



For Chef'd Email: eva.kara@gmail.com

Chef'd to Bring Celebrated Chefs' Meals to Home Kitchens in a Partnership to Benefit the James Beard Foundation

New York, NY (July 15, 2015) --- Chef'd, the only meal store that delivers fresh, quality ingredients to customers' homes, will offer a wide array of branded meals inspired by James Beard's famed recipe collection as well as those of chefs featured at the James Beard House in Greenwich Village. A small portion of the proceeds from the sale of the meals will benefit the James Beard Foundation, the country's preeminent culinary organization dedicated to celebrating, nurturing, and honoring America's diverse culinary heritage through programs that educate and inspire.

“James Beard was an educator and avid home cook who encouraged millions of Americans to get into the kitchen,” said Kris Moon, senior director of strategy and development for the James Beard Foundation. “We’re excited to be partnering with Chef'd to bring some of James Beard’s greatest recipes as well as delicious dishes inspired by chefs who have been featured at the historic James Beard House to the kitchens of home cooks across America.”

Each Chef'd box allows customers to create a simple, beautiful meal at home, with recipes created by James Beard and James Beard House featured chefs including **Leo Bushey** (The Willows, Connecticut) and **Pino Luongo** (Il Cantinori and Cocco Pazzo, New York). Available meals include **Beef Salad Parisienne** and **Chicken with Tarragon, Brussels Sprouts, and Bacon** drawn from *Beard on Food: The Best Recipes and Kitchen Wisdom from the Dean of American Cooking*; **Bucatini with Green Onions and Pancetta** from restaurateur Pino Luongo; and **Scallops with Apple Gastrique** by chef **Leo Bushey**. Upcoming meals include **Lobster Linguine** from chef **Jason Parsons** (Peller Estates Winery Restaurant, Ontario).

“The James Beard Foundation has long represented culinary excellence, and we're honored to be able to share their top talent with our audience,” said Chef'd Founder and CEO Kyle Ransford.

There is a dish for every skill level, and customers are invited to create traditional meals or try a recipe with unfamiliar or hard-to-find ingredients. By offering fresh, pre-portioned ingredients, Chef'd helps consumers create better meals, eliminate food waste, and save on overall grocery costs, all without the hassle of subscription or membership fees. To order, customers can simply visit <http://www.chefd.com/collections/james-beard-foundation>. All Chef'd offerings are

available for delivery within 1-2 days of placing an order as late as 6 p.m. EST, five days a week, Tuesday through Saturday.

About Chef'd:

Chef'd is the first and only meal store delivering fresh, high quality ingredients, pre-portioned for recipes created by top chefs, culinary influencers and leading lifestyle media brands. Launched in April of 2015, Chef'd is focused on helping consumers create better meals, eliminate food waste, and save on overall grocery costs, all without the hassle of subscription or membership fees. Chef'd offers the only always-on recipe collection, enabling consumers to return again and again to order their favorite meals from partners including Men's Health, Pure Wow, Paleo Magazine, and Vegetarian Times and renowned chefs. Headquartered in El Segundo, California, Chef'd delivers nationwide. For more information please visit www.chefd.com.

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](#).