**NOMINEES**

**2007 James Beard Foundation Book Awards**

For cookbooks published in 2006

Winners will be announced May 7, 2007

**Category: Asian Cooking**

- **Cradle of Flavor**
  Author: James Oseland
  Publisher: W. W. Norton
  Editor: Maria Guarnaschelli
  Price: $35.00

- **Into the Vietnamese Kitchen: Treasured Foodways, Modern Flavors**
  Author: Andrea Nguyen
  Publisher: Ten Speed Press
  Editor: Aaron Wehner
  Price: $35.00

- **The Sushi Experience**
  Author: Hiroko Shimbo
  Publisher: Alfred A. Knopf
  Editor: Judith Jones
  Price: $40.00

**Category: Baking and Dessert**

- **Baking: From My Home to Yours**
  Author: Dorie Greenspan
  Publisher: Houghton Mifflin Company
  Editor: Rux Martin
  Price: $40.00

- **Heirloom Baking with the Brass Sisters**
  Authors: Marilynn Brass and Sheila Brass
  Publisher: Black Dog & Leventhal Publishers
  Editors: Judy Pray
  Price: $29.95

- **King Arthur Flour Whole Grain Baking**
  Authors: The Bakers at King Arthur Flour
  Publisher: The Countryman Press
  Editors: Kermit Hummel
  Price: $35.00

**Category: Cooking from a Professional Point of View**

- **Grand Livre de Cuisine: Alain Ducasse’s Desserts and Pastries**
  Authors: Alain Ducasse and Frédéric Robert
  Publisher: Les Éditions d’Alain Ducasse
  Editor: Stephanie Ruyer
  Price: $195.00

- **Happy in the Kitchen**
  Authors: Michel Richard with Susie Heller and Peter Kaminsky
  Publisher: Artisan
  Editor: Ann Bramson
  Price: $45.00

- **The Professional Chef, 8th Edition**
  Author: The Culinary Institute of America
  Publisher: John Wiley & Sons
  Editors: Pam Chirls
  Price: $70.00

**Category: Entertaining**

- **The Big Book of Appetizers**
  Authors: Meredith Deeds and Carla Snyder
  Publisher: Chronicle Books
  Editor: Bill LeBlond
  Price: $19.95

- **The Big Book of Outdoor Cooking and Entertaining**
  Author: Cheryl Alters Jamison and Bill Jamison
  Publisher: HarperCollins Publishers
  Editor: Harriett Bell
  Price: $24.95

- **Opera Lover’s Cookbook**
  Author: Francine Segan
  Publisher: Stewart, Tabori & Chang
  Editor: Leslie Stoker
  Price: $35.00

**Category: Food of the Americas**

- **Dishes from the Wild Horse Desert: Norteño Cooking of South Texas**
  Author: Melissa Guerra
  Publisher: John Wiley & Sons
  Editor: Anne Ficklen
  Price: $29.95

- **Kathy Casey’s Northwest Table**
  Author: Kathy Casey
  Publisher: Chronicle Books
  Editor: Bill LeBlond
  Price: $35.00

- **The Lee Bros. Southern Cookbook**
  Authors: Matt Lee and Ted Lee
  Publisher: W. W. Norton
  Editor: Maria Guarnaschelli
  Price: $35.00

**Category: General**

- **The Family Kitchen**
  Author: Debra Ponzek
  Publisher: Clarkson Potter
  Editor: Rica Allannic
  Price: $25.00

- **The Improvisational Cookbook**
  Author: Sally Schneider
  Publisher: HarperCollins Publishers
  Editor: Harriett Bell
  Price: $34.95

- **Tasty: Get Great Food on the Table Every Day**
  Author: Roy Finamore
  Publisher: Houghton Mifflin Company
  Editor: Rux Martin
  Price: $30.00

**Category: Healthy Focus**

- **The Diabetes Menu Cookbook: Delicious Special-Occasion Recipes for Family and Friends**
  Authors: Barbara Scott-Goodman and Kalia Doner
  Publisher: John Wiley & Sons
  Editor: Justin Schwartz
  Price: $29.95

