

2010 JAMES BEARD FOUNDATION AWARDS NOMINEES

Book Awards

Presented by Green & Black's® Organic Chocolate

For cookbooks published in English in 2009

Winners will be announced May 2, 2010

AMERICAN COOKING

My New Orleans

by John Besh
(Andrews McMeel Publishing, LLC)

Real Cajun

by Donald Link with Paula Disbrowe
(Clarkson Potter)

The Lee Bros. Simple Fresh Southern: Knockout Dishes with Down-Home Flavor

by Matt Lee and Ted Lee
(Clarkson Potter)

BAKING AND DESSERT

Baking

by James Peterson
(Ten Speed Press)

DamGoodSweet: Desserts to Satisfy Your Sweet Tooth, New Orleans Style

by David Guas, Raquel Pelzel
(The Taunton Press)

Peter Reinhart's Artisan Breads Every Day

by Peter Reinhart
(Ten Speed Press)

BEVERAGE

Been Doon So Long: A Randall Graham Vinthology

by Randall Graham
(University of California Press)

The King of Vodka: The Story of Pyotr Smirnov and the Upheaval of an Empire

by Linda Himmelstein
(HarperBusiness)

World Whisky

by Charles Maclean
(DK Publishing)

COOKING FROM A PROFESSIONAL POINT OF VIEW

Araxi: Seasonal Recipes from the Celebrated Whistler Restaurant

by James Walt
(Douglas & McIntyre)

Momofuku

by David Chang and Peter Meehan
(Clarkson Potter)

The Fundamental Techniques of Classic Pastry Arts

by The French Culinary Institute with Judith Choate
(Stewart, Tabori & Chang)

GENERAL COOKING

Ad Hoc at Home

Author: Thomas Keller
(Artisan Books)

Salt to Taste: The Keys to Confident, Delicious Cooking

by Marco Canora with Catherine Young
(Rodale)

The Pleasures of Cooking for One

by Judith Jones
(Alfred A. Knopf)

HEALTHY FOCUS

EatingWell Comfort Foods Made Healthy

by Jesse Price and the Editors of *EatingWell*
(The Countryman Press)

Golden Door Cooks at Home: Favorite Recipes from the Celebrated Spa

by Dean Rucker with Marah Stets
(Clarkson Potter)

Love Soup: 160 All-New Vegetarian Recipes

from the Author of *The Vegetarian Epicure*
by Anna Thomas
(W.W. Norton & Company)

2010 JAMES BEARD FOUNDATION AWARDS NOMINEES

Book Awards (continued)

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INTERNATIONAL

Lidia Cooks from the Heart of Italy

by Lidia Bastianich and Tanya Bastianich Manuali
(Alfred A. Knopf)

Mastering the Art of Chinese Cooking

by Eileen Yin-Fei Lo
(Chronicle Books)

The Country Cooking of Ireland

by Colman Andrews
(Chronicle Books)

PHOTOGRAPHY

Eat Ate

Photographer: Earl Carter
(Chronicle Books)

New American Table

Photographer: Paul Brissman
(John Wiley & Sons, Inc.)

Seven Fires: Grilling the Argentine Way

Photographer: Santiago Solo Monllor
(Artisan Books)

REFERENCE AND SCHOLARSHIP

Chop Suey: A Cultural History of Chinese Food in the United States

by Andrew Coe
(Oxford University Press)

Encyclopedia of Pasta

by Oretta Zanini de Vita
Translated by: Maureen B. Fant
(University of California Press)

Larousse Gastronomique: The World's Greatest Culinary Encyclopedia, Completely Revised and Updated

by Librarie Larousse
(Clarkson Potter)

SINGLE SUBJECT

Pasta Sfoglia

by Ron Suhanosky and Colleen Suhanosky
(John Wiley & Sons, Inc.)

Weber's Way to Grill

by Jamie Purviance
(Oxmoor House)

Well-Preserved: Recipes and Techniques for Putting Up Small Batches of Seasonal Foods

by Eugenia Bone
(Clarkson Potter)

WRITING AND LITERATURE

Save the Deli

by David Sax
(Houghton Mifflin Harcourt)

The Seasons on Henry's Farm: A Year of Food and Life on a Sustainable Farm

by Terra Brockman
(Agate Surrey)

Waste: Uncovering the Global Food Scandal

by Tristram Stuart
(W.W. Norton & Company)

The winner of Cookbook of the Year and the Cookbook Hall of Fame Inductee will be announced on May 2, 2010.

