

# **THERESA McCULLA**

Historian, American Brewing History Initiative  
National Museum of American History, Smithsonian Institution  
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## **EDUCATION**

Harvard University, Cambridge, MA

PhD, American Studies, May 2017

Dissertation: “Consumable City: Race, Ethnicity, and Food in Modern New Orleans”

Semifinalist, Krooss Prize, best dissertation in business history, Business History Conference, 2017

Honorable Mention, Katz Award, best dissertation in urban history, Urban History Association, 2016

Finalist, Ralph H. Gabriel Prize, best dissertation in American Studies, American Studies Association, 2016

Harvard University

MA, History, May 2012

Cambridge School of Culinary Arts, Cambridge, MA

Culinary Arts Diploma, Professional Chef's Program, June 2010

Harvard College, Cambridge, MA

BA, *magna cum laude*, Romance Studies, June 2004

## **PROFESSIONAL EXPERIENCE**

### **Historian, American Brewing History Initiative**

Division of Work and Industry, National Museum of American History, Smithsonian Institution, Washington, DC; January 2017 - Present

### **Arcadia Fellow**

Colonial North America Project, Harvard Library, Cambridge, MA; June - December 2016

### **Food Literacy Project Coordinator**

Harvard University Dining Services, Cambridge, MA; September 2007 - August 2010

### **Open Source Officer**

Open Source Center, Central Intelligence Agency, Washington, DC; September 2004 - August 2007

## **SELECTED FELLOWSHIPS AND AWARDS**

Massey Dissertation Completion Fellowship, Harvard University, 2015 - 2016

Jacquelyn Dowd Hall Prize, Southern Association for Women Historians, 2015

Research Seed Grant, Center for American Political Studies, Harvard University, 2015

Merit/Graduate Society Term-Time Research Fellowship (Curley Fund), Harvard University, 2013

Charles Warren Center Summer Travel Grant, Harvard University, 2013

Sarah Bradley Gamble Fellowship, Harvard University, 2010 - 2011, 2011 - 2012, 2012 - 2013  
 Certificate of Distinction in Teaching (“American Art and Modernity”), Harvard University, 2012  
 Graduate Society Summer Pre-Dissertation Fellowship, Harvard University, 2012  
 M.F.K. Fisher Award, Cambridge School of Culinary Arts, 2009 - 2010  
 John Harvard Scholarship, Harvard College, 2000 - 2001, 2002 - 2003

## BOOKS

“Consumable City: Food and Race in New Orleans” (In progress)

## ARTICLES

“Fava Beans and Báhn Mì: Ethnic Revival and the New New Orleans Gumbo,” *Quaderni Storici* 51, no. 1 (April 2016): 71-102. Special issue: Food, Migration, and Mobility in Historical Perspective: Nineteenth to Twenty-First Century.

## EXHIBITIONS AND PUBLIC HISTORY PROJECTS

*FOOD: Transforming the American Table, 1950-2000*, National Museum of American History, Smithsonian Institution, Washington, DC

Member of a curatorial team refreshing artifacts and script in a 3,500 square-foot exhibition that explores the impact of technological and cultural change on American food and drink. Ongoing work includes collecting objects, writing script, and collaborating on design of new cases related to histories of homebrewing and craft beer in America. Opens spring 2019.  
 [americanhistory.si.edu/food]

Oral History Collection, American Brewing History Initiative, National Museum of American History, Smithsonian Institution, Washington, DC

Recording oral histories with leaders of America’s twentieth-century homebrewing and craft brewing movements, to form a new research archive for public and scholarly use. To date, have recorded 33 oral histories with 50 subjects. [s.si.edu/BrewHistory]

Colonial North America Project website, Harvard Library

Surveyed hundreds of digitized manuscripts to write research essays promoting Harvard Library’s colonial-era collections. Essays: “Food in Colonial North America”; “International Encounters in Colonial North America”; “Legal Records in Colonial North America”; “Material Culture in Colonial North America”; “Medicine in Colonial North America”; and “Slavery in Colonial North America.” [http://colonialnorthamerica.library.harvard.edu]

## REVIEWS

*Feeding Gotham: The Political Economy and Geography of Food in New York, 1790–1860*, by Gergely Baics, *Journal of Social History* (published online August 2017; print forthcoming).

*Kosher USA: How Coke Became Kosher and Other Tales of Modern Food*, by Roger Horowitz. *Journal of American History* 104, no. 1 (June 2017): 215-216.

*Urban Appetites: Food and Culture in Nineteenth-Century New York*, by Cindy R. Lobel. *Buildings & Landscapes: The Journal of the Vernacular Architecture Forum* 22, no. 2 (Fall 2015).

