NEW YORK, NY (May 4, 2009) – Winners were announced this evening for the 2009 James Beard Foundation Awards, the nation’s most prestigious recognition program honoring professionals in the food and beverage industries. During a ceremony hosted by Cat Cora, Emeril Lagasse and Stanley Tucci at Lincoln Center’s Avery Fisher Hall, awards in 38 categories were presented, including Restaurant and Chef, Book, Design and Graphics, and special achievement awards. Industry leaders from across the country attended this year’s highly-anticipated festivities, which celebrated “Women in Food” and included a post-show Gala Reception featuring some of the nation’s top female chefs, sommeliers, mixologists and artisanal producers, led by Gala Chair Lidia Matticchio Bastianich. The annual Journalism and Broadcast Media Awards were presented at the invitation-only Media Awards Dinner on Sunday, May 3, 2009 at the Hudson Theatre in midtown Manhattan. A complete list of winners is included at the end of this release.

Highlights from this year’s list of winners include:

**Outstanding Restaurant:** Jean Georges (Chef/Owner: Jean-Georges Vongerichten, Owner: Phil Suarez, New York, NY)

**Outstanding Chef:** Dan Barber (*Blue Hill*, New York, NY)

**Rising Star Chef:** Nate Appleman (*A16*, San Francisco, CA)

**Best New Restaurant:** Momofuku Ko (Chef/Owners: David Chang and Peter Serpico, New York, NY)

**Cookbook of the Year:** Fat: An Appreciation of a Misunderstood Ingredient, with Recipes (Author: Jennifer McLagan, Publisher: Ten Speed Press, Editor: Clancy Drake)
In addition, special achievement award honorees included:

**Who's Who of Food & Beverage in America**: David Burke (Chef, Entrepreneur, New York, NY); John T. Edge (Journalist, Director, Southern Foodways Alliance, Oxford, MS); Betty Fussell (Author, Culinary Historian, New York, NY); Dorothy Cann Hamilton (Founder, The French Culinary Institute, New York, NY); Clark Wolf (Clark Wolf Company, New York, NY)

**America's Classics**: *Arnold’s Country Kitchen* (Owners: Jack and Rose Arnold, Nashville, TN); *Breitbach’s Country Dining* (Owner: Mike Breitbach, Sherrill, IA); *Mustache Bill’s Diner* (Owner: Bill Smith, Barnegat Light, NJ); *Totonno’s* (Owner: Lawrence Ciminieri, Brooklyn, NY); *Yank Sing* (Owner: Vera Chan-Waller, San Francisco, CA)

**Humanitarian of the Year**: Feeding America

**Lifetime Achievement Award**: Ella Brennan (Partner: Commander’s Palace Family of Restaurants)

The Journalism and Broadcast Media awards were presented on Sunday, May 3, 2009 at the annual Media Awards Dinner at the Hudson Theatre. Highlights include:

- **MFK Fisher Distinguished Writing Award**: Aleksandra Crapanzano, *Gourmet*, “Benedictions” 09/08
- **Newspaper Food Section**: *The Washington Post*, Joe Yonan
- **Television Food Show, National or Local**: *Lidia’s Italy: Sweet Napoli*, Host: Lidia Matticchio Bastianich
- **Website Focusing on Food, Beverage, Restaurant, or Nutrition**: *Epicurious.com*, Tanya Steel

Established in 1990, the James Beard Foundation Awards recognize culinary professionals for excellence and achievement in their fields and continue to emphasize the Foundation’s mission: to celebrate, preserve, and nurture America’s culinary heritage and diversity. All award winners receive a certificate and a bronze medallion engraved with the James Beard Foundation Awards insignia. There are no cash awards.
The 2009 James Beard Foundation Awards are presented in association with All-Clad Metalcrafters and American Express® (the official card of the James Beard Foundation); Premier Sponsors: Green & Black’s® Organic Chocolate, Lexus, Viking Range Corporation; Supporting Sponsors: Delta Air Lines, illy caffè North America, Inc., Southern Wine & Spirits of New York, Stella Artois; Gala Reception Sponsors: Acqua Panna® Natural Spring Water, Ecolab, Pernod Ricard USA, Rums of Puerto Rico, S.Pellegrino® Sparkling Natural Mineral Water; and with additional support from Chefwear and Pommery Champagne.