- **EatingWell Serves Two**
  Author: Jim Romanoff
  Publisher: The Countryman Press
  Editor: Kermit Hummel
  Price: $24.95

- **Whole Grains Every Day, Every Way**
  Author: Lorna Sass
  Publisher: Clarkson Potter
  Editor: Rica Allannic
  Price: $44.00
<table>
<thead>
<tr>
<th>Category: International</th>
<th>The Soul of a New Cuisine</th>
<th>Spice</th>
</tr>
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<tbody>
<tr>
<td>Arabesque</td>
<td>Author: Marcus Samuelsson</td>
<td>Author: Ana Sortun</td>
</tr>
<tr>
<td>Publisher: Alfred A. Knopf</td>
<td>Publisher: John Wiley &amp; Sons</td>
<td>Publisher: Regan Books/HarperCollins Publishers</td>
</tr>
<tr>
<td>Editor: Judith Jones</td>
<td>Editor: Pam Chirls</td>
<td>Editor: Cassie Jones</td>
</tr>
<tr>
<td>Price: $35.00</td>
<td>Price: $40.00</td>
<td>Price: $34.95</td>
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<table>
<thead>
<tr>
<th>Category: Reference</th>
<th>The Organic Cook's Bible</th>
<th>What to Eat</th>
</tr>
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<tbody>
<tr>
<td>Culinary Biographies:</td>
<td>Author: Jeff Cox</td>
<td>Author: Marion Nestle</td>
</tr>
<tr>
<td>A Dictionary of the World's Great Historic</td>
<td>Publisher: John Wiley &amp; Sons</td>
<td>Publisher: North Point/Farrar, Straus and Giroux</td>
</tr>
<tr>
<td>Chefs, Cookbook Authors and Collectors,</td>
<td>Editor: Linda Ingroia</td>
<td>Editor: Paul Elie</td>
</tr>
<tr>
<td>Farmers, Gourmets, Home Economists,</td>
<td>Price: $40.00</td>
<td>Price: $30.00</td>
</tr>
<tr>
<td>Nutritionists, Restaurateurs, Philosophers,</td>
<td></td>
<td></td>
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<tr>
<td>Physicians, Scientists, Writers, and Others</td>
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<tr>
<td>Who Influenced the Way We Eat Today</td>
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</tr>
<tr>
<td>Editor: Alice Arndt (deceased)</td>
<td></td>
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<tr>
<td>Publisher: Yes Press, Inc.</td>
<td></td>
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<tr>
<td>Price: $48.00</td>
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<table>
<thead>
<tr>
<th>Category: Single Subject</th>
<th>The Essence of Chocolate</th>
<th>Vegetable Soups from Deborah Madison's Kitchen</th>
</tr>
</thead>
<tbody>
<tr>
<td>Braise: A Journey Through International Cuisine</td>
<td>Author: John Scharffenberger and Robert Steinberg</td>
<td>Author: Deborah Madison</td>
</tr>
<tr>
<td>Authors: Daniel Boulud and Melissa Clark</td>
<td>Publisher: Hyperion Books</td>
<td>Publisher: Broadway Books</td>
</tr>
<tr>
<td>Publisher: HarperCollins Publishers</td>
<td>Editor: Leslie Wells</td>
<td>Editor: Jennifer Josephy</td>
</tr>
<tr>
<td>Editors: Daniel Halpern and Emily Takoudes</td>
<td>Price: 35.00</td>
<td>Price: $19.95</td>
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<td>Price: $32.50</td>
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<tr>
<td>Keys to the Cellar: Strategies and Secrets of</td>
<td>Author: Alan Tardi</td>
<td>Author: Jacqueline Friedrich</td>
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<tr>
<td>Wine Collecting</td>
<td>Publisher: St. Martin's Press</td>
<td>Publisher: Ten Speed Press</td>
</tr>
<tr>
<td>Author: Peter D. Meltzer</td>
<td>Editor: Elizabeth Beier</td>
<td>Editor: Meghan Keefe</td>
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<tr>
<td>Publisher: John Wiley &amp; Sons</td>
<td>Price: $25.95</td>
<td>Price: $19.95</td>
</tr>
<tr>
<td>Editor: Linda Ingroia</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Price: $29.95</td>
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<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>Heat</td>
<td>Author: Michael Pollan</td>
<td>Author: David Kamp</td>
</tr>
<tr>
<td>Author: Bill Buford</td>
<td>Publisher: The Penguin Press</td>
<td>Publisher: Broadway Books</td>
</tr>
<tr>
<td>Publisher: Alfred A. Knopf</td>
<td>Editor: Ann Godoff</td>
<td>Editor: Charlie Conrad</td>
</tr>
<tr>
<td>Editor: Sonny Mehta</td>
<td>Price: $26.95</td>
<td>Price: $26.00</td>
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<tr>
<td>Price: $25.95</td>
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<tr>
<th>Category: Photography</th>
<th>Michael Mina</th>
<th>Tartine</th>
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</thead>
<tbody>
<tr>
<td>Kaiseki: The Exquisite Cuisine of Kyoto's Kikano</td>
<td>Photographer: Karl Petzke</td>
<td>Photographer: France Ruffenach</td>
</tr>
<tr>
<td>Restaurant</td>
<td>Publisher: Bulfinch Press/</td>
<td>Publisher: Chronicle Books</td>
</tr>
<tr>
<td>Photographer: Masashi Kuma</td>
<td>Little, Brown and Company</td>
<td>Editor: Bill LeBlond</td>
</tr>
<tr>
<td>Publisher: Kodansha International</td>
<td>Editor: Michael Sand</td>
<td>Price: $35.00</td>
</tr>
<tr>
<td>Editor: Greg Starr</td>
<td>Price: $50.00</td>
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**CATEGORY: COOKBOOK OF THE YEAR**
**WINNER WILL BE ANNOUNCED ON MAY 7, 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 Feature Writing Without Recipes**

