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February 2004 to present. President, the National Food & Beverage Foundation. Established a new institution celebrating food and drink in New Orleans and America, including exhibits, a library, archives, collections and programming. Manage budget, fundraising, staff, and coordinate with Board. This institution is unique in the US.

May 1997 to March 2003. President & CEO, University of New Orleans Foundation and UNO Research and Technology Foundation, Inc. Managed the foundation budget and investments, work with legislation, engaged in development and fund raising activities, public and commercial financing. Developed and managed foundation properties, both real and intellectual, including the UNO Studio Center, the Ogden Museum of Southern Art, and the D-Day Museum, now the National World War II Museum. Developed Research Park at UNO, develop technology transfer opportunities, grants administration.

September 1993 to May 1999. Director, Arts Administration Program, University of New Orleans. Managed graduate program and taught several courses, including arts administration law.

August 1983 to August 1993. Private practice of law, diverse issues relating to commercial matters, small business, zoning and licensing, historic preservation, food law, and nonprofit law.

August 1982 to August 1983. Director, Southern States Legal Center, New Orleans, Louisiana. Organizing director of a multi-state business-oriented public interest legal center. Coordinated litigation, public relations, research and position papers, and public speaking.

January 1978 to May 1980. Founding corporate counsel at Washington Researchers, Washington, DC., a publishing and seminar firm. Handled in house matters such as personnel issues, contracts and intellectual property matters.

January 1975 to December 1977. Captain, US Army Judge Advocate General's Corps. General military legal duties including criminal defense (including interaction in German court system) and prosecution, administrative law, international law, contracts and procurement.

## **ACADEMIC POSITIONS AND TEACHING**

January 2011 to present. *Adjunct Faculty, New York University.* Teach a graduate class in Food and Identity in New Orleans for the NYU Food Studies program.

2003 to 2011. *Consulting Professor, Kabacoff School of Hotel, Restaurant and Tourism, University of New Orleans.* Teaching, writing and researching issues in hospitality law, culinary history and culture, and nonprofit administration. In addition, independent consulting in areas of public/private partnership and the law of philanthropy.

1993-1999. *Director*, Arts Administration Program, University of New Orleans. Taught Arts Administration Law in the program since 1985. Also taught Historic Preservation course for the College of Urban and Public Administration.

1993-1997. *Instructor*: Historic Preservation Law, Tulane University, University College.

1991-1998. *Instructor*: Business ethics, administrative law, and labor law, graduate program in business and in public administration, Troy State University and Florida Institute of Technology.

1976. *Lecturer*: Business Law, University of Maryland, European Division.

## **EDUCATION**

JD	Louisiana State University Law Center (Moot Court Board)	5/74
BA (English)	Louisiana State University	5/71

**BAR ADMISSIONS:** Supreme Court of Louisiana, Court of Appeals for the Fifth Circuit, United States Military Court of Appeals, and United States Claims Court.

## **PUBLICATIONS**

### **Blogs**

Regular columnist and contributor, “Bread and Butter,” for the online publication, OKRA  
Regular blogger, “From the Pantry”, International Food Information Council  
Regular blogger, “The Meat of the Matter,” The Food Museum

### **Books and Contributions to Books**

*Lift Your Spirits: A Celebratory History of Drinking Culture in New Orleans*, with Chris McMillian, LSU Press, 2016.

Multiple entries in the *Sage Encyclopedia of Food Issues*. Edited by Ken Albala. Thousand Oaks, CA: Sage Publications, Inc., 2015.

Foreword to *Fun, Funky, and Fabulous: New Orleans’ Casual Restaurant Recipes* by Jyl Benson. Pelican Publishing, 2015.

*BCA Present: The American South, A Regional Guide to Dining*. “Louisiana, The Sugar State.” Atlanta: Best Chefs of America, 2014.

A member of the panel of contributors to *Eat Dat New Orleans: A Guide to the Unique Food Culture of the Crescent City* by Michael Murphy. Countryman Press, 2014.

Chapter on food in *Making New Orleans: Products Past & Present* by Phillip Collier. Philbeau Press, 2013.

*New Orleans: A Food Biography*. Altamira Press. 2013

Chapter about the Southern Food and Beverage Museum in *Meanwhile Back at Café du Monde*, edited by Peggy Sweeny McDonald, Pelican Publishing, 2012.

“Law: Recent Developments” entry in the 2d edition of *Oxford Handbook of Food and Drink in America*, edited by Andrew Smith, Oxford University Press, 2012.

