



**FOR IMMEDIATE RELEASE**  
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**2009 JAMES BEARD FOUNDATION AWARDS**  
**WINNERS ANNOUNCED**

NEW YORK, NY (May 4, 2009) – Winners were announced this evening for the 2009 James Beard Foundation Awards, the nation's most prestigious recognition program honoring professionals in the food and beverage industries. During a ceremony hosted by **Cat Cora**, **Emeril Lagasse** and **Stanley Tucci** at Lincoln Center's Avery Fisher Hall, awards in 38 categories were presented, including Restaurant and Chef, Book, Design and Graphics, and special achievement awards. Industry leaders from across the country attended this year's highly-anticipated festivities, which celebrated "**Women in Food**" and included a post-show Gala Reception featuring some of the nation's top female chefs, sommeliers, mixologists and artisanal producers, led by Gala Chair **Lidia Matticchio Bastianich**. The annual Journalism and Broadcast Media Awards were presented at the invitation-only Media Awards Dinner on Sunday, May 3, 2009 at the Hudson Theatre in midtown Manhattan. A complete list of winners is included at the end of this release.

Highlights from this year's list of winners include:

**Outstanding Restaurant:** *Jean Georges* (Chef/Owner: Jean-Georges Vongerichten, Owner: Phil Suarez, New York, NY)

**Outstanding Chef:** Dan Barber (*Blue Hill*, New York, NY)

**Rising Star Chef:** Nate Appleman (*A16*, San Francisco, CA)

**Best New Restaurant:** *Momofuku Ko* (Chef/Owners: David Chang and Peter Serpico, New York, NY)

**Cookbook of the Year:** *Fat: An Appreciation of a Misunderstood Ingredient, with Recipes* (Author: Jennifer McLagan, Publisher: Ten Speed Press, Editor: Clancy Drake)

In addition, special achievement award honorees included:

**Who's Who of Food & Beverage in America:** David Burke (Chef, Entrepreneur, New York, NY); John T. Edge (Journalist, Director, Southern Foodways Alliance, Oxford, MS); Betty Fussell (Author, Culinary Historian, New York, NY); Dorothy Cann Hamilton (Founder, The French Culinary Institute, New York, NY); Clark Wolf (Clark Wolf Company, New York, NY)

**America's Classics:** *Arnold's Country Kitchen* (Owners: Jack and Rose Arnold, Nashville, TN); *Breitbach's Country Dining* (Owner: Mike Breitbach, Sherrill, IA); *Mustache Bill's Diner* (Owner: Bill Smith, Barnegat Light, NJ); *Totonno's* (Owner: Lawrence Ciminieri, Brooklyn, NY); *Yank Sing* (Owner: Vera Chan-Waller, San Francisco, CA)

**Humanitarian of the Year:** Feeding America

**Lifetime Achievement Award:** Ella Brennan (Partner: Commander's Palace Family of Restaurants)

**The Journalism and Broadcast Media awards were presented on Sunday, May 3, 2009 at the annual Media Awards Dinner at the Hudson Theatre.** Highlights include:

- **MFK Fisher Distinguished Writing Award:** Aleksandra Crapanzano, *Gourmet*, "Benedictions" 09/08
- **Newspaper Food Section:** *The Washington Post*, Joe Yonan
- **Television Food Show, National or Local:** *Lidia's Italy: Sweet Napoli*, Host: Lidia Matticchio Bastianich
- **Website Focusing on Food, Beverage, Restaurant, or Nutrition:** *Epicurious.com*, Tanya Steel
- **Restaurant Reviews:** Adam Platt, *New York Magazine*, "Faux French"; "The Mario of Midtown"; "Corton on Hudson", 07/14/08, 09/15/08, 11/24/08

Established in 1990, the James Beard Foundation Awards recognize culinary professionals for excellence and achievement in their fields and continue to emphasize the Foundation's mission: to celebrate, preserve, and nurture America's culinary heritage and diversity. All award winners receive a certificate and a bronze medallion engraved with the James Beard Foundation Awards insignia. There are no cash awards.

The 2009 James Beard Foundation Awards are presented in association with All-Clad Metalcrafters and American Express® (the official card of the James Beard Foundation); Premier Sponsors: Green & Black's® Organic Chocolate, Lexus, Viking Range Corporation; Supporting Sponsors: Delta Air Lines, illy caffè North America, Inc., Southern Wine & Spirits of New York, Stella Artois; Gala Reception Sponsors: Acqua Panna® Natural Spring Water, Ecolab, Pernod Ricard USA, Rums of Puerto Rico, S.Pellegrino® Sparkling Natural Mineral Water; and with additional support from Chefwear and Pommery Champagne.

