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The Baker's Dozen: The James Beard Foundation Book Awards Committee Releases New Essential Book List

New York, NY (April 12, 2010) – The James Beard Foundation draws upon its unparalleled culinary history to compile *The Baker's Dozen*, a list of 13 essential baking books that span almost four decades, from 1973 to the present. Selected by the James Beard Foundation Book Awards Committee, this delectable list follows “The Core Collection: 20 Essential Books to Build Your Culinary Library” released in 2007, and will be the first of several themed lists.

“From the sustenance of bread to the comfort of a fresh cookie or the supreme accomplishment of a towering cake, baking is when the cook enters the realm of both art and love, two qualities James Beard himself was known for embodying,” says Kathleen Purvis, Chair of the James Beard Foundation Book Awards Committee. “Because baking is a science, books on the subject must not only be creative and inspiring, but also reliable. The slightest change or a single unclear direction can mean the difference between baking success and disaster.”

The selections are the opinions of the James Beard Foundation Book Awards Committee, a group of seasoned culinary publishing professionals who have been writing, editing, reviewing, buying and selling cookbooks for decades.

The books were chosen by committee members Naomi Duguid, cookbook author; Carol Mighton Haddix, food editor of the Chicago Tribune; Martha Holmberg, cookbook author and editorial director of Watershed Communications; Kathleen Purvis, food editor of The Charlotte Observer; Ellen Rose, former owner of the Los Angeles cookbook store The Cook's Library; Matt Sartwell, manager of Kitchen Arts & Letters in New York; Irene Sax, food writer and food-writing instructor for New York University; Tara Q. Thomas, senior editor, Wine & Spirits; and Grace Young, cookbook author.

The James Beard Book Awards Committee Essential Book List: The Baker's Dozen:

1. **“Baking: From My Home to Yours,”** by Dorie Greenspan (Houghton Mifflin Harcourt, 2006).
2. **“Beard on Bread,”** by James Beard (originally published 1973; reprinted by Knopf, 1995).
3. **“The Book of Great Desserts,”** by Maida Heatter (Andrews McMeel, 1999).
4. **“The Bread Baker's Apprentice,”** by Peter Reinhart (Ten Speed, 2001).
5. **“The Cake Bible,”** by Rose Levy Beranbaum (William Morrow, 1988).

6. **“Classic Home Desserts,”** by Richard Sax (Houghton Mifflin Harcourt, 2000).
7. **“Cocolat,”** by Alice Medrich (Warner Books, 1990).
8. **“The Fannie Farmer Baking Book,”** by Marion Cunningham (Gramercy, 1996).
9. **“Great Pies and Tarts,”** by Carole Walter (Clarkson Potter, 1998).
10. **“The Italian Baker,”** by Carol Field (William Morrow, 1985).
11. **“Martha Stewart’s Cookies,”** by Martha Stewart (Clarkson Potter, 2008).
12. **“My Bread,”** by Jim Lahey (W.W. Norton, 2009).
13. **“The Simple Art of Perfect Baking,”** by Flo Braker (Chronicle, 2003).

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 www.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](#).

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