

**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: Carrie Shepherd

### *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

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

## 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: 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

### *Good Enough to Eat*

Host: Martha Teichner  
Network: CBS  
Producers: Lauren Barnello and Jon Carras

### *The Hungry Hound*

## 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 HôtelAmericano, 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”

Stephen Scoble  
*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.,” “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 Kitchen*  
"Disparity"

Ann Hodgman  
*Eatingwell*  
"The E-mail Home"

Brett Martin  
*GQ*  
"The Hangover Part III"

## Individual Food Blog

Bunkycooks  
Gwen Pratesi  
Bunkycooks.com  
"On the Road Culinary Adventure Goes to Kentucky"

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," "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 Rose”

### **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 SE,” “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 and Kate Jennings  
La Laiterie  
Providence, RI

Eric Warnstedt  
Hen of the Wood  
Waterbury, CT

**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

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 Ssäm 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 Coca-Cola**

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