### **About the James Beard Foundation**

The James Beard Foundation is dedicated to celebrating, preserving, and nurturing America's culinary heritage and diversity in order to elevate the appreciation of our culinary excellence. A cookbook author and teacher with an encyclopedic knowledge about food, James Beard, who died in 1985, was a champion of American cuisine. He helped educate and mentor generations of professional chefs and food enthusiasts. Today, the Beard Foundation continues in the same spirit by administering a number of diverse programs that include educational initiatives, food industry awards, scholarships to culinary schools, and publications, and by maintaining the historic James Beard House in New York City's Greenwich Village as a performance space for visiting chefs. For more information, please visit [www.jamesbeard.org](http://www.jamesbeard.org).

## **WINNERS**

### **2009 James Beard Foundation Book Awards Presented by Green & Black's® Organic Chocolate**

For cookbooks published in English in 2008

#### **Cookbook of the Year**

**Fat: An Appreciation of a Misunderstood Ingredient, with Recipes**

Author: Jennifer McLagan  
Publisher: Ten Speed Press  
Editor: Clancy Drake  
Price: \$32.50

#### **Category: Baking and Dessert**

**Bakewise: The Hows and Whys of Successful Baking**

Author: Shirley O. Corriher  
Publisher: Scribner  
Editor: Beth Wareham  
Price: \$40.00

#### **Cookbook Hall of Fame**

**Jane Grigson for her entire body of work, including:**

*The Art of Charcuterie, Good Things, Jane Grigson's Vegetable Book, The Mushroom Feast, & English Food*

#### **Category: Beverage**

**WineWise: Your Complete Guide to Understanding, Selecting, and Enjoying Wine**

Authors: Steven Kolpan, Brian H. Smith, Michael A. Weiss, The Culinary Institute of America  
Publisher: John Wiley & Sons, Inc.  
Editor: Pamela Chirls  
Price: \$29.95

#### **Category: American Cooking**

**Screen Doors and Sweet Tea: Recipes and Tales from a Southern Cook**

Author: Martha Hall Foose  
Publisher: Clarkson Potter  
Editor: Rica Allannic  
Price: \$32.50

#### **Category: Cooking from a Professional Point of View**

**Alinea**

Author: Grant Achatz  
Publisher: Achatz LLC/Ten Speed Press  
Editors: Nick Kokonas, Aaron Wehner  
Price: \$50.00

**Category: General Cooking**

**How to Cook Everything  
(Completely Revised Tenth  
Anniversary Edition)**

Author: Mark Bittman  
Publisher: John Wiley & Sons, Inc.  
Editor: Linda Ingroia  
Price: \$35.00

**Category: Reference and  
Scholarship**

**The Flavor Bible: The Essential  
Guide to Culinary Creativity, Based  
on the Wisdom of America's Most  
Imaginative Chefs**

Authors: Karen Page, Andrew  
Dornenburg  
Publisher: Little, Brown and Company  
Editor: Michael Sand  
Price: \$35.00

**Category: Photography**

**The Big Fat Duck Cookbook**

Photographer: Dominic Davies  
Artist: Dave McKean  
Publisher: Bloomsbury USA  
Editor: Nick Trautwein  
Price: \$250.00

**Category: Healthy Focus**

**The Food You Crave: Luscious  
Recipes for a Healthy Life**

Author: Ellie Krieger  
Publisher: The Taunton Press, Inc.  
Editor: Pamela Hoenig  
Price: \$28.00

**Category: Single Subject**

**Fat: An Appreciation of a  
Misunderstood Ingredient,  
with Recipes**

Author: Jennifer McLagan  
Publisher: Ten Speed Press  
Editor: Clancy Drake  
Price: \$32.50

**Category: International**

**Beyond the Great Wall: Recipes  
and Travels in the Other China**

Authors: Jeffrey Alford, Naomi Duguid  
Publisher: Artisan  
Editor: Ann Bramson  
Price: \$40.00

**Category: Writing and  
Literature**

**In Defense of Food**

Author: Michael Pollan  
Publisher: The Penguin Press  
Editor: Ann Godoff  
Price: \$21.95

# WINNERS

## 2009 James Beard Foundation Journalism Awards

For articles published in 2008

**Category: MFK Fisher  
Distinguished Writing Award**

**Aleksandra Crapanzano**

*Gourmet*  
"Benedictions"  
09/08

**Category: Food Related  
Columns**

**Corby Kummer**

*The Atlantic*  
"A Papaya Grows in Holyoke"; "Beyond  
the McIntosh"; "Half a Loaf"  
04/08, 05/08, 10/08

