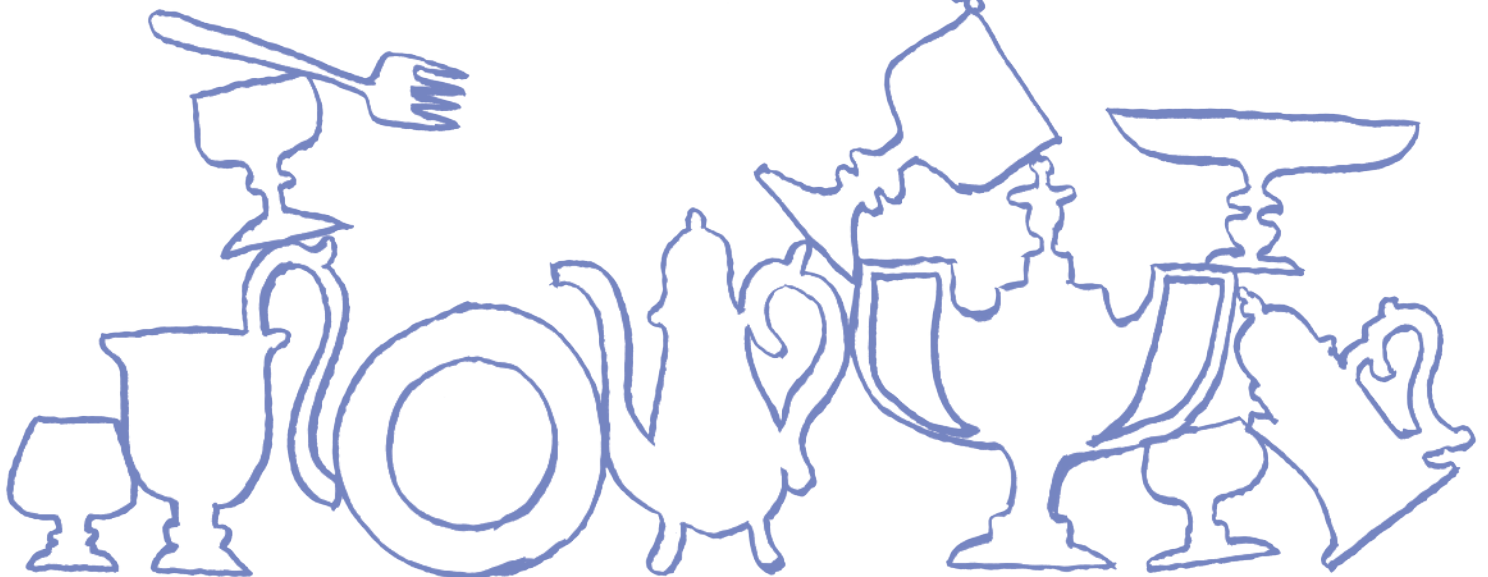


**2012
James Beard
Foundation
Awards**

Winners



2012 James Beard Foundation Book Awards

Presented by Green & Black's Organic Chocolate

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

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

Publications of the Year

Amanda Hesser and Merrill Stubbs

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 LA,” “It’s Time for Breakfast in LA,” “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 SE,” “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

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 HotChocolate
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 LLC**

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 The Coca-Cola Company

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