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

### Category: Magazine Feature Writing With Recipes

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

### Category: Magazine Feature Writing Without Recipes

<table>
<thead>
<tr>
<th>Name</th>
<th>Magazine</th>
<th>Article Title</th>
<th>Publication Date</th>
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</thead>
<tbody>
<tr>
<td>Robert Sietsema</td>
<td>Gourmet</td>
<td>“Searching for the Innard Truth”</td>
<td>8/06</td>
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<tr>
<td>Scott Simon</td>
<td>Gourmet</td>
<td>“Conflict Cuisine”</td>
<td>4/06</td>
</tr>
<tr>
<td>Gretchen Vanesselstyn</td>
<td>Chile Pepper Magazine</td>
<td>“Tales from the Texas BBQ Trail”</td>
<td>6/06</td>
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</table>

### Category: Magazine Writing on Spirits, Wine, or Beer

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

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

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

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

<table>
<thead>
<tr>
<th>Name</th>
<th>Magazine</th>
<th>Article Title</th>
<th>Publication Date</th>
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</thead>
<tbody>
<tr>
<td>David Halberstam</td>
<td>Gourmet</td>
<td>“The Boys of Saigon”</td>
<td>10/06</td>
</tr>
<tr>
<td>Jesse Katz</td>
<td>Los Angeles</td>
<td>“Wheels of Fortune”</td>
<td>10/06</td>
</tr>
<tr>
<td>Monique Truong</td>
<td>Gourmet</td>
<td>“American Like Me”</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

<table>
<thead>
<tr>
<th>Program</th>
<th>Host</th>
<th>Network</th>
<th>Producer</th>
</tr>
</thead>
<tbody>
<tr>
<td>CBS 2 Chicago</td>
<td><strong>Vince Gerasole</strong></td>
<td>WBBM-TV, CBS</td>
<td><strong>Vince Gerasole</strong></td>
</tr>
<tr>
<td>CBS News “Sunday Morning”</td>
<td>Host: <strong>Charles Osgood</strong></td>
<td>Network: CBS</td>
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</tr>
<tr>
<td></td>
<td>Correspondent: <strong>Martha A. Teichner</strong></td>
<td>Producers: Judith Hole, Catherine Kim, Remington Korper, Robin Skeete, Jason Schmidt</td>
<td></td>
</tr>
<tr>
<td>The Martha Stewart Show</td>
<td>Host: <strong>Martha Stewart</strong></td>
<td>Network: NBC Universal Domestic Television Distribution</td>
<td>Executive Producers: Martha Stewart and Mark Burnett</td>
</tr>
<tr>
<td></td>
<td>Producers: Greta Anthony, Stephanie Carl</td>
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### Category: Television Food Special

