



## James Beard Foundation Scholarship Funds That Need Your Support

### The Charlie Trotter Memorial Scholarship

Charlie Trotter was a pioneer in the food industry, forever changing American cuisine with his Chicago restaurant Charlie Trotter's. Charlie was a great friend to the James Beard Foundation and the recipient of nine Beard Awards including the Humanitarian of the Year award in 2012. The new JBF Charlie Trotter Memorial Scholarship will be awarded to an aspiring culinary professional who plans to further their education by attending an accredited culinary school.

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### Clay Triplette Memorial 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 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 who wants to study baking and pastry.

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### 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 will allow 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.

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### 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.

### Miljenko “Mike” Grgich’s American Dream Scholarship

*sponsored by Grgich Hills Estate, Rutherford, CA*

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.

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### 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.

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### 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.

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### Tony May Scholarship for Italian Culinary Studies

Venerable restaurateur and culinary ambassador of Italy, Tony May is one of the most distinguished professionals in the hospitality industry. Winner of countless accolades for his many celebrated restaurants, Tony May is also the author of “ITALIAN CUISINE: Basic Cooking Techniques,” a textbook distributed to culinary schools throughout the U.S., now available to the general public. As one of the nation’s most respected restaurateurs, Tony May has worked diligently for five decades to elevate the image of Italian cuisine in America. The James Beard Foundation is honored to offer the first Tony May Scholarship in Italian Culinary Studies in April, 2015.

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### 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.