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 Garret 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 Awards
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**
- 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 Schlesser
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: The Americano 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*

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*

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”

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
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 Awards
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.

Marcel 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 Davaillon  
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

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

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 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