

THE FOOD PROFESSIONAL'S GUIDE

THE JAMES BEARD FOUNDATION

Directory of People, Products and Services



Who will
design my new
restaurant's
kitchen?

When is the next
seafood festival?

Who's raising
free range
hens in
Michigan?

Where can I
distribute my
new line of
Cajun spices?

How can I
locate a
local supplier
of deep
fryers?

How do I
promote my
new cooking
school?

What's new for the
center of the plate?

Where is there
a commodity
board for
kiwifruit?

Foreword by Julia Child

Compiled by Irena Chalmers

CO-PUBLISHED WITH AMERICAN SHOWCASE

THE FOOD PROFESSIONAL'S GUIDE

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Directory of People, Products and Services



Compiled by Irena Chalmers

Co-publishers

**A M E R I C A N
S H O W C A S E**

AMERICAN SHOWCASE, INC.

NEW YORK



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NEW YORK



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THE FOOD PROFESSIONAL'S GUIDE

THE JAMES BEARD FOUNDATION
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From Julia Child's Kitchen

The James Beard Foundation exists in Jim Beard's own house in New York, where he lived, and taught, and entertained his friends. The Foundation and the Beard House serve all those who love good food and wine, both from the enthusiast's point of view and the professional's. The Beard House is conceived as a meeting ground as well as a gastronomic information center for all of us, whether we live in and around the Big Apple or come there on friendly or business visits. We need such a place in New York, where we can meet and commune and dine and celebrate—and where we can honor our generous patron saint, James A. Beard.

Jim was a prime source of information on everyone and everything in the food and wine world, and if he didn't know the answer he knew where to find it. Always generous with his knowledge, he loved nothing better than to give out with names, places, ingredients, people—and gossip, too. He seemed to know everything

that went on in the business, and he thoroughly enjoyed sharing.

It is particularly fitting, then, that this first official publication of The James Beard Foundation be a wide-ranging directory of people and things and institutions serving the food and wine professions. Here in one place are all the names that we used to have to find by hunting through a dozen different directories. You no longer have to spend hours on your own tracing down a fact, a service or a person; the editors of this directory have done the work for you.

Here is the first edition; updated editions will be in the works in future years, because this directory must remain a reliable and current source of facts for the entire food and wine community.

A better living tribute to the memory of James Andrew Beard, that legendary fount of information, can hardly be imagined. In fact, I can't imagine how we have all lived without it.

Julia Child

About The James Beard Foundation

James Beard, known as the father of American gastronomy, was born in Portland, Oregon, on May 5, 1903. When he died in New York City, on January 22, 1985, his name had become synonymous with American food.

This country's first nationally recognized food personality, James Beard wrote more than 20 cookbooks and published thousands of weekly syndicated newspaper columns on food, in addition to numerous magazine articles, principally for *Gourmet* and *House & Garden*. He had one of the first television cooking shows, was a familiar voice on the radio and gave classes all over the country. Always, he preached a doctrine of rational simplicity, good native ingredients—and, above all, direct pleasure from food without too much fuss.

He would have been delighted at the publication of this directory, which provides accurate information and expert help in so many of his areas of knowledge.

The idea of saving Jim's home in Greenwich Village was conceived by Julia Child as an element in establishing gastronomy as a recognized and valued American art. Today the Beard House, home of the

Beard Foundation, is North America's first and only culinary center, where dinners, classes and all kinds of special events are held almost nightly.

The idea of showcasing the talents of young rising stars, as well as the great chefs of the world, has developed rapidly. Scholarships for deserving culinary students and apprenticeships for cooking school graduates, enabling them to work with the great chefs, will be awarded this year.

Our monthly newsletter, which goes to our more than 1,600 members, has blossomed with articles on upcoming events, profiles of visiting chefs, cookbook reviews, recipes and unexpected tidbits such as "The Nitty-Gritty on Grits."

We sponsor educational programs, including lectures, exhibits and workshops but there is still much to do to develop a fuller program of continuing education for those in the world of fine food.

The James Beard Foundation welcomes new members from across the country. We invite all fine food professionals and other supporters of gastronomy to become members and join us in our ongoing work.

