



For Immediate Release

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**Vermilion Founder Rohini Dey Announces “Chefs for Women”
Initiative at Women in Culinary Leadership Evening**

*Program Launched with Panel Discussion Featuring
Martha Stewart, Lidia Bastianich, and Dorothy Cann Hamilton*

New York, NY (October 3, 2012) –Rohini Dey, founder of the Indian-Latin restaurants [Vermilion](#) in New York City and Chicago, announced the launch of “[Chefs for Women](#),” a key initiative of the multi-pronged **Women in Culinary Leadership Program**. In partnership with the [James Beard Foundation](#), the program’s mission is to create awareness about the rarity of women in leadership roles in the culinary industry and to create leadership opportunities. The evening featured a thought-provoking panel discussion with Martha Stewart, Lidia Bastianich, Martha Teichner, Dorothy Cann Hamilton, Susan Ungaro, and Rohini Dey.

The “Chefs for Women” program is backed by a roster of talented chefs from across the country who will showcase several marquis dishes throughout the year at Vermilion restaurants in Chicago and New York. A portion of the proceeds from each dish served will go to the **James Beard Foundation Vermilion Women in Culinary Leadership Scholarship**, which is being initially funded with a \$20,000 donation from Dey. The participating chefs who will offer dishes for one month each include:

- [Carmen Gonzalez](#), Carmen at the Danforth, Portland, ME (October 2012)
- [Anthony Lamas](#), Seviche, A Latin Restaurant, Louisville KY (November 2012)
- [Emily Luchetti](#), Farallon and Waterbar, San Francisco, CA (December 2012)
- [Michelle Bernstein](#), Michy’s, Miami, FL (2013)
- [Lorena Garcia](#), Lorena Garcia Cocina, Miami, FL (2013)
- [Douglas Rodriguez](#), Alma de Cuba, Philadelphia, PA (2013)
- [Patricio Sandoval](#), Mercadito, NYC (2013)
- [Sue Torres](#), Suenos, NYC (2013)

Spearheaded by former World Bank development economist turned prominent restaurateur Rohini Dey and president of the James Beard Foundation Susan Ungaro, the Women in Culinary Leadership Program is comprised of the “Chefs for Women” initiative, the James Beard Foundation Vermilion Culinary Leadership Scholarship and the [Women in Culinary Leadership Evening](#).

To donate to the **James Beard Foundation Vermilion Women in Culinary Leadership Scholarship**, please visit jamesbeard.org/donate.

About Vermilion

Known for its bold and unique Indian-Latin cuisine, [Vermilion](#) (NYC & Chicago) is founded by former World Banker and McKinsey management consultant Rohini Dey, Ph.D. The melding at Vermilion is driven by Rohini's passion for culinary, her concept and travels. It is based on the deep historical cross-influences and geographical commonalities of the two regions, and an intellectually provocative evolution. Vermilion has been lauded for being both a woman-led entity and for its Indian-Latin cuisine by FT, Time, Gourmet, WSJ, Chicago Tribune 3 stars, Chicago magazine, Bon Appetit, Esquire, USA Today, Travel & Leisure, Town & Country, Wine Enthusiast among others. Apart from the platform of both her restaurants, Rohini is active in educating and mentoring women through her non-profit (MSEdG – Educate Girls Globally) to which all her writing proceeds are donated, as a senior donor of the American India Foundation, her active involvement with the International Women's Forum and The Chicago Network, and by contributing to the entrepreneurial programs of leading business schools (Kellogg, Chicago Booth, Columbia).

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, James Beard was a champion of American cuisine who helped educate and mentor generations of professional chefs and food enthusiasts. Today the Beard Foundation continues in the same spirit by offering a variety of events and programs designed to educate, inspire, entertain, and foster a deeper understanding of our culinary culture. These programs include educational initiatives, food industry awards, an annual national food conference, Leadership Awards program, culinary scholarships, and publications. In addition to maintaining the historic James Beard House in New York City's Greenwich Village as a "performance space" for visiting chefs, the Foundation has created a robust online community, and hosts tastings, lectures, workshops, and food-related art exhibits in New York City and around the country. For more information, please visit jamesbeard.org. You can find insights on food at the James Beard Foundation's blog [Delights & Prejudices](#), become a JBF member at jamesbeard.org/join, like the James Beard Foundation on [Facebook](#), and follow the James Beard Foundation on [Twitter](#) and [Pinterest](#).