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

<table>
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<tr>
<th>NOMINEE</th>
<th>Author</th>
<th>Publisher</th>
<th>Editor</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td><strong>Baking: From My Home to Yours</strong></td>
<td>Dorie Greenspan</td>
<td>Houghton Mifflin Company</td>
<td>Rux Martin</td>
<td>$40.00</td>
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<tr>
<td><strong>Heirloom Baking with the Brass Sisters</strong></td>
<td>Marilyn Brass and Sheila Brass</td>
<td>Black Dog &amp; Leventhal Publishers</td>
<td>Judy Pray</td>
<td>$29.95</td>
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<tr>
<td><strong>King Arthur Flour Whole Grain Baking</strong></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>
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<th>Author</th>
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<tbody>
<tr>
<td><strong>Grand Livre de Cuisine: Alain Ducasse’s Desserts and Pastries</strong></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><strong>Happy in the Kitchen</strong></td>
<td>Michel Richard with Susie Heller and Peter Kaminsky</td>
<td>Artisan</td>
<td>Ann Bramson</td>
<td>$45.00</td>
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<tr>
<td><strong>The Professional Chef, 8th Edition</strong></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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<th>Author</th>
<th>Publisher</th>
<th>Editor</th>
<th>Price</th>
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<tbody>
<tr>
<td><strong>The Big Book of Appetizers</strong></td>
<td>Meredith Deeds and Carla Snyder</td>
<td>Chronicle Books</td>
<td>Bill LeBlond</td>
<td>$19.95</td>
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<tr>
<td><strong>The Big Book of Outdoor Cooking and Entertaining</strong></td>
<td>Cheryl Alters Jamison and Bill Jamison</td>
<td>HarperCollins Publishers</td>
<td>Harriet Bell</td>
<td>$24.95</td>
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<tr>
<td><strong>Opera Lover’s Cookbook</strong></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

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<tr>
<th>NOMINEE</th>
<th>Author</th>
<th>Publisher</th>
<th>Editor</th>
<th>Price</th>
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<tbody>
<tr>
<td><strong>Dishes from the Wild Horse Desert: Norteño Cooking of South Texas</strong></td>
<td>Melissa Guerra</td>
<td>John Wiley &amp; Sons</td>
<td>Anne Ficklen</td>
<td>$29.95</td>
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<tr>
<td><strong>Kathy Casey’s Northwest Table</strong></td>
<td>Kathy Casey</td>
<td>Chronicle Books</td>
<td>Bill LeBlond</td>
<td>$35.00</td>
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<tr>
<td><strong>The Lee Bros. Southern Cookbook</strong></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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### Category: General

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<thead>
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<th>NOMINEE</th>
<th>Author</th>
<th>Publisher</th>
<th>Editor</th>
<th>Price</th>
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<tbody>
<tr>
<td><strong>The Family Kitchen</strong></td>
<td>Debra Ponzek</td>
<td>Clarkson Potter</td>
<td>Rica Allanic</td>
<td>$25.00</td>
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<tr>
<td><strong>The Improvisational Cookbook</strong></td>
<td>Sally Schneider</td>
<td>HarperCollins Publishers</td>
<td>Harriett Bell</td>
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<td><strong>Tasty: Get Great Food on the Table Every Day</strong></td>
<td>Roy Finamore</td>
<td>Houghton Mifflin Company</td>
<td>Rux Martin</td>
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### Category: Healthy Focus

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<th>Price</th>
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<tbody>
<tr>
<td><strong>The Diabetes Menu Cookbook: Delicious Special-Occasion Recipes for Family and Friends</strong></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><strong>EatingWell Serves Two</strong></td>
<td>Jim Romanoff</td>
<td>The Countryman Press</td>
<td>Kermit Hummel</td>
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<tr>
<td><strong>Whole Grains Every Day, Every Way</strong></td>
<td>Lorna Sass</td>
<td>Clarkson Potter</td>
<td>Rica Allanic</td>
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## Category: International

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<td>Arabesque</td>
<td>Claudia Roden</td>
<td>Alfred A. Knopf</td>
<td>Judith Jones</td>
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<tr>
<td>The Soul of a New Cuisine</td>
<td>Marcus Samuelsson</td>
<td>John Wiley &amp; Sons</td>
<td>Pam Chirls</td>
<td>$40.00</td>
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<td>Spice</td>
<td>Ana Sortun</td>
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<td>Cassie Jones</td>
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## Category: Reference