Peter Kump
President
The James Beard Foundation
167 West 12th Street
New York NY 10011
April, 1990

Introduction

We have broken new ground with this first directory of food professionals. It is, though, only a beginning. The business of food is so immense that it would take a volume the size of the Manhattan telephone book to include the names of everyone who labors in this vast field.

We have not attempted to undertake such a daunting task. Instead, we have identified more than 50 different categories and compiled representative listings within each area. Each list has been very carefully considered and we have tried our best to arrange it in the way that you will find most useful.

Frequently, we have drawn on several sources in order to develop a genuinely comprehensive reference. In each case, the criteria we used are described in the introduction that precedes the list; we have also supplied directions for obtaining more extensive directories.

The book is as accurate as we could make it. Countless hours were spent calling to verify the correct spellings of names and to confirm addresses and telephone numbers. We readily concede that there will have been changes within hours of our having closed the directory. Nevertheless, we hope that even if a representative of a company has changed position, a call to the number we

have supplied will get you pointed in the right direction.

We foresee that *The Food Professional's Guide* will be useful in very many ways, and to a wide range of people. Restaurant owners and chefs will use it to find sources for new products and equipment. Cottage industries of all kinds will use it to find distributors. With its aid, food packagers can be in touch with photographers and stylists, health food suppliers can locate specialty food stores, manufacturers of kitchen equipment can identify foodservice organizations who will want to know about their newest machinery, and journalists can find sources for obtaining stories and verifying facts.

Amateurs, too, will use this book to find a reliable caterer or a good cooking school in their area, while everyone will benefit from its listings of the organizations and associations that research and supply information about the food business and of the vast range of publications serving every aspect of the industry.

But the greatest benefit of all will surely be the advantage and convenience of having colleagues' and business associates' names gathered in one place, instead of having to hunt through several sources to find them.

Irena Chalmers

Acknowledgments

Throughout the preparation of *The Food Professional's Guide* we have received encouragement and support from the literally thousands of people we have contacted. We are also greatly indebted to the consultants to whom we turned for guidance and advice and to the many companies who gave us their help in compiling the lists.

One of the greatest joys of working in the food and hospitality business is the number of friends that we make in many different fields of expertise. I have worked as a specialty food retailer, wholesaler, importer, cooking school teacher, writer and publisher and have had my life enriched by chefs, writers, winemakers, manufacturers, photographers, designers and illustrators. I shamelessly called on them all, and now is the time to thank each one, and especially...

Reynaldo Alejandro
Michael Bartlett
Joe Baum
Barry Benepe
Peter Berlinsky
Phillip S. Cooke
Marilyn Einhorn
Lisa Ekus
Edith Friedland
Margaret Gale
Alice Gautsch
Rozanne Gold
Mary Goodbody
Jeffrey Joseph
Wayne Karjala
Monica Kass
Matthew Klein
Phyllis Koegel
Lee Kraft

Peter Kump
Beth Lorenzini
Lothian Lynas
Fritz Maytag
Stephen Michaelides
Jessica Miller
Leonard Pickell
Warren Picower
Justin Rashid
Michael Roman
Lorna Sass
Scott Schulke
Howard Solganik
Maggie Waldron
Nach Waxman
Karl Weddle
Elaine Yannuzzi
L. Andrew Zausner

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The Who's Who
**OF COOKING
IN AMERICA**





Taryn
212 533-0613

The Who's Who of Cooking in America

Cook's Magazine founded the Who's Who awards in 1984. There are now over 100 top American professionals who have won this coveted award. They are the trailblazers, innovators and chroniclers of the revolution in American food and wine, who have been voted by their peers as worthy of recognition. The current inductees were honored at a ceremony and celebration of American foods held in New York City in October 1989.

Len Allison

chef/part owner, Hubert's, New York NY (1984)

Len Allison and his wife, Karen, first opened Hubert's (Karen's maiden name) in a converted old tavern-house in Brooklyn. Word spread about Hubert's Thursday night guest chef series where soon-to-be-famous chefs and writers tried their hand in the kitchen. Hubert's moved to Manhattan's Gramercy Park area in 1981, where it featured new American cuisine. The Allison's' fondness for the Far East inspired a Japanese chef exchange program and ultimately, in 1988, a new menu inspired by the Orient. Hubert's moved to its current location on East 63rd Street in 1988.

