

# BON APPÉTIT

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THE 10TH  
ANNUAL  
BON APPÉTIT  
AWARDS  
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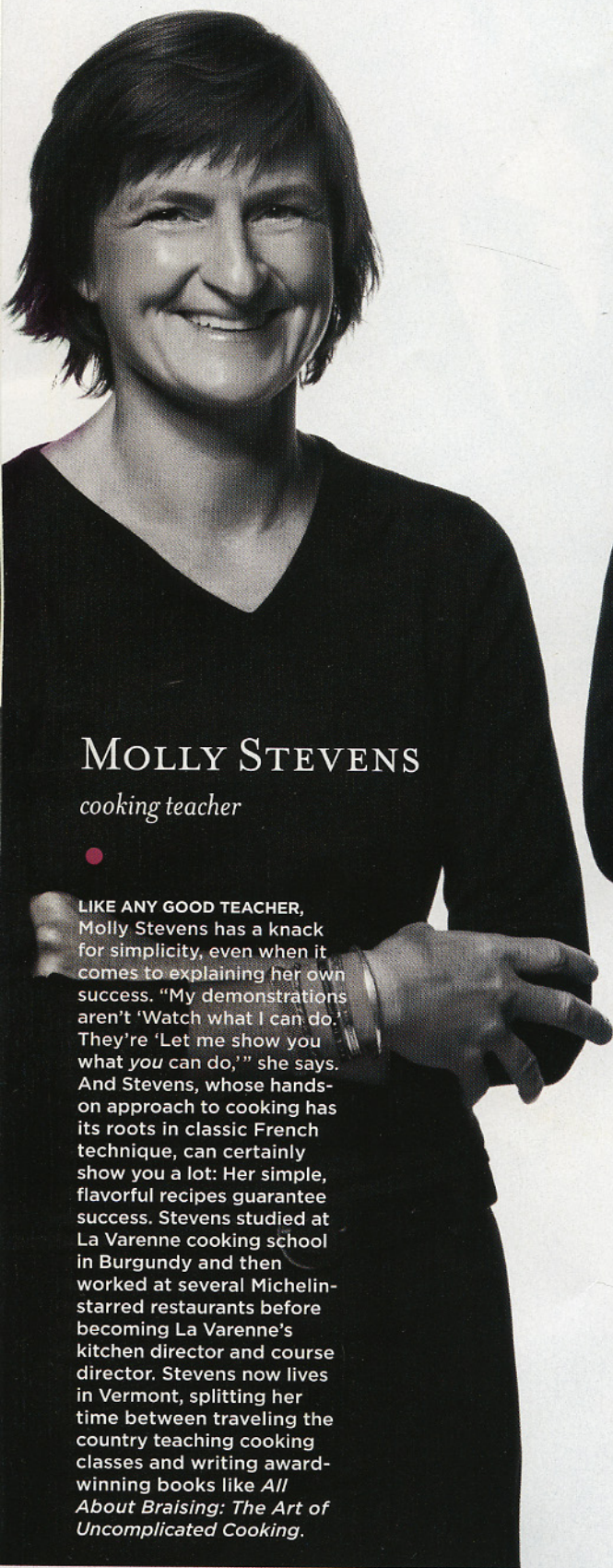
## *the 10th annual* BON APPÉTIT AWARDS

**HAPPY BIRTHDAY TO US:** The Bon Appétit Awards are ten years old this year, which means that over the past decade we have paid tribute to more than 100 extraordinary men and women—people like Julia Child, Jacques Pépin, and Mario Batali. All of them have made an indelible mark on the way we eat, drink, cook, read, and entertain. And this year's winners are equally distinguished, ranging from a young chef who is shaking up the restaurant world to husband-and-wife prosciutto producers from Iowa. We will raise a glass to all the winners—past and present—at our awards ceremony at New York's Del Posto restaurant on September 17. Join us on the following pages, as we celebrate their remarkable achievements. ►

*photography by* HENRY LEUTWYLER



Winners take all: The Bon Appétit Award designed by Adam Tihany.



## MOLLY STEVENS

*cooking teacher*

● LIKE ANY GOOD TEACHER, Molly Stevens has a knack for simplicity, even when it comes to explaining her own success. "My demonstrations aren't 'Watch what I can do.' They're 'Let me show you what you can do,'" she says. And Stevens, whose hands-on approach to cooking has its roots in classic French technique, can certainly show you a lot: Her simple, flavorful recipes guarantee success. Stevens studied at La Varenne cooking school in Burgundy and then worked at several Michelin-starred restaurants before becoming La Varenne's kitchen director and course director. Stevens now lives in Vermont, splitting her time between traveling the country teaching cooking classes and writing award-winning books like *All About Braising: The Art of Uncomplicated Cooking*.



## DAN BARBER

*chef of merit:  
setting the standard*

● "BEING A GOOD CHEF ISN'T only about preparing a good plate of food," says New York chef Dan Barber. "It's also about making connections between the impact those foods have on health, the environment, and the community." It's that holistic farm-to-table philosophy—along with his consummate skill in the kitchen—that has made Barber an inspiration for chefs and diners alike. After training under David Bouley in New York and Alice Waters in Berkeley, Barber opened his seasonally driven restaurant Blue Hill in New York's Greenwich Village in 2000. But it's what he did next that really sets him apart: Barber opened Blue Hill at Stone Barns, a restaurant located on a working farm about 30 miles north of Manhattan. It's just one of the ways Barber is making connections between the food we eat and the land it comes from. ▶