

2009 JAMES BEARD FOUNDATION AWARDS NOMINEES

Broadcast Media Awards

Presented by Viking Range Corporation

For television, webcast, and radio programs aired in 2008.

AUDIO WEBCAST OR RADIO SHOW

Living Today, Martha Stewart Living Radio: José Andrés

Host: Mario Bosquez

Area: Nationwide U.S.

Producers: Naomi Gabay and Lauren Gould

Grapradio.com: Thomas Jefferson and Wine

Hosts: Brian Clark, Eric Anderson, and Jay Selman

Area: Online

Producer: Jay Selman

WNYC, The Leonard Lopate Show: 3-Ingredient Challenge

Hosts: Leonard Lopate and Rozanne Gold

Area: New York City Metro, Online

Producer: Sarah English

VIDEO WEBCAST

Obsessives: School Lunch Revolutionary

Chow.com

Producer: Meredith Arthur

The Art of Blending

Hosts: Brian Clark, Eric Anderson, and Jay Selman

Grapradio.com

Producers: Jay Selman and Mark Ryan

Savoring the Best of World Flavors, Volume III: Vietnam and the Island of Sicily

Host: Jonathan Coleman

Ciaprochef.com/WCA3/

Producers: John Barkley, Kenneth Wilmoth,

Greg Drescher, Steve Jilleba, and Janet Fletcher

TELEVISION FOOD SHOW, NATIONAL AND LOCAL

Lidia's Italy: Sweet Napoli

Host: Lidia Matticchio Bastianich

Network: PBS

Producers: Lidia Matticchio Bastianich, Julia Harrison, and Shelly Burgess Nicotra

The Château Dinner: A French Food at Home Special with Laura Calder

Host: Laura Calder

Network: Food Network Canada

Producer: Johanna Eliot

We Live to Eat: New Orleans' Love Affair with Food

Network: PBS

Producers: e/Prime Media and the Historic New Orleans Collection

TELEVISION FOOD SEGMENT, NATIONAL AND LOCAL

ABC News, Nightline: Platelist

Hosts: Martin Bashir, Cynthia McFadden, and Terry Moran

Network: ABC

Producer: Sarah Rosenberg

CBS News Sunday Morning: In a Pinch

Host: Martha Teichner

Network: CBS

Producers: Jon Carras and David Small

ABC 7 News Friday Night Special: Hungry Hound

Host: Steve Dolinsky

Network: ABC

Producer: Badriyyah Waheed

2009 JAMES BEARD FOUNDATION AWARDS NOMINEES

Journalism Awards

For articles published in English in 2008.

NEWSPAPER FEATURE WRITING ABOUT RESTAURANTS AND/OR CHEFS

Monica Eng, Phil Vettel

Chicago Tribune

"Big Night. Big Mystery: Why Did Michael Carlson Vanish the Day After Serving Dinner to the Greatest Chefs in the World?"

Katy McLaughlin

The Wall Street Journal

"Sushi Bullies"

Tom Sietsema

The Washington Post

"Sound Check"

NEWSPAPER FEATURE WRITING WITHOUT RECIPES

Monica Eng

Chicago Tribune

"Morality Bites: Mustering Some Sympathy for the Bedeviled Ham and Beef"

Kristen Hinman

Riverfront Times

"The Pope of Pork"

Craig LaBan

The Philadelphia Inquirer

"The Tender and the Tough"

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"

David Leite

The New York Times

"Perfection? Hint: It's Warm and Has a Secret"

Kathleen Purvis

The Charlotte Observer

"The Belly of the Beast"

NEWSPAPER FOOD SECTION

Chicago Tribune

Carol Mighton Haddix

San Francisco Chronicle

Jon Bonné and Miriam Morgan

The Washington Post

Joe Yonan

MAGAZINE FEATURE WRITING ABOUT RESTAURANTS AND/OR CHEFS

Ruth Reichl

Gourmet

"The Last Time I Saw Paris..."

Alan Richman

Departures

"Eating Small in New York"

Anya von Bremzen

Food & Wine

"The Grilling Genius of Spain"

MAGAZINE FEATURE WRITING WITH RECIPES

Edna Lewis

Gourmet

"What is Southern?""*

*published posthumously

David Dobbs

Recipes by John Ash

EatingWell

"The Wild Salmon Debate: A Fresh Look at Whether Eating Farmed Salmon is...Well...OK"

James Peterson

Saveur

"Mother Sauce: The Ancient Art of the *Saucier* is Alive and Well in the Kitchens of Paris and Beyond"

2009 JAMES BEARD FOUNDATION AWARDS NOMINEES

Journalism Awards (continued)

For articles published in English in 2008.

