

HI‘ILEI JULIA KAWEHIPUAAKAHAOPULANI HOBART

Postdoctoral Fellow in Native Studies
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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 at **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

- Temperate Tastes: Ice, Indigeneity, and the Cold in Hawai‘i* [manuscript in progress].
Radical Care. Co-edited special journal issue. *Social Text* [proposal under review].
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

- “At Home on the Mountain: Ecological Violence and Fantasies of Terra Nullius on Maunakea’s Summit,” *NAIS* [submitted for initial review].
“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, submitted for review].
“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’: Ephemerality and Forms of the New York Milk Committee, 1911.” *Ephemera Journal* 15.3 (2013).

Book Chapter

“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

Over Spilt Milk: The Depression Era Fight for Affordable Milk. New York: New York Food Museum, 2008. Launched 2008: 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 “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 20th 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, Culnaria 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 “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: 19th 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

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

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, 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.
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)