Colman Andrews

freelance writer, cookbook author, Santa Monica CA (1984)

Colman Andrews has become widely recognized for his knowledge of the foods of Spain's Catalonia region. In 1988 he published *Catalan Cuisine* and he has authored several articles on Catalan cooking for leading food and wine publications. Andrews has been reviewing restaurants in the Los Angeles area and writing on food and wine since 1972. In addition to his ongoing weekly restaurant reviews for the *Los Angeles Times*, Andrews is a contributing editor to *Metropolitan Home* and has a monthly wine column in *Los Angeles Magazine*.

Richard L. Arrowood

executive vice president/winemaker, Chateau St. Jean, Kenwood CA (1984)

While remaining executive vice president and winemaker at Chateau St. Jean, Richard Arrowood and his wife, Alis Demers Arrowood, built Arrowood Winery in 1987. Their first wines were Chardonnays from the 1986 and 1987 vintages and a 1985 Sonoma County Cabernet Sauvignon.

Arrowood holds a degree in chemistry from California State University, Sacramento, and completed his graduate work in oenology at California State University, Fresno. Before joining Chateau St. Jean in 1974, he worked for Korbel Champagne Cellars, United Vintners and Sonoma Vineyards.

Gerald Asher

wine writer, San Francisco CA (1986)

Robert Mondavi says, "Gerald Asher writes about wine the way I like to make it—elegant, enjoyable, brilliant, civilized and yet down to earth." Asher writes for *Gourmet* magazine, and for the *San Francisco Chronicle*.

Educated in England and trained in the wine trade in France, Spain and Germany, Asher came to the United States in 1970. He served as vice president and national sales manager of Imported Wines at Austin, Nichols & Company in New York and later, until 1985, as president of the Mosswood Wine Company in New York and San Francisco.

Joseph Baum

restaurant consultant, The Joseph Baum Company, Inc., New York NY (1985)

As one of the country's most influential restaurant consultants, Joseph Baum has to his credit the creation and opening of some of New York City's most innovative restaurants. These include the Rainbow Room at Rockefeller Center, The Four Seasons, Aurora and Windows on the World. According to Baum, the secret to the success of a great restaurant is its ability to change to meet the needs of its patrons. "A successful restaurant conjures up taste memories," he says. "It excites the senses and the mind and encourages the sharing of experience. You don't go there just because you are hungry."

James Beard

"Dean of American Cooking" (1984)

Beard entered the food world professionally by opening Hors d'Oeuvres, Inc., in New York, a very successful catering house that led to the publication of his first book, *Hors d'Oeuvres and Canapes*. He followed it with 21 additional books, the last of which was published shortly before his death in 1985.

Beard's writings include articles in most of the country's major magazines and a nationally syndicated column on cooking. He was featured in the first televised food program in the United States, "Elsie Presents." In the 1960s, he had his own television series in Canada and, for five years, his own daily radio program. Beard worked as a consultant for Restaurant Associates, Pillsbury, Green Giant, and Nestle.

Simone Beck

cooking instructor, Chateaufort de Grasse, France (1986)

Simone ("Simca") Beck is, according to Julia Child, the "grande dame" of cooking. Trained by Cordon Bleu chef and author Henri-Paul Pellapat in the 1930s, Simca began a partnership with Julia Child in the early 1950s by opening L'Ecole des Trois Gourmandes cooking school in Paris. The two collaborated on *Mastering the Art of French Cooking, Volumes I and II*. Simca later authored two more cookbooks and is writing an autobiography that will include 200 new recipes. She continues to teach cooking from her home in the

south of France. "You must never stop learning," she says, "because every day I discover something new—even in my old age."

Paul Bertolli

chef, Chez Panisse, Berkeley CA (1985)

Paul Bertolli's life changed keys—from music to menus—after he had traveled extensively throughout Italy. He worked at three restaurants in Florence, Italy, and later served as chef at the Fourth Street Grill in Berkeley, California, before moving to Chez Panisse in 1982. The restaurant has been widely acclaimed for its commitment to cooking with the highest quality and the freshest seasonal ingredients, both of which are reflected in Bertolli's dishes. He is co-author with Alice Waters of the *Chez Panisse Cookbook*.

