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For immediate release: Root, an Atlanta-based food history and education business, opens

Root, an Atlanta-based organization creating educational food experiences, is open for business. Root focuses on community building by helping people discover deeper connections with each other and themselves through food.

Root offers a range of programs and services including subscription-based weekly recipes and historical narratives, backed by founder Julia Skinner’s extensive research and passion for the subject. Root also provides events and programming, drawing upon Dr. Skinner’s diverse background as a food historian, artist, curator, and hospitality professional. Events and programs such as pop up dinners, collaborative art projects, and hands on classes focus on rich and diverse collaborations with community partners. Root will also build local and national service partnerships to help strengthen community foodways, cultural programming, and skill building for underserved communities.

"In the modern glut of recipes and cooking sites, Root not only offers delicious recipes and interesting historical knowledge - it constantly reminds me how integral cooking is to our sense of humanity. Everything - every era, every culture, every family - is defined by its own foods while we are connected as the cooking species. Root is more than recipes; it re-infuses the kitchen, the pantry, and the dinner table with meaning."- Kimmy Coburn, The Homestead Atlanta

Dr. Julia Skinner is a food historian and interdisciplinary scholar, teacher, former museum curator, artist, hospitality professional, and editor, and she draws upon her diverse professional and personal backgrounds to tackle big problems creatively. She has been interviewed by *Foodstuff*, *Science News*, *ArtsATL* and others, and her work has appeared in a range of scholarly and popular publications, including two books (*Modernizing Markham*, 2012, Candle Light Press, and the forthcoming *Afternoon Tea: A History*, Rowman & Littlefield). She has taught university and community classes across a range of disciplines from library science to food studies, and focuses on community building and shared experiences across all her work. She has received a number of awards, including an upcoming residency with renowned fermentation expert Sandor Katz.