



Smithsonian  
*National Museum of American History*  
*Kenneth E. Behring Center*

## Guide to the Julia Child Award Winners Collection

NMAH.AC.1371

Rebecca Kuske, intern; and Alison Oswald Archivist

2016

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## Collection Overview

<b>Repository:</b>	Archives Center, National Museum of American History
<b>Title:</b>	Julia Child Award Winners Collection
<b>Identifier:</b>	NMAH.AC.1371
<b>Date:</b>	1952-2019
<b>Extent:</b>	2.5 Cubic feet (10 boxes)
<b>Creator:</b>	Bayless, Rick Bush, George W. (George Walker), 1946- Bush, Laura Feniger, Susan Frontera Grill (Restaurant) Milliken, Mary Sue Obama, Barack Obama, Michelle Pépin, Jacques, 1935- Meyer, Danny Andrés, José, 1969-
<b>Language:</b>	Collection is in English. Some materials are in French.
<b>Summary:</b>	The collection documents the recipients of the Julia Child Award which is given to an individual (or team) who has made a profound and significant difference in the way America cooks, eats and drinks.
<b>Digital Content:</b>	<a href="#">Image(s): Julia Child Award Winners Collection</a>

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## Administrative Information

### Acquisition Information

The collection was donated to the Archives Center in 2015 by Jacques Pépin.

### Processing Information

Series 1 processed by Rebecca Kuske, intern, 2016; Series 2-5 processed by Alison Oswald, archivist, 2021.

### Preferred Citation

Julia Child Award Winners Collection, Archives Center, National Museum of American History

### Restrictions

Collection is open for research.

Social Security numbers are present and have been rendered unreadable and redacted. Researchers may use the photocopies in the collection. The remainder of the collection has no restrictions.

## Conditions Governing Use

Collection items available for reproduction, but the Archives Center makes no guarantees concerning copyright restrictions. Some materials reproduction restricted due to copyright or trademark. Other intellectual property rights may apply. Archives Center cost-recovery and use fees may apply when requesting reproductions.

## Accruals

Additional materials donated by Rick Bayless (2016); Danny Meeyer through the Union Square Hospitality Group (2017); Mary Sue Milliken (2018); and Jose Andres (2019).

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## Historical

Created by The Julia Child Foundation for Gastronomy and the Culinary Arts in 2015, the Julia Child Award is given to an individual (or team!) who has made a profound and significant difference in the way America cooks, eats and drinks.

The Foundation presents the annual award in association with the Smithsonian's National Museum of American History at a gala event held each fall in Washington, D.C.

Each year, the recipient receives a uniquely designed award engraved with his/her name and year of honor. In addition, the Foundation makes a \$50,000 grant to the food-related non-profit of the recipient's choosing.

### Source

The Julia Child Foundation for Gastronomy and the Culinary Arts (<https://juliachildaward.com/award/> last accessed on April 7, 2021)

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## Arrangement

The collection is arranged in one series by name of award recipient.

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## Names and Subject Terms

This collection is indexed in the online catalog of the Smithsonian Institution under the following terms:

### Subjects:

- Chefs -- New York
- Cooks
- Illustrations
- Notebooks
- Restaurateurs

Schematic drawings

Types of Materials:

Audio cassettes

Brochures

Business cards

Letters (correspondence) -- 20th century.

Letters (correspondence) -- 21st century

Menus

Photographs -- 1950-2000

Photographs -- 21st century

Receipts (financial records)

Names:

Child, Julia, 1912-2004

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## Container Listing

### Jacques Pépin, 1952-2015

Renowned Chef Jacques Pépin has written more than two dozen cookbooks and hosted more than 13 popular public television cooking series. His collaboration with Julia Child in the PBS TV series, *Julia and Jacques Cooking at Home*, won an Emmy Award and a James Beard Foundation award in 2001. Pépin recently completed filming his 14th cooking series for PBS, *Jacques Pépin Heart & Soul*, for KQED in San Francisco, which airs in the fall of 2015, in time for Pépin's 80th birthday. A companion cookbook, published by Houghton Mifflin Harcourt Publishers, will be released in early October, 2015.

