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**JAMES
BEARD
FOUNDATION**

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**WINNERS ANNOUNCED FOR THE
2012 JAMES BEARD FOUNDATION BOOK, BROADCAST AND JOURNALISM
AWARDS**

NEW YORK, NY (May 4, 2012) – The James Beard Foundation, the nation’s most prestigious recognition program honoring professionals in the food and beverage industries, announced this evening the winners of the 2012 James Beard Foundation Book, Broadcast, and Journalism Awards. At an exclusive dinner on May 4, 2012 at Gotham Hall in New York City, co-hosted by James Beard Award–winning celebrity chef and Food Network Iron Chef Michael Symon and four-time James Beard Award–winning CBS News Correspondent Martha Teichner, awards were presented to winners in the Book, Broadcast Media, and Journalism categories. A complete list of all award winners can be found at the end of this release, as well as on jamesbeard.org.

Highlights of this year’s winners included:

Cookbook of the Year: *Modernist Cuisine* by Nathan Myhrvold with Chris Young and Maxime Bilet (The Cooking Lab)

Cookbook Hall of Fame: Laurie Colwin, *Home Cooking* and *More Home Cooking*

Publications of the Year: Amanda Hesser, *Food52* and Darra Goldstein, *Gastronomica*

MFK Fisher Distinguished Writing Award: John T. Edge, *Saveur* “BBQ Nation”

Radio Show or Audio Webcast: Fear of Frying: *Culinary Nightmares*, Host: Nina Barrett, Area: WBEZ, Producer: Jason Marck

Television Program, In Studio or Fixed Location: *Chopped*, Host: Ted Allen, Network: Food Network, Producers: Linda Lea, Dave Noll, and Vivian Sorenson

Television Program, On Location: Bizarre Foods with Andrew Zimmern, Host: Andrew Zimmern, Network: Travel Channel, Producer: Andrew Zimmern

Media Personality/Host: Ted Allen, Show, *Chopped*, Food Network

Food Coverage in a General Interest Publication: Lesley Bargar Suter, Los Angeles, "Chinese Food in L.A.," "It's Time for Breakfast in L.A." "Food Lovers Guide"

Craig Claiborne Distinguished Restaurant Review: Alan Richman, GQ, "The Very Tasty Liberation of Paris," "I Heart SF," "Diner for Schmucks"

Group Food Blog: The Salt: NPR's Food Blog, Maria Godoy, npr.org/blogs/thesalt

Individual Food Blog: Poor Man's Feast, Elissa Altman, Poormansfeast.com "Craving the Food of Depravity"

The Book Award judges (more than 40 in total) are comprised of editors, authors, journalists, and culinary educators who have not published a culinary book during the current Awards year. The Broadcast Media Award judges (more than 28 in total) are comprised of producers, educators, editors and print journalists. Journalism Award judges (more than 70 in total) are comprised of working editors, journalists (not covering food and beverage topics), retired food and beverage editors and writers, and deans and professors of leading journalism colleges.

The Restaurant and Chef, Restaurant Design and Graphics, and special achievement awards will be announced on Monday, May 7, 2012 at the Awards Ceremony and Gala Reception, the highly-anticipated annual celebration taking place at Avery Fisher Hall at Lincoln Center, hosted by multiple James Beard Award-winning celebrity chef, television personality, and author, Alton Brown.

The annual James Beard Foundation Awards honor the best and the brightest talents in the food and beverage industries, celebrating outstanding achievement in each of the following categories: Restaurant and Chef, Restaurant Design and Graphics, Books, Broadcast and New Media, and Journalism, as well as several special achievement awards. Each category has an individual Awards Committee made up of industry professionals who volunteer their time to oversee the policies, procedures, and selection of judges for their respective Awards program. All award winners receive a certificate and a medallion engraved with the James Beard Foundation Awards insignia. There are no cash prizes.

The 2012 James Beard Foundation Awards are presented with support by the following partners: Premier Sponsors: All-Clad Metalcrafters, Green & Black's Organic Chocolate, Lenox Tableware and Gifts, Mercedes-Benz; Supporting Sponsors: Campari, The Coca-Cola Company, Delta Air Lines, Jade Range LLC, Lavazza, Southern Wine & Spirits of New York, Stella Artois®, Urbanspoon; 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, St Giles Hotel New York, and Visa Signature®.

About the James Beard Foundation

Founded in 1986, 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 jamesbeard.org. Find insights on food at the James Beard Foundation's blog [Delights & Prejudices](#). Join the James Beard Foundation on [Facebook](#). Follow the James Beard Foundation on [Twitter](#).

2012 James Beard Foundation Awards Winners

2012 James Beard Foundation Book Awards

Presented by Green & Black's Organic Chocolate

For cookbooks published in English in 2011. Winners will be announced on May 4, 2012.