### INVITED TALKS

“A Historian Walks Into a Bar: The American Brewing History Initiative,” History Workshop, Department of History, University of Delaware, Newark, DE, October 2, 2018

“American Brewing History Initiative: Preserving American Brewing History at the Smithsonian,” U.S. House of Representatives Small Brewers Caucus, Washington, DC, June 20, 2018

“Before Farm to Table: Early Modern Foodways and Cultures,” symposium participant, Mellon Initiative in Collaborative Research, Folger Shakespeare Library, Washington, DC, June 8, 2018

“American Brewing History: From Prohibition to Craft,” Senator John Heinz History Center, Pittsburgh, PA, June 3, 2018

“Building a Brewing History Archive at the Smithsonian,” Craft Brewers Conference, Nashville, TN, May 3, 2018

“Material Matters: Cultural Narratives of Food and Drink,” Bryn Mawr College, Bryn Mawr, PA, April 19, 2018

“Last Call? Prohibition and American Brewing History,” New Hampshire Craft Beer Week and University of New Hampshire Beer Lecture Series, University of New Hampshire, April 6, 2018

“Prohibition and American Brewing History,” American Homebrewers Association, *Zymurgy* Live (webinar), Washington, DC, March 8, 2018

“The American Brewing History Initiative,” Library of Congress Cooking Club, Washington, DC, January 11, 2018

“American Brewing History Initiative, National Museum of American History,” Craft Brewers Conference, Washington, DC, April 11, 2017

“Sampling the Digitized Archive: Food and Drink in the Colonial North American Project at Harvard,” What’s Next? Exploring New Ways to Use Digital Early American Manuscripts, Colonial North America at Harvard Library Project, Cambridge, MA, November 16, 2016

### CONFERENCE PAPERS

“Building an Archive of American Brewing History at the Smithsonian,” American Historical Association, Chicago, IL, January 2019 (Roundtable organized by the Agricultural History Society: “The Past, Present, and Future of Museums of Food, Agriculture, and Rural Life”)

“Tourists on the Levee: Landscapes of Labor, Leisure, and Resistance in Postbellum New Orleans,” American Studies Association, Atlanta, GA, November 2018 (Co-organized panel: “Emergent Tourist Landscapes: Visual and Print Culture at the Origins of American Tourism”)

“Beer Terroir: Crafting American Beer with a Sense of Place,” Association for the Study of Food and Society, Madison, WI, June 2018 (Organized panel: “Brewing Histories: Landscapes of Beer from the Local to the Global”)

“Hazard at Tea: Silver and Spice as Resistant Commodities,” Emerging Scholars Symposium at the Center for Material Culture Studies at the University of Delaware, Winterthur, DE, April 2018 (Panel: “Hazardous Objects”)

“Archiving Taste in the American Brewing History Initiative,” American Historical Association, Washington, DC, January 2018 (Roundtable: “Archiving Taste: A Roundtable on Food History at the Smithsonian’s National Museum of American History”)

“Resistant Domesticities: Literacy, Illiteracy, and Women of Color in Twentieth-Century New Orleans Kitchens,” American Studies Association, Denver, CO, November 2016 (Co-organized panel: “Other Domesticities: Alternative Constructions of ‘Home’ in Twentieth-Century America”)

“Peddling the Consumable City: Representation, Appropriation, and Resistance Among New Orleans Street Vendors,” Urban History Association, Chicago, IL, October 2016 (Panel: “The Consuming Urban: Gender and Consumption in the 20th-Century American City”)

“Creole Uncanny: Embodied Nostalgia in the Vargas Dolls of New Orleans,” Graduate Association for Food Studies, Harvard University, Cambridge, MA, October 2015 (Panel: “Race and Gender in the Foodscape”)

“Wax Pralines and ‘Chocolate Ladies’: Embodied History in the Vargas Dolls of New Orleans,” Southern Association for Women Historians, Charleston, SC, June 2015 (Organized panel: “Pure Creole: Women of Color in the Making of New Orleans Food”)

“Culture of Commerce: New Orleans’s Piazza d’Italia and St. Joseph Altars,” Louisiana Historical Association, Lafayette, LA, March 2015 (Panel: “Cultural Tradition in the Multiethnic Metropolis”)

“Contextualizing Creole Cuisine: Gumbo Wars,” American Historical Association, New York, NY, January 2015 (Organized panel: “Listening, Tasting, Reading, Touching: Interdisciplinary Histories of American Food”)

“Greetings from the Leveel’: Labor and Leisure on the Docks of Postbellum New Orleans,” Boston Seminar in Immigration and Urban History, Boston, MA, November 2014

“We Decorated the Bare Walls’: The Window Shop Women Build a Place for *Jause*,” Sarah Isom Center for Women and Gender Studies and the Southern Foodways Alliance Graduate Student Symposium, University of Mississippi, Oxford, MS, September 2013 (Panel: “Making Food, Making Identity”)

## **SELECTED PUBLIC HISTORY ACTIVITIES**

“Regions in American Brewing Culture,” panel moderator, American History After Hours, Food History Weekend, National Museum of American History, Washington, DC, November 3, 2018

“Women in Beer History,” panel moderator, Beers With(out) Beards Craft Beer Festival, New York, NY, August 8, 2018

“Beyond the Girl in the Moon: Brewing History at the Smithsonian,” *Hop Culture*, July 26, 2018

