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)

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: WHYY 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
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
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, WY)
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.
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