

James
Beard
Foundation
Report to
Donors



The James Beard Foundation's mission is to celebrate, nurture, and honor America's diverse culinary heritage through programs that educate and inspire.

Food matters. You are what you eat not only because food is nutrition, but also because food is an integral part of our everyday lives. Food is economics, politics, entertainment, culture, fashion, family, passion, and nourishment. The James Beard Foundation is at the center of America's culinary community, dedicated to exploring the way food enriches our lives.



Dear JBF Supporters,

As we look back on this past year at the James Beard Foundation, we are thankful for all of our donors who support our mission to celebrate and honor American cuisine. We're only as strong as the good people who believe and invest in us. And our Foundation has never been stronger, thanks to your support in helping us grow our longstanding programs and develop new initiatives.

Over the past several years, we have expanded our Foundation's mission to encourage conversation about making our food world a healthier, safer, and more sustainable place. Since its inception in 2011, our annual JBF Food Conference has gathered over 200 thought leaders in policy, nutrition, and other important food-related areas. That same year we also established the James Beard Leadership Awards to recognize visionaries who are making a difference, and have since honored 20 recipients who are working to create a more healthful, sustainable, and safe food world. This spring we hosted our fourth Chefs Boot Camp for Policy and

Change, where chefs learned how to be better advocates for important food-policy issues. We now have 51 alumni from this program, and are continuing to grow this group of powerful influencers within our country's food system.

Our scholarship program continues to flourish. Since its commencement, we have awarded more than \$5 million in financial aid to over 1,600 deserving students who represent the best of the next wave of culinary talent in America. To learn more about them, visit the Scholarship Spotlight page on our website at <http://www.jamesbeard.org/education/scholarship-spotlight>.

As one of our Patrick Clark Memorial Scholarship recipients, George Edwards says, "I love my job, and can honestly say I probably wouldn't have been able to accomplish the work without the education I received and the support from the Beard Foundation."

We thank you for your continued support.

Sincerely,

Susan Ungaro
President

The James Beard Foundation
is grateful to all of our donors.
With this report, we are
pleased to recognize gifts to
the Foundation in the amount
of \$500 and above received in
our 2014 fiscal year between
April 1, 2013–March 31, 2014.

SCHOLARSHIPS

James Beard is fondly remembered by friends and colleagues as a man who offered encouragement to people embarking on a culinary career. Upholding Beard's commitment to education through our scholarship program is an essential component of the James Beard Foundation's mission. We wish to thank the following donors for their support of our scholarship program.



Clay Triplette

ANDREW ZIMMERN'S "SECOND CHANCES" SCHOLARSHIP

The Andrew Zimmern's "Second Chances" Scholarship offers a student faced with extreme challenges a "second chance," to overcome these hardships.

Eyebobs, Inc.

CLAY TRIPLETTE SCHOLARSHIP

James Beard loved to teach and encourage students pursuing culinary careers. Clay Triplette (affectionately called Babes by Mr. Beard) was by his side for 25 years and was the Steward at the famed James Beard House (home of the James Beard Foundation) in Greenwich Village, New York. In recounting the lively tales of Mr. Beard's life, he revealed that one of his Mr. Beard's very favorite things was warm, gooey chocolate chip cookies. Clay asked that this scholarship, established in his name, go to a deserving student to study baking and pastry.

Betty Fussell

Phyllis W. Isaacson

Susan Ungaro

Susan N. Walter

DESTINATION & TRAVEL FOUNDATION SCHOLARSHIP

Scholarships to be offered in 2015 and 2016

The Destination & Travel Foundation

THE CONNECTONE BANK SCHOLARSHIP

The ConnectOne Bank Scholarship is presented to an individual from the state

of New Jersey who possesses an entrepreneurial spirit and aspiration for excellence.

ConnectOne Bank

THE JEAN-LOUIS PALLADIN PROFESSIONAL WORK/STUDY GRANT

Chef Jean-Louis Palladin was a master of his craft, known for his creativity, passion, technique, and commitment to the very best. Jean-Louis was as much a teacher as a chef, encouraging and mentoring many while demanding perfection of himself and all around him. Created to perpetuate the mission and programs of the former Jean-Louis Palladin Foundation, the initiative provides a series of annual grants of up to \$10,000 to working chefs. This grant allows recipients to spend time learning from and working with master growers, producers, and food artisans; to cook alongside renowned chefs in America and abroad; and to study varied specialized skills.

Anonymous Donor

MILDRED AMICO SCHOLARSHIP

We are honored to offer the Mildred Amico Scholarship in appreciation of the achievements of our Program Director Emerita. Mildred was a student and friend of James Beard himself, and was one of the Foundation's original members. She created and directed the programs of our unique performance space for the culinary arts for more than twenty years. She also mentored thousands of chefs, helping them advance their careers.