**Category: Multimedia Writing  
on Food**

**Ruth Reichl**

*Gourmet.com*  
"The Test Kitchen"

**Category: Reporting on  
Nutrition or Consumer Issues**

**Rachael Moeller Gorman**

*EatingWell*  
"How to Feed Your Mind"  
09/10/08

**Category: Website Focusing  
on Food, Beverage,  
Restaurant,  
or Nutrition**

**Epicurious.com**

Tanya Steel

**Category: Restaurant  
Reviews**

**Adam Platt**

*New York Magazine*  
"Faux French"; "The Mario of  
Midtown"; "Corton on Hudson"  
07/14/08, 09/15/08, 11/24/08

**Category: Newspaper Feature Writing With Recipes**

**Rebekah Denn**  
*Seattle Post-Intelligencer*  
"High on the Hairy Hogs: Super-Succulent Imports are Everything U.S. Pork Isn't"  
04/09/08

**Category: Newspaper Feature Writing Without Recipes**

**Kristen Hinman**  
*Riverfront Times*  
"The Pope of Pork"  
11/27/08

**Category: Writing on Spirits, Wine, or Beer**

**Alan Richman**  
*GQ*  
"Viva La Revolucion!"  
09/08

**Category: Magazine Feature Writing About Restaurants and/or Chefs**

**Ruth Reichl**  
*Gourmet*  
"The Last Time I Saw Paris..."  
09/08

**Category: Magazine Feature Writing With Recipes**

**Edna Lewis**  
*Gourmet*  
"What is Southern?" \*  
01/08  
\*Published Posthumously

**Category: Magazine Feature Writing Without Recipes**

**Alan Richman**  
*GQ*  
"Made (Better) in Japan"  
03/08

**Category: Newspaper Feature Writing About Restaurants and/or Chefs**

**Katy McLaughlin**  
*The Wall Street Journal*  
"Sushi Bullies"  
10/24/08

**Category: Newspaper Food Section**

*The Washington Post*  
Joe Yonan

**Category: Blog Focusing on Food, Beverage, Restaurant, or Nutrition**

**Erika Ehmsen, Elizabeth Jardina, Rick LaFrentz, Amy Machnak, Johanna Silver, Margaret Sloan, Margo True**  
*Our One-Block Diet*  
Oneblockdiet.sunset.com

## WINNERS

### 2009 James Beard Foundation Broadcast Media Awards Presented by Viking Range Corporation

For television, webcast, and radio programs aired in 2008

**Category: Audio Webcast or Radio Show**

**WNYC, The Leonard Lopate Show: 3-Ingredient Challenge**  
Hosts: Leonard Lopate, Rozanne Gold  
Area: New York City Metro, Online  
Producer: Sarah English

**Category: Video Webcast**

**Savoring the Best of World Flavors, Volume III: Vietnam and the Island of Sicily**  
Host: Jonathan Coleman  
Website: Ciaprochef.com/WCA3/  
Producers: John Barkley, Kenneth Wilmoth, Greg Drescher, Steve Jilleba, Janet Fletcher

**Category: Television Food Show, National or Local**

**Lidia's Italy: Sweet Napoli**  
Host: Lidia Matticchio Bastianich  
Network: PBS  
Air Date: 04/08/08  
Producers: Lidia Matticchio Bastianich, Julia Harrison, Shelly Burgess Nicotra

**Category: Television Food Segment, National or Local**

**CBS News Sunday Morning: In a Pinch**  
Host: Martha Teichner  
Network: CBS  
Air Date: 10/26/08  
Producers: Jon Carras, David Small

# WINNERS

## 2009 James Beard Foundation Design and Graphics Awards

### Category: Outstanding Restaurant Design

For the best restaurant design or renovation in North America since January 1, 2006

Design Firm:

**Design Bureaux, Inc.**

Designer:

Thomas Schlessler  
2 King Street, 7E  
New York, NY 10012  
212.414.3171

For Project:

**The Publican**

837 West Fulton Market  
Chicago, IL 60607  
312-733-9555

### Category: Outstanding Restaurant Graphics

For the best restaurant graphics executed in North America since January 1, 2006

Design Firm:

**Korn Design**

Art Direction: Denise Korn, Javier Cortés and Bryant Ross

116 Saint Botolph Street  
Boston, MA 02115  
617-266-8112

For Project:

**The Corner Office**

1401 Curtis Street  
Denver, CO 80202  
303-825-6500

# WINNERS

## 2009 James Beard Foundation Restaurant and Chef Awards

For restaurants opened in 2008

### CATEGORY: OUTSTANDING RESTAURATEUR AWARD

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.