Born in Bourg-en-Bresse, France, near Lyon, Pépin's love for cooking developed when, as a child, he helped in his parents' restaurant, *Le Pélican*. At 13, he began an apprenticeship at the *Grand Hôtel de L'Europe* and subsequently worked in Paris, ultimately serving as personal chef to three French heads of state, including Charles de Gaulle. After moving to the United States in 1959, Pépin first worked at *Le Pavillon*, a storied French restaurant in New York City. From 1960 to 1970, he was director of research and new development for Howard Johnson's and developed recipes for the restaurant chain. At the same time, he earned his bachelor's and master's degrees at Columbia University.

A former columnist for *The New York Times*, his articles have appeared in countless food magazines, notably *Food & Wine*. He is the recipient of honorary doctorate degrees from five American universities and was awarded France's highest civilian honor, *Le Legion d'Honneur*, in 2004, as well as the *Chevalier des Arts et Lettres* in 1997 and the *Mérite Agricole* in 1992. For the past 30 years, he has taught in the *Culinary Arts Program* at Boston University and served as dean of special programs at the *International Culinary Center* in New York City since 1989.

An active supporter of many non-profit organizations, Pépin serves on the board and is a spokesperson for *Spoons Across America*, an educational program which teaches children and families about healthy eating; and, he participates annually in events for *Share our Strength and Taste of the Nation*, which are dedicated to ending childhood hunger in America. Also a gifted painter, Pépin has expanded his focus on special menus, landscapes and floral subject matter to explore abstract expressionism.

#### Source

The Julia Child Foundation for Gastronomy and the Culinary Arts (<https://juliachildaward.com/recipients/jacques-pepin/> last accessed on April 7, 2021)

Box 1, Folder 1	Copies of menus, 2006 - 2015
Box 1, Folder 2	Original menus, 2001 - 2015 <a href="#">Image(s)</a>
Box 1, Folder 3	Artwork, 2013 - 2013
Box 1, Folder 4	Correspondence, 1989 - 2015
Box 1, Folder 5	Awards and certificates, 1972 - 2004
Box 1, Folder 6	Photographs, 1952 - 2013

[Image\(s\)](#)

Box 1, Folder 7

Autographed photographs, 1952 - 2015

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## Rick Bayless, 1982-1983

Many Americans may know Rick Bayless from winning the title of Bravo's Top Chef Masters, beating out the French and Italian with his authentic Mexican cuisine or from his highly rated Public Television Series, Mexico—One Plate at a Time, which wrapped its 11th season. In 2012, Rick was nominated for a Daytime Emmy for Best Culinary Host.

Rick has written nine cookbooks. His second book, Mexican Kitchen, won the International Association of Culinary Professionals (IACP) cookbook of the year award in 1996, and his fourth book, Mexico—One Plate at a Time won James Beard Best International Cookbook of the Year award in 2001. Fiesta at Rick's spent a number of weeks on The New York Times' bestseller list.

Rick's side by side award-winning restaurants are in Chicago. The casual Frontera Grill was founded in 1987 and received the James Beard Foundation's highest award, Outstanding Restaurant, in 2007. The 4-star Topolobampo served its first meals in 1991. The wildly popular, LEED GOLD-certified, fast-casual Xoco has been around since 2009, serving wood-oven tortas, steaming caldos, golden churros and bean-to-cup Mexican hot chocolate. Rick's quick-service Tortas Frontera have changed the face of food service at O'Hare International Airport, while Frontera Fresco has brought Frontera flavors to several Macy's stores and Northwestern University. In May 2016, Rick opened Leña Brava and Cruz Blanca Cervecería.

Rick and his staff established the Frontera Farmer Foundation in 2003 to support small Midwestern farms. Each year, grants are awarded to farmers for capital improvements to their family farms, encouraging greater production and profitability. To date, the Foundation has awarded nearly 200 grants totaling nearly \$2 million. In 2007, Bayless and his team launched the Frontera Scholarship, a full tuition scholarship that sends a Mexican-American Chicago Public School student to Kendall College to study culinary arts.

In 2007 Rick was awarded Humanitarian of the Year by the IACP for his many philanthropic endeavors. Rick has received a great number of James Beard Award nominations in many categories, and he has won seven: Midwest Chef of the Year, National Chef of the Year, Humanitarian of the Year, Who's Who of American Food and Drink, Best Podcast, plus two for his cookbooks. The Government of Mexico has bestowed on Rick the Mexican Order of the Aztec Eagle—the highest decoration bestowed on foreigners whose work has benefitted Mexico and its people.

