

Total number of publications: 27 (115 citations since 2020, [Google Scholar](#)), organised by category

- category A1, journal articles, refereed: 12
 1. **Maya Hey** and Erica Zurawski. Forthcoming (in production). "Brokering the gut: microbial decoys in the documentary *Hack Your Health*." *Humanities and Social Science Communications*.
 2. Erica Zurawski and **Maya Hey**. 2025. "Gut Healthism: The Penetrating Gaze and Depoliticising Forces of Direct-to-Consumer Microbiome Testing Kits" *Sociology of Health and Illness* 47:e70111. DOI: [10.1111/1467-9566.70111](#).
 3. **Hey, Maya**. 2025. "Knowing Enough and Space-making for Microbes in Sake Fermentation." *Engaging Science, Technology, and Society* 11(1). DOI: [10.17351/ests2023.1547](#).
 4. **Hey Maya**, and Eleni Michael. 2025. "A Whole New World of Possibilities': Koji Uses and Ambiguities on the Global Marketplace." *Food, Culture & Society: an International Journal of Multidisciplinary Research*. DOI: [10.1080/15528014.2024.2447663](#).
 5. **Hey, Maya**. 2024. "Mismatched and Misaligned: responsibility narratives in American research labs for synthetic biotechnologies." *Journal of Responsible Innovation* 11(1). DOI: [10.1080/23299460.2024.2355682](#).
 6. **Hey, Maya**. 2023. "Communicating with the Microbial Other: How the Material Practices of Fermentation Connect Humans and Microbes in Polylogue." *Global Media Journal: Canada Edition* 15(1). http://gmj-canadianedition.ca/wp-content/uploads/2023/11/02_Hey-Volume-15-issue-1_Paper-FINAL.pdf.
 7. **Hey, Maya**. 2023. "Symbiosis and the Steward: a critical reading of the human-microbe relationship and re-storying our futures towards conviviality." *Synthesis: An Anglophone Journal of Comparative Literary Studies*, 15. <https://ejournals.epublishing.ekt.gr/index.php/synthesis/article/view/35717/26799>.
 8. **Hey, Maya** and Erika Szymanski. 2022. "Following the Organism to Map Synthetic Genomics." *Biotechnology Notes* (3) 50-53. DOI: [10.1016/j.biotno.2022.07.001](#).
 9. **Hey, Maya**. 2021. "Attunement and Multispecies Communication in Fermentation." *Feminist Philosophy Quarterly* 7 (3) 1-24. <https://ojs.lib.uwo.ca/index.php/fpq/article/view/10846>.
 10. **Hey, Maya**. 2020. "Against Healthist Fermentation: Problematizing the 'Good' of Gut Health and Ferments." *Journal of Critical Dietetics* 5 (1) 12-22. DOI: [10.32920/cd.v5i1.1334](#).
 11. **Hey, Maya**. 2019. "Fermentation Praxis as Interspecies Communications." *PUBLIC* (59) 149-157. <http://www.publicjournal.ca/59-interspecies-communication/>.
 12. **Hey, Maya**, Emilie St-Hilaire and WhiteFeather Hunter. 2019. "Horizontal Exchange, Relations, and Resistance in Bioart and Practice-Based Research." *Journal international de bioéthique et d'éthique des sciences* 30 (4) 69-89. DOI: [10.3917/jibes.304.0069](#).
- A3, Book section, chapters in research books: 7
 1. **Hey, Maya** and Anna Sigrithur. Forthcoming (in production). *Sympoiesis: the Ethics and Politics of Making with Microbes*. In *Feminist Making and Doing*, eds. Lauren Guilmette and Ada Jaarsma. Duke University Press.
 2. **Hey, Maya**. 2022. "Fermentation and Delicious/Disgusting Narratives." In *Food in Memory and Imagination: space, place, and taste*, eds. Beth Forrest and Greg de St. Maurice, 25-38. New York, NY: Bloomsbury.
 3. **Hey, Maya**. 2022. "Does Eating Natto Make One Japanese?" In *Food Studies: Matter, Meaning & Movement*, eds. David Szanto, Amanda Di Battista, and Irena Knezevic. Ottawa, ON: Food Studies Press. DOI: [10.22215/fsmmm/hm20](#).