2010 JAMES BEARD FOUNDATION AWARDS NOMINEES

Broadcast Media Awards

Presented by Lenox Tableware and Gifts

For television, webcast, and radio programs aired in 2009

Winners will be announced on May 2, 2010

AUDIO WEBCAST OR RADIO SHOW

Eight Forty-Eight

Hosts: Alison Cuddy and Richard Steele

Area: Chicago, Online

Producer: Aurora Aguilar

The Kojo Nnamdi Show

Host: Kojo Nnamdi

Area: Washington, D.C., Online

Producers: Tara Boyle, Michael Martinez, Ingalisa Schrobsdorff, Brendan Sweeney, and Diane Vogel

The Splendid Table

Host: Lynne Rossetto Kasper

Area: National, Online

Producers: Jennifer Russell and Sally Swift

TELEVISION SHOW, IN STUDIO OR FIXED LOCATION

Barefoot Contessa

Host: Ina Garten

Network: Food Network

Producers: Olivia Ball, Carl Green, Rachel Purnell, Sophie Seiden, and Pacific Productions

French Food at Home with Laura Calder

Host: Laura Calder

Network: Food Network Canada

Producer: Johanna Eliot

Iron Chef America

Host: Alton Brown

Network: Food Network

Producers: John Bravakis, Eytan Keller, Stephen Kroopnick, and Stu Schreiber

TELEVISION SHOW, ON LOCATION

The Best Thing I Ever Ate: Obsessions

Network: Food Network

Producers: David Hoffman, Lauren Lexton, Tom Rogan, and Eddie Saenz

Chefs A' Field: King of Alaska

Host: Rick Moonen

Network: PBS

Producers: Heidi Hanson and Chris Warner

Gourmet's Adventures with Ruth: The Bertinet Kitchen, Bath

Host: Ruth Reichl

Network: PBS

Producers: Christopher Collins, Deborah Hurley, and Lydia Tenaglia

TV FOOD PERSONALITY

Andrew Zimmern

Show: Bizarre Foods with Andrew Zimmern

Network: The Travel Channel

Alton Brown

Show: Good Eats

Network: Food Network

Rick Bayless

Show: Mexico One Plate at a Time

Network: PBS

2010 JAMES BEARD FOUNDATION AWARDS NOMINEES

Broadcast Media Awards *(continued)*

Presented by Lenox Tableware and Gifts

For television, webcast, and radio programs aired in 2009

Winners will be announced on May 2, 2010

TELEVISION SPECIAL

A Moveable Feast with America's Favorite Chefs

Hosts: José Andrés, Lidia Bastianich, Rick Bayless, Chris Kimball, Ruth Reichl, and Ming Tsai

Network: PBS

Producers: Anne Adams, Laurie Donnelly, and Deborah J. Hurley

Emeril Green: Emeril's Culinary Adventure: Napa

Host: Emeril Lagasse

Network: Planet Green

Producers: Dominique Andrews, Jim Brennan, Elina Brown, Karen Katz, Charissa Melnick, Marie Ostrosky, Amy Smolens, and Nancy Swenton

Food Trip with Todd English

Host: Todd English

Network: PBS

Producers: Matt Cohen, Joel Colblenz, Todd English, and Gina Gargano

TELEVISION SEGMENT

ABC News Nightline

Host: John Berman

Network: ABC

Producer: Sarah Rosenberg

Chronicle

Hosts: Anthony Everett, Mary Richardson

Network: WCVB-TV Boston

Producers: Chris Stirling and Stan Leven

ABC 7 News Friday Night Special: Hungry Hound

Host: Steve Dolinsky

Network: ABC

Producer: Badriyyah Waheed

VIDEO WEBCAST

Always Hungry Video

Alwayshungryny.com/videos

Host: Jeff Zalaznick

Producers: Jamie Meyer, Jeff Zalaznick

Food. Curated.

