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**JAMES
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**JAMES BEARD FOUNDATION NAMES
2013 WHO'S WHO OF FOOD & BEVERAGE IN AMERICA INDUCTEES**

***Six Influential Culinary Professionals to be Honored at the Annual
James Beard Foundation Awards on Monday, May 6, 2013, in New York City***

New York, NY (March 12, 2013) – The James Beard Foundation is proud to announce the six 2013 inductees to the Who's Who of Food & Beverage in America. The prestigious award is given to renowned culinary professionals who have made a significant and unique contribution to the American food and beverage industry. This year's honorees will be celebrated at the annual James Beard Foundation Awards, the nation's most prestigious recognition program honoring professionals in the food and beverage industry, in a ceremony taking place on Monday, May 6, 2013, at Lincoln Center's Avery Fisher Hall in New York City.

"We are delighted to announce and celebrate the new 2013 inductees into this incredibly esteemed group of leaders in our culinary world," said Susan Ungaro, president of the James Beard Foundation. "From chefs to journalists, these honorees are truly the best and brightest in American food today. Each has contributed substantially to our constantly evolving culinary and beverage scene."

The 2013 James Beard Foundation Awards Who's Who of Food & Beverage in America Inductees are:

Eric Asimov, Journalist and Author, NYC

Eric Asimov is the chief wine critic of the *New York Times* and the author of *How to Love Wine: A Memoir and Manifesto*, published in October 2012 by William Morow. His weekly column appears in the Dining section of the *New York Times*, and he contributes to the "Diner's Journal" blog on NYTimes.com. Before he started writing full-time about wine in 2004, Asimov wrote primarily about restaurants and food. He created the "\$25 and Under" restaurant reviews column in 1992, dedicated to restaurants where people could eat lavishly for \$25 and under, and wrote them through 2004. Asimov is a co-author of five editions of *The New York Times Guide to Restaurants* and published four editions of *\$25 and Under: A Guide to the Best Inexpensive Restaurants in New York*.

A graduate of Wesleyan University in Middletown, Conn., Asimov did graduate work in American Civilization at the University of Texas at Austin.

Dorothy Kalins, Editor, NYC

Dorothy Kalins has been an innovator in magazine editorial and management for decades, founding the magazine *Saveur* in 1994. *Saveur* was based on an idea Kalins had for a food magazine that would connect readers to authentic ingredients,

experiences, and traditions—forever changing the category. *Saveur* went on to win four National Magazine Awards under her editorial leadership. In 2001 Kalins joined *Newsweek* as executive editor, directing a redesign of that magazine.

Kalins is a two-time James Beard Foundation Award-winner, first for an article she wrote on Kaiseki Cuisine and then for the book she co-edited, *Saveur Cooks Authentic American*. Kalins was the first woman ever named *Adweek's* Editor of the Year, and was awarded the prestigious Matrix Award from Women in Communications for her work in magazines. In 2010, she accepted the Exceptional Woman in Publishing Award from EWIP. Kalins was the founding editor-in-chief of *Metropolitan Home*, which won the National Magazine Award for general excellence.

In 2006, Kalins launched Dorothy Kalins Ink, editorial consultants, producing award-winning cookbooks with John Besh, David Tanis, and Seamus Mullen. Her third book with John Besh, *Cooking from the Heart*, will be published in fall 2013, as will the *Gramercy Tavern Cookbook* with Michael Anthony. Kalins is currently a director of the Yale Publishing Course, and is chair of the Journalism Committee of the James Beard Foundation.

Barbara Lynch, Chef and Restaurateur, Boston

At the age of 13, Barbara Lynch got her first cooking job at a local rectory in her hometown of South Boston. During her early twenties, she worked with some of Boston's greatest chefs, including Todd English, first at Michaela's, then at Olive's, and later at Fig's. In 1998, Lynch opened her first restaurant, No. 9 Park, which was named one of the "Top 25 Restaurants in America" by *Bon Appétit*. She expanded her presence in Boston by opening two restaurants in the South End in 2003, B&G Oysters and the Butcher Shop. Her other restaurants, Stir, Drink, Sportello, and most recently, Menton, which opened in 2010, continue to set high standards.

