



## THE JAMES BEARD FOUNDATION AWARDS

### **EMBARGO**

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## **WINNERS ANNOUNCED FOR 2005 JAMES BEARD FOUNDATION AWARDS**

**Mario Batali Named All-Clad Cookware Outstanding Chef  
Galatoire's, Named S.Pellegrino Outstanding Restaurant  
*Rick Stein's Complete Seafood* Named KitchenAid Cookbook of the Year**

New York, May 2, 2005 – Winners were announced for the 2005 James Beard Foundation Awards tonight at a ceremony held at the New York Marriott Marquis. The awards, now in their 15th year, recognize excellence and achievement in the culinary profession. More than 60 awards were presented, and more than 1700 industry leaders attended the ceremony, which was followed by a “Chefs Tribute to Julia Child” reception featuring more than two dozen leading chefs from around the U.S.

“The significance of The James Beard Foundation Awards is that nominees and winners are selected by their peers,” said Dorothy Cann Hamilton, President of The James Beard Foundation. “To win a James Beard Foundation Award is the highest honor in the industry a culinary professional can achieve.” Ms. Hamilton noted that trustees and staff of The James Beard Foundation do not vote. The James Beard Foundation is a not-for-profit organization dedicated to furthering the practice and appreciation of the culinary arts.

The James Beard Foundation Awards recipients are selected by more than 600 food and beverage industry professionals who vote by confidential ballot in one or more award categories depending on their expertise. The independent accounting firm, Lutz and Carr, tabulates ballots. Award winners receive a bronze medallion engraved with the image of James Beard, the late journalist, cookbook author, chef and cooking teacher. A full listing of awards results, photos and winners' speeches from the ceremony can be found on [www.jamesbeard.org](http://www.jamesbeard.org).

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Here is a summary of awards highlights:

### **KitchenAid Cookbook Awards**

The Foundation presented awards in 15 categories for food and beverage books published in 2004.

KitchenAid Cookbook of the Year went to ***Rick Stein's Complete Seafood*** (Ten Speed Press) by Rick Stein.

The KitchenAid Cookbook Hall of Fame, for a cookbook in publication for at least 10 years that has made significant and lasting impact, was presented to ***The Great Scandinavian Baking Book*** (University of Minnesota Press) by Beatrice Ojakangas.

### **Chef/Restaurant Awards**

New Orleans' **Galatoire's**, which is celebrating its centennial this year, was named S.Pellegrino Outstanding Restaurant. **Mario Batali** (chef and co-owner of Babbo, Esca, Lupa, Otto Enoteca Pizzeria, Casa Mono and Bistro du Vent restaurants, New York City) was named All-Clad Cookware Outstanding Chef. New York City's **Per Se** received the illy Best New Restaurant Award. **Danny Meyer** owner of The Union Square Hospitality group (including Union Square Café, Gramercy Tavern, 11 Madison Park, Tabla and The Modern) was named Waterford Wedgwood Outstanding Restaurateur.

**Christopher Lee** (Striped Bass, Philadelphia) was named Gallo of Sonoma Rising Star Chef of the Year. **Karen DeMasco** (Craft, New York City) was named All-Clad Bakeware Outstanding Pastry Chef. **Spago Beverly Hills** (California) received the Smithfield Foods Outstanding Service Award. **Veritas** (New York City) received the Waterford Outstanding Wine Service Award. **Joseph Bastianich** (owner of Italian Wine Merchants and restaurants Babbo, Esca, Otto Enoteca Pizzeria, Casa Mono and Bistro du Vent, New York City) was named Ecolab Outstanding Wine & Spirits Professional.

The American Express Best Chefs in America, awarded to recipients in eight regions, went to: California, **Lee Hefter** (Spago Beverly Hills, CA); Midatlantic, **Marc Vetri** (Vetri, Philadelphia); Midwest, **Tony Mantuano** (Spiaggia, Chicago); New York City, **Andrew Carmellini** (Café Boulud); Northeast, **Ana Sortun** (Oleana, Cambridge, MA); Northwest/Hawaii, **Vitaly Paley** (Paley's Place Bistro & Bar, Portland, OR); Southeast, **Joël Antunes** (Joël, Atlanta); and, Southwest, **Mark Kiffin** (The Compound, Santa Fe, NM).

