



**2011 JAMES BEARD  
FOUNDATION AWARDS  
WINNERS**

# 2011 JAMES BEARD FOUNDATION BOOK AWARDS PRESENTED BY GREEN & BLACK'S® ORGANIC CHOCOLATE

## COOKBOOK HALL OF FAME

***On Food and Cooking: The Science & Lore of the Kitchen***  
by Harold McGee

## COOKBOOK OF THE YEAR

***Oaxaca al Gusto: An Infinite Gastronomy***  
by Diana Kennedy  
(University of Texas Press)

## AMERICAN COOKING

***Pig: King of the Southern Table***  
by James Villas  
(John Wiley & Sons)

## BAKING AND DESSERT

***Good to the Grain: Baking with Whole-Grain Flours***  
by Kim Boyce  
(Stewart, Tabori & Chang)

## BEVERAGE

***Secrets of the Sommeliers: How to Think and Drink Like the World's Top Wine Professionals***  
by Jordan Mackay and Rajat Parr  
(Ten Speed Press)

## COOKING FROM A PROFESSIONAL POINT OF VIEW

***Noma: Time and Place in Nordic Cuisine***  
by René Redzepi  
(Phaidon Press)

## GENERAL COOKING

***The Essential New York Times Cook Book: Classic Recipes for a New Century***  
by Amanda Hesser  
(W.W. Norton & Company)

## HEALTHY FOCUS

***The Simple Art of EatingWell Cookbook***  
by Jessie Price & the *EatingWell* Test Kitchen  
(The Countryman Press)

## INTERNATIONAL

***Stir-Frying to the Sky's Edge: The Ultimate Guide to Mastery, with Authentic Recipes and Stories***  
by Grace Young  
(Simon & Schuster)

## PHOTOGRAPHY

***Noma: Time and Place in Nordic Cuisine***  
Photographer: Ditte Isager  
(Phaidon Press)

## REFERENCE AND SCHOLARSHIP

***Salted: A Manifesto on the World's Most Essential Mineral, with Recipes***  
by Mark Bitterman  
(Ten Speed Press)

## **SINGLE SUBJECT**

### ***Meat: A Kitchen Education***

by James Peterson  
(Ten Speed Press)

## **WRITING AND LITERATURE**

### ***Four Fish: The Future of the Last Wild Food***

by Paul Greenberg  
(The Penguin Press)

## **2011 JAMES BEARD FOUNDATION BROADCAST MEDIA AWARDS PRESENTED BY LENOX TABLEWARE AND GIFTS**

## **AUDIO WEBCAST OR RADIO SHOW**

### ***CBC Ideas: "Pasta: The Long and Short of It"***

Host: Megan Williams  
Area: Canada and Online  
Producers: Susan Mahoney and Megan Williams

## **TV FOOD PERSONALITY/HOST**

### **Alton Brown**

Show: Good Eats  
Network: Food Network

## **TELEVISION PROGRAM, IN STUDIO OR FIXED LOCATION**

### ***Top Chef: Season 7***

Host: Padma Lakshmi  
Network: Bravo  
Producers: Tom Colicchio, Dan Cutforth, Jane Lipsitz, and Dave Serwatka

## **TELEVISION PROGRAM, ON LOCATION**

### ***Avec Eric***

Host: Eric Ripert  
Network: PBS, Online  
Producers: Justin Barocas, Heather Brown, and Geoffrey Drummond

## **TELEVISION SEGMENT**

### ***60 Minutes: "Chef José Andrés"***

Host: Anderson Cooper  
Network: CBS  
Producers: Bill Owens and Kara Vaccaro

## **TELEVISION SPECIAL/DOCUMENTARY**

### ***Milk War***

Host: Colm Feore  
Network: ichannel  
Producers: Declan O'Driscoll and Kevin O'Keefe

## **VIDEO WEBCAST**

### ***GrapeRadio***

"The Scent of Black"  
Grapradio.com  
Hosts: Eric Anderson, Brian Clark, and Jay Selman  
Producers: Mark Ryan and Jay Selman