About the James Beard Foundation
The James Beard Foundation is dedicated to celebrating, preserving, and nurturing America’s culinary heritage and diversity in order to elevate the appreciation of our culinary excellence. A cookbook author and teacher with an encyclopedic knowledge about food, James Beard, who died in 1985, was a champion of American cuisine. He helped educate and mentor generations of professional chefs and food enthusiasts. Today, the Beard Foundation continues in the same spirit by administering a number of diverse programs that include educational initiatives, food industry awards, scholarships to culinary schools, and publications, and by maintaining the historic James Beard House in New York City’s Greenwich Village as a performance space for visiting chefs. For more information, please visit www.jamesbeard.org.

WINNERS
2009 James Beard Foundation Book Awards
Presented by Green & Black’s® Organic Chocolate
For cookbooks published in English in 2008

Cookbook of the Year
Fat: An Appreciation of a Misunderstood Ingredient, with Recipes
Author: Jennifer McLagan
Publisher: Ten Speed Press
Editor: Clancy Drake
Price: $32.50

Category: American Cooking
Screen Doors and Sweet Tea: Recipes and Tales from a Southern Cook
Author: Martha Hall Foose
Publisher: Clarkson Potter
Editor: Rica Allanic
Price: $32.50

Cookbook Hall of Fame
Jane Grigson for her entire body of work, including:
The Art of Charcuterie, Good Things, Jane Grigson’s Vegetable Book, The Mushroom Feast, & English Food

Category: Baking and Dessert
Bakewise: The Hows and Whys of Successful Baking
Author: Shirley O. Corriher
Publisher: Scribner
Editor: Beth Wareham
Price: $40.00

Category: Beverage
WineWise: Your Complete Guide to Understanding, Selecting, and Enjoying Wine
Authors: Steven Kolpan, Brian H. Smith, Michael A. Weiss, The Culinary Institute of America
Publisher: John Wiley & Sons, Inc.
Editor: Pamela Chirls
Price: $29.95

Category: Cooking from a Professional Point of View
Alinea
Author: Grant Achatz
Publisher: Achatz LLC/Ten Speed Press
Editors: Nick Kokonas, Aaron Wehner
Price: $50.00

- more -
Category: General Cooking

How to Cook Everything (Completely Revised Tenth Anniversary Edition)
Author: Mark Bittman
Publisher: John Wiley & Sons, Inc.
Editor: Linda Ingroia
Price: $35.00

Category: Healthy Focus

The Food You Crave: Luscious Recipes for a Healthy Life
Author: Ellie Krieger
Publisher: The Taunton Press, Inc.
Editor: Pamela Hoenig
Price: $28.00

Category: International

Beyond the Great Wall: Recipes and Travels in the Other China
Authors: Jeffrey Alford, Naomi Duguid
Publisher: Artisan
Editor: Ann Bramson
Price: $40.00

Category: Reference and Scholarship

The Flavor Bible: The Essential Guide to Culinary Creativity, Based on the Wisdom of America’s Most Imaginative Chefs
Authors: Karen Page, Andrew Dornenburg
Publisher: Little, Brown and Company
Editor: Michael Sand
Price: $35.00

Category: Single Subject

Fat: An Appreciation of a Misunderstood Ingredient, with Recipes
Author: Jennifer McLagan
Publisher: Ten Speed Press
Editor: Clancy Drake
Price: $32.50

Category: Writing and Literature

In Defense of Food
Author: Michael Pollan
Publisher: The Penguin Press
Editor: Ann Godoff
Price: $21.95

