



**2011 JAMES BEARD  
FOUNDATION AWARDS  
NOMINEES**

## 2011 JAMES BEARD FOUNDATION BOOK AWARDS

Presented by Green & Black's® Organic Chocolate

For cookbooks published in English in 2010  
Winners will be announced May 6, 2011

### AMERICAN COOKING

*The Food, Folklore, and Art of Lowcountry Cooking*  
by Joseph E. Dabney  
(Cumberland House)

*The Frankies Spuntino Kitchen Companion & Cooking Manual*  
by Frank Castronovo, Frank Falcinelli, and Peter Meehan  
(Artisan)

*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)

*My Sweet Mexico: Recipes for Authentic Pastries, Breads, Candies, Beverages, and Frozen Treats*  
by Fany Gerson  
(Ten Speed Press)

*Sarabeth's Bakery: From My Hands to Yours*  
by Sarabeth Levine  
(Rizzoli New York)

### BEVERAGE

*Opus Vino*  
by DK Publishing  
(DK Publishing)

*Reading Between the Wines*  
by Terry Theise  
(University of California Press)

*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

*Michael Chiarello's Bottega*  
by Michael Chiarello  
(Chronicle Books)

*The Modern Café*  
by Francisco J. Migoya and The Culinary Institute of America  
(John Wiley & Sons)

*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)

*Heart of the Artichoke and Other Kitchen Journeys*  
by David Tanis  
(Artisan)

*Radically Simple: Brilliant Flavors with Breathtaking Ease*  
by Rozanne Gold  
(Rodale)

### HEALTHY FOCUS

*Clean Start: Inspiring You to Eat Clean and Live Well*  
by Terry Walters  
(Sterling/Epicure)

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

*The Very Best Recipes for Health: 250 Recipes and More from the Popular Feature on NYTimes.com*  
by Martha Rose Shulman  
(Rodale)

### INTERNATIONAL

*Cook Italy*  
by Katie Caldesi  
(Kyle Books)

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

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

### PHOTOGRAPHY

*The Blue Chair Jam Cookbook*  
Photographer: Sara Remington  
(Andrews McMeel Publishing)

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

*Tartine Bread*  
Photographer: Eric Wolfinger  
(Chronicle Books)

### REFERENCE AND SCHOLARSHIP

*Encyclopedia of Jewish Food*  
by Gil Marks  
(John Wiley & Sons)

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

*What I Eat: Around the World in 80 Diets*  
by Faith D'Aluisio and Peter Menzel  
(Material World Books/Ten Speed Press)

## SINGLE SUBJECT

*Good Meat: The Complete Guide to Sourcing and Cooking Sustainable Meat*  
by Deborah Krasner  
(Stewart, Tabori & Chang)

*Ham: An Obsession with the Hindquarter*  
by Mark Scarborough and Bruce Weinstein  
(Stewart, Tabori & Chang)

*Meat: A Kitchen Education*  
by James Peterson  
(Ten Speed Press)

## WRITING AND LITERATURE

*Empires of Food: Feast, Famine, and the Rise and Fall of Civilizations*  
by Evan D. G. Fraser and Andrew Rimas  
(Free Press)

*Four Fish: The Future of the Last Wild Food*  
by Paul Greenberg  
(The Penguin Press)

*Peace Meals: Candy-Wrapped Kalashnikovs and Other War Stories*  
by Anna Badkhen  
(Free Press)

**The winner of Cookbook of the Year and the Cookbook Hall of Fame Inductee will be announced on May 6, 2011.**

## 2011 JAMES BEARD FOUNDATION BROADCAST MEDIA AWARDS

Presented by Lenox Tableware and Gifts

**For television, webcast, and radio programs aired in 2010  
Winners will be announced on May 6, 2011**

## 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

*The Canadian Table*  
Hosts: Don Genova and Amy Jo Ehman  
Area: Canada and Online  
Producers: Don Genova and Amy Jo Ehman

*Martha Stewart Living Radio: Anthony Bourdain and Eric Ripert: Turn and Burn*  
Hosts: Anthony Bourdain and Eric Ripert  
Area: National  
Producers: Naomi Gabay, Neil Golub, and Chris Hauselt

