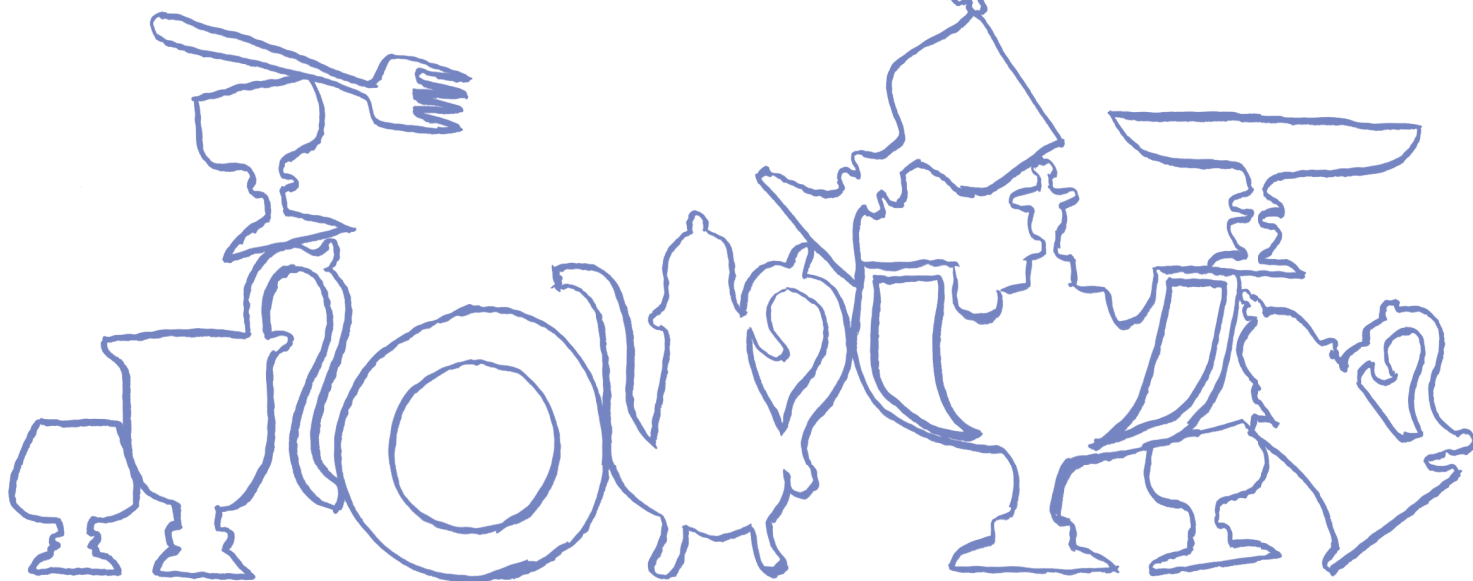


**2012
James Beard
Foundation
Awards**

Nominees



2012 James Beard Foundation Book Awards

Presented by Green & Black's Organic Chocolate

For cookbooks published in English in 2011.
Winners will be announced May 4, 2012.

American Cooking

*A New Turn in the South:
Southern Flavors Reinvented for Your Kitchen*
by Hugh Acheson
(Clarkson Potter)

American Flavor
by Andrew Carmellini and Gwen Hyman
(Ecco)

*Masala Farm: Stories and Recipes from
an Uncommon Life in the Country*
by Suvir Saran with Raquel Pelzel and Charlie Burd
(Chronicle Books)

Baking and Dessert

Baking Style: Art, Craft, Recipes
by Lisa Yockelson
(John Wiley & Sons)

Cooking with Chocolate: Essential Recipes and Techniques
edited by Frédéric Bau
(Flammarion)

Jeni's Splendid Ice Creams at Home
by Jeni Britton Bauer
(Artisan)

Beverage

*An Ideal Wine: One Generation's Pursuit
of Perfection—and Profit—in California*
by David Darlington
(Harper)

*Bitters: A Spirited History of a Classic Cure-all,
with Cocktails, Recipes, & Formulas*
by Brad Thomas Parsons
(Ten Speed Press)

The Oxford Companion to Beer
edited by Garrett Oliver
(Oxford University Press)

Cooking from a Professional Point of View

The Art of Living According to Joe Beef: A Cookbook of Sorts
by Meredith Erickson, David McMillan, and Frédéric Morin
(Ten Speed Press)