Category: Photography

The Big Fat Duck Cookbook
Photographer: Dominic Davies
Artist: Dave McKean
Publisher: Bloomsbury USA
Editor: Nick Trautwein
Price: $250.00

WINNERS
2009 James Beard Foundation Journalism Awards
For articles published in 2008

Category: MFK Fisher Distinguished Writing Award

Aleksandra Crapanzano
Gourmet
“Benedictions”
09/08

Category: Multimedia Writing on Food

Ruth Reichl
Gourmet.com
“The Test Kitchen”

Category: Website Focusing on Food, Beverage, Restaurant, or Nutrition

Epicurious.com
Tanya Steel

Category: Food Related Columns

Corby Kummer
The Atlantic
“A Papaya Grows in Holyoke”; “Beyond the McIntosh”; “Half a Loaf”
04/08, 05/08, 10/08

Category: Reporting on Nutrition or Consumer Issues

Rachael Moeller Gorman
EatingWell
“How to Feed Your Mind”
09/10/08

Category: Restaurant Reviews

Adam Platt
New York Magazine
“Faux French”; “The Mario of Midtown”; “Corton on Hudson”
07/14/08, 09/15/08, 11/24/08

- more -
<table>
<thead>
<tr>
<th>Category: Newspaper Feature Writing With Recipes</th>
<th>Category: Newspaper Feature Writing Without Recipes</th>
<th>Category: Writing on Spirits, Wine, or Beer</th>
</tr>
</thead>
</table>
| Rebekah Denn  
*Seattle Post-Intelligencer*  
"High on the Hairy Hogs: Super-Succulent Imports are Everything U.S. Pork Isn’t“  
04/09/08 | Kristen Hinman  
*Riverfront Times*  
"The Pope of Pork“  
11/27/08 | Alan Richman  
*GQ*  
"Viva La Revolucion!“  
09/08 |

<table>
<thead>
<tr>
<th>Category: Magazine Feature Writing About Restaurants and/or Chefs</th>
<th>Category: Magazine Feature Writing With Recipes</th>
<th>Category: Magazine Feature Writing Without Recipes</th>
</tr>
</thead>
</table>
| Ruth Reichl  
*Gourmet*  
"The Last Time I Saw Paris...“  
09/08 | Edna Lewis  
*Gourmet*  
"What is Southern?“ *  
01/08  
*Published Posthumously* | Alan Richman  
*GQ*  
"Made (Better) in Japan“  
03/08 |

<table>
<thead>
<tr>
<th>Category: Newspaper Feature Writing About Restaurants and/or Chefs</th>
<th>Category: Newspaper Food Section</th>
<th>Category: Blog Focusing on Food, Beverage, Restaurant, or Nutrition</th>
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</thead>
</table>
| Katy McLaughlin  
*The Wall Street Journal*  
"Sushi Bullies“  
10/24/08 | *The Washington Post*  
Joe Yonan | Erika Ehmsen, Elizabeth Jardina, Rick LaFrentz, Amy Machnak, Johanna Silver, Margaret Sloan,  
Margo True  
*Our One-Block Diet*  
Oneblockdiet.sunset.com |

## WINNERS

### 2009 James Beard Foundation Broadcast Media Awards
Presented by Viking Range Corporation
For television, webcast, and radio programs aired in 2008

<table>
<thead>
<tr>
<th>Category: Audio Webcast or Radio Show</th>
<th>Category: Video Webcast</th>
<th>Category: Television Food Show, National or Local</th>
</tr>
</thead>
</table>
| **WNYC, The Leonard Lopate Show: 3-Ingredient Challenge**  
Hosts: Leonard Lopate, Rozanne Gold  
Area: New York City Metro, Online  
Producer: Sarah English | **Savoring the Best of World Flavors, Volume III: Vietnam and the Island of Sicily**  
Host: Jonathan Coleman  
Website: Ciaprochef.com/WCA3/  
Producers: John Barkley, Kenneth Wimoth, Greg Drescher, Steve Jilleba, Janet Fletcher | **Lidia’s Italy: Sweet Napoli**  
Host: Lidia Matticchio Bastianich  
Network: PBS  
Air Date: 04/08/08  
Producers: Lidia Matticchio Bastianich, Julia Harrison, Shelly Burgess Nicotra |