## TV FOOD PERSONALITY/HOST

Alton Brown  
Show: Good Eats  
Network: Food Network

Bobby Flay  
Show: Brunch @ Bobby's  
Network: Cooking Channel

Duff Goldman  
Show: Ace of Cakes  
Network: Food Network

## TELEVISION PROGRAM, IN STUDIO OR FIXED LOCATION

*Alex's Day Off*  
Host: Alexandra Guarnaschelli  
Network: Food Network  
Producers: Fran Alswang and Kim Martin

*Spice Goddess*  
Host: Bal Arneson  
Network: Food Network Canada and Cooking Channel  
Producer: Johanna Eliot

*Top Chef: Season 7*  
Host: Padma Lakshmi  
Network: Bravo  
Producers: Tom Colicchio, Dan Cutforth, Jane Lipsitz, and Dave Serwatka

## TELEVISION PROGRAM, ON LOCATION

*Ace of Cakes*  
Host: Duff Goldman  
Network: Food Network  
Producers: Jeanne Begley, Lauren Lexton, and Tom Rogan

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

*Bizarre Foods with Andrew Zimmern*  
Host: Andrew Zimmern  
Network: Travel Channel  
Producer: Andrew Zimmern

## TELEVISION SEGMENT

*60 Minutes: "Chef José Andrés"*  
Host: Anderson Cooper  
Network: CBS  
Producers: Bill Owens and Kara Vaccaro

*CBS News Sunday Morning: "Recipe for Success," "Fields of Green," and "Striking a Gourd"*  
Host: Martha Teichner  
Network: CBS  
Producers: David Bhagat, Jon Carras, Ed Forgotson, David Small, and Douglas W. Smith

*CBS News Sunday Morning: "Worth a Shot"*  
Host: Seth Doane  
Network: CBS  
Producers: Seth Doane and Jack Renaud

## TELEVISION SPECIAL/DOCUMENTARY

*Emeril Green: Emeril's Culinary Adventure: Vermont*  
Host: Emeril Lagasse  
Network: Planet Green  
Producers: Dominique Andrews, Jim Brennan, Elina Brown, Karen Katz, Emeril Lagasse, Charissa Melnick, Marie Ostrosky, and Nancy Swenton

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

*The Four Coursemen*  
Hosts: Randolph Dudley, Nancy Lind, Matthew Palmerlee, Eddie Russell, Damien Schaefer, and Patrick Stubbers  
Network: Cooking Channel  
Producers: Blair Bess, Garrett Bess, and Evan Strome

## VIDEO WEBCAST

*Food. Curated.*  
Foodcurated.com  
Host: Liza de Guia  
Producer: Liza de Guia

*Ozersky.TV*  
Ozersky.TV  
Host: Josh Ozersky  
Producers: Jeff Larson, Ben Leventhal, Laurie Pila Horowitz, and JP Saladin

*GrapeRadio*  
Grapradio.com  
Hosts: Eric Anderson, Brian Clark, and Jay Selman  
Producers: Mark Ryan and Jay Selman

## 2011 JAMES BEARD FOUNDATION DESIGN AND GRAPHICS AWARDS

Winners will be announced on May 9, 2011

### 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

Design Firm: Bestor Architecture  
Designers: Barbara Bestor, John Colter, and Cathy Johnson  
Project: Pitfire Pizza, Los Angeles

Design Firm: Natoma Architects Inc.  
Designer: Stanley Saitowitz  
Project: Toast, Novato, CA

### OUTSTANDING RESTAURANT GRAPHICS

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

Design Firm: Katie Barcelona  
Designer: Katie Barcelona  
Project: L'Artusi, NYC

Design Firm: Love and War  
Designer: Katie Tully  
Project: The National Bar & Dining Rooms, NYC

Design Firm: JNL Graphic Design  
Designers: Donald Madia and Jason Pickleman  
Project: The Publican, Chicago

## 2011 JAMES BEARD FOUNDATION JOURNALISM AWARDS

For articles published in English in 2010  
Winners will be announced on May 6, 2011

### COOKING, RECIPES, OR INSTRUCTION

Sara Dickerman, Harris Salat, and Lonnée Hamilton  
*Saveur*  
"A Thing of Beauty," "The Beauty of Nori," "Green Goddess"

Amy Thielen  
*Minneapolis Star Tribune*  
"A Good Catch," "Low-Tech Wonder," "From the Bean Patch: Plenty"

Cassandra Vires  
*Feast Magazine*  
The Cheat: "Duck Confit," "Turducken," "Holiday Leftovers"

## CRAIG CLAIBORNE DISTINGUISHED RESTAURANT REVIEW AWARD

Dara Moskowitz Grumdahl  
*Minnesota Monthly*  
"The Kids Are All Right," "Island Adventure," "Heart Warming"

Patric Kuh  
*Los Angeles*  
"Animal Magnetism," "Making Their Move," "Time for a Redo?"

