



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)

**JAMES
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167 West 12th Street, New York, NY 10011

2014 James Beard Foundation

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: 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

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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”

2014 James Beard Foundation

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

2014 James Beard Foundation

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