<table>
<thead>
<tr>
<th>Category: Television Food Segment, National or Local</th>
<th>Category: Television Food Segment, National or Local</th>
</tr>
</thead>
</table>
| **CBS News Sunday Morning: In a Pinch**  
Host: Martha Teichner  
Network: CBS  
Air Date: 10/26/08  
Producers: Jon Carras, David Small | - more - |
WINNERS
2009 James Beard Foundation Design and Graphics Awards

Category: Outstanding Restaurant Design
For the best restaurant design or renovation in North America since January 1, 2006

Design Firm: Design Bureaux, Inc.
Designer: Thomas Schlesser
2 King Street, 7E
New York, NY 10012
212.414.3171

For Project: The Publican
837 West Fulton Market
Chicago, IL 60607
312-733-9555

Category: Outstanding Restaurant Graphics
For the best restaurant graphics executed in North America since January 1, 2006

Design Firm: Korn Design
Art Direction: Denise Korn, Javier Cortés and Bryant Ross
116 Saint Botolph Street
Boston, MA 02115
617-266-8112

For Project: The Corner Office
1401 Curtis Street
Denver, CO 80202
303-825-6500

WINNERS
2009 James Beard Foundation Restaurant and Chef Awards
For restaurants opened in 2008

CATEGORY: OUTSTANDING RESTAURANTEUR AWARD
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.

Drew Nieporent
Myriad Restaurant Group
249 W. Broadway, #2E
New York, NY 10013
212-219-9500

CATEGORY: OUTSTANDING CHEF AWARD PRESENTED BY ALL-CLAD METALCRAFTERS
The working chef in America whose career has set national industry standards and who has served as an inspiration to other food professionals. Must have been a working chef for the past five years.

Dan Barber
Blue Hill
75 Washington Place
New York, NY 10011
212-539-1776

CATEGORY: OUTSTANDING RESTAURANT AWARD
The restaurant in the U.S. that serves as a national standard bearer of consistency of quality and excellence in food, atmosphere and service. Restaurant must have been in operation for at least ten years.

Jean Georges
Chef/Owner: Jean-Georges Vongerichten
Owner: Phil Suarez
1 Central Park West
New York, NY 10023
212-299-3900
CATEGORY: BEST NEW RESTAURANT PRESENTED BY LEXUS
A RESTAURANT OPENED IN 2006 THAT ALREADY DISPLAYS EXCELLENCE IN FOOD, BEVERAGE AND SERVICE, AND IS LIKELY TO MAKE A SIGNIFICANT IMPACT IN YEARS TO COME.
Momofuku Ko
Chefs/Owners: David Chang and Peter Serpico
163 1st Ave.
New York, NY 10003
http://momofuku.com/ko/

CATEGORY: RISING STAR CHEF OF THE YEAR
A CHEF, AGE 30 OR YOUNGER, WHO DISPLAYS AN IMPRESSIVE TALENT, AND WHO IS LIKELY TO MAKE A SIGNIFICANT INDUSTRY IMPACT IN YEARS TO COME.
Nate Appleman
A16
2355 Chestnut St.
San Francisco, CA 94123
415-771-2216

CATEGORY: OUTSTANDING WINE SERVICE AWARD PRESENTED BY STELLA ARTOIS
A RESTAURANT THAT DEMONSTRATES HIGH STANDARDS OF HOSPITALITY AND SERVICE. RESTAURANT MUST HAVE BEEN IN OPERATION FOR THE PAST FIVE YEARS.
Daniel
Owner: Daniel Boulud
60 E. 65th St.
New York, NY 10065
212-288-0033