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

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

<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>Keys to the Cellar:</td>
<td>Peter D. Meltzer</td>
<td>John Wiley &amp; Sons</td>
<td>Linda Ingroia</td>
<td>$29.95</td>
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<tr>
<td>Strategies and Secrets of</td>
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<td>Wine Collecting</td>
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<tr>
<td>Romancing the Vine</td>
<td>Alan Tardi</td>
<td>St. Martin's Press</td>
<td>Elizabeth Beier</td>
<td>$25.95</td>
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<tr>
<td>The Wines of France:</td>
<td>Jacqueline Friedrich</td>
<td>Ten Speed Press</td>
<td>Meghan Keefe</td>
<td>$19.95</td>
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<tr>
<td>The Essential Guide for</td>
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<tr>
<td>Savvy Shoppers</td>
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## Category: Writing on Food

<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>Heat</td>
<td>Bill Buford</td>
<td>Alfred A. Knopf</td>
<td>Sonny Mehta</td>
<td>$25.95</td>
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<tr>
<td>The Omnivore’s Dilemma</td>
<td>Michael Pollan</td>
<td>The Penguin Press</td>
<td>Ann Godoff</td>
<td>$26.95</td>
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<tr>
<td>The United States of Arugula:</td>
<td>David Kamp</td>
<td>Broadway Books</td>
<td>Charlie Conrad</td>
<td>$26.00</td>
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<tr>
<td>How We Became a Gourmet Nation</td>
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## Category: Photography

<table>
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<tr>
<th>Title</th>
<th>Author</th>
<th>Publisher</th>
<th>Editor</th>
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<tbody>
<tr>
<td>Kaiseki: The Exquisite Cuisine</td>
<td>Masashi Kuma</td>
<td>Kodansha International</td>
<td>Greg Starr</td>
<td>$45.00</td>
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<td>of Kyoto’s Kikoino Restaurant</td>
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<tr>
<td>Michael Mina</td>
<td>Karl Petzke</td>
<td>Chronicle Books</td>
<td>Bill LeBlond</td>
<td>$35.00</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

<table>
<thead>
<tr>
<th>Nominee</th>
<th>Publication</th>
<th>Article Title</th>
<th>Date</th>
</tr>
</thead>
<tbody>
<tr>
<td>Katy McLaughlin</td>
<td>The Wall Street Journal</td>
<td>“Gourmet Canned Cuisine”</td>
<td>12/2/06</td>
</tr>
<tr>
<td>Besha Rodell</td>
<td>Creative Loafing Atlanta</td>
<td>“2006 Food Issue—From the Farm to Your Table”</td>
<td>10/12/06</td>
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<tr>
<td>Barbara Yost</td>
<td>The Arizona Republic</td>
<td>“Bringing a Restaurant to Life”</td>
<td>10/29/06</td>
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</table>

### Category: Newspaper Feature Writing With Recipes

<table>
<thead>
<tr>
<th>Nominee</th>
<th>Publication</th>
<th>Article Title</th>
<th>Date</th>
</tr>
</thead>
<tbody>
<tr>
<td>Stacy Finz</td>
<td>San Francisco Chronicle</td>
<td>“Thanksgiving 101: Turkey Training Camp”</td>
<td>11/15/06</td>
</tr>
<tr>
<td>Janet Fletcher</td>
<td>San Francisco Chronicle</td>
<td>“Bringing Duck Home”</td>
<td>10/25/06</td>
</tr>
<tr>
<td>John Kessler</td>
<td>Atlanta Journal-Constitution</td>
<td>“What Does Chinese Take-Out Have in Common with Tomatoes, Pizza, Parmesan and Also Sushi? - Umami”</td>
<td>6/22/06</td>
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### Category: Newspaper Feature Writing Without Recipes

<table>
<thead>
<tr>
<th>Nominee</th>
<th>Publication</th>
<th>Article Title</th>
<th>Date</th>
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</thead>
<tbody>
<tr>
<td>Elaine Cicora</td>
<td>Cleveland Scene</td>
<td>“Soul Kitchen”</td>
<td>2/1/06</td>
</tr>
<tr>
<td>Gail Shepherd</td>
<td>New Times Broward/Palm Beach</td>
<td>“Eat My Meat”</td>
<td>10/26/06</td>
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<tr>
<td>Inara Verzemnieks</td>
<td>The Oregonian</td>
<td>“A Cherry on Top”</td>
<td>2/12/06</td>
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### Category: Newspaper or Magazine Restaurant Review or Critique

