

## The Enslaved People of Van Cortlandt Plantation About the Arthurs

### **Nick Dembowski: Curriculum for 4<sup>th</sup> Grade**

**Nick Dembowski** is the president of the Kingsbridge Historical Society ([kingsbridgehistoricalsociety.org](http://kingsbridgehistoricalsociety.org)) and has written numerous articles about the local history of Kingsbridge, Riverdale, and Spuyten Duyvil in The Bronx, New York. His article, "Historic Black Kingsbridge 1698 to 1850," shed light on the lives of enslaved people--Africans and Native Americans--that lived and worked in today's Van Cortlandt Park.

He has worked as a local history consultant for The Van Cortlandt Park Alliance and Manhattan College. He is also the Museum Manager at the Van Cortlandt House Museum in Van Cortlandt Park. Previously, he taught at P.S. 24, the Spuyten Duyvil School, where he was honored as Manhattan College's Cooperating Teacher of the Year and won Lego Education's Smart Creativity Award.

### **Scott Alves Barton, Ph.D.: Curriculum for Grades 6, 7, 8**

**Scott Alves Barton** teaches as an Adjunct Assistant Professor at NYU, The New School, Pace University, Montclair State University and Queens College. Scott holds a Ph.D. in Food Studies from NYU. He had a 25-year career as an executive chef, restaurant and product development consultant, and culinary educator. Ebony Magazine had selected Scott as one of the top 25 African American/African Diaspora Chefs. Scott studied cooking at the New York Restaurant School, Peter Kump's Cooking School, several "stages" in Paris, Lyons, St. Etienne and Auch France, as well as at Madeleine Kamman/Beringer Vineyard's School for American Chefs, and SENAC Bahia's Traditional Regional Culinary Courses, Brazil. Scott has appeared on CBS Saturday Morning, KQED's Bay Café, and PBS's Chef's Life, among other food television programs in the U.S. and Brazil. Scott has volunteered as a culinary educator and chef for the initial cohort of Operation Fresh Start-teaching incarcerated men culinary skills at Ryker's Island, Operation Frontline's children, family, and women in early release from prison programs, IACP's Days of Taste elementary school culinary and farming program, Chef's Collaborative to Cook for 911 First Responders, and the Bolen Foundation's Chef's Post Katrina Initiative.

A former board member of the Southern Foodways Alliance, Scott currently serves on the James Beard Foundation's Cookbook and Food Writing Steering Committee, the American Academy of Religion's African Diaspora Religion Section Committee, Scott is on the Board of the Association for the Study of Food and Society, and he is the Secretary/Treasurer for the Society for the Anthropology of Food and Nutrition. Scott has been a fellow at the Instituto Sacatar, and the NGO dedicated to the preservation of Afro-Brazilian Folklore and Popular Culture, Fundação Palmares in Brazil, the Tepoztlán Institute for Transnational History of the Americas in Tepoztlán in Mexico, The European Institute for the History and Cultures of Food, (IEHCA),

Tours, France and Hortense Spillers' Issues in Critical Investigation, at Vanderbilt University, that promotes new African Diasporic scholarship. Scott's work has been published in the academic journals: *Food, Culture and Society*, *Food and Foodways*, *Appetite*, *Culture and Religion*, *Liminalities*, and *Canadian Journal of Latin American and Caribbean Studies*. Scott has contributed chapters to the following books: *Axé Bahia: The Power of Art in an Afro-Brazilian Metropolis*, Fowler Museum of Art, *Foodways and Communication: Ethnographic Studies in Intangible Cultural Food Heritages the World*, *Edna Lewis: At the Table with an American Original*, *The Making of Brazil's Black Mecca: Bahia Reconsidered*, *At the Table: Food and Family Around the World*, as well as several encyclopedias and dictionaries of Food and Foodways, or African-American culture.

Recent projects include being a founding member of The Soul Summit: An African-American Foodways Conversation and Advocacy Group, The collection, organization and creation of an oral history of Vertamae Grosvenor's life and work, a collaborative performance, installation and educational gardening project; Curatorial Advisor to the Museum of Food and Drink Exhibition, *African/Americans: Making the Nation's Table* (2019-2020); Professor, Oxford Royal Academy Intensive Global Leadership, Yale University (2019); Aesthetics in Food Presentation for Dysphasia Patients Lecture, NYU Graduate Nutrition Program, administered by Associate Dean Lisa Sasson, New York, January 2020; Symposiast Lecturer, *Terra: Land | Art | Justice— A Brown Arts Initiative Symposium on Arts & Environment*, September 2019 Granoff Center for the Creative Arts Brown University, Providence, Rhode Island; *Imagining Lizzie's Emancipation Garden*, (2018) with scholar/gardener/filmmaker Portia E. Cobb, and *Juba-Sanctuary* (2019) with Milwaukee's Jazzy Jewels at Lynden Sculpture Park and Gardens, Milwaukee; Judge for NYU Public Health's Zero Hunger Culinary Challenge; and the SOFI, Specialty Food Awards 2018 and 2019 competitions.

Scott is a member of the Indigo Arts Alliance Advisory Board for African Diaspora Arts, Portland, Maine. Scott has been a Consulting Chef to the Center for Culinary Development, (CCD-Innovation) since the early 1990s. Scott has been a culinary educator in San Francisco and New York and continues to work as a consultant and private chef. Scott teaches a variety of Food Studies courses as well as courses in Anthropology and Media; often utilizing Digital Humanities as a pedagogy and a tool for dissemination. His research, films and publications focus on the intersection of secular and sacred cuisine as a marker of identity politics, feminine agency, cultural heritage, political resistance, and self-determination in Northeastern Brazil.