



SPEAKER BIO: Michael W. Twitty

Michael W. Twitty is a recognized culinary historian and independent scholar focusing on historic African American food and folk culture and culinary traditions of historic Africa and her Diaspora. He is a living history interpreter and historic chef, one of the few recognized international experts of his craft—the re-construction of early Southern cuisine as prepared by enslaved African American cooks for tables high and low—from heirloom seeds and heritage breed animals to fish, game, and foraged plant foods to historic cooking methods to the table. Michael founded www.Afroculinaria.com, the first website/blog devoted to the preservation of historic African American foods and foodways. He has conducted over four hundred classes and workshops, written curricula and educational programs, giving lectures and performed cooking demonstrations for groups including the Smithsonian Institution, Colonial Williamsburg Foundation, Carnegie-Mellon, Thomas Jefferson’s Monticello, Library of Congress, the Association for the Study of Food and Society, and Oxford University’s Symposium on Food and Cookery. He has been profiled in the Washington Post and Washington Prost Magazine, the New York Times, Grist, PittsburghPost-Gazette, Cuisine Noir, Baltimore Sun, Chicago Tribune, Jet Magazine, Ebony.com, and other periodicals. He has also been interviewed multiple times on NPR including the acclaimed food program The Splendid Table and Poppy Tooker’s Louisiana Eats. In 2013, he made several major appearances on television connected to his work including Bizarre Foods America with Andrew Zimmern, PBS’ Time Team America, and Many Rivers to Cross with Dr. Henry Louis Gates. **Michael was one of 20 people selected globally as a 2016 TED Fellow (you can hear his talk here).** His book, *The Cooking Gene*, won two James Beard Awards in 2018 for Food Writing and Best Book and his piece in Bon Appetit, **I Had Never Eaten in Ghana Before. But My Ancestors Had** was nominated for a 2019 James Beard Award and was selected to be included in **The Best American Food Writing 2019**. Michael’s next book, *Kosher Soul*, is slated for publication in 2020.