

James Beard Foundation Awards

Often called "the Oscars of the food world," the annual James Beard Foundation Awards is the food industry's biggest party, and part of a fortnight of activities that celebrate fine cuisine and James Beard's birthday. The awards started as the R.T. French Tastemakers Awards in 1966 and became a permanent part of the James Beard Foundation Awards in 1990. The Awards include honors going to the finest chefs, restaurants, journalists, cookbook authors, restaurant designers, and electronic media professionals in the country. This list is a sample of cookbooks that have received this honor—for a complete list visit www.jamesbeard.org.

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| <p>2006 Cookbook of the Year—Hungry Planet: What the World Eats by Peter Menzel and Faith D'Aluisio
Cookbook Hall of Fame—An Invitation to Indian Cooking by Madhur Jaffrey
General—The Cooks Book by Jill Norman
International—Molto Italiano by Mario Batali
Baking and Desserts—Dough: Simple Contemporary Bread by Richard Bertinet
Writing on Food—Hungry Planet: What the World Eats by Peter Menzel and Faith D'Aluisio</p> <p>2005 Cookbook of the Year—Rick Stein's Complete Seafood by Rick Stein
Cookbook Hall of Fame—The Great Scandinavian Baking Book by Beatrice Ojakangas
General—Weir Cooking in the City by Joanne Weir
International—Provance Cookbook by Patricia Wells
Baking—A Blessing of Bread: Recipes and Rituals, Memories and Mitzvah by Maggie Glezer
Writing on Food—Last Chance to Eat by Gina Mallet</p> <p>2004 Cookbook of the Year—Zuni Café Cookbook by Judy Rodgers
Cookbook Hall of Fame—The Edna Lewis Cookbook, The Taste of Country Cooking, Gift of Southern Cooking, and In Pursuit of Flavor by Edna Lewis
General—The Quick Recipe by The Editors of Cook's Illustrated Magazine
International—From Curries to Kebabs by Madhur Jaffrey
Baking—The Secrets of Baking: Simple Techniques for Sophisticated Desserts by Sherry Yard
Literary—Food Politics by Marion Nestle</p> <p>2003 Cookbook of the Year—Zuni Café Cookbook by Judy Rodgers
Cookbook Hall of Fame—The Edna Lewis Cookbook, The Taste of Country Cooking, Gift of Southern Cooking, and In Pursuit of Flavor by Edna Lewis
General—Local Flavors by Deborah Madison
International—Thai Food by David Thompson
Baking—Baking in America by Greg Patent</p> <p>2002 Cookbook of the Year—The Bread Baker's Apprentice by Peter Reinhart
Cookbook Hall of Fame—North Atlantic Seafood by Alan Davidson
General—Back to the Table by Art Smith
International—Madhur Jaffrey's Step-by-Step Cooking by Madhur Jaffrey</p> <p>2001 Cookbook of the Year—Hot Sour Salty Sweet by Jeffrey Alford and Naomi Duguid
Cookbook Hall of Fame—A Book of Mediterranean Food by Elizabeth David
General—Think Like a Chef by Tom Colicchio
International—Mexico One Plate at a Time by Rick Bayless
Writings on Food/Reference—Pot of the Fire by John Thorne with Matt Lewis Thorne</p> <p>2000 Cookbook of the Year—A Mediterranean Feast by Clifford A. Wright
Cookbook Hall of Fame—Classic Italian Cookbook by Marcella Hazan
General—Julia and Jacques Cooking at Home by Julia Child and Jacques Pépin
International—Madhur Jaffrey's World Vegetarian by Madhur Jaffrey
Reference—The Oxford Companion to Food by Alan Davidson</p> | <p>1999 Cookbook of the Year—Smokehouse Ham, Spoon Bread, & Scuppernong Wine by Joseph E. Dabney
General—How to Cook Everything by Mark Bittman
Americana—Saveur Cooks Authentic American by Colman Andrews and Dorothy Kalins
International—Mediterranean Grains and Greens by Paula Wolfert
Reference—Man Eating Bugs by Peter Menzel and Faith D'Aluisio</p> <p>1998 Cookbook of the Year—The New Making of a Cook by Madeleine Kamman
Food of the Americas—Fiesta by Anya Von Bremzen
Mediterranean—Marcella Cucina by Marcella Hazan