**Judy Wicks**, founder of The White Dog Café and president of The White Dog Café Foundation, both in Philadelphia, received The Williams-Sonoma James Beard Foundation Humanitarian of the Year Award for her efforts to support local family farmers, independent community-based businesses and community arts.

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Four restaurants were named Southern Wines & Spirits of New York America's Classics, presented to locally owned and operated restaurants renowned for their timeless appeal and quality food. They include: **Yuca's** (Los Angeles, CA); **Charlie's Sandwich Shoppe** (Boston); **El Chorro Lodge** (Paradise Valley, AZ); and **Willie Mae's Scotch House** (New Orleans).

#### **Lifetime Achievement Award**

Cookbook author and television cooking show host, **Jacques Pépin**, Dean of Special Programs at The French Culinary Institute in New York City, received the 2005 James Beard Foundation Lifetime Achievement Award. Pépin a close friend of the late Julia Child, also oversaw the "Chefs Tribute to Julia Child" reception following the awards ceremony.

#### **Viking Range Broadcast Media Awards – for shows on food and beverage topics aired in 2004**

The Foundation presented five Viking Range Broadcast Media Awards for radio and television show segments on food and beverage topics. Television winners included "Martha Stewart Living" (syndicated) hosted by **Martha Stewart** for a national or local television food segment; "In Wine Country: Cool Kitchen" (NBC, San Francisco) hosted by **Mary Babbitt**, for Best Local Television Food Show; and "Bobby Flay Chef Mentor" (Food Network) hosted by **Bobby Flay** for Best National Television Food Show. The radio winners were WCCO-AM/CBS (Minnesota and Wisconsin) hosted by **Sue Zelickson** (local radio) and P.R.I.'s the World hosted by **Steve Dolinsky** (national radio).

#### **Restaurant Design and Graphics Awards - for projects executed since 2003**

Two firms tied for Best Restaurant Design: New York design firm, **Thomas Schlessner Design**, for the restaurant Avec in Chicago, and **Studio Gaia**, also in New York, for Solea Restaurant at the W, Mexico City. The design firm **James Barondess** received the award for Outstanding Restaurant Graphic Design for The Butcher Shop in Boston, MA.

#### **Contessa Premium Foods Who's Who of Food and Beverage in America**

The recipients of the 2005 Contessa Premium Foods Who's Who of Food and Beverage in America, which honors food and beverage professionals for their significant and lasting achievements in the food and beverage industry, were: **Joseph Bastianich**, co-owner of Italian Wine Merchants and Babbo, Becco, Lupa, Esca, Otto Enoteca Pizzeria and Bistro du Vent restaurants, New York City (also winner of the Ecolab Outstanding Wine & Spirits Professional Award); **Greg Drescher** (Senior Director for Strategic Initiatives, The Culinary Institute of America, Greystone, St. Helena, CA); **Carol Field** (book author and food writer, San Francisco, CA); **Corby Kummer** (Senior Editor, *The Atlantic Monthly*, Boston, MA); and, **Deborah Madison** (chef, cookbook author and journalist, Galisteo, NM).

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**Journalism Awards- for articles published in 2004**

At a separate ceremony on April 29th at the Grand Hyatt New York, 17 awards were presented to food and beverage journalists. The Journalism Awards have no affiliated corporate sponsorships and are solely funded by The James Beard Foundation. ***The Pittsburgh Post-Gazette*** was named Best Newspaper Food Section. Breaking his own record (again!), **Alan Richman**, Dean of Food Journalism Studies at The French Culinary Institute in New York City, received his twelfth James Beard Foundation Journalism Award in the category of Magazine Restaurant Review/Critique for an article, which appeared in *GQ Magazine*. **Mei Chin** received the MFK Distinguished Writing Award for her article in *Saveur* entitled “Eat Drink Mother Daughter.”

**How To Enter for 2006**

Entry forms for the 2006 awards will be available in late September on **www.jamesbeard.org**, or by faxing requests to: 212-627-1064. Membership in, and service to, The James Beard Foundation are neither requirements nor criteria for the awards selection. Staff and trustees of The James Beard Foundation do not vote. The James Beard Foundation is a not-for-profit organization dedicated to furthering the practice and appreciation of the culinary arts. For membership information, call 1-800-36-BEARD (800-362-3273).