<table>
<thead>
<tr>
<th>Program</th>
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<tbody>
<tr>
<td>Check, Please! Bay Area</td>
<td><strong>Leslie Sbrocco</strong></td>
<td>KQED Public Television</td>
<td><strong>Tina Salter</strong></td>
</tr>
<tr>
<td></td>
<td>Air date: 12/21/06</td>
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<tr>
<td></td>
<td>Producers: Tina Salter, June Ouellette, Carol Ganga</td>
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<tr>
<td>Food Trip with Todd English</td>
<td>Host: <strong>Todd English</strong></td>
<td>Public television stations</td>
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<tr>
<td></td>
<td>Air date: 10/06</td>
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<tr>
<td></td>
<td>Producers: Laurie Donnelly, Deborah Hurley, Jord Poster, Matt Cohen, Renard Cohen, Hilary Finkel Buxton, Moses Shumow, Cristina Courey</td>
<td></td>
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</tr>
<tr>
<td>Living on the Wedge</td>
<td>Host: <strong>Mariana Coyne</strong></td>
<td>WHA-TV-Madison</td>
<td><strong>Gaylon Emerzian</strong></td>
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<tr>
<td></td>
<td>Air date: 8/10/06</td>
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<tr>
<td></td>
<td>Producers: Mariana Coyne, Gaylon Emerzian</td>
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### Category: Television Food Show, Local

<table>
<thead>
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<th>Program</th>
<th>Host</th>
<th>Network</th>
<th>Producer</th>
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</thead>
<tbody>
<tr>
<td>Bay Cafe</td>
<td><strong>Joey Altman</strong></td>
<td>KRON-TV San Francisco</td>
<td><strong>Christa Resing</strong></td>
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<tr>
<td></td>
<td>Air date: 12/17/06</td>
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<tr>
<td>Check, Please! Bay Area</td>
<td>Host: <strong>Leslie Sbrocco</strong></td>
<td>KQED Public Television</td>
<td><strong>Tina Salter</strong></td>
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<tr>
<td></td>
<td>Air date: 3/23/06</td>
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<tr>
<td></td>
<td>Producers: Tina Salter</td>
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<tr>
<td>In Wine Country</td>
<td>Host: <strong>Mary Babbitt</strong></td>
<td>NBC 11/KNTV</td>
<td><strong>Mary Orlin</strong></td>
</tr>
<tr>
<td></td>
<td>Air date: 12/16/06</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>Producers: Mary Orlin, Gaylon Emerzian</td>
<td></td>
<td></td>
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</table>

### Category: Television Food Show, National

<table>
<thead>
<tr>
<th>Program</th>
<th>Host</th>
<th>Network</th>
<th>Producer</th>
</tr>
</thead>
<tbody>
<tr>
<td>America’s Test Kitchen from Cooks Illustrated</td>
<td>Host: Christopher Kimball with guests</td>
<td>Public television stations</td>
<td><strong>Geof Drummond, Nat Katzman</strong></td>
</tr>
<tr>
<td></td>
<td>Air date: 1/06</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Gourmet’s Diary of a Foodie</td>
<td>Host: <strong>Ruth Reichl</strong></td>
<td>Public television stations</td>
<td><strong>Robert Curran</strong></td>
</tr>
<tr>
<td></td>
<td>Air date: 10/06</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>Producers: Ruth Reichl, Laurie Donnelly, Lydia Tenaglia, Chris Collins, Giulio Capua, Robert Curran</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Lidia’s Family Table</td>
<td>Host: <strong>Lidia Bastianich</strong></td>
<td>Public television stations</td>
<td><strong>Julia Harrison</strong>, Reilly Burgess Nicotra</td>
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<tr>
<td></td>
<td>Air date: 1/06</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>Producers: Lidia Bastianich, Julia Harrison, Shelly Burgess Nicotra</td>
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</table>