Rick recently played a sold-out 5-week run on stage at Chicago's Looking Glass Theatre, where he created "Cascabel" – offering theatergoers the story of a meal, told through flavor, memory, song, dance and amazing physical feats.

### Source

The Julia Child Foundation for Gastronomy and the Culinary Arts (<https://juliachildaward.com/recipients/rick-bayless/> last accessed on April 7, 2021)

Box 2, Folder 1	Notebook/Diary, 1982-1983 Typescript and handwritten notes about traveling, ingredients, and recipes.
Box 2, Folder 2	Photographs, undated
Box 2, Folder 3	Frontera Grill, menus, undated
Box 2, Folder 4	Topolobampo, menu, undated
Box 9, Folder 1	Techniques illustrations [for cookbook], undated



Box 9, Folder 2

Fontera Grill, Chicago, artwork, undated

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## Danny Meyer, 1985-2015

Born and raised in St. Louis, Missouri, Danny Meyer grew up in a family that relished great food and hospitality. Thanks to his father's travel business, which designed custom European trips, Danny spent much of his childhood eating, visiting near and far-off places, and sowing the seeds for his future passion. In 1985, at the age of 27, Danny opened his first restaurant, Union Square Cafe, launching what would become a lifelong career in hospitality.

Thirty years later, Danny's Union Square Hospitality Group (USHG) comprises some of New York's most beloved and acclaimed restaurants, including Gramercy Tavern, The Modern, Maialino, and more. Danny and USHG founded Shake Shack, the modern-day "roadside" burger restaurant, which became a public company in 2015. USHG also offers large-scale event services, foodservice solutions for public and private institutions, industry consulting, and educational programming.

Under Danny's leadership, USHG is renowned not only for its acclaimed restaurants but also for its distinctive and celebrated culture of Enlightened Hospitality. This guiding principle of prioritizing employees first and foremost has driven and shaped USHG's ongoing evolution from a small group of restaurants into a multi-faceted hospitality organization.

Danny and USHG's diverse ventures have added to the hospitality dialogue in many contexts including dining options in museums, sports arenas, and cultural institutions, as well as prescient investments in burgeoning neighborhoods. In 2016, USHG launched a pioneering initiative to eliminate tipping throughout its New York restaurants. This new way of business, called Hospitality Included, is designed to compensate the restaurant team more equitably and professionally, while providing clear paths for professional advancement.

Danny's groundbreaking business book, *Setting the Table* (HarperCollins, 2006), a New York Times Bestseller, articulates a set of signature business and life principles that translate to a wide range of industries. A celebrated speaker and educator, Danny has set industry standards in areas such as hiring practices, innovative leadership, and corporate responsibility and addresses a wide range of audiences on such topics around the country.

Danny has been generously recognized for his leadership, business achievements, and humanitarianism, including the 2015 TIME 100 "Most Influential People" list, the 2011 NYU Lewis Rudin Award for Exemplary Service to New York City, the 2012 Aspen Institute Preston Robert Tisch Award in Civic Leadership, and the 2000 IFMA Gold Plate Award. Together, Danny and USHG's restaurants and individuals have won an unprecedented 28 James Beard Awards, including Outstanding Restaurateur (2005) and Who's Who of Food and Beverage in America (1996).

### Source

The Julia Child Foundation for Gastronomy and the Culinary Arts (<https://juliachildaward.com/recipients/danny-meyer/> last accessed on April 7, 2021)

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|-----------------|--|
| Box 2, Folder 5 | Notebook/Diary, [1980-1985?]<br>Includes telephone numbers, "to do" lists, hiring notes, notes about and approaches to customer service, ingredients, and costs.   |
| Box 2, Folder 6 | Notebook/Diary, loose items (correspondence), 1986<br>Includes notes and correspondence about wine costs, equipment and supplies, post cards, articles, and a <i>The Restaurant Reporter</i> from February 12, 1986 featuring a review of the Union Square Cafe. |

