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**JAMES  
BEARD  
FOUNDATION**

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**TED ALLEN AND MARIO BATALI HEADLINING 2014 JAMES BEARD FOUNDATION AWARDS AS  
MASTER OF CEREMONIES AND GALA CHEF CHAIR ON MAY 5, 2014**

**MATT LEE AND TED LEE TO HOST 2014 JAMES BEARD FOUNDATION  
BOOK, BROADCAST & JOURNALISM AWARDS ON MAY 2, 2014**

**New York, NY (March 10, 2014)** – Today the James Beard Foundation announced that *Chopped* host, Emmy Award-winning TV personality and multiple James Beard Award winner **Ted Allen** will be accompanied by renowned multiple James Beard Award winning chef, author and restaurateur **Mario Batali** as the Master of Ceremonies and Gala Chef Chair for the **2014 James Beard Foundation Awards**, the culinary industry's most prestigious recognition program. The highly anticipated Awards Ceremony and Gala Reception will take place on **Monday, May 5, 2014**, at Lincoln Center's David H. Koch Theater in New York City. On **Friday, May 2, 2014**, James Beard Award-winning authors Matt Lee and Ted Lee will host the annual **James Beard Foundation Book, Broadcast & Journalism Awards Dinner** at Gotham Hall in New York City.

After his successful stint as the host of The James Beard Foundation Books, Broadcast and Journalism Awards in 2013, Ted Allen returns to take the stage at Lincoln Center with friend and fellow culinary impresario Mario Batali, who is no stranger to the awards stage. Together, the two will headline an evening celebrating the "Sounds of the City," the enduring relationship between music and food, and the many ways in which the culinary community is inspired by music and the artists who create it. This year's gala reception will feature chefs from some of America's beloved musical cities creating dishes inspired by their favorite sounds, whether it's a local musical act, special song, or impactful musician.

Ted Allen is a recipient of two James Beard Awards and the host of a new competition for amateur cooks, *America's Best Cook*, debuting in April 2014. He is a contributing writer for *Esquire* magazine, and the author of two cookbooks, including *The Food You Want to Eat: 100 Smart, Simple Recipes*, and most recently, *In My Kitchen: 100 Recipes and Discoveries for Passionate Cooks*. Previously, Ted was a series regular on Food Network's *The Best Thing I Ever Ate*, a judge on the first four seasons of Bravo's *Top Chef* and of Food Network's *Iron Chef America*, and the food

and wine specialist on the groundbreaking, Emmy Award-winning Bravo series *Queer Eye*. Additionally, Allen is coauthor of the New York Times Best Selling companion book to the *Queer Eye* series.

Multiple James Beard Award winning chef Mario Batali continues to grow his ever-expanding food empire with 26 restaurants, nine cookbooks, numerous television shows and two Eataly marketplaces. This winter, Mario opened Eataly Chicago – the second U.S. outpost of the hugely successful artisanal food and wine marketplace. This past December, Mario, along with business partner Joe Bastianich opened their fourth restaurant in Las Vegas, B&B Burger & Beer in The Venetian Hotel & Casino. Mario's highly praised cookbooks include the James Beard Award Winning, *Molto Italiano: 327 Simple Italian Recipes (ecco 2005)*; New York Times Bestseller *Mario Batali Italian Grill (ecco 2007)*; and *Molto Batali: Simple Family Meals from My Home to Yours (ecco 2011)*. He appears daily on ABC's *The Chew*, a daytime talk show that celebrates and explores life through food. Mario's foray into the world of music will begin this spring as he launches a new web series on Dailymotion titled *Feedback Kitchen* where he interviews a famous musician, cooks a dish inspired by them, and then listens to that artist perform live.

As previous Books, Broadcast and Journalism Award winners, brothers Matt Lee and Ted Lee will return as hosts for this year's Awards. The brothers' food journey began when they left home in Charleston, South Carolina to attend colleges in the Northeast. The nostalgia for their hometown eats inspired them to create Lee Bros. Boiled Peanuts Catalogue, a mail-order catalogue for southern pantry staples and, of course, boiled peanuts. The brothers then embarked on a second career as food journalists and cookbook authors, after an editor of a travel magazine approached them to write a story about road tripping across their home state in search of great food. Their first two books, *The Lee Bros. Southern Cookbook* and *The Lee Bros. Simple Fresh Southern* have won a combined five James Beard Awards and International Association of Culinary Professionals (IACP) Awards. Their third cookbook, *The Lee Bros. Charleston Kitchen*, released in March 2013, was nominated for a 2014 IACP Award for Best American Cookbook.

"We are honored to have some of our industry's top leaders conduct this year's Awards," said Susan Ungaro, president of the James Beard Foundation. "They will also be joined by chefs from some of America's favorite food cities who will showcase musically-inspired culinary creations in honor of the 2014 Award winners."

**Chefs confirmed to cook at the Gala Reception following the Awards Ceremony on Monday, May 5, 2014, include:**

Jonathan Benno  
Lincoln Ristorante  
NYC

Dante Bocuzzi  
Dante  
Cleveland, OH

Bill Corbett  
The Absinthe Group  
San Francisco

JBF Award Winner  
Robert Del Grande  
Restaurant RDG + Bar Annie  
Houston

Ford Fry  
No.246  
Decatur, GA

JBF Award Winner  
Brooks Headley  
Del Posto  
NYC

Andrew Ticer and Michael Hudman  
Andrew Michael Italian Kitchen  
Memphis

JBF Award Winner  
Stephanie Izard  
Girl & the Goat  
Chicago

Joseph Johnson  
The Cecil  
NYC

JBF Award Winner  
Charles Phan  
The Slanted Door  
San Francisco

Naomi Pomeroy  
BEAST  
Portland

JBF Award Winner  
Paul Qui  
Qui  
Austin

Brian Recor  
Morgan's in the desert  
La Quinta, CA

Kevin Sbraga  
Sbraga Dining  
Philadelphia

JBF Award Winner  
Jimmy Schmidt  
Morgan's in the desert  
La Quinta, CA

David Slater  
Emeril's Restaurant New Orleans  
New Orleans

Alexander Smalls  
Harlem Jazz Enterprises  
NYC

JBF Award Winner  
Holly Smith  
Cafe Juanita  
Kirkland, WA

Kimmy Tang  
9021PHO  
Beverly Hills, CA

Sue Torres  
Tierra  
Westport, CT

JBF Award Winner  
Marc Vetri  
Vetri  
Philadelphia

Banks White  
Minton's  
NYC

Tandy Wilson  
City House  
Nashville

**Chefs confirmed to cook at the VIP Gala Dinner following the Awards Ceremony on Monday, May 5, 2014, include:**

Massimo Bubber  
Sirio Ristorante at The Pierre  
NYC

Raphael Francois  
Le Cirque  
NYC

Alfio Longo  
Circo  
NYC

**Chefs confirmed to cook at the Book, Broadcast and Journalism Awards Dinner on Friday, May 2, 2014, include the following:**

JBF Award Winners  
Matt Lee and Ted Lee  
NYC & Charleston

JBF Award Winner  
Anne Quatrano  
Bacchanalia  
Atlanta

Host Chef  
Matthew Riznyk  
Great Performances  
NYC

Steven Satterfield  
Miller Union  
Atlanta

On **Tuesday, March 18, 2014**, the Foundation will announce the final nominees for all Award categories during a press brunch hosted by One Off Hospitality Group at The Publican in Chicago. Nominations will also be announced live via the Foundation's Twitter feed at [twitter.com/beardfoundation](