### Category: Radio Food Show

<table>
<thead>
<tr>
<th>Program</th>
<th>Host</th>
<th>Network</th>
<th>Producer</th>
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</thead>
<tbody>
<tr>
<td>A Chef’s Table “Aging”</td>
<td><strong>Jim Coleman</strong></td>
<td>WHYY-FM, Public Radio Satellite System</td>
<td><strong>Lari Robling</strong></td>
</tr>
<tr>
<td>The Leonard Lopate Show’s Holiday Recipe Swap</td>
<td>Host: <strong>Leonard Lopate</strong></td>
<td>WNYC, Podcast, XM Satellite</td>
<td><strong>Melissa Eagan</strong></td>
</tr>
<tr>
<td>Area: WNYC, Podcast, XM Satellite</td>
<td>Producer: Lari Robling</td>
<td></td>
<td></td>
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<tr>
<td>The Splendid Table</td>
<td>Host: <strong>Lynne Rossetto Kasper</strong></td>
<td>APM</td>
<td><strong>Sally Swift</strong></td>
</tr>
<tr>
<td>Area: APM</td>
<td>Producer: Lari Robling</td>
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### Category: Webcast

<table>
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<tr>
<th>Program</th>
<th>Host</th>
<th>Network</th>
<th>Producer</th>
</tr>
</thead>
<tbody>
<tr>
<td>Savoring the Best of World Flavors, Volume One: India, Spain, Mexico and Thailand</td>
<td>Host: Bill Briwa</td>
<td><a href="http://www.ciaprochef.com">www.ciaprochef.com</a></td>
<td><strong>John Barkley, Greg Drescher</strong></td>
</tr>
<tr>
<td></td>
<td>Website: <a href="http://www.ciaprochef.com">www.ciaprochef.com</a></td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>Producers: <strong>John Barkley, Greg Drescher</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Spatulatta.com</td>
<td>Hosts: <strong>Olivia Gerasole and Isabella Gerasole</strong></td>
<td><a href="http://www.spatulatta.com">www.spatulatta.com</a></td>
<td><strong>Gaylon Emerzian, Heidi Umbhau</strong></td>
</tr>
<tr>
<td>Winery Profile: Staglin Family Vineyards</td>
<td>Hosts: <strong>Jay Selman, Eric Anderson</strong></td>
<td><a href="http://www.graperadio.com">www.graperadio.com</a></td>
<td><strong>Jay Selman</strong></td>
</tr>
<tr>
<td></td>
<td>Website: <a href="http://www.graperadio.com">www.graperadio.com</a></td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>Producer: <strong>Jay Selman</strong></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

### Website

- www.ciaprochef.com
- www.spatulatta.com
- www.graperadio.com
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
LTL Architects
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: Rockwell Group
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
212-388-9758
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
Lettuce Entertain You Enterprises
5419 N. Sheridan Rd.
Chicago, IL 60640
773-878-7340

Drew Nieporent
Myriad Restaurant Group
180 Franklin Street
New York, NY 10013
212-219-9500

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
252 Ninth Street
Durham, NC 27705
919-286-3609

Picholine
Chef/Owner:
Terrance Brennan
1002 Ninth Street
Durham, NC 27705
312-663-8920

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 Stryjewski
930 Tchoupitoulas St.
New Orleans, LA 70130
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/Owners:
David Chang and Joaqim 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 Elliott Bowles
Avenues at The Peninsula Hotel
108 East Superior Street
Chicago, IL 60611
312-573-6754

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
1 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 Citronelle
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 AMERICAN 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
Jardiniere
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)

<table>
<thead>
<tr>
<th>Chef</th>
<th>Restaurant</th>
<th>Address</th>
<th>City, State</th>
<th>Phone</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cathal Armstrong</td>
<td>Restaurant Eve</td>
<td>110 South Pitt Street</td>
<td>Old Town Alexandria, VA</td>
<td>703-706-0450</td>
</tr>
<tr>
<td>Jose Garces</td>
<td>Amada</td>
<td>217 Chestnut Street</td>
<td>Philadelphia, PA 19106</td>
<td>215-625-2450</td>
</tr>
<tr>
<td>Maricel Presilla</td>
<td>Cucharamama</td>
<td>233 Clinton Street</td>
<td>Hoboken, NJ 07030</td>
<td>201-420-1700</td>
</tr>
<tr>
<td>Frank Ruta</td>
<td>Palena</td>
<td>3529 Connecticut Ave</td>
<td>Washington, D.C. 20008</td>
<td>202-537-9250</td>
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</tbody>
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### CATEGORY: BEST CHEF: MIDWEST (IA, KS, MN, MO, NE, ND, SD, WI)