Helen Lento



Jean-Louis Palladin



Mildred Amico



Mike Grgich



Patrick Clark



*Peter Kump with
James Beard*



WICL

MILJENKO “MIKE” GRGICH’S AMERICAN DREAM SCHOLARSHIP

Mike Grgich began his life as a peasant in Communist-controlled Croatia and arrived in the Napa Valley with \$32, his life savings, sewn into the sole of his shoes. He was able to fulfill his American dream by founding his own winery in 1977. For his contributions to the wine industry, Mike was inducted into the Vintners Hall of Fame in 2008. Mike’s father taught him to “Every day learn something new, do your best and make a friend.” This scholarship helps enable the next generation to achieve their dreams through a professional wine studies program.

Grgich Hills Estate, Rutherford, CA

THE OMAHA STEAKS SCHOLARSHIPS

The Omaha Steaks Scholarships are awarded annually to students pursuing many areas of culinary studies including cooking, baking, writing, nutrition, food studies, wine studies, and hospitality management. Students nationwide are invited to apply for the scholarships, with one scholarship designated for a student enrolled in the Metropolitan Community College Culinary Arts program in Omaha, Nebraska.

Omaha Creative Group, Inc.

PATRICK CLARK MEMORIAL SCHOLARSHIP

Born in Brooklyn, Patrick Clark began his culinary education at the New York City College of Technology, apprenticed in the great kitchens of France, and established himself as a leading exponent of the new American cuisine. He was generous with his time and expertise, inspiring colleagues and students to new levels of creative excellence.

Diane Harris Brown

Reuel and Julia Jordan

PETER KUMP MEMORIAL SCHOLARSHIP

Peter Kump was an educator and entrepreneur with a great love of food, whose interests ranged from theater to speed reading and the culinary arts. He founded Peter Kump’s New York Cooking School in his New York apartment in 1975, inaugurated his professional program in 1983, and in 1986—at the urging of Julia Child—established the James Beard Foundation. Kump himself had learned from the best, and this scholarship commemorates the inspiring culinary legacy that Kump created.

Anonymous Donor

THE RHONE RANGERS PROFESSIONAL STUDY/TRAVEL GRANT

The James Beard Foundation and the Rhone Rangers offer this professional study/travel grant to working sommeliers or chefs who wish to learn about American Rhône-varietal wines. Grant recipients visit several notable wineries and meet the winemakers. The goal is to provide a greater understanding of and appreciation for the quality, diversity, and food-friendliness of American Rhône wines.

City Winery Chicago, LLC

The Rhone Rangers

WOMEN IN CULINARY LEADERSHIP PROGRAM

Women in Culinary Leadership is an educational program focused on mentoring and training women aspiring to careers in the culinary industry. This exciting new mentorship program began with JBF trustee and restaurateur Rohini Dey and was launched in September 2012. This program helps aspiring female chefs and food entrepreneurs develop their leadership and culinary skills through mentorship grantee opportunities.

Peter Cameron

Susan Campbell

JBF REPORT
TO DONORS
SCHOLARSHIPS

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WOMEN IN CULINARY LEADERSHIP PROGRAM *(continued)*

Woodrow Campbell

Mary Ann Cook

Goldman Sachs

Meg Jacobs

Rita Jammet

Henni and John Kessler

*The Larry & Carie Haimovitch Charitable
Fund*

Lawrence and Michelle Lasser

Emily Luchetti

Francois Luiggi

Jodie McLean

Jodi and Michael Moreno

Evan Morris

Elyse Pasquale

Paula Perlis

Richard Perlman

Walter Richter

Tim Rooney

Michael Seaberg

Frederic and Robin Seegal

Susan Ungaro

Vermilion NYC, LLC

Kim Williams

Sang Yoon

Donna and Philip Zarcone

FRIENDS OF JAMES BEARD BENEFITS

By holding a Friends of James Beard Benefit, chefs have the opportunity to stage high-profile events that support James Beard Foundation scholarships and other culinary programs. Benefit hosts have the option to name their own scholarship and to determine who is eligible to apply.