MAGAZINE FEATURE WRITING WITHOUT RECIPES

Alan Richman

GQ

"Made (Better) in Japan"

Patricia Sharpe and the staff members of *Texas Monthly Magazine*

Texas Monthly

"BBQ 08 (The Top 50 BBQ Joints in Texas)"

Monique Truong

Gourmet

"My Cherry Amour"

RESTAURANT REVIEWS

Jonathan Gold

LA Weekly

"A Proper Brasserie," "A Fine Palate," "Pho Town"

Adam Platt

New York Magazine

"Faux French," "The Mario of Midtown," "Corton on Hudson"

Tom Sietsema

The Washington Post

"Great Expectations," "Robo Restaurant," "An Earned Exclamation"

REPORTING ON NUTRITION OR FOOD-RELATED CONSUMER ISSUES

Barry Estabrook

Gourmet

"Greens of Wrath"

Mark Adams, Amanda Fortini, Melissa Kirsch, Josh Ozersky, Rob Patronite, Adam Platt, and Robin Raisfeld

New York Magazine

"What Good is Breakfast?"

Rachael Moeller Gorman

EatingWell

"How to Feed Your Mind"

BLOG FOCUSING ON FOOD, BEVERAGE, RESTAURANTS, OR NUTRITION

Andrew Knowlton

The BA Foodist

Bonappetit.com

Hank Shaw

Hunter Angler Gardener Cook

Honest-food.net

Erika Ehmsen, Elizabeth Jardina, Rick LaFrentz, Amy Machnak, Johanna Silver, Margaret Sloan, and Margo True

Our One-Block Diet

Oneblockdiet.sunset.com

FOOD-RELATED COLUMNS

Dorie Greenspan

Bon Appétit

"Bacon-Cheddar Quick Bread," "All-Purpose Holiday Cake," "My Go-To Dough"

Corby Kummer

The Atlantic

"A Papaya Grows in Holyoke," "Beyond the McIntosh," "Half a Loaf"

Laura Shapiro

Gourmet.com

"Campaign Cookies," "Why Does America Hate Ratatouille?," "The Lord is my Chef"

WRITING ON SPIRITS, WINE, OR BEER

Jon Bonné

San Francisco Chronicle

"Revolution by the Glass"

Jay McInerney

Men's Vogue

"Billionaire Winos"

Alan Richman

GQ

"Viva La Revolucion!"

2009 JAMES BEARD FOUNDATION AWARDS NOMINEES

Journalism Awards *(continued)*

For articles published in English in 2008.

WEBSITE FOCUSING ON FOOD, BEVERAGE, RESTAURANTS, OR NUTRITION

Chow.com

Jane Goldman

Epicurious.com

Tanya Steel

Gourmet.com

Ruth Reichl

MULTIMEDIA FOOD JOURNALISM

Ruth Reichl

Gourmet.com

"Gourmet Cookbook Club"

Ruth Reichl

Gourmet.com

"The Test Kitchen"

Mike Sula

Chicagoreader.com

"The Whole Hog Project"

M.F.K. FISHER DISTINGUISHED WRITING AWARD

Celia Barbour

O, The Oprah Magazine

"Knead, Pray, Love"

Aleksandra Crapanzano

Gourmet

"Benedictions"

Alan Richman

GQ

"My Sweet Life"

2009 JAMES BEARD FOUNDATION AWARDS NOMINEES

Book Awards

Presented by Green & Black's® Organic Chocolate

For cookbooks published in English in 2008.