## **2011 JAMES BEARD FOUNDATION DESIGN AND GRAPHICS AWARDS**

### **OUTSTANDING RESTAURANT DESIGN**

For the best restaurant design or renovation in North America since January 1, 2008

**Design Firm: Aidlin Darling Design**

Designers: Joshua Aidlin, Roslyn Cole, and David Darling

Project: Bar Agricole, San Francisco

### **OUTSTANDING RESTAURANT GRAPHICS**

For the best restaurant graphics executed in North America since January 1, 2008

**Design Firm: Love and War**

Designer: Katie Tully

Project: The National Bar & Dining Rooms, NYC

## **2011 JAMES BEARD FOUNDATION JOURNALISM AWARDS**

### **PUBLICATION OF THE YEAR AWARD**

**Edible Communities**

### **COOKING, RECIPES, OR INSTRUCTION**

**Amy Thielen**

*Minneapolis Star Tribune*

“A Good Catch,” “Low-Tech Wonder,” “From the Bean Patch: Plenty”

### **CRAIG CLAIBORNE DISTINGUISHED RESTAURANT REVIEW AWARD**

**Patric Kuh**

*Los Angeles*

“Animal Magnetism,” “Making Their Move,” “Time for a Redo?”

### **ENVIRONMENT, FOOD POLITICS, AND POLICY**

**Carl Safina**

*EatingWell*

“Sea Change”

### **FOOD CULTURE AND TRAVEL**

**Rick Bragg, Francine Maroukian, and Robb Walsh**

*Garden & Gun*

“The Southerner’s Guide to Oysters”

### **FOOD-RELATED COLUMNS AND COMMENTARY**

**Tim Carman**

*Washington City Paper*

“Ignore the Pizza Police,” “Supply and Da Men,” “Schmeer Campaign”

### **FOOD-RELATED FEATURE**

**Dan Koeppel**

*Saveur*

“Fruit of the Future”

### **FOOD SECTION OF A GENERAL INTEREST PUBLICATION**

***San Francisco Chronicle***

Jon Bonné and Miriam Morgan

## **GROUP FOOD BLOG**

**Grub Street New York**

*Newyork.grubstreet.com*

Daniel Maurer, Jenny Miller, and Alan Sytsma

## **HEALTH AND NUTRITION**

**Rachael Moeller Gorman**

*EatingWell*

“Captain of the Happier Meal”

## **HUMOR**

**Ruth Bourdain**

*Twitter.com/RuthBourdain*

## **INDIVIDUAL FOOD BLOG**

**Politics of the Plate**

*Politicsoftheplate.com*

Barry Estabrook

## **M.F.K. FISHER DISTINGUISHED WRITING AWARD**

**Jonathan Gold**

*LA Weekly*

“A Movable Beast”

## **MULTIMEDIA FOOD FEATURE**

**Michael Gebert and Julia Thiel**

*The Chicago Reader*

Key Ingredient: “Kluwak Kupas,” “Chinese Black Beans,” “Geraniums”

## **PERSONAL ESSAY**

**Tom Junod**

*Esquire*

“My Mom Couldn’t Cook”

## **PROFILE**

**Benjamin Wallace**

*New York*

“The Restaurant Auteur”

## **WINE AND SPIRITS**

**Jon Fine**

*Food & Wine*

“Natural Wine: Weird or Wonderful?”

## **2011 JAMES BEARD FOUNDATION RESTAURANT AND CHEF AWARDS**

### **BEST NEW RESTAURANT**

#### **PRESENTED BY MERCEDES-BENZ**

A restaurant opened in 2010 that already displays excellence in food, beverage, and service and is likely to have a significant impact on the industry in years to come.

**ABC Kitchen**

NYC

Chef/Owner: Jean-Georges Vongerichten

Owners: Paulette Cole, ABC Home and Phil Suarez

## **OUTSTANDING CHEF AWARD**

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.

