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: The Americano 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 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

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 Forgetson, Patrick Lee, and David Small
2012 James Beard Foundation Awards
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 Awards
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