“Beer and Transformations at the Smithsonian,” discussant, Smithsonian Stories series, Smithsonian Institution Staff Picnic, Washington, DC, July 2, 2018

*Drinks, Crime, and Prohibition*, commentator, Smithsonian Channel documentary, premier June 11, 2018

“The American Spirits: A Tasting and History Round Table,” discussant, *New York Times* Subscriber Events, Washington, DC, May 16, 2018

“Prohibition was Fantastic for American Beer, or, Cheers to Homebrewers,” *O Say Can You See?*, National Museum of American History blog, April 7, 2018

“Future of Beer,” discussant, Future Con, Washington, DC, March 31, 2018

“Seattle Brewing: Craft, Culture, and History,” panel moderator, American History After Hours, Pike Place Market, Seattle, WA, December 8, 2017

“American Brewing History: In Your Glass and at the Smithsonian,” Politics & Prose Bookstore, Washington, DC, November 15, 2017

“Brewing in Motion: Histories of Beer and Migration in America,” panel moderator, American History After Hours, Food History Weekend, National Museum of American History, Washington, DC, October 28, 2017

“Help Wanted,” panel moderator, Food History Weekend, National Museum of American History, Washington, DC, October 27, 2017

“Five Myths About Beer,” *Washington Post*, May 26, 2017

Additional writing has appeared in *American Food Roots*, *The Recipes Project*, and *Huffington Post*

## **SELECTED MEDIA COVERAGE AND INTERVIEWS**

Sarah Jane Curran, “American Beer History with Theresa McCulla,” *Beer Me!* podcast, episode 26, July 24, 2018

Tina Caputo, “Theresa McCulla: The Smithsonian’s Indiana Jones of Beer History,” *October*, June 19, 2018

Greg Kitsock, “Out of the Past, A Record for the Future,” *The New Brewer*, March/April 2018

Bailey Trela, "Brew's Clues: A Historian Investigates America's Beer Boom," *Harvard Magazine*, March/April 2018

Marty Jones, "A 'Stirring' Tale Behind the Father of Homebrewing's Famous Spoon," *CraftBeer.com*, January 24, 2018

"Red, White, and Brew," *Sidedoor* podcast, Smithsonian Institution, July 2017

Ari Shapiro, "How the Story of Beer is the Story of America," *All Things Considered*, NPR, July 3, 2017

Courtney Cox, "Historian Theresa McCulla Embarks on the Smithsonian's American Brewing History Initiative," *Beer Advocate*, April 2017

Olivia Waxman, "8 Questions for the Smithsonian's New Beer Historian," *Time*, April 10, 2017

Trent Johnson, "The Smithsonian Taps Theresa McCulla as Beer Historian," *On Tap*, March 4, 2017

Kate Oczypok, "The Smithsonian's Beer Historian Theresa McCulla on Why Her New Job is as Amazing as it Sounds," *Capitol File*, March 3, 2017

"For the Smithsonian's New Beer Historian, It's All About Passion for the Brew," *NBC Nightly News with Lester Holt*, February 4, 2017

Jim Vorel, "Meet the Smithsonian's New 'Beer Historian,' Theresa McCulla," *Paste*, February 1, 2017

Natasha Geiling, "Raise a Glass to the Smithsonian's First Beer Scholar," *Smithsonian Magazine*, January 30, 2017

Greta Weber, "Best Job Ever: The Smithsonian Just Hired a Craft Beer Historian," *Washingtonian*, January 30, 2017

## **PROFESSIONAL SERVICE**

Manuscript reviewer, Yale University Press, 2017

Manuscript reviewer, *Louisiana History*, 2015

Manuscript reviewer, *Graduate Journal of Food Studies*, 2014 - 2015

## **TEACHING AND ADVISING EXPERIENCE**

### **Teaching Fellow, Harvard College**

Department of History; The United States Metropolis, 1945-2000, Spring 2013

Department of History of Art and Architecture; American Art and Modernity, 1865-1965, Fall 2012

### **Research Mentor, Harvard College**

Center for American Political Studies, Mentoring in American Politics Project, Spring 2013

## **ADDITIONAL RESEARCH EXPERIENCE**

**Research Assistant**

Lizabeth Cohen, Harvard University, Cambridge, MA, November 2014  
Moshik Temkin, Harvard University, Cambridge, MA, January - May 2012  
Joan Nathan, Washington, DC, January - June 2007

“Reading Historic Cookbooks: A Structured Approach,” research methodology seminar  
Radcliffe Institute, Schlesinger Library, Harvard University, June 2013

**RESEARCH AFFILIATIONS**

**Research Scholar**

Department of American Studies, University of New Mexico; 2014 - 2015, 2015 - 2016, 2016 - 2017

**Honorary Fellow**

Department of History, University of Wisconsin-Madison; 2013 - 2014

**LANGUAGES**

French (fluent)  
Italian (proficient)  
Spanish (proficient)

**REFERENCES**

Available upon request