Foodcurated.com

Host: Liza de Guia

Producer: Liza de Guia

The Greenmarket: One Farmer's Story

Seriouseats.com

Producers: Serious Eats, Optic Nerve

2010 JAMES BEARD FOUNDATION AWARDS NOMINEES

Design and Graphics Awards

Winners will be announced on May 3, 2010

OUTSTANDING RESTAURANT DESIGN

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

Design Firm: **Evan Douglass Studio**

Designer: Evan Douglass

Project: Choice Market, Brooklyn, NY

Design Firm: **Project M**

Designer: John Bielenberg

Project: PieLab, Greensboro, AL

Design Firm: **Andre Kikoski Architect**

Designers: Adam Darter, Liam Harris, Gunnar Jung,

Brian Lewis, and Andre Kikoski

Project: The Wright, NYC

OUTSTANDING RESTAURANT GRAPHICS

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

Design Firm: **Korn Design**

Designers: Javier Cortés, Denise Korn, Melissa Wehrman, and Ben Whitla

Project: Mercat a la Planxa, Chicago

Design Firm: **Pandiscio Co.**

Project: The Standard Grill, NYC

Designer: **Steven Solomon**

Project: Terroir, NYC

2010 JAMES BEARD FOUNDATION AWARDS NOMINEES

Journalism Awards

For articles published in English in 2009

Winners will be announced on May 2, 2010

CRAIG CLAIBORNE DISTINGUISHED RESTAURANT REVIEWS

Jonathan Gold

LA Weekly

“Sauced,” “Hot Birria, Cold Cerveza,”

“Hare Today”

Patric Kuh

Los Angeles

“Border Crossing,” “Peru Calling,”

“The Classic”

Jason Sheehan

Westword

“White on White,” “Wonderland,” “Mourning”

FOOD BLOG

Grub Street New York

Aileen Gallagher, Daniel Maurer, Alexandra Vallis

Newyork.grubstreet.com

Serious Eats

Ed Levine

SeriousEats.com

Hunter Angler Gardener Cook

Hank Shaw

Honest-Food.net

FOOD-RELATED COLUMNS

Colman Andrews

Gourmet

Column: Good Living Restaurants

“Veni Vidi Vetri,” “It’s Up to You, New York, New York,”

“Smoke and Miracles”

Dara Moskowitz Grumdahl

Minnesota Monthly

“The Doughnut Gatherer,” “Capital Grills,” “Pizza Perfect”

Rachel Wharton

Edible Brooklyn

Column: Back of the House

“Egg,” “Roberta’s,” “Franny’s and Bklyn Larder”

MAGAZINE FEATURE WRITING ABOUT RESTAURANTS AND/OR CHEFS

Alan Richman

GQ

“American Pie”

Anya von Bremzen

Saveur

“Soul of a City”

Francis Lam

Gourmet

“The Last Chinese BBQ”

MAGAZINE FEATURE WRITING WITH RECIPES

Dana Bowen

Saveur

“The Wonders of Ham”

Francine Maroukian, Jon Reiner, Staff of Esquire

Esquire

“How Men Eat”

Matt Goulding

Men’s Health

“The Beauty of the Beast”

MAGAZINE FEATURE WRITING WITHOUT RECIPES

Alan Richman

GQ

“Hillbilly Truffle”

Barry Estabrook

Gourmet

“The Price of Tomatoes”

Raffi Khatchadourian

The New Yorker

“The Taste Makers”

2010 JAMES BEARD FOUNDATION AWARDS NOMINEES

Journalism Awards *(continued)*

For articles published in English in 2009

Winners will be announced on May 2, 2010

M.F.K. FISHER DISTINGUISHED WRITING AWARD

John T. Edge

The Oxford American

“In Through the Back Door”

Alan Richman

GQ

“Le Petit Gourmet”

Francine Prose

Saveur

“Faith and Bacon”

MULTIMEDIA FOOD FEATURE

Antoinette Bruno, Amanda McDougall, and Jonathan J. Proville

Starchefs.com

“The Art and Economics of Charcuterie, Parts 2, 3, 4”

Kevin Pang

Chicagotribune.com

“The Cheeseburger Show”

Robb Walsh

Houstonpress.com

“Not So Clear Cut”

NEWSPAPER FEATURE WRITING ABOUT RESTAURANTS AND/OR CHEFS

Tim Carman

Washington City Paper

“How Not to Hire a Chef/The Canning Process”

Jared Jacang Maher

Westword

“A Hunger to Help”

Kevin Pang

Chicago Tribune

“Plan D”

NEWSPAPER FEATURE WRITING

Sarah DiGregorio

The Village Voice

“Liver and Let Liver”

Cliff Doerksen

Chicago Reader

“The Real American Pie”

Mike Sula

Chicago Reader

“The Charcuterie Underground”

NEWSPAPER FOOD SECTION

The Boston Globe

Sheryl Julian

San Francisco Chronicle

Jon Bonné and Miriam Morgan

The Washington Post

Joe Yonan

REPORTING ON HEALTH, ENVIRONMENT, OR NUTRITION

Monica Eng

Chicago Tribune

“Nacho Lunch? Yes, Every Day”

