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


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,
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

Food Culture and Travel

Fuchsia Dunlop
The Financial Times
“Global Menu: Kicking Up a Stink”

Food-Related Columns

Lettie Teague
The Wall Street Journal

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 Forgotson, 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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