# NOMINEES

## 2007 James Beard Foundation Book Awards

For cookbooks published in 2006

Winners will be announced May 7, 2007

### Category: Asian Cooking

<table>
<thead>
<tr>
<th>Title</th>
<th>Author</th>
<th>Publisher</th>
<th>Editor</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cradle of Flavor</td>
<td>James Oseland</td>
<td>W. W. Norton</td>
<td>Maria Guarnaschelli</td>
<td>$35.00</td>
</tr>
<tr>
<td>Into the Vietnamese Kitchen: Treasured Foodways, Modern Flavors</td>
<td>Andrea Nguyen</td>
<td>Ten Speed Press</td>
<td>Aaron Wehner</td>
<td>$35.00</td>
</tr>
<tr>
<td>The Sushi Experience</td>
<td>Hiroko Shimbo</td>
<td>Alfred A. Knopf</td>
<td>Judith Jones</td>
<td>$40.00</td>
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### Category: Baking and Dessert

<table>
<thead>
<tr>
<th>Title</th>
<th>Author</th>
<th>Publisher</th>
<th>Editor</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Baking: From My Home to Yours</td>
<td>Dorie Greenspan</td>
<td>Houghton Mifflin Company</td>
<td>Rux Martin</td>
<td>$40.00</td>
</tr>
<tr>
<td>Heirloom Baking with the Brass Sisters</td>
<td>Marilynn Brass and Sheila Brass</td>
<td>Black Dog &amp; Leventhal Publishers</td>
<td>Judy Pray</td>
<td>$29.95</td>
</tr>
<tr>
<td>King Arthur Flour Whole Grain Baking</td>
<td>The Bakers at King Arthur Flour</td>
<td>The Countryman Press</td>
<td>Kermit Hummel</td>
<td>$35.00</td>
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### Category: Cooking from a Professional Point of View

<table>
<thead>
<tr>
<th>Title</th>
<th>Author</th>
<th>Publisher</th>
<th>Editor</th>
<th>Price</th>
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<tbody>
<tr>
<td>Grand Livre de Cuisine: Alain Ducasse’s Desserts and Pastries</td>
<td>Alain Ducasse and Frédéric Robert</td>
<td>Les Éditions d’Alain Ducasse</td>
<td>Stephanie Ruyer</td>
<td>$195.00</td>
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<tr>
<td>Happy in the Kitchen</td>
<td>Michel Richard with Susie Heller and Peter Kaminsky</td>
<td>Artisan</td>
<td>Ann Bramson</td>
<td>$45.00</td>
</tr>
<tr>
<td>The Professional Chef, 8th Edition</td>
<td>The Culinary Institute of America</td>
<td>John Wiley &amp; Sons</td>
<td>Pam Chirls</td>
<td>$70.00</td>
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### Category: Entertaining

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<tr>
<th>Title</th>
<th>Author</th>
<th>Publisher</th>
<th>Editor</th>
<th>Price</th>
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<tbody>
<tr>
<td>The Big Book of Appetizers</td>
<td>Meredith Deeds and Carla Snyder</td>
<td>Chronicle Books</td>
<td>Bill LeBlond</td>
<td>$19.95</td>
</tr>
<tr>
<td>The Big Book of Outdoor Cooking and Entertaining</td>
<td>Cheryl Alters Jamison and Bill Jamison</td>
<td>HarperCollins Publishers</td>
<td>Harriet Bell</td>
<td>$24.95</td>
</tr>
<tr>
<td>Opera Lover’s Cookbook</td>
<td>Francine Segan</td>
<td>Stewart, Tabori &amp; Chang</td>
<td>Leslie Stoker</td>
<td>$35.00</td>
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### Category: Food of the Americas

<table>
<thead>
<tr>
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<tbody>
<tr>
<td>Dishes from the Wild Horse Desert: Norteño Cooking of South Texas</td>
<td>Melissa Guerra</td>
<td>John Wiley &amp; Sons</td>
<td>Anne Ficklen</td>
<td>$29.95</td>
</tr>
<tr>
<td>Kathy Casey's Northwest Table</td>
<td>Kathy Casey</td>
<td>Chronicle Books</td>
<td>Bill LeBlond</td>
<td>$35.00</td>
</tr>
<tr>
<td>The Lee Bros. Southern Cookbook</td>
<td>Matt Lee and Ted Lee</td>
<td>W. W. Norton</td>
<td>Maria Guarnaschelli</td>
<td>$35.00</td>
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<tr>
<td>Tasty: Get Great Food on the Table Every Day</td>
<td>Roy Finamore</td>
<td>John Wiley &amp; Sons</td>
<td>Kermit Hummel</td>
<td>$30.00</td>
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### Category: General

<table>
<thead>
<tr>
<th>Title</th>
<th>Author</th>
<th>Publisher</th>
<th>Editor</th>
<th>Price</th>
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<tbody>
<tr>
<td>The Family Kitchen</td>
<td>Debra Ponzek</td>
<td>Clarkson Potter</td>
<td>Rica Allannic</td>
<td>$25.00</td>
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<tr>
<td>The Improvisational Cookbook</td>
<td>Sally Schneider</td>
<td>HarperCollins Publishers</td>
<td>Harriet Bell</td>
<td>$34.95</td>
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<tr>
<td>Tasty:</td>
<td>Roy Finamore</td>
<td>Houghton Mifflin Company</td>
<td>Rux Martin</td>
<td>$30.00</td>
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### Category: Healthy Focus