**Drew Nieparent**

Myriad Restaurant Group  
249 W. Broadway, #2E  
New York, NY 10013  
212-219-9500

### CATEGORY: OUTSTANDING CHEF AWARD PRESENTED BY ALL-CLAD METALCRAFTERS

THE WORKING CHEF IN AMERICA WHOSE CAREER HAS SET NATIONAL INDUSTRY STANDARDS AND WHO HAS SERVED AS AN INSPIRATION TO OTHER FOOD PROFESSIONALS. MUST HAVE BEEN A WORKING CHEF FOR THE PAST FIVE YEARS.

**Dan Barber**

Blue Hill  
75 Washington Place  
New York, NY 10011  
212-539-1776

### CATEGORY: OUTSTANDING RESTAURANT AWARD

THE RESTAURANT IN THE U.S. THAT SERVES AS A NATIONAL STANDARD BEARER OF CONSISTENCY OF QUALITY AND EXCELLENCE IN FOOD, ATMOSPHERE AND SERVICE. RESTAURANT MUST HAVE BEEN IN OPERATION FOR AT LEAST TEN YEARS.

**Jean Georges**

Chef/Owner: Jean-Georges Vongerichten  
Owner: Phil Suarez  
1 Central Park West  
New York, NY 10023  
212-299-3900

**CATEGORY: BEST NEW RESTAURANT PRESENTED BY LEXUS**

A RESTAURANT OPENED IN 2006 THAT ALREADY DISPLAYS EXCELLENCE IN FOOD, BEVERAGE AND SERVICE, AND IS LIKELY TO MAKE A SIGNIFICANT IMPACT IN YEARS TO COME.

**Momofuku Ko**

Chefs/Owners: David Chang and Peter Serpico  
163 1<sup>st</sup> Ave.  
New York, NY 10003  
<http://momofuku.com/ko/>

**CATEGORY: OUTSTANDING WINE SERVICE AWARD**

A RESTAURANT THAT DISPLAYS AND ENCOURAGES EXCELLENCE IN WINE SERVICE THROUGH A WELL-PRESENTED WINE LIST, KNOWLEDGEABLE STAFF AND EFFORTS TO EDUCATE CUSTOMERS ABOUT WINE. RESTAURANT MUST HAVE BEEN IN OPERATION AT LEAST FIVE YEARS.

**Le Bernardin**

Wine Director: Aldo Sohm  
155 W. 51<sup>st</sup> St.  
New York, NY 10019  
212-554-1515

**CATEGORY: RISING STAR CHEF OF THE YEAR**

A CHEF, AGE 30 OR YOUNGER, WHO DISPLAYS AN IMPRESSIVE TALENT, AND WHO IS LIKELY TO MAKE A SIGNIFICANT INDUSTRY IMPACT IN YEARS TO COME.

**Nate Appleman**

A16  
2355 Chestnut St.  
San Francisco, CA 94123  
415-771-2216

**CATEGORY: OUTSTANDING WINE AND SPIRITS PROFESSIONAL AWARD PRESENTED BY SOUTHERN WINE & SPIRITS OF NEW YORK**

A WINEMAKER, BREWER OR SPIRITS PROFESSIONAL WHO HAS MADE A SIGNIFICANT NATIONAL IMPACT IN THE WINE AND SPIRITS INDUSTRY. MUST HAVE BEEN IN PROFESSION AT LEAST FIVE YEARS.

**Dale DeGroff**

Dale DeGroff Co.,  
New York, NY  
516-565-4981

**CATEGORY: OUTSTANDING PASTRY CHEF AWARD PRESENTED BY ALL-CLAD METALCRAFTERS**

A CHEF OR BAKER WHO PREPARES DESSERTS, PASTRIES OR BREADS, WHO SERVES AS A NATIONAL STANDARD BEARER OF EXCELLENCE. MUST HAVE BEEN A PASTRY CHEF OR BAKER FOR THE PAST FIVE YEARS.

**Gina DePalma**

Babbo  
110 Waverly Place  
New York, NY 10011  
212-777-0303

**CATEGORY: OUTSTANDING SERVICE AWARD PRESENTED BY STELLA ARTOIS**

A RESTAURANT THAT DEMONSTRATES HIGH STANDARDS OF HOSPITALITY AND SERVICE. MUST HAVE BEEN IN OPERATION FOR THE PAST FIVE YEARS.

