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**JAMES
BEARD
FOUNDATION**

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**2012 JAMES BEARD FOUNDATION AWARDS
WINNERS ANNOUNCED**

NEW YORK, NY (May 8, 2012) – Winners were announced last night, Monday, May 7, 2012, at the annual 2012 James Beard Foundation Awards, the nation's most prestigious recognition program honoring professionals in the food and beverage industries. During a ceremony hosted by chef and television personality Alton Brown at Lincoln Center's Avery Fisher Hall, awards in the Restaurant and Chef and the Design and Graphics categories were presented, as well as a number of special achievement awards including Who's Who of Food & Beverage in America, America's Classics, Lifetime Achievement, and Humanitarian of the Year. Winners of the Foundation's annual Book, Broadcast, and Journalism Awards were presented on May 4, 2012, at the ceremony and dinner at Gotham Hall in New York City, co-hosted by celebrity chef Michael Symon and CBS News Correspondent Martha Teichner. A complete list of all award winners can be found at the end of this release, as well as at jamesbeard.org.

Highlights from this year's list of winners include:

Outstanding Chef: Daniel Humm (Eleven Madison Park, NYC)

Outstanding Restaurant: Boulevard (San Francisco)

Rising Star Chef: Christina Tosi (Momofuku Milk Bar, NYC)

Best New Restaurant: Next (Chicago)

In addition, special achievement award honorees included:

Who's Who of Food & Beverage in America: Grant Achatz (Chef and Author, Chicago); Mark Bittman (Journalist and Author, NYC); Dana Cowin (Editor and Journalist, NYC); Emily Luchetti (Pastry Chef and Author, San Francisco); Marvin Shanken (Publisher, NYC)

America's Classics: The Fry Bread House (Owner: Cecelia Miller, Phoenix); Nora's Fish Creek Inn (Owners: Nora Tygum, Trace Tygum, and Kathryn Tygum Taylor, Wilson, WY); St. Elmo Steak House (Owners: Stephen Huse and Craig Huse, Indianapolis); Jones Bar-B-Q Diner (Owners: James and Betty Jones, Marianna, AR); Shady Glen (Owners: William and Annette Hoch, Manchester, CT)

Lifetime Achievement Award: Wolfgang Puck (Chef and Restaurateur, Los Angeles)

Humanitarian of the Year: Charlie Trotter (Chef and Restaurateur, Chicago)

Industry leaders from across the country attended the highly anticipated festivities, which celebrated this year's Awards theme of "25 Years of Food at its Best," in tribute to the Foundation's silver anniversary and mission that honors James Beard's legacy by celebrating, nurturing, and preserving America's diverse culinary heritage and future. In recognition of James Beard's influence on our culinary world, the Foundation invited chefs who had the privilege of knowing James Beard personally, as well as those who have been influenced by his legacy, to prepare dishes inspired by recipes from his more than 20 cookbooks. At the Gala Reception immediately following the Awards Ceremony, guests enjoyed a dine-around gala prepared by these notable chefs, including many of this year's winners and nominees, among them Gary Danko of Restaurant Gary Danko in San Francisco, Paul Kahan of Blackbird in Chicago, and Emily Luchetti of Farallon in San Francisco.

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.

Highlights from the Book, Broadcast and Journalism Awards announced on Friday, May 4, 2012, at the Awards dinner at Gotham Hall in New York City 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: *Food52*, Amanda Hesser and Merrill Stubbs 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 and Judges, 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 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 Design and Graphics Awards

Outstanding Restaurant Design

For the best restaurant design or renovation in North America since January 1, 2009

Design Firm: Bentel & Bentel Architects
Designers: Paul Bentel, Carol Bentel, Peter Bentel and Susan Nagle
Project: Le Bernardin, New York City

Outstanding Restaurant Graphics

For the best restaurant graphics executed in North America since January 1, 2009

Design Firm: Pandiscio Co.
Designer: Richard Pandiscio
Project: TheAmericano at Hôtel Americano, New York City

2012 James Beard Foundation Journalism Awards

For articles published in English in 2011.