Daniel Engber

Slate

“Throwing Out the Wheat”

Rowan Jacobsen

EatingWell

“...Or Not to Bee”

2010 JAMES BEARD FOUNDATION AWARDS NOMINEES

Journalism Awards *(continued)*

For articles published in English in 2009

Winners will be announced on May 2, 2010

WEBSITE FOCUSING ON FOOD, BEVERAGE, RESTAURANTS, OR NUTRITION

Chow.com

Jane Goldman

Epicurious.com

Tanya W. Steel

Saveur.com

James Oseland

WRITING ON SPIRITS, WINE, OR BEER

Dara Moskowitz Grumdahl

Minnesota Monthly

“Chardonnay Uncorked”

Jonathan Gold

LA Weekly

“The New Cocktailians”

Lettie Teague

Food & Wine

“Is Grüner a Great Wine or a Groaner”

2010 JAMES BEARD FOUNDATION AWARDS NOMINEES

Restaurant and Chef Awards

Winners will be announced on May 3, 2010

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 have a significant impact on the industry in years to come.

Bibou

Philadelphia
Chefs/Owners: Pierre and
Charlotte Calmels

Locanda Verde

NYC
Chef/Owner: Andrew
Carmellini

Flour + Water

San Francisco
Chef/Partner: Thomas
McNaughton
Partners: David White and
David Steele

Marea

NYC
Chef/Partner: Michael White
Partner: Chris Cannon

Frances

San Francisco
Chef/Owner: Melissa Perello

RN74

San Francisco
Chef: Jason Berthold
Owners: Michael Mina and
Rajat Parr

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.

Suzanne Goin

Lucques
Los Angeles

Tom Colicchio

Craft
NYC

Charles Phan

The Slanted Door
San Francisco

Gary Danko

Restaurant Gary Danko
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.

Amanda Cook

CityZen at
Mandarin Oriental
Washington, D.C.

Nicole Plue

Redd
Yountville, CA

Michelle Gayer

Salty Tart Bakery
Minneapolis

Mindy Segal

Mindy's HotChocolate
Chicago

Kamel Guechida

Joël Robuchon at MGM
Grand Hotel & Casino
Las Vegas

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.

Babbo

NYC
Chef/Owner: Mario Batali
Owner: Joseph Bastianich

Chef/Owner: Daniel Boulud

Highlands Bar & Grill

Birmingham, AL
Chef/Owner: Frank Stitt
Owner: Pardis Stitt

Boulevard

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

Spiaggia

Chicago
Chef/Partner: Tony Mantuano

Daniel

NYC

2010 JAMES BEARD FOUNDATION AWARDS NOMINEES

Restaurant and Chef Awards (continued)

Winners will be announced on May 3, 2010

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.

Tom Douglas

Dahlia Bakery, Dahlia Lounge, Etta's, Lola, Palace Kitchen, Serious Pie
Seattle

Pat Kuleto

Boulevard, Epic, Farallon, Jardinière, Martini House, Nick's Cove & Cottages, and Waterbar
San Francisco

Keith McNally

Balthazar, Lucky Strike, Minetta Tavern, Morandi, Pastis, Pravda, and Schiller's Liquor Bar
NYC

Richard Melman

Lettuce Entertain You Enterprises
Chicago

Stephen Starr

Starr Restaurant Organization
Philadelphia

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.

Alinea

Chicago
Chef/Owner: Grant Achatz

Joël Robuchon at MGM Grand Hotel & Casino

Las Vegas
Chef/Owner: Joël Robuchon

La Grenouille

NYC
Owners: Charles Masson and Gisèle Masson

Michael Mina

San Francisco
Chef/Owner: Michael Mina

Vetri

Philadelphia
Chefs/Owners: Marc Vetri and Jeff Benjamin

OUTSTANDING WINE AND SPIRITS PROFESSIONAL AWARD

Presented by Southern Wine & Spirits

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.

Merry Edwards

Merry Edwards Wines
Sebastopol, CA

Paul Grieco

Hearth
NYC

Garrett Oliver

The Brooklyn Brewery
Brooklyn, NY

John Shafer and Doug Shafer

Shafer Vineyards
Napa, CA

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

Jean Georges

NYC
Wine Director: Bernard Sun

Restaurant Gary Danko

San Francisco
Wine Director: Jason Alexander

2010 JAMES BEARD FOUNDATION AWARDS NOMINEES

Restaurant and Chef Awards (continued)

Winners will be announced on May 3, 2010

RISING STAR CHEF OF THE YEAR AWARD

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 have a significant impact on the industry in years to come.