Adam Platt  
*New York*  
"Locavorism Grows Up," "Pizza à la McNally," "Chang Heads North"

### ENVIRONMENT, FOOD POLITICS, AND POLICY

Monica Eng  
*Chicago Tribune*  
"CPS Won't Let Kids Eat Their Vegetables"

Barry Estabrook  
*Gastronomica*  
"A Tale of Two Dairies"

Carl Safina  
*EatingWell*  
"Sea Change"

### FOOD CULTURE AND TRAVEL

Bill Addison  
*Atlanta Magazine*  
"BBQ 2010"

Rick Bragg, Francine Maroukian, and Robb Walsh  
*Garden & Gun*  
"The Southerner's Guide to Oysters"

Matt Gross  
*Saveur*  
"Taipei, Family Style"

### FOOD-RELATED COLUMNS AND COMMENTARY

Tim Carman  
*Washington City Paper*  
"Ignore the Pizza Police," "Supply and Da Men," "Schmeer Campaign"

Tom Philpott  
*Grist.org*  
"Time for the Public to Reinvest in Food-System Infrastructure," "How the Agrichemical Industry Turns Failure into Market Opportunity," "The History of Urban Agriculture Should Inspire Its Future"

Lettie Teague  
*The Wall Street Journal*  
"Why I Hate Ordering Wine by the Glass," "Are the Wines in First Class Truly First-Rate?," "Wines that Pack a Little Extra Kick"

### FOOD-RELATED FEATURE

Jonathan Gold  
*LA Weekly*  
"99 Things to Eat in L.A. Before You Die"

Dan Koeppel  
*Saveur*  
"Fruit of the Future"

Corby Kummer  
*Theatlantic.com*  
"The Great Grocery Smackdown"

## FOOD SECTION OF A GENERAL INTEREST PUBLICATION

GQ  
The Editors of GQ

*San Francisco Chronicle*  
Jon Bonné and Miriam Morgan

*The Washington Post*  
Joe Yonan

## GROUP FOOD BLOG

City of Ate  
*Blogs.dallasobserver.com/cityofate*  
Hanna Raskin

The Epi-Log  
*Epicurious.com/articlesguides/blogs/editor*  
Tanya Steel

Grub Street New York  
*Newyork.grubstreet.com*  
Daniel Maurer, Jenny Miller, and Alan Sytsma

## HEALTH AND NUTRITION

Joe Fassler  
*Theatlantic.com*  
"In Iowa Egg Country: Stench, Suspicion, and Fear," "Before Iowa's Tainted Eggs, There was Maine," "Timeline of Shame: Decades of DeCoster Egg Factory Violations"

Rachael Moeller Gorman  
*EatingWell*  
"Captain of the Happier Meal"

Peter Jaret  
*Runner's World*  
"Pasta Perfect"

## HUMOR

Rosecrans Baldwin  
*Slate.com*  
"Popcorn: Cinema's Worst Enemy"

Ruth Bourdain  
*Twitter.com/RuthBourdain*

Alice Laussade  
*Dallas Observer*  
"OK, Who Put Food in My Beer?"

## INDIVIDUAL FOOD BLOG

Politics of the Plate  
*Politicsoftheplate.com*  
Barry Estabrook

Poor Man's Feast  
*Poormansfeast.com*  
Elissa Altman

Red Cook  
*Redcook.net*  
Kian Lam Kho

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

Colman Andrews  
*Departures*  
"Everything Comes from the Sea"

Jonathan Gold  
*LA Weekly*  
"A Movable Beast"

Patric Kuh  
*Saveur*  
"Nights on the Town"

## MULTIMEDIA FOOD FEATURE

Michael Gebert and Julia Thiel  
*The Chicago Reader*  
Key Ingredient: "Kluwak Kupas," "Chinese Black Beans," "Geraniums"

