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The James Beard Foundation Names 2014 Leadership Award Recipients

*Five Honorees Recognized for Pioneering Work in Creating a More Healthful,
Sustainable, and Safe Food World During Fifth Annual Food Conference*

New York, NY (July 17, 2014) – The [James Beard Foundation](#) (JBF) today announced the recipients of the fourth annual [James Beard Foundation Leadership Awards](#). This year's honorees are: Mark Bittman, Ben Burkett, Navina Khanna, Michael Pollan and Karen Washington. The awards recognize visionaries across a broad range of backgrounds who influence how, why, and what we eat.

“These five innovators are shedding light on the important issues that our food system faces, particularly the complex realms of sustainability, food access, and public health,” said Susan Ungaro, president of the James Beard Foundation. “Whether it is through education and advocacy of family and urban farms; working with youth to inspire community involvement; or using the written word as powerful tool, all are profoundly influential in creating a healthier, safer, and more sustainable food world.”

Now in its fourth year, the Leadership Awards, co-hosted by *Good Housekeeping*, recognize specific outstanding initiatives as well as bodies of work and lifetime achievement. Among the criteria used to select this year's honorees are excellence of work, innovation in approach, and scale of impact either within a community or across the nation.

2014 James Beard Foundation Leadership Award Recipients

Mark Bittman

Author/Journalist, *The New York Times*

For using his international platform as a respected journalist and author to educate consumers about healthier food choices and to advocate for a better food system.

Ben Burkett

State Coordinator for the State of Mississippi, Federation of Southern Cooperatives; President of The National Family Farm Coalition; and Member of Via Campensina

For the positive impact this life-long family farmer has made through his support of the American family farm and advocacy for the rights of every individual to wholesome food, clean water, air, and land.

Navina Khanna

Fellow, Movement Strategy Center

For her work as a food justice activist organizing across communities for equitable and ecological food systems on local, regional, and national levels.

Michael Pollan

Writer/Journalist; and Professor, University of California, Berkeley

For the influence his books, articles and public appearances have had on the national conversation about important issues, such as sustainable agriculture, nutrition, food safety, farm policy, public health, and animal welfare.

Karen Washington

Urban Farmer, Community Activist and Former President, New York City Community Garden Coalition

For the impact her leadership has had on the revitalization of neighborhoods in the Bronx through the establishment of urban gardens, as well as her national appearances to promote green jobs, healthy diets, and community gardens.

Honorees were chosen by past Leadership Award recipients including Hal Hamilton, Cynthia Hayes, Marion Nestle, Ricardo Salvador, Gus Schumacher, Will Allen, Fedele Bauccio, Wendell Berry, Dr. Jason Clay, Debra Eschmeyer, Sheri Flies, Jan Kees Vis, Fred Kirschenmann, Dr. Kathleen Merrigan, First Lady Michelle Obama, Janet Poppendieck, Alice Waters, Craig Watson, Tensie Whelan, and Malik Yakini. The program is partially underwritten by a grant from Grace Communications Foundation.

The 2014 Leadership Award recipients will be honored on October 27 at a dinner ceremony co-hosted by *Good Housekeeping* and emceed by James Beard Award winner Mary Sue Milliken, co-chef/owner, Border Grill Restaurants & Truck at the Hearst Tower. Dinner will be a collaboration between Seamus Mullen, chef of Tertulia, author of *Hero Food: How Cooking with Delicious Things Can Make Us Feel Better* and Dr. Timothy Harlan, Associate Professor of Medicine, Associate Chief, Executive Director Goldring Center for Culinary Medicine, Internal Medicine and Geriatrics, Tulane University School of Medicine.

The awards presentation will be part of the James Beard Foundation's fifth annual [Food Conference](#), *Health & Food: Is Better Food the Prescription for a Healthier America?*, taking place on October 27 and 28 at Convene Conference Center, 730 Third Ave., NYC. Founding support for this year's JBF Food Conference was provided by GRACE Communications Foundation and Edens, with additional support provided by Bon Appétit Management Company, Karp Resources, Tabasco®, *Good Housekeeping* and Natural Gourmet Institute (current list as of press time). For more information, visit jbffoodconference.org or follow #JBFLeads on [Twitter](#) and [Facebook](#).

Both the Leadership Awards and the Food Conference further the James Beard Foundation's work to highlight the importance of food and the culinary arts in our culture and to establish and support links between these arts, the community, and the key sustainability and public health issues of our time.

Tickets to the Leadership Awards dinner are available for \$1,000 to the general public or for \$500 for Food Conference attendees; tables of ten are available for \$10,000. A portion of each ticket or table purchase is tax-deductible as allowed by law. For event information or to purchase tickets, please contact Bowen & Company at 914.231.6180 or jamesbeard@bowenandco.com. Details can also be found at jbfleadershipawards.org.

About the James Beard Foundation

Founded in 1986, the James Beard Foundation's mission is to celebrate, nurture, and honor America's diverse culinary heritage through programs that educate and inspire. A cookbook author and teacher with an encyclopedic knowledge about food, James Beard, who died in 1985, was a champion of American cuisine. He helped educate and mentor generations of professional chefs and food enthusiasts, instilling in them the value of wholesome, healthful and delicious food. Today the Beard Foundation continues in the same spirit by administering a number of diverse programs that include educational initiatives, food industry awards, scholarships for culinary students, publications, chef advocacy training, and thought-leader convening. The Foundation also maintains the historic James Beard House in New York City's Greenwich Village as a "performance space" for visiting chefs. In September of 2012, the Foundation launched the Diplomatic Culinary Partnership with the U.S. Department of State's Office of Protocol and helped create the American Chef Corps as a way to champion American chefs abroad, promote American food products and foster an interest in American culinary culture and history through international programs and initiatives. For more information, please visit jamesbeard.org. Find insights on food at the James Beard Foundation's blog [Delights & Prejudices](#). Join the James Beard Foundation on [Facebook](#). Follow the James Beard Foundation on [Twitter](#) and [Instagram](#).