<table>
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<tr>
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<th>Author</th>
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<th>Price</th>
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<tbody>
<tr>
<td>The Diabetes Menu Cookbook: Delicious Special-Occasion Recipes for Family and Friends</td>
<td>Barbara Scott-Goodman and Kalia Doner</td>
<td>John Wiley &amp; Sons</td>
<td>Justin Schwartz</td>
<td>$29.95</td>
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<tr>
<td>EatingWell Serves Two</td>
<td>Jim Romanoff</td>
<td>The Countryman Press</td>
<td>Kermit Hummel</td>
<td>$24.95</td>
</tr>
<tr>
<td>Whole Grains Every Day, Every Way</td>
<td>Lorna Sass</td>
<td>Clarkson Potter</td>
<td>Rica Allannic</td>
<td>$44.00</td>
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# International

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<tr>
<th>Category: International</th>
<th>The Soul of a New Cuisine</th>
<th>Spice</th>
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<tbody>
<tr>
<td><strong>Arabesque</strong></td>
<td><strong>Author: Marcus Samuelsson</strong></td>
<td><strong>Author: Ana Sortun</strong></td>
</tr>
<tr>
<td><strong>Author: Claudia Roden</strong></td>
<td><strong>Publisher: John Wiley &amp; Sons</strong></td>
<td><strong>Publisher: Regan Books/HarperCollins Publishers</strong></td>
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<tr>
<td><strong>Publisher: Alfred A. Knopf</strong></td>
<td><strong>Editor: Pam Chirls</strong></td>
<td><strong>Editor: Cassie Jones</strong></td>
</tr>
<tr>
<td><strong>Price: $35.00</strong></td>
<td><strong>Price: $40.00</strong></td>
<td><strong>Price: $34.95</strong></td>
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# Reference

<table>
<thead>
<tr>
<th>Category: Reference</th>
<th>The Organic Cook's Bible</th>
<th>What to Eat</th>
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<tbody>
<tr>
<td><strong>Culinary Biographies:</strong></td>
<td><strong>Author: Jeff Cox</strong></td>
<td><strong>Author: Marion Nestle</strong></td>
</tr>
<tr>
<td><strong>A Dictionary of the World's Great Historic Chefs, Cookbook Authors and Collectors, Farmers, Gourmets, Home Economists, Nutritionists, Restaurateurs, Philosophers, Physicians, Scientists, Writers, and Others Who Influenced the Way We Eat Today</strong></td>
<td><strong>Publisher: John Wiley &amp; Sons</strong></td>
<td><strong>Publisher: North Point/Farrar, Straus and Giroux</strong></td>
</tr>
<tr>
<td><strong>Editor: Alice Arndt (deceased)</strong></td>
<td><strong>Editor: Linda Ingroia</strong></td>
<td><strong>Editor: Paul Elie</strong></td>
</tr>
<tr>
<td><strong>Publisher: Yes Press, Inc.</strong></td>
<td><strong>Price: $40.00</strong></td>
<td><strong>Price: $30.00</strong></td>
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<td><strong>Price: $48.00</strong></td>
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# Single Subject

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<tr>
<th>Category: Single Subject</th>
<th>The Essence of Chocolate</th>
<th>Vegetable Soups from Deborah Madison's Kitchen</th>
</tr>
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<tbody>
<tr>
<td><strong>Braise: A Journey Through International Cuisine</strong></td>
<td><strong>Authors: John Scharffenberger and Robert Steinberg</strong></td>
<td><strong>Author: Deborah Madison</strong></td>
</tr>
<tr>
<td><strong>Author: Daniel Boulud and Melissa Clark</strong></td>
<td><strong>Publisher: Hyperion Books</strong></td>
<td><strong>Publisher: Broadway Books</strong></td>
</tr>
<tr>
<td><strong>Publisher: HarperCollins Publishers</strong></td>
<td><strong>Editor: Leslie Wells</strong></td>
<td><strong>Editor: Jennifer Josephy</strong></td>
</tr>
<tr>
<td><strong>Editors: Daniel Halpern and Emily Takoudes</strong></td>
<td><strong>Price: 35.00</strong></td>
<td><strong>Price: $19.95</strong></td>
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<td><strong>Price: $32.50</strong></td>
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# Wine and Spirits

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<thead>
<tr>
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<tbody>
<tr>
<td><strong>Keys to the Cellar: Strategies and Secrets of Wine Collecting</strong></td>
<td><strong>Author: Alan Tardi</strong></td>
<td><strong>Author: Jacqueline Friedrich</strong></td>
</tr>
<tr>
<td><strong>Author: Peter D. Meltzer</strong></td>
<td><strong>Publisher: St. Martin’s Press</strong></td>
<td><strong>Publisher: Ten Speed Press</strong></td>
</tr>
<tr>
<td><strong>Publisher: John Wiley &amp; Sons</strong></td>
<td><strong>Editor: Elizabeth Beier</strong></td>
<td><strong>Editor: Meghan Keefe</strong></td>
</tr>
<tr>
<td><strong>Editor: Linda Ingroia</strong></td>
<td><strong>Price: $25.95</strong></td>
<td><strong>Price: $19.95</strong></td>
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<tr>
<td><strong>Price: $29.95</strong></td>
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# Writing on Food