AMERICAN COOKING

Arthur Schwartz's Jewish Home Cooking: Yiddish Recipes Revisited

by Arthur Schwartz
(Ten Speed Press)

Cooking Up a Storm: Recipes Lost and Found from The Times-Picayune of New Orleans

Edited by: Marcelle Bienvenu and Judy Walker
(Chronicle Books)

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

by Martha Hall Foose
(Clarkson Potter)

BAKING

Bakewise: The Hows and Whys of Successful Baking

by Shirley O. Corriher
(Scribner)

Baking for All Occasions: A Treasury of Recipes for Everyday Celebrations

by Flo Braker
(Chronicle Books)

The Art and Soul of Baking

by Cindy Mushet, Sur La Table
(Andrews McMeel Publishing)

BEVERAGE

The Harney and Sons Guide to Tea

by Michael Harney
(The Penguin Press)

The Wines of Burgundy

by Clive Coates
(University of California Press)

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

by Steven Kolpan, Brian H. Smith, and Michael A. Weiss,
The Culinary Institute of America
(John Wiley & Sons, Inc.)

COOKING FROM A PROFESSIONAL POINT OF VIEW

Alinea

by Grant Achatz
(Achatz LLC/Ten Speed Press)

The Big Fat Duck Cookbook

by Heston Blumenthal
(Bloomsbury USA)

Under Pressure: Cooking Sous Vide

by Thomas Keller
(Artisan)

GENERAL COOKING

How to Cook Everything (Completely Revised Tenth Anniversary Edition)

by Mark Bittman
(John Wiley & Sons, Inc.)

Martha Stewart's Cooking School: Lessons and Recipes for the Home Cook

by Martha Stewart with Sarah Carey
(Clarkson Potter)

The Bon Appétit Fast Easy Fresh Cookbook

by Barbara Fairchild
(John Wiley & Sons, Inc.)

HEALTHY FOCUS

Cooking with the Seasons at Rancho La Puerta: Recipes from the World-Famous Spa

by Deborah Szekely and Deborah M. Schneider, with
Jesús González
(Stewart, Tabori & Chang)

EatingWell for a Healthy Heart Cookbook

by Philip A. Ades, M.D. and the Editors of EatingWell
(The Countryman Press)

The Food You Crave: Luscious Recipes for a Healthy Life

by Ellie Krieger
(The Taunton Press, Inc.)

2009 JAMES BEARD FOUNDATION AWARDS NOMINEES

Book Awards (continued)

Presented by Green & Black's® Organic Chocolate

For cookbooks published in English in 2008.

INTERNATIONAL

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

by Jeffrey Alford and Naomi Duguid
(Artisan)

Jewish Holiday Cooking: A Food Lover's Treasury of Classics and Improvisations

by Jayne Cohen
(John Wiley & Sons, Inc.)

Southeast Asian Flavors: Adventures in Cooking the Foods of Thailand, Vietnam, Malaysia, & Singapore

by Robert Danhi
(Mortar & Press)

PHOTOGRAPHY

The Big Fat Duck Cookbook

Photographer: Dominic Davies
Artist: Dave McKean
(Bloomsbury USA)

Decadent Desserts

Photographer: Thomas Dhellemmes
(Flammarion)

Haute Chinese Cuisine from the Kitchen of Wakiya

Photographer: Masashi Kuma
(Kodansha International)

REFERENCE AND SCHOLARSHIP

Milk: The Surprising Story of Milk Through the Ages

by Anne Mendelson
(Knopf)

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

by Andrew Dornenburg and Karen Page
(Little, Brown and Company)

The Science of Good Food

by David Joachim and Andrew Schloss, with A. Philip Handel, Ph.D.
(Robert Rose Inc.)

SINGLE SUBJECT

Fat: An Appreciation of a Misunderstood Ingredient, with Recipes

by Jennifer McLagan
(Ten Speed Press)

Mediterranean Fresh: A Compendium of One-Plate Salad Meals and Mix-and-Match Dressings

by Joyce Goldstein
(W.W. Norton & Company, Inc.)

The Best Casserole Cookbook Ever

by Beatrice Ojakangas
(Chronicle Books)

WRITING AND LITERATURE

In Defense of Food

by Michael Pollan
(The Penguin Press)

Shark's Fin and Sichuan Pepper: A Sweet-Sour Memoir of Eating in China

by Fuchsia Dunlop
(W.W. Norton & Company, Inc.)