Katherine Shilcutt  
*Houston Press*  
"Designer Meats"

Andrew Zimmern  
*Msn.com*  
"Appetite for Life"

## PERSONAL ESSAY

Rick Bragg  
*Gourmet Live*  
"The Guiltless Pleasure"

Daniel Duane  
*Food & Wine*  
"How to Become an Intuitive Cook"

Tom Junod  
*Esquire*  
"My Mom Couldn't Cook"

## PROFILE

Barry Estabrook  
*The New York Times Magazine*  
"The Catch"

Brian Halweil  
*Edible Manhattan*  
"Joan Gussow, Teacher of Teachers"

Benjamin Wallace  
*New York*  
"The Restaurant Auteur"

## WINE AND SPIRITS

Jon Bonné  
*Saveur*  
"The New California Wine"

Jon Fine  
*Food & Wine*  
"Natural Wine: Weird or Wonderful?"

Alan Richman  
*GQ*  
"The Second Bottle"

The winner of Publication of the Year will be announced on May 6, 2011.

## 2011 JAMES BEARD FOUNDATION RESTAURANT AND CHEF AWARDS

Winners will be announced on May 9, 2011

### 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  
Owner: Phil Suarez

Benu  
San Francisco  
Chef/Owner: Corey Lee

Girl & the Goat  
Chicago  
Chef/Owner: Stephanie Izard  
Owners: Kevin Boehm, Rob Katz, and Daniel Russo

Menton  
Boston  
Chef/Owner: Barbara Lynch

Torrisi Italian Specialties  
NYC  
Chefs/Owners: Mario Carbone and Rich Torrisi

### OUTSTANDING CHEF AWARD

#### 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.

José Andrés  
minibar  
Washington, D.C.

Gary Danko  
Restaurant Gary Danko  
San Francisco

Suzanne Goin  
Lucques  
Los Angeles

Paul Kahan  
Blackbird  
Chicago

Charles Phan  
The Slanted Door  
San Francisco

### OUTSTANDING PASTRY CHEF AWARD

#### Presented by All-Clad Metalcrafters

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  
Boston

Patrick Fahy  
Blackbird  
Chicago

Dahlia Narvaez  
Osteria Mozza  
Los Angeles

Angela Pinkerton  
Eleven Madison Park  
NYC

Mindy Segal  
Mindy's HotChocolate  
Chicago

### 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.

Blue Hill  
NYC  
Chef/Owner: Dan Barber  
Owners: David Barber and Laureen Barber

Boulevard  
San Francisco  
Chef/Owner: Nancy Oakes  
Owner: Pat Kuleto

Eleven Madison Park  
NYC  
Owner: Danny Meyer

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

Vetri  
Philadelphia  
Chefs/Owners: Marc Vetri and Jeff Benjamin

## 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.

Bruce Bromberg and Eric Bromberg  
Blue Ribbon Restaurants  
NYC

Tom Douglas  
Dahlia Bakery, Dahlia Lounge, Etta's, Lola, Palace Kitchen, Seatown  
Seabar & Rotisserie, and Serious Pie  
Seattle

Pat Kuleto  
Boulevard, Epic Roasthouse, Farallon, Jardinière, Martini House, Nick's  
Cove, and Waterbar  
San Francisco

Richard Melman  
Lettuce Entertain You Enterprises  
Chicago

Phil Suarez  
ABC Kitchen, Co., Gigino Trattoria, Gigino Wagner Park, Jean Georges,  
JoJo, J&G Steakhouse, Market, The Mark Restaurant by Jean Georges,  
Mercer Kitchen, Perry St, Pipa, Prime Steakhouse, Spice Market, and  
wd-50  
Various Cities

## 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.

Canlis  
Seattle  
Owners: Brian Canlis and Mark Canlis

Emeril's  
New Orleans  
Chef/Owner: Emeril Lagasse

La Grenouille  
NYC  
Owners: Charles Masson and Gisèle Masson

Per Se  
NYC  
Chef/Owner: Thomas Keller

Topolobampo  
Chicago  
Chef/Owner: Rick Bayless

## 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.

Sam Calagione  
Dogfish Head Craft Brewery  
Milton, DE

Merry Edwards  
Merry Edwards Winery  
Sebastopol, CA

Paul Grieco  
Hearth  
NYC

Rajat Parr  
Mina Group  
San Francisco

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.