<table>
<thead>
<tr>
<th>Category: Writing on Food</th>
<th>The Omnivore's Dilemma</th>
<th>The United States of Arugula: How We Became a Gourmet Nation</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Heat</strong></td>
<td><strong>Author: Michael Pollan</strong></td>
<td><strong>Author: David Kamp</strong></td>
</tr>
<tr>
<td><strong>Author: Bill Buford</strong></td>
<td><strong>Publisher: The Penguin Press</strong></td>
<td><strong>Publisher: Broadway Books</strong></td>
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<td><strong>Publisher: Alfred A. Knopf</strong></td>
<td><strong>Editor: Ann Godoff</strong></td>
<td><strong>Editor: Charlie Conrad</strong></td>
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<tr>
<td><strong>Editor: Sonny Mehta</strong></td>
<td><strong>Price: $26.95</strong></td>
<td><strong>Price: $26.00</strong></td>
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<tr>
<td><strong>Price: $25.95</strong></td>
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</table>

# Photography

<table>
<thead>
<tr>
<th>Category: Photography</th>
<th>Michael Mina</th>
<th>Tartine</th>
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<tbody>
<tr>
<td><strong>Kaiseki: The Exquisite Cuisine of Kyoto’s Kikanoji Restaurant</strong></td>
<td><strong>Photographer: Karl Petzke</strong></td>
<td><strong>Photographer: France Ruffenach</strong></td>
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<tr>
<td><strong>Photographer: Masashiki Kuma</strong></td>
<td><strong>Publisher: Bulfinch Press/Little, Brown and Company</strong></td>
<td><strong>Publisher: Chronicle Books</strong></td>
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<tr>
<td><strong>Publisher: Kodansha International</strong></td>
<td><strong>Editor: Michael Sand</strong></td>
<td><strong>Editor: Bill LeBlond</strong></td>
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<tr>
<td><strong>Editor: Greg Starr</strong></td>
<td><strong>Price: $50.00</strong></td>
<td><strong>Price: $35.00</strong></td>
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<tr>
<td><strong>Price: $45.00</strong></td>
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## CATEGORY: COOKBOOK OF THE YEAR

**Winner will be announced on May 7, 2007**
NOMINEES
2007 James Beard Foundation Journalism Awards
For articles published in 2006
Winners will be announced on May 6, 2007

Category: Newspaper Feature Writing About Restaurants and/ or Chefs With or Without Recipes

Katy McLaughlin
The Wall Street Journal
“Gourmet Canned Cuisine”
12/2/06

Besha Rodell
Creative Loafing Atlanta
“2006 Food Issue-From the Farm to Your Table”
10/12/06

Barbara Yost
The Arizona Republic
“Bringing a Restaurant to Life”
10/29/06

Category: Newspaper Feature Writing With Recipes

Stacy Finz
San Francisco Chronicle
“Thanksgiving 101: Turkey Training Camp”
11/15/06

Janet Fletcher
San Francisco Chronicle
“Bringing Duck Home”
10/25/06

John Kessler
Atlanta Journal-Constitution
“What Does Chinese Take-Out Have in Common with Tomatoes, Pizza, Parmesan and Also Sushi? - Umami”
6/22/06

Category: Newspaper Feature Writing Without Recipes

Elaine Cicora
Cleveland Scene
“Soul Kitchen”
2/1/06

Gail Shepherd
New Times Broward/Palm Beach
“Eat My Meat”
10/26/06

Inara Verzemnieks
The Oregonian
“A Cherry on Top”
2/12/06

Category: Newspaper or Magazine Restaurant Review or Critique

Rebekah Denn
Seattle Post-Intelligencer
“Heads Up on Lovely Veil: Not One of the Best Yet”, “We Went Trolling for the City’s Best Crab Cakes”, “Tiny Sitka and Spruce Makes a Big Splash”
2/10/06, 5/12/06, 5/26/06

Brad A. Johnson
Angeleno: Modern Luxury
Food Drink Review:
“Wilshire”, “Cut”, “Katsuya”
1/06, 9/06, 10/06

Patric Kuh
Los Angeles
“Beyond Sushi”, “Small Order”, “Beefed Up”
3/06, 9/06, 11/06

Category: Newspaper, Newsletter, or Magazine Reporting on Nutrition or Food-Related Consumer Issues

Rachael Moeller Gorman
EatingWell
“Miracle Up North: How the People of Finland Took a Healthy Message to Heart”
6-7/06

Nicci Micco
EatingWell
“These Supplements May Save Your Life... Or Not”
12/06

Colleen Pierce, R.D.
Child
“Solving the Sugar Crisis”
6-7/06

Category: Newspaper, Newsletter or Magazine Columns

John T. Edge
Atlanta Journal-Constitution
“The Pit and the Pendulum”, “Roadside Renaissance”, “Where Coconut Cake Meets Sweet Tea Pie”
4/27/06, 7/20/06, 11/9/06

Dara Moskowitz
City Pages (Minneapolis)
“Take the Cannoli”, “The Importance of Burgers”, “Weirded Out by Wine”
4/12/06, 5/17/06, 10/18/06

Lettie Teague
Food & Wine
“Are the Wine Lists at Steak Houses Any Good?”, “Secret Life of a Wine Salesman”, “Are Super-Tuscans Still Super?”
7/06, 10/06, 12/06

Category: Newspaper Writing on Spirits, Wine, or Beer

Adam Cayton-Holland
Westword, Denver
“Life of the Party”
12/21/06

Eric Felten
The Wall Street Journal
“He Drinks, She Drinks”
10/21/06

Dara Moskowitz
City Pages (Minneapolis)
“Asked and Answered”
11/08/06
### Category: Magazine Feature Writing About Restaurants and/or Chefs With or Without Recipes

