HUFFPOST FOOD

IACP Announces 2011 Cookbook Award Winners

The International Association of Culinary Professionals has announced the 2011 cookbook award winners. The biggest winner overall was Dorie Greenspan for <u>Around My French</u> <u>Table: More Than 300 Recipes From My Home To Yours</u>, the recipient of the award for both General Cookbook and the Book Of The Year Award. Other notable winners include The Lee Brothers for <u>The Lee Bros. Simple Fresh Southern</u> (American Cookbook Award) and Amanda Hesser for <u>The Essential New York Times Cookbook</u> (Compilation Cookbook Award). Here's the full list of winners:

Cookbook Awards

American

The Lee Bros. Simple Fresh Southern

Matt Lee, Ted Lee

Baking: Savory or Sweet

Chewy Gooey Crispy Crunchy Melt-in-Your-Mouth Cookies

Alice Medrich

Culinary History

Culinary Ephemera: An Illustrated History

William Woys Weaver

Compilations

The Essential New York Times Cookbook

Amanda Hesser

Chefs and Restaurants

Flying Pans: Two Chefs, One World

Bernard Guillas, Ron Oliver

Children, Youth and Family

Sara Moulton's Everyday Family Dinners

Sara Moulton

First Book

Fried Chicken & Champagne: A Romp Through the Kitchen at Pomegranate Bistro

Lisa Dupar

Food Matters: TIE

American Wasteland

Jonathan Bloom

Good Meat

Deborah Krasner

Food Photography and Styling

Noma: Time and Place in Nordic Cuisine

René Redzepi

General

Around My French Table: More Than 300 Recipes From My Home To Yours

Dorie Greenspan

Health and Special Diet

Essentials of Nutrition for Chefs

Catharine Powers, Mary Abbott Hess

International

The Country Cooking of Ireland

Coleman Andrews

Literary Food Writing

As Always, Julia: The Letters of Julia Child & Avis DeVoto

Joan Reardon

Professional Kitchens

Wedding Cake Art and Design: A Professional Approach

Toba Garrett

Food and Beverage Reference/Technical

Food Styling: The Art of Preparing Food for the Camera

Delores Custer **Single Subject**

Meat: A Kitchen Education

James Peterson

Wine, Beer or Spirits

Asian Palate

Jeannie Cho Lee

The Design Award

Noma: Time and Place in Nordic Cuisine

René Redzepi

The Jane Grigson Award: TIE

Chanterelle Dreams, Amanita Nightmares: The Love, Lore, and Mystique of Mushrooms

Greg Marley

What I Eat: Around the World in 80 Diets

Peter Menzel, Faith D'Aluisio

The People's Choice Award

Flying Pans: Two Chefs, One World

Bernard Guillas, Ron Oliver

Book of the Year Award

Around My French Table: More Than 300 Recipes From My Home To Yours

Dorie Greenspan

Bert Greene Award Winners

Culinary Writing about Beer, Wine, and/or Spirits

Drinking in Islamabad

Lawrence Osborne

Playboy Magazine

Blog

Hunter Angler Gardener Cook

Hank Shaw

www.honest-food.net

Culinary Writing That Makes a Difference

The Future of Milk

David Goodman

EatingWell

Culinary Writing: Restaurant and/or Chef with or without Recipes

Spirit of the Bistro

Alexander Lobrano

SAVEUR Magazine

Culinary Writing with Recipes

Roots of the Deli

David Sax

SAVEUR Magazine

Culinary Writing without Recipes

Grecian Formula

Alan Richman

enRoute

Photography and Food Styling Contest Winners

Best in Show

Supper Club

Jody Horton

People's Choice

Supper Club

Jody Horton

Awards of Excellence Recipients

Avocational Cooking School of the Year

Tim Donnely

Corporate Chef, Publix Aprons Cooking Schools

Consumer Educational and Communication Materials of the Year

Wendy Brannon

Executive Director, Vidalia Onion Committee

Ogres and Onions: Shrek Forever After, Vidalias Forever Sweet!

Corporate Marketing Campaign of the Year

Kvle Rosenbaum

Account Executive, Lewis & Neale

Launch of Celery Sensations' Red Celery

Culinary Tour Operator of the Year

Judith Von Prockl

Founder/Managing Editor, Gourmet on Tour

Entrepreneur or Business Person of the Year

Rick Smilow

President/CEO, Institute of Culinary Education

Marketing Communicator of the Year

Wendy Brannon

Executive Director, Vidalia Onion Committee

Wine Steward or Sommelier of the Year

Albert Schmid

Professor/Chair, Beverage Management, Hotel-Restaurant Management & Hospitality Management, Sullivan University's National Center for Hospitality Studies

Special Recognition Award Recipients

Humanitarian Award

Michel Nischan

Chef/Owner, Dressing Room: A Homegrown Restaurant/President and CEO, Wholesome **Wave Foundation**

Lifetime Achievement Award

Martin Van

Master Chef and Television Host, Yan Can Cook

Volunteer of the Year Award

Carla Snyder

Writer, Cookbook Author, Culinary Instructor

Community Service Award

Carol Ann Sayle and Larry Butler, Boggy Creek Farm

In honor of IACP's 25th anniversary, the Culinary Classics award was created to recognize works that have altered the way food is thought about and contributed in a meaningful way to the field of culinary literature. The five inaugural Culinary Classics recipients are:

A Book of Mediterranean Food Elizabeth David On Food & Cooking Harold McGee

The Classic Italian Cook Book

Marcella Hazan

Mastering the Art of French Cooking (2 volumes)

Julia Child, Simone Beck, Louisette Bertholle

Joy of Cooking (1975 edition)

Irma S. Rombauer and Marion Rombauer Becker