with Ice in 1870s Hawai‘i.” ICE Cubed Conference, Columbia University, New York, NY.
- 2016 “The Burning Heat of Ice: 19th Century Native Hawaiian Narratives of Coldness.” Native American and Indigenous Studies Association Conference, Honolulu, HI.

- 2015 “Pure Food Politics in Territorial Hawai‘i.” Association for the Study of Food and Society Conference, Chatham University, Pittsburgh, PA.
- 2015 “Poi Shops, Land Use, and Hawaiian Food Sovereignty.” Differential Sovereignities Symposium, New York University, New York, NY.
- 2015 “The Age and Failure of Ice Importation in Hawai‘i.” Association for Social Anthropology in Oceania Conference, San Antonio, TX.
- 2014 “Negotiating Hawaiian Body Politics in the Temperate Tropics.” Pacific Coast Branch of the American Historical Association Conference, Portland, OR.
- 2014 “Determining Climate: Temperature, Health, and Race in Colonial Hawai‘i.” Native American and Indigenous Studies Association Conference, University of Texas, Austin, TX.
- 2014 “Ice Consumption in Nineteenth Century Hawai‘i.” Organization of American Historians Annual Meeting, Atlanta, GA.
- 2014 “Ice as Commodity and Comestible in Colonial Hawai‘i.” Association for Social Anthropology in Oceania Conference, Kona, HI.
- 2013 “Hot Bodies, Frozen Delights: Temperate Tastes in Colonial Hawai‘i.” Native American and Indigenous Studies Association Conference, University of Saskatchewan, Saskatoon, Canada.
- 2013 “‘A Tropical Necessity’: The Introduction of Ice as a Comestible in Nineteenth-Century Hawai‘i.” Association for Social Anthropology in Oceania Conference, San Antonio, TX.
- 2012 “Public Health Restrictions on Poi Consumption in Colonial Hawai‘i: A Historical Perspective.” Huka‘i Kaho‘olawe Food Sovereignty Conference, Association of Native Hawaiian Physicians, HI.
- 2012 “The New York Milk Station and Surveying the Immigrant Female Body: 1906-1912.” Food Networks Conference, University of Notre Dame.
- 2011 “A Human Problem: Examining the Development of Food for Mercury and Apollo Space Missions, 1963-1972.” Association for the Study of Food and Society Conference, University of Montana, Missoula.
- 2011 “From Body to Document: the Hair of John Keats.” Material Networks | Network Materialities Graduate Conference, Bard Graduate Center.
- 2008 “The Pleasurable Manufacture of Beauty in Early Modern England: Reading Platt’s Delights for Ladies.” The Power of Beauty: Aesthetics, Politics, Morality Graduate Conference, Yale Center for British Art.

TEACHING EXPERIENCE

New York University

- 2016 Essentials of Cuisine (undergraduate). Adjunct Instructor, Department of Food Studies.
- 2015 Food in the Arts: Material Culture (graduate and undergraduate). Adjunct Instructor, Department of Food Studies.
- 2013 - 2014 Contemporary Issues (graduate). Teaching Assistant, Department of Food Studies.
- 2012 - 2013 Food and Identity (undergraduate). Teaching Assistant, Department of Food Studies, Steinhardt School, New York University.

New York City College of Technology, CUNY

2012 -2013 Research Seminar (undergraduate). Adjunct Instructor, Department of Hospitality Management, New York City College of Technology, CUNY.

PROFESSIONAL EXPERIENCE

2013 Exhibition Consultant, ‘Iolani Palace.
2010 Cataloger, Private Library, David Rockefeller.
2010 Digital Project Cataloger, New-York Historical Society.
2009 Intern, Rare Books Division, New York Public Library.
2009 Intern, Rare Books Division, New York Academy of Medicine.

RESEARCH EXPERIENCE

2012 Research Assistant for Professor Gabriella Petrick, Department of Nutrition, Food Studies, and Public Health, NYU. Transcribed and created database of New York City bakeries from 1900-1950; produced GIS maps of bakery data for ongoing digital history project.

SERVICE TO PROFESSION

2016 Judge, James Beard Foundation Book Awards.
2015 Article Referee, *Food, Culture and Society*.
2013 - 2016 Digital Resources Manager, Hawai‘i Food Policy Council Think Tank.
2012 - 2016 Founder and Coordinator, NYC-Pacific Studies Working Group.

PROFESSIONAL ASSOCIATIONS AND MEMBERSHIPS

Association for the Study of Food and Society (ASFS)
Association for Social Anthropology in Oceania (ASAO)
Daughters of Hawai‘i
Native American and Indigenous Studies Association (NAISA)
Organization of American Historians (OAH)
Society of American Archivists (SAA)

REFERENCES

Lisa Gitelman
Professor of English and of Media, Culture, and Communication
Department Chair
Department of Media, Culture, and Communication, Steinhardt School
212.998.5709
gitelman@nyu.edu

Krishnendu Ray
Associate Professor of Food Studies
Department Chair
Department of Food Studies, Steinhardt School
212.998.5580
krishnendu.ray@nyu.edu

Dean Saranillio
Assistant Professor of Social and Cultural Analysis
Department of Social and Cultural Analysis, Graduate School of Arts and Science
212.998.7596
ds3859@nyu.edu