<table>
<thead>
<tr>
<th>Author</th>
<th>Magazine</th>
<th>Title</th>
<th>Date</th>
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</thead>
<tbody>
<tr>
<td>R. W. Apple, Jr.</td>
<td>Departures</td>
<td>&quot;A Taste of South Africa&quot;</td>
<td>5-6/06</td>
</tr>
<tr>
<td>James Villas</td>
<td>Saveur</td>
<td>&quot;Vive le Restaurant&quot;</td>
<td>4/06</td>
</tr>
<tr>
<td>Pete Wells</td>
<td>Food &amp; Wine</td>
<td>&quot;New Era of the Recipe Burglar&quot;</td>
<td>11/06</td>
</tr>
</tbody>
</table>

### Category: Magazine Feature Writing With Recipes

<table>
<thead>
<tr>
<th>Author</th>
<th>Magazine</th>
<th>Title</th>
<th>Date</th>
</tr>
</thead>
<tbody>
<tr>
<td>Colman Andrews</td>
<td>Saveur</td>
<td>&quot;Ireland—From Farm to Fork&quot;</td>
<td>3/06</td>
</tr>
<tr>
<td>Nancy Coons</td>
<td>Saveur</td>
<td>&quot;Provence Noël&quot;</td>
<td>12/06</td>
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<tr>
<td>Anya von Bremzen</td>
<td>Saveur</td>
<td>&quot;Old-School Madrid&quot;</td>
<td>11/06</td>
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</table>

### Category: Magazine Feature Writing Without Recipes

<table>
<thead>
<tr>
<th>Author</th>
<th>Magazine</th>
<th>Title</th>
<th>Date</th>
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</thead>
<tbody>
<tr>
<td>Robert Sietsema</td>
<td>Gourmet</td>
<td>&quot;Searching for the Innard Truth&quot;</td>
<td>8/06</td>
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<tr>
<td>Scott Simon</td>
<td>Departures</td>
<td>&quot;Conflict Cuisine&quot;</td>
<td>4/06</td>
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<tr>
<td>Gretchen Vanesselstyn</td>
<td>Chile Pepper Magazine</td>
<td>&quot;Tales from the Texas BBQ Trail&quot;</td>
<td>6/06</td>
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### Category: Magazine Writing on Spirits, Wine, or Beer

<table>
<thead>
<tr>
<th>Author</th>
<th>Magazine</th>
<th>Title</th>
<th>Date</th>
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</thead>
<tbody>
<tr>
<td>John T. Edge</td>
<td>Gourmet</td>
<td>&quot;The Long View&quot;</td>
<td>2/06</td>
</tr>
<tr>
<td>Michael Greenberg</td>
<td>Departures</td>
<td>&quot;The Volcano Lovers&quot;</td>
<td>5-6/06</td>
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<tr>
<td>Fiona Morrison, MW</td>
<td>Wine &amp; Spirits Magazine</td>
<td>&quot;Chambolle-Musigny&quot;</td>
<td>10/06</td>
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### Category: Newspaper Section

<table>
<thead>
<tr>
<th>Newspaper</th>
<th>Author</th>
<th>Title</th>
<th>Date</th>
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<tbody>
<tr>
<td>The Boston Globe</td>
<td>Sheryl Julian</td>
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<tr>
<td>Chicago Tribune</td>
<td>Carol Mighton Haddix</td>
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<tr>
<td>San Francisco Chronicle</td>
<td>Miriam Morgan and Jon Bonne</td>
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### Category: Website Focusing on Food, Beverage, Restaurant, or Nutrition

<table>
<thead>
<tr>
<th>Website</th>
<th>Author</th>
<th>Title</th>
<th>Date</th>
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<tbody>
<tr>
<td>Dr. Vino's Wine Blog</td>
<td>Tyler Colman</td>
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<tr>
<td>Epicurious</td>
<td>Tanya Steel</td>
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<tr>
<td>Leite's Culinaria</td>
<td>David Leite and Linda Avery</td>
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### Category: Multimedia Writing on Food, Beverage, Restaurant, or Nutrition

<table>
<thead>
<tr>
<th>Author</th>
<th>Magazine</th>
<th>Title</th>
<th>Date</th>
</tr>
</thead>
<tbody>
<tr>
<td>William H. Daley</td>
<td>Chicago Tribune</td>
<td>&quot;Winter's Kiss&quot;</td>
<td>12/6/06</td>
</tr>
<tr>
<td>Edward Deitch</td>
<td>MSNBC.com/NBC Mobile</td>
<td>&quot;On the Trail of Great California Syrah&quot;</td>
<td>12/6/06</td>
</tr>
<tr>
<td>Monica Eng with Chris Brown and Geng Wang</td>
<td>Chicago Tribune</td>
<td>&quot;Mastering Ethiopia's Injera&quot;</td>
<td>3/16/06</td>
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### Category: M.F.K. Fisher Distinguished Writing Award

<table>
<thead>
<tr>
<th>Author</th>
<th>Magazine</th>
<th>Title</th>
<th>Date</th>
</tr>
</thead>
<tbody>
<tr>
<td>David Halberstam</td>
<td>Gourmet</td>
<td>&quot;The Boys of Saigon&quot;</td>
<td>10/06</td>
</tr>
<tr>
<td>Jesse Katz</td>
<td>Los Angeles</td>
<td>&quot;Wheels of Fortune&quot;</td>
<td>10/06</td>
</tr>
<tr>
<td>Monique Truong</td>
<td>Gourmet</td>
<td>&quot;American Like Me&quot;</td>
<td>8/06</td>
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</table>
NOMINEES
2007 James Beard Foundation Broadcast Media Awards
presented by Viking Range
For television, webcast, and radio programs aired in 2006
Winners will be announced on May 6, 2007