4. **Hey, Maya.** 2020. "In and Of and With and Through, Or How to Make Kin Through Eating." *Unlikely: Journal for Creative Arts* (E-book 03) 21-29. <https://unlikely.net.au/docs/hey.pdf>.
 5. **Hey, Maya.** 2020. "Fermentation and Kitchen/Laboratory Spaces." In *Fermented Landscapes: lively processes of socio-environmental transformation*, ed. Colleen C. Myles, 255-272. Lincoln, NE: University of Nebraska Press.
 6. **Hey, Maya.** 2020. "On Performative Food Acts and the Human-Microbe Relationship." In *Conversations with Food*, ed. Dorothy Chansky and Sarah W. Tracy, 163-178. Wilmington, DE: Vernon Press.
 7. **Hey, Maya.** 2017. Thinking Body, Staying Connected. In *Fermenting Feminism*, ed. Lauren Fournier, 24-29. Berlin: Laboratory for Aesthetics and Ecology.
- C1, Monographs: 1
 1. **Hey, Maya.** Forthcoming (post reviews, in production). *Singing with Invisible Worlds: fermenting sake on microbial time*. University of Minnesota Press.
 - C2, Edited book, conference proceeding, or special issue of a journal: 7
 1. **Hey, Maya** and Sarah Elton. Forthcoming (in production). "Making Microbes Explicit: Introduction to Microbes, Food, and Food Systems" *Gastronomica: journal of food studies* 26(1).
 2. Elton, Sarah and **Maya Hey**. Forthcoming (2026). Title TK. *Gastronomica: journal of food studies* 26(2).
 3. **Hey, Maya**, Manon Mathias, and Elsa Richardson. In progress. Modernity and the Gut. *Humanities and Social Science Communications*, thematic collection. <https://www.nature.com/collections/cggehhdhc>.
 4. **Hey, Maya**, Kateřina Kolářová, Lukáš Senft, and Tereza Stöckelová. 2023. "Methods for Co-Sensing Microbes: a methods catalogue with reflections on a hands-on, multimodal workshop." DOI: [10.17605/OSF.IO/JPV6M](https://doi.org/10.17605/OSF.IO/JPV6M).
 5. **Hey, Maya** and Alex Ketchum. 2018. "Fermentation as Engagement: on more-than-human connections and materiality." *Cuizine: The Journal of Canadian Food Cultures* 9 (1). DOI: [10.7202/1052113ar](https://doi.org/10.7202/1052113ar).
 6. **Hey, Maya** and Alex Ketchum. 2018. "Fermentation as Agitation: transforming how we live together." *Cuizine: The Journal of Canadian Food Cultures* 9 (2). DOI: [10.7202/1055215ar](https://doi.org/10.7202/1055215ar).
 7. **Hey, Maya.** 2017. Making-Do/Making Spaces: Exploring Research-Creation as an Academic Practice to Study Fermented Foods. *COMMPosite: La revue électronique des jeunes chercheurs et chercheures en communication*. Hors-série: actes de colloque (19)3: 79-95. <http://www.commposite.org/index.php/revue/article/view/272/200>.