Cookbook of the Year

Modernist Cuisine

by Nathan Myhrvold with Chris Young and Maxime Bilet
(The Cooking Lab)

Cookbook Hall of Fame

Laurie Colwin

Home Cooking and More Home Cooking

American Cooking

A New Turn in the South: Southern Flavors Reinvented for Your Kitchen

by Hugh Acheson
(Clarkson Potter)

Baking and Dessert

Jeni's Splendid Ice Creams at Home

by Jeni Britton Bauer
(Artisan)

Beverage

Bitters: A Spirited History of a Classic Cure-All, with Cocktails, Recipes, & Formulas
by Brad Thomas Parsons
(Ten Speed Press)

Cooking from a Professional Point of View

Modernist Cuisine
by Nathan Myhrvold with Chris Young and Maxime Bilet
(The Cooking Lab)

General Cooking

Ruhlman's Twenty
by Michael Ruhlman
(Chronicle Books)

Focus on Health

Super Natural Every Day: Well-Loved Recipes from My Natural Foods Kitchen
by Heidi Swanson
(Ten Speed Press)

International

The Food of Morocco
by Paula Wolfert
(Ecco)

Photography

Notes from a Kitchen: A Journey Inside Culinary Obsession
Artist/Photographer: Jeff Scott
(Tatroux)

Reference and Scholarship

Turning the Tables: Restaurants and the Rise of the American Middle Class, 1880–1920
by Andrew P. Haley
(The University of North Carolina Press)

Single Subject

All About Roasting
by Molly Stevens
(W.W. Norton & Company)

Writing and Literature

Blood, Bones & Butter: The Inadvertent Education of a Reluctant Chef
by Gabrielle Hamilton
(Random House)

2012 James Beard Foundation Journalism Awards

For articles published in English in 2011.

Publications of the Year

Amanda Hesser
Food52

Darra Goldstein
Gastronomica

Cooking, Recipes, or Instruction

Anna Thomas
EatingWell
"The Soup for Life"

Environment, Food Politics, and Policy

Ben Paynter
Fast Company
"The Sweet Science"

Food Coverage in a Food-Focused Publication

Saveur
James Oseland

Food Coverage in a General-Interest Publication

Lesley Bargar Suter
Los Angeles

“Chinese Food in L.A.,” “It’s Time for Breakfast in L.A.,” “Food Lovers Guide”

Food Culture and Travel

Fuchsia Dunlop

The Financial Times

“Global Menu: Kicking Up a Stink”

Food-Related Columns

Lettie Teague

The Wall Street Journal

On Wine: Lettie Teague: “Drink, Memory: How to Remember that Wine;” “In Praise of the One-Cabernet Lunch;” “May I recommend: Lessons of Great Sommeliers”

Group Food Blog

The Salt: NPR’s Food Blog

Maria Godoy

npr.org/blogs/thesalt

Health and Well-Being

Maureen O’Hagan

The Seattle Times

“Feeling the Weight: The Emotional Battle to Control Kids’ Diet”

Humor

Brett Martin

GQ

“The Hangover Part III”

Individual Food Blog

Poor Man’s Feast

Elissa Altman

Poormansfeast.com

“Craving the Food of Depravity”

Personal Essay

Cal Fussman

Esquire.com

“Drinking at 1,300 Ft: A 9/11 Story About Wine and Wisdom”

Profile

Susan Choi

Food & Wine

"The Spice Wizardry of Lior Lev Sercarz"

Visual Storytelling

Landon Nordeman

Saveur

"Soul of Sicily," "BBQ Nation," "Heart of the Valley"

Wine, Spirits, and Other Beverages

Sarah Karnasiewicz

Imbibe

"Fizzy Business"

Craig Claiborne Distinguished Restaurant Review Award

Alan Richman

GQ

"The Very Tasty Liberation of Paris," "I Heart SF," "Diner for Schmucks"

MFK Fisher Distinguished Writing Award

John T. Edge

Saveur

"BBQ Nation"

2012 James Beard Foundation Broadcast Media Awards Presented by Lenox Tableware and Gifts

For television, webcast, and radio programs aired in 2011.

Radio Show/Audio Webcast

Fear of Frying: Culinary Nightmares

Host: Nina Barrett

Area: WBEZ

Producer: Jason Marck

Special/Documentary (Television or Video Webcast)

A Matter of Taste: Serving Up Paul Liebrandt

Network: HBO

Producers: Sally Rowe, Rachel Mills, and Alan Oxman

Television Program, In Studio or Fixed Location

Chopped

Host: Ted Allen

Network: Food Network

Producers: Linda Lea, Dave Noll, and Vivian Sorenson

Television Program, On Location

Bizarre Foods with Andrew Zimmern

Host: Andrew Zimmern

Network: Travel Channel

Producer: Andrew Zimmern

Television Segment

CBS News Sunday Morning

Host: Martha Teichner

Network: CBS

Producers: Lauren Barnello, Jon Carras, Edward Forgotsen, Patrick Lee, and David Small

Video Webcast

eatTV with Jamie Tiampo

Eattv.com

Host: Jamie Tiampo

Producers: Suzanne Glickstein, Jimmy McCoy, and Jamie Tiampo

Media Personality/Host (Television or Video Webcast)

Host: Ted Allen

Show: *Chopped*

Network: Food Network

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