Lynch was awarded the James Beard Best Chef: Northeast Award in 2003 and has won accolades for herself and for her restaurants from *Travel & Leisure*, *Bon Appétit*, and *Esquire*. Lynch is a cookbook author and CEO of Barbara Lynch Gruppo, which oversees eight concepts and employs over 200 people.

Zarela Martinez, Chef and Restaurateur, NYC

Born and raised in the Sonoran border town of Agua Prieta, Zarela Martinez is a renowned cultural interpreter between Mexico and the United States through the medium of food. Martinez began cooking professionally during the late 1970s in El Paso, Texas. With the encouragement of Paul Prudhomme and Craig Claiborne, who were impressed by her vivid Mexican food, she moved her business to New York in 1983. Martinez quickly made her mark as menu designer and later executive chef for Cafe Marimba, the city's first serious attempt to recreate regional Mexican cuisine with local resources. A loyal following of diners and food writers responded eagerly in 1987 when she decided to start her own restaurant, Zarela, which closed in 2011. In her continuing commitment to bring regional Mexican food to New York, Martinez has launched a program for the Mexican Cultural Institute called Food is Arte, with ongoing events designed to promote Mexican culture through its food and traditions.

Martinez has been honored for her entrepreneurship and business accomplishments by *Hispanic Magazine*, the Women's Leadership Exchange, and the Women's Venture Fund. She maintains an extensive catering business, teaches Mexican cooking lessons, and lectures and gives demonstrations on Mexican cuisine and culture. A sought-after speaker and consultant for major corporations, Martinez has written three cookbooks: *Food from My Heart*, *The Food and Life of Oaxaca* and *Zarela's Veracruz*. She has also appeared on numerous television programs, including *Julia Child: Cooking with Master Chefs* and the *Martha Stewart Show*, and is active in charitable organizations, such as Mano a Mano and the MexEd Foundation. This April, Zarela will debut a one-woman show, *Zarela Act 7*, comprised of equal parts performance art, cooking lessons, inspirational memoir and soulful serenade.

Michael Mina, Chef and Restaurateur, San Francisco

Egyptian-born Michael Mina was raised in Ellensburg, Washington. He started working in a French kitchen in his hometown when he was 16. Mina worked in the restaurant at the Space Needle, where he received his first exposure to working in a busy restaurant. He left after one year to attend Culinary Institute of America. After working in Los Angeles at the Bel Air Hotel with Executive Chef George Morrone, Mina followed Morrone to San Francisco to help create Aqua. Following Morrone's departure from Aqua, Mina became executive chef.

In 2002, Mina partnered with Andre Agassi to open concept restaurants, under the auspices of Mina Group. Michael focused on building an amazing team of industry professionals that included many of his longtime friends, together opening 20 highly acclaimed restaurant and lounge spaces in the past decade. In October 2006, Mina's San Francisco restaurant, Michael Mina,

was awarded two Michelin stars, one of only four restaurants in the San Francisco Bay Area to be a two-star recipient. In October 2011, it was awarded *Esquire Magazine's* Restaurant of the Year.

Bill Yosses, Pastry Chef and Author, Washington, DC

Since January 2007, Bill Yosses has held the prestigious title of the White House Executive Pastry Chef. Previous to this appointment, he served as pastry chef in renowned establishments such as the Dressing Room in Westport Connecticut, Josephs Citarella in New York City; Bouley Bakery and Bouley Restaurant. Yosses spent his early career in France at pastry meccas like Fauchon, La Maison du Chocolat, and LeNôtre. In New York, he helped develop the “Dinner Party Project” as a part of nonprofit Spoons Across America’s programming, in which chefs teach kids about healthy food choices.