<table>
<thead>
<tr>
<th>Nominee</th>
<th>Publication</th>
<th>Article Title</th>
<th>Dates</th>
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<tbody>
<tr>
<td>Rebekah Denn</td>
<td>Seattle Post-Intelligencer</td>
<td>“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”</td>
<td>2/10/06, 5/12/06, 5/26/06</td>
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<tr>
<td>Brad A. Johnson</td>
<td>Angeleno: Modern Luxury</td>
<td>Food Drink Review: “Wilshire”, “Cut”, “Katsuya”</td>
<td>1/06, 9/06, 10/06</td>
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<tr>
<td>Patric Kuh</td>
<td>Los Angeles</td>
<td>“Beyond Sushi”, “Small Order”, “Beefed Up”</td>
<td>3/06, 9/06, 11/06</td>
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### Category: Newspaper, Newsletter, or Magazine Reporting on Nutrition or Food-Related Consumer Issues

<table>
<thead>
<tr>
<th>Nominee</th>
<th>Publication</th>
<th>Article Title</th>
<th>Dates</th>
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<tbody>
<tr>
<td>Rachael Moeller Gorman</td>
<td>EatingWell</td>
<td>“Miracle Up North: How the People of Finland Took a Healthy Message to Heart”</td>
<td>6-7/06</td>
</tr>
<tr>
<td>Nicci Micco</td>
<td>EatingWell</td>
<td>“These Supplements May Save Your Life... Or Not”</td>
<td>12/06</td>
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<tr>
<td>Colleen Pierce, R.D.</td>
<td>Child</td>
<td>“Solving the Sugar Crisis”</td>
<td>6-7/06</td>
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### Category: Newspaper, Newsletter or Magazine Columns

<table>
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<tr>
<th>Nominee</th>
<th>Publication</th>
<th>Article Title</th>
<th>Dates</th>
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<tbody>
<tr>
<td>Dara Moskowitz</td>
<td>City Pages (Minneapolis)</td>
<td>“Take the Cannoli”, “The Importance of Burgers”, “Weirded Out by Wine”</td>
<td>4/12/06, 5/17/06, 10/18/06</td>
</tr>
<tr>
<td>Lettie Teague</td>
<td>Food &amp; Wine</td>
<td>“Are the Wine Lists at Steak Houses Any Good?”, “Secret Life of a Wine Salesman”, “Are Super-Tuscans Still Super?”</td>
<td>7/06, 10/06, 12/06</td>
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### Category: Newspaper Writing on Spirits, Wine, or Beer

<table>
<thead>
<tr>
<th>Nominee</th>
<th>Publication</th>
<th>Article Title</th>
<th>Date</th>
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</thead>
<tbody>
<tr>
<td>Adam Cayton-Holland</td>
<td>Westword, Denver</td>
<td>“Life of the Party”</td>
<td>12/21/06</td>
</tr>
<tr>
<td>Eric Felten</td>
<td>The Wall Street Journal</td>
<td>“He Drinks, She Drinks”</td>
<td>10/21/06</td>
</tr>
<tr>
<td>Dara Moskowitz</td>
<td>City Pages (Minneapolis)</td>
<td>“Asked and Answered”</td>
<td>11/08/06</td>
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### 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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<tbody>
<tr>
<td>R. W. Apple, Jr.</td>
<td>Departures</td>
<td>“A Taste of South Africa”</td>
<td>5-6/06</td>
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<tr>
<td>James Villas</td>
<td>Saveur</td>
<td>“Vive le Restaurant”</td>
<td>4/06</td>
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<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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### 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>“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>
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<tr>
<td>Anya von Bremzen</td>
<td>Saveur</td>
<td>“Old-School Madrid”</td>
<td>11/06</td>
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### Category: Magazine Feature Writing Without Recipes

<table>
<thead>
<tr>
<th>Author</th>
<th>Magazine</th>
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<tbody>
<tr>
<td>Robert Sietsema</td>
<td>Gourmet</td>
<td>“Searching for the Innard Truth”</td>
<td>8/06</td>
</tr>
<tr>
<td>Scott Simon</td>
<td>Departures</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>
</tr>
</tbody>
</table>

