

WHO'S
WHO

OF

COOKING

IN

AMERICA

1984

W

hat is the new American cuisine? Simply put, it's fresh American ingredients prepared with imagination. The new American cuisine breaks through more specific definitions because it is foremost a cuisine of chefs and home cooks serious about improving the quality of food in America. This new American cuisine was not born in a vacuum; it came to life in the midst of other broader national trends, including a new focus on the quality of the basics of life instead of on convenience, an increased concentration on health, and a reawakened interest in all things American.

At The COOK'S Magazine, we're convinced that the new American cuisine is not just a fad, or even a trend, but one of the few great creative events in culinary history. We believe this is the start of the elevation of cooking in America from an interesting potpourri into a world-class cuisine. A cuisine with its own ingredients and with techniques, such as frying, grilling, and stewing that, while neither peculiar to it nor boundaries for it, are characteristic of American food.

We support the leaders of the new American cuisine. It is their vitality, their persistence, and their inventiveness that are shaping the new cooking. Demanding better and better raw ingredients as the basis of our developing cuisine, using our own wines as ingredients and inspiration—these are at the heart of our new cooking and why we think the new American cuisine will be strong enough and permanent enough to finally become simply the American cuisine.

For this our first Who's Who of Cooking in America, we divided the many who are leading the new American cuisine into five categories—chefs, restaurateurs, food producers, vintners, and authors—each with strict guidelines for eligibility. These categories served to organize our search and to focus it on those who are setting the pace for the new American cuisine rather than following the lead of others. Our Who's Who could not possibly list all of the outstanding people who have contributed to food in America. Instead it trains the limelight on those most directly involved in the new movement to develop an American cuisine.

For chefs and restaurateurs, the criteria were the same: recent affiliation with a restaurant specializing in the new American cuisine; innovative use of native American products, work toward Americanizing foreign ideas and updating traditional American dishes. For the food-producer category (a relatively small but important group—when we talked to the top 50 about the new cooking, over two-thirds of them dwelt on improved availability of excellent produce), the candidates had to be owners of cottage industries working to produce the highest quality foodstuffs, especially those that have recently become generally available to American cooks, such as wild mushrooms and range-fed chickens. The vintners considered were those who have had a

marked influence on the direction of wine styles and on the level of quality in American wines. The authors have supported the new American cooking either in their books or through television, newspapers, or magazine articles.

Each of the five categories had a sponsor as devoted as we are to encouraging the development of American cooking. The sponsors made it possible for us to comb the country for those who deserve to be on the Who's Who and to honor the top 50 and the Honorable Mention listees at a celebration of the new cuisine in New York on the day of the awards—November 1, 1984. The sponsors of COOK'S Who's Who of Cooking in America 1984 are: CPC Food Service (restaurateurs); The Market Dining Room, World Trade Center (vintners); Paul Masson Vineyards (chefs) Restaurant Business Magazine (authors); Saran Wrap™, Dow Consumer Products (food producers).

The nomination procedure was wide open. Readers, friends of the magazine, everyone was encouraged to write to us about their favorite candidates. And write they did, into the hundreds of nominations.

To help us evaluate the possibilities, we had an Advisory Board for Who's Who Nominations. Sitting on the board were the Dean of American Cooking, James Beard; Ann Byrd, author, teacher, member and past president of the International Association of Cooking Schools; Irena Chalmers, publisher of Irena Chalmers Cookbooks, Inc.; the inspiration to more than one generation of cooks, Julia Child; wine writer Barbara Ensrud; Fritz Fonnenschmidt, instructional department head of the Culinary Institute of America; Phyllis Richman, food editor of the Washington Post; and Clark Wolf, food consultant specializing in American products. Julia Child and Jim Beard had special dispensation—we wanted their help but made it clear from the outset that the two of them, no matter the extent of their modesty and desire to recognize others, simply *must* be on the list. With the help of your nominations and the suggestions of our advisory board, the COOK'S staff made all the final choices.

Representative recipes from our Who's Who members follow the listings and show the diversity of the dishes that compose our new American cuisine. The thread that holds them together is the American desire they reflect to create the best possible dishes with the best possible ingredients. Among these recipes, there are roots in Mexico, India, France, Italy, the Orient, and of course, America.