Writings on Food—Cod: A Biography of the Fish that Changed the World by Mark Kurlansky</p> <p>1997 General—Recipes 1-2-3 by Rozanne Gold
American—An American Place by Larry Forgione
Fruits and Vegetables—Chez Panisse Vegetables by Alice Waters
International—Patricia Wells at Home in Provence by Patricia Wells</p> <p>1996 Cookbook of the Year—Better Homes & Garden Dieters Cookbook by Joyce Trollope, Editor
General—Jim Fobel's Big Flavors by Jim Fobel
Chefs—In Julia's Kitchen with Master Chefs by Julia Child
International—Susanna Foo Chinese Cuisine by Susanna Foo</p> <p>1995 Cookbook Hall of Fame—Greene on Greens by Burt Greene
General—Now You're Cooking by Elaine Corn
American—Jewish Cooking in America by Joan Nathan
International—The Cooking of the Eastern Mediterranean by Paula Wolfert
Reference—The Book of Food by Frances Bissell
Vegetarian—Moosewood Restaurant Cooks at Home by the Moosewood Collective</p> <p>1994 General—Little Meals by Rozanne Gold
Americana—Nathalie Dupree's Southern Memories by Nathalie Dupree
International—Madhur Jaffrey's A Taste of the Far East by Madhur Jaffrey
Italian—Italy in Small Bites by Carol Field
Writings on Food—Home on the Range by Cathy Luchetti</p> <p>1993 Cookbook of the Year—The Splendid Table by Lynne Rossetto Kasper
General—Back to Square One by Joyce Goldstein
Baking and Dessert—Death by Chocolate by Marcel Desaulniers
International—Yamuna's Table by Yamuna Devi
Italian—Essentials of Classic Italian Cooking by Marcella Hazan
Writings on Food—Peppers by Amal Naj</p> <p>1992 General—Pleasures of the Good Earth by Edward Giobbi
Americana—Spirit of the Harvest: North American Indian Cooking by Beverly Cox and Martin Jacobs
International—Simply French by Patricia Wells
Italian—The Harry's Bar Cookbook by Arrigo Cipriani
Writings on Food—Food and Friends by Simca and Simone Beck with Suzanne Patterson</p> |
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- 1991 Everyday Cooking—**The Short-Cut Cook** by Jacques Pépin
American/Regional—**Lee Bailey's Southern Food & Plantation Houses** by Lee Bailey
Americana—**America: The Beautiful Cookbook** by Phillip Stephen Schulz
International—**Please to the Table: The Russian Cookbook** by Anya von Bremzen and John Welchman
Writings on Food—**Epicurean Delight: The Life and Times of James Beard** by Evan Jones
- 1990 General—**La Varenne Pratique** by Anne Willan
American/Regional—**Cooking from Quilt Country** by Marcia Adams
European—**Bistro Cooking** by Patricia Wells
International—**The Foods of Vietnam** by Nicole Routhier
Writings on Food—**Essential Cook** by Charles Delmar
- 1989 General—**Cooking A to Z** by The California Culinary Academy
American—**Tastes of the Pacific Northwest** by Fred Black and Tina Bell
Asian—**Pacific Flavors** by Hugh Carpenter
Baking and Desserts—**The Cake Bible** by Rose Levy Beranbaum
International—**Bugialli on Pasta** by Giuliano Bugialli
Single Subject—**The Grains Cookbook** by Burt Greene
Specialty—**The Joy of Grilling** by Joe Famularo
Writings on Food—**Home Cooking** by Laurie Colwin
- 1988 General—**Good Housekeeping All-American Cookbook** by the editors of Good Housekeeping
American—**Craig Claiborne's Southern Cooking** by Craig Claiborne
Asian—**The Art of Indian Vegetarian Cooking** by Yamuna Devi
International—**The Food of Southern Italy** by Carlo Middione
Single Subject—**Italian Pizza & Hearth Breads** by Elizabeth Romer
Specialty—**Jacques Pépin's The Art of Cooking** by Jacques Pépin
Writings on Food—**Southern Food** by John Egerton
- 1987 General—**Classic Cooking Techniques** by Susan Lammers and Sally W. Smith
American—**Jeremiah Tower's New American Classics** by Jeremiah Tower
Asian—**Florence Lin's Complete Book of Chinese Noodles, Dumplings and Bread** by Florence Lin
International—**The Food of Portugal** by Jean Anderson
