

## HI‘ILEI JULIA KAWEHIPUAAKAHAOPULANI HOBART

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### EDUCATION

- 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

- 2018 – Postdoctoral Fellow in Native Studies in the Center for the Study of Ethnicity and Race, with a joint teaching appointment in the Department of Anthropology, **Columbia University**.  
2016 – 2018 American Council of Learned Societies [ACLS] Postdoctoral Fellow in Native American and Indigenous Studies, with a 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**.

### PUBLICATIONS

#### *Books and Edited Volumes*

- Hot Bodies, Frozen Delights: Ice and Indigeneity in Settler Colonial Hawai‘i* [manuscript in progress].  
*Radical Care*. Co-edited special journal issue. *Social Text* [forthcoming].  
*The Foodways of Hawai‘i: Past and Present*. Edited volume. New York: Routledge, 2018.  
*Foodways of Hawai‘i*. Guest-edited special journal issue. *Food, Culture, and Society*, 19.3 (September 2016).

#### *Journal Articles*

- “A Dialogue on Racial Constitutions and Digestive Threapeutics.” Co-authored with Stephanie Maroney. *Food, Culture, and Society* [invited contribution for special issue on Edible Feminisms, under review].  
“At Home on the Mountain: Ecological Violence and Fantasies of Terra Nullius on Maunakea’s Summit,” *NAIS* 6.2 (Spring 2020) [forthcoming].  
“A ‘Queer-Looking Compound’: Race, Abjection, and the Politics of Hawaiian Poi.” *Global Food History* 3.2 (Fall 2017).  
“‘Local’: Contextualizing Hawai‘i’s Foodways.” *Food, Culture, and Society* 19.3 (September 2016).  
“Snowy Mountaineers and Soda Waters: Honolulu and Its Age of Ice Importation.” *Food, Culture, and Society* 19.3 (September 2016).  
“‘Looking for Babies’: Ephemera and Forms of the New York Milk Committee, 1911.” *Ephemera Journal* 15.3 (2013).

### **Book Chapter**

“Atomic Histories and Elemental Futures: Reading Kathy Jetñil-Kijiner and Aka Niviãna’s “Rise.” In *After Ice: Cold Humanities for a Warming Planet*. Durham: Duke University Press. [Invited contribution for forthcoming edited book, in process].

“Food in Recent United States History.” Co-authored with Amy Bentley 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.

### **Other Publications**

“Mammoth and Other Frozen Meats,” in *Harvard Design Magazine*, no. 43 / Shelf Life (Fall/Winter, 2016).

“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*. Exhibition catalog edited by Deborah Krohn. New Haven: Yale University Press, 2009.

### **Book Reviews**

*The Power of the Steel-Tipped Pen: Reconstructing Native Hawaiian Intellectual History*, Noenoe K. Silva, *The Contemporary Pacific* 30:2 (2018).

*Staking Claim: Settler Colonialism and Racialization in Hawai‘i*, Judy Rohrer, *The Contemporary Pacific* 29:2 (2017).

### **Exhibitions and Digital Projects**

*Manuscript Collections Related to Slavery*, Digital Collection, New-York Historical Society Library. Launched 2010: [www.nyhistory.org/slaverycollections](http://www.nyhistory.org/slaverycollections)

*Over Spilt Milk: The Depression Era Fight for Affordable Milk*. New York: New York Food Museum, 2008. Launched 2008: [www.nyfoodmuseum.org/milk](http://www.nyfoodmuseum.org/milk)

## **PAPERS AND PRESENTATIONS**

### **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.

### **Invited Presentations**

- 2018 “Gustatory Dispossession and the History of ‘Pure Food’ in Hawai‘i.” Columbia University, New York, NY.
- 2018 “The Logics of Territory and Taste in Settler Colonial Hawai‘i.” University of Minnesota, Minneapolis, MN.
- 2018 “ReValue Through Reconstitution: Marketing Hawaiian Taroena in the Early 20<sup>th</sup> Century.” Edible Feminisms Workshop, Center for the Study of Women, UCLA.
- 2017 “Ecological Violence and Enactments of *Terra Nullius* on Maunakea’s Summit.” Colloquium on Indigeneity and Native American Studies, Northwestern University, Evanston, IL.
- 2017 “Indigenizing Ice; Tasting Cold.” Alice Kaplan Institute for the Humanities, Northwestern University, Evanston, IL.

- 2016 “A ‘Queer-Looking Compound’: Race, Abjection, and the Politics of Hawaiian Poi.” Special issue workshop, Connaught Seminar, Culinaria Research Centre, University of Toronto at Scarborough, Canada; Environmental Humanities Symposium, Northwestern University, Evanston, IL.
- 2016 “How to Feel Cold.” Elemental Media Symposium, Department of Media, Culture, and Communication, New York University, New York, NY.
- 2016 “The Taste of U.S. Settler Colonialism in Hawai‘i.” Buffett Institute for Global Studies, Northwestern University, Evanston, IL.