The James Beard Foundation Awards are supported in kind by the following sponsors: All-Clad Bakeware; All-Clad Cookware; American Express Company; Chefwear; Colavita Extra Virgin Olive Oil; Contessa Premium Foods, Ecolab, Gallo of Sonoma Winery; illy caffè North America, Inc.; KitchenAid Home Appliances; Kobrand Corporation; Melissa’s; Cattlemen’s Beef Board and National Cattlemen’s Beef Association; S.Pellegrino; Smithfield Foods; Southern Wine & Spirits of New York, Williams-Sonoma, Waterford Wedgwood and Viking Range Corporation. The American Express® Card is the Official Card of The James Beard Foundation Awards.

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# WINNERS

## 2005 James Beard Foundation/KitchenAid Book Awards

For cookbooks published in 2004

### Category: KitchenAid Cookbook of the Year

#### **Rick Stein's Complete Seafood**

Author: Rick Stein  
Publisher: Ten Speed Press  
Editor: Lorena Jones  
Price: \$40.00

### Category: Cooking from a Professional Point of View

#### **John Ash Cooking One on One: Private Lessons in Simple, Contemporary Food from a Master Teacher**

Authors: John Ash and Amy Mintzer  
Publisher: Clarkson Potter Publishers  
Editor: Pam Krauss  
Price: \$37.50

### Category: Food of the Americas

#### **Foods of the Americas Cookbook: Native Recipes and Traditions**

Authors: Fernando and Marlene Divina  
Publisher: Ten Speed Press  
Editor: Holly Taines White  
Price: \$39.95

### Category: Photography

#### **Bouchon**

Photographer: Deborah Jones  
Publisher: Artisan  
Editors: Ann Bramson, Deborah Weiss Geline  
Price: \$50.00

### Category: Vegetarian

#### **Olive Trees and Honey: A Treasury of Vegetarian Recipes from Jewish Communities Around the World**

Author: Gil Marks  
Publisher: John Wiley & Sons  
Editor: Linda Ingroia  
Price: \$29.95

### Category: KitchenAid Cookbook Hall of Fame

#### **The Great Scandinavian Baking Book**

Author: Beatrice Ojakangas  
Publisher: University of Minnesota Press  
Editor: Todd Orjala  
Price: \$18.95

### Category: Entertaining and Special Occasions

#### **Serena, Food & Stories**

Author: Serena Bass  
Publisher: Stewart, Tabori & Chang  
Editors: Sandy Gilbert, Leslie Stoker  
Price: \$32.50

### Category: General

#### **Weir Cooking in the City**

Author: Joanne Weir  
Publisher: Simon & Schuster  
Editor: Sydney Miner  
Price: \$35.00

### Category: Reference

#### **On Food and Cooking**

Author: Harold McGee  
Publisher: Scribner  
Editors: Beth Wareham, Rica Allannic  
Price: \$35.00

### Category: Wine and Spirits

#### **Scotch Whisky**

Author: Charles MacLean  
Publisher: Cassell Illustrated  
Editor: Jonathan Lewis  
Price: \$39.95

### Category: Baking and Desserts

#### **A Blessing of Bread: Recipes and Rituals, Memories and Mitzvah**

Author: Maggie Glezer  
Publisher: Artisan  
Editor: Ann Bramson  
Price: \$35.00

### Category: Focus on Health

#### **The New Mayo Clinic Cookbook**

Authors: Foreword: Donald Hensrud, M.D., Jennifer Nelson, R.D. Recipes: Maureen Callahan, R.D & Cheryl Forberg, R.D.  
Publisher: Oxmoor House  
Editor: Christopher Frye  
Price: \$34.95

### Category: International

#### **Provence Cookbook**

Author: Patricia Wells  
Publisher: HarperCollins Publishers  
Editor: Susan Friedland  
Price: \$29.95

### Category: Single Subject

#### **All About Braising**

Author: Molly Stevens  
Publisher: W.W. Norton & Company  
Editor: Maria Guarnaschelli  
Price: \$35.00

