2010 James Beard Foundation Book Awards Presented by Green & Black's® Organic Chocolate

For cookbooks published in English in 2009

Cookbook of the Year

The Country Cooking of Ireland

Author: Colman Andrews Publisher: Chronicle Books Editor: Bill LeBlond Price: \$50.00

Category: Baking and Dessert

Baking

Author: James Peterson Publisher: Ten Speed Press Editor: Clancy Drake Price: \$40.00

Category: General Cooking

Ad Hoc at Home

Author: Thomas Keller with Dave Cruz Publisher: Artisan Books Editor: Ann Bramson Price: \$50.00

Category: Reference and Scholarship

Encyclopedia of Pasta

Author: Oretta Zanini de Vita Translated by: Maureen B. Fant Publisher: University of California Press Editor: Shelia Levine

Price: \$29.95

Category: Photography

Seven Fires: Grilling the Argentine Way

Photographer: Santiago Solo Monllor Publisher: Artisan Books

Editor: Ann Bramson Price: \$35.00

Cookbook Hall of Fame

Claudia Roden

A Book of Middle Eastern Food

Category: Beverage

Been Doon So Long: A Randall Grahm Vinthology

Author: Randall Grahm

Publisher: University of California Press

Publisher: Blake Edgar

Price: \$34.95

Category: Healthy Focus

Love Soup: 160 All-New Vegetarian Recipes from the Author of the Vegetarian Epicure

Author: Anna Thomas Publisher: W.W. Norton & Company Editor: Maria Guarnaschelli

Price: \$22.95

Category: Single Subject

Pasta Sfoglia

Author: Ron Suhanosky and Colleen Suhanosky with Susan Simon Publisher: John Wiley & Sons Editor: Pamela Chirls

Price: \$29.95

Category: American Cooking

Real Cajun

Authors: Donald Link with Paula Disbrowe Publisher: Clarkson Potter Editor: Rica Allannic

Price: \$35.00

Category: Cooking from a Professional Point of View

The Fundamental Techniques of Classic Pastry Arts

Authors: The French Culinary Institute with

Judith Choate

Publisher: Stewart, Tabori & Chang Editor: Luisa Weiss

Price: \$75.00

Category: International

The Country Cooking of Ireland

Author: Colman Andrews Publisher: Chronicle Books Editor: Bill LeBlond Price: \$50.00

Category: Writing and Literature

Save the Deli

Author: David Sax

Publisher: Houghton Mifflin Harcourt

Editor: Jenna Johnson

Price: \$24.00

2010 James Beard Foundation Journalism Awards

For articles published in 2009

Category: MFK Fisher Distinguished Writing Award

Francine Prose
Saveur
"Faith and Bacon"

12/09

Category: Food-Related Columns

Rachel Wharton Edible Brooklyn Column: Back of the House "Egg," "Roberta's," "Franny's and Bklyn Larder"

Category: Newspaper Feature

Cliff Doerksen Chicago Reader "The Real American Pie" 12/17/09

Spring - Winter 2009

Writing

Category: Magazine Feature Writing About Restaurants and/or Chefs

Anya von Bremzen
Saveur
"Soul of a City"
05/09

Category: Newspaper Feature Writing About Restaurants and/or Chefs

Jared Jacang Maher Westword "A Hunger to Help" 02/26/09 Category: Multimedia Food Feature

Kevin Pang Chicagotribune.com "The Cheeseburger Show"

Category: Reporting on Health, Environment and Nutrition

Rowan Jacobsen EatingWell "...Or Not to Bee" March/April 2009

Category: Food Blog

<u>Serious Eats</u> Ed Levine Seriouseats.com

Category: Magazine Feature Writing With Recipes

Francine Maroukian, Jon Reiner, Staff of Esquire Esquire "How Men Eat" 09/09

Category: Newspaper Food Section

The Washington Post Joe Yonan

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

<u>Chow.com</u> <u>Jane Goldman</u>

Category: Craig Claiborne Distinguished Restaurant Reviews

Jonathan Gold LA Weekly "Sauced," "Hot Birria, Cold Cerveza," "Hare Today" 01/23/09, 07/17/09, 11/13/09