### **José Andrés**

minibar by josé andrés  
Washington, D.C.

## **OUTSTANDING PASTRY CHEF AWARD**

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.

### **Angela Pinkerton**

Eleven Madison Park  
NYC

## **OUTSTANDING RESTAURANT AWARD**

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.

### **Eleven Madison Park**

NYC  
Owner: Danny Meyer

## **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.

### **Richard Melman**

Lettuce Entertain You Enterprises  
Chicago

## **OUTSTANDING SERVICE AWARD 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.

### **Per Se**

NYC  
Chef/Owner: Thomas Keller and Laura Cunningham

## **OUTSTANDING WINE AND SPIRITS PROFESSIONAL AWARD 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.

### **Julian P. Van Winkle, III**

Old Rip Van Winkle Distillery  
Louisville, KY

## **OUTSTANDING WINE SERVICE AWARD**

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.

### **The Modern**

NYC

Wine Director: Belinda Chang

## **RISING STAR CHEF OF THE YEAR AWARD**

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.

### **Gabriel Rucker**

Le Pigeon

Portland, OR

## **BEST CHEFS IN AMERICA PRESENTED BY GROUPON**

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)**

#### **Alex Young**

Zingerman's Roadhouse

Ann Arbor, MI

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

#### **Michael Solomonov**

Zahav

Philadelphia

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

#### **Isaac Becker**

112 Eatery

Minneapolis

### **BEST CHEF: NEW YORK CITY (FIVE BOROUGHES)**

#### **Gabrielle Hamilton**

Prune

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

#### **Tony Maws**

Craigie On Main

Cambridge, MA

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

#### **Andy Ricker**

Pok Pok

Portland, OR

### **BEST CHEF: PACIFIC (CA, HI)**

#### **Michael Tusk**

Quince

San Francisco

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

**Stephen Stryjewski**  
Cochon  
New Orleans

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

**Andrea Reusing**  
Lantern  
Chapel Hill, NC

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

**Saipin Chutima**  
Lotus of Siam  
Las Vegas

**Tyson Cole**  
Uchi  
Austin, TX

## **2011 JAMES BEARD FOUNDATION**

### **WHO'S WHO OF FOOD & BEVERAGE IN AMERICA INDUCTEES**

**Jonathan Gold**  
Writer, *LA Weekly*  
Los Angeles

**Lee Jones**  
Farmer/ Owner, Chef's Garden  
Huron, OH

**Charles Phan**  
Chef/Owner, The Slanted Door  
San Francisco

**Frank Stitt**  
Chef/Owner, Highlands Bar and Grill  
Birmingham, AL

**Nick Valenti**  
CEO, Patina Restaurant Group  
NYC

**2011 JAMES BEARD FOUNDATION**  
**AMERICA'S CLASSICS AWARDS**  
**PRESENTED BY THE COCA-COLA COMPANY**

Restaurants with timeless appeal, beloved in their regions for quality food that reflects the character of their community. Establishments must have been in existence at least 10 years and be locally owned.

**Chef Vola's**

111 South Albion Place, Atlantic City, NJ

Owners: Louise Esposito, Michael Esposito, Michael Esposito Jr., Louis Esposito

**Crook's Corner**

610 West Franklin Street, Chapel Hill, NC

Owner: Gene Hamer

**Noriega Restaurant and Hotel**

525 Sumner St., Bakersfield, CA

Owners: Linda Elizalde McCoy and Rochelle Ladd

**Le Veau d'Or**

129 East 60th Street, NYC

Owner: Robert Tréboux

**Watts Tea Shop**

761 N. Jefferson Street, Milwaukee

President and CEO: Sam Watts

**2011 JAMES BEARD FOUNDATION**  
**LIFETIME ACHIEVEMENT AWARD**

Kevin Zraly

**2011 JAMES BEARD FOUNDATION**  
**HUMANITARIAN OF THE YEAR**

FareStart