<table>
<thead>
<tr>
<th>Chef</th>
<th>Restaurant</th>
<th>Address</th>
<th>City, State</th>
<th>Phone</th>
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<tbody>
<tr>
<td>Colby Garrelts</td>
<td>Blue stem</td>
<td>900 Westport Rd</td>
<td>Kansas City, MO 64111</td>
<td>816-561-1101</td>
</tr>
<tr>
<td>Tim McKee</td>
<td>La Belle Vie</td>
<td>510 Groveland Ave</td>
<td>Minneapolis, MN 55403</td>
<td>612-874-6440</td>
</tr>
<tr>
<td>Alex Roberts</td>
<td>Restaurant Alma</td>
<td>528 University Ave Se</td>
<td>Minneapolis, MN 55414</td>
<td>612-379-4909</td>
</tr>
<tr>
<td>Adam Siegel</td>
<td>Bartolotta’s Lake Park Bistro</td>
<td>3133 E Newberry Blvd</td>
<td>Milwaukee, WI 53211</td>
<td>414-962-6300</td>
</tr>
<tr>
<td>Celina Tio</td>
<td>The American Restaurant</td>
<td>200 E 25th St</td>
<td>Kansas City, MO 64108</td>
<td>816-545-8000</td>
</tr>
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### CATEGORY: BEST CHEF: GREAT LAKES (IL, IN, MI, OH)

<table>
<thead>
<tr>
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<th>Restaurant</th>
<th>Address</th>
<th>City, State</th>
<th>Phone</th>
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</thead>
<tbody>
<tr>
<td>Grant Achatz</td>
<td>Alinea</td>
<td>1723 N Halsted Street</td>
<td>Chicago, IL 60614</td>
<td>312-867-0110</td>
</tr>
<tr>
<td>Carrie Nahabedian</td>
<td>Naha</td>
<td>500 N. Clark Street</td>
<td>Chicago, IL 60610</td>
<td>312-321-6242</td>
</tr>
<tr>
<td>Bruce Sherman</td>
<td>North Pond</td>
<td>2610 N Cannon Dr</td>
<td>Chicago, IL 60614</td>
<td>773-477-5845</td>
</tr>
<tr>
<td>Michael Symon</td>
<td>Lola</td>
<td>900 Literary Rd.</td>
<td>Cleveland, OH 44113</td>
<td>216-771-5652</td>
</tr>
<tr>
<td>Alex Young</td>
<td>Zingerman’s Roadhouse</td>
<td>2501 Jackson Avenue</td>
<td>Ann Arbor, MI 48103</td>
<td>734-663-3663</td>
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### CATEGORY: BEST CHEF: NEW YORK CITY (FIVE BOROUGHS)

<table>
<thead>
<tr>
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<th>Restaurant</th>
<th>Address</th>
<th>City, State</th>
<th>Phone</th>
</tr>
</thead>
<tbody>
<tr>
<td>Terrance Brennan</td>
<td>Picholine</td>
<td>35 West 64th Street</td>
<td>New York, NY 10023</td>
<td>212-724-8585</td>
</tr>
<tr>
<td>Floyd Cardoz</td>
<td>Tabla</td>
<td>11 Madison Avenue</td>
<td>New York, NY 10010</td>
<td>212-889-0667</td>
</tr>
<tr>
<td>Wylie Dufresne</td>
<td>WD-50</td>
<td>50 Clinton Street</td>
<td>New York, NY 10002</td>
<td>212-477-2900</td>
</tr>
<tr>
<td>Gabriel Kreuther</td>
<td>The Modern</td>
<td>West 53rd Street</td>
<td>New York, NY 10019</td>
<td>212-333-1220</td>
</tr>
<tr>
<td>David Waltuck</td>
<td>Chanterelle</td>
<td>2 Harrison Street</td>
<td>New York, NY 10013</td>
<td>212-966-6960</td>
</tr>
</tbody>
</table>

