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Press Contacts:

James Curich / Jessica Chang

Susan Magrino Agency

212-957-3005

james@smapr.com

cheng@smapr.com

**THE JAMES BEARD FOUNDATION ANNOUNCES THE RECIPIENT OF THE
2008 HUMANITARIAN OF THE YEAR AWARD:**

FRANCES MOORE LAPPÉ

NEW YORK, NY (March 24, 2008) - At a press breakfast at the James Beard House this morning, the James Beard Foundation announced the recipient of the 2008 James Beard Foundation Humanitarian of the Year Award: Frances Moore Lappé. The Humanitarian of the Year Award honors an individual in the food arena who gives selflessly and works tirelessly to better the lives of others and society at large. For more information about the 2008 James Beard Foundation Awards, visit www.jbfawards.com.



When *Diet for a Small Planet* was published in 1971, visionary democracy advocate Frances Moore Lappé awakened a whole generation and changed the way people all over the world think about food, nutrition, and agriculture. In 2002, thirty years and three million copies later, Lappé followed up her bestseller with *Hope's Edge: The Next Diet for a Small Planet*. She is the author or co-author of sixteen books, many of which have been translated into more than a dozen languages; her most recent book, *Getting a Grip: Clarity, Creativity, and Courage in a World Gone Mad*, was published in 2007. Co-founder of various national think-and-action-tank organizations including the Small Planet Institute, Institute for Food and Development Policy, and the Center for Living Democracy, in 1987 Lappé became the fourth American to receive the Right Livelihood Award (also known as the Alternative Nobel Peace Prize) for her "vision and work healing our planet and uplifting humanity."

About the James Beard Foundation

The James Beard Foundation is dedicated to celebrating, preserving, and nurturing America's culinary heritage and diversity in order to elevate the appreciation of our culinary excellence. 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.

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