Category: Television Food Segment, National or Local

CBS 2 Chicago
Host: Vince Gerasole
Network: WBBM-TV, CBS
Producer: Vince Gerasole

CBS News “Sunday Morning”
Host: Charles Osgood
Correspondent: Martha A. Teichner
Network: CBS
Producers: Judith Hole, Catherine Kim, Remington Korper, Robin Skeete, Jason Schmidt

The Martha Stewart Show
Host: Martha Stewart
Network: NBC Universal Domestic Television Distribution
Executive Producers: Martha Stewart and Mark Burnett
Producers: Greta Anthony, Stephanie Carl

Category: Television Food Special

Check, Please! Bay Area
Host: Leslie Sbrocco
Network: KQED, Channel 9
Air date: 12/21/06
Producers: Tina Salter, June Ouellette, Carol Ganga

Food Trip with Todd English
Host: Todd English
Network: public television stations
Air date: 10/06
Producers: Laurie Donnelly, Deborah Hurley, Jord Poster, Matt Cohen, Renard Cohen, Hilary Finkel Buxton, Moses Shumow, Cristina Courey

Living on the Wedge
Host: Mairana Coyne
Network: WHA-Madison
Air date: 8/10/06
Producers: Mairana Coyne, Gaylon Emerzian

Category: Television Food Show, Local

Bay Cafe
Host: Joey Altman
Network: KRON-TV San Francisco
Air date: 12/17/06
Producer: Christa Resing

Check, Please! Bay Area
Host: Leslie Sbrocco
Network: KQED Public Television
Air date: 3/23/06
Producer: Tina Salter

In Wine Country
Host: Mary Babbitt
Network: NBC 11/KNTV
Air date: 12/16/06
Executive Producer: Mary Orlin

Category: Television Food Show, National

America’s Test Kitchen from Cooks Illustrated
Host: Christopher Kimball with guests
Network: public television stations
Air date: 1/06
Producers: Geof Drummond, Nat Katzman

Gourmet’s Diary of a Foodie
Host: Ruth Reichl
Network: public television stations
Air date: 10/06
Producers: Ruth Reichl, Laurie Donnelly, Lydia Tenaglia, Chris Collins, Giuilo Capua, Robert Curran

Lidia’s Family Table
Host: Lidia Bastianich
Network: public television stations
Air date: 1/06
Producers: Lidia Bastianich, Julia Harrison, Shelly Burgess Nicotra

Category: Radio Food Show

A Chef’s Table “Aging”
Host: Jim Coleman
Area: WHYY-FM, Public Radio Satellite System
Executive Producer: Elisabeth Perez-Luna
Producer: Lari Robling

The Leonard Lopate Show’s Holiday Recipe Swap
Host: Leonard Lopate
Area: WNYC, Podcast, XM Satellite
Producer: Melissa Eagan

The Splendid Table
Host: Lynne Rossetto Kasper
Area: APM
Producer: Sally Swift

Category: Webcast

Savoring the Best of World Flavors, Volume One: India, Spain, Mexico and Thailand
Host: Bill Briwa
Website: www.ciaprochef.com
Producers: John Barkley, Greg Drescher

Spatulatta.com
Hosts: Olivia Gerasole and Isabella Gerasole
Website: www.spatulatta.com
Producers: Gaylon Emerzian, Heidi Umbhau

Winery Profile: Staglin Family Vineyards
Hosts: Jay Selman, Eric Anderson
Website: www.graperadio.com
Producer: Jay Selman
**NOMINEES**

*2007 James Beard Foundation Design and Graphics Awards*

Winners will be announced on May 7, 2007

**Category: Outstanding Restaurant Design**
For the best restaurant design or renovation in North America since January 1, 2004

Design Firm: **Lewis.Tsurumaki.Lewis**
Designers: Paul Lewis, Marc Tsurumaki, David J. Lewis
147 Essex Street
New York, NY 10002
212-505-5955

For Project: **Xing Restaurant**
785 Ninth Avenue
New York, NY 10019
646-289-3010

Design Firm: **LTL Architects**
Designers: David Rockwell, Shawn Sullivan, Niels Guldager
5 Union Square West
New York, NY 10003
212-463-0334

For Project: **Nobu Fifty Seven**
40 West 57th Street
New York, NY 10019
212-757-3000

Design Firm: **Tadao Ando Architect and Associates**
Designers: Tadao Ando, Stephanie Goto, Masataka Yano
One Union Square West
New York, NY 10003
212-475-5575

For Project: **Morimoto**
88 Tenth Avenue
New York, NY 10011
212-989-4639

**Category: Outstanding Restaurant Graphics**
For the best restaurant graphics executed in North America since January 1, 2004

Design Firm: **Baron and Baron**
Designers: Fabien Baron, Takashi Hiratsuka
250 West 57th Street
New York, NY 10107
212-397-8000

For Project: **Buddakan**
75 Tenth Avenue
New York, NY 10011
212-989-2245

Design Firm: **Base Design**
Designers: Base Design
158 Lafayette Street, 5th floor
New York, NY 10013
212-625-9293

For Project: **Stand**
24 East 12th Street
New York, NY 10003
212-488-5900

Design Firm: **Memo Productions**
Designers: Douglas Riccardi, Lisa Eaton
611 Broadway
New York, NY 10012
212-386-9758

For Project: **Pizzeria Mozza**
641 N. Highland Avenue
Los Angeles, CA 90036
323-297-0101
NOMINEES
2007 James Beard Foundation Restaurant and Chef Awards
Winners will be announced on May 7, 2007

CATEGORY: OUTSTANDING RESTAURATEUR AWARD PRESENTED BY WATERFORD WEDGWOOD
A working restaurateur, actively involved in multiple restaurants in the United States, who has set uniformly high national standards as a creative force in the kitchen and/or in restaurant operations. Candidates must have been in the restaurant business for at least 10 years.