Eleven Madison Park: The Cookbook
by Daniel Humm and Will Guidara
(Little, Brown and Company)

Modernist Cuisine
by Nathan Myhrvold with Chris Young and Maxime Bilet
(The Cooking Lab)

General Cooking

My Family Table: A Passionate Plea for Home Cooking
by John Besh
(Andrews McMeel Publishing)

Ruhlman's Twenty
by Michael Ruhlman
(Chronicle Books)

The Splendid Table's How to Eat Weekends
by Lynne Rossetto Kasper and Sally Swift
(Clarkson Potter)

Focus on Health

Comfort Food Fix: Feel-Good Favorites Made Healthy
by Ellie Krieger
(John Wiley & Sons)

The Intolerant Gourmet: Glorious Food Without Gluten & Lactose
by Barbara Kafka
(Artisan)

*Super Natural Every Day: Well-Loved Recipes from My Natural
Foods Kitchen*
by Heidi Swanson
(Ten Speed Press)

International

The Country Cooking of Italy
by Colman Andrews
(Chronicle Books)

The Food of Morocco
by Paula Wolfert
(Ecco)

The Food of Spain
by Claudia Roden
(Ecco)

Photography

The Cheesemonger's Kitchen
Photographer: Joseph De Leo
(Chronicle Books)

Notes from a Kitchen: A Journey Inside Culinary Obsession
Artist/Photographer: Jeff Scott
(Tatroux)

Rustica: A Return to Spanish Home Cooking
Photographer: Alan Benson
(Chronicle Books)

Reference and Scholarship

The Art of Beef Cutting: A Meat Professional's Guide to Butchering and Merchandising
by Kari Underly
(John Wiley & Sons)

The Food Lover's Guide to Wine
by Karen Page and Andrew Dornenburg
(Little, Brown and Company)

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)

Odd Bits: How to Cook the Rest of the Animal
by Jennifer McLagan
(Ten Speed Press)

Plenty: Vibrant Vegetable Recipes from London's Ottolenghi
by Yotam Ottolenghi
(Chronicle Books)

Writing and Literature

Blood, Bones & Butter: The Inadvertent Education of a Reluctant Chef
by Gabrielle Hamilton
(Random House)

Day of Honey: A Memoir of Food, Love, and War
by Annia Ciezadlo
(Free Press)

Extra Virginity
by Tom Mueller
(W.W. Norton & Company)

The winner of Cookbook of the Year and the Cookbook Hall of Fame inductee will be announced on May 4, 2012.

2012 James Beard Foundation Broadcast Media Awards

Presented by Lenox Tableware and Gifts

For television, webcast, and radio programs aired in 2011.
Winners will be announced on May 4, 2012

Radio Show/Audio Webcast

Fear of Frying: Culinary Nightmares

Host: Nina Barrett

Area: WBEZ

Producer: Jason Marck

From Bread Lines to Revolution: The Role of Food in the Arab Uprisings

Host: Jerome McDonnell

Area: WBEZ

Producers: Alexandra Salomon and Joe Linstroth

The Sporkful

Hosts: Dan Pashman and Mark Garrison

Area: Online

Producers: Dan Pashman and Mark Garrison

Special/Documentary (Television or Video Webcast)

A Matter of Taste: Serving Up Paul Liebrandt

Network: HBO

Producers: Sally Rowe, Rachel Mills, and Alan Oxman

Lidia Celebrates America: Holiday Tables and Traditions

Network: PBS

Producers: Lidia Bastianich, Laurie Donnelly, Joshua Seftel, and
Caroline Suh

Sky Full of Bacon

Host: Michael Gebert

Network: Skyfullofbacon.com

Producer: Michael Gebert

Television Program, in Studio or Fixed Location

Chopped

Host: Ted Allen

Network: Food Network

Producers: Linda Lea, Dave Noll, and Vivian Sorenson

Essential Pépin

Host: Jacques Pépin

Network: PBS

Producer: Tina Salter

Simply Ming

Host: Ming Tsai

Network: PBS

Producers: Laurie Donnelly, Julia Harrison, and Ming Tsai

Television Program, On Location

A Taste of History

Host: Walter Staib

Network: PBS

Producer: Multi Media Productions, Inc.