### Category: Writing on Food

#### **Last Chance to Eat**

Author: Gina Mallet  
Publisher: W.W. Norton & Company  
Editor: Maria Guarnaschelli  
Price: \$25.95

# WINNERS

## 2005 James Beard Foundation Journalism Awards

For articles published in 2004

### Category: Newspaper Feature Writing About Restaurants and/or Chefs With or Without Recipes

**Rick Nelson**

*Star Tribune, Minneapolis*  
"Sweet Success"  
4/15/04

### Category: Newspaper Restaurant Review or Critique

**Jonathan Gold**

*LA Weekly*  
"Beyond Urban Rustic," "Post-Puck Generation – Cooking in the Age of Anxiety," "Koreatown's Top 40"  
10/1/04, 7/16/04, 2/6/04

### Category: Newspaper Columns

**Todd Kliman**

*Washington City Paper*  
"Auteur de Force," "Mex Appeal," "Kid You Not"  
5/14/04, 5/21/04, 5/28/04

### Category: Magazine Feature Writing With Recipes

**Julie Powell**

*Archaeology Magazine*  
"The Trouble with Blood: A Modern Chef Takes on the Challenge of Ancient Cooking"  
11-12/04

### Category: Magazine Columns

**Lettie Teague**

*Food & Wine*  
Wine Matters -  
"Educating Peter,"  
"Educating Peter: Geography Class,"  
"Educating Peter: The Rules of Pairing"  
9/04, 10/04, 11/04

### Category: Newspaper Section

*Pittsburgh Post-Gazette*  
Suzanne Martinson

### Category: Newspaper Feature Writing With Recipes

**Kitty Crider**

*Austin American-Statesman*  
"Anything for Mother: Remembering One February Morning with Mom and a Batch of Angel Biscuits"  
5/5/04

### Category: Newspaper or Magazine Reporting on Nutrition or Food-Related Consumer Issues

**Malcolm Gay**

*Riverfront Times, St. Louis*  
"Eat Me"  
6/9/04

### Category: Internet Writing on Food, Restaurant, Beverage, or Nutrition

**Jennifer Rosen**

*Vinhotzi.com*  
"When Corks Attack – They Do It With TCA"  
2/8/04

### Category: Magazine Feature Writing Without Recipes

**James Lawrence**

*EatingWell Magazine*  
"Catch of the Day: Choosing the Right Seafood in a World of Scaremongers, Fishmongers, and Scientists Trolling for Credible Answers"  
Spring/04

### Category: Magazine Writing on Spirits, Wine, or Beer

**Natalie MacLean**

*Ottawa City Magazine*  
"Waiter, There's a Flaw in My Wine"  
12/04

### Category: MFK Fisher Distinguished Writing Award

**Mei Chin**

*Saveur*  
"Eat Drink Mother Daughter"  
3/04

### Category: Newspaper Feature Writing Without Recipes

**Dai Huynh**

*Houston Chronicle*  
"A Mountain of Hope"  
11/28/04

### Category: Newspaper Writing on Spirits, Wine, or Beer

**Allie Johnson**

*The Pitch, Kansas City, MO*  
"Wine Makes Us Wet"  
9/30/04

### Category: Magazine Feature Writing About Restaurants and/or Chefs With or Without Recipes

**Miles Chapin**

*Saveur*  
"Through the Doors of Lüchow's"  
4/04

### Category: Magazine Restaurant Review or Critique

**Alan Richman**

*GQ*  
"The Restaurant Commandments,"  
"The Thing That Ate New York,"  
"Stick a Fork in Jean-Georges"  
7/04, 11/04, 12/04

### Category: Newsletter Writing on Food, Beverage, Restaurant, and Nutrition

*PinotReport*

Gregory S. Walter

## WINNERS

### 2005 James Beard Foundation /Viking Range Broadcast Media Awards

For television and radio programs aired in 2004

#### Category: Television Food Segment, National or Local

##### Martha Stewart Living

Host: Martha Stewart  
Network: Syndicated  
Executive Producer: Linda Corradina  
Producers: Greta Anthony, Elena Ferretti