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

<table>
<thead>
<tr>
<th>Author</th>
<th>Magazine</th>
<th>Title</th>
<th>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>
</tr>
</tbody>
</table>

### Category: Newspaper Section

<table>
<thead>
<tr>
<th>Article Title</th>
<th>Publication</th>
<th>Authors</th>
</tr>
</thead>
<tbody>
<tr>
<td>Searching for the Innard Truth</td>
<td>Gourmet</td>
<td>Robert Sietsema</td>
</tr>
<tr>
<td>Conflict Cuisine</td>
<td>Departures</td>
<td>Scott Simon</td>
</tr>
<tr>
<td>Tales from the Texas BBQ Trail</td>
<td>Chile Pepper Magazine</td>
<td>Gretchen Vanesselstyn</td>
</tr>
</tbody>
</table>

### Category: Website Focusing on Food, Beverage, Restaurant, or Nutrition

<table>
<thead>
<tr>
<th>Website Title</th>
<th>Author</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Dr. Vino’s Wine Blog</td>
<td>Tyler Colman</td>
<td></td>
</tr>
<tr>
<td>Epicurious</td>
<td>Tanya Steel</td>
<td></td>
</tr>
<tr>
<td>Leite’s Culinaria</td>
<td>David Leite and Linda Avery</td>
<td></td>
</tr>
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</table>

### Category: Multimedia Writing on Food, Beverage, Restaurant, or Nutrition

<table>
<thead>
<tr>
<th>Article Title</th>
<th>Publication</th>
<th>Authors</th>
</tr>
</thead>
<tbody>
<tr>
<td>Winter’s Kiss</td>
<td>Chicago Tribune</td>
<td>William H. Daley</td>
</tr>
<tr>
<td>On the Trail of Great California Syrah</td>
<td>MSNBC.com/NBC Mobile</td>
<td>Edward Deitch</td>
</tr>
<tr>
<td>Mastering Ethiopia’s Injera</td>
<td>Chicago Tribune</td>
<td>Monica Eng with Chris Brown and Geng Wang</td>
</tr>
</tbody>
</table>

### 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>“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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</tbody>
</table>
### Category: Television Food Segment, National or Local

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

### Category: Television Food Special

<table>
<thead>
<tr>
<th>Check, Please! Bay Area</th>
<th>Food Trip with Todd English</th>
<th>Living on the Wedge</th>
</tr>
</thead>
<tbody>
<tr>
<td>Host: <strong>Leslie Sbrocco</strong></td>
<td>Host: <strong>Todd English</strong></td>
<td>Host: <strong>Mariana Coyne</strong></td>
</tr>
<tr>
<td>Network: KQED, Channel 9</td>
<td>Network: public television stations</td>
<td>Network: WHA-Madison</td>
</tr>
<tr>
<td>Air date: 12/21/06</td>
<td>Air date: 10/06</td>
<td>Air date: 8/10/06</td>
</tr>
<tr>
<td>Producers: Tina Salter, June Ouellette, Carol</td>
<td>Producers: Laurie Donnelly, Deborah Hurley, J</td>
<td>Producers: Mariana Coyne, Gaylon Emerzian</td>
</tr>
<tr>
<td>Ganga</td>
<td>ord Poster, Matt Cohen, Renard Cohen, Hilary</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Finkel Buxton, Moses Shumow, Cristina Couray</td>
<td></td>
</tr>
</tbody>
</table>

### Category: Television Food Show, Local

<table>
<thead>
<tr>
<th>Bay Cafe</th>
<th>Check, Please! Bay Area</th>
<th>In Wine Country</th>
</tr>
</thead>
<tbody>
<tr>
<td>Host: <strong>Joey Altman</strong></td>
<td>Host: <strong>Leslie Sbrocco</strong></td>
<td>Host: <strong>Mary Babbitt</strong></td>
</tr>
<tr>
<td>Air date: 12/17/06</td>
<td>Air date: 3/23/06</td>
<td>Air date: 12/16/06</td>
</tr>
<tr>
<td>Producer: Christa Resing</td>
<td>Producer: Tina Salter</td>
<td>Executive Producer: Mary Orlin</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
### Category: Television Food Show, National

