



David Shields

Co-author of *The Ark of Taste*

David Shields is known as “the flavor saver”. He tracks down lost food crops and assists in restoring them to fields and tables: Carolina Gold Rice, Cocke’s Prolific Corn, Rice Peas, Purple Straw Wheat, the Dyehouse Cherry, Benne, Carolina African Runner Peanut, Purple Ribbon Sugar Cane, Hick’s Mulberry, Seashore Black Seed Rye, Bradford Watermelon. Among his 14 published books, he has written award winning agricultural and culinary histories—*Southern Provisions* (2015), *The Culinarians* (2017), *Taste the State South Carolina* (2021)—and most recently *The Ark of Taste* (2023). His research links horticulture to the table, agriculture to home and professional cookery. He chairs the Carolina Gold Rice Foundation, Heads the Ark of Taste Committee for the South, and became the Carolina Distinguished Professorship Emeritus at the University of South Carolina in 2024. He is the Southern Foodways Alliance’s “Keeper of the Flame,” twice a James Beard finalist in food history, and Slow Food’s Snailblazer for Biodiversity. He won the Brown award of the American Culture Association for the Best Single Book about American Popular Culture in 2013. He and long-time collaborator Kevin Mitchel will be hosting and writing a PBS television show, *The Savers* in 2024-25. It is about the people who have preserved the most endangered traditional southern fruits, grains, and vegetables.