Alexis Bespaloff

wine writer, New York NY (1989)

Bespaloff is the wine columnist for *New York* magazine and, in addition, has written about wine for *Connoisseur*, *Travel & Leisure* and *House Beautiful*. His *New Signet Book of Wine* has become the best-selling wine book in America, and Bespaloff is recognized as one of the country's foremost wine writers.

Anthony Dias Blue

food and wine journalist, San Francisco CA (1988)

Blue's food and wine criticisms on CBS Radio, New York, have been broadcast for 11 years, and elicit a flood of mail. Since 1981, Blue has been wine and spirits editor for *Bon Appetit*. He writes regularly for the *Los Angeles Daily News*, *Arizona Republic*, *Sacramento Bee*, *San Francisco Magazine*, *Wine Spectator* and a number of other periodicals. Blue is an active lecturer and judge for numerous wine and food competitions and is chairman of the California Wine Perspective.

Dick and Ella Brennan

co-owners, Commander's Palace, New Orleans LA (1984)

In New Orleans, one name, Brennan, has inspired the spirit and tradition of haute Creole cooking at its finest. In 1946, the Brennan family bought Commander's Palace; in 1974, brother/sister team Dick and Ella Brennan took over supervision of the restaurant, which continues to this day to be one of the

highlights of many a visitor's trip to the city and an inspiration for chefs nationwide. Says Ella, "The restaurant business has never been as exciting and challenging. It is bursting with talented people."

Ellen Brown

writer, food consultant, Washington DC (1985)

Brown planned the 1987 PBS television series, "Great Chefs of the West" and, in 1988, founded Gourmet Gazelle, the country's first nutritionally controlled carry-out restaurant. A graduate of Mt. Holyoke College, she worked for both the *Cincinnati Post* and *Cincinnati Enquirer* before becoming founding food editor of *USA Today*. She has her own consulting and writing business and has appeared in numerous newspapers and national magazines.

Giuliano Bugialli

cooking instructor and cookbook author, New York NY and Florence, Italy (1986)

Bugialli grew up in Florence and started his professional life as a teacher of Italian history and language. He has become an internationally recognized cooking teacher, with cooking schools in Italy and the United States. He has been recognized with numerous awards of excellence for his outstanding contribution to Italian cuisine. Two of his cookbooks have earned Tastemaker awards.

Marian Burros

food columnist, The New York Times, New York NY (1985)

Burros is influential with restaurateurs and food executives who watch health and food safety trends across the country. The author of many cookbooks, she was food editor of the *Washington Daily News*, *Washington Star*, and *Washington Post* before joining *The New York Times*, where she has been a food writer/restaurant critic, and is now food columnist.

Frieda Caplan

chairman, Frieda's Finest/Produce Specialties, Los Angeles CA (1985)

Many of the exotic fruits and vegetables that have become household names today got their marketing start with the expertise of Frieda Caplan. She is best known for mass marketing specialty produce items. She works with

growers around the world, year-round, to search out, develop and merchandise exotic and unusual produce items. The highlight of her career was popularizing the kiwifruit in the United States and the rest of the world. Recent exotic "discoveries" include purple potatoes, coquitos (miniature baby coconuts), and the Frieda Fajita.

Irena Chalmers

founder/president and publisher of Irena Chalmers Books, Inc., New York NY (1988)

Before founding her own publishing and book-producing company in 1980, Chalmers wrote more than 100 cookbooks and a series of international cookbooks with sales exceeding 18 million copies. Her books have received nine Tastemaker awards. She has been extensively interviewed on television and radio. A former president of Les Dames d'Escoffier, she is currently serving her second term on the board of directors of the Society for American Cuisine. She is secretary/treasurer of the International Association of Cooking Professionals and a member of the Culinary Institute of America.

Donn Chappellet

president, Chappellet Vineyards, St. Helena, CA (1985)

Donn Chappellet has been in the wine business ever since he turned his hobby into a profession and started Chappellet Vineyards in the late 1960s. A small, specialized operation in St. Helena, Chappellet has been producing excellent Chardonnays and other wines for more than 15 years. A graduate of Pomona College with a degree in economics, Donn Chappellet worked in industrial foodservice and vending before seeking greener vineyards. He avows that California has turned out "top-quality wines that can compete with any other wine, from anywhere else in the world."