Raising Steaks: The Life and Times of American Beef

by Betty Fussell
(Houghton Mifflin Harcourt)

2009 JAMES BEARD FOUNDATION AWARDS NOMINEES

Design and Graphics Awards

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

Project: The Publican, Chicago

Design Firm: **Design Bureaux, Inc.**

Designer: Thomas Schlessler

Project: Bar Boulud, NYC

Design Firm: **Starck Network and SBE Design Team**

Designers: Philippe Starck, Bruno Barrione, and

Theresa Fatino

Project: The Bazaar by José Andrés at SLS Hotel at Beverly Hills, Los Angeles

OUTSTANDING RESTAURANT GRAPHICS

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

Design Firm: **The JNL Graphic Design**

Designers: Jason Pickleman and Donald Madia

Project: The Publican, Chicago

Design Firm: **Korn Design**

Designers: Denise Korn, Javier Cortés, and Bryant Ross

Project: The Corner Office, Denver

Designer: **Steven Solomon**

Project: Terroir, NYC

2009 JAMES BEARD FOUNDATION AWARDS NOMINEES

Restaurant and Chef Awards

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

Tom Douglas Restaurants
Seattle

Drew Nieporent

Myriad Restaurant Group
NYC

Keith McNally

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

Stephen Starr

Starr Restaurant Organization
Philadelphia

Richard Melman

Lettuce Entertain You
Enterprises
Chicago

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

Dan Barber

Blue Hill
NYC

Paul Kahan

Blackbird
Chicago

Tom Colicchio

Craft
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.

Babbo

NYC
Chef/Owner: Mario Batali
Owner: Joe Bastianich

Highlands Bar & Grill

Birmingham, AL
Chef/Owner: Frank Stitt

Boulevard

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

Jean Georges

NYC
Chef/Owner: Jean-Georges Vongerichten
Owner: Phil Suarez

Fore Street

Portland, ME
Chef/Owner: Sam Hayward
Owner: Victor Leon and
Dana Street

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.

Nate Appleman

A16
San Francisco

Gabriel Rucker

Le Pigeon
Portland, OR

Sean Brock

McCrary's
Charleston, SC

Michael Solomonov

Zahav
Philadelphia

Johnny Monis

Komi
Washington, D.C.

Sue Zemanick

Gautreau's
New Orleans

2009 JAMES BEARD FOUNDATION AWARDS NOMINEES

Restaurant and Chef Awards (continued)

BEST NEW RESTAURANT

Presented by Lexus

A restaurant opened in 2008 that already displays excellence in food, beverage, and service and is likely to have a significant impact on the industry in years to come.

The Bazaar by José Andrés at SLS Hotel at Beverly Hills

Los Angeles
Chef/Owner: José Andrés
Owners: Sam Narian and Philippe Starck

Momofuku Ko

NYC
Chef/Owner: David Chang

Scarpetta

NYC
Chef/Owner: Scott Conant

Corton

NYC
Chef/Owner: Paul Liebrandt
Owner: Drew Nieporent

L2O

Chicago
Chef: Laurent Gras
Owner: Richard Melman

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.

Gina DePalma

Babbo
NYC

Nicole Plue

Redd
Yountville, CA

Kamel Guechida

Joël Robuchon at MGM Grand Hotel & Casino
Las Vegas

Mindy Segal

Mindy's HotChocolate
Chicago

Pichet Ong

P*ong
NYC

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.

Bin 36

Chicago
Wine Director: Brian Duncan

Patina

Los Angeles
Wine Director: Eric Espuny

Blackberry Farm

Walland, TN
Wine Director: Andy Chabot

Picasso at Bellagio

Las Vegas
Wine Director: Robert Smith

Le Bernardin

NYC
Wine Director: Aldo Sohm

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.

Dale DeGross

Dale DeGross Co., Inc.
NYC

John Shafer and Doug Shafer

Shafer Vineyards
Napa, CA

Merry Edwards

Merry Edwards Wines
Sebastopol, CA

Julian P. Van Winkle, III

Old Rip Van Winkle Distillery
Louisville, KY

Garrett Oliver

The Brooklyn Brewery
Brooklyn, NY

2009 JAMES BEARD FOUNDATION AWARDS NOMINEES

Restaurant and Chef Awards (continued)

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.