WHO'S WHO OF COOKING IN AMERICA 1984



LEN ALLISON
Chef/Part Owner,
Hubert's,
New York, NY

A Favorite Dish: *Rabbit sausage with mole sauce.*

Background: Began his career cooking with Karen Hubert in his home in order to finance production of a documentary film. They bought the oldest tavern in Brooklyn and converted it into a restaurant. Hubert's moved from Brooklyn to Manhattan about three years ago.

View of New American Cooking: "The innovation and imagination of American cuisine stems from overseas traditions challenged by native American products. Call it melting-pot cuisine."



COLMAN ANDREWS
Free-lance Writer,
Venice, CA

Favorite Dish: *Hamburgers.*

Background: Started reviewing restaurants in 1972 for underground Los Angeles newspaper. Worked as editor in chief, *Coast* magazine and food and wine editor for *New West Magazine*. Presently writes weekly restaurant reviews for *The Los Angeles Times*, a monthly wine column in *Los Angeles Magazine*, and is a contributing editor to *Metropolitan Home*. Author of *Best Restaurants—Los Angeles* (101 Productions, 1984).

View of New American Cooking: "What I find fascinating about new American cuisine is how widespread it has become in such a short time. And it isn't just a media-created hype; there is a real demand for it. Even the big restaurant chains are getting into the act. This doesn't bother me at all. On the contrary, I think it validates the genre, and ultimately raises the food consciousness of the nation a bit."



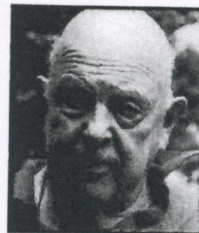
RICHARD ARROWOOD
Vice President, Wine-
master, Chateau St. Jean,
Kenwood, CA

Favorite Food and Wine Combination: *Shellfish with a dry*

California Sauvignon.

Background: Degree from California State in chemistry; graduate work in oenology. Worked for Korbel Champagne Cellars, United Vintners, and Sonoma Vineyards before becoming vice president, winemaker at Chateau St. Jean in 1974.

View of New American Cooking: "There has never been a pendulum that swings one way. We are getting back to basics—with a twist to them."



JAMES BEARD
"Dean of American
Cooking,"
New York, NY

A Favorite Dish: *Corned-beef hash with a poached egg.*

Background: James Beard has never taken a cooking lesson but has taught students across the country. Has worked with Restaurant Associates for 20 years, consulting with Joe Baum on a number of New York restaurants. Host of NBC's *I Love to Cook*, 1946-1947. He was an associate editor for *Gourmet* from 1948 to 1950, food editor for *Argosy Weekly* a few years later, and a contributor to many other publications. Writes a syndicated column on cooking. Has also been a consultant for companies such as Pillsbury, Green Giant, and Nestlé. Author of 22 books, most recently *The New James Beard* (1981) and *James Beard's Theory and Practice of Good Cooking* (1984, both Alfred A. Knopf).

View of New American Cooking: "American cooking is basically how the immigrants made their dishes with what they found here. Of course today, many people have gone far beyond this and are embellishing."



**DICK and ELLA
BRENNAN**
Co-Owners, Com-
mander's Palace,
New Orleans, LA

Specialties: *Soft-shell crab with fried stuffing.*

Background: In 1946, the Brennan family bought Commander's Palace; in 1974, brother-and-sister team Dick and Ella Brennan took over supervision of the restaurant. Co-authors of *The Commander's Palace New Orleans Cookbook* (Clarkson N. Potter, 1984).

View of New American Cooking: "In Louisiana, we have always had great natural products, a big sense of pride, and a powerful cuisine. We're very excited to see these sentiments spreading across the country."



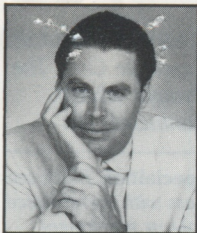
LAURA CHENEL
Owner/Cheesemaker,
California Chèvre,
Santa Rosa, CA

Favorite Foods: *"Soups and salads made with anything*

fresh from my garden."