Laura Chenel

owner/cheesemaker, Laura Chenel's Chevre, Santa Rosa CA (1984)

Since 1984, cheesemaker Laura Chenel has created three new cheeses and is now working on a fourth. She developed her expertise as a cheesemaker over several years, following a three-month apprenticeship in France.

Chenel comments, "Three significant

developments have contributed to the evolution of the domestic specialty cheese industry: the influx of French cheese companies into the United States and the devaluation of the dollar; the continued increase of small-scale specialty cheese producers in this country; and increased consumer awareness of sodium, fat and cholesterol in the American diet."

Julia Child

author and teacher, Cambridge MA and Santa Barbara CA (1984)

Julia Child started her culinary career in 1949 at the Cordon Bleu and later opened L'Ecole des Trois Gourmandes in Paris, with Simone Beck and Louisette Bertholle. Their jointly authored book, *Mastering the Art of French Cooking*, published in 1961, made culinary history; so did Child's PBS television series "The French Chef," which first aired in 1963. After some 200 programs she starred in several other TV series, wrote more books and in 1984 made six videos titled *The Way to Cook*. She has just published *The Way to Cook* in book form.

Tom Haruya Chino

farmer, Chino Nojo, Inc., Del Mar CA (1985)

"The most integral part of our operation is that everything is picked fresh and sold the same day," says Chino. He runs the ranch along with three of his brothers and sisters, their mother and father. Shoppers drive as long as two hours and line up to buy Chino's produce. Only Alice Waters of Chez Panisse has the produce shipped to her restaurant; buyers from all other restaurants, including Wolfgang Puck's Spago, must queue up with everyone else. A graduate of the University of California, Berkeley, Chino has done research at the Salk Institute and the Scripps Clinic and Research Foundation.

Craig Claiborne

food editor/author, East Hampton NY (1984)

In 1988 Claiborne retired from *The New York Times*, after 30 years as its food editor. He received his degree in journalism from the University of Missouri in 1942 and is a graduate of L'Ecole Hoteliere de la Societe Suisse de Hoteliers in Switzerland. Among his perennially popular cookbooks are *The*

New York Times Cookbook and *Craig Claiborne's Gourmet Diet*.

Darrell Corti

wine buyer, Corti Brothers, Sacramento CA (1989)

Corti is an internationally known wine expert and a force in the development and growth of the California wine industry. In 1964 he entered the family grocery business, Corti Brothers, located in Sacramento. Since then he has been in charge of its wine department. In the late 1960s and early 1970s, he was a catalyst in the re-evaluation and renaissance of Zinfandels grown in Amador County, California. He has served as a member of several prestigious wine societies and sits on tasting panels for regional, national and foreign competitions.

Marion Cunningham

writer/teacher, Walnut Creek CA (1984)

A culinary teacher for almost two decades, Cunningham is author of several cookbooks, the most recent being *The Breakfast Book*, recipient of *Cook's Magazine's* 1988 Platinum Plate Award for Best American Cookbook.

She studied with the late James Beard and worked as his assistant. A contributor to numerous national publications, including *Bon Appetit* and *The New York Times*, Cunningham is currently working on her third revision of *The Fanny Farmer Cookbook*. She is also a restaurant consultant.

Jack L. Davies

managing director/owner, Schramsberg Vineyards, Calistoga CA (1985)

Winemaking is both an art and a craft, according to Davies. He acquired the vineyard in 1965 and has restored it as a producer of premium champagnes. In 1990 Schramsberg will celebrate its 25th vintage of sparkling wines.

Davies views the dramatic growth in consumption of domestic and imported premium wines and champagnes as the most significant development in the wine industry today. "I am proud of leading the renaissance in quality U.S. methode champenoise wines," he says. "Now, more than seven French producers have come here and there are more than 40 new American brands. Northern California will one day be world center for the finest sparkling wines."