Daniel

NYC
Owners: Daniel Boulud and Joel Smilow

Spiaggia

Chicago
Owner: Larry Levy

Emeril's New Orleans

New Orleans
Owner: Emeril Lagasse

Vetri

Philadelphia
Owners: Marc Vetri and Jeff Benjamin

La Grenouille

NYC
Owners: Charles Masson and Gisèle Masson

BEST CHEFS IN AMERICA

Presented by American Express®

Chefs who have set new or consistent standards of excellence in their respective regions. Candidates must have been working as chefs in any type of dining establishment 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: Pacific (CA, HI)

Jeremy Fox

Ubuntu
Napa, CA

David Kinch

Manresa
Los Gatos, CA

Douglas Keane

Cyrus
Healdsburg, CA

Daniel Patterson

Coi
San Francisco

Loretta Keller

Coco500
San Francisco

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

Cathal Armstrong

Restaurant Eve
Alexandria, VA

Maricel Presilla

Cucharamama
Hoboken, NJ

Jose Garces

Amada
Philadelphia

Vikram Sunderam

Rasika
Washington, D.C.

Peter Pastan

Obelisk
Washington, D.C.

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

Isaac Becker

112 Eatery
Minneapolis

Tim McKee

La Belle Vie
Minneapolis

Gerard Craft

Niche
St. Louis, MO

Alexander Roberts

Restaurant Alma
Minneapolis

Colby Garrelts

Bluestem
Kansas City, MO

Best Chef: Great Lakes (IL, IN, MI, OH)

Koren Grieverson

Avec
Chicago

Michael Symon

Lola
Cleveland

Arun Sampanthavivat

Arun's
Chicago

Alex Young

Zingerman's Roadhouse
Ann Arbor, MI

Bruce Sherman

North Pond
Chicago

2009 JAMES BEARD FOUNDATION AWARDS NOMINEES

Restaurant and Chef Awards (continued)

Best Chef: New York City (Five Boroughs)

Michael Anthony
Gramercy Tavern

Gabrielle Hamilton
Prune

Terrance Brennan
Picholine

Gabriel Kreuther
The Modern

Wylie Dufresne
WD-50

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

Rob Evans
Hugo's
Portland, ME

Tony Maws
Craigie on Main
Cambridge, MA

**Clark Frasier and
Mark Gaier**
Arrows
Ogunquit, ME

Marc Orfaly
Pigalle
Boston

Michael Leviton
Lumière
West Newton, MA

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

Maria Hines
Tilth
Seattle

Cathy Whims
Nostrana
Portland, OR

**Joseba Jiménez
de Jiménez**
The Harvest Vine
Seattle

Jason Wilson
Crush
Seattle

Ethan Stowell
Union
Seattle

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

Hugh Acheson
Five and Ten
Athens, GA

Bill Smith
Crook's Corner
Chapel Hill, NC

Linton Hopkins
Restaurant Eugene
Atlanta

Bob Waggoner
Charleston Grill
Charleston, SC

Mike Lata
Fig
Charleston, SC

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

Paul Bartolotta
Bartolotta Ristorante di
Mare at Wynn Las Vegas

Claude Le Tohic
Joël Robuchon at MGM
Grand Hotel & Casino
Las Vegas

Sharon Hage
York Street
Dallas

Andrew Weissman
Le Rêve
San Antonio

Ryan Hardy
Montagna at the Little Nell
Aspen, CO

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

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

Douglas Rodriguez
Ola
Miami Beach, FL

John Currence
City Grocery
Oxford, MS

Michael Schwartz
Michael's Genuine Food
& Drink
Miami

John Harris
Lilette
New Orleans

2009 JAMES BEARD FOUNDATION AWARDS NOMINEES

Humanitarian of the Year: Feeding America

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

More than 36 million Americans face issues of hunger and food insecurity each day. For more than 30 years, Feeding America (formerly named America's Second Harvest) has provided free food and grocery products to those Americans who aren't sure where their next meal will come from. Feeding America operates through a nationwide network of more than 200 food banks, including City Harvest and the Food Bank for New York City, and more than 63,000 charitable feeding agencies. Each year, they acquire and distribute 2 billion pounds of food to more than 25 million Americans, including 9 million children and 3 million seniors. "If you rolled up all of the operating plans from our food banks with the national office, we would be the third largest charity in the United States," said Vicki Escarra, the organization's president and CEO.

The idea of food banking was conceived by John van Hengel, a retired Phoenix businessman, who opened St. Mary's Food Bank in 1967 after seeing a woman rummaging through a dumpster to find food for her family. Hengel's concept spread across the country, and in 1979 a nationwide network of food banks called Second Harvest was created. The organization swiftly moved beyond basic product solicitation and into new areas, such as establishing food safety standards and refining best practices for food banks. By 1984, Second Harvest had moved from Phoenix to Chicago, a more central location for the growing national network.