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

<table>
<thead>
<tr>
<th>Chef</th>
<th>Restaurant</th>
<th>Address</th>
<th>City, State</th>
<th>Phone</th>
</tr>
</thead>
<tbody>
<tr>
<td>Rob Evans</td>
<td>Hugo’s</td>
<td>88 Middle Street</td>
<td>Portland, ME 04101</td>
<td>207-774-8538</td>
</tr>
<tr>
<td>Clark Frasier and Mark Gaier</td>
<td>Arrows</td>
<td>Berwick Road, Box 803</td>
<td>Ogunquit, ME 03907</td>
<td>207-361-1100</td>
</tr>
<tr>
<td>Michael Leviton</td>
<td>Lumière</td>
<td>1293 Washington Street</td>
<td>West Newton, MA 02465</td>
<td>617-244-9199</td>
</tr>
<tr>
<td>Frank McClelland</td>
<td>L’Espalier</td>
<td>30 Gloucester Street</td>
<td>Boston, MA 02115</td>
<td>617-262-3023</td>
</tr>
<tr>
<td>Marc Orfaly</td>
<td>Pigalle</td>
<td>75 Charles Street South</td>
<td>Boston, MA 02116</td>
<td>617-423-4944</td>
</tr>
</tbody>
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### CATEGORY: BEST CHEF: NORTHWEST (AK, ID, MT, OR, WA, WY)

<table>
<thead>
<tr>
<th>Chef</th>
<th>Restaurant</th>
<th>Address</th>
<th>City, State</th>
<th>Phone</th>
</tr>
</thead>
<tbody>
<tr>
<td>Scott Dolich</td>
<td>Park Kitchen</td>
<td>422 NW 8th Avenue</td>
<td>Portland, OR 97209</td>
<td>503-223-7275</td>
</tr>
<tr>
<td>Maria Hines</td>
<td>Tilth</td>
<td>1411 N 45th Street</td>
<td>Seattle, WA 98103</td>
<td>206-633-0801</td>
</tr>
<tr>
<td>Joseba Jiménez de Jiménez</td>
<td>The Harvest Vine</td>
<td>2701 E. Madison</td>
<td>Seattle, WA 98112</td>
<td>206-320-9771</td>
</tr>
<tr>
<td>Holly Smith</td>
<td>Café Juanita</td>
<td>9702 NE 120th Place</td>
<td>Kirkland, WA 98034</td>
<td>425-823-1505</td>
</tr>
<tr>
<td>John Sundstrom</td>
<td>Lark</td>
<td>926 12th Avenue</td>
<td>Seattle, WA 98122</td>
<td>206-323-5275</td>
</tr>
</tbody>
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### CATEGORY: BEST CHEF: SOUTHEAST (GA, KY, NC, SC, TN, WV)

<table>
<thead>
<tr>
<th>Chef</th>
<th>Restaurant</th>
<th>Address</th>
<th>City, State</th>
<th>Phone</th>
</tr>
</thead>
<tbody>
<tr>
<td>Hugh Acheson</td>
<td>Five &amp; Ten</td>
<td>1653 S. Lumpkin Street</td>
<td>Athens, GA 30606</td>
<td>706-546-7300</td>
</tr>
<tr>
<td>Arnaud Berthelier</td>
<td>The Dining Room in the Ritz-Carlton, Buckhead</td>
<td>3434 Peachtree Road, NE</td>
<td>Atlanta, GA 30326</td>
<td>404-237-2700</td>
</tr>
<tr>
<td>John Fleer</td>
<td>Blackberry Farm</td>
<td>1471 W. Millers Cove Road</td>
<td>Walland, TN 37886</td>
<td>865-984-8166</td>
</tr>
<tr>
<td>Mike Lata</td>
<td>Fig</td>
<td>232 Meeting Street</td>
<td>Charleston, SC 29401</td>
<td>843-805-5900</td>
</tr>
<tr>
<td>Scott Peacock</td>
<td>Watershed</td>
<td>406 Ponce De Leon Avenue</td>
<td>Decatur, GA 30030</td>
<td>404-378-4900</td>
</tr>
</tbody>
</table>
### CATEGORY: BEST CHEF: SOUTHWEST (AZ, CO, NM, NV, OK, TX, UT)

