

Bonnie Shishko

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EDUCATION

Ph.D. English, Indiana University, Bloomington, 2016
M.A. English, St. John's University, Queens, NY, 2008
B.A. English, cum laude, St. John's University, Queens, NY, 2006

TEACHING POSITIONS

Assistant Professor of English, Queens University of Charlotte, 2017–present

Lecturer, Department of English, Queens University of Charlotte, 2016-2017

Adjunct Professor, Department of English, University of North Carolina at Charlotte,
2014-2016

SELECT COURSES TAUGHT

ENG327: Victorian Queerness: Gender, Sexuality, & the Nineteenth Century Novel
ENG325: Victorian Fantasies: The Ordinary, the Extraordinary, & the Realist Novel
ENG240: Monstrous Forms: Forbidden Food & the Victorian Novel
ENG220: One More Voice: Erasure & Expression in British Literature, 1740-Present
ENG220: The Scandalous History of the Novel: Survey of British Literature II
ENG100: Blood, Sweets, and Beer: Forbidden Food in Literature and Culture
QLC320: Framing Trauma: The Literature & Images of Migration in Times of War
QEN102: Sugar, Steak, & Salad: Gender, Identity, & the Rhetoric of Food
QEN102: A Woman's Place: Cooks, Chefs, & the Culinary in Modern U.S. Culture
QEN102: The Sports Body
QEN101: "You Are What You Eat": Food & Contemporary Culture

PUBLICATIONS

"Alimentary Temporalities: Queer Food, Asexuality, & the Global Culinary-Roman."
Studies in the Novel 56.4 Winter 2023 (forthcoming)
"Blood, Sweets, & Beer: Teaching Gender & Sexuality through Forbidden Food."
Teaching Food in Literature, edited by Jeff Birkenstein, MLA Press, forthcoming.
"Culinary Ekphrasis: Writing Against Science in *The Delights of Delicate Eating*."
Elizabeth Robins Pennell: Critical Essays, edited by Kimberly Morse-Jones and David
Buchanan, Edinburgh University Press, 2021, 172-190.

- “‘A Great Tea-Drinking’: Collective Memory and Victorian Invalid Cookery.” *The Recipes Project: Food, Magic, Art, Science, and Medicine*, edited by Amanda E. Herbert, et al. 18 March 2021.
- “How Victorian Cookbooks Are Helping Us Cope With Covid.” *Journal of Victorian Culture Online*, edited by Eleanor McCausland, 10 July 2020.

ACADEMIC BOOK REVIEWS

Review of *Dickens and the Imagined Child*, published in *Children’s Literature Association Quarterly*, edited by Peter Merchant and Catherine Waters, Spring 2016.

INVITED SCHOLARLY LECTURES

- “Picturing Food: Victorian Recipes as Formalist Art Criticism,” Transatlantic Literary Women Lecture Series, University of Glasgow, Scotland. May 2023 (virtual)
- “Culinary Queerness: Gender, (A)Sexuality, & Trauma in the Contemporary Food Novel,” Synergies Lecture Series, Western Washington University, Bellingham, WA. May 2022
- “Art Criticism & the Victorian Recipe,” An Evening with Arts Faculty, Queens University of Charlotte, Charlotte, NC. September 2019
- “The Most Domestic of Occupations: Tea & Identity in Victorian England,” Woodlawn Manor Cultural Park, Sandy Spring, MD. June 2019
- “A Tale of Two Disciplines: Art, Science, and the Victorian Language of Food,” The National Museum of Language, Silver Springs, MD. August 2018

CONFERENCE PRESENTATIONS

- “Household Words: Detail and the Domestic Imagination,” Victorians Institute Annual Meeting, November 2019; Charleston, SC
- “Remediating Recipes: the Victorian Bildungsroman and the Contemporary Culinary-Roman,” Victorians Institute Annual Meeting, November 2018; Asheville, NC
- “Homebodies: Loitering Women in Victorian Literature,” Victorians Institute Annual Meeting, November 2017; Greenville, SC
- “Lean Out: Anti-Social Housekeeping in Dickens and Rossetti,” North American Victorian Studies Association Annual Meeting, November 2016; Phoenix, AZ
- “How to Make a Scene: Visual Cookery in Elizabeth Pennell’s *Delights of Delicate Eating*,” British Women Writer’s Annual Meeting, June 2016; Athens, GA
- “The Mysteries in Our Own Kitchens: Secrecy and the Form of Victorian Cookbooks,” Victorians Institute Annual Meeting, October 2014; Charlotte, NC
- “Confectionary Chemistry: Scientific Practice and Victorian Food Writing,” Victorians Institute Annual Meeting, November 2013; Murfreesboro, TN
- “Cooking Art: Home Media in Elizabeth Pennell’s *Delights of Delicate Eating*,” Victorians Institute Annual Meeting, October 2012; Richmond, VA
- “Cooking Art: Aesthetic Networks in Elizabeth Pennell’s *Delights of Delicate Eating*,” North American Victorian Studies Associate Annual Meeting, September 2012; Madison, WI

“Dying to Eat: Decaying Food and Domestic Ideology in “Goblin Market” and Great Expectations,” British Women Writers Conference Annual Meeting, March 2011; Columbus, OH

AWARDS & HONORS

Research Fellowships

College of Arts and Sciences Faculty Summer Research Stipend, Queens University of Charlotte, Charlotte, NC. Summer 2018

New York Public Library Short-Term Food Studies Fellowship. New York, NY. Summer 2014

Patrick Brantlinger Victorian Studies Dissertation Year Fellowship. Victorian Studies Program, Indiana University. 2013-2014

Teaching Awards

Culbertson Award for Outstanding Teaching, Indiana University English Department, 2012

Readings for Analytical Writing Award for Outstanding Teaching, Indiana University English Department, 2009