In 1999, the organization changed its name to America's Second Harvest and the following year merged with Foodchain, the nation's largest food-rescue organization. America's Second Harvest was the most comprehensive and efficient charitable hunger-fighting organization in the country. In 2008, the organization changed its name again to address the public awareness challenge of getting Americans to understand that there were hungry people in their midst. Feeding America secures food for distribution, provides funds for local food banks, standardizes training and care at the local level, and advocates for hunger issues. "Food is so basic," Escarra said, "Sometimes I think we take it for granted, but the reality is when you don't have it there's nothing more important than that."

Ever growing and evolving, Feeding America plans to expand its reach and impact in the years to come. They intend to fundamentally change the way corporations donate food and grocery products, improve the way food banks across the country help each other succeed, and infuse the lives of millions of struggling Americans with hope and the power to thrive. The economic realities of our time mean that their mission will only become more important and more difficult to fulfill in the years to come. "One stunning thing is I've never yet been involved in asking an individual or a donor to help us and have someone say no." Escarra said. "The interesting thing about the work we do is the people that we work with so appreciate everything that we provide them that it's really very inspiring to have a chance to do this work." We salute Feeding America and the individuals and organizations who support them.

2009 JAMES BEARD FOUNDATION AWARDS NOMINEES

Who's Who of Food & Beverage in America Inductees

David Burke **Chef, Entrepreneur, NYC**

A graduate of the Culinary Institute of America, David Burke is a chef, entrepreneur, and inventor. He worked under Pierre Troisgros, Georges Blanc, and Gaston Lenôtre in France before returning to the U.S. to work at La Cremaillère and River Café. In 1992, Burke opened Park Avenue Café with Smith & Wollensky CEO Alan Stillman and became VP of Culinary Development for the Smith & Wollensky Group four years later. With his creative energies, Burke developed new products, such as GourmetPops and Flavorsprays. He opened davidburke & donatella in 2003 (now known as Fishtail by David Burke), followed by David Burke at Bloomingdale's, David Burke's Primehouse, David Burke Fromagerie, and David Burke Las Vegas. His awards include the Meilleurs Ouvriers de France Diplome d'Honneur, Robert Mondavi Award of Excellence, and *Nation's Restaurant News'* 50 Top R&D Culinarians. Burke's first cookbook, *Cooking with David Burke* was published in 1995, and his second, *David Burke's New American Classics*, in April, 2006.

John T. Edge **Journalist, Director, Southern Foodways Alliance,** **Oxford, MS**

John T. Edge is a columnist for the *Oxford American* and *US Airways Magazine*. His work for *Saveur* and other magazines has been featured in every edition of the *Best Food Writing* compilation since 2001. Edge is director of the Southern Foodways Alliance at the University of Mississippi, where he dedicates his time to documenting and celebrating the diverse food cultures of America. He is the author of a number of books, including the James Beard Foundation Award-nominated cookbook, *A Gracious Plenty: Recipes and Recollections from the American South* (2002). He is also editor of the *New Encyclopedia of Southern Culture: Volume 7: Foodways* (2007). In 2004 he was nominated for the James Beard Foundation M.F.K. Fisher Distinguished Writing Award.

Betty Fussell **Author, Culinary Historian, NYC**

Betty Fussell is a cookbook writer and food historian, specializing in American food and good home cooking. As a cook, she likes recipes that are simple, improvisatory, and tasty—things anyone could do with no more than a sharp knife, a skillet, and a few good, fresh ingredients. Her many cookbooks reflect these interests, from her first, *Masters of American Cookery* (1984), to her most recent, *Home Bistro* (1997). She is best known for *I Hear America Cooking* (1986 and 1997), her 2000 memoir *My Kitchen Wars*, and for the epic history of the New World's native grain, *The Story of Corn* (1992), for which she won the International Association of Culinary Professional's Jane Grigson Award. Her articles have appeared in publications like the *New York Times*, the *Los Angeles Times*, *Travel and Leisure*, *Cosmopolitan*, *Food Arts*, *Food & Wine*, *Bon Appétit*, *Cooking Light*, and *Vogue*.