<table>
<thead>
<tr>
<th>Name</th>
<th>Restaurant</th>
<th>Address 1</th>
<th>City, State Zip</th>
<th>Phone</th>
</tr>
</thead>
<tbody>
<tr>
<td>David Bull</td>
<td>Driskill Grill</td>
<td>604 Brazos Street</td>
<td>Austin, TX 78701</td>
<td>512-391-7162</td>
</tr>
<tr>
<td>Nobuo Fukuda</td>
<td>Sea Saw</td>
<td>7133 East Stetson Drive</td>
<td>Scottsdale, AZ 85251</td>
<td>480-481-9463</td>
</tr>
<tr>
<td>Sharon Hage</td>
<td>York Street</td>
<td>6047 Lewis Street</td>
<td>Dallas, TX 75206</td>
<td>214-826-0968</td>
</tr>
<tr>
<td>Monica Pope</td>
<td>Tafia</td>
<td>3701 Travis Street</td>
<td>Houston, TX 77002</td>
<td>713-524-6922</td>
</tr>
<tr>
<td>Andrew Weisman</td>
<td>Restaurant Le Rêve</td>
<td>152 E. Pecan Street</td>
<td>San Antonio, TX 78205</td>
<td>210-212-2221</td>
</tr>
</tbody>
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### CATEGORY: BEST CHEF: SOUTH (AL, AR, FL, LA, MS)

<table>
<thead>
<tr>
<th>Name</th>
<th>Restaurant</th>
<th>Address 1</th>
<th>City, State Zip</th>
<th>Phone</th>
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</thead>
<tbody>
<tr>
<td>Michelle Bernstein</td>
<td>Michy's</td>
<td>6927 Biscayne Blvd.</td>
<td>Miami, FL 33138</td>
<td>305-759-2001</td>
</tr>
<tr>
<td>John Currence</td>
<td>City Grocery</td>
<td>152 Courthouse Square</td>
<td>Oxford, MS 38655</td>
<td>662-232-8080</td>
</tr>
<tr>
<td>Jonathan Eismann</td>
<td>Pacific Time</td>
<td>915 Lincoln Rd.</td>
<td>Miami Beach, FL 33139</td>
<td>305-534-5979</td>
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<tr>
<td>Chris Hastings</td>
<td>Hot and Hot Fish Club</td>
<td>2180 11th Court South</td>
<td>Birmingham, AL 35205</td>
<td>205-933-5474</td>
</tr>
<tr>
<td>Donald Link</td>
<td>Herbsaint</td>
<td>701 St. Charles Avenue</td>
<td>New Orleans, LA 70130</td>
<td>504-524-4114</td>
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</tbody>
</table>
James Beard Foundation Award. Connected to: {{::readMoreArticle.title}}. Lifetime Achievement and Humanitarian Award. Restaurant Design Awards. Book Awards[17][12]. Broadcast Media Awards[17][12]. Journalism Awards[17][12]. The James Beard Foundation Book Awards are presented annually by the James Beard Foundation for excellence in culinary writing. Any book published in English in the United States or Canada during the previous calendar year is eligible for an award in one of 13 categories: American Cooking, Baking and Dessert, Beverage, Cooking from a Professional Point of View, General Cooking, Healthy Focus, International, Photography, Reference and Scholarship, Single Subject, and Writing and Literature. Congratulations to all of the winners of the 2007 James Beard Foundation/Kitchen Aid Book Awards. We’re especially excited to see that Dorie Greenspan’s Baking: From My Home to Yours won for best baking book. We made amazing cookies this Christmas with lots of help from Dorie’s down-to-earth book and enjoyed her TV appearances. Plus she’s a blogger! BakingBooks.com has great interview with Greenspan. James Oseland and Marcus Samuelsson are also among the winners. Here’s the full list of nominees and winners. The flashing star indicates a Beard award winner. Chris Phillips. Contributor.