



LONGHOUSE FOOD
SCHOLARS PROGRAM
2017

TWO SESSIONS:
JUNE 25 – JULY 9
JULY 17 – JULY 31

RENSSELAERVILLE,
NEW YORK



“Great
intensive learning
environment.”

JOHNISHA LEVI



WHAT IS THE LONGHOUSE FOOD SCHOLARS PROGRAM?

The LongHouse Food Scholars Program is a residential, immersive experience that is designed to give the skills for researching, reporting, and creating food stories for print, radio, and television.

Under the tutelage of working media professionals, scholars create multimedia content—some of which may premier at LongHouse Food Revival (our yearly gathering of food media producers, editors, and writers) or as part of the LongHouse online journal.

The Food Scholars Program is structured like a newsroom, intense and fast-paced, with distinct deadlines and deliverables. Working with masters of their craft, scholars write feature stories, create online content, shoot and edit slideshows, conduct interviews, gather oral histories, and create online content. They also learn the basics of recipe development, food styling, food photography and pod-casting.

This food media “boot camp” includes daily writing exercises, weekly specialty seminars in recipe testing, studio and location food photography, basic culinary skills, weekly “salon” dinners with food authors, professors and intellectuals, and professional mentoring sessions.

In addition, each scholar is responsible for creating a personal, online portfolio—drawing from this work as well as any additional work he or she may have.

Located in a tiny hamlet in upstate New York, the LongHouse Food Scholars Program will take place:

June 25 - July 9
July 17 - July 31

This session will include the option for one-on-one mentoring for ongoing projects: books, dissertations, entrepreneurial initiatives, blogs, or websites that students may (or may not) have in development.

The LongHouse Food Scholars Program is highly competitive and selection is based on a passion for food and storytelling, a well-established appetite for learning, and well-stated career goals.

Our mission is to prepare participants for careers in food media, activism, food justice, academia, food writing, and food-related entrepreneurial ventures.



“The feedback was both critical and loving.”

RÉMY ROBERT



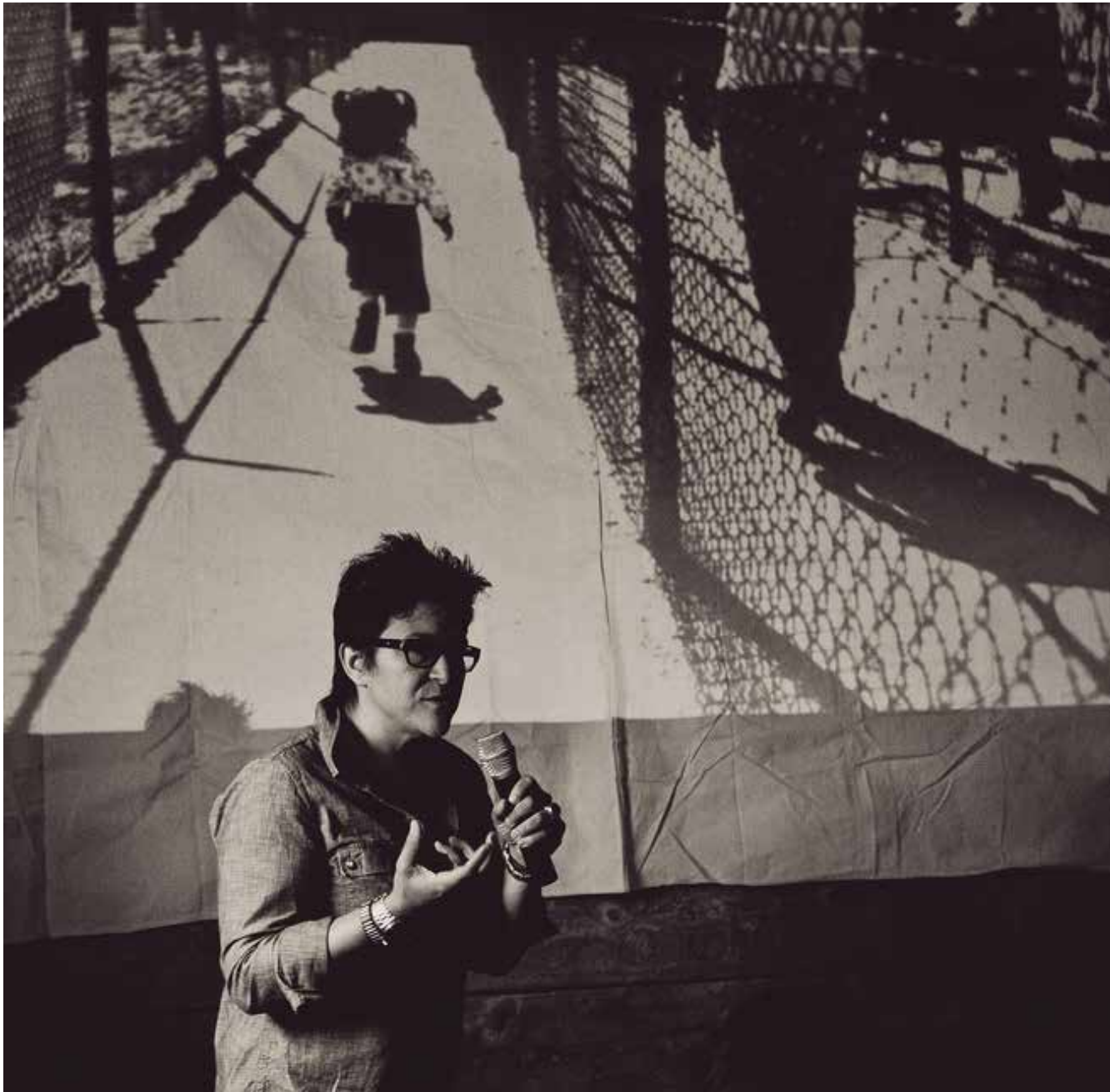
WHO COMES TO THE LONGHOUSE FOOD SCHOLARS PROGRAM?