“Food Museums” essay, *Routledge International Handbook of Food Studies*, edited by Ken Albala. Routledge Press, 2012.

*A – Z Encyclopedia of Food Controversies and Law*, with Stephanie Jane Carter, Greenwood Press, 2010.

“Olive Salad and Deviled Eggs” recipes in *One Big Table: A Portrait of American Cooking*. Molly O’Neill. Simon and Schuster, 2010.

“Creole Red Gravy Recipe,” *Southern Foodways Alliance Community Cookbook*, University of Georgia Press, 2010.

“Traditional Red Beans with Ham and Sausage,” *Kitchen Memories* by Anne Snape Parsons and Alexandra Greeley, Sterling, VA: Capital Books, Inc., 2007.

Chapters on federal and state courts, *How to Find Information About Companies: The Corporate Intelligence Sourcebook*, Washington Researchers, Washington, D.C. (1985).

## Articles

Regular writing for *Louisiana Cookin’* (since 2012), *Rouses everyday* (since 2013), and *Enjoy* (since 2015)

“How a Cuisine Came to Be,” *Local Palate*, April, 2013, p12.

“Filé: Louisiana’s Spice,” *Louisiana Cookin’*, March/April, 2013, p. 41.

“Fresh to the Table: Louisiana Produce,” *A La Carte*, Spring, 2012, p. 22-23.

“Louisiana: Coffee Gateway to America”, *A La Carte*, Winter, 2012.

“Gardening in New Orleans” chapter in *Growing Back to Our Roots Directory*, New Orleans Food and Farm Network, 2012.

*Edible New Orleans*, Winter 2009, No. 1 – *Creole Pantry* “Calas”

Winter, 2010, No. 5 – *Creole Pantry* “Bruciulune: A Sicilian-New Orleans Family Staple”

“Red Gravy,” *Southern Culture*, Winter 2009.

“Food on Trial,” *Food and Morality*, Proceedings of the Oxford Symposium on Food and Cookery, 2007.

“The Sixth Deadly Sin,” *Gastronomica*, Summer, 2006.

“Geographic Indicators in Louisiana,” *Louisiana State Bar Association Journal*, Vol. 54, No. 1, June/July, 2006.

“When the IRS Came to Dinner,” *Gastronomica*, Spring, 2004.

“From the Foundation Up: On Volunteering,” *Louisiana State Bar Association Journal*, Vol. 52, No. 4, December, 2004.

“Culture at the Table,” *Preservation*, Vol. 42, No. 4, 2003.

“Benne Biscotti,” *Preservation*, Vol. 41, No. 3, 2003.

“The Arts Take Care of Business: A Guide to Developing a Nonprofit Arts Organization in Louisiana,” with Virginia L. McMurray, Monograph published by Arts Administration Department, UNO (1991).

“The Legal Tie That Binds,” *Woman’s Enterprise* (February, 1989).

“Firing at Will,” *Woman’s Enterprise* (October, 1988).

“Your Business and Your Marriage,” *Woman’s Enterprise* (June, 1988).

“Counseling Entrepreneurs,” 92 *Case & Comment* 2 (1987).

“Selecting an Attorney,” *In Business*, December, 1984.

*Crawfish Farming in Louisiana*, lead author with others, monograph published by Sea Grant Legal Program, Louisiana State University Law Center, Baton Rouge, Louisiana (1975).

“Legal Equality for Women in Louisiana,” 1 *Southern University Law Review* 116 (1974).

Weekly restaurant review column, *Gris Gris*, Baton Rouge, Louisiana (1972-73).

## **ACTIVITIES**

Judge for FRP annual Junior League Cookbook Contest (2007 to 2014) and judge for numerous cooking contests

Member of the Folklife Commission, State of Louisiana, 2009 to 2016

Culinarian in Residence, Usabada (Moscow) Jazz Fest, Moscow, Russia, June, 2014.

*Residence Culinare*, Musique de Rues festival, Besançon, France, October, 2008

Culinarian in Residence, Otro Sabor festival, Medellín, Colombia, August, 2008

Editorial Board of the *Louisiana State Bar Association Journal*, 2000 to 2005

Named one of the Women of the Year by *CityBusiness*, New Orleans, 2002

Public appearances at local and national events on legal and food related topics

Elected Louisiana delegate to White House Conference on Small Business (1986)

Member Governor’s Task Force on Disparity in State Procurement (1987)

Service on many local and national boards of civic and professional organizations