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## James Beard Foundation's Chefs & Champagne® New York Heated Up the Hamptons with Andrew Zimmern

*-Annual Benefit Bash Honored Host of Travel Channel's Bizarre Foods Hit Series on July 20-*

New York, NY (July 22, 2013) - On Saturday, July 20, the James Beard Foundation toasted Andrew Zimmern, TV-personality, chef, food writer and teacher at their annual Hamptons tasting party and fundraiser, **Chefs & Champagne® New York**. Zimmern, the creator, host and co-executive producer of Travel Channel's hit series, *Bizarre Foods with Andrew Zimmern* and *Bizarre Foods America*, was among more than 1,000 guests who attended the benefit at the Wölffer Estate in Sagaponack, N.Y. The event featured flowing champagne, the wines of Wölffer Estate Vineyard, Stella Artois® Belgian lager and delicious tastings from a select group of more than 35 fine chefs, including numerous James Beard Award winners.

Notable guests included Ted Allen, multiple JBF Award-winning cookbook author and TV personality of the series *Queer Eye* and *Chopped*, as well as iconic African-American restaurateur and lifestyle expert, B. Smith.

The James Beard Foundation's **Chefs & Champagne® New York** is considered the East End's premiere culinary event. A silent auction consisting of fine dining experiences, wines and spirits, cookware, and culinary travel packages raised over \$65,000 to support the James Beard Foundation's mission and educational programs, including culinary student scholarships and the organization's annual food conference on sustainability, public health, and nutrition. Silent auction items included a chance to attend opening night of the New York Film Festival and Dansk Classic Enameled Cast-Iron Cookware by Mario Batali.

Carrying on its long tradition of supporting culinary education, the James Beard Foundation was proud to announce Jhonel Faenar of Jamaica, NY as the 2013 Christian Wölffer Scholarship recipient. Established in 2006, the *Christian Wölffer Scholarship* assists students in their study of food and wine, and with this honor Jhonel will begin the Intensive Sommelier Program at the International Culinary Center this fall. Also in attendance was multiple James Beard Foundation Scholarship recipient Christina Cassel, who is pursuing an advanced degree from Johnson & Wales University with the goal of teaching.

**Chefs & Champagne® New York** participating chefs included:

- **Franklin Becker**, Cast Iron, NYC
- **Ari Bokovza** and **Colleen Grapes**, The Harrison, NYC
- **Anthony Bucco**, Ryland Inn, Whitehouse Station, NJ
- **Floyd Cardoz**, North End Grill, NYC
- **Patrick Feury**, Nectar, Berwyn, PA
- **Timothy Fischer**, Restaurant Latour at Crystal Springs Resort, Hamburg, NJ
- **Tom Fraker**, Melissa's
- **Alex Guarnaschelli\*\***, Butter Restaurant and The Darby, NYC
- **Evan Hanczor**, Parish Hall, Brooklyn, NY
- **Todd Jacobs**, Fresh, Bridgehampton, NY

- **Stefan Karlsson**, Fond, Gothenburg, Sweden
- **Dan Kluger**, ABC Kitchen, NYC
- **Matthew Lightner**, Atera, NYC
- **Dean James Max** and **Ali Goss**, Parallel Post, Trumbull, CT
- **Shane McBride**, Balthazar and Schiller's Liquor Bar, NYC
- **James McDevitt**, ESquared Hospitality, NYC
- **George Mendes**, Aldea, NYC
- **James Merker**, Mile End Delicatessen, NYC
- **Ashley Merriman**, The Waverly Inn, NYC
- **Eric Miller**, Madison & Main, Sag Harbor, NY
- **Todd Mitgang**, Crave Fishbar, NYC
- **Masaharu Morimoto**, Morimoto and Tribeca Canvas, NYC
- **Billy Oliva**, Delmonico's, NYC and Southampton, NY
- **Ron Paprocki**, Gotham Bar and Grill, NYC
- **Carolina Perego**, Citarella and Fulton, NYC
- **Bryan Petroff** and **Doug Quint**, Big Gay Ice Cream, NYC
- **Maricel Presilla\*\***, Cucharamama and Zafra, Hoboken, NJ
- **Olivier Quignon**, Bar Boulud, NYC
- **Michel Richard\*\***, Villard Michel Richard, NYC
- **Rosa Ross**; Scrimshaw, Greenport, NY
- **Alex Stupak**, Empellón Cocina and Empellón Taqueria, NYC
- **John A Suley**, Celebrity Cruises®
- **Abby Swain**, Craft and Craftbar, NYC
- **Jason Weiner**, Almond and L&W Oyster Co., Bridgehampton, NY and NYC
- **Hayan Yi**, Corkbuzz Wine Studio, NYC
- **Zac Young**, David Burke Kitchen, NYC

\*\* James Beard Award Winner

This year's guest of honor announced a charitable partnership with [eyebobs](#), a leading U.S. eyewear company specializing in reading glasses. In collaboration with eyebobs, a portion of the proceeds from "The Zimm," Zimmern's new style of limited-edition eyeglass frames, will be dedicated to furthering the James Beard Foundation's mission and programs.

The event sponsors are Badoit® Sparkling Natural Mineral Water; Celebrity Cruises®; Delta Air Lines; evian® Natural Spring Water; *ForbesLife*; Forever Cheese; Melissa's; Roland Foods; Royal Cup Coffee; Skuna Bay Salmon; Stella Artois®; VerTerra; Wölffer Estate Vineyard; WVVH-Hamptons TV®.

For more information, visit [jamesbeard.org/events/chefs-champagne-andrew-zimmern](http://jamesbeard.org/events/chefs-champagne-andrew-zimmern).

#### **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 [www.jamesbeard.org](http://www.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](#).