



Winners Announced for the 2018 James Beard Foundation Media Awards

NEW YORK, NY (April 27, 2018) – The James Beard Foundation, the culinary industry’s most prestigious recognition program, has announced the winners of the 2018 James Beard Media Awards. The Media Awards honor the nation’s top cookbook authors, culinary broadcast producers and hosts, and food industry journalists. Nominees and guests gathered at an exclusive celebration dinner, hosted by award-winning journalist Tamron Hall, on Friday, April 27, at Pier Sixty at Chelsea Piers in New York City. A complete list of award winners can be found at the end of this release, as well as at jamesbeard.org/awards.

Highlights from this year’s list of winners include:

Book Awards:

General: *Salt, Fat, Acid, Heat*; Samin Nosrat (Simon and Schuster)

Book of the Year: *The Cooking Gene*, Michael W. Twitty (Amistad)

Cookbook Hall of Fame: Betty Fussell

Broadcast Media Awards:

Documentary: *Barbecue*; Director: Matthew Salleh; Producers: Daniel Joyce and Rose Tucker; Airs on: Netflix

Outstanding Personality/Host: Pati Jinich, *Pati’s Mexican Table*; Airs on: WETA Washington; Distributed Nationally by American Public Television

**FOR
IMMEDIATE
RELEASE**

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JBF MEDIA DROPBOX

**JAMES
BEARD
FOUNDATION**

Podcast: *The Sporkful*, Host: Dan Pashman; Producers: Dan Pashman, Anne Noyes Saini, and Dan Charles; Airs on: Stitcher and iTunes

Journalism Awards:

Food Section: *Roads & Kingdoms*, Nathan Thornburgh, Matt Goulding, Cara Parks, and the *Roads & Kingdoms* Team

Investigative Reporting: “ ‘The Only Good Muslim’ ” and “Compromised”; Ted Genoways with The Food & Environment Reporting Network; *The New Republic*

Craig Claiborne Distinguished Restaurant Review Award: Counter Intelligence: “The World’s Best Restaurant Opens a Pop-Up in Mexico”; “At Vespertine, Jonathan Gold Makes Contact with Otherworldly Cooking”; “Jonathan Gold Finds Delight in the Secretive Santa Monica Restaurant Dialogue”
Jonathan Gold; *Los Angeles Times*

MFK Fisher Distinguished Writing Award: “Who Owns Uncle Ben?”; Shane Mitchell; *The Bitter Southerner*

Each of the Media Awards categories is overseen by a committee of volunteer industry professionals, who determine Awards policies and procedures. The Book Award judges (48 in total) include editors, authors, journalists, and culinary educators who have not published a food book during the current Awards year. The Broadcast Media Award judges (more than 50 in total) include producers, educators, editors, and print journalists. Journalism Award judges (more than 70 in total) include working editors, journalists, retired food and beverage editors and writers, and deans and professors of leading journalism colleges.

The 2018 James Beard Awards theme “Rise” celebrates the way in which the culinary community rises to the occasion—whether to feed those in need, to stand up for what they believe in, to support their local communities, or to express their personal stories through their cooking. Consistent with this theme, the chefs selected to cook at the Media Awards were chosen because of their active engagement in various philanthropic causes significant to each individual chef. The evening began with a cocktail reception, for which Pier Sixty Host Chef Philip DeMaio and Aquavit’s chef Emma Bengtsson, presented by Breville®, prepared an array of hors d’oeuvre and tasting stations. Following, a three-course dinner was prepared by James Beard Award winner Michael Anthony (Gramercy Tavern, NYC), James Beard Award winner Ashley Christensen (Poole’s Diner, Raleigh, NC), and James Beard Award winner Hugo Ortega (H-Town Restaurant Group, Houston). A dessert reception immediately followed, with an array of sweets provided by Daniel Alvarez, presented by Valrhona (Union Square Café, NYC), April Anderson (Good Cakes and Bakes LLC, Detroit), James Beard Award

winner Claudia Fleming (The North Fork Table & Inn, Southold, NY), and James Beard Award nominee Zachary Golper (Bien Cuit, Brooklyn, NY).

The Restaurant and Chef and Restaurant Design Awards will be announced on Monday, May 7, 2018, at the James Beard Awards Gala in Chicago. During the event, which is open to the public, awards for the Restaurant and Chef and Restaurant Design categories will be handed out, along with special achievement awards Humanitarian of the Year, Lifetime Achievement, Design Icon, Who's Who of Food and Beverage in America, and America's Classics. A gala reception will immediately follow, featuring top chefs and beverage professionals from across the country.