Timothy Hollingsworth

The French Laundry
Yountville, CA

Gabriel Rucker

Le Pigeon
Portland, OR

Johnny Monis

Komi
Washington, D.C.

Sue Zemanick

Gautreau's
New Orleans

Grégory Pugin

Veritas
NYC

BEST CHEFS IN AMERICA

Presented by Visa Signature®

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

Bruce Sherman

North Pond
Chicago

Koren Grieson

Avec
Chicago

Alex Young

Zingerman's Roadhouse
Ann Arbor, MI

Arun Sampanthavivat

Arun's
Chicago

Best Chef: Mid-Atlantic (D.C., DE, MD, NJ, PA, VA)

Cathal Armstrong

Restaurant Eve
Alexandria, VA

Michael Solomonov

Zahav
Philadelphia

Jeff Michaud

Osteria
Philadelphia

Bryan Voltaggio

Volt
Frederick, MD

Peter Pastan

Obelisk
Washington, D.C.

Best Chef: Midwest (IA, KS, MN, MO, NE, ND, SD, WI)

Isaac Becker

112 Eatery
Minneapolis

Alexander Roberts

Restaurant Alma
Minneapolis

Gerard Craft

Niche
St. Louis

Lenny Russo

Heartland
St. Paul, MN

Colby Garrelts

Bluestem
Kansas City, MO

Best Chef: New York City (Five Boroughs)

Michael Anthony

Gramercy Tavern

Daniel Humm

Eleven Madison Park

Wylie Dufresne

WD-50

Michael White

Marea

Gabrielle Hamilton

Prune

2010 JAMES BEARD FOUNDATION AWARDS NOMINEES

Restaurant and Chef Awards (continued)

Winners will be announced on May 3, 2010

Best Chef: Northeast (CT, MA, ME, NH, NY STATE, RI, VT)

Clark Frasier and Mark Gaier

Arrows
Ogunquit, ME

Tony Maws

Craigie on Main
Cambridge, MA

Peter X. Kelly

Xaviar's at Piermont
Piermont, NY

Marc Orfaly

Pigalle
Boston

Michael Leviton

Lumière
West Newton, MA

Best Chef: Northwest (AK, ID, MT, OR, WA, WY)

Naomi Pomeroy

Beast
Portland, OR

Cathy Whims

Nostrana
Portland, OR

Andy Ricker

Pok Pok
Portland, OR

Jason Wilson

Crush
Seattle

Ethan Stowell

Union
Seattle

Best Chef: Pacific (CA, HI)

Michael Cimarusti

Providence
Los Angeles

Matt Molina

Osteria Mozza
Los Angeles

Jeremy Fox

Ubuntu
Napa, CA

Michael Tusk

Quince
San Francisco

David Kinch

Manresa
Los Gatos, CA

Best Chef: South (AL, AR, FL, LA, MS)

Zach Bell

Café Boulud at the
Brazilian Court
Palm Beach, FL

Christopher Hastings

Hot and Hot Fish Club
Birmingham, AL

Scott Boswell

Stella!
New Orleans

Michael Schwartz

Michael's Genuine
Food & Drink
Miami

John Harris

Lillette
New Orleans

Best Chef: Southeast (GA, KY, NC, SC, TN, WV)

Hugh Acheson

Five and Ten
Athens, GA

Andrea Reusing

Lantern
Chapel Hill, NC

Sean Brock

McCrary's
Charleston, SC

Bill Smith

Crook's Corner
Chapel Hill, NC

Linton Hopkins

Restaurant Eugene
Atlanta

Best Chef: Southwest (AZ, CO, NM, NV, OK, TX, UT)