***Selected Conference and Symposium Presentations***

- 2018 “White Settler States, Emerging Accountability, and Decolonial Provocations,” Critical Ethnic Studies Committee Roundtable, American Studies Association Conference, Atlanta, GA.
- 2018 “Re-value through Reconstitution: Marketing Hawaiian Taroena as a Superfood in the Early 20th Century,” Association for the Study of Food and Society Conference, University of Wisconsin-Madison, Madison, WI.
- 2018 “Telephone Technology in Kalākaua’s Hawai‘i,” American Historical Association Conference, Washington, DC.
- 2017 “A Queer-Looking Compound’: Settler Colonialism, Abjection, and the Politics of Hawaiian Poi,” Association for the Study of Food and Society Conference, Los Angeles, CA.
- 2017 “At Home on the Mountain: Environmental Violence, Native Bodies, and Thermal Discomfort on Mauna Kea.” Newberry Colloquium, D’Arcy McNickle Center for American Indian and Indigenous Studies, Chicago, IL.
- 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: 19<sup>th</sup> Century Native Hawaiian Narratives of Coldness.” Native American and Indigenous Studies Association Conference, Honolulu, HI.
- 2016 “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 Sovereignties 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 as Commodity and Comestible in Colonial Hawai‘i.” Association for Social Anthropology in Oceania Conference, Kona, HI.
- 2014 “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: An Historical Perspective.” Huaka‘i Kaho‘olawe Food Sovereignty Conference, Association of Native Hawaiian Physicians, HI.

## TEACHING

### ***Columbia University***

*Native Food Sovereignty* (undergraduate). Center for the Study of Ethnicity and Race and Department of Anthropology [cross-listed].

*Race and Indigeneity in the Pacific* (undergraduate). Center for the Study of Ethnicity and Race and Department of Anthropology [cross-listed].

### ***Northwestern University***

*Dietary Decolonization* (undergraduate). Program in American Studies, Department of Anthropology, and Kaplan Institute for the Humanities [cross-listed].

*Race and Indigeneity in the Pacific* (undergraduate). Co-taught with Nitasha Tamar Sharma. Programs in Asian American Studies, African American Studies, and Kaplan Institute for the Humanities [cross-listed].

\*This course included a 1-week class excursion to Honolulu, made possible by extramural fundraising in the amount of \$30,000. Student projects from this course resulted in two academic publications, national conference presentations, and best paper prizes from several programs at Northwestern University.

*Introduction to Critical Food Studies* (undergraduate). Departments of History, Anthropology, and Program in Science and Human Culture [cross-listed].

\*This course included an urban farm site visit, made possible by a Weinberg Dean’s Office Course Enhancement Grant in the amount of \$500.

*Eating the Other in America* (undergraduate). Program in American Studies.

\*A student project from this course won the 2016-2017 Kaplan Institute Annual Humanities Undergraduate Project Award for ‘Best History Paper.’

### ***New York University***

*Global Food Cultures: Ireland* (graduate). Teaching Assistant, Global Programs.

*Essentials of Cuisine* (undergraduate). Adjunct Instructor, Food Studies.

*Food in the Arts: Material Culture* (graduate and undergraduate). Adjunct Instructor, Food Studies.

*Contemporary Issues in Food Studies* (graduate). Teaching Assistant, Food Studies.

*Food and Identity* (undergraduate). Teaching Assistant, Food Studies.

### ***New York City College of Technology, CUNY***

*Research Seminar* (undergraduate). Adjunct Instructor, Hospitality Management.

\*A student paper from this course was published as an article in an academic journal.

## AWARDS AND HONORS

- 2016 Outstanding Dissertation Award, Finalist, Steinhardt School, NYU.
- 2015 Dissertation Completion Fellowship, Center for the Humanities at NYU.
- 2015 Ford Foundation Dissertation Fellowship, Honorable Mention.
- 2013 Doctoral Travel Award, Doctoral Student Travel Fund, NYU Steinhardt.
- 2013 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.

## SERVICE TO PROFESSION

### *National*

- 2019 Member, Critical Ethnic Studies Committee, American Studies Association.
- 2018 Article Referee: *NAIS*.
- 2017 Article Referee: *American Quarterly*.
- 2016 Article Referee: *Gender & History*.
- 2016 Judge, James Beard Foundation Book Awards.
- 2015 Article Referee: *Food, Culture and Society*.
- 2013 Digital Resources Manager, Hawai'i Food Policy Council Think Tank.
- 2012-2016 Founder and Coordinator, NYC-Pacific Studies Working Group (2012-2016).

### *Institutional, Columbia University*

- 2018 Advisor, Senior Honors Thesis, CSER (Kendall Harvey).
- 2018 Advisor, Master's Thesis, Oral History Master of Arts Program (Kim-Hee Wong).

### *Institutional, Northwestern University*

- 2018 Faculty Leader, Food Justice Day, NU in Chicago, Northwestern University Center for Civic Engagement.
- 2018 Moderator, Pacific Island Studies Now! Symposium.
- 2017 Roundtable Presenter, "Creating Cultural Relevance and Awareness in the Classroom," Northwestern's Learning, Teaching, and Assessment Forum.
- 2017-2018 Advisor, Senior Honors Thesis, Department of American Studies (Hannah Givertz).
- 2017 Undergraduate Summer Research Advisor, Community Based Research Fellowship, Buffett Institute for Global Studies.
- 2017 Organizer, Global Indigenous Studies Reading Group, Buffett Institute for Global Studies.

- 2017 Organizer, Public Lecture by Lisa Kahaleole Hall.
- 2017 Selection Committee, Kaplan Institute Annual Humanities Undergraduate Project Competition.
- 2017 Organizer, Film Screening of *Mele Murals* (2016) with Director Q&A.
- 2017 Selection Committee, Postdoctoral Fellow in Environmental Humanities, Alice Kaplan Institute for the Humanities.
- 2016-2018 Native American and Indigenous Peoples Steering Group.

**MEDIA COVERAGE**

- 2018 Interview by Rachel Belle, *My Last Meal* Podcast, September 6.
- 2016 Kim Severson, “Shave Ice, Hawai‘i’s Can’t-Miss Treat (Just Ask the President),” *NYT*, July 11.

**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.

**PROFESSIONAL ASSOCIATIONS AND MEMBERSHIPS**

- American Studies Association (ASA)
- 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)