Bizarre Foods with Andrew Zimmern

Host: Andrew Zimmern

Network: Travel Channel

Producer: Andrew Zimmern

The Wild Within

Host: Steven Rinella

Network: Travel Channel

Producers: Jared Andrukanis, Nick Brigden, Christopher Collins,
Steven Rinella, Travis Shakespeare, Craig Shepherd,
and Lydia Tenaglia

Television Segment

ABC News Nightline

Hosts: John Berman and Neal Karlinsky
Network: ABC
Producer: Sarah Rosenberg

CBS News Sunday Morning

Host: Martha Teichner
Network: CBS
Producers: Lauren Barnello, Jon Carras,
Edward Forgotson, Patrick Lee, and David Small

The Hungry Hound

Host: Steve Dolinsky
Network: WLS-TV (ABC 7) Chicago, Online
Producer: Badriyyah Waheed

Video Webcast

eatTV with Jamie Tiampo

eattv.com
Host: Jamie Tiampo
Producers: Suzanne Glickstein, Jimmy McCoy, and Jamie Tiampo

Food. Curated.

Foodcurated.com
Host: Liza Mosquito de Guia
Producer: Liza Mosquito De Guia

Paul Willis

chipotle.com/en-us/fwi/videos/videos.aspx?v=3
Producers: Lyn Jenkins and Sarah Rosenberg

Media Personality/Host (Television or Video Webcast)

Host: Ted Allen
Show: *Chopped*
Network: Food Network

Host: Sara Moulton
Show: *Sara's Weeknight Meals*
Network: PBS

Host: Ina Garten
Show: *Barefoot Contessa*
Network: Food Network

2012 James Beard Foundation Design and Graphics Awards

Winners will be announced on May 7, 2012.

Outstanding Restaurant Design

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

Design Firm: Design Bureaux, Inc.
Designer: Thomas Schlessler
Project: DBGB Kitchen and Bar, New York City

Design Firm: Bentel & Bentel Architects
Project: Le Bernardin, New York City

Design Firm: Glen & Company
Designer: Glen Coben
Project: Romera, 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

Design Firm: Common Space Studio
Designer: Jon Santos
Project: The Dutch, New York City

Design Firm: Air Conditioned
Designer: Clive Piercy
Project: Farmshop, Santa Monica, CA

2012 James Beard Foundation Journalism Awards

For articles published in English in 2011.
Winners will be announced on May 4, 2012.

Cooking, Recipes, or Instruction

Mary Allen Perry
Southern Living
Collection of Best Southern Recipes, 2011: “Nuts about Pecans,”
“The Ultimate Southern Thanksgiving Cookbook,” “12 Ways to
Show your Holiday Hospitality”

Kate Heddings
Food & Wine
“Art of Summer Cooking: Best Recipes & Style”

Anna Thomas
EatingWell
“The Soup for Life”

Environment, Food Politics, and Policy

Brett Anderson
The Times-Picayune
“New Orleans Family Oyster Company Sees Only Dark Days
Ahead,” “One Year After Gulf of Mexico Oil Spill, Collins Family
Tries to Hang Onto 90-Year-Old Oyster Business”

Barry Estabrook
Gastronomica
“The Other Side of the Valley”

Ben Paynter
Fast Company
“The Sweet Science”

Food Coverage In a Food-Focused Publication

Bon Appétit
Adam Rapoport

Gilt Taste
Jennifer Pelka

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”

Kendra Nordin
The Christian Science Monitor
“The Big Stir”

Rob Patronite and Robin Raisfeld
New York
“Taxonomy: A Falafel in Every Pita,” “Butternut’s Just the Beginning,” “The Greatest Thing Since ...”

Food Culture and Travel

Lauren Collins
Food & Wine
“Lyon Tamer”

Fuchsia Dunlop
The Financial Times
“Global Menu: Kicking Up a Stink”

Jason Sheehan
Gilt Taste
“The Birth of the Atomic Cheeseburger”

Food-Related Columns

Josh Ozersky
Time.com
“The Tyranny of Meals,” “Why the Demise of Friendly’s is Bad for America,” “A Good Mozzarella is Hard to Find”

Kevin Pang
Chicago Tribune
“Hole in My Heart,” “Supper Club Culture,” “So Sue Me”

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 Epi-Log
Tanya Steel
Epicurious.com/articlesguides/blogs/editor