Other publications

- publications related to Open Science: 3
 1. **Hey, Maya.** 2023. "Catalysts of Open Education in Colorado: A Qualitative Study of Enabling Forces in OE Momentum." *Journal of Open Educational Resources in Higher Education* 2(1) 105-127. DOI: [10.13001/joerhe.v2i1.7651](https://doi.org/10.13001/joerhe.v2i1.7651).
 2. **Hey, Maya.** 2021. "Contextual Difference and the Difference it Makes: applying UDL practices in next generation classrooms." In *Teaching Gradually: practical pedagogy for graduate students by graduate students*, eds. Kacie L. Armstrong, Lauren A. Genova, John Wyatt Greenlee, and Derina S. Samuel, 170-176. Virginia: Stylus Publishing.
 3. **Hey, Maya** and Carlisle-Johnston, Emily (14 Jul 2021) On expanding graduate student engagement through professionalization workshops. [\[Blog Post\]](#). *OER and Beyond*.

- publications for public audiences and knowledge dissemination: 8
 1. **Hey, Maya.** Forthcoming. Must Try Otherwise (Or: Fermentation Out of Reach). [Online Magazine]. *Nya Nya Norrland*.
 2. **Hey, Maya,** Jose Cañada, and Alicia Ng. 2023. "Introducing the Centre for the Social Study of Microbes: A Slime-mouldian Approach to Research" *EASST Review* 42(2). <https://easst.net/easst-review/42-2/introducing-the-centre-for-the-social-study-of-microbes-a-slime-mouldian-approach-to-research/>
 3. **Hey, Maya.** 2023. The Problem with Ferments as Medicine. [Online Magazine] *Mold*.
 4. **Hey, Maya.** 2020. Ufufu [Print Magazine]. *FOOL Magazine*.
 5. **Hey, Maya.** 2020. Sourly Relations: how bacteria and yeast negotiate their sweet-sour relationship. [Print Zine]. *Acid League*.
 6. **Hey, Maya.** 23 Nov 2018. Romaine Lettuce Alert Shows Limits of Our Power Over Microbes. [Op-Ed]. *The Montreal Gazette*.
 7. **Hey, Maya.** 2018. The purity politics of 'a handmade cheese.' [Print Magazine] *FAIRmentation* (2).
 8. **Hey, Maya.** 2017. In defense of Body Cheese. [Online Magazine]. *SAD Magazine*.
- organising edited collections through fff | food feminism fermentation: "musings" is a biennial publication organised through fff (ISSN: 2562-9832 print edition, 2562-9840 digital edition) with entries centring food, feminism, and fermentation, written from a range of perspectives
 1. "musings" (in production): a course catalogue and teaching guide on microbial time.
 2. "musings" (2023): a manifesto experimenting with polyphonic writing.
 3. "musings" (2021): an abecedary featuring 33 contributors based in 9 countries (US, Canada, Finland, UK, Germany, Austria, Japan, Australia, Denmark) writing from "A is for Archive" to "Z is for Zurek" (<https://bit.ly/fff-musings-2021-spreads>).
 4. "musings" (2019): a collection of essays featuring a spoken-word artist, a winemaker, a bioartist, a fermentation revivalist, a historian, an artist-researcher, a coffee consultant, two sociologists, and a sourdough baker.

Other non-textual outputs

- Multimodal research communication: performances and public exhibitions
 1. "Microbial meshworks and archiving the seasons with fermentation," exhibit and workshop, KUBU, Finland, June-August 2025.
 2. "Living with Herman," What is Food?, public exhibit, Concordia University's 4th SPACE, Montreal, Canada, November 2018.
 3. "Food core: on maïs," educational performance, Essence Culinaire, Phi Centre, Montreal, Canada, September 2018.
 4. "Natto." Storytelling performance, Confabulation and Broad Science, Phi Centre, Montreal, Canada, May 2018.
 5. "Engaging with the Microbial Other: an exhibition of current ferments and prototypes." public exhibit and tasting event, Milieux Institute for Arts, Culture, and Technology, Montreal, Canada, December 2017.
 6. "What's in Your Yogurt?" public exhibit, Canadian Science Odyssey, Montreal, Canada, May 2017.
 7. "Fukushima: an ethnography of the third beginning." public exhibit, Ethnography Lab, Concordia University, February-July 2017.