International Association of Culinary Professionals
2013 Awards Finalists

IACP Cookbook Awards Finalists
Considered the gold standard among cookbook awards, IACP's Cookbook Awards have been presented for more than 25 years to promote quality and creativity in writing and publishing and to expand the public's awareness of culinary literature.

American
The Farm: Rustic Recipes for a Year of Incredible Food
by Ian Knauer
(Houghton Mifflin Harcourt)

Hiroko’s American Kitchen: Cooking with Japanese Flavors
by Hiroko Shimbo
(Andrews McMeel Publishing)

Texas Eats: The New Lone Star Heritage Cookbook, with More Than 200 Recipes
by Robb Walsh
(Ten Speed Press)

Baking: Savory or Sweet
Flour Water Salt Yeast: The Fundamentals of Artisan Bread and Pizza
by Ken Forkish
(Ten Speed Press)

The Liddabit Sweets Candy Cookbook: How to Make Truly Scrumptious Candy in Your Own Kitchen!
by Liz Gutman, Jen King
(Workman Publishing)

Simply Sensational Cookies
by Nancy Baggett
(Houghton Mifflin Harcourt)

Chefs and Restaurants
Bouchon Bakery
by Thomas Keller, Sebastien Rouxel
(Artisan Books, a division of Workman Publishing)

Jerusalem: A Cookbook
by Yotam Ottolenghi, Sami Tamimi
(Ebury Publishing (UK)/Ten Speed Press (USA))

Vietnamese Home Cooking
by Charles Phan
(Ten Speed Press)
Children, Youth and Family

*Dinner: A Love Story: It all begins at the family table*
by Jenny Rosenstrach
(HarperCollins Publishers)

*Teen Cuisine: New Vegetarian*
by Matthew Locricchio
(Amazon Children’s Publishing)

*The Mom 100 Cookbook: 100 Recipes Every Mom Needs in Her Back Pocket*
by Katie Workman
(Workman Publishing)

Compilations

*La Cucina Italiana Encyclopedia of Italian Cooking*
by The Editors of La Cucina Italiana
(Rizzoli)

*The Meat Free Monday Cookbook: A Full Menu for Every Monday of the Year*
by Annie Rigg, Paul McCartney
(Kyle Books)

*Cooking Light The New Way to Cook Light: Fresh Food & Bold Flavors for Today’s Home Cook*
by Scott Mowbray, Ann Taylor Pittman
(Oxmoor House)

Culinary History

*101 Classic Cookbooks: 501 Classic Recipes*
Editor Fales Library
(Rizzoli International Publications, Inc.)

*Cheese and Culture: A History of Cheese and its Place in Western Civilization*
by Paul S. Kindstedt
(Chelsea Green Publishing)

*The Cookbook Library: Four Centuries of the Cooks, Writers, and Recipes That Made the Modern Cookbook (California Studies in Food and Culture)*
by Anne Willan, Mark Cherniavsky, Kyri Claflin
(University of California Press)

Culinary Travel

*Burma: Rivers of Flavor*
by Naomi Duguid
(Artisan Books, a division of Workman Publishing)

*Pike Place Market Recipes: 130 Delicious Ways to Bring Home Seattle’s Famous Market*
by Jess Thomson, Clare Barboza (photography)
(Sasquatch Books)

*Sustenance: Food Traditions in Italy’s Heartland*
by Elizabeth Wholey

First Book: The Julia Child Award

*Japanese Farm Food*
by Nancy Singleton Hachisu
(Andrews McMeel Publishing)
**The Smitten Kitchen Cookbook**  
by Deborah Perelman  
(Random House, Inc. (Alfred A. Knopf))

**Vietnamese Home Cooking**  
by Charles Phan  
(Ten Speed Press)

**Food and Beverage Reference/Technical**

**The Art of Fermentation: An In-Depth Exploration of Essential Concepts and Processes from Around the World**  
by Sandor Ellix Katz  
(Chelsea Green Publishing)

