



**2014**

**JBF Awards**

**Winners**

**Sounds—**

**of the City**



2014 James Beard Foundation

Book

Awards

For books published in English in 2013



### **Cookbook of the Year**

*Historic Heston*  
Heston Blumenthal  
(Bloomsbury)

### **Cookbook Hall of Fame**

Diana Kennedy

### **American Cooking**

*The New Midwestern Table: 200 Heartland Recipes*  
Amy Thielen  
(Random House)

### **Baking and Dessert**

*The Art of French Pastry*  
Jacquy Pfeiffer with Martha Rose Shulman  
(Knopf)

### **Beverage**

*The Cocktail Lab: Unraveling the Mysteries of Flavor and Aroma in Drink, with Recipes*  
Tony Conigliaro  
(Ten Speed Press)

### **Cooking from a Professional Point of View**

*Historic Heston*  
Heston Blumenthal  
(Bloomsbury)

### **Focus on Health**

*Gluten-Free Girl Every Day*  
Shauna James Ahern with Daniel Ahern  
(Houghton Mifflin Harcourt)

### **General Cooking**

*Smoke: New Firewood Cooking*  
Tim Byres  
(Rizzoli New York)

### **International**

*Every Grain of Rice: Simple Chinese Home Cooking*  
Fuchsia Dunlop  
(W. W. Norton & Company)

### **Photography**

*Historic Heston*  
Romas Foord  
(Bloomsbury)

*René Redzepi: A Work in Progress*  
Ali Kurshat Altinsoy, Ditte Isager, René Redzepi, Lars Williams, and the Noma Team  
(Phaidon Press)

### **Reference and Scholarship**

*Soul Food: The Surprising Story of an American Cuisine One Plate at a Time*  
Adrian Miller  
(The University of North Carolina Press)

### **Single Subject**

*Culinary Birds: The Ultimate Poultry Cookbook*  
John Ash with James O. Fraioli  
(Running Press)

### **Vegetable Focused and Vegetarian**

*Vegetable Literacy*  
Deborah Madison  
(Ten Speed Press)

### **Writing and Literature**

*Salt Sugar Fat: How the Food Giants Hooked Us*  
Michael Moss  
(Random House)

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# Broadcast and New Media Awards

Presented by Lenox Tableware and Gifts



For television, webcast, and radio programs aired in 2013

## Outstanding Personality/Host

Host: Ina Garten  
*Barefoot Contessa: Back to Basics*  
Network: Food Network

## Radio Show/Audio Webcast

*This American Life*  
Host: Ben Calhoun  
Area: Public Radio  
Producer: Ben Calhoun

## Special/Documentary

*Eating Alabama*  
Network: PBS  
Producers: Andrew Beck Grace and  
Bartley Powers

## Television Program, in Studio or Fixed Location

*Martha Stewart's Cooking School*  
Host: Martha Stewart  
Network: PBS  
Producers: Greta Anthony, Christina Deyo,  
Michael Morrison, Olivia Schneider, Martha Stewart,  
Calia Van Dyk, and Lisa Wagner

## Television Program, on Location

*The Mind of a Chef*  
Host: Anthony Bourdain  
Network: PBS  
Producers: Jared Andrukanis, Anthony Bourdain, Joe  
Caterini, Chris Collins, Michael Steed, and Lydia Tenaglia

## Television Segment

*Friday Arts, Art of Food*  
Network: WHY-TV  
Producer: Monica Rogozinski

## Video Webcast, Fixed Location and/or Instructional

*Thirsty For...*  
[youtube.com/tastemade](http://youtube.com/tastemade)  
Producer: Jay Holzer and Eric Slatkin

## Video Webcast, on Location

*The Perennial Plate: Europe and South Asia*  
[theperennialplate.com](http://theperennialplate.com)  
Hosts: Mirra Fine and Daniel Klein  
Producers: Mirra Fine and Daniel Klein

2014 James Beard Foundation

Journalism

Awards

For articles published in English in 2013



### **Cooking, Recipes, or Instruction**

Andy Ricker

*Saveur*

“The Star of Siam”

### **Craig Claiborne Distinguished Restaurant Review Award**

Alan Richman

*GQ*

“Alan Richman Walks Into a Jewish Deli...”

