



Alton Brown

Alton Brown's flair in the kitchen developed early with guidance from his mother and grandmother, a budding culinary talent he skillfully used later "as a way to get dates" in college. Switching gears as an adult, Alton spent a decade working as a cinematographer and video director, but realized that he spent all his time between shoots watching cooking shows, which he found to be dull and uninformative. Convinced that he could do better, Alton left the film business and moved to Vermont to train at the New England Culinary Institute in Montpelier, VT. Soon after, Alton tapped all of his training to create *Good Eats*, a smart and entertaining food show that blends wit with wisdom, history with pop culture, and science with common cooking sense. Alton not only writes and produces the shows but also stars in each offbeat episode on Food Network.

Time Magazine named *Good Eats* (along with Food Network's *Iron Chef America*, which Alton hosts and provides expert commentary) one of "6 SHOWS WORTH THEIR SALT" (August 1, 2005) saying, "Alton Brown is interested in how food works, from the chemistry of cured salmon (it involves water-soluble proteins) to the physics of pressure cookers (it involves, um, pressure). Even if you never have to improvise a fish smoker out of a cardboard box, you will enjoy watching him do it. He's the MacGyver of mackerel."

Alton Brown's first book, *I'm Just Here for the Food* (Stewart, Tabori & Chang, 2002) won the James Beard Foundation Award for Best Cookbook in the Reference category, was one of the bestselling cookbooks of 2002 and has sold over 500,000 copies to date. It was also chosen by Amazon.com as one of the top 50 books of 2002 by both editors and readers. To commemorate its 5th anniversary, Stewart Tabori & Chang released *I'm Just Here for the Food: The Director's*

Cut in October 2006. This special edition features brand new recipes, 20 pages of additional material, a jacket that folds out to a poster, and a removable refrigerator magnet – along with everything that made the original a classic instruction manual for the kitchen.

Alton Brown's Gear for Your Kitchen, his long-awaited homage to tools and gadgetry, was published by STC in September 2003 and was nominated for both a James Beard Award for Best Cookbook in the Tools & Techniques category and an IACP Cookbook Award in the Food Reference/Technical category. *Gear* is an essential guide to all the “hardware” you need in the kitchen. Packed with practical advice and tips, this book takes a look at what’s needed and what isn’t, what works and what doesn’t. It even includes 25 recipes and a six-month plan to overhaul your kitchen with the most effective, innovative and even surprising culinary tools available.

Alton’s third book, on baking, *I’m Just Here for More Food*, hit bookstores in November 2004 and has since gone on to become a *New York Times Best Seller*.

Food Network’s *Good Eats* airs weeknights at 8 PM. Plus, catch additional episodes by checking local listings. Hosted by Alton Brown and now in its seventh season, *Good Eats* combines pop culture, comedy, kitchen science, and plain good eating. For more information on the show, visit the Food Network website at www.foodnetwork.com.

Alton reprises his role as the resident food historian, scientist and commentator for Food Network’s new series *Iron Chef America*. Based on the Japanese cult classic (originally produced by Fuji Television) that launched on Food Network five years ago, *Iron Chef America* the series pits some of America's favorite chefs against the inspired food wizardry of American Iron Chefs Bobby Flay, Mario Batali, Masaharu Morimoto and the first female Iron Chef, Cat Cora.

In 2006, Alton created, directed and hosted Food Network’s first-ever movie for the small screen, *Feasting On Asphalt*. Alton, with only his motorcycle, a few buddies, and the clothes on his back, took a nostalgic trip across the country to rediscover the disappearing people, places and stories of great American road food. *Feasting On Asphalt* merges a little Easy Rider with good eats and great tales from our road food’s past and present, while preserving the map for its future. Alton's long-time fans enjoyed the change of scenery, plus a host of motorcyclists finally had a food show they could warm up to. Spring of 2007 AB and crew hit the highways again, but this time a north-to-south route from New Orleans to the headwaters of the mighty Mississippi in Minnesota. It premiered August 4, 2007.

Alton is also a regular contributor to *Bon Appetit* and *Men’s Journal* magazines.

visit www.altonbrown.com

Awards and Nominations:

- Alton Brown was named the 2004 Cooking Teacher of the Year at the 7th Annual Bon Appetit American Food & Entertaining Awards.
- *I'm Just Here for the Food* won the 2003 James Beard Foundation Award for Best Cookbook in the Reference category.
- Alton Brown's *Gear for Your Kitchen* was nominated for the 2004 James Beard Foundation Award for Best Cookbook in the Reference category and the 2004 IACP Cookbook Award for Best Food Reference/Technical.
- *Thanksgiving Starts Here*, an article that appeared in the November 2003 issue of *Bon Appetit Magazine*, was nominated for a 2004 National Magazine Award in the Leisure Interests category. This category recognizes excellent service journalism about leisure-time pursuits. The practical advice or instruction presented should help readers enjoy hobbies or other recreational interests.
- *Good Eats* was nominated for the 2000 James Beard Foundation Award in the Food Journalism category for the episode, *Bird In Hand*.