

## Portrait Presentation: A Conversation with Alice Waters

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## **WEBVTT**

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<i>Jack Watson</i>: First, uh, a few words about José Andrés. I just met José half an hour ago, and I'm blown away. The guy does 5 things at once.

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He was named the outstanding chef by the James Beard foundation in 2011. He is an internationally recognized culinary innovator. A passionate advocate for food and hunger issues.

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An author. A television personality and commentator and chef and owner of the ThinkFoodGroup. To top it all off, he is in this neighborhood with us.

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For those of you who don't know, just a word about the ThinkFoodGroup. It's the team responsible, under José's leadership, for, among many other things, some of Washington's most renowned and enjoyable restaurants.

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Jaleo, Zaytinya, Oyamel, and The Minibar by José Andres.

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The Bazaar restaurant, at the SLS hotel in Beverly Hills which opened in 2008, was named in 2009, as- by Zagat-

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as the top newcomer restaurant in 2009, and on of the top 10 best restaurants of the decade, to give you some idea.

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On another subject, but related, after José travelled to Haiti, following the earthquake, the devastating earthquake, he came back, and he launched something called the World Central Kitchen.

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The goal of which is to feed and assist people who find themselves in humanitarian crises around the world.

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He has been called, and I love this, by Food & Wine Magazine, the hero of the Spanish revolution. [[laughter]]

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Because he's been such a central figure in helping create the Spanish food boom in the United States.



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