Category: Writing on Spirits, Wine, or Beer

Dara Moskowitz Grumdahl *Minnesota Monthly* "Chardonnay Uncorked" 12/09

Category: Magazine Feature Writing Without Recipes

Barry Estabrook
Gourmet
"The Price of Tomatoes"
03/09

2010 James Beard Foundation Broadcast Media Awards Presented by Lenox Tableware & Gifts

For television, webcast, and radio programs aired in 2009

Category: Audio Webcast or Radio Show

The Kojo Nnamdi Show

Host: Kojo Nnamdi

Area: Washington, D.C., Online Producers: Tara Boyle, Michael Martinez, Ingalisa Schrobsdorff, Brendan Sweeney,

Diane Vogel

Category: Television Show, In Studio or Fixed Location

French Food at Home with Laura Calder

Host: Laura Calder Network: Food Network Canada Air Date: 08/31/09 Producer: Johanna Eliot

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Category: TV Food Personality

Andrew Zimmern

Show: Bizarre Foods with Andrew Zimmern

Network: The Travel Channel

Air Dates: 05/05/09, 06/02/09, 06/09/09 Producers: Tacy Mangan, Colleen Needles

Steward

Category: Video Webcast

The Greenmarket: One Farmer's Story

Host: N/A

Website: www.seriouseats.com
Producers: Serious Eats, Ed Levine, and
Optic Nerve

Category: TV Segment

ABC News Nightline

Host: John Berman Network: ABC

Air Dates: 01/08/09, 06/16/09, 10/12/09

Producer: Sarah Rosenberg

Category: Television Show, On Location

Chefs A' Field: King of Alaska

Host: Rick Moonen Network: PBS Air Date: 09/05/09

Producers: Heidi Hanson, Chris Warner

Category: TV Special/Documentary

Food Trip with Todd English

Host: Todd English Network: PBS Air Date: 04/18/09

Producers: Matt Cohen, Joel Coblenz, Todd

English, Gina Gargano

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Deleted: Host: Andrew Zimmern

WINNERS

2010 James Beard Foundation Design and Graphics Awards

Category: Outstanding Restaurant Design

For the best restaurant design or renovation in North America since January 1, 2007

Design Firm: Andre Kikoski Architect

Designer: Andre Kikoski 180 Varick Street, Suite 1316 New York, NY 10014 212.627.0240

Project: **The Wright** 1071 Fifth Avenue New York, NY 10128 212,427,5690 **Category: Outstanding Restaurant Graphics**

For the best restaurant graphics executed in North America since January 1, 2007

Design Firm: **Pandiscio Co.** 413 West 14th St., Suite 304 New York, NY 10014 212.691.6622

For Project: **The Standard Grill** 848 Washington St. New York, NY 10014 212.645.4100

2010 James Beard Foundation Restaurant and Chef Awards

For restaurants in 2009

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.

Keith McNally

Raithazar, Lucky Strike, Minetta Tavern, Morandi, Pastis, Pravda, and Schiller's Liquor Bar 568 Broadway New York, NY 10012 212-925-5340

CATEGORY: BEST NEW RESTAURANT PRESENTED BY MERCEDES-BENZ

A RESTAURANT OPENED IN 2009 THAT ALREADY DISPLAYS EXCELLENCE IN FOOD, BEVERAGE AND SERVICE, AND IS LIKELY TO MAKE A SIGNIFICANT IMPACT IN YEARS TO COME.

Marea

Chef/Partner: Michael White Partner: Chris Cannon 240 Central Park S. New York, NY 10019 212-582-5100

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.

Jean Georges

Wine Director: Bernard Sun 1 Central Park W. New York, NY 10023 212-299-3900

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.

Tom Colicchio

Craft 43 East 19th St. New York, NY 10003 212-780-0880

CATEGORY: RISING STAR CHEF OF THE YEAR PRESENTED BY FOOD NETWORK NYC WINE & FOOD FESTIVAL AND FOOD NETWORK SOUTH BEACH WINE & FOOD FESTIVAL

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.