Robert Del Grande

co-owner/chef, Cafe Annie and Cafe Express, Houston TX (1987)

Del Grande has helped Texas reach new culinary peaks with his sophisticated interpretations of Southwest specialties. He has served as co-owner and chef at Cafe Annie since 1981, and at Cafe Express since 1984. This year, he opened a second Cafe Express, also in Houston. He views the continuing development of local growers who consider quality an essential part of their operations as one of the most significant features of the culinary arena today.

Marcel Desaulniers

executive chef/co-owner, The Trellis Cafe, Restaurant & Grill, Williamsburg VA (1984)

Visitors to Colonial Williamsburg can enjoy a taste of contemporary American cooking prepared by Marcel Desaulniers at The Trellis. After graduating from the Culinary Institute of America in 1965, Desaulniers worked in New York City at the Irving Trust Company dining room and the Colony Club, and served as saucier at the Hotel Pierre. He opened The Trellis with Tom Power and John Curtis in 1980 and authored *The Trellis Cookbook—Contemporary American Cooking in Williamsburg, Virginia* in 1988. Consumers' growing preference for healthy eating is one development that has greatly influenced Desaulniers' menu.

Paul Draper

chairman/winemaker, Ridge Vineyards, Cupertino CA (1984)

Paul Draper spent six years studying winemaking with vintners in Italy and France. He also worked and studied agricultural development in South America, including setting up a vineyard in Chile. He joined Ridge Vineyards in 1969 as a winemaker and later became a full partner. Of late, he has been busy producing the 1984 to 1987 Monte Bello Cabernets, which he says are "probably the finest consecutive vintages in the 26-year history of Ridge Monte Bellos." With interest in French winemaking and viticulture at a peak in California today, one hears the question, "Are Californians trying to imitate Bordeaux?" For fine producers like Draper, the answer is an unequivocal "No."

Dafne and Mats Engstrom

food producers/distributors, California
Sunshine Fine Foods, Inc., San Francisco CA
(1984)

Husband-and-wife team Dafne and Mats Engstrom founded California Sunshine Fine Foods in 1975. Since becoming Who's Who members, they have been busy marketing their Sturgeon Farms products and working with a large indoor well-water recycler to produce a cleaner flavored fish. They observe, "Sturgeon are the fastest growing farmed fish." The recycled water plant is new to America and it is hoped that it will work wonders, especially with pollution problems. The Engstroms took 10 quality-control people to China's Amur River in order to process and buy 10 tons of caviar to market worldwide.

Florence Fabricant

columnist, *The New York Times*, New York
NY (1989)

As the "Food Notes" columnist at *The New York Times* for the past five years, Fabricant is particularly well known for the breadth of the topics that she covers, as well as the fine palate she brings to the New York food scene. In addition to her regular column, she also writes about food and wine for the Living, Travel, Weekend and regional weekly sections of the *Times*. "One aspect of being a food writer that I find truly invigorating is that it is a constant learning process," she says. "There is always something new happening."

Dean Fearing

chef, *Mansion on Turtle Creek*, and corporate
chef, *Rosewood Hotels*, Dallas TX (1987)

Fearing is achieving national acclaim for his development of American Southwest cuisine. Relying on classic techniques, he uses seasonal and indigenous products in unconventional combinations. A graduate of the Culinary Institute of America, he came to Dallas as saucier at the Pyramid Room in the Fairmont Hotel and from there joined the Mansion on Turtle Creek. He left to become chef in Agnew's Restaurant and served as executive chef at the Verandah Club at Loew's Anatole Hotel. His awards include *Food & Wine's* "Up and Coming Young Chef of America" and the 1989 Ivy award from *Restaurants & Institutions*.

**Susan Feniger and
Mary Sue Milliken**

co-owners/chefs, *City Restaurant and Border
Grill*, Los Angeles CA (1985)

Collecting recipes from Mexico and Asia, Feniger and Milliken combine ethnic specialties with their extensive French and American training to produce an unusual and diverse array of dishes at their two Los Angeles restaurants. Both have received numerous awards and are the only women to receive the California Restaurant Writers Association's Chef of the Year award (1987-88). They currently teach cooking classes around the country and have consulted on two major restaurant projects.