“The Elm: Is Brooklyn Ready for Sophisticated Dining?”

“ZZ’s, the Most Expensive 58 Minutes in New York Dining”

### **Food and Culture**

John Birdsall

*Lucky Peach*

“America, Your Food Is So Gay”

### **Food and Travel**

Nick Paumgarten

*Bon Appétit*

“Lunch at 8,500 Ft.”

### **Food Coverage in a General-Interest Publication**

*The Wall Street Journal*

“Off Duty” Section

Beth Kracklauer

### **Food Politics, Policy, and the Environment**

Eli Saslow

*The Washington Post*

“Food Stamps”

### **Food-Related Columns**

Adam Sachs

*Bon Appétit*

The Obsessivore

### **Group Food Blog**

*First We Feast*

### **Health and Well-Being**

Rachael Moeller Gorman

*EatingWell*

“The Whole-Grain, Reduced-Fat, Zero-Calorie, High-Fiber,  
Lightly Sweetened Truth about Food Labels”

### **Humor**

Lisa Hanawalt

*Lucky Peach*

“On the Trail with Wylie”

### **Individual Food Blog**

*Homesick Texan*

Lisa Fain

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## **MFK Fisher Distinguished Writing Award**

John Jeremiah Sullivan

*Lucky Peach*

“I Placed a Jar in Tennessee”

## **Personal Essay**

Fuchsia Dunlop

*Lucky Peach*

“Dick Soup”

## **Profile**

Francis Lam

*Lucky Peach*

“A Day on Long Island with Alex Lee”

## **Publication of the Year**

Civil Eats

## **Visual Storytelling**

James Maikowski, Sara Parks, Patricia Sanchez,  
Stephen Scoble, and Fredrika Stjärne

*Food & Wine*

“Best New Chef All Stars”

“Oysters & Gumbo: A Chef’s New Orleans Party”

“Vegetables Now”

## **Wine, Spirits, and Other Beverages**

Besha Rodell

*Punch*

“40 Ounces to Freedom”

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# Outstanding Restaurant Design Awards



## 75 Seats and Under

For the best restaurant design or renovation in North America since January 1, 2011

Design Firm: Lawton Stanley Architects  
Designers: Maria Contreras, Christopher Lawton, and Micah Stanley  
Project: Grace, Chicago

## 76 Seats and Over

For the best restaurant design or renovation in North America since January 1, 2011

Design Firm: Jensen Architects  
Designers: Scott Davis, Mark Jensen, Lincoln Lighthill, Dean Orr, and Andy Pluess  
Project: Shed, Healdsburg, CA

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# Restaurant and Chef Awards



## Best Chefs in America

Chefs who have set new or consistent standards of excellence in their respective regions. Each candidate may be employed by any kind of dining establishment and must have been a working chef for at least the past 5 years. The 3 most recent years must have been spent in the region where the chef is presently working.

### Best Chef: Great Lakes (IL, IN, MI, OH)

Dave Beran  
Next  
Chicago

### Best Chef: Mid-Atlantic (D.C., DE, MD, NJ, PA, VA)

Vikram Sunderam  
Rasika  
Washington, D.C.

### Best Chef: Midwest (IA, KS, MN, MO, NE, ND, SD, WI)

Justin Aprahamian  
Sanford  
Milwaukee

### Best Chef: New York City (Five Boroughs)

April Bloomfield  
The Spotted Pig

### Best Chef: Northeast (CT, MA, ME, NH, NY, RI, VT)

Jamie Bissonnette  
Coppa  
Boston

### Best Chef: Northwest (AK, ID, MT, OR, WA, WY)

Naomi Pomeroy  
Beast  
Portland, OR

### Best Chef: South (AL, AR, FL, LA, MS, PR)

Ryan Prewitt  
Pêche Seafood Grill  
New Orleans  
Sue Zemanick  
Gautreau's  
New Orleans

## **Best Chef: Southeast (GA, KY, NC, SC, TN, WV)**

Ashley Christensen  
Poole's Downtown Diner  
Raleigh, NC

## **Best Chef: Southwest (AZ, CO, NM, OK, TX, UT)**

Chris Shepherd  
Underbelly  
Houston

## **Best Chef: West (CA, HI, NV)**

Daniel Patterson  
Coi  
San Francisco

## **Best New Restaurant**

A restaurant opened in 2013 that already displays excellence in food, beverage, and service and is likely to have a significant impact on the industry in years to come.