Thomas Keller
The French Laundry
6640 Washington Street
Yountville, CA 94599
707-944-2380

Keith McNally
Balthazar
80 Spring Street
New York, NY 10012
212-965-1414

Richard Melman
Letto Eatery
5419 N. Sheridan Rd.
Chicago, IL 60640
773-878-7340

Drew Nieporent
Myriad Restaurant Group
180 Franklin Street
New York, NY 10013
212-299-3900

Jean-Georges Vongerichten
Jean Georges
1 Central Park West
New York, NY 10023
212-299-3900

CATEGORY: OUTSTANDING CHEF AWARD PRESENTED BY ALL-CLAD METALCRAFTERS
The working chef in America whose career has set national industry standards and who has served as an inspiration to other food professionals. Candidates must have been working as a chef for at least the past 5 years.

Tom Colicchio
Craft
43 East 19th Street
New York, NY 10003
212-780-0880

Lee Hefter
Spago
176 N. Cañon Drive
Beverly Hills, CA 90210
310-385-0880

Jean Joho
Everest
440 S. La Salle Street,
40th Fl.
Chicago, IL 60605
312-663-8920

Paul Kahan
Blackbird
619 W. Randolph Street
Chicago, IL 60606
312-715-0708

Michel Richard
Michel Richard Citronelle
The Latham Hotel
3000 M. Street NW
Washington, DC 20007
202-625-2150

CATEGORY: OUTSTANDING RESTAURANT AWARD PRESENTED BY S.PELLEGRINO
The restaurant in the United States that serves as a national standard-bearer for consistent quality and excellence in food, atmosphere, and service. Restaurant must have been in operation for at least 10 or more consecutive years.

Boulevard
Chef/Owners:
Nancy Oakes, Pat Kuleto
1 Mission Street
San Francisco, CA 94105
415-543-6084

Frontera Grill
Chef/Owners: Rick and Deann Bayless
449 N Clark Street
Chicago, IL 60610
312-661-0381

Magnolia Grill
Chef/Owners: Ben and Karen Barker
35 West 64th Street
New York, NY 10023
212-724-8585

Picholine
Chef/Owner: Terrance Brennan
35 West 64th Street
New York, NY 60610
212-724-8585

Spiaggia
Chef: Tony Mantuano
Owner: Compass Group
980 N. Michigan Avenue
Chicago, IL 60611
312-280-2750

CATEGORY: BEST NEW RESTAURANT
A restaurant opened in 2006 that already displays excellence in food, beverage, and service and is likely to have a significant impact on the industry in years to come.

A Voce
Chef/Owner:
Andrew Carmellini
Owner: Marlon Abela
41 Madison Avenue
New York, NY 10010
212-545-8555

Cochon
Chef/Owners:
Donald Link and Stephen Strzyjewski
930 Tchoupitoulas St.
New Orleans, LA 70113
504-588-2123

Cut
Chef/Owner:
Wolfgang Puck
9500 Wilshire Blvd.
Beverly Hills, CA 90212
310-276-8500

L’Atelier de Joël Robuchon
Chef/Owner:
Joël Robuchon
57 E. 57th Street
New York, NY 10022
212-350-6658

Momofuku Ssäm Bar
Chef/Owner:
David Chang and Joaquin Baca
207 2nd Avenue
New York, NY 10003
212-254-3500

Restaurant Guy Savoy
Chef/Owner:
Guy Savoy
3570 Las Vegas Blvd. S.
Las Vegas, NV 89109
877-346-4642

CATEGORY: RISING STAR CHEF OF THE YEAR AWARD PRESENTED BY CONTESSA PREMIUM FOODS
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
2355 Chestnut Street
San Francisco, CA 94123
415-771-2216

Graham Elliot Bowles
Avenda Hotel
108 East Superior Street
Chicago, IL 60611
212-573-6754

David Chang
Momofuku Noodle Bar
163 First Avenue
New York, NY 10003
212-475-7899

Patrick Connolly
Radius
8 High Street
Boston, MA 02110
617-426-1234

Daniel Humm
Eleven Madison Park
11 Madison Avenue
New York, NY 10010
212-889-0905
CATEGORY: 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 A PASTRY CHEF OR BAKER FOR AT LEAST THE PAST 5 YEARS.

Will Goldfarb
Room 4 Dessert
17 Cleveland Pl.
New York, NY 10012
212-941-5405

Michael Laskonis
Le Bernardin
155 West 51st Street
New York, NY 10019
212-554-1515

Leslie Mackie
Macrina Bakery & Cafe
2408 First Avenue
Seattle, WA 98121
206-448-4032

Elisabeth Prueitt and Chad Robertson
Tartine Bakery
600 Guerrero Street
San Francisco, CA 94110
415-487-2600

Mindy Segal
HotChocolate
1747 N. Damen Avenue
Chicago, IL 60647
773-489-1747

CATEGORY: OUTSTANDING WINE SERVICE AWARD PRESENTED BY WATERFORD
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. RESTAURANT MUST HAVE BEEN IN OPERATION FOR AT LEAST 5 YEARS.