Box 2, Folder 7	Notebook/Diary, loose items (business cards), undated
Box 2, Folder 8	Employment applications, 1985
Box 2, Folder 9; Box 9, Folder 4	Photographs, 1998, 2008
Box 2, Folder 10	Correspondence, 2004
Box 2, Folder 11	Gramercy Tavern, press kit, 1995
Box 2, Folder 12	Gramercy Tavern, menus, undated
Box 2, Folder 13	<i>Taverngram</i> , 1998
Box 2, Folder 14	Gramercy Tavern, first courses, 2003
Box 2, Folder 15	Gramercy Tavern, anniversary (employee) comment cards, [2000s] Some comment cards include photo booth photographs of employees.
Box 3, Folder 1	Gramercy Tavern, anniversary (diners) comment cards, 2004
Box 3, Folder 2	Madison Square Park, 1999
Box 3, Folder 3	Blue Smoke, menu, undated
Box 3, Folder 4	Marta, menu, undated
Box 3, Folder 5; Box 8, Folder 1	Maialino, menu, undated
Box 3, Folder 6	The Modern, menus, 2005
Box 3, Folder 7; Box 8, Folder 1	North End Grill, menus, 2012
Box 3, Folder 8	Untitled (at the Whitney Museum), menu, undated
Box 4, Folder 1	Union Square Café, menus, 1995-1996
Box 4, Folder 2	Union Square Café, menus, 1997
Box 4, Folder 3	Union Square Café, menus, 1999

Box 4, Folder 4; Box 8, Folder 1	Union Square Café, menus, undated
Box 4, Folder 5	Union Square Café newsletter, 1989-2005
Box 5, Folder 1	Union Square Café, postcards, undated
Box 5, Folder 2	Union Square Hospitality Group, <i>Our Playbook</i> , undated
Box 9, Folder 5	Union Square Hospitality Group, furniture, lighting details by the Rockwell Group , 2015
Box 9, Folder 6	Union Square Hospitality Group, existing analysis by the Rockwell Group , 2015
Box 5, Folder 3	Mingugs Big Band, Live at Jazz Standard, 2010
Box 5, Folder 4	Shake Shack, stock offering, 2015
Box 5, Folder 5	Olive oil bottle designs, undated
Box 9, Folder 3	<i>Restaurant News</i> (page 36), 2001-10-01

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## Susan Feniger/Mary Sue Milliken, 1984-2010

### Susan Feniger

Iconic culinarian, author, and entrepreneur Susan Feniger may be best known for her Modern Mexican concept, Border Grill restaurants, trucks, and catering, which she runs with her business partner of more than 35 years, Mary Sue Milliken. Now with locations in Downtown Los Angeles, LAX, The Huntington Library, and Las Vegas's Mandalay Bay Resort and Casino, Border Grill continues to serve street food-inspired regional Mexican cuisine with a commitment to sustainability and the best quality ingredients. In June 2018, Feniger and Milliken debuted a fast casual eatery, BBQ Mexicana, at Las Vegas's Mandalay Bay Resort and Casino, and later this year, they will return to Santa Monica with a new all-day Mexican restaurant. Feniger also launched her own solo ventures—Blue Window with Kajsa Alger at The Huntington Library in 2016 and to-go concept Grab & Global by Susan Feniger at both LAX and San Jose International Airports in 2018.

After graduating from the Culinary Institute of America in New York, she made a groundbreaking move in joining the nearly all-male kitchen at Chicago's Le Perroquet, serendipitously meeting the only other woman in the kitchen—Mary Sue Milliken. After working for Wolfgang Puck at Ma Maison in L.A., Feniger went to the French Riviera to further hone her skills, and returned to open City Café with Milliken in 1981, forever changing L.A.'s culinary landscape by introducing eclectic dishes from around the world. That evolved into the larger CITY Restaurant in 1985—and the introduction of Border Grill as a simple spot for authentic home cooking and street foods of Mexico informed by the duo's treks through the country. A James Beard Award that same year confirmed their impact on the nation's cuisine.

Feniger and Milliken brought their innovative approaches to The Food Network with nearly 400 episodes of the "Too Hot Tamales" and "Tamales World Tour" series. They also were the original co-hosts of the popular food-centric radio show, KCRW's "Good Food," in L.A. Susan has co-authored six cookbooks, including Susan Feniger's Street Food and competed on Bravo's "Top Chef Masters" in 2010. The business partners received the Elizabeth Burns Lifetime Achievement Award from the California Restaurant Association in 2013 and earned induction into Menu Masters Hall of Fame in 2014. Los Angeles Times celebrated them in 2018 with the Gold Award for culinary excellence and innovation in Southern California.