A16  
San Francisco  
Wine Director: Shelley Lindgren

Blackberry Farm  
Walland, TN  
Wine Director: Andy Chabot

Frasca Food and Wine  
Boulder, CO  
Wine Director: Bobby Stuckey

Picasso at Bellagio  
Las Vegas  
Wine Director: Robert Smith

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.

Aaron London  
Ubuntu  
Napa, CA

Thomas McNaughton  
flour + water  
San Francisco

Gabriel Rucker  
Le Pigeon  
Portland, OR

Christina Tosi  
Momofuku Milk Bar  
NYC

Sue Zemanick  
Gautreau's  
New Orleans

## **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)**

Michael Carlson  
Schwa  
Chicago

Curtis Duffy  
Avenues at the Peninsula  
Chicago

Bruce Sherman  
North Pond  
Chicago

Paul Virant  
Vie  
Western Springs, IL

Alex Young  
Zingerman's Roadhouse  
Ann Arbor, MI

## **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

Michael Solomonov  
Zahav  
Philadelphia

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

Justin Aprahamian  
Sanford  
Milwaukee

Isaac Becker  
112 Eatery  
Minneapolis

Colby Garrelts  
Bluestem  
Kansas City, MO

Tory Miller  
L'Etoile  
Madison, WI

Lenny Russo  
Heartland  
St. Paul, MN

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

Michael Anthony  
Gramercy Tavern

April Bloomfield  
The Spotted Pig

Wylie Dufresne  
wd~50

Gabrielle Hamilton  
Prune

Michael White  
Marea

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

Tim Cushman  
o ya  
Boston

Krista Kern Desjarlais  
Bresca  
Portland, ME

Gerry Hayden  
The North Fork Table & Inn  
Southold, NY

Matt Jennings  
La Laiterie  
Providence

Tony Maws  
Craigie On Main  
Cambridge, MA

Eric Warnstedt  
Hen of the Wood  
Waterbury, VT

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

Matt Dillon  
Sitka & Spruce  
Seattle

Christopher Israel  
Grüner  
Portland, OR

Andy Ricker  
Pok Pok  
Portland, OR

Ethan Stowell  
Staple & Fancy Mercantile  
Seattle

Cathy Whims  
Nostrana  
Portland, OR

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

Michael Cimarusti  
Providence  
Los Angeles

Christopher Kostow  
The Restaurant at Meadowood  
St. Helena, CA

Daniel Patterson  
COI  
San Francisco

Richard Reddington  
Redd  
Yountville, CA

Michael Tusk  
Quince  
San Francisco

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

Zach Bell  
Café Boulud at the Brazilian Court  
Palm Beach, FL

John Harris  
Lilette  
New Orleans

Christopher Hastings  
Hot and Hot Fish Club  
Birmingham, AL

Tory McPhail  
Commander's Palace  
New Orleans

Stephen Stryjewski  
Cochon  
New Orleans

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

Hugh Acheson  
Five and Ten  
Athens, GA

Craig Deihl  
Cypress  
Charleston, SC

John Fleer  
Canyon Kitchen at Lonesome Valley  
Cashiers, NC

Linton Hopkins  
Restaurant Eugene  
Atlanta

Edward Lee  
610 Magnolia  
Louisville, KY

Andrea Reusing  
Lantern  
Chapel Hill, NC

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

Bruce Auden  
Biga on the Banks  
San Antonio

Bryan Caswell  
Reef  
Houston

Saipin Chutima  
Lotus of Siam  
Las Vegas

Tyson Cole  
Uchi  
Austin, TX

Ryan Hardy  
Montagna at the Little Nell  
Aspen, CO

### **2011 JAMES BEARD FOUNDATION WHO'S WHO OF FOOD & BEVERAGE IN AMERICA INDUCTEES**

This honor is awarded to individuals in the U.S. food and beverage industry who have made significant and lasting achievements and contributions to their profession.

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**

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The Lifetime Achievement Award is given to an individual whose lifetime body of work has had a positive and long-lasting impact on the way we eat, cook, and/or think about food in America.

Kevin Zraly

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

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The Humanitarian of the Year award is given to an individual or organization working in the realm of food who has given selflessly and worked tirelessly to better the lives of others and society at large.

FareStart