| America’s Test Kitchen from Cooks Illustrated  | Gourmet’s Diary of a Foodie                     | Lidia’s Family Table                             |
|                                               | Host: **Ruth Reichl**                           | Host: **Lidia Bastianich**                       |
| Host: Christopher Kimball with guests         | Network: public television stations            | Network: public television stations             |
| Network: public television stations           | Air date: 10/06                                 | Air date: 1/06                                   |
| Air date: 1/06                                | Producers: Ruth Reichl, Laurie Donnelly, Lydia | Producers: Lidia Bastianich, Julia Harrison,    |
| Producers: **Geof Drummond**, Nat Katzman     | Tenaglia, Chris Collins, Giulio Capua, Robert  | Shelly Burgess Nicotra                           |
|                                               | Curran                                           |                                                 |

### Category: Radio Food Show

| A Chef’s Table “Aging”                         | The Leonard Lopate Show’s Holiday Recipe Swap   | The Splendid Table                               |
|                                               | Host: **Leonard Lopate**                        | Host: **Lynne Rossetto Kasper**                  |
| Executive Producer: Elisabeth Perez-Luna      | Producer: **Melissa Eagan**                     | Producer: Sally Swift                             |
| Producer: Lari Robling                        |                                                 |                                                 |

### Category: Webcast

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

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
**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
  212-299-3900

- **Jean-Georges Vongerichten**
  Jean Georges
  1 Central Park West
  New York, NY 10023
  212-219-9500

---

**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
  212-715-0708

- **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
  1002 Ninth Street
  Durham, NC 27705
  919-286-3609

- **Picholine**
  Chef/Owner: Terrance Brennan
  1002 Ninth 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
  Marlon Abela
  41 Madison Avenue
  New York, NY 10010
  212-545-8555

- **Cochon**
  Chefs/Owners:
  Donald Link and Stephen Stryszewski
  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**
  Chefs/Owners:
  David Chang and Joaquin Baca
  207 2nd Avenue
  New York, NY 10003
  212-254-3500

---

**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**
  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
  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 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
702-609-8105

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
100 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 AMERCIAN 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 94110
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 Rutta  
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  
816-867-0110

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  
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  
Taba  
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  
425-823-1505

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

<table>
<thead>
<tr>
<th>Chef Name</th>
<th>Restaurant</th>
<th>Address</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>
</tr>
<tr>
<td>Nobuo Fukuda</td>
<td>Sea Saw</td>
<td>7133 East Stetson Drive</td>
<td>Scottsdale, AZ 85251</td>
</tr>
<tr>
<td>Sharon Hage</td>
<td>York Street</td>
<td>6047 Lewis Street</td>
<td>Dallas, TX 75206</td>
</tr>
<tr>
<td>Monica Pope</td>
<td>Tafia</td>
<td>3701 Travis Street</td>
<td>Houston, TX 77002</td>
</tr>
<tr>
<td>Andrew Weisman</td>
<td>Restaurant Le Rêve</td>
<td>152 E. Pecan Street</td>
<td>San Antonio, TX 78205</td>
</tr>
</tbody>
</table>

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

<table>
<thead>
<tr>
<th>Chef Name</th>
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<th>Address</th>
<th>Phone</th>
</tr>
</thead>
<tbody>
<tr>
<td>Michelle Bernstein</td>
<td>Michy's</td>
<td>6927 Biscayne Blvd.</td>
<td>Miami, FL 33138</td>
</tr>
<tr>
<td>John Currence</td>
<td>City Grocery</td>
<td>152 Courthouse Square</td>
<td>Oxford, MS 38655</td>
</tr>
<tr>
<td>Jonathan Eismann</td>
<td>Pacific Time</td>
<td>915 Lincoln Rd.</td>
<td>Miami Beach, FL 33139</td>
</tr>
<tr>
<td>Chris Hastings</td>
<td>Hot and Hot Fish Club</td>
<td>2180 11th Court South</td>
<td>Birmingham, AL 35205</td>
</tr>
<tr>
<td>Donald Link</td>
<td>Herbsaint</td>
<td>701 St. Charles Avenue</td>
<td>New Orleans, LA 70130</td>
</tr>
</tbody>
</table>
The results of the 2007 James Beard Foundation Awards were announced Monday night. The general categories include chefs, restaurants, journalism, books, and broadcast media. Any comments on the winners or the short lists? The James Beard Foundation Awards Nominees and Winners. May 9, 2007. #2. 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.