M. F. K. Fisher

writer, *Glen Ellen* CA (1985)

Mary Frances Kennedy Fisher might well be considered the first lady of American food writing. Her books have inspired writers and cooks ever since her first volume, *Serve It Forth*, published in 1937 and reissued in 1989. At age 80, she is still writing, most recently *Dubious Honors*, published in 1988, and is working on a new book. She has also annotated and translated from Jean-Anthelme Brillat-Savarin's *The Physiology of Taste*.

Michael Foley

chef/proprietor, *Printer's Row and Foley's*,
Chicago (1984)

As a government history major at Georgetown University, Foley hardly seemed destined to become one of America's most innovative and acclaimed chefs. A third-generation member of a restaurant family, he is co-owner/operator with his father, Bob, of Printer's Row restaurant, opened in 1981, and Foley's, opened in 1986. Michael Foley has received numerous awards and is a member of several professional associations. He writes a food column for the *Chicago Sun-Times* and is currently working with the National Heart Association to develop a sophisticated menu that concerns itself with calories and nutrition.

Larry Forgione

chef/owner, *An American Place*, New York
NY (1984)

A 1974 graduate of the Culinary Institute of America, Forgione worked as

chef/saucier at the Connaught Hotel in London from 1975 to 1977. He later worked as chef at Regine's until 1979, then became executive chef at the River Cafe, both in New York City. In 1983 Forgione opened An American Place, where critics and patrons alike have enjoyed the restaurant's approach to new American cuisine.

Forgione is co-founder of American Spoon Foods, Inc., in Michigan. He is currently working on an in-depth book of American food and is planning another restaurant, American Place Cookery, in Ramapo, New York.

Pierre Franey

food writer, *East Hampton* NY (1986)

Franey is renowned for his many cookbooks and his "60-Minute Gourmet" columns in *The New York Times*. Born in France, he became a restaurant apprentice there at age 13. He originally came to this country to work in the French Pavilion at the 1939 World's Fair and after serving in World War II, he returned to America to live. He has served as chef at Le Pavillon, vice president for Howard Johnson's and food writer for *The New York Times*.

Jerry Goldstein

vice president, marketing, *Los Angeles
Brewing Company, Inc.*, Los Angeles CA
(1985)

In 1979 Goldstein joined a friend in starting Acacia Winery. His success can be measured by the consistently high quality of Acacia's Pinot Noir. In 1986, upon the sale of Acacia Winery to Chalone, Inc., Goldstein began a second venture, the Los Angeles Brewing Company, Inc., with Wolfgang Puck. He hopes to produce a high-quality Bavarian-style lager beer to be named Eureka. "With the proliferation of regional breweries, America is beginning to focus on foods that match and pair with beer, much as we explored foods that match wines over the past several years," he notes.

Joyce Goldstein

chef/owner, *Square One Restaurant*, San
Francisco CA (1985)

For Goldstein, opening her own restaurant in 1984 has been the highlight of an illustrious career that began in the art field. In the interim, she served as founder and director of San Francisco's acclaimed California Street

Cooking School, food writer for *Rolling Stone*, food reporter for KQED, food stylist, restaurant and kitchen design consultant, and chef at Chez Panisse. In addition to her continued success with Square One, Goldstein writes a food column, "California Cuisine," for the San Francisco Chronicle and has just published a cookbook, *The Mediterranean Kitchen*.

Richard Graff

chairman and chief operating officer, Chalone Vineyards, Inc., San Francisco CA (1984)

Graff is considered a pioneer in the U.S. wine industry. After studying all aspects of winemaking at the University of California, Davis, Graff began producing wine at Chalone in 1966 and has been in charge of operations ever since. From 1967 to 1974, he developed and ran an importing company, which was the first to bring French cooperage (barrels) to the United States. In 1969 he began consulting for Mt. Eden Vineyards in Saratoga and in 1972 launched the wine production there. Graff now oversees three additional wineries: Edna Valley Vineyard Winery, Carmenet and Acacia.

In 1981 he co-founded, with Julia Child and Robert Mondavi, the American Institute of Wine and Food. He now serves on the national board.