Aspiring food writers and food media producers. This program draws on the best and brightest of the emerging generation and supplies serious, hands-on training—necessary to compete and to be employable in a market that requires significant scholarly knowledge as well as fluency in each media platform.

The LongHouse Food Scholars Program offers a unique opportunity to work with multiple mediums and allows scholars to hone their particular interests and talents. In order to allow each group to rev up to racing speed even before arrival, a four-session phone seminar is included in the program. During these sessions, scholars will have the opportunity for one-on-one mentoring with program staff, and with founder, author and journalist, Molly O’Neill.

Past scholars are currently employed by companies that include NPR, Grist.org, The Weiser Kitchen, Serious Eats, Eater.com, National Geographic, TheKitchn.com, Edible magazine, Food 52, Zagat Guide, Sweet Roots NYC, Just Food, and Northside Media in Brooklyn.

“LongHouse was energizing and inspiring. I know that I’m supported by a community of writers who want to see me succeed.” —Claire Bunschoten



LONGHOUSE FOOD SCHOLARS FACULTY

The LongHouse Food Scholars Program is taught by talented professionals who work in the industry—writers, editors, photographers, and more.

We tailor each year's professors and guests to the interests of the attendees. Here is a sampling of the working professionals who teach LongHouse curriculum.



MOLLY O'NEILL, Executive Director & Founder

Author of the memoir, *Mostly True: Family, Food and Baseball*, and four cookbooks including, *The New York Cookbook*, and *One Big Table*, Molly was the food columnist with the *New York Times Magazine* for over a decade, was the host of the PBS series, *Great Food*, and was the editor of the Library of America's *American Food Writing*. O'Neill founded One Big Table, a multimedia company dedicated to telling American food stories in 1999, established cookNscribble, the online classroom resource and community for food writers in 2010, and created LongHouse Food Revival in 2012.



SARA MARTINEZ, Program Director

CIA-trained, Sara is a writer and a chef and served as both chef and program coordinator to the 2016 LongHouse Food Scholars program. This year, she is directing the program with her signature grace and fun.

“It was a safe environment to write, be personal and learn.”

STEPHANIE CARLSON



VISITING FACULTY & WRITERS IN RESIDENCE

ARIANA LINDQUIST, Food Photography

Ariana Lindquist will join us in 2017 yet again to lead photography workshops. An international documentary photographer, Ariana's work appears in *Saveur*, *TIME*, *The New York Times*, and *The Atlantic Monthly*, among others worldwide. Having lived and worked in China as a Fulbright Scholar and photojournalist for seven years, Ariana has a working knowledge of Chinese language, economy, culture and society.