Nona Brooklyn - What’s Good Today?
Peter Hobbs
Nonabrooklyn.com

The Salt: NPR’s Food Blog
Maria Godoy
npr.org/blogs/thesalt

Health and Well-Being

Janet Rausa Fuller
Chicago Sun-Times
“Starting from Scratch”

Maureen O’Hagan
The Seattle Times
“Feeling the Weight: The Emotional Battle to Control Kids’ Diet”

Melinda Wenner Moyer
EatingWell
“Going Clean”

Humor

Christopher Boffoli
The Kitchn
“Disparity”

Ann Hodgman
EatingWell
“The E-mail Home”

Brett Martin
GQ
“The Hangover Part III”

Individual Food Blog

Bunkycooks
Gwen Pratesi
Bunkycooks.com
“The Hot Brown at The Brown Hotel in Louisville, Kentucky,”
“Meeting the Master Distiller at Woodford Reserve and Bourbon Sweet Potato Biscuits”

Cannelle Et Vanille
Aran Goyoaga
Cannellevanille.com
“What We Crave on a Rainy Day,” “There is Always Chocolate in the Summer,” “The Day We Went Fishing”

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”

Gabrielle Hamilton

Bon Appétit

“Blood, Bones & Baked Eggplant”

Anna Stoessinger

The New York Times

“I Won’t Have the Stomach for This”

Profile

Susan Choi

Food & Wine

“The Spice Wizardry of Lior Lev Sercarz”

Adam Sachs

Bon Appétit

“Fäviken Rising”

Emily Kaiser Thelin

San Francisco

“Cornering the Market”

Visual Storytelling

Alex Grossman

Bon Appétit

“The Fantastic Mr. and Mrs. Henderson,” “The Michelin Garden,”

“Fäviken Rising”

Landon Nordeman

Saveur

“Soul of Sicily,” “BBQ Nation,” “Heart of the Valley”

Michael Harlan Turkell

Edible Manhattan

Back of the House: “Keens,” “Savoy,” “Craft”

Wine, Spirits, and Other Beverages

Ellen Cushing

East Bay Express

“How Peet’s Starbucked Itself”

Sarah Karnasiewicz

Imbibe

“Fizzy Business”

Adam Sachs

Travel + Leisure

“Provence: La Vie en Rosé”

Craig Claiborne Distinguished Restaurant Review Award

Alison Cook

Houston Chronicle

“Melange Creperie Cart is an Only-in-Houston Treasure,”

“Ava Kitchen & Whiskey Bar,” “Pondicheri”

Jonathan Gold

LA Weekly

“Red Medicine,” “Yoon Moves Beyond Burgers,” “Back to Yu”

Alan Richman

GQ

“The Very Tasty Liberation of Paris,” “I Heart SF,” “Diner for Schmucks”

MFK Fisher Distinguished Writing Award

Tamar Adler

Gilt Taste

“Sibling Rivalry at the Stove”

John T. Edge

Saveur

“BBQ Nation”

Todd Kliman

Lucky Peach

“The Problem of Authenticity”

The winner of Publication of the Year Award will be announced on May 4, 2012.

2012 James Beard Foundation Restaurant and Chef Awards

Winners will be announced on May 7, 2012.

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)

Michael Carlson
Schwa
Chicago

Stephanie Izard
Girl & the Goat
Chicago

Anne Kearney
Rue Dumaine
Dayton, OH

Bruce Sherman
North Pond
Chicago

Andrew Zimmerman
Sepia
Chicago

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

Cathal Armstrong
Restaurant Eve
Alexandria, VA

Johnny Monis
Komi
Washington, D.C.

Peter Pastan
Obelisk
Washington, D.C.

Maricel Presilla
Cucharamama
Hoboken, NJ

Vikram Sunderam
Rasika
Washington, D.C.

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

Justin Aprahamian
Sanford
Milwaukee

Gerard Craft
Niche
St. Louis

Colby Garrelts
Bluestem
Kansas City, MO

Tory Miller
L' Etoile
Madison, WI

Lenny Russo
Heartland Restaurant & Farm Direct Market
St. Paul, MN

Best Chef: New York City (Five Boroughs)