Randall Graham

winemaker, Bonny Doon Vineyard, Santa Cruz CA (1989)

Graham discovered the joys of French wine while working as a floor sweeper in a Beverly Hills wine shop. He has since earned a reputation as one of America's most talented, innovative and daring winemakers. In 1981 he and his family started the Bonny Doon Vineyard. Here, he embarked on a search for the "Great American Pinot Noir." Although he describes this goal as "systematically elusive," he has firmly established his French-style Pinots. His 1986 release of the 1984 vintage of Cigare Volant, "our rendition of Chateauneuf-du-Pape," stimulated a wave of interest in Rhonelike varieties made in California.

Bert Greene

cooking instructor, writer and critic, New York NY (1984)

Playwright turned chef, artist, entrepreneur and television chef, Greene wrote numerous feature stories,

cookbooks, magazine and newspaper columns, as well as plays and screenplays. The Store, in Amagansett, New York, the nation's first fancy take-out shop, was co-founded by Greene. Before his death in 1988, he was president-elect of the International Association of Cooking Professionals.

Marcella Hazan

cooking instructor, New York NY and Venice, Italy (1986)

Hazan has earned doctorates in the natural sciences and biology at the University of Ferrara in Italy. In the mid-1960s, she took a Chinese cooking class as a break from a laboratory job in New York. "The students asked me what I was cooking at home, and I told them 'Italian food.' They asked if I liked to teach, and I said 'Yes,' because I was thinking of my science field. But they meant Italian cooking." Soon, Hazan was teaching cooking classes from her New York home. She later opened a school in Bologna, Italy, and more recently has been teaching in Venice.

Maida Heatter

cookbook author, Miami Beach FL (1988)

Heatter, America's grande dame of desserts, has developed a loyal following through her five books on the subject. Her devotion to the last course began when her husband, Ralph Daniels, started what was planned as a coffee shop. By the time it opened, it had become a full-scale restaurant, with Heatter making the desserts at home. They made the news in 1968, when during the Republican convention, their restaurant featured omelettes made with canned elephant meat. Craig Claiborne came to visit, tasted the desserts and told Heatter she should write a cookbook. Five best-sellers followed.

Jeff Hvid

collector of wild foods, San Anselmo CA (1984)

Hvid learned much about wild mushrooms from Larry Stickney, past president of the San Francisco Mycological Society. The Oakville Grocery in San Francisco promoted a range of specialty foods and was interested in increasing the diversity and quality of their offerings. The grocery found in Hvid a local, knowledgeable and consistent collector of at least 10 different species. "It was the right time and the right

place. I tried to provide them with the cream of the crop, gathered no more than two days earlier," says Hvid. He also credits Alice Waters and Larry Forgione as influential buyers who have helped shape his career.

Evan Jones

freelance journalist, New York NY and East Hardwick VT (1984)

Minnesota-born Evan Jones wrote for his family's newspaper business for 35 years; he became interested in frontier American history and began food writing. His interest in writing about food was inspired while he was stationed in Paris during World War II, where he started a magazine called *Weekend*. Jones is currently a contributor to *Travel & Leisure* and *Gourmet*, and is working on the biography of James Beard.

Judith Jones

senior editor, vice president, Alfred A. Knopf, New York NY (1985)

In her 30-year-plus career as a book editor at Knopf, and before that at Doubleday, Judith Jones has helped bring numerous books into the world. Having always been attracted to American cooking, Jones has published various cookbooks by American authors, including Marian Morash and Edna Lewis. She developed an avid interest in French cooking during a three-and-a-half-year stint in Paris, but lamented that the plethora of recipe books included no comprehensive work that really taught people how to cook. When the manuscript for *Mastering the Art of French Cooking* crossed her desk, she eagerly championed it.

Barbara Kafka

president, Barbara Kafka Associates, New York NY (1984)

Kafka has served as a consultant to a number of nationally known restaurants and has helped to develop prototypes for major fast food chains. In addition to her various writing assignments, she has taught cooking classes, both alone and in collaboration with the late James Beard, and consulted for various food concerns. Most recently food editor for *Vogue* magazine, she writes food columns for *Family Circle*, *Gourmet* and *The New York Times*. Her books include *Microwave Gourmet* and *Microwave Gourmet Healthstyle Cookbook*.