Publications of the Year

Food52
Amanda Hesser and Merrill Stubbs

Gastronomica
Darra Goldstein

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 and Judges

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

2012 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)

Bruce Sherman
North Pond
Chicago

Best Chef: Mid-Atlantic (D.C., DE, MD, NJ, PA, VA)

Maricel Presilla
Cucharamama
Hoboken, NJ

Best Chef: Midwest (IA, KS, MN, MO, NE, ND, SD, WI)

Tory Miller
L'Etoile
Madison, WI

Best Chef: New York City (Five Boroughs)

Michael Anthony
Gramercy Tavern

Best Chef: Northeast (CT, MA, ME, NH, NY STATE, RI, VT)

Tim Cushman
O Ya
Boston

Best Chef: Northwest (AK, ID, MT, OR, WA, WY)

Matt Dillon
Sitka & Spruce
Seattle

Best Chef: Pacific (CA, HI)

Matt Molina
Osteria Mozza
Los Angeles

Best Chef: South (AL, AR, FL, LA, MS)

Chris Hastings
Hot and Hot Fish Club
Birmingham, AL

Best Chef: Southeast (GA, KY, NC, SC, TN, WV)

Hugh Acheson
Five and Ten
Athens, GA

Linton Hopkins
Restaurant Eugene
Atlanta

Best Chef: Southwest (AZ, CO, NM, NV, OK, TX, UT)

Paul Qui
Uchiko
Austin, TX

**Best New Restaurant
Presented by Mercedes-Benz**

A restaurant opened in 2011 that already displays excellence in food, beverage, and service and is likely to have a significant impact on the industry in years to come.

Next
Chicago

**Outstanding Wine, Beer or Spirits Professional
Presented by Southern Wine & Spirits of New York**

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.

Paul Grieco
Terroir
NYC

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.

No. 9 Park
Boston

Outstanding Bar Program Presented by Campari

A restaurant that displays and encourages excellence in cocktail, spirit, and/or beer service through a well-presented drink list, a knowledgeable staff, and efforts to educate customers about beverages.

PDT
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.

La Grenouille
NYC

Outstanding Pastry Chef

A chef or baker who prepares desserts, pastries, or breads and who serves as a national standard-bearer for excellence. Candidates must have been pastry chefs or bakers for at least the past 5 years.

Mindy Segal
Mindy's Hot Chocolate
Chicago

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.

Tom Douglas
Tom Douglas Restaurants
Seattle

Rising Star Chef of the Year
Presented by Jade Range

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.

Christina Tosi
Momofuku Milk Bar
NYC

Outstanding Restaurant

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.

Boulevard
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.

Daniel Humm
Eleven Madison Park
NYC

2012 James Beard Foundation America's Classics
Presented by Coca-Cola

The Fry Bread House
4140 North 7th Avenue, Phoenix
Owner: Cecelia Miller

Nora's Fish Creek Inn
5600 West Highway 22, Wilson, WY
Owners: Nora Tygum, Trace Tygum, and Kathryn Tygum Taylor

St. Elmo Steak House
127 South Illinois St., Indianapolis
Owners: Stephen Huse and Craig Huse

Jones Bar-B-Q Diner
219 West Louisiana St., Marianna, AR
Owners: James and Betty Jones

Shady Glen
840 East Middle Turnpike, Manchester, CT
Owners: William and Annette Hoch

2012 James Beard Foundation Who's Who of Food & Beverage in America Inductees

Grant Achatz
Chef and Author
Chicago

Mark Bittman
Journalist and Author
NYC

Dana Cowin
Editor and Journalist
NYC

Emily Luchetti
Pastry Chef and Author
San Francisco

Marvin Shanken
Publisher
NYC

2012 James Beard Foundation Lifetime Achievement Award

Wolfgang Puck
Chef and Restaurateur
Los Angeles

2012 James Beard Foundation Humanitarian of the Year

Charlie Trotter
Chef and Restaurateur
Chicago

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