Dorothy Hamilton **Founder, The French Culinary Institute, NYC**

A lifelong Francophile and epicure, Dorothy Hamilton founded the French Culinary Institute in 1984. Her distinguished career in vocational education and outstanding reputation for innovative programs in gastronomy have resulted in numerous accolades and tributes, including the Chevalier dans l'Ordre National du Mérite and Chevalier du Mérite Agricole from the French government. Hamilton has also received the coveted Silver Spoon Award from *Food Arts* magazine. Elected chairwoman of the American Institute of Wine & Food, Hamilton was soon appointed Chairwoman emerita for life. Most recently, she served as Chairman of the Board of Trustees for the James Beard Foundation. She holds B.A. Honours from the University of Newcastle-upon-Tyne, England, and an M.B.A. from New York University.

2009 JAMES BEARD FOUNDATION AWARDS NOMINEES

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

Clark Wolf

Clark Wolf Company, NYC

Clark Wolf is founder and President of Clark Wolf Company, a New York-based food and restaurant consulting firm established in 1986. In 1989 he began consulting with Jonathan Tisch and Loews Hotels, with whom he has worked on 18 hotels, including four now in development. In 1994, he opened his own restaurant, the Markham, in New York City. After a successful two-year run, Wolf sold his part of the Markham to refocus on Clark Wolf Company. Since 1996, Wolf has served as Chair of the Advisory Committee to New York University's Department of Nutrition & Food Studies. After founding the New York chapter of the American Institute of Wine & Food, he served on its National Board and mounted six international conferences. Current and recent projects include: Mandalay Resort Group in Las Vegas, Park Place Entertainment in Las Vegas, The National Arts Club, and the Resort and Spa at Natirar.

2009 JAMES BEARD FOUNDATION AWARDS NOMINEES

Lifetime Achievement Award Recipient: Ella Brennan

Partner, Commander's Palace Family of Restaurants

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.

"Living in New Orleans was the ultimate luck in my life," Ella Brennan told Pam Parseghian of *Nation's Restaurant News* upon receiving that magazine's "Fine Dining Legend Award" in 2004. "It is just so damn much fun to live here. There are so many active people that are into music or writing. Now this sounds nuts, but it is like a little New York. People come here to take from the city. It is a fabulous city."

Having owned and operated the 129-year-old landmark restaurant Commander's Palace since 1969 and grown a family-based restaurant empire with 11 outposts, Brennan and her family are(?) easily among the city's most active people.

Ella Brennan started in the restaurant business in 1943 at age 18, when her brother, Owen, bought a bar called the Old Absinthe House. "He needed help," she told *Restaurants & Institutions* magazine. "He had me doing clerical jobs and running to the bank. It was in the middle of World War II and there weren't too many choices...He wouldn't let me go into the bar. Ladies didn't back then. But I bought the liquor and did inventory. Then, Owen bought another restaurant, Vieux Carre, with my father. I was there a lot. It was terrible and I told him so. I knew good food because my mother was a great cook. He said, 'If you're so smart, then you run it.' We were strong-willed."

That first taste of the business was all Brennan needed. "It suckered me in. It's theater.—two shows a day. It's barrels of work and fun. You work hard in the daytime, then (meet) all these interesting people at nighttime. There's a challenge everyday. You're always learning."

It was Ella Brennan who gave Paul Prudhomme the reigns of the Commander's Palace kitchens in 1975, a post he held for five years. Prudhomme told Parseghian, "She built two of the greatest restaurants in the United States and certainly New Orleans: Brennan's and Commander's Palace." Under Brennan's watch, those kitchens have been a breeding ground for great culinary talent: superstar chef Emeril Lagasse got his start behind the stoves at Commander's Palace, as did Emanuel "Eman" Loubier, who went on to open Dante's Kitchen, a New Orleans favorite, and the late Jamie Shannon, who won a James Beard Foundation Award for Best Chef: Southeast in 1999.

Brennan and Commander's Palace have won other awards from the Beard Foundation, as well. Back in 1984 the Brennans were inducted into the Who's Who of Food and Beverage in America. In 1993 they won our Outstanding Service award and in 1996 the restaurant took home the medallion for Outstanding Restaurant. This year, for her 60 years of passion and dedication to our industry, Ella Brennan will add the 2009 James Beard Foundation Lifetime Achievement Award to her collection.