Bin 36
Wine Director: Brian Duncan
339 N. Dearborn Street
Chicago, IL 60610
312-755-9463

i Trulli
Wine Director: Charles Scicolone
122 East 27th Street
New York, NY 10016
212-481-7372

Mary Elaine’s at The Phoenician
Master Sommelier: Greg Tresner
6000 E. Camelback Rd.
Scottsdale, AZ 85251
480-941-8200

Michel Richard
Citroneille
Wine Director: Mark Slater
3000 M. Street NW
Washington, DC 20007
202-625-2150

Picasso
Wine Director: Robert Smith
3600 Las Vegas Blvd S.
Las Vegas, NV 89109
702-693-8105

CATEGORY: 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 DeGroff
King Cocktail
New York, NY
www.kingcocktail.com

Paul Draper
Ridge Vineyards
17100 Monte Bello Road
Cupertino, CA 95014
408-867-3233

Dan Duckhorn
Duckhorn Vineyards
1000 Lodi Lane
St. Helena, CA 94574
888-354-8885

Terry Theise
Terry Theise Estate Selections
8601 Georgia Avenue
Silver Springs, MD 20910
301-562-9099

Helen Turley
HTM Consultants/
Marcassin Winery
P.O. Box 332
Calistoga, CA 94515
707-258-3608

CATEGORY: OUTSTANDING SERVICE AWARD
A RESTAURANT THAT DEMONSTRATES HIGH STANDARDS OF HOSPITALITY AND SERVICE. MUST HAVE BEEN IN OPERATION FOR AT LEAST THE PAST 5 YEARS.

Blackberry Farm
Owner: Sam Beall
1471 W. Millers Cove Rd
Walland, TN 37886
865-984-8166

Canlis
Owners: The Canlis Family
2576 Aurora Ave North
Seattle, WA 98109
206-283-3313

La Grenouille
Owner: Charles Masson
3 East 52nd Street
New York, NY 10022
212-752-1495

Terra
Owners: Hiro Sone and Lissa Doumani
1345 Railroad Avenue
St. Helena, CA 94574
707-963-8931

Tru
Owners: Rick Tramonto, Gale Gand, and Richard Melman
676 N. St. Clair Street
Chicago, IL 60611
312-202-0001

BEST CHEFS IN AMERICA PRESENTED BY AMERI CAN EXPRESS COMPANY
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 CHEF IS PRESENTLY WORKING.

CATEGORY: BEST CHEF: PACIFIC (CA, HI)

Traci Des Jardins
Jardinière
300 Grove Street
San Francisco, CA 94102
415-861-5555

Douglas Keane
Cyrus
29 North Street
Healdsburg, CA 95448
707-433-3311

Roland Passot
La Folie
2316 Polk Street
San Francisco, CA 94109
415-776-5577

Craig Stoll
Delfina
3621 18th Street
San Francisco, CA 94110
415-552-4055

Michael Tusk
Quince
1701 Octavia Street
San Francisco, CA 94109
415-775-8500
### CATEGORY: BEST CHEF: MID-ATLANTIC (DC, DE, MD, NJ, PA, VA)

- **Cathal Armstrong**  
  Restaurant Eve  
  110 South Pitt Street  
  Old Town Alexandria, VA 22314  
  703-706-0450

- **R. J. Cooper III**  
  Vidalia  
  1990 M Street, NW  
  Washington, DC 20036  
  202-659-1990

- **Jose Garces**  
  Amada  
  217 Chestnut Street  
  Philadelphia, PA 19106  
  215-625-2450

- **Marcel Presilla**  
  Cucharamama  
  233 Clinton Street  
  Hoboken, NJ 07030  
  201-420-1700

- **Frank Ruta**  
  Palena  
  3529 Connecticut Ave NW  
  Washington, D.C. 20008  
  202 -537-9250

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

- **Colby Garrelts**  
  Bluestem  
  900 Westport Rd  
  Kansas City, MO 64111  
  816 -561-1101

- **Tim McKee**  
  La Belle Vie  
  510 Groveland Ave  
  Minneapolis, MN 55403  
  612-874-6440

- **Alex Roberts**  
  Restaurant Alma  
  528 University Ave Se  
  Minneapolis, MN 55414  
  612-379-4909

- **Adam Siegel**  
  Bartolotta’s Lake Park Bistro  
  3133 E Newberry Blvd  
  Milwaukee, WI 53211  
  414-962-6300

- **Celina Tio**  
  The American Restaurant  
  200 E 25th St  
  Kansas City, MO 64108  
  816-545-8000

### CATEGORY: BEST CHEF: GREAT LAKES (IL, IN, MI, OH)

- **Grant Achatz**  
  Alinea  
  1723 N Halsted Street  
  Chicago, IL 60614  
  312-867-0110

- **Carrie Nahabedian**  
  Naha  
  500 N. Clark Street  
  Chicago, IL 60610  
  312-321-6242

- **Bruce Sherman**  
  North Pond  
  2610 N Cannon Dr  
  Chicago, IL 60614  
  773-477-5845

- **Michael Symon**  
  Lola  
  900 Literary Rd.  
  Cleveland, OH 44113  
  216-771-5652

- **Alex Young**  
  Zingerman’s Roadhouse  
  2501 Jackson Avenue  
  Ann Arbor, MI 48103  
  734-663-3663