Andrew Michael Italian Kitchen, Memphis
The American Restaurant, Kansas City, MO
AnQi Bistro, Costa Mesa, CA
Azurea Restaurant, Atlantic Beach, FL
Chelsea Market Sunday Supper, NYC
Cru Restaurant, Nantucket, MA
Deseo at The Westin, Scottsdale, AZ
Devil's Thumb Ranch, Tabernash, CO
Drexel University, The Academic Bistro, Philadelphia
Flight Restaurant & Wine Bar, Memphis
Golden Harvest at Green Door Gourmet, Nashville
Lemaire Restaurant, Richmond, VA
mk The Restaurant, Chicago, and Charlie Trotter's Restaurant
MY China, San Francisco
Palm Beach Food and Wine Festival- Beard Down South, Palm Beach, FL
Spencer's Restaurant, Palm Springs, CA
Sunday Supper South, Atlanta
Union Market Sunday Supper, Washington, D.C.
Visit Orlando, Orlando, FL
Zov's Bistro, Tustin, CA



Victoria J. Mastrobuono



Taste America Local Dish

GENERAL DONORS

Because you can actually taste the difference your donation makes. We want to thank our donors who are helping to preserve this country's culinary heritage and elevate American cuisine.

*The Elkes Family Foundation
Graffiato Restaurant, Washington, D.C.*

Jill A. Greenthal

IfOnly

Jamestown Chelsea Market, L.P.

Lawrence and Michelle Lasser

Susan Margules

Patrick McMullan

Richard Perlman

Michael Remaley

Mitchell S. Rosenthal

Sur La Table

BEQUEST GIFTS: LEAVING A LEGACY *Victoria J. Mastrobuono*

Victoria J. Mastrobuono, a dear friend and 15-year member of the Foundation, passed away in 2009 and left JBF a bequest donation from her estate to the JBF General Operating Fund.

Victoria was a vibrant and lively conversationalist on the subject of food and a frequent guest at Beard House dinners and other JBF events. She was well-informed about new and upcoming chefs, well versed on controversial issues in the food industry, and a great table companion to many of our other members.

In honor of her generosity, Victoria and her family were the recipients of our 2010 Angel Award. The Angel Award is an annual honor recognizing individuals who have made or raised a significant financial contribution to the Foundation.

Donors can name the James Beard Foundation as a beneficiary of a residual charitable bequest from their estate. Giving by bequest gives donors a great deal of satisfaction to know that their future gift will live on to help the James Beard Foundation continue its mission to celebrate, nurture, and honor America's diverse culinary heritage through programs that educate and inspire.

TASTE AMERICA LOCAL DISH

Through this in-restaurant menu promotion, chefs created an entrée showcasing the best of their local food scene. This special menu item was offered during the months of September and October 2013; one dollar from every dish sold was donated to the JBF Taste America Education Drive.

4 Rivers Smokehouse, Winter Park, FL

80 Thoreau, Concord, MA

312 Chicago, Chicago

1808 Grille, Nashville

Al Tiramisu, Washington, D.C.

Anzu Restaurant, San Francisco

Aretsky's Patroon Townhouse, NYC

Ayara Thai, Westchester, CA

Baked Alaska Restaurant, Astoria, OR

Benny's Chop House, Chicago

Big Jones, Chicago

Bluecoast Seafood Grill, Bethany Beach, DE

Boathouse 19, Tacoma, WA

Border Grill, Los Angeles

Bratalian by Carla Pellegrino, Henderson, NV

TASTE AMERICA LOCAL DISH *(continued)*

Brookville Restaurant, Charlottesville, VA
Café des Architectes, Chicago
Capers & Lemons Italian Restaurant, Wilmington, DE
Chaz on the Plaza, Kansas City, MO
Citrus Grillhouse, Vero Beach, FL
Coast Restaurant at The Beach Club, Gulf Shores, AL
Coeur D'Alene Casino, Worley, ID
Cress Restaurant, DeLand, FL
Crudo, Phoenix
Cuisiniers, Winter Park, FL
Cypress, Charleston, SC
Decca Restaurant, Louisville, KY
Farmstead, Providence, RI
Fish Restaurant, Charleston, SC
Five & Ten, Athens, GA
Fleet Landing Restaurant & Bar, Charleston, SC
Fossett's at Keswick Hall at Monticello, Keswick, VA
Garden Café, Salt Lake City
Georges Brasserie, Charlotte, NC
Goodstone Inn & Restaurant, Middleburg, VA
Greenhouse Tavern, Cleveland
Harding's, NYC
Iozzo's Garden of Italy, Indianapolis
K Restaurant, Orlando, FL
Kurrents Restaurant, Marco Island, FL
Langosta Lounge, Asbury Park, NJ
L'Apicio, NYC
Lemaire at The Jefferson Hotel, Richmond, VA
Lobster Shop South, Tacoma, WA
Lot 2 Restaurant & Wine Bar, Omaha, NE
Mason Pacific, San Francisco
Measure at Langham Place, NYC
Metropole, Cincinnati
Oak Steakhouse, Charleston, SC
Orchids at Palm Court, Cincinnati
Paname, NYC
Perry St., NYC
Pinoli Ristorante, San Juan, PR
Platinum Dining Group, Wilmington, DE
Porsena, NYC
Proof on Main, Louisville, KY
Quartino, Chicago
Ramsi's Café on the World, Louisville, KY
Rioja, Denver
Ristorante Casa Italia, San Juan, PR
Rouge Tomate, NYC
Seviche, Louisville, KY
Story Restaurant, Prairie Village, KS
Tabor Tavern, Portland, OR
TAG Restaurant, Denver
the girl & the fig, Sonoma, CA
The Hive, Bentonville, AR
The House of William and Merry, Hockessin, DE
The Ivy Inn, Charlottesville, VA
The Macintosh, Charleston, SC
The Marc Restaurant, Walla Walla, WA
The Rusty Spoon, Orlando, FL
Tocqueville Restaurant, NYC
Twenty Five Lusk, San Francisco
Varanese, Louisville, KY
Waterbar Restaurant, San Francisco
Wolf Peach, Milwaukee
Zengo Denver, Denver