Established in 1990, the James Beard Awards recognize culinary professionals for excellence and achievement in their fields and furthers the Foundation's mission to celebrate, nurture, and honor chefs and other leaders making America's food culture more delicious, diverse, and sustainable for everyone. Each award category has an individual committee made up of industry professionals who volunteer their time to oversee the policies, procedures, and selection of judges for their respective Awards program. All JBF Award winners receive a certificate and a medallion engraved with the James Beard Foundation Awards insignia. There are no cash prizes.

The 2018 James Beard Foundation Awards are proudly hosted by Choose Chicago and the Illinois Restaurant Association and presented in association with Chicago O'Hare and Midway International Airports as well as the following partners: Premier Sponsors: All-Clad Metalcrafters, American Airlines, HMSHost, HOODZ: a BELFOR Company, Illinois Office of Tourism, Lavazza, S.Pellegrino® Sparkling Natural Mineral Water, TABASCO® Sauce, Woodford Reserve Bourbon; Supporting Sponsors: Breville®, Corporate Essentials, Hyatt, National Restaurant Association™, Robert Mondavi Winery, Skuna Bay Salmon, Taylor Precision Products, Valrhona, Windstar Cruises; Gala Reception Sponsors: Dogfish Head Craft Brewery, Ecolab, Front of the House®, Kendall College, Mercedes-Benz; with additional support from: Chefwear, Emmi Roth, Loacker, and VerTerra Dinnerware.

About the James Beard Foundation (JBF)

Founded in 1986, the James Beard Foundation celebrates, nurtures, and honors chefs and other leaders making America's food culture more delicious, diverse, and sustainable for everyone. A cookbook author and teacher with an encyclopedic knowledge about food, the late James Beard was a champion of American cuisine. He helped educate and mentor generations of professional chefs and food enthusiasts, instilling in them the value of wholesome, healthful, and delicious food. Today JBF continues in the same spirit by administering a number of diverse programs that include educational initiatives, food industry awards, scholarships for culinary students, publications, chef advocacy training, and thought-leader convening. The Foundation

also maintains the historic James Beard House in New York City's Greenwich Village as a "performance space" for visiting chefs.

For more information, please visit jamesbeard.org. Get food news, recipes, and more at the James Beard Foundation's [blog](#), or subscribe to the free digital newsletter [Beard Bites](#). Follow [@beardfoundation](#) on [Facebook](#), [Twitter](#), [Instagram](#), [Pinterest](#), and Snapchat. Watch the James Beard House Kitchen Cam, James Beard Awards, and more on the Foundation's [Livestream](#) channel. Find more JBF-related video on the Foundation's [YouTube](#) channels.

2018 James Beard Foundation Media Awards Winners

2018 James Beard Foundation Book Awards

For books published in English in 2017.

American

The Sioux Chef's Indigenous Kitchen

Sean Sherman with Beth Dooley

(University of Minnesota Press)

Baking and Desserts

BraveTart: Iconic American Desserts

Stella Parks

(W. W. Norton & Company)

Beverage

Meehan's Bartender Manual

Jim Meehan

(Ten Speed Press)

General

Salt, Fat, Acid, Heat

Samin Nosrat

(Simon and Schuster)

Health and Special Diets

Deepa's Secrets

Deepa Thomas

(Skyhorse)

International

Nopalito

Gonzalo Guzman and Stacy Adimando
(Ten Speed Press)

Photography

Cook Beautiful

Johnny Miller

(Abrams)

Reference, History, and Scholarship

Champagne

Peter Liem

(Ten Speed Press)

Restaurant and Professional

Modernist Bread

Nathan Myhrvold and Francisco Migoya

(The Cooking Lab)

Single Subject

The Pho Cookbook

Andrea Nguyen

(Ten Speed Press)

Vegetable-Focused Cooking

Six Seasons: A New Way with Vegetables

Joshua McFadden with Martha Holmberg

(Artisan Books)

Writing

The Cooking Gene

Michael W. Twitty

(Amistad)

Book of the Year

The Cooking Gene

Michael W. Twitty

(Amistad)

Cookbook Hall of Fame

Betty Fussell

2018 James Beard Foundation Broadcast Media Awards

For radio, television broadcasts, podcasts, webcasts, and documentaries appearing in 2017.