Background: Three-month apprenticeship making cheese; four years of trial and error. Wrote *Chèvre: The Goat Cheese Cookbook* with Linda Siegfried (Peaks Pike Publishing, 1983).

View of New American Cooking: "The most exciting part to me is the energy that seems to be erupting. People are looking around with new eyes at many products, some of which are new, and some of which are not. We are attempting to put products together with a natural simplicity and a tendency toward new colors, textures, and tastes."



MICHAEL McCARTY
*Chef/Proprietor,
 Michael's Restaurant,
 Santa Monica, CA*

Specialties: *Grilled Santa Barbara quail with Maui onions on a*

bed of mâche with tiny shoestring potatoes; pasta with California goat cheese cream sauce.

Background: Attended University of Reims, Ecole Hôtelière, and the Cordon Bleu. Ran a small restaurant in France for 18 months before attending Cornell University School of Hotel Administration. Taught at University of Colorado; stayed there to earn a degree in business gastronomy. Did consulting work in Boulder; moved to Los Angeles where he taught food and wine seminars before opening Michael's Restaurant.

View of New American Cooking: "If you wanted to make a statement about cooking in America previously, you had to be classical French. We have evolved into the next step with great ingredients and techniques based on the classic but sculpted into new American."

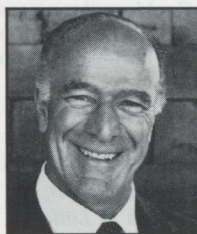


MARK MILLER
*Chef/Proprietor,
 Fourth Street Grill,
 Berkeley, CA*

Specialties: *Seafood stew, grilled quail with dried hibiscus.*

Background: Worked for Williams-Sonoma in San Francisco for a year and a half; worked at Chez Panisse for four years under Alice Waters; former chef/co-owner of San Francisco's Santa Fe Bar and Grill. Opened Fourth Street Grill in 1979.

View of New American Cooking: "I am looking for a broadening of the American palate—cooks becoming familiar with non-Western ingredients—and food that has more flavor so that there is a return to farming and homegrown produce."



ROBERT MONDAVI
*Chairman of the
 Board, Robert
 Mondavi Winery,
 Oakville, CA*

Favorite Food and Wine Combination:

Cabernet Sauvignon with homemade pasta in a tomato-meat sauce and tender lamb.

Background: Has been in the wine business since 1937 when his father became a partner in Sunnyhill Vineyard in the Napa Valley. Seven years later the Mondavi family bought the Charles Krug Winery; Robert Mondavi served as general manager. In 1966 he opened the Robert Mondavi Winery.

View of New American Cooking: "I am tremendously excited about the future of American cooking. We have the natural elements, and now we are developing the knowledge and know-how that will place our cuisine on a par with any other cuisine in the world."

SAN FRANCISCO

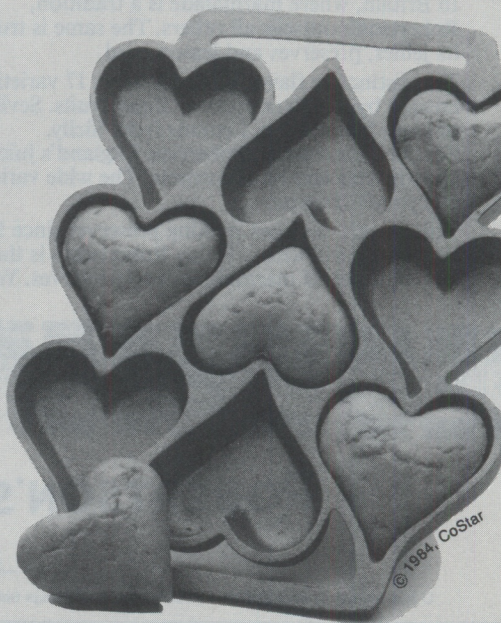
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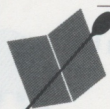
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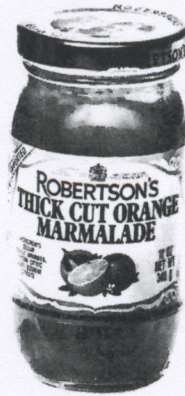
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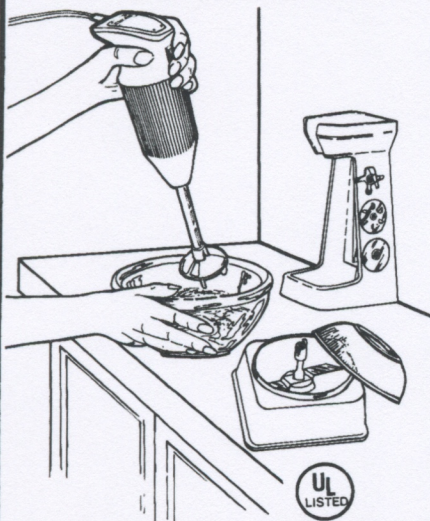


