

**For Immediate Release:**

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THE JAMES BEARD FOUNDATION'S  
**CHEFS & CHAMPAGNE®**  
**NEW YORK**

**Ted Allen & Friends:**  
**James Beard Foundation Honors the Award-Winning Cast of  
Food Network's *Chopped* at Annual Chefs & Champagne® New York**

New York, NY (June 11, 2012) – This summer on Saturday, July 21, the **James Beard Foundation** (JBF) will honor multiple award-winning TV personality and cookbook author **Ted Allen** and the judges of Food Network's *Chopped* who include **Maneet Chauhan, Scott Conant, Amanda Freitag, Alex Guarnaschelli, Marc Murphy, Marcus Samuelsson, Aarón Sanchez, Chris Santos, and Geoffrey Zakarian** at [Chefs & Champagne® New York](#) at the Wölffer Estate Vineyard in Sagaponack, N.Y. This annual culinary fundraiser in the Hamptons features flowing Champagne Nicolas Feuillatte and delicious tastings from a select group of more than 30 fine chefs, several from JBF Award-winning restaurants.

“On behalf of all the *Chopped* judges and producers at Food Network, I want to thank the James Beard Foundation for honoring us at Chefs & Champagne®—two of my very favorite things in the world,” said Ted Allen. “We love chefs and we love the craft of the kitchen, and to spend the day celebrating with the James Beard Foundation in the Hamptons is about as wonderful a day as we could ever hope to have.”

“*Chopped*'s popular cast has made it one of the most watched culinary TV shows over the past three years,” said Susan Ungaro, president of the James Beard Foundation. “Their high energy and approachable way of discussing food make Allen and the all-star judges among the industry's finest. We were thrilled to bestow a James Beard Foundation Broadcast Media Award upon them this past spring and we look forward to continuing the celebration out in the Hamptons.”

**Chefs & Champagne® New York** is considered the East End's premiere culinary event. Funds raised at the event help support the James Beard Foundation's mission and programs, including culinary student scholarships and the organization's annual food conference on sustainability, public health, and nutrition. A silent auction consisting of fine dining experiences, wines and spirits, cookware and culinary travel packages will also raise funds for the organization.

With a long tradition of supporting culinary education, the James Beard Foundation will also announce the recipient of the Christian Wölffer Scholarship at the event. Established in 2006, the scholarship fund supports students in their study of food and wine.

**Chefs & Champagne® New York**'s main event will take place from 6 pm to 8:30 pm on Saturday, July 21, and is open to the public. Reservations are \$200 for James Beard Foundation members and \$275 for non-members. General Admission includes all tastings, silent auction bidding opportunities and gift bag. VIP Premium Admission, beginning at 5 pm, is \$375 for James Beard Foundation members and non-members. VIP tables of 10 are available for \$4,000. The VIP experience includes admission to an exclusive pre-event reception, silent auction preview, reserved seating during the main event, admission to the VIP after-party and a gift bag. Reservations can be made by calling (212) 627-2308 or at [jamesbeard.org/chefsandchampagne](http://jamesbeard.org/chefsandchampagne). To become a member of the James Beard Foundation, click [here](#).

Sponsors include Champagne Nicolas Feuillatte; American Roland Food Corp.; Coca-Cola®; Delta Air Lines; *ForbesLife*; Forever Cheese; Godiva; Gold Peak®; Great Performances; Mercedes-Benz; Plum Networks; Royal Cup Coffee; Stella Artois®; VerTerra; Wölffer Estate Vineyard; and WVVH-Hamptons TV.

**About the James Beard Foundation**

Founded in 1986, the James Beard Foundation is dedicated to celebrating, nurturing, and preserving America's diverse culinary

heritage and future. 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. Today, the Beard Foundation continues in the same spirit by administering a number of diverse programs that include educational initiatives, food industry awards, scholarships to culinary schools, and publications, and by maintaining the historic James Beard House in New York City's Greenwich Village as a "performance space" for visiting chefs. For more information, please visit [www.jamesbeard.org](http://www.jamesbeard.org). Find insights on food at the James Beard Foundation's blog [Delights & Prejudices](#). Become a [member](#) of the James Beard Foundation, join us on [Facebook](#) and follow us on [Twitter](#).

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