BEST CHEFS IN AMERICA PRESENTED BY AMERICAN EXPRESS COMPANY
CHEFS WHO HAVE SET NEW OR CONSISTENT STANDARDS OF EXCELLENCE IN THEIR RESPECTIVE REGIONS. CHEFS MAY BE FROM ANY KIND OF DINING ESTABLISHMENT AND MUST HAVE BEEN A WORKING CHEF FOR THE LAST FIVE YEARS. THE THREE MOST RECENT YEARS MUST HAVE BEEN SPENT IN THE REGION WHERE CHEF IS PRESENTLY WORKING.

CATEGORY: BEST CHEF: GREAT LAKES (IL, IN, MI, OH)
Michael Symon
Lola
2058 E. 4th St.
Cleveland, OH 44115
216-621-5652

CATEGORY: BEST CHEF: MID-ATLANTIC (DC, DE, MD, NJ, PA, VA)
Jose Garces
Amada
217-219 Chestnut St.
Philadelphia, PA 19106
215-625-2450

CATEGORY: BEST CHEF: NEW YORK CITY (FIVE BOROUGHS)
Gabriel Kreuther
The Modern
9 West 53rd St.
New York, NY 10019
212-333-1220

CATEGORY: BEST CHEF: MIDWEST (IA, KS, MN, MO, NE, ND, SD, WI)
Tim McKeen
La Belle Vie
510 Groveland Ave.
Minneapolis, MN 55403
612-874-6440

CATEGORY: BEST CHEF: NORTHWEST (AK, ID, MT, OR, WA, WY)
Maria Hines
Tilth
1411 N 45th St.
Seattle, WA 98103
206-633-0801

- more -
CATEGORY: BEST CHEF: SOUTHWEST
(AZ, CO, NM, NV, OK, TX, UT)
Paul Bartolotta
Bartolotta Ristorante di Mare at Wynn
Las Vegas
3131 Las Vegas Blvd. S.
Las Vegas, NV 89109
702-770-3305

CATEGORY: BEST CHEF: SOUTH
(AL, AR, FL, LA, MS)
John Currence
City Grocery
152 Courthouse Square
Oxford, MS 38655
662-232-8080

CATEGORY: BEST CHEF: SOUTHEAST
(GA, KY, NC, SC, TN, WV)
Mike Lata
Fig
232 Meeting St.
Charleston, SC 29401
843-805-5900

CATEGORY: BEST CHEF: PACIFIC
(CA, HI)
Douglas Keane
Cyrus
29 North St.
Healdsburg, CA 95448
707-433-3311

CATEGORY: AMERICA’S CLASSICS

Breitbach’s Country Dining
Owner: Mike Breitbach
563 Balltown Road
Sherrill, IA 52073

Mustache Bill’s Diner
Owner: Bill Smith
8th and Broadway
Barnegat Light, NJ 08005
609-494-0155

Arnold’s Country Kitchen
Owner: Jack and Rose Arnold
605 8th Ave. S.
Nashville, TN
615-256-4455

Totonno’s
Owner: Lawrence Cimineri
1524 Neptune Ave.
Brooklyn, NY 11224
718-372-8606

Yank Sing
Owner: Vera Chan-Waller
101 Spear St.
San Francisco, CA 94105
415-957-9300

WINNERS

CATEGORY: HUMANITARIAN OF THE YEAR
Feeding America

CATEGORY: LIFETIME ACHIEVEMENT AWARD
Ella Brennan

CATEGORY: WHO’S WHO OF FOOD & BEVERAGE IN AMERICA

David Burke
Chef/Entrepreneur, NYC

Betty Fussell
Author, Culinary Historian, NYC

Clark Wolf
Clark Wolf Company, NYC

John T. Edge
Journalist, Director, Southern Foodways Alliance
Oxford, MS

Dorothy Cann Hamilton
Founder, The French Culinary Institute, NYC

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