Pêche Seafood Grill  
New Orleans

## **Outstanding Wine, Beer, or Spirits Professional Presented by BACARDÍ 8®**

A winemaker, brewer, or spirits professional who has had a significant impact on the wine and spirits industry nationwide. Candidates must have been in the profession for at least 5 years.

Garrett Oliver  
Brooklyn Brewery  
Brooklyn, NY

## **Outstanding Wine Program**

A restaurant that displays and encourages excellence in wine service through a well-presented wine list, a knowledgeable staff, and efforts to educate customers about wine. Candidates must have been in operation for at least 5 years.

The Barn at Blackberry Farm  
Walland, TN

## **Outstanding Bar Program Presented by Tanqueray No. TEN®**

An establishment that displays and encourages excellence in cocktail, spirits, and/or beer service.

The Bar at the NoMad Hotel  
NYC

## **Outstanding Service Presented by Stella Artois®**

A restaurant that demonstrates high standards of hospitality and service. Candidates must have been in operation for at least the past 5 years.

The Restaurant at Meadowood  
St. Helena, CA

## **Outstanding Pastry Chef**

A chef or baker who prepares desserts, pastries, or breads and who serves as a standard-bearer for excellence. Candidates must have been pastry chefs or bakers for at least the past 5 years.

Dominique Ansel  
Dominique Ansel Bakery  
NYC

## **Outstanding Restaurateur**

A working restaurateur who sets high national standards in restaurant operations and entrepreneurship. Candidates must have been in the restaurant business for at least 10 years. Candidates must not have been nominated for a James Beard Foundation chef award in the past 10 years.

Barbara Lynch  
Barbara Lynch Gruppo  
Boston  
(No. 9 Park, Menton, B&G Oysters, and others)



**Rising Star Chef of the Year**  
**Presented by S.Pellegrino® Sparkling**  
**Natural Mineral Water**

A chef age 30 or younger who displays an impressive talent and who is likely to have a significant impact on the industry in years to come.

Jimmy Bannos Jr.  
The Purple Pig  
Chicago

Blaine Wetzel  
The Willows Inn on Lummi Island  
Lummi Island, WA

**Outstanding Restaurant**  
**Presented by Acqua Panna® Natural Spring Water**

A restaurant in the United States that serves as a national standard-bearer for consistent quality and excellence in food, atmosphere, and service. Candidates must have been in operation for at least 10 or more consecutive years.

The Slanted Door  
San Francisco

**Outstanding Chef**  
**Presented by All-Clad Metalcrafters**

A working chef in America whose career has set national industry standards and who has served as an inspiration to other food professionals. Candidates must have been working as chefs for at least the past 5 years.

Nancy Silverton  
Pizzeria Mozza  
Los Angeles

**2014 James Beard Foundation**  
**America's Classics**

Hansen's Sno Bliz  
New Orleans  
Owner: Ashley Hansen

Nick's Italian Café  
McMinnville, OR  
Owners: Nick Peirano, Carmen Peirano, and Eric Ferguson  
Olneyville New York System  
Providence, RI  
Owners: Stephanie Stevens Turini and Greg Stevens

Perini Ranch Steakhouse  
Buffalo Gap, TX  
Owners: Lisa and Tom Perini

Sokolowski's University Inn  
Cleveland  
Owners: Bernard Sokolowski, Mary Balbier, and Michael Sokolowski

**2014 James Beard Foundation**  
**Who's Who of Food & Beverage**  
**in America**

Edward Behr  
Food Writer  
St. Johnsbury, VT

John Besh  
Chef and Restaurateur  
New Orleans

David Chang  
Chef and Restaurateur  
NYC

Barry Estabrook  
Writer  
Vergennes, VT

Paul Kahan  
Chef and Restaurateur  
Chicago

Sherry Yard  
Pastry Chef and Author  
Los Angeles

**2014 James Beard Foundation**  
**Humanitarian of the Year**

Matt Haley  
Philanthropist and Restaurateur  
Rehoboth Beach, Delaware

**2014 James Beard Foundation**  
**Lifetime Achievement Award**

Sirio Maccioni  
Le Cirque  
NYC