- 1986 General—**Glorious American Food** by Christopher Idone
American—**The Foods of Long Island** by Peggy Katalinich
Asian—**The Chinese Banquet Cookbook** by Eileen Yin-Fei Lo
Entertaining—**The Silver Palate Good Times Cookbook** by Sarah Leah Chase, Sheila Lukins and Julee Rosso
European—**The Norman Table** by Paul Frumkin and Claude Guerment
- 1985 General—**The Gold and Fizedale Cookbook** by Robert Fizedale and Arthur Gold
American—**Chef Paul Prudhomme's Louisiana Kitchen** by Paul Prudhomme
American Recipe Collection—**An American Folklife Cookbook** by Joan Nathan
International—**Giuliano Bugialli's Foods of Italy** by Giuliano Bugialli
- 1984 General—**Country Weekends** by Lee Bailey
American—**Cuisine of the American Southwest** by Anne Lindsay Greer
International—**The Cooking of South-West France** by Paula Wolfert
- 1983 General—**La Varenne Cooking Course** by Anne Willan
American—**Connecticut à la Carte** by Melina M. Vance
International—**Giuliano Bugialli's Classic Techniques of Italian Cooking** by Giuliano Bugialli
- 1982 General—**The New James Beard** by James Beard
American—**Honest American Fare** by Burt Greene
International—**French Regional Cooking** by Anne Willan
- 1981 General—**The Four Seasons** by Tom Margittai
American—**American Home Cooking** by Nika Hazelton
Single Subject—**Maida Heatter's Book of Great Chocolate Desserts** by Maida Heatter
- 1980 General—**La Méthode** by Jacques Pépin
The Americas—**The Book of Latin American Cooking** by Elizabeth Lambert Ortiz
International—**My Stomach Goes Traveling** by Walter Slezak
Oriental—**The Great Tastes of Chinese Cooking** by Jean Yueh
- 1979 General—**Julia Child & Company** by Julia Child
American—**The American-Regional Cookbook** by the editors of Time-Life Books
Foreign—**More Classic Italian Cooking** by Marcella Hazan
- 1978 General—**James Beard's Theory and Practice of Good Cooking** by James Beard
American—**Flavor of the South** by Jeanne Voltz
European—**Great Cooks and Their Recipes: From Taillevent to Escoffier** by Anne Willan
International—**The Key to Chinese Cooking** by Irene Kuo
- 1977 General—**The Six-Minute Soufflé and Other Culinary Delights** by Carol Cutler
Foreign—**Michel Guérard's Cuisine Minceur** by Michel Guérard
Specialty—**The Unabridged Vegetable Cookbook** by Nika Hazelton
- 1976 General—**The Doubleday Cookbook** by Jean Anderson and Elaine Hanna
Specialty—**Craig Claiborne's Favorites from the New York Times** by Craig Claiborne
- 1975 General—**I Cook As I Please** by Nika Hazelton
Foreign—**Simple French Food** by Richard Olney
Specialty—**Complete Book of Breads** by Bernard Clayton, Jr.
- 1974 General—**The Seasonal Kitchen** by Perla Meyers
Foreign—**The Classic Italian Cookbook** by Marcella Hazan
Specialty—**Dinner Against the Clock** by Madeleine Kamman
- 1973 General—**James Beard's American Cookery** by James Beard
First Cookbook—**The Cuisines of Mexico** by Diana Kennedy
Foreign—**The Chinese Cookbook** by Craig Claiborne and Virginia Lee
Specialty—**Pâtés and Other Marvelous Meat Loaves** by Dorothy Ivens
- 1972 General—**The Four Seasons Cookbook** by Charlotte Adams
Foreign—**The New York Times International Cookbook** by Craig Claiborne
- 1971 General—**Splendid Fare** by Albert Stockli
American—**California Cookbook** by Jeanne Voltz
- 1970 General—**Kitchen Primer** by Craig Claiborne
Foreign—**Italian Regional Cooking** by Ada Boni
- 1969 General—**The New York Times Large Type Cookbook** by Jean Hewitt
American—**American Cooking** by Dale Brown and the editors of Time-Life Books
- 1968 General—**House and Garden's New Cook Book** by José Wilson
Foreign/Regional—**The Complete Book of Mexican Cooking** by Elizabeth Lambert Ortiz
Specialty—**Nobody Ever Tells You These Things about Food and Drink** by Helen McCully