LIBBIE SUMMERS, Writing, Video, Photography, & Food Styling

Libbie Summers is the artistic director of her own lifestyle brand, A Food-Inspired Life, where the beauty of food serves as the inspiration for film production, product design and events. Summers is an award-winning producer of imaginative lifestyle content for clients in print, digital and film media. Her work can be seen North and South of the equator for *Bon Appétit*, *Huffington Post*, *Gilt*, *Vogue*, *Better Homes and Gardens*, *Elle*, *People*, *Food Network Magazine* and both the *Living*s—*Southern* and *Country*. She is the author of three books: *Sweet and Vicious*, *Brown Sugar*, and *The Whole Hog Cookbook*. Her wonderful website features her blog, videos, recipes, and photography.

FARIDEH SADEGHIN, Styling & Recipe Development

Farideh Sadeghin is a recipe developer, tester, stylist, and photographer. She worked in restaurants in New Zealand for 7 years before moving back to the US and running the test kitchen at *Saveur*. Now, she's Culinary Director for Munchies, Vice's website and digital video channel dedicated to food around the world.

VON DIAZ, Professor of the Practice, The Art of Audio Interviewing

A Production Assistant at StoryCorps—a national oral history project that produces weekly broadcasts for NPR, Von Diaz's work has been featured on NPR, StoryCorps, WNYC, Public Radio International, Colorlines, and Feet in 2 Worlds. Born in Rio Piedras, Puerto Rico and raised in Atlanta, GA. Von is a self-taught cook who takes a multimedia approach to exploring the intersections between food, culture, ethnicity, and identity.

BETSY ANDREWS

A professor of the practice at our LongHouse Food Scholars Program, Betsy Andrews is a poet and a journalist. A former executive editor at *Saveur Magazine*, former *NYTimes* restaurant critic and longtime editor at *Zagat*, she is currently editor-at-large at *Rodale's Organic Life*. A graduate of the MFA program in poetry at George Mason University, her book *New Jersey* was awarded the Brittingham Prize in Poetry, and her book *The Bottom* was awarded the 42 Miles Press Poetry Award. She has taught numerous courses on creative writing, most recently "Food Memoir and Creative Nonfiction" at Hedgebrook in Washington State.





RACHEL KHONG

Rachel Khong is a writer living in the Bay Area. As a former Executive Editor for *Lucky Peach*, Rachel edited *All About Eggs*, a collection of food writing coming out in 2017. Her debut novel *Goodbye, Vitamin* is forthcoming from Henry Holt in July 2017.



HALI BEY RAMDENE

Hali Bey Ramdene is an editor, writer, photographer, and food stylist. She received her MLA in Gastronomy from Boston University along with a Certificate of Culinary Arts, and her BA in Art History from the State University of New York at Albany. She has shaped her career out of her two loves, art and food. Her love of food stems from the subtle magic it brings to the everyday, and has been influenced by her family, heritage, and life experiences. She writes about art history at *Dinner With Panofsky* and curates content on her nascent editorial project, *The Collective Table*.



2017 LONGHOUSE STAFF

BECCA EVANHOE, Educational Director

Last year's writer-in-residence at the LongHouse Food Media Scholars Program, Becca is a writer and teacher who recently relocated from Florida to New York City. Her food-inspired fiction appears in *Harper's Magazine*, *Gulf Coast*, *Bat City Review*, and elsewhere. She looks forward to providing support and communing with fellow writers.



LIAM KAMP, Culinary Director

Liam Kamp was both a participant and culinary intern during the 2016 Longhouse Scholar Program. He graduated from the Culinary Institute of America in July of 2015 with a dual bachelor's degree in Culinary Business Management and Applied Food Studies.

NUTS AND BOLTS

ROOM & BOARD

Scholars live in a 19th century historic row house on Main St.—featuring a modern kitchen, a media lab, and comfortable reading and writing areas

Food is locally-sourced from nearby farms whenever possible. Breakfast and lunch are a la carte and ingredients are provided. Mandatory rotating chores include garden work, kitchen duties, and general maintenance.

Dinner is prepared by the LongHouse culinary intern, with the help of two scholars. Generally, we eat together. We also frequently host faculty and artists. Evening discussions often keep us around the table into the twilight hours.

Thursday and Saturday suppers are on-your-own. There is a local restaurant, and students often venture to Hudson, Millerton, or Albany to sample restaurants. Students also prepare simple meals in the household kitchen, using groceries available from area markets. Sundays, we offer brunch and an early supper before our weekly blog workshops.

