



## Beaumont Inn Receives Prestigious James Beard Award

(May 5, 2015) The Kentucky landmark Beaumont Inn received the James Beard Foundation 2015 America's Classic Award at the "Oscars of the food world." The awards ceremony in Chicago recognized the best chefs and restaurants across the country, while honoring the Foundation's mission to celebrate, nurture, and honor America's diverse culinary heritage. Beaumont Inn, located in Harrodsburg, has been a favorite Kentucky tourist spot since 1919. The inn's fourth and fifth generation owners, Chuck and Helen Dedman with son Dixon Dedman, received the award.

"In an ever-changing culinary landscape, our Foundation is proud to honor those whose restaurants have stood the test of time," said Susan Ungaro, president of the James Beard Foundation. "Our honorees, hailing from different cities around the country, have the unique ability to bring neighborhoods together as they celebrate the authentic and unique flavors of America's food scene."

According to the nomination:

*Founded by Glave Goddard and Annie Bell Goddard in 1917, the Beaumont, which opened for business in 1919, is still operated by their descendants. Set in a former women's college built in 1845, the Beaumont main house is columned and formal. And the menu is deeply rooted in Kentucky. The Dedman family, now at the helm, serves Kentucky products with pride, including Weisenberger meal, Meacham hams, and bourbons from the best distillers in the state.*

*Recipes for dishes like corn pudding and fried chicken, handed down through five generations, form the core of the menu. As their forebears did, the Dedmans serve two-year-old country ham, which they bring to maturation in their own aging house. Little has changed since the days when the pioneering critic Duncan Hines was a regular. "Now write this down for the people in Kentucky," he told a reporter back in 1949. "[Say] I'll be happy to get home and eat two-year-old ham, cornbread, beaten biscuits, pound cake, yellow-leg fried chicken, and corn pudding. And you can say what I think is the best eating place in Kentucky: Beaumont Inn at Harrodsburg."*

The 2015 James Beard Foundation America's Classics Award was also presented to four other restaurants: Archie's Waeside in Le Mars, Iowa; Guelaguetza in Los Angeles; Sally Bell's Kitchen in Richmond, Virginia; and Sevilla Restaurant in New York City.

This year's winners will appear in a cookbook about the James Beard Foundation's America's Classics restaurants around the country, along with more than 80 other restaurants who have won this award since its inception in 1998. The book will be published by Rizzoli in spring 2016.

Each award category has an individual committee made up of industry professionals who volunteer their time to oversee the policies, procedures, and selection of judges for their respective Awards program. All JBF Award winners receive a certificate and a medallion engraved with the James Beard Foundation Awards insignia.

Located in the heart of horse and bourbon country, Beaumont Inn has a long history of awards and recognitions. "The inn's feature in Life Magazine in 1957 really put us on the national map," says Helen Dedman. It was followed by a long list of magazine and television features. Last fall, *Garden & Gun Magazine* named their revival of the family Kentucky Owl Bourbon by Dixon Dedman as their "Made in the South Drink of the Year." Bourbon aficionado Dixon Dedman also provides personalized bourbon tastings almost daily with small groups of guests that travel from around the world. The inn is a stop on the popular Kentucky Bourbon Trail that includes nearby distilleries.

Beaumont Inn is Kentucky's oldest family-operated bed and breakfast, with 31 guestrooms and suites. In addition to the historic Main Dining Room inside the inn, Beaumont is also home to the Old Owl Tavern and Owl's Nest Pub with a more casual menu and extensive bourbon list, of course. For more information, go to [www.BeaumontInn.com](http://www.BeaumontInn.com).

*On the menu since 1919: The Classic Beaumont Dinner with "Yellow-Legged" Fried Chicken & Two-Year-Old Kentucky-Cured Country Ham, Seasoned Green Beans, Corn Pudding*

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