**Daniel**

Owner: Daniel Boulud  
60 E. 65<sup>th</sup> St.  
New York, NY 10065  
212-288-0033

**BEST CHEFS IN AMERICA PRESENTED BY AMERICAN EXPRESS COMPANY**

CHEFS WHO HAVE SET NEW OR CONSISTENT STANDARDS OF EXCELLENCE IN THEIR RESPECTIVE REGIONS. CHEFS MAY BE FROM ANY KIND OF DINING ESTABLISHMENT AND MUST HAVE BEEN A WORKING CHEF FOR THE LAST FIVE YEARS. THE THREE MOST RECENT YEARS MUST HAVE BEEN SPENT IN THE REGION WHERE CHEF IS PRESENTLY WORKING.

**CATEGORY: BEST CHEF: GREAT LAKES**

(IL, IN, MI, OH)

**Michael Symon**

Lola  
2058 E. 4<sup>th</sup> St.  
Cleveland, OH 44115  
216-621-5652

**CATEGORY: BEST CHEF: MID-ATLANTIC**

(DC, DE, MD, NJ, PA, VA)

**Jose Garces**

Amada  
217-219 Chestnut St.  
Philadelphia, PA 19106  
215-625-2450

**CATEGORY: BEST CHEF: MIDWEST**

(IA, KS, MN, MO, NE, ND, SD, WI)

**Tim McKee**

La Belle Vie  
510 Groveland Ave.  
Minneapolis, MN 55403  
612-874-6440

**CATEGORY: BEST CHEF: NEW YORK CITY**

(FIVE BOROUGHES)

**Gabriel Kreuther**

The Modern  
9 West 53<sup>rd</sup> St.  
New York, NY 10019  
212-333-1220

**CATEGORY: BEST CHEF: NORTHEAST**

(CT, MA, ME, NH, NY STATE, RI, VT)

**Rob Evans**

Hugo's  
88 Middle St.  
Portland, ME 04101  
207-774-8538

**CATEGORY: BEST CHEF: NORTHWEST**

(AK, ID, MT, OR, WA, WY)

**Maria Hines**

Tilth  
1411 N 45th St.  
Seattle, WA 98103  
206-633-0801

**CATEGORY: BEST CHEF:  
SOUTHWEST**

(AZ, CO, NM, NV, OK, TX, UT)

**Paul Bartolotta**

Bartolotta Ristorante di Mare at Wynn  
Las Vegas  
3131 Las Vegas Blvd. S.  
Las Vegas, NV 89109  
702-770-3305

**CATEGORY: BEST CHEF:  
SOUTH**

(AL, AR, FL, LA, MS)

**John Currence**

City Grocery  
152 Courthouse Square  
Oxford, MS 38655  
662-232-8080

**CATEGORY: BEST CHEF:  
SOUTHEAST**

(GA, KY, NC, SC, TN, WV)

**Mike Lata**

Fig  
232 Meeting St.  
Charleston, SC 29401  
843-805-5900

**CATEGORY: BEST CHEF:  
PACIFIC**

(CA, HI)

**Douglas Keane**

Cyrus  
29 North St.  
Healdsburg, CA 95448  
707-433-3311

**CATEGORY: AMERICA'S CLASSICS**

**Breitbach's Country Dining**

Owner: Mike Breitbach  
563 Balltown Road  
Sherrill, IA 52073

**Mustache Bill's Diner**

Owner: Bill Smith  
8<sup>th</sup> and Broadway  
Barnegat Light, NJ 08005  
609-494-0155

**Arnold's Country Kitchen**

Owner: Jack and Rose Arnold  
605 8<sup>th</sup> Ave. S.  
Nashville, TN  
615-256-4455

**Totonno's**

Owner: Lawrence Cimineri  
1524 Neptune Ave.  
Brooklyn, NY 11224  
718-372-8606

**Yank Sing**

Owner: Vera Chan-Waller  
101 Spear St.  
San Francisco, CA 94105  
415-957-9300

## WINNERS

**CATEGORY: HUMANITARIAN OF THE YEAR**

Feeding America

**CATEGORY: LIFETIME ACHIEVEMENT AWARD**

Ella Brennan

**CATEGORY: WHO'S WHO OF FOOD & BEVERAGE IN AMERICA**

**David Burke**

Chef/Entrepreneur, NYC

**Betty Fussell**

Author, Culinary Historian, NYC

**Clark Wolf**

Clark Wolf Company, NYC

**John T. Edge**

Journalist, Director, Southern Foodways Alliance  
Oxford, MS

**Dorothy Cann Hamilton**

Founder, The French Culinary Institute, NYC