Bryan Caswell

Reef
Houston

Claude Le Tohic

Joël Robuchon at MGM
Grand Hotel & Casino
Las Vegas

Saipin Chutima

Lotus of Siam
Las Vegas

Rick Moonen

RM Seafood at Mandalay Bay
Resort & Casino
Las Vegas

Ryan Hardy

Montagna at the Little Nell
Aspen, CO

2010 JAMES BEARD FOUNDATION AWARDS NOMINEES

Who's Who of Food & Beverage in America Inductees

Presented by The Coca-Cola Company

Leah Chase

Chef/Owner, Dooky Chase Restaurant, New Orleans

Leah Chase has lived in Louisiana her entire life, moving to New Orleans when she was 14 years old. Her first job out of school was at the Oriental Laundry in the French Quarter. A week later, Chase was hired by the Colonial Restaurant on Chartres Street and she has been in the restaurant industry ever since. Chase married a musician whose family owned the Dooky Chase Restaurant. Once her children were old enough to attend school, Chase began to work at the restaurant three days a week. She started out as a hostess, but she was soon redecorating the restaurant and working as its chef. She eventually revamped the menu to reflect her Creole background. After Hurricane Katrina destroyed much of Dooky Chase's 5th Ward location in 2005, the restaurant community got together to host a benefit in 82-year-old Chase's honor. The guests raised \$40,000, and Dooky Chase reopened in 2007 mostly for take-out food and special events. Chase is also a cooking show host and cookbook author.

Jessica B. Harris

Author and Historian, NYC

Jessica B. Harris is the author of eight critically acclaimed cookbooks documenting the foods and foodways of the African diaspora. A culinary historian and tenured professor, she has lectured on the subject at numerous institutions and colleges throughout the United States and abroad. As a journalist Harris served as a restaurant reviewer for *The Village Voice* and has written extensively about the culture of Africa in the Americas, particularly the foodways, for publications ranging from *Essence* (where she was travel editor from 1977–1980) to *German Vogue*. She has also written for many major food magazines including *Gourmet* and *Food & Wine*. Harris has been a national board member of the American Institute of Wine & Food, a founding member and board member of the Southern Foodways Alliance, and a board member of the Caribbean Culinary Federation.

Paul C. P. McIlhenny

President and CEO, McIlhenny Company, Avery Island, LA

Paul C. P. McIlhenny is the fourth generation of McIlhennys to produce Tabasco® brand pepper sauce, which is found in kitchen cupboards and at countless restaurants and diners throughout the United States and abroad. As were his forebears, he is directly involved in overseeing and maintaining the quality of all products under the 136-year-old Tabasco® brand. Today, McIlhenny Company sells Tabasco® brand products in more than 160 countries and territories around the world in 21 different languages and dialects. McIlhenny is also the author of *The 125th Anniversary Tabasco® Cookbook*.

David Rockwell

Founder and CEO, Rockwell Group, NYC

David Rockwell grew up in Chicago, Deal, New Jersey, and Guadalajara, Mexico. When he was a child, his mother, a dancer and choreographer, would cast him in community repertory productions. He brought his passion for theater, eye for color, and the spectacle of Mexico to his architecture studies at Syracuse University and, later, to his firm, Rockwell Group. Based in New York City, the group specializes in culture, hospitality, retail, theater, and film design. Recent restaurant projects include Nobu and Nobu 57 (New York and worldwide), Pod (Philadelphia), Roppongi Hills (Tokyo), and Maze (London). Rockwell is Chairman of the Board at the Design Industries Foundation Fighting AIDS (DIFFA) and is on the boards of the Public Theater and Citymeals-on-Wheels. He received a Presidential Design Award for his Grand Central Terminal renovation in 2000.

2010 JAMES BEARD FOUNDATION AWARDS NOMINEES

Who's Who of Food & Beverage in America Inductees (continued)

Presented by The Coca-Cola Company

L. Timothy Ryan
President, Culinary Institute of America, Hyde Park, NY

Tim Ryan graduated from the Culinary Institute of America in 1977 and was the first alumnus and faculty member to rise through the ranks to become the institution's president. As the CIA's fifth president, Ryan has been an integral part in the American food movement, launching several new programs including the world's first bachelor's degrees in culinary arts and baking & pastry arts management, a highly successful publishing program, and award-winning videos and television shows. He has also dramatically expanded the college's continuing education programs.

Susan Spicer
Chef/Owner, Bayona, New Orleans

Susan Spicer began her cooking career at the Louis XVI Restaurant in New Orleans in 1979. After a four-month stint at the restaurant, Spicer lived in Paris and California, but eventually came back to New Orleans, where she opened Bistro at Maison deVille at the Hotel Maison deVille in 1986. In the spring of 1990, Spicer and Regina Keever opened Bayona in a 200-year-old cottage in the French Quarter. From 1997 to 1999, Spicer owned and operated Spice, Inc, a specialty market with take-out food, cooking classes, and a bakery. In 2000, Spicer and three partners opened Herbsaint, a casual restaurant in the Warehouse district of New Orleans. She is a recipient of numerous awards, including the 1993 James Beard Foundation Award for Best Chef: Southeast. Spicer is also a cookbook author and an occasional judge on *Iron Chef America*.