Timothy Hollingsworth

The French Laundry 6640 Washington St. Yountville, CA 94599 707-944-2380

CATEGORY: OUTSTANDING WINE AND SPIRITS PROFESSIONAL AWARD PRESENTED BY SOUTHERN WINE & SPIRITS

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.

John Shafer and Doug Shafer

Shafer Vineyards 6154 Silverado Trail Napa, CA 94558 707-944-2877

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.

Daniel

Chef/Owner: Daniel Boulud Owner: Joel Smilow 60 E. 65th St. New York, NY 10065 212-288-0033

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.

Nicole Plue

Redd 6480 Washington St. Yountville, CA 94599 707-944-2222

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

Alinea

Chef/Owner: Grant Achatz 1723 N. Halstead Chicago, IL 60614 312-867-0110

BEST CHEFS IN AMERICA PRESENTED BY VISA SIGNATURE

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)

Koren Grieveson

Avec 615 W. Randolph St. Chicago, IL 60661 312-377-2002

CATEGORY: BEST CHEF: NEW YORK CITY

(FIVE BOROUGHS)

Daniel Humm

Eleven Madison Park 11 Madison Ave. New York, NY 10010 212-889-0905

CATEGORY: BEST CHEF: SOUTHWEST

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

Claude Le Tohic

Joël Robuchon at MGM Grand Hotel & Casino 3799 Las Vegas Blvd. S. Las Vegas, NV 89109 702-891-7925

CATEGORY: BEST CHEF: MID-ATLANTIC

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

Jeff Michaud

Osteria 640 N. Broad St. Philadelphia, PA 19130 215-763-0920

CATEGORY: BEST CHEF: NORTHEAST

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

Clark Frasier and Mark Gaier

Arrows Berwick Road, Box 803 Ogunquit, ME 03907 207-361-1100

CATEGORY: BEST CHEF: SOUTH

(AL, AR, FL, LA, MS)

Michael Schwartz

Michael's Genuine Food & Drink 130 NE 40th St. Miami, FL 33137 305-573-5550

CATEGORY: BEST CHEF:

PACIFIC

David Kinch

Manresa 320 Village Lane Los Gatos, CA 95030 408-354-4330

CATEGORY: AMERICA'S CLASSICS Presented by Coca Cola Company

Mary & Tito's

Owner: Mary Gonzales 2711 Fourth St. N.W. Albuquerque, NM 87107 505-344-6266

Al's French Frys

Owner: Bill Bissonette. 1251 Williston Road South Burlington, VT 05403 (I89 Exit 14E) 802-862-9203 Ext. 4

Gustavus Inn

Owners: JoAnn and David Lesh PO Box 60,

CATEGORY: BEST CHEF: MIDWEST

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

Alexander Roberts

Restaurant Alma 528 University Ave. SE Minneapolis, MN 55414 612-379-4909

CATEGORY: BEST CHEF: NORTHWEST

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

Jason Wilson

Crush 2319 E Madison St. Seattle, WA 98112 206-302-7874

CATEGORY: BEST CHEF: SOUTHEAST

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

Sean Brock

McCrady's 2 Unity Alley Charleston, SC 29401 843-577-0025

The Bright Star

Owners: Jim Koikos and Nick Koikos 304 19th St. North Bessemer, AL 35020 205 426.1861

Calumet Fisheries

Owners: The Kotlick and Toll families 3259 E 95th St Chicago, IL 60617 773-933-9855

CATEGORY: HUMANITARIAN OF THE YEAR Presented by the Louisiana Department of Culture, Recreation, & Tourism

Wayne Kostroski

CATEGORY: LIFETIME ACHIEVEMENT AWARD

Ariane and Michael Batterberry

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

Leah Chase Chef, New Orleans

David Rockwell
Founder/CEO, The Rockwell Group, NYC
Paul C.P. McIllhenny
President/CEO, McIllhenny Company,
Avery Island, LA

L. Timothy Ryan
President, Culinary Institute of America,
Hyde Park, NY
Jessica B. Harris
Author/Historian, NYC
Susan Spicer
Chef/Restaurateur, New Orleans