

Priscilla Parkhurst Ferguson's writings, especially *Accounting for Taste* (2004), were central to my re-education on the difference between cooking and cuisine, both discursively and materially. According to Priscilla, cuisine happens when cooking leaves the kitchen, is written about, turned into an erudite form of gastronomy that happened most successfully in France in the 18th century in conjunction with the intensification of the print revolution already under way since the 15th century. Her analysis allowed me to make productive distinctions between the silent cooking of most people in most parts of the world and the voluble cooking of mostly male French chefs. What is that gap between a profession and an everyday practice? And how is the boundary maintained between the two? What are the real skills acquired in a constituted field such as haute cuisine--say the making of a double consommé compared to chicken soup? What are the gaps, connections, and boundaries between the rhetoric and the reality of these modes of cooking?

Priscilla provided quiet but essential intellectual and institutional support for the legitimation of the emerging interdisciplinary field of Food Studies at NYU. She wrote letters of support, signed her name to grants, evaluated faculty tenure and promotion dossiers, helped launch our Feast and Famine Colloquium (conscientiously attending it three times a semester, often with her friends), and presented early versions of her work at our Seminar. I could go on and on about all the quotidian tasks she did to aid us in academic institution-building and maintenance. I will miss her deliberate intellect and diligent support immensely!

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