Documentary

Barbecue

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ctor: Matthew Salleh
Producers: Daniel Joyce and Rose Tucker
Airs on: Netflix

Outstanding Personality/Host

Pati Jinich

Pati's Mexican Table

Airs on: WETA Washington; Distributed Nationally by American Public Television

Podcast

The Sporkful

Host: Dan Pashman

Producers: Dan Pashman, Anne Noyes Saini, and Dan Charles

Airs on: Stitcher and iTunes

Radio Show/Audio Webcast

The Legacy of the Mississippi Delta Chinese

Host: Melissa Block

Producer: Elissa Nadworny

Airs on: NPR

Special (on TV or Web)

Lidia Celebrates America: Homegrown Heroes

Host: Lidia Bastianich

Producers: Laurie Donnelly, Anne Adams, and Shelly Burgess Nicotra

Airs on: PBS

Television Program, in Studio or Fixed Location

Barefoot Contessa: Cook Like a Pro

Host: Ina Garten

Producers: Rachel Purnell, Olivia Ball, and Bridget Lumley

Airs on: Food Network

Television Program, on Location

Chef's Table: Jeong Kwan

Producers: David Gelb, Brian McGinn, and Andrew Fried

Airs on: Netflix

Television Segment

PBS NewsHour

Reporters: Allison Aubrey and Paul Solman

Producer: Mary Beth Durkin

Airs on: PBS

Video Webcast, Fixed Location and/or Instructional

Panna Cooking: Black Bean-Glazed Salmon with Ginger Cabbage

Host: Vivian Howard

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ucers: David Ellner, Amy Currie, and Stephanie Roush

Airs on: pannacooking.com

Video Webcast, on Location

Working 24 Hours at...

Host: Andrew Knowlton

Director: Vincent Cross

Producer: Matt Duckor

Airs on: YouTube and *Bon Appétit* Video

Visual and Technical Excellence

Food Talkies

Director, Photographer, Editor: Andrew Gooi

Airs on: foodtalkies.com

2018 James Beard Foundation Journalism Awards

For articles published in English in 2017.

Columns

Missed Cues: “Get Help”; “Distilled Identity”; and “Destination, Small Town”

Osayi Endolyn

Gravy

Dining and Travel

“In Pursuit of Perfect Hummus”

J.M. Hirsch

Christopher Kimball's Milk Street Magazine

Feature Reporting

“The NBA’s Secret Addiction”

Baxter Holmes

ESPN The Magazine

Food and Health

“The Great Nutrient Collapse”

Helena Bottemiller Evich

Politico

Food Section

Roads & Kingdoms

Nathan Thornburgh, Matt Goulding, Cara Parks, and the *Roads & Kingdoms* Team

Foodways

“The Teenage Whaler’s Tale”

Julia O’Malley

High Country News

H

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e Cooking

“Thanksgiving Lessons”

Adam Rapoport and the *Bon Appétit* Editorial Team

Bon Appétit

Humor

“Pumpkin Spice Life”

Maura Judkis

The Washington Post

Innovative Storytelling

“The New Essentials of French Cooking”

Melissa Clark, Emily Weinstein, Barbara deWilde, and Alexandra Eaton

The New York Times

Investigative Reporting

“ ‘The Only Good Muslim’ ” and “Compromised”

Ted Genoways with The Food & Environment Reporting Network

The New Republic

Local Impact

“Farm to Chapel”; “They Ditched Vienna Sausages for Porterhouse Steaks and Lobster at West Grove Cookout”; and “How a Secular Jewish Baker Became Miami’s Kosher King”

Carlos Frías

Miami Herald

Personal Essay

“Dear Women: Own Your Stories”

Lisa Donovan

Foodandwine.com

Profile

“She Was a Soul Food Sensation. Then, 19 Years Ago, She Disappeared.”

Mayukh Sen

Food52

Wine, Spirits, and Other Beverages

“The Pu-Erh Broker”

Max Falkowitz

Saveur

Craig Claiborne Distinguished Restaurant Review Award

Counter Intelligence: “The World’s Best Restaurant Opens a Pop-Up in Mexico”; “At Vespertine, Jonathan Gold Makes Contact with Otherworldly Cooking”; “Jonathan Gold Finds Delight in the Secretive Santa Monica Restaurant Dialogue”

Jonathan Gold

Los Angeles Times

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Fisher Distinguished Writing Award

"Who Owns Uncle Ben?"

Shane Mitchell

The Bitter Southerner

Publication of the Year

The Salt

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