Michael Anthony
Gramercy Tavern

April Bloomfield
The Spotted Pig

Wylie Dufresne
wd-50

Mark Ladner
Del Posto

Michael White
Marea

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

Jamie Bissonnette
Coppa
Boston

Tim Cushman
O Ya
Boston

Gerry Hayden
The North Fork Table & Inn
Southold, NY

Matt Jennings
La Laiterie
Providence, RI

Eric Warnstedt
Hen of the Wood
Waterbury, VT

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

Matt Dillon
Sitka & Spruce
Seattle

Jason Franey
Canlis
Seattle

Christopher Israel
Gruner
Portland, OR

Naomi Pomeroy
Beast
Portland, OR

Cathy Whims
Nostrana
Portland, OR

Best Chef: Pacific
(CA, HI)

Michael Chiarello
Bottega
Yountville, CA

Chris Cosentino
Incanto
San Francisco

Christopher Kostow
The Restaurant at Meadowood
St. Helena, CA

Matt Molina
Osteria Mozza
Los Angeles

Daniel Patterson
Coi
San Francisco

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

Justin Devillier
La Petite Grocery
New Orleans

John Harris
Lilette
New Orleans

Chris Hastings
Hot and Hot Fish Club
Birmingham, AL

Tory McPhail
Commander's Palace
New Orleans

Alon Shaya
Domenica
New Orleans

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

Hugh Acheson
Five and Ten
Athens, GA

Craig Deihl
Cypress
Charleston, SC

Linton Hopkins
Restaurant Eugene
Atlanta

Edward Lee
610 Magnolia
Louisville

Joseph Lenn
The Barn at Blackberry Farm
Walland, TN

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

Bruce Auden
Biga on the Banks
San Antonio

Kevin Binkley
Binkley's Restaurant
Cave Creek, AZ

Bruno Davailon
Mansion Restaurant at the Rosewood Mansion on Turtle Creek
Dallas

Jennifer Jasinski
Rioja
Denver

Hugo Ortega
Hugo's
Houston

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.

AQ
San Francisco

Fiola
Washington, D.C.

Isa
NYC

Next
Chicago

Tertulia
NYC

**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.

Sam Calagione
Dogfish Head Craft Brewery
Milton, DE

Merry Edwards
Merry Edwards Winery
Sebastopol, CA

Paul Grieco
Terroir
NYC

Garrett Oliver
Brooklyn Brewery
NYC

Neal Rosenthal
Mad Rose Group
Pine Plains, NY

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.

A16
San Francisco

The Barn at Blackberry Farm
Walland, TN

Frasca Food and Wine
Boulder, CO

Emeril's New Orleans

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.

The Aviary
Chicago

Bar Agricole
San Francisco

Pegu Club
NYC

PDT
NYC

The Violet Hour
Chicago

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.

Cyrus
Healdsburg, CA

La Grenouille
NYC

Michael Mina
San Francisco

Spiaggia
Chicago

Topolobampo
Chicago

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.

Joanne Chang
Flour Bakery + Café
Cambridge, MA

Melissa Chou
Aziza
San Francisco

Hedy Goldsmith
Michael's Genuine Food & Drink
Miami

Dahlia Narvaez
Osteria Mozza
Los Angeles

Ghaya Oliveira
Boulud Sud
NYC

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.

Bruce Bromberg and Eric Bromberg
Blue Ribbon Restaurants
NYC

Tom Douglas
Tom Douglas Restaurants
Seattle

Piero Selvaggio
Valentino Restaurant Group
Santa Monica, CA

Caroline Styne
Lucques/A.O.C./Tavern
Los Angeles

Phil Suarez
Suarez Restaurant Group
NYC

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.

Dave Beran
Next
Chicago

Daniel Bowien
Mission Chinese Food
San Francisco

Thomas McNaughton
flour + water
San Francisco

Christina Tosi
Momofuku Milk Bar
NYC

Sue Zemanick
Gautreau's
New Orleans

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.

Balthazar
NYC

Blue Hill
NYC

Boulevard
San Francisco

Highlands Bar and Grill
Birmingham, AL

Vetri
Philadelphia

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.

David Chang
Momofuku Ssam Bar
NYC

Gary Danko
Restaurant Gary Danko
San Francisco

Daniel Humm
Eleven Madison Park
NYC

Paul Kahan
Blackbird
Chicago

Donald Link
Herbsaint
New Orleans

Nancy Silverton
Pizzeria Mozza
Los Angeles

**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
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
Lifetime Achievement Award**

Wolfgang Puck
Chef and Restaurateur
Los Angeles

**2012 James Beard Foundation
Humanitarian of the Year**

Charlie Trotter
Chef and Restaurateur
Chicago