

THERESA McCULLA

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EMPLOYMENT

Curator, March 2019-present

Historian, January 2017-March 2019

American Brewing History Initiative, Division of Work and Industry, National Museum of American History, Smithsonian Institution, Washington, DC

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

EDUCATION

Harvard University, Cambridge, MA

PhD, American Studies, May 2017

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

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

RESEARCH AND TEACHING INTERESTS

U.S. history in the 19th and 20th centuries; histories and theories of race, ethnicity, and gender; food and drink history; public history; museum studies; oral history methodology; urban history; material culture studies; American Studies; consumer culture

PUBLICATIONS

Books

“Consumable City: Food and Race in New Orleans” (In progress; under contract with the University of Chicago Press)

Articles

“Craft Beer’s Unlikely Alchemist,” *Gastronomica* 19, no. 4 (Winter 2019): 79-91.

“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.

Reviews

New Orleans: The Making of an Urban Landscape, second edition, by Peirce F. Lewis, *Louisiana History* 60, no. 3 (Summer 2019).

Feeding Gotham: The Political Economy and Geography of Food in New York, 1790–1860, by Gergely Baics, *Journal of Social History* 52, no. 3 (Spring 2019): 939-941.

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).

EXHIBITIONS AND PUBLIC HISTORY PROJECTS

FOOD: Transforming the American Table, National Museum of American History, Smithsonian Institution, Washington, DC

Member of a curatorial team that refreshed artifacts and script in a 3,500 square-foot exhibition that investigates the impact of technological and cultural change on American food and drink. Collected objects and oral histories, wrote script, and collaborated on design of a new section, “Brewing a Revolution,” that explores histories of homebrewing and microbrewed beer in the United States. Opened October 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- and twenty-first-century homebrewing and craft brewing movements, to form a new research archive for public and scholarly use. To date, have recorded 59 oral histories with 83 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.” Published online November 2017. [<http://colonialnorthamerica.library.harvard.edu>]

AWARDS AND FELLOWSHIPS

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, Gabriel Prize, best dissertation in American Studies, American Studies Association, 2016
 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

INVITED TALKS

- “Archiving Craft: Collecting American Beer’s Recent Past and Present,” Keynote lecture, Premodern Food Studies Conference, Center for Medieval Studies, University of Minnesota, Minneapolis, MN, October 19, 2019
- “Saving the Story of Craft: Curating Brewing History at the Smithsonian,” Presidential Leadership Academy, Pennsylvania State University, Washington, DC, September 27, 2019
- “Curating Craft Beer’s History at the Smithsonian,” Fall 2019 Distinguished Speaker Series, Jefferson Literary and Debating Society, University of Virginia, Charlottesville, VA, September 13, 2019
- “Homebrewing Microcomputers and Microbrewing Homebrew,” American Homebrewers Association Conference, Providence, RI, June 27-29, 2019
- “Historical Hops,” American Public Gardens Association Conference, Washington, DC, June 17, 2019
- “German Heritage in American Brewing History,” Fletcher School of Law and Diplomacy, Tufts University, Medford, MA, April 26, 2019
- “A Historian Walks into a Bar: Building a Brewing History Collection at the Smithsonian,” 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 PRESENTATIONS

“The Sweetest Spot on Earth: Sugar, Tourists, and Laborers in Postbellum Louisiana,” Organization of American Historians, Washington, DC, April 2020 (Session: “Inequality and Food Security in Historic Context”)

“Documenting, Preserving, Exhibiting, Sharing: A Brewing History Flight at the National Museum of American History,” American Alliance of Museums, New Orleans, LA, May 2019 (Session: “Come to the Table: A Discussion with the Smithsonian Food History Project”)

“Archiving a Revolution: Preserving Craft Brewing History at the Smithsonian,” Popular Culture Association/American Culture Association, Washington, DC, April 2019 (Session: “Beer, History, and Museums”)

“Curating America’s Happy Hours, from Early America to Craft,” National Council on Public History, Hartford, CT, March 2019 (Session: “Brewing Public History”)

“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 Levee!: 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”)

TEACHING, EDUCATIONAL, AND MENTORING ACTIVITIES

Adjunct Professor

“Museum History and Theory,” graduate seminar, Program in Museum Studies, Corcoran School of the Arts & Design, Columbian College of Arts & Sciences, George Washington University, Washington, DC, Fall 2019

National Museum of American History Internship Mentor

John Harry, Master of Arts in Public History student, University of Wisconsin-Milwaukee, Summer 2019

Guest Speaker

“The History and Practice of Curatorial Work: Museums Inside Out,” Department of History, American University, Washington, DC, June 20, 2019

“Beer and Brewing History,” Department of History, Colorado State University, Fort Collins, CO (Skype), November 26, 2018

“Material Culture,” Department of History, Colorado State University, Fort Collins, CO (Skype), October 3, 2018

Guest Instructor

“American Material Culture,” Department of American Studies, George Washington University, Washington, DC, September 12, 2018

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

SELECTED PUBLIC HISTORY ACTIVITIES

“Women in Brewing History,” guest lecture, DC Brau Brewing, Washington, DC, January 31, 2020

“Hoppy Holidays Hoppy Hour,” event organizer and co-sponsor, Smithsonian Gardens and National Museum of American History, Washington, DC, December 10, 2019

“Brewing a Revolution: A Conversation with the Founders of Craft Beer,” event organizer and panel moderator, Last Call, Food History Weekend, National Museum of American History, Washington, DC, November 8, 2019