Feniger is an active member of the community, and currently sits on the boards of the Scleroderma Research Foundation, L.A. LGBT Center, and L.A. Tourism & Convention Board; works closely with Women Chefs and Restaurateurs, Share Our Strength, and Human Rights Campaign; and co-founded Chefs Collaborative.

### Source

The Julia Child Foundation for Gastronomy and the Culinary Arts (<https://juliachildaward.com/recipients/susan-feniger/> last accessed on April 7, 2021)

### Mary Sue Milliken

Throughout a groundbreaking, nearly 40-year career, Mary Sue Milliken finds the key to her success in following her insatiable curiosity. She is best known for Border Grill restaurants, trucks, and catering, which she runs with her business partner of more than 35 years, Susan Feniger. Mary Sue seeks to amplify the flavors of amazing ingredients, surprising guests with texture and color while maintaining harmony on the plate at every Border Grill location—Downtown Los Angeles, LAX, The Huntington Library, and Las Vegas's Mandalay Bay Resort and Casino, as well as gourmet food trucks and catering. In June 2018, Milliken and Feniger debuted a grab-and-go Mexican BBQ eatery at Mandalay Bay Resort and Casino in Las Vegas, and later this year they'll return to Santa Monica with a new all-day Mexican restaurant.

Milliken leads with a staff- and community-forward approach with sustainability at its core. She has also witnessed the industry catch up to Border Grill in offering accessible, seasonal, ethnic cuisine, and empowering women to join the male-dominated realm of professional cooking. "We ditched the patriarchy long ago," Milliken recalls, "and took charge of our own destiny."

After graduating from Washburne Culinary Institute in Chicago, Milliken worked her way up and became the first female chef at Le Perroquet in 1978—where she soon met Susan Feniger. Following, she cooked at the woman-owned, two-Michelin-star Restaurant D'Olympe in Paris, before rejoining Feniger in L.A. to launch City Café in 1981, applying French techniques to unfamiliar dishes from around the world. The culinary pair found further acclaim with CITY Restaurant in 1985, and captured the hearts of Angelenos with Border Grill's '85 debut, evidenced by a James Beard Award the same year.

Milliken and Feniger brought their innovative approaches to The Food Network with the "Too Hot Tamales" and "Tamales World Tour" series, along with the Los Angeles' popular food-centric radio show, KCRW's "Good Food." In 2011, Milliken competed on season three of Bravo's "Top Chef Masters" and won \$40,000 for her chosen charity, Share Our Strength. She has also co-authored five cookbooks.

Milliken uses her platform to enact societal change, serving on the boards of both Share Our Strength and the James Beard Foundation. In 1993, she joined other progressives to found Women Chefs & Restaurateurs and Chefs Collaborative, and she was later selected to join the U.S. State Department on the American Chef Corps to promote diplomacy through food in Pakistan, Malta, and Italy. Her passion for sustainability led her to work with L.A. Food Policy Council, Pew Charitable Trusts, Oxfam, Monterey Bay Aquarium, and others.

Milliken and Feniger received the Elizabeth Burns Lifetime Achievement Award from the California Restaurant Association in 2013 and earned induction into Menu Masters Hall of Fame in 2014. Los Angeles Times also celebrated them in 2018 with the Gold Award for culinary excellence and innovation in Southern California.

### Source

The Julia Child Foundation for Gastronomy and the Culinary Arts (<https://juliachildaward.com/recipients/mary-sue-milliken/> last accessed on April 7, 2021)

Box 5, Folder 6	City of Angels Brewing Company, purchase and sale of assets, 1989-1991
Box 5, Folder 7	City Restaurant, limited partnership offerings, 1984
Box 5, Folder 8	City Restaurant, menus, 1991
Box 5, Folder 9	City Restaurant, menu, [1994?]
Box 5, Folder 10	City Restaurant, sale, 1994-1995
Box 5, Folder 11	City Restaurant, recipe labels, undated
Box 9, Folder 7	City Restaurant, artwork, undated
Box 9, Folder 7	City Restaurant, grand opening proclamation, 1985-08-24