**Mastering Artisan Cheesemaking: The Ultimate Guide for Home-Scale and Market Producers**  
by Gianaclis Caldwell  
(Chelsea Green Publishing)

**Modernist Cuisine at Home**  
by Nathan Myhrvold, Maxime Bilet  
(The Cooking Lab, LLC)

**Food Matters**

**The American Way of Eating: Undercover at Walmart, Applebee’s, Farm Fields and the Dinner Table**  
by Tracie McMillan  
(Scribner)

by Barb Stuckey  
(Free Press, a division of Simon and Schuster)

**Why Calories Count: From Science to Politics (California Studies in Food and Culture)**  
by Marion Nestle, Malden Nesheim  
(University of California Press)

**Food Photography and Styling**

**Bouchon Bakery**  
by Thomas Keller, Sebastien Rouxel  
(Artisan Books, a division of Workman Publishing)

**Canal House Cooks Every Day**  
by Melissa Hamilton, Christopher Hirsheimer  
(Andrews McMeel Publishing)

**Jerusalem: A Cookbook**  
by Yotam Ottolenghi, Sami Tamimi  
(Ebury Publishing (UK)/Ten Speed Press (USA))

**General**

**Gran Cocina Latina: The Food of Latin America**  
by Maricel Presilla  
(W. W. Norton & Company)

**How to Cook Everything The Basics: All You Need to Make Great Food—With 1,000 Photos**  
by Mark Bittman  
(Houghton Mifflin Harcourt)
True Food: Seasonal, Sustainable, Simple, Pure  
by Andrew Weil, Sam Fox with Michael Stebner  
(Little, Brown and Company)

Health and Special Diet  
The Back in the Swing Cookbook: Recipes for Eating and Living Well Every Day After Breast Cancer  
by Barbara Unell, Judith Fertig  
(Andrews McMeel Publishing)

Cooking Light The New Way to Cook Light: Fresh Food & Bold Flavors for Today’s Home Cook  
by Scott Mowbray, Ann Taylor Pittman  
(Oxmoor House)

Whole Grains for a New Generation: Light Dishes, Hearty Meals, Sweet Treats, and Sundry Snacks for the Everyday Cook  
by Liana Krissoff  
(Stewart, Tabori & Chang, an imprint of Abrams)

International  
Burma: Rivers of Flavor  
by Naomi Duguid  
(Artisan Books, a division of Workman Publishing)

Jerusalem: A Cookbook  
by Yotam Ottolenghi, Sami Tamimi  
(Ebury Publishing (UK)/Ten Speed Press (USA))

A Sardinian Cookbook  
by Giovanni Pilu, Roberta Muir  
(Penguin Books)

Literary Food Writing  
The Art of the Restaurateur  
by Nicholas Lander  
(Phaidon Press)

The Man Who Changed the Way We Eat: Craig Claiborne and the American Food Renaissance  
by Thomas McNamee  
(Free Press, a division of Simon and Schuster)

Yes, Chef: A Memoir  
by Marcus Samuelsson  
(Random House)

Single Subject  
Asian Tofu: Discover the Best, Make Your Own, and Cook It at Home  
by Andrea Nguyen  
(Ten Speed Press)

Modern Sauces: More than 150 Recipes for Every Cook, Every Day  
by Martha Holmberg  
(Chronicle Books)
Roots: The Definitive Compendium with more than 225 Recipes
by Diane Morgan, Antonis Achilleos (photography)
(Chronicle Books)

Wine, Beer or Spirits
Canadian Whisky: The Portable Expert
by Davin de Kergommeaux
(McCleland & Stewart, a division of Random House of Canada Limited)

Frontera: Margaritas, Guacamoles, and Snacks
by Rick Bayless, Deann Groen Bayless
(W. W. Norton & Company)

The Vineyard at the End of the World: Maverick Winemakers and the Rebirth of Malbec
by Ian Mount
(W. W. Norton & Company)

Bert Greene Awards Finalists
The Bert Greene Awards were first presented in 1991 to honor excellence in food journalism. The awards were named after Bert Greene (1923-1988), a nationally renowned cooking teacher, cookbook author, and syndicated food columnist.