#### Category: Television Food Show, Local

##### In Wine Country: "Cool Kitchen"

Host: Mary Babbitt  
Network: NBC 11/KNTV, San Francisco  
Producer: Mary Orlin

#### Category: Television Food Show, National

##### Bobby Flay Chef Mentor

Host: Bobby Flay  
Network: The Food Network  
Executive Producer: Kim Martin  
Producer: Michael Sheridan

#### Category: Radio Food Show, Local

##### Holiday Special

Host: Sue Zelickson  
Area: WCCO-AM/CBS, Minnesota/Wisconsin  
Producers: Rocco Bonello, Dan Geiger

#### Category: Radio Food Show, National

##### P.R.I.'s the World

Host: Steve Dolinsky  
Network: Public Radio International  
Producer: David Leveille

## WINNERS

### 2005 James Beard Foundation Design and Graphics Awards

#### Category: Outstanding Restaurant Design

For the best restaurant design or renovation in North America since January 1, 2002

##### Design Firm: Thomas Schlessner Design

Designer: Thomas Schlessner  
Thomas Schlessner  
2 King Street, Suite 7E  
New York, NY 10012  
917.673.6692  
Project: **Avec**  
615 West Randolph Street  
Chicago, IL 60661  
312-377-2002

Tie

##### Design Firm: Studio Gaia

Designer: Ilan Waisbrod  
401 Washington Street  
New York, NY 10013  
212-680-3500  
Project: **Solea Restaurant, W Mexico City**  
Campos Eliscos 252  
Mexico City, Mexico 11560  
011-5255-9138-1818

#### Category: Outstanding Restaurant Graphics

For the best restaurant graphics executed in North America since January 1, 2002

##### Design Firm: James Barondess

Designer: James Barondess  
66 Beacon Street  
Boston, MA 02108  
617-367-1945  
Project: **The Butcher Shop**  
552 Tremont Street  
Boston, MA 02118  
617-423-4800

# WINNERS

## 2005 James Beard Foundation Restaurant and Chef Awards

### **CATEGORY: WATERFORD WEDGWOOD OUTSTANDING RESTAURATEUR AWARD**

A working restaurateur, actively involved in multiple restaurants in The United States, who has set uniformly high national standards as a creative force in the kitchen and/or in restaurant operations. Must have been in the restaurant business for at least ten years

#### **Danny Meyer**

Union Square Hospitality Group  
24 Union Square East  
New York, NY 10003  
212-228-3585

### **CATEGORY: ILLY BEST NEW RESTAURANT**

A restaurant opened in 2004 that already displays excellence in food, beverage and service, and is likely to make a significant impact in years to come.

#### **Per Se**

Chef/Owner:  
Thomas Keller  
10 Columbus Circle  
New York, NY 10019  
212-823-9335

### **CATEGORY: WATERFORD OUTSTANDING WINE SERVICE AWARD**

A restaurant that displays and encourages excellence in wine service through a well-presented wine list, knowledgeable staff and efforts to educate customers about wine. Restaurant must have been in operation at least five years.

#### **Veritas**

Wine Director: Tim Kopec  
43 East 20<sup>th</sup> Street  
New York, NY 10003  
212-353-3700

### **CATEGORY: ALL-CLAD COOKWARE OUTSTANDING CHEF AWARD**

The working chef in America whose career has set national industry standards and who has served as an inspiration to other food professionals. Must have been a working chef for the past five years

#### **Mario Batali**

Babbo  
110 Waverly Place  
New York, NY 10011  
212-777-0303

### **CATEGORY: GALLO OF SONOMA RISING STAR CHEF OF THE YEAR**

A chef, age 30 or younger, who displays an impressive talent, and who is likely to make a significant industry impact in years to come.

#### **Christopher Lee**

Striped Bass  
1500 Walnut Street  
Philadelphia, PA 19102  
215-732-4444

### **CATEGORY: ECOLAB OUTSTANDING WINE AND SPIRITS PROFESSIONAL AWARD**

A winemaker, brewer or spirits professional who has made a significant national impact in the wine and spirits industry. Must have been in profession at least five years.

#### **Joseph Bastianich**

Italian Wine Merchants  
108 East 16<sup>th</sup> Street  
New York, NY 10003  
212-473-2323

### **CATEGORY: S.PELLEGRINO OUTSTANDING RESTAURANT AWARD**

The restaurant in the U.S. that serves as a national standard bearer of consistency of quality and excellence in food, atmosphere and service. Restaurant must have been in operation for at least ten years.