JBF Food Conference



Chefs Boot Camp

EDUCATIONAL PROGRAMMING SUPPORTERS

As the deep flaws within our country's food system are increasingly exposed, we look to America's culinary community to raise awareness of these issues and advocate for change.

Through the annual JBF Food Conference, which engages chefs and thought leaders around pressing food systems issues; and the JBF Chefs Boot Camp for Policy and Change, which provides chefs with policy training, advocacy skills, and ongoing support services like campaign development, speech writing, and media coaching, the James Beard Foundation has been leading convening important individuals to work toward a better food world for us all.

These programs represent a 360-degree approach to educating and activating powerful change makers in the culinary world. Thank you to our corporate, non-profit, and foundation partners who supported the James Beard Foundation with grants and financial support for these programs this year.

Anonymous Donor
Bon Appétit Management Company
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Genentech
GRACE Communications Foundation/The Columbus Foundation
Eric Kessler
Monterey Bay Aquarium Seafood Watch
The Osprey Foundation
Oxfam America
Taylor Shellfish
United States Healthful Food Council (USHFC) and Nicole Bagley, Alan Glazer, Yvette M. Meftah, Plant-Based Solutions, LLC, M. Schuyler Raiser

FINE FOOD AND BEVERAGE EVENT SUPPORTERS

The James Beard Foundation is proud to be the beneficiary of fine food and beverage festival around the country. Throughout the year, top chefs and winemakers come together to benefit the Foundation and we are grateful for the support of the following event organizers.

AYS Sports Marketing, Inc.
Barcelona Enterprises
Crescent Communities, LLC
Crystal Springs Resort
International Housewares Association
Palm Springs Life
Tampa Bay Area Education Foundation, Inc.
Taste Network, LLC

BEARD HOUSE FOOD ALLOWANCE DONATIONS

As a fundraiser for the Foundation, chefs are invited to "perform" at the Beard House by presenting lunches, brunches, workshops, and dinners to Foundation members and the public. We are grateful for the support of all of the chefs and other participants who have dedicated their time and expenditures involved in coming to cook at the Beard House. The Foundation provides participating chefs with a food allowance for the event to help offset costs. The following restaurants have donated that food allowance back to the Foundation in support of our programs.

Asta Restaurant, Boston
Charlie Bird, NYC
Hank's Oyster Bar, Alexandria, VA
The International Culinary Schools at the Art Institute of Charlotte, Charlotte, NC
The International Culinary School at the Art Institute of Colorado, Denver

BEARD HOUSE FOOD ALLOWANCE DONATIONS *(continued)*

*The International Culinary Schools at the
Art Institutes, Katy, TX*

*The International Culinary Schools at the
Art Institute of Phoenix, Phoenix*

*The International Culinary School at the
Art Institute of Seattle, Seattle*

*The International Culinary School at the
Art Institute of Wisconsin, Milwaukee*

Komali, Dallas

Lenoir Restaurant, Austin

Louro Restaurant, NYC

The Loveless Café, Nashville

Mike A. at The Hotel Lafayette, Buffalo, NY

O Ya, Boston

Pig & Prince, Montclair, NJ

The Purple Pig, Chicago

Restaurant Daniel, NYC

Rocket Farm Restaurants, Atlanta

Salty Sow, Austin

SPECIAL THANK YOU TO OUR BOARD OF TRUSTEES

The James Beard Foundation's Board of Trustees members lend their leadership and guidance to the Foundation in a variety of meaningful ways. We are continually grateful for their contributions.

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For more information about this report, please contact Kris Moon, senior director of strategy and development, James Beard Foundation, at kmoon@jamesbeard.org or 212.627.5252.