2014 JBF Awards Winners

Sounds—of the City
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)

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)
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: WHYY-TV
Producer: Monica Rogozinski

Video Webcast, Fixed Location and/or Instructional
_Thirsty For..._
youtube.com/tastemade
Producer: Jay Holzer and Eric Slatkin

Video Webcast, on Location
_The Perennial Plate: Europe and South Asia_
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
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
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