2009 JAMES BEARD FOUNDATION AWARDS NOMINEES

America's Classics Awards

These awards are given to small, regional restaurants, watering holes, shacks, lunch counters, or eateries that have offered good, down-home food and unmatched hospitality for generations.

Breitbach's Country Dining

563 Balltown Rd., Sherrill, IA

Owner: Mike Breitbach

In business since 1852 and touted as Iowa's oldest bar and restaurant, Breitbach's Country Dining has been owned and operated by the same family for five generations. Love for Breitbach's goes well beyond a hankering for the restaurant's excellent fried chicken, bacon-wrapped pork chops, and mouth-watering pies. This adoration was put to the test on Christmas Eve 2007, when a fire destroyed the eatery's original building. Faced with the daunting task of starting over, the community rallied around the eatery and a slew of volunteers pitched in to rebuild the restaurant, doing so in a record 69 days. Unbelievably, less than six months later, the restaurant burnt to the ground again. Spirit unbroken, Breitbach's is once again being rebuilt and will soon be serving its signature dishes to hungry regulars.

Totonno's

1524 Neptune Ave., Brooklyn, NY

Owner: Lawrence Ciminieri

A stone's throw from the Cyclone, Totonno's has been serving amazing Neapolitan-style pies for over 80 years. In 1924, one of New York's first master pizzaiolas, Anthony "Totonno" Pero, left his job making pizzas at Lombardi's to open a Coney Island pizzeria, and Totonno's has been in his family ever since. Lawrence Ciminieri, the fourth generation now in charge, hasn't strayed from the original recipe—each pizza is made with imported Italian San Marzano tomatoes, fresh, locally made mozzarella, yeast, flour, salt, and not much else. The last—and perhaps most important—component is the oven. Totonno's original coal-fired oven creates a distinct and flavorful char on the crust that cult pizza lovers crave.

Mustache Bill's Diner

8th and Broadway, Barnegat Light, NJ

Owner: Bill Smith

These days, the food at diners is all too often of poor to middling quality. But not at Mustache Bill's. For over 35 years, owner Bill Smith has made everything on the diner's menu from scratch—refusing to buy anything premade. It's the homemade, straight from the heart cooking that makes Mustache Bill's a must-stop destination on the Jersey Shore for both the fishing community regulars and the summertime beach-goers. From roasted-that-day turkey, ham, and beef to legendary pancakes and hand-cut home fries, it is no surprise that the crowds are huge: Mustache Bill's does 1,000 covers on a typical summer day, and it's only open 6:00 a.m. to 3:00 p.m.

Yank Sing

101 Spear St, San Francisco

Owner: Vera Chan-Waller

Henry Chan has made it his life's work to "uplift dim sum." At San Francisco's Yank Sing he has been serving dim sum classics like har gow and Shanghai dumplings alongside newer innovations like phoenix shrimp and cabbage salad with honeyed walnuts to thousands of diners every day for over half a century. His mother opened Yank Sing's original Chinatown location in 1958. Even as a young man, Henry knew what the restaurant needed to do in order to set itself apart, expand its appeal, and reach a larger audience. By moving to the financial district and creating a more upscale atmosphere, Yank Sing became a favorite among San Francisco's movers and shakers and a must-visit restaurant for tourists. Now a third generation is at the restaurant's helm. Henry's daughter Vera Chan-Waller is in the kitchen every day, ensuring that Yank Sing maintains its high standards and traditions—and keeps growing along with the Bay Area's vibrant food culture.

2009 JAMES BEARD FOUNDATION AWARDS NOMINEES

America's Classics Awards (continued)

Arnold's Country Kitchen

605 8th Ave. S, Nashville

Owners: Jack and Rose Arnold

Meat-and-threes—that's what Arnold's Country Kitchen is all about. Owner Jack Arnold, who favors overalls and bow ties, has been in charge with his wife, Rose, since 1983, and it's his fried green tomatoes, creamy banana pudding, and made-to-order cornbread that keep Nashville residents coming back for more. Patrons love his succulent roast beef and crisp fried chicken, too, but many are just as likely to forgo the meat and go all sides—that's how good Jack's freshly made dishes are. Frequented by country stars, downtown business-types, and ordinary folks looking for an affordable and delicious meal, Arnold's is among the best Southern plate lunch spots in the nation.