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

- **Terrance Brennan**  
  Picholine  
  35 West 64th Street  
  New York, NY 10023  
  212-724-8585

- **Floyd Cardoz**  
  Tabla  
  11 Madison Avenue  
  New York, NY 10010  
  212-889-0667

- **Wylie Dufresne**  
  WD-50  
  50 Clinton Street  
  New York, NY 10002  
  212-477-2900

- **Gabriel Kreuther**  
  The Modern  
  West 53rd Street  
  New York, NY 10019  
  212-333-1220

- **David Waltuck**  
  Chanterelle  
  2 Harrison Street  
  New York, NY 10013  
  212-966-6960

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

- **Rob Evans**  
  Hugo’s  
  88 Middle Street  
  Portland, ME 04101  
  207- 774-8538

- **Clark Frasier and Mark Gaier**  
  Arrows  
  Berwick Road, Box 803  
  Ogunquit, ME 03907  
  207-361-1100

- **Michael Leviton**  
  Lumière  
  1293 Washington Street  
  West Newton, MA 02465  
  617-244-9199

- **Frank McClelland**  
  L’Espalier  
  30 Gloucester Street  
  Boston, MA 02115  
  617-262-3023

- **Marc Orfaly**  
  Pigalle  
  75 Charles Street South  
  Boston, MA 02116  
  617-423-4944

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

- **Scott Dolich**  
  Park Kitchen  
  422 NW 8th Avenue  
  Portland, OR 97209  
  503-223-7275

- **Maria Hines**  
  Tilth  
  1411 N 45th Street  
  Seattle, WA 98103  
  206- 633-0801

- **Joseba Jiménez de Jiménez**  
  The Harvest Vine  
  2701 E. Madison  
  Seattle, WA 98112  
  206-320-9771

- **Holly Smith**  
  Café Juanita  
  9702 NE 120th Place  
  Kirkland, WA 98034  
  425-823-1500

- **John Sundstrom**  
  Lark  
  926 12th Avenue  
  Seattle, WA 98122  
  206-323-5275

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

- **Hugh Acheson**  
  Five & Ten  
  1653 S. Lumpkin Street  
  Athens, GA 30606  
  706-546-7300

- **Arnaud Berthelier**  
  The Dining Room in the Ritz-Carlton, Buckhead  
  3434 Peachtree Road, NE  
  Atlanta, GA 30326  
  404-237-2700

- **John Fleer**  
  Blackberry Farm  
  1471 W. Millers Cove Road  
  Walland, TN 37886  
  865-984-8166

- **Mike Lata**  
  Fig  
  232 Meeting Street  
  Charleston, SC 29401  
  843- 805-5900

- **Scott Peacock**  
  Watershed  
  406 Ponce De Leon Avenue  
  Decatur, GA 30030  
  404-378-4900
<table>
<thead>
<tr>
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<th>CATEGORY: BEST CHEF: SOUTH</th>
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<tbody>
<tr>
<td><strong>David Bull</strong></td>
<td><strong>Nobuo Fukuda</strong></td>
<td><strong>Sharon Hage</strong></td>
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<tr>
<td>Driskill Grill</td>
<td>Sea Saw</td>
<td>York Street</td>
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<td>604 Brazos Street</td>
<td>7133 East Stetson Drive</td>
<td>6047 Lewis Street</td>
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<td>Austin, TX 78701</td>
<td>Scottsdale, AZ 85251</td>
<td>Dallas, TX 75206</td>
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<td>512- 391-7162</td>
<td>480-481-9463</td>
<td>214-826-0968</td>
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<tr>
<td><strong>Monica Pope</strong></td>
<td><strong>Andrew Weisman</strong></td>
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<tr>
<td>Tafia</td>
<td>Restaurant Le Rêve</td>
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<tr>
<td>3701 Travis Street</td>
<td>152 E. Pecan Street</td>
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<tr>
<td>Houston, TX 77002</td>
<td>San Antonio, TX 78205</td>
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<tr>
<td>713-524-6922</td>
<td>210-212-2221</td>
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<tr>
<td><strong>Michelle Bernstein</strong></td>
<td><strong>John Currence</strong></td>
<td><strong>Jonathan Eismann</strong></td>
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<tr>
<td>Michy's</td>
<td>City Grocery</td>
<td>Pacific Time</td>
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<tr>
<td>6927 Biscayne Blvd.</td>
<td>152 Courthouse Square</td>
<td>915 Lincoln Rd.</td>
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<tr>
<td>Miami, FL 33138</td>
<td>Oxford, MS 38655</td>
<td>Miami Beach, FL 33139</td>
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<tr>
<td>305-759-2001</td>
<td>662-232-8080</td>
<td>305- 534-5979</td>
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<tr>
<td><strong>Chris Hastings</strong></td>
<td><strong>Donald Link</strong></td>
<td></td>
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<tr>
<td>Hot and Hot Fish Club</td>
<td>Herbsaint</td>
<td></td>
</tr>
<tr>
<td>2180 11th Court South</td>
<td>701 St. Charles Avenue</td>
<td></td>
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<tr>
<td>Birmingham, AL 35205</td>
<td>New Orleans, LA 70130</td>
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<tr>
<td>205- 933-5474</td>
<td>504- 524-4114</td>
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To go along with our recently launched Books for Cooks, the 2007 James Beard awards for Cookbooks nominees were announced a little while ago. There lots of fantastic books in the list. Category: Asian Cooking. Cradle of Flavor – James Oseland.