TUITION

The LongHouse Food Scholars Program tuition is \$3,600. This includes all housing, breakfast and lunch seven days a week, dinner five days a week, and all instruction, mentoring, and materials. Transportation to and from the program is the responsibility of the attendees.

50% non-refundable deposit is required upon acceptance. The remaining balance is due 30 days prior to the start of the program.





“Incredible, challenging yet beautifully rewarding.”

SOPHIA AMODEO



LOCATION | RENSSELAERVILLE, NEW YORK

Located 40 minutes southwest of Albany, New York in the Helderberg Mountains, this tiny village was a center of early American life, the site of the pre-colonial era Rent Wars, and center of the 19th and early 20th century dairy industry. Nearly equidistant between New York City and Boston, the hamlet has fewer than 200 homes and is listed on the National Historic Registry as the largest extant collection of Federalist and Colonial Greek Revival structures.

The town has one restaurant, one bed and breakfast, and one of the oldest lending libraries in America. The Huyck Preserve, a 2,000 acre nature preserve features: hiking trails, a nature study center, and a lake with a designated swimming area. There is tennis, basketball, kayaking, hiking and, for those unafraid of hills, cycling. Dubbed “Brigadoon” by the New York Times, Rensselaerville is remote and quiet. Only Verizon and cell service is available.

The quiet nature of the place has brought a growing community of artists, photographers, filmmakers, and writers to the town, joining the traditional community of farmers, academics, small business people, clergy, and state workers who live here. About half the homes are owned by people from New York City.

The nearest train is Amtrak in Hudson, New York. Hudson is a 2 hour train ride from Penn Station, New York. Rensselaerville is a 40 minute drive northwest of Hudson. The nearest airport is Albany.

Aside from the local rescue squad, the nearest medical treatment is in Albany. The nearest grocery store, mall, health food store, pharmacy, and movie theater are in Albany.

If you are on medication, bring it with you. Be especially mindful of allergy medication. Late summer is allergy time in these parts.

If you have special dietary needs, these can be partially accommodated—by pre-arrangement only. We eat locally, serve a single menu at dinner to the entire group, and discourage a la carte eating. Vegetables and fruit are abundant; the available protein is dairy and meat. We serve whole foods only. We do not supply protein powders or synthesized substitutes. We do, however, serve lots of pie and ice cream.

Temperature in the summer tends to range anywhere from 70-85 degrees during the day to 55-65 degrees at night. Dress is casual. Sweaters and jackets are frequently necessary. Only sturdy shoes make it here.

The town is rural and therefore those who have cars are encouraged to bring them.

SCHEDULE

The LongHouse Food Scholars Program includes a combination of in-depth instruction, individual work time, one-on-one mentoring with faculty, garden and kitchen work, group meals, chores, and free time. Scheduled “Reading Periods” are designed to allow scholars concentrated research, writing, and editing time, although every day has scheduled activities and chores.

The program provides fully immersive, intensive participation in academic inquiry and media creation. At the end of each session, scholars’ materials will be presented to an audience of assembled guests.

Most days, scholars spend time writing and workshoping one another’s work. We start our days with Morning Pages (daily writing exercises). We also hold daily workshops where we review student longform pieces, blog posts, podcasts, and other projects.

Every few days, scholars have a special activity or project. Some examples:

PHOTOGRAPHY BOOTCAMP

Food photography and styling from field to table.

RECIPE WRITING WORKSHOP

Learn to develop and write professional recipes.

STORYTELLING WITH SOUND

Podcast crash course in art, technique, and technical creation.

Note: Our schedule changes based on the evolving and unpredictable nature of the projects we are creating.



FOR ADDITIONAL
INFORMATION AND TO
DOWNLOAD THE APPLICATION:

scholars@cooknscribble.com

APPLICATION DEADLINE
FOR EITHER SESSION:
DUE APRIL 15

*If we receive your application by
March 15, and you are selected for
the program, you are eligible for a
10% discount on the total cost of tuition.*

*Applications received after April 15th
will be reviewed as space permits.*

*Applications do not guarantee a spot in
the program. This application helps us to
customize our staffing and programming
to best serve the needs of each LongHouse
Food Scholar. The information also allows
us to create groups of like-minded
scholars in order to support the forging
of long-term collegial bonds.*