As pastry chef for the White House, Yosses has been closely involved with Mrs. Obama’s “Let’s Move” initiative with the goal of reducing childhood health problems related to diet. He conducts bi-weekly tours of the White House vegetable garden for school groups. Additionally, Yosses has given lectures on Science and Cooking in the School of Engineering and Applied Sciences at Harvard University, where he was instrumental in building a program in conjunction with *Chop Chop Magazine*, “Camp Chop Chop,” in which healthy foods and innovative exercise are used to introduce scientific concepts to 4th and 5th graders.

Bill earned his A.A.S. degree at New York City College of Technology in Hotel Management, a Master of Arts at Rutgers University in French Language and a Bachelor of Arts at the University of Toledo in French Language. He has published two books: *Desserts for Dummies* (1997) and *The Perfect Finish, Special Desserts for Every Occasion* (2010).

The James Beard Foundation’s Who’s Who of Food and Beverage in America is a cadre of the most accomplished food and beverage professionals in the country. Though they represent a diverse cross-section of the food and beverage industry—from chefs to journalists to farmers to business executives to scholars—each has been identified by his or her peers as having displayed remarkable talent and achievement. Begun in 1984 by *Cook’s Magazine*, the Who’s Who has been administered by the James Beard Foundation since 1990. Each year, a ballot of 20 possible candidates is created and distributed to the entire Who’s Who group for voting.

On **Monday, March 18, 2013**, the Foundation will announce the final nominees for all award categories during a press brunch at the historic Lowndes Grove Plantation in Charleston, South Carolina. Nominations will also be announced live via the Foundation’s Twitter feed at twitter.com/beardfoundation and streamed live on Eater.com.

On **Friday, May 3, 2013**, the **James Beard Foundation Book, Broadcast & Journalism Awards Dinner**, an exclusive event honoring the nation’s top cookbook authors, culinary broadcast producers and hosts, and food journalists, will take place at Gotham Hall in New York City.

On **Monday, May 6, 2013**, the **James Beard Foundation Awards Ceremony and Gala Reception** will take place at Lincoln Center’s Avery Fisher Hall in New York City. During the event, which is open to the public, awards for the Restaurant and Chef and Restaurant Design categories will be handed out, along with special achievement awards including Humanitarian of the Year, Lifetime Achievement, Who’s Who, and the America’s Classics Award honorees. A gala reception will immediately follow, featuring top culinary talents from across the country serving dishes that reflect this year’s Awards theme, “Lights! Camera! Taste! Spotlight on Food & Film,” a tribute to the role food plays in America’s most iconic films. Tickets to the May 6 awards ceremony and gala reception will go on sale on March 18, 2013, and can be purchased at jamesbeard.org/awards or through the Awards Box Office at 914.231.6180.

The 2013 James Beard Foundation Awards are presented with support by the following partners: Premier Sponsors: All-Clad Metalcrafters, Lenox Tableware and Gifts; Supporting Sponsors: Acqua Panna® Natural Spring Water, Celebrity Cruises®, The Coca-Cola Company, Delta Air Lines, Lavazza, S.Pellegrino® Sparkling Natural Mineral Water, Stella Artois®, Valrhona; Gala Reception Sponsors: Breville, Ecolab, Food Network & Cooking Channel, Pernod Ricard USA, Rums of Puerto Rico; and with additional support from BB&T Charleston Wine + Food Festival® and Chefwear. **Sponsors listed are current as of release date.*

About the James Beard Foundation

Founded in 1986, the James Beard Foundation is dedicated to celebrating, nurturing, and preserving America's diverse culinary heritage and future. 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, instilling in them the value of wholesome, healthful and delicious food. 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 students, publications, chef advocacy training, and thought-leader convening. The Foundation also maintains the historic James Beard House in New York City's Greenwich Village as a "performance space" for visiting chefs. In September of 2012, the Foundation launched the Diplomatic Culinary Partnership with the U.S. Department of State's Office of Protocol and helped create the American Chef Corps as a way to champion American chefs abroad, promote American food products and foster an interest in American culinary culture and history through international programs and initiatives. 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](#) and [Instagram](#).

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