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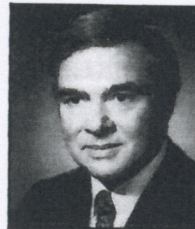


MARIAN MORASH
Executive Chef, The
Straight Wharf,
Nantucket, MA

Specialties: Black sea-
bass with sorrel sauce,
sole in parchment.

Background: Self-taught cook; worked with Julia Child. Owner of the Straight Wharf restaurant for nine years. Author of *The Victory Garden Cookbook* (Alfred A. Knopf, 1982) and *Fish Cookery* (Alfred A. Knopf, forthcoming). Served as executive chef for television programs including *Dinner at Julia's*, *Julia Child and Company*, *Julia Child and More Company*, and *The Victory Garden* series.

View of New American Cooking: "I think that the term that is going to replace nouvelle cuisine is eclectic cuisine. We are now able to get food from so many other areas that we combine ingredients from all over the world with American products. As long as the combinations taste good, we're heading in the right direction."



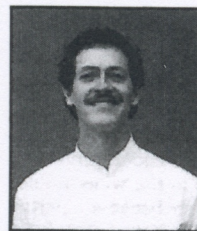
JIM NASSIKAS
Creator, President, and
Managing Partner,
Stanford Court Hotel,
San Francisco, CA

Specialties: Cape
scallops with ginger

white-wine sauce and deep-fried shreds of ginger.

Background: Graduated from University of New Hampshire in Hotel Administration. Studied at Ecole Hôtelière de la Société Suisse des Hôtelières in Lausanne, Switzerland. Joined Hotel Corporation of America and served as director of food and beverage, Mayflower Hotel, Washington, D.C., and the Plaza Hotel in New York. In 1965 became vice president and general manager, Royal Orleans hotel in Louisiana; formed Stanford Court Hotel Management Company in 1969. Is also president, Deer Valley Resort Company, Utah.

View of New American Cooking: "Americans are increasing both their expectations and hope for a better quality of life and health. American cuisine will bring it."



PATRICK O'CONNELL
Chef/Proprietor,
The Inn at Little
Washington,
Washington, VA

Specialties: Fresh,
local produce like Silver

Queen corn.

Background: Worked at a small carry-out stand when 15. While traveling in Europe, decided to pursue a career in cooking. Briefly attended the Culinary Institute of America. Worked at several country inns before opening The Inn at Little Washington in 1978.

View of New American Cooking: "I think it is a very real thing that could potentially be destroyed by the media, which are making it out as a fad. If the media could see it as an

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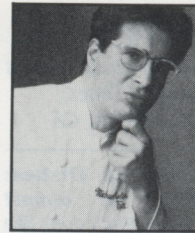
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MICHAEL ROBERTS
Chef, Trumps,
Los Angeles, CA

Specialties: *Fried cornmeal cake with chicken and clams;*

potato pancakes with goat cheese and sautéed apples; plantains with caviar, sour cream, onions, and refried beans.

Background: Michael Roberts, a former New Yorker, was well on his way to a career in music when he decided he would rather cook. Earned Certificat d'Aptitude Professionnelle after study at l'Ecole Jean-Ferrandi in Paris. Worked in restaurants in Paris, Brittany, and New York before coming to L.A.