#### **Galatoire's**

Owners: Galatoire Family  
Chef: Ross Eirich  
209 Bourbon Street  
New Orleans, LA 70130  
504-525-2021

### **CATEGORY: ALL-CLAD BAKEWARE OUTSTANDING PASTRY CHEF AWARD**

A chef or baker who prepares desserts, pastries or breads, who serves as a national standard bearer of excellence. Must have been a pastry chef or baker for the past five years.

#### **Karen DeMasco**

Craft  
43 East 19th Street  
New York, NY 10003  
212-780-0880

### **CATEGORY: SMITHFIELD FOODS OUTSTANDING SERVICE AWARD**

A restaurant that demonstrates high standards of hospitality and service. Must have been in operation for the past five years.

#### **Spago Beverly Hills**

Owners: Wolfgang Puck/Barbara Lazaroff  
176 N. Cañon Drive  
Beverly Hills, CA 90210  
310-385-0880



# AMERICAN EXPRESS BEST CHEFS IN AMERICA

Chefs who have set new or consistent standards of excellence in their respective regions. Chefs may be from any kind of dining establishment and must have been a working chef for the last five years. The three most recent years must have been spent in the region where chef is presently working.

## CATEGORY: AMERICAN EXPRESS BEST CHEF: CALIFORNIA

**Lee Hefter**  
Spago Beverly Hills  
176 N. Cañon Drive  
Beverly Hills, CA 90210  
310-385-0880

## CATEGORY: AMERICAN EXPRESS BEST CHEF: MID-ATLANTIC

**Marc Vetri**  
Vetri  
1312 Spruce Street  
Philadelphia, PA 19107  
215-732-3478

## CATEGORY: AMERICAN EXPRESS BEST CHEF: MIDWEST

**Tony Mantuano**  
Spiaggia  
980 N. Michigan Avenue  
Chicago, IL 60611  
312-280-2750

## CATEGORY: AMERICAN EXPRESS BEST CHEF: NEW YORK CITY

**Andrew Carmellini**  
Café Boulud  
20 East 76<sup>th</sup> Street  
New York, NY 10021  
212-772-2600

## CATEGORY: AMERICAN EXPRESS BEST CHEF: NORTHEAST

**Ana Sortun**  
Oleana  
134 Hampshire Street  
Cambridge, MA 02139  
617-661-0505

## CATEGORY: AMERICAN EXPRESS BEST CHEF: NORTHWEST/HAWAII

**Vitaly Paley**  
Paley's Place Bistro & Bar  
1204 NW 21<sup>st</sup> Avenue  
Portland, OR 97209  
503-243-2403

## CATEGORY: AMERICAN EXPRESS BEST CHEF: SOUTHEAST

**Joël Antunes**  
Joël  
The Forum  
3290 Northside Pkwy.  
Atlanta, GA 30327  
404-233-3500

## CATEGORY: AMERICAN EXPRESS BEST CHEF: SOUTHWEST

**Mark Kiffin**  
The Compound  
653 Canyon Road  
Santa Fe, NM 87501  
505-982-4353

## CATEGORY: SOUTHERN WINE & SPIRITS OF NY AMERICA'S CLASSICS

**Yuca's**  
Owners: Socorra Herrera & Dora Herrera  
2056 Hillhurst Avenue  
Los Angeles, CA 90027  
323-662-1214

**Charlie's Sandwich Shoppe**  
Owners: The Manjourides Family  
429 Columbus Avenue  
Boston, MA 02116  
617-536-7669

**Willie Mae's Scotch House**  
Owner: Willie Mae Seaton  
2401 St. Anne St.  
New Orleans, LA 70119  
504-822-9503

**El Chorro Lodge**  
Owners: Joe & Evie Miller  
5550 East Lincoln Drive  
Paradise Valley, AZ 85253  
480-948-5170

## CATEGORY: WILLIAMS-SONOMA HUMANITARIAN OF THE YEAR

**Judy Wicks**  
President, the White Dog Cafe Foundation  
Proprietor, White Dog Cafe  
3420 Sansom Street  
Philadelphia, PA 19104  
215-386-9224