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The James Beard Foundation Announces Fifth Annual Leadership Award Recipients

~ Five Honorees Recognized for Pioneering Work in Creating a More Healthful, Sustainable, and Safe Food World at Awards Dinner Co-hosted by Good Housekeeping ~

New York, NY (June 9, 2015) – The [James Beard Foundation](#) (JBF) today announced the recipients of the fifth annual [James Beard Foundation Leadership Awards](#). This year's honorees are: **Don Bustos**, **Eliot Coleman**, **Saru Jayaraman**, **Sam Kass**, and **Bryant Terry**. The awards, held each fall in conjunction with the [James Beard Foundation Food Conference](#), recognize visionaries across a broad range of backgrounds who influence how, why, and what we eat.

“We are honored to recognize these five innovators for the work they do to better our food system,” said Susan Ungaro, president of the James Beard Foundation. “This year’s group sheds light on a complex array of issues – support of farmers’ rights and education, organic agriculture, just workplace environments for restaurant employees, childhood obesity and hunger, and the empowerment of youth on food justice issues. Thanks to these honorees’ profound impact, our food world is healthier, safer, and more sustainable.”

Now in its fifth year, the JBF Leadership Awards, co-hosted by *Good Housekeeping* and with founding support from the GRACE Communications Foundation, recognize specific outstanding initiatives as well as bodies of work and lifetime achievement. Criteria used to select this year’s honorees include excellence of work, innovation in approach, and scale of impact either within a community or across the nation.

“*Good Housekeeping* has been committed to helping America eat well for more than 100 years and we’re thrilled to partner with the James Beard Foundation to co-host these important awards,” added Jane Francisco, editor in chief, *Good Housekeeping*.

2015 James Beard Foundation Leadership Award Recipients

Don Bustos

Farmer and Co-Director, American Friends Service Committee

For his work in support of farmers’ rights and education, and efforts to include farmers of color in the national food movement.

Eliot Coleman

Farmer, Author, Agricultural Researcher, and Educator

For the impact his more than 40 years of innovative farming techniques and extensive writings on the subject of organic agriculture have had on the field, and on our country’s food system.

Saru Jayaraman

Co-Founder and Co-Director, Restaurant Opportunities Centers United (ROC-United); Director, Food Labor Research Center at University of California, Berkeley

For her research, policy work, and efforts to create just workplace environments for all restaurant employees.

Sam Kass

Former Senior Policy Advisor for Nutrition, The White House

For his work toward nationwide food-policy initiatives that focus on sustainable and nutritious ingredients, and efforts to raise awareness of childhood obesity, hunger, and nutrition issues.

Bryant Terry

Chef, Author, Food Justice Activist

For his efforts to raise awareness of food-justice issues and to empower youth to be active in creating a healthy, just, and sustainable food system.

Honorees were chosen by past Leadership Award recipients including Will Allen, Fedele Bauccio, Wendell Berry, Mark Bittman, Ben Burkett, Dr. Jason Clay, Debra Eschmeyer, Sheri Flies, Hal Hamilton, Cynthia Hayes, Jan Kees Vis, Navina Khanna, Fred Kirschenmann, Dr. Kathleen Merrigan, Marion Nestle, First Lady Michelle Obama, Michael Pollan, Janet Poppendieck, Ricardo Salvador, Gus Schumacher, Karen Washington, Alice Waters, Craig Watson, Tensie Whelan, and Malik Yakini. The program is made possible with founding support provided by the GRACE Communications Foundation.

The 2015 Leadership Award recipients will be honored on October 19 at a dinner ceremony co-hosted by *Good Housekeeping* and emceed by Andrea Reusing, chef and owner of Lantern Restaurant. Dinner will be prepared by [JBF Chefs Boot Camp for Policy and Change](#) alumni Duskie Estes and pastry chef Erika Davis with hors d'oeuvre prepared by the Natural Gourmet Institute.

The awards presentation will be part of the James Beard Foundation's sixth annual [Food Conference](#), *The Future of Food: How Science and Technology Can Create a Healthier Plate*, taking place on October 19 and 20 at Convene Conference Center, 730 Third Ave., NYC. Founding support for this year's JBF Food Conference was provided by GRACE Communications Foundation, with additional support provided by Alaska Seafood Marketing Institute, the Better Burger Project and the Mushroom Council, Bon Appétit Management Company, Karp Resources, Salt for Life, *Good Housekeeping*, and the Natural Gourmet Institute (current list as of press time). For more information, visit jbfconference.org or follow #JBFCONF2015 on [Twitter](#) and [Facebook](#).

Both the Leadership Awards and the JBF Food Conference are part of the James Beard Foundation's Impact Programs, which highlight the importance of food and the culinary arts in our culture, and work 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 JBF 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 (JBF)

Founded in 1986, the James Beard Foundation celebrates, nurtures, and honors 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 JBF 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, JBF 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. One such project is Expo Milano 2015, a global gathering of 147 countries addressing the challenges of how we will feed ourselves in the future. At Expo, the James Beard Foundation has co-lead the effort for the State Department to design and produce the USA Pavilion; the theme of the pavilion, "American Food 2.0: United to Feed the Planet," showcases America's contributions to global food security and gastronomy. For more information, please visit jamesbeard.org. Get JBF news, recipes, and more at the James Beard Foundation's [blog](#). Join the James Beard Foundation on [Facebook](#). Follow the James Beard Foundation on [Twitter](#) and [Instagram](#).