Best Culinary Writing With or Without Recipes
John O’Connor
Saveur
“A Feast for All”

Alexander Lobrano
Saveur
“Eternal Terrain”

Mei Chin
gilttaste.com
“I Feared You Cilantro, Now I Love You Too Much”

Mei Chin
gilttaste.com
“Rhubarb’s Ruby Submission”

Writing That Makes a Difference
Barry Estabrook
Eating Well
“Sweet Summer Corn”

Rowan Jacobsen
Eating Well
“Swimming Upstream”

Matt Goulding
roadsandkingdoms.com
“The Long Harvest”

Writing About Beverages
Kara Newman
inspirato.com
“Cognac’s Sultry Soul”
Mike Seely  
*Seattle Weekly*  
“Murray Stenson’s Accidental Tourists”

Hanna Neuschwander  
*Edible Portland & Edible Seattle*  
“The Coffee in Your Cup”

Charles Antin  
*Food and Wine*  
“Trading Up: $43 Box Wine to $600 Burgundy”

**Culinary Travel or Memoir**
Rebecca Flint Marx  
gilttaste.com  
“From Sex Cake to Spurned Salad”

Alexander Lobrano  
*Saveur*  
“My Spanish Sanctuary”

Matt Goulding  
*Gastronomica: The Journal of Food and Culture*  
“Table for One”

**Instructional Writing**
William Alexander, with contributions from Meryl Rosofsky, Alex Rush, Kellie Evans, Dana Bowen, Ben Mims, Marne Setton  
*Saveur*  
“American Bread”

Diane Morgan, Vivian Jao, Maya Kaimal, Sara Forte, Leah Holzel, Tracey Seaman  
*Every Day with Rachael Ray*  
“Thanksgiving”

Daniel Gritzer, recipes by Seamus Mullen  
*Food and Wine*  
“The Gastronaut Files: Fire-Powered Paella”

**Digital Media Awards Finalists**
The Digital Media Awards honor excellence and trendsetters in both traditional and emerging communications technologies, including culinary blogs, video, audio, and other digital forms.

**Culinary Blog**
Salted and Styled  
Libbie Summers and Chia Chong  
saltedandstyled.com

Food for the Thoughtless  
Michael Procopio  
foodforthethoughtless.com

Jun-Blog  
Jun Belen  
blog.junbelen.com
Short Video Series
MDRN KTCHN
chow.com

Kitchen Confidence
food52.com

Master Class
saveur.com

Intriguing Use of Technology
My Provence
Laurent Gras
altaeditions.com/ae/myprovence

Find. Eat. Drink
findeatdrink.com

Culinary Web Site
chow.com
alimentumjournal.com
food52.com

Culinary Brand, Retail or Product Site
Eat Boutique
Maggie Battista
eatboutique.com

My Cooking Coach
Charles Delmar
mycookingcoach.com

Long Format Audio
Dining Around with Joel Riddell
KKSF-AM
Host: Joel Riddell

Short Format Audio
Food in 2 Worlds, Feet in 2 Worlds
WNYC-FM

Here & Now
WBUR-FM

Awards of Excellence Finalists
The Awards of Excellence honor IACP members’ extraordinary contributions and commitments to the culinary field with awards reflecting the diversity of our professional membership.

Cooking School of the Year
Institute for Culinary Education
Central Market Cooking Schools
Sur La Table Culinary Program
Cooking Teacher of the Year
Nitokrees Tadrous Carpita, CCP
Thor Erickson
Virginia Willis

Culinary Tour Operator of the Year
Kirsten Dixon
Joanne Weir

Food Photographer or Stylist of the Year
Alice M. Hart, CCP

Youth Advocate of the Year
Cooking with Kids, Inc.

Entrepreneur/Business Person of the Year
Dorothy Cann Hamilton

Corporate Marketing Campaign of the Year
Darigold