2010 JAMES BEARD FOUNDATION AWARDS NOMINEES

America's Classics Awards

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.

Al's French Frys

1251 Williston Road, South Burlington, VT
Owners: Bill Bissonette and Lee Bissonette

Founded by Al and Genevieve Rusterholz in the late 1940s, Al's French Frys was originally housed in a small hut, open to the elements. Many Chittenden Countians encountered Al's French Frys stand at the Champlain Valley Fair, where they earned a reputation that has endured for more than a half-century.

Al's is now owned by the Bissonette family, headed by Bill Bissonette, who revealed part of the restaurant's secret when he told a local paper that he starts with Idaho or California russets and fries them twice in a combination of beef tallow and soy bean oil at between 300 and 400 degrees for a total of about seven minutes.

There are always lines at Al's, night and day. You can order a pint, or the vastly more popular quart size. The pleasure of uttering the words "And a quart of fries with that," is one of the chief charms of Al's.

The fries boast a dark and crackly exterior. Creamy white potato fluff lurks within. Al's fries are a benchmark and a bulwark against devolution, in a world where chefs who should know better resort to frozen, cotton-flannel fries, or moan about what a pain and torment it is to cook French fries from scratch.

—Alison Cook, Restaurant Critic, *Houston Chronicle*

The Bright Star

304 19th St. North, Bessemer, AL
Owners: Jimmy Koikos and Nicky Koikos

A clump of feta, tucked in a salad of iceberg and cucumbers. A stipple of oregano on a broiled snapper fillet. At the Bright Star in Bessemer, Alabama, an old steel town southwest of Birmingham, the vestiges of Greece are few.

Greek immigrants built the Bright Star, a vintage dining hall of intricately patterned tile floors, nicotine-patinaed woodwork, WPA-era murals of the old country, and brass chandeliers.

The Bright Star opened in 1907. Descendants of Bright Star founding fathers—Tom Bonduris and his cousin Bill Koikos, natives of the farming village of Peleta in the mountainous Peloponnesus region—still work the floor. Jimmy Koikos, a septuagenarian, and brother Nicky, seven years his junior, are in charge now.

The menu is an honest—and very old—fusion, Greek meets Southern, as interpreted by African American cooks: fried red snapper throats, house-cut from whole Gulf fish, are on the menu. Okra in a cornmeal crust, too. And field peas with snaps.

In the Birmingham area, many of the best barbecue and meat-and-three restaurants are Greek owned. And the Bright Star is the oldest and most storied of the bunch.

—John T. Edge, Director, Southern Foodways Alliance

2010 JAMES BEARD FOUNDATION AWARDS NOMINEES

America's Classics Awards (continued)

Calumet Fisheries

3259 E 95th Street, Chicago

Owners: The Kotlick and Toll Families

Chicago's 95th Street Bridge, which spans the Calumet River on the city's South Side, is known for two things: One, in the movie *The Blues Brothers*, Elwood demonstrated the capabilities of his new car by jumping the bridge. Two, it's the home of Calumet Fisheries, a stand-alone hutch that has been frying and smoking seafood since 1948, when brothers-in-law Sid Kotlick and Len Toll opened the place.

To this day, the Kotlick and Toll families run the joint. It's strictly carryout. No seating, no bathroom, no credit cards. And, if you believe the ominous street sign, no parking.

The place draws a working-class, melting-pot crowd, and a fair number of amateur fishermen. (The murky Calumet is a good place to find bluegill.) Fried perch, smelts, and frogs' legs are big here, but they also bring in scallops, crab, catfish, and oysters.

The fried stuff is very good, but what you really want is the smoked fish, smoldering in the bunker-like smokehouse around back. Salmon steaks, shrimp, chubs, and trout, all kissed with wood and cooked with care.

—Phil Vettel, Restaurant Critic, *Chicago Tribune*

Gustavus Inn

PO Box 60, Gustavus, AK

Owners: JoAnn and David Lesh

Three generations of the Lesh family have welcomed guests to this farmhouse at the edge of a meadow overlooking Alaska's Icy Strait.

Jack and Sally Lesh started the inn in 1965, operating it as a drop-in restaurant, grocery store, and hotel. For many years it was also the town's weather station, airline counter, and radio and telephone contact. From 1976–79 their daughter Sal and husband Tom McLaughlin continued these services, supporting the crew building nearby Glacier Bay Lodge.