View of New American Cooking: "If the mythology of America as the world's 'melting pot' is still a true one, then it is best represented by what is found in our country's stockpots, skillets, and saucepans. Our cooking reflects the regional and ethnic profile of a modern America; the success of our cooking depends on the technique, imagination and artistry of our chefs."



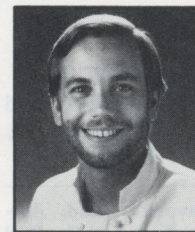
JUDY RODGERS
Chef,
Berkeley, CA

Favorite Dish of the Week: *Great mixed fry with artichokes, brains,*

sweetbreads, and suppli (risotta fritters).

Background: At age 16, she went to France as an exchange student and lived with the Troisgros family. Learned to cook by watching and tasting. Worked at Chez Panisse. Former Chef of the Union Hotel.

View of New American Cooking: "I think what's most exciting is the increasing accessibility of wonderful produce. I hope the future is towards greater simplicity, frankness, and food everyone can understand."



JIMMY SCHMIDT
Executive Chef and
Executive General
Manager, The London
Chop House,
Detroit, MI

Specialties: *Native*

Midwestern cuisine, wild morel mushroom feuilleté with asparagus and sherry cream sauce.

Background: Holds French Classic and Provincial Culinary Arts Diploma, Luberon College, Avignon, France, and French Institute Technique du Vin Diploma from Maison du Vin in Avignon. Professional chef's diploma from Modern Gourmet, Inc., in Massachusetts; held all positions at Chez La Mère Madeleine in Massachusetts, from dishwasher to senior chef.

View of New American Cooking: "The most distinct way American food has come of age is through such local American ingredients as chanterelles, morels, cattails, and wild leeks."



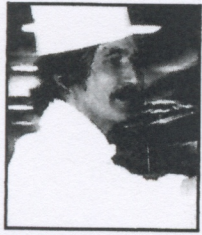
RUTH REICHL
Restaurant Editor, Los Angeles Times, Los Angeles, CA

Preferred Dishes:
"There is almost nothing that I don't like

to eat."

Background: Spent much of her childhood in France. Masters degree in art history. In 1973 opened a small restaurant with friends in Berkeley, California, called The Swallow. Author of *Mmmm: A Feastyary* (Holt, Rinehart and Winston, 1972). Restaurant critic for *California Magazine*, contributor to *Metropolitan Home, Food and Wine, Cuisine, House and Garden*, and others.

View of New American Cooking: "As a restaurant follower in California where so much has happened in recent years, I have seen a tremendous change. People are sophisticated, chefs are more creative, and we no longer need to import products."



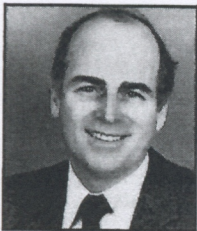
SEPPI RENGGLI
Executive Chef, The Four Seasons, New York, NY

Specialties: *Chicken pot pie, Philadelphia pepper pot, cranberry*

relish.

Background: Started cooking at the age of 14 when he apprenticed at a restaurant in Switzerland. He moved to another restaurant and then another and eventually settled in Manhattan.

View of New American Cooking: "American cuisine is a special challenge to me because it offers so many creative possibilities. In truth, there is no single American cuisine; there is only *variety*, from Southern Burgoo to Maine lobster, from Wisconsin cheese to Carolina pork barbecue, from pizza to pumpkin pie. The opportunities are as limitless as America itself, and the challenges are exhilarating."



WILLIAM RICE
Editor in Chief, Food and Wine magazine, New York, NY

Favorite Food: *Anything cooked by Paul Prudhomme.*

Background: Holds degrees from the University of Virginia and Columbia University Graduate School of Journalism, as well as Le Cordon Bleu in Paris. Former executive food editor of *The Washington Post*.

View of New American Cooking: "The new American cuisine is making food and wine a legitimate part of the cultural fabric of this country. It is a tripod, equally dependent on talented, intellectually curious cooks and winemakers, the availability of first-rate raw materials, and knowledgeable American consumers with discriminating palates and the willingness to pay more for quality."

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