Box 5, Folder 12      City Café, postcard, undated

Box 6, Folder 1      City Cuisine, menu mock-up, undated

Box 6, Folder 2      Ciudad LA, LLC , private offering, 1998

Box 6, Folder 3      Ciudad, brochures, undated

Box 6, Folder 4      Border Girls Grand Market Tour, brochure, undated

Box 6, Folder 5      Too Hot Tamnales, Food network advertisement, undated

Box 6, Folder 6      Border Grill, recipe labels, undated

Box 6, Folder 7      Border Grill, menu, 2010

Box 6, Folder 8      Border Grill, private offering memoranda, 2001

Box 6, Folder 9      Border Grill at Green Valley Ranch, Nevada, investment opportunity, undated

Box 6, Folder 10      Border Grill, Christmas art, undated

Box 8, Folder 2-3;  
Box 9, Folder 8;  
Box 10, Folder 2      Border Grill, artwork, 1991, undated

Box 7, Folder 1      Mesa Mexicana, 1994

Box 7, Folder 2      Recipes and notes [Hmong-related?], undated

Box 7, Folder 3      Recipes and notes [China trip?], undated

Box 7, Folder 4      Recipes and notes, India and El Salvador, undated

Box 7, Folder 5      Mexico notebook, undated

Box 7, Folder 6      Recipes and notes, Madrid, Spain, 2006

Box 7, Folder 7      Recipes and notes, unidentified, undated

Box 7, Folder 8;  
Box 10, Folder 1      Photographs, 1993, undated

Box 9, Folder 9            Susan Feniger profile in *Border Line*, 1987

Box 9, Folder 10        Photographs of Susan Feniger and Mary Sue Milliken , undated

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## José Andrés, 1994-2019

Named one of Time Magazine's "100 Most Influential People" in both 2012 and 2018, and awarded "Outstanding Chef" and "Humanitarian of the Year" by the James Beard Foundation, José Andrés is an internationally-recognized culinary innovator, New York Times best-selling author, educator, television personality, humanitarian, and chef/owner of ThinkFoodGroup. A pioneer of Spanish tapas in the United States, he is also known for his groundbreaking avant-garde cuisine and his award-winning group of more than 30 restaurants located throughout the country and beyond, ranging in a variety of culinary experiences from a food truck to his multi-location vegetable-focused fast casual Beefsteak, to world-class tasting menus like two Michelin-starred minibar by José Andrés.

Andrés is the only chef globally that has both a two-star Michelin restaurant and four Bib Gourmands. As a naturalized citizen originally from Spain, Andrés has been a tireless advocate for immigration reform. In 2010, Andrés formed World Central Kitchen, a non-profit that provides smart solutions to end hunger and poverty by using the power of food to empower communities and strengthen economies. Notably, his team served over 3.6 million meals to the people of Puerto Rico following Hurricane Maria, an experience about which he wrote the bestselling book *We Fed An Island: The True Story of Rebuilding Puerto Rico, One Meal at a Time*. Andrés has earned numerous awards, including the 2015 National Humanities Medal.

### Source

The Julia Child Foundation for Gastronomy and the Culinary Arts (<https://juliachildaward.com/recipients/jose-andres/> last accessed on April 7, 2021)

Box 7, Folder 9	Café Atlantico, 1994
Box 7, Folder 10	Café Atlantico, menu development , 1995
Box 8, Folder 4	Café Atlantico, menu, napkins, and business card
Box 7, Folder 11	Who's Cooking, <i>Washington Post Magazine</i> , 1997-10
Box 7, Folder 12	James beard Foundation Award, 2003
Box 7, Folder 13	Slides and transparencies of tapas dishes, 2004
Box 7, Folder 14	San Juan, Puerto Rico receipts, 2017
Box 7, Folder 15	Minibar, 15th anniversary, 2018
Box 7, Folder 16	Correspondence, 2019
Box 7, Folder 17	Jaleo, menu, undated
Box 7, Folder 18	Photographs, undated
Box 10, Folder 3	Jaleo, logo artwork, undated

Box 10, Folder 3

ThinkFood Group concepts board, undated

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