“Looking at History Through the Pint Glass,” discussant, Chicago Humanities Festival and Beer Culture Summit, Chicago, IL, October 26, 2019

“What’s in Store for Beer History?” panel moderator, Beer Culture Summit, Chicago, IL, October 25, 2019

“Minnesota Brewing: Past and Present,” panel moderator, Premodern Food Cultures conference, University of Minnesota, Minneapolis, MN, October 19, 2019

Smithsonian staff expert, Smithsonian National Board Trip to Anchorage and Girdwood, AK, July 2019

“Hoppy Holidays Hoppy Hour,” event organizer and co-sponsor, Smithsonian Gardens and National Museum of American History, Washington, DC, December 11, 2018

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

“The Garden in Your Beer,” welcome remarks, evening program with tasting, Smithsonian Associates, Smithsonian Libraries, and the National Museum of American History, Washington, DC, August 16, 2018

“Women in Beer History,” panel moderator, Beers With(out) Beards Craft Beer Festival, New York, NY, August 8, 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 film, premier June 11, 2018

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

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

“Seattle Brewing: Craft, Culture, and History,” event organizer and 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,” event organizer and 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

POPULAR WRITING

“Here’s What’s Brewing in the New Smithsonian Beer Collections,” *Smithsonian.com*, September 16, 2019

“Preserving American Brewing History: An Update from the Smithsonian,” *BrewersAssociation.org*, April 3, 2019

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

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

“Our Brewing Historian Hits the Road – and You Can Follow Along on Twitter,” *O Say Can You See?*, National Museum of American History blog, March 26, 2017

“Mastering the Art of Szechuan Cooking,” *American Food Roots*, July 2015

“Listening, Tasting, Reading, Touching: Interdisciplinary Histories of American Food,” *The Recipes Project*, February 2015

“Meat lab on Wisconsin campus offers real hands-on learning,” *Huffington Post*, September 2014; *American Food Roots*, July 2014

“Wrecking ball can’t topple memories of the old Italian neighborhood,” *American Food Roots*, September 2014

SELECTED MEDIA COVERAGE AND INTERVIEWS

Penelope Bass, et al., “The Imbibe 75: People, Places, and Directions That Will Shape the Way You Drink in 2020,” *Imbibe*, January/February 2020

Agence France Presse, “La soif quasi-démesurée des Américains pour les bières IPA,” *Paris Match Belgique*, December 30, 2019; “US Drinkers Hopped Up for IPA Beers,” *France24.com*, December 28, 2019

James Spencer, “A Pint at the Museum,” *Basic Brewing Radio*, podcast, December 10, 2019

The Brews Brothers, “How Art Helped Convince Post-WWII America That ‘Beer Belongs,’” *CraftBeer.com*, December 6, 2019

Tara Nurin, “‘Brewing A Revolution’ Brings Craft Beer History to the Smithsonian,” *Forbes.com*, November 13, 2019

The Brews Brothers, “Superstar Craft Brewing Founders Talk Shared Memories at Smithsonian’s ‘Last Call,’” *CraftBeer.com*, November 12, 2019

Michael Stein, “Smithsonian Reveals Amazing Homebrewing and Craft Beer History,” *DCBeer.com*, October 25, 2019

Thomas Pellechia, “A Brewing History Update Comes To the Smithsonian National Museum of American History,” *Forbes.com*, October 23, 2019

Junto Media, “McCulla Welcomes Brewing Royalty for Last Call,” *The DC Beer Show*, podcast, October 16, 2019

Joshua Johnson, “The Past, Present, and Future of American Beer,” *1A*, WAMU 88.5, October 7, 2019

Sarah Vickery, "Raise a Glass for This History Student's Smithsonian Beer Internship," *UWM Report*, September 26, 2019

Smithsonian American Art Museum, "A Whole Lotta Beer," interview on American beer culture circa 1945, *Re:Frame* web video series, August 5, 2019

Lauren Ober, interview on the history of Schlitz Brewing Company, *Spectacular Failures* podcast, American Public Media, July 1, 2019

Todd Schulkin, "Meet Theresa McCulla," *Inside Julia's Kitchen* podcast, episode 55, The Julia Child Foundation for Gastronomy and the Culinary Arts, June 27, 2019

Simon Majumdar, "Beer," *Eat My Globe: Things You Didn't Know About Your Food* podcast, May 6, 2019

Michelle Goldchain, "American History Museum Highlights Regional Impact on Beers," *On Tap*, November 5, 2018

Rob Ferrett, "Smithsonian Archive Will Tell the Story of Brewing in Wisconsin and Beyond," *Central Time*, Wisconsin Public Radio, September 24, 2018

Amanda Andrade-Rhoades, "Extraordinary Women of D.C.: Dr. Theresa McCulla, beer historian," *dcrefined*, August 24, 2018

Bill Chappell, "Guinness Opens Its First U.S. Brewery In 64 Years," *All Things Considered*, NPR, August 4, 2018

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

Kojo Nnamdi, "The Smithsonian's New Beer Historian Might Have the Coolest Job in D.C.," *The Kojo Nnamdi Show*, WAMU 88.5, June 7, 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

Member, Multilingual Working Group, National Museum of American History, Smithsonian Institution, Washington, DC, September 2019-present

Manuscript reviewer, Yale University Press, 2017

Manuscript reviewer, *Louisiana History*, 2015

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

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)
Spanish (proficient)
Italian (proficient)

REFERENCES

Available upon request