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Beard House

THE MAGAZINE OF THE JAMES BEARD FOUNDATION

Beyond the Red Checked Tablecloth

Authentic Italian Cuisine Finds a
Place on the American Table

The 10th Annual James Beard Foundation
Awards Supplement

*A Passion for Italy...
Food, Wine, and Culture*

BEARD BITES, SIPS, AND GIVES

beard house has new supplier what a catch!

**IT'S A TRUISM THAT YOU CAN'T HAVE A GOOD MEAL
UNLESS YOU**

begin with good ingredients, and that's doubly the case when you're talking fish. That is why we're so pleased to welcome new Beard House supplier Triar Seafood Company. The seven-year-old seafood purveyor, based in Hollywood, Florida, has an industry-wide reputation for delivering extremely fresh, high-quality fish from the Florida coastline and Keys to fine-dining restaurants around the United States. Indeed, many chefs who have cooked at the House, including Rick Bayless, Bob Waggoner, and Christian Svalesen, use Triar's products in their own kitchens. We also welcome Triar president Peter Jarvis as a new corporate member. Triar joins Sini Fulvi USA (which imports cheeses from the Mediterranean and prosciutto to the United States) and More than Gourmet (which makes gourmet stock concentrates according to the recipes of Escoffier) as Beard House suppliers, companies that, upon request, generously donate food products to visiting chefs.