Dave and JoAnn Lesh took over as innkeepers in 1980 and raised their three sons there. Over the years, the town has acquired power, phones, and city status allowing the Gustavus Inn to rely more on serving tourists to Glacier Bay National Park during the summer months.

Supper is served family style and usually features local catches like Dungeness crab, salmon, halibut, and sablefish, as well as produce from the Inn's munificent garden. Despite the challenges of a short growing season, that garden produces berries, potatoes, rhubarb, myriad greens, and edible flowers.

In addition to just-caught seafood, the Inn is known for sourdough pancakes with homemade spruce tip syrup and Halibut Caddy Ganty, often called Halibut Olympia, a rich mix of fish cooked with onions, sour cream, and mayonnaise.

—Providence Cicero, Restaurant Critic and Food Writer,
Seattle Times

2010 JAMES BEARD FOUNDATION AWARDS NOMINEES

America's Classics Awards (continued)

Mary & Tito's Cafe

2711 Fourth St. N.W., Albuquerque, NM

Owners: Mary Gonzales and Antoinette Knight

Carne adovada—long-braised pork in red chile sauce—might be the most characteristic of New Mexico's robust and deceptively simple dishes. New Mexicans argue the merits of various *carne adovada* preparations statewide, but aficionados nearly always rank Mary & Tito's tops. The Gonzales family serves the fork-tender meat as the centerpiece of a plate, in overstuffed burritos, and also as a filling for enchiladas and empanadas.

Native New Mexicans and husband and wife team Mary and Tito Gonzales started their adobe cafe just north of downtown Albuquerque in 1963. Tito was the original cook and creator of the recipes. When he passed away, Mary hired more cooks and continued to run the front of the house, oversee the business, and raise their family.

From the worn but clean booths, tables, and a handful of counter stools, diners gaze over family and patron photos, the kids' and grandkids' sports trophies, and other mementos of family accomplishments.

Now past 80, Mary still comes in daily to greet old friends and new, while her daughter Antoinette manages the cafe. Other daughters help out too, and various grandchildren wait tables when they're not in school.

—Cheryl Jamison, Cookbook Author and Food Writer

2010 JAMES BEARD FOUNDATION AWARDS NOMINEES

Lifetime Achievement Award Recipients: Ariane and Michael Batterberry

Legendary leaders in their field, Ariane and Michael Batterberry have founded two milestone national food magazines: *Food Arts*, the influential, award-winning publication for the restaurant and hotel trades that has won a number of the coveted Folio Gold “Eddie” B2B awards, and *Food & Wine*, a leading consumer publication. Pioneers in electronic food publishing as well, they created the top rated computerized “magazine” *Dining In* for Time Inc. in the early 1980s. Singly or together, they are the authors of 18 books on food, art, and social history, and they have contributed a quarterly food trends column to *U.S.A. Today*. The Batterberrys’ awards and citations include both the James Beard Foundation’s Who’s Who in Food & Beverage in America and Editors of the Year, the International Food & Beverage Forum’s Hall of Fame, Distinguished Restaurants of North America (DiRoNA) Honorary Hall of Fame, the Culinary Institute of America’s Masters of Hospitality award, and the Madrid Fusión award, presented by the mayor of Madrid, for having propelled the course of the American food revolution. Michael has appeared often on national and international TV as a commentator on culinary and restaurant business trends and has performed as introductory host to the Public Television series *Rising Star Chefs*.

2010 JAMES BEARD FOUNDATION AWARDS NOMINEES

Humanitarian of the Year: Wayne Kostroski

Presented by Louisiana Department of Culture, Recreation & Tourism

Wayne Kostroski founded the Taste of the NFL in 1992 in an effort to create a national platform that addresses the needs of the hungry and homeless by raising awareness and money through special events and programs. Through the hard work and dedication of hundreds of volunteers, the Taste of the NFL's Party With A Purpose event takes place each year on the eve of the Super Bowl. At the ticketed Party With A Purpose, thirty-two of the finest chefs from around the country (one from each NFL city) serve up their signature specialties alongside a current, Hall of Fame, or alumni player from each of the NFL teams, with 100 percent of the event's proceeds going to support local and national hunger organizations. Since its inception, the Taste of the NFL has distributed in excess of \$9 million. The organization has also drafted a dozen NFL teams to create and execute events in their own cities to benefit local food banks; these events have generated more than \$4 million to date.