

2013

LIGHTS!
CAMERA!
TASTE!

JAMES
BEARD
AWARDS

SPOTLIGHT ON FOOD & FILM

2013
JBF AWARD
WINNERS



2013 JAMES BEARD FOUNDATION BOOK AWARDS

for COOKBOOKS PUBLISHED in ENGLISH in 2012. WINNERS WILL BE ANNOUNCED on MAY 3, 2013.

COOKBOOK OF THE YEAR

Gran Cocina Latina: The Food of Latin America
by Maricel E. Presilla
(W.W. Norton & Company)

COOKBOOK HALL OF FAME

Anne Willan

AMERICAN COOKING

Mastering the Art of Southern Cooking
by Nathalie Dupree and Cynthia Graubart
(Gibbs Smith)

BAKING AND DESSERT

*Flour Water Salt Yeast: The Fundamentals
of Artisan Bread and Pizza*
by Ken Forkish
(Ten Speed Press)

BEVERAGE

*Wine Grapes: A Complete Guide to 1,368 Vine
Varieties, Including Their Origins and Flavours*
by Jancis Robinson, Julia Harding, and
José Vouillamoz
(Ecco)

COOKING FROM A PROFESSIONAL POINT OF VIEW

Toqué! Creators of a New Quebec Gastronomy
by Normand Laprise
(les éditions du passage)

FOCUS ON HEALTH

*Cooking Light The New Way to Cook Light:
Fresh Food & Bold Flavors for Today's Home Cook*
by Scott Mowbray and Ann Taylor Pittman
(Oxmoor House)

GENERAL COOKING

Canal House Cooks Every Day
by Melissa Hamilton and Christopher Hirsheimer
(Andrews McMeel Publishing)

INTERNATIONAL

Jerusalem: A Cookbook
by Yotam Ottolenghi & Sami Tamimi
(Ten Speed Press)

PHOTOGRAPHY

What Katie Ate: Recipes and Other Bits & Pieces
Photographer: Katie Quinn Davies
(Viking Studio)

REFERENCE AND SCHOLARSHIP

*The Art of Fermentation: An In-Depth Exploration
of Essential Concepts and Processes from Around
the World*
by Sandor Ellix Katz
(Chelsea Green Publishing)

SINGLE SUBJECT

Ripe: A Cook in the Orchard
by Nigel Slater
(Ten Speed Press)

VEGETABLE FOCUSED AND VEGETARIAN

*Roots: The Definitive Compendium with
More Than 225 Recipes*
by Diane Morgan
(Chronicle Books)

WRITING AND LITERATURE

Yes, Chef: A Memoir
by Marcus Samuelsson
(Random House)

2013 JAMES BEARD FOUNDATION BROADCAST AND NEW MEDIA AWARDS

PRESENTED BY LENOX TABLEWARE AND GIFTS

for TELEVISION, WEBCAST, and RADIO PROGRAMS AIRED in 2012.

WINNERS WILL BE ANNOUNCED on MAY 3, 2013.

RADIO SHOW/AUDIO WEBCAST

Fear of Frying

Host: Nina Barrett

Area: WBEZ

Producer: Lynette Kalsnes

SPECIAL/DOCUMENTARY

(TELEVISION OR VIDEO WEBCAST)

The Restaurateur

Network: PBS

Producer: Roger Sherman

TELEVISION PROGRAM, IN STUDIO OR FIXED LOCATION

CBS Sunday Morning: "Eat, Drink and Be Merry"

Host: Charles Osgood

Network: CBS

Producers: Gavin Boyle, Amol Mhatre, Rand Morrison,
Amy Rosner, Jason Sacca, and Robin Sanders

TELEVISION PROGRAM, ON LOCATION

The Mind of a Chef

Host: Anthony Bourdain

Network: PBS

Producers: Anthony Bourdain, Joe Caterini, Alexandra
Chaden, Jonathan Cianfrani, Christopher Collins,
Peter Meehan, Michael Steed, and Lydia Tenaglia

TELEVISION SEGMENT

Friday Arts, Art of Food

Network: WHY TV

Producer: Monica Rogozinski

VIDEO WEBCAST, FIXED LOCATION AND/OR INSTRUCTIONAL

How to Cocktail

liquor.com

Producers: Kit Codik, Scott Kritz, and Noah Rothbaum

VIDEO WEBCAST, ON LOCATION

The Perennial Plate: Real Food World Tour

theperennialplate.com

Hosts: Daniel Klein and Mirra Fine

Producers: Daniel Klein and Mirra Fine

OUTSTANDING PERSONALITY/HOST

Host: Andrew Zimmern

Show: *Bizarre Foods America*

Network: Travel Channel

2013 JAMES BEARD FOUNDATION JOURNALISM AWARDS

for ARTICLES PUBLISHED *in* ENGLISH *in* 2012.
WINNERS WILL BE ANNOUNCED *on* MAY 3, 2013.

PUBLICATION OF THE YEAR AWARD

ChopChop

COOKING, RECIPES, OR INSTRUCTION

Matt Goulding, Matthew Kadey with Tamar Adler,
and Paul Kita

Men's Health

"The Butcher Is Back!," "The Six-Pack Foods of
Summer," "Southern Food Rises Again"

CRAIG CLAIBORNE DISTINGUISHED RESTAURANT REVIEW AWARD

Tejal Rao

Village Voice

"Bangkok Pop, No Fetishes," "The Sweet Taste of
Success," "Enter the Comfort Zone at 606 R&D"

FOOD AND CULTURE

Ann Taylor Pittman

Cooking Light

"Mississippi Chinese Lady Goes Home to Korea"

FOOD AND TRAVEL

Adam Sachs

Travel + Leisure

"The Best Little Eating Town in Europe"

FOOD COVERAGE IN A GENERAL-INTEREST PUBLICATION

Men's Health

Adina Steiman

FOOD POLITICS, POLICY, AND THE ENVIRONMENT

Tracie McMillan

*The American Prospect with the
Food & Environment Reporting Network*
"As Common As Dirt"

FOOD-RELATED COLUMNS

Adam Sachs

Bon Appétit

The Obsessivore: "I'm Big On Japan," "Everyone's
a Critic," "The Tradition Starts Here"

GROUP FOOD BLOG

Dark Rye

darkrye.com

HEALTH AND WELL-BEING

Rachael Moeller Gorman

EatingWell

"Solving the Sugar Puzzle"

HUMOR

Alice Laussade

Dallas Observer

"The Cheap Bastard's Ultimate Guide to Eating like a
Total Cheap Bastard in Dallas"

INDIVIDUAL FOOD BLOG

Hunter Angler Gardener Cook

honest-food.net

Hank Shaw

**JAMES
BEARD
FOUNDATION**

MFK FISHER DISTINGUISHED WRITING AWARD

Mike Sula
Chicago Reader
"Chicken of the Trees"

PERSONAL ESSAY

Fuchsia Dunlop
Lucky Peach
"London Town"

PROFILE

Brett Martin
GQ
"Danny and the Electric Kung Pao Pastrami Test"

VISUAL STORYTELLING

Michele Outland and Fiorella Valdesolo
Gather Journal
"Starters," "Dessert," "Smoke & Ash"

WINE, SPIRITS, AND OTHER BEVERAGES

Michael Steinberger
vanityfair.com
"A Vintage Crime"

2013 JAMES BEARD FOUNDATION OUTSTANDING RESTAURANT DESIGN AWARDS

PRESENTED BY CELEBRITY CRUISES®

WINNERS WILL BE ANNOUNCED *on* MAY 6, 2013.

75 SEATS AND UNDER (FOR THE BEST RESTAURANT DESIGN OR RENOVATION IN NORTH AMERICA SINCE JANUARY 1, 2010)

Design Firm: Taavo Somer
Designer: Taavo Somer
Project: Isa, Brooklyn, NY

76 SEATS AND OVER (FOR THE BEST RESTAURANT DESIGN OR RENOVATION IN NORTH AMERICA SINCE JANUARY 1, 2010)

Design Firm: Alejandro Barrios Carrero Designs
Designer: Alejandro Barrios Carrero
Project: Juvia, Miami Beach, FL

**JAMES
BEARD
FOUNDATION**

2013 JAMES BEARD FOUNDATION RESTAURANT AND CHEF AWARDS

WINNERS WILL BE ANNOUNCED *on* MAY 6, 2013.

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)

Stephanie Izard
Girl & the Goat
Chicago

BEST CHEF: MID-ATLANTIC (D.C., DE, MD, NJ, PA, VA)

Johnny Monis
Komi
Washington, D.C.

BEST CHEF: MIDWEST (IA, KS, MN, MO, NE, ND, SD, WI)

Colby Garrelts
Bluestem
Kansas City, MO

BEST CHEF: NEW YORK CITY (FIVE BOROUGHS)

Wylie Dufresne
wd~50

BEST CHEF: NORTHEAST (CT, MA, ME, NH, NY STATE, RI, VT)

Melissa Kelly
Primo
Rockland, ME

BEST CHEF: NORTHWEST (AK, ID, MT, OR, WA, WY)

Gabriel Rucker
Le Pigeon
Portland, OR

BEST CHEF: SOUTH (AL, AR, FL, LA, MS, PR)

Tory McPhail
Commander's Palace
New Orleans

BEST CHEF: SOUTHEAST (GA, KY, NC, SC, TN, WV)

Joseph Lenn
The Barn at Blackberry Farm
Walland, TN

BEST CHEF: SOUTHWEST (AZ, CO, NM, OK, TX, UT)

Jennifer Jasinski
Rioja
Denver

BEST CHEF: WEST (CA, HI, NV)

Christopher Kostow
The Restaurant at Meadowood
St. Helena, CA

BEST NEW RESTAURANT

A restaurant opened in 2012 that already displays excellence in food, beverage, and service and is likely to have a significant impact on the industry in years to come.

State Bird Provisions
San Francisco

OUTSTANDING WINE, BEER, OR SPIRITS PROFESSIONAL

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.

Merry Edwards
Merry Edwards Winery
Sebastopol, CA

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.

Frasca Food and Wine
Boulder, CO

OUTSTANDING BAR PROGRAM

An establishment that displays and encourages excellence in cocktail, spirits, and/or beer service.

The Aviary
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.

Del Posto
NYC

OUTSTANDING PASTRY CHEF

A chef or baker who prepares desserts, pastries, or breads and who serves as a standard-bearer for excellence. Candidates must have been pastry chefs or bakers for at least the past 5 years.

Brooks Headley
Del Posto
NYC

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.

Maguy Le Coze
Le Bernardin
NYC

RISING STAR CHEF OF THE YEAR

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.

Danny Bowien
Mission Chinese Food
San Francisco and NYC

OUTSTANDING RESTAURANT

Presented by Acqua Panna® Natural Spring Water
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.

Blue Hill
NYC

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 Noodle Bar
NYC

Paul Kahan
Blackbird
Chicago

2013 JAMES BEARD FOUNDATION AMERICA'S CLASSICS

PRESENTED BY THE COCA-COLA COMPANY

C.F. Folks
Washington, D.C.
Owner: Art Carlson

Kramarczuk's
Minneapolis
Owner: Orest Kramarczuk

Frank Fat's
Sacramento, CA
Owners: The Fat family

Prince's Hot Chicken Shack
Nashville
Owner: Andre Prince Jeffries

Keens Steakhouse
NYC
Owner: George Schwarz

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

Eric Asimov
Author and Journalist
NYC

Zarela Martinez
Chef and Restaurateur
NYC

Dorothy Kalins
Editor
NYC

Michael Mina
Chef and Restaurateur
San Francisco

Barbara Lynch
Chef and Restaurateur
Boston

Bill Yosses
Author and Pastry Chef
Washington, D.C.

**JAMES
BEARD
FOUNDATION**

2013 JAMES BEARD FOUNDATION LIFETIME ACHIEVEMENT AWARD

Cecilia Chiang
Chef and Restaurateur
San Francisco

2013 JAMES BEARD FOUNDATION HUMANITARIAN OF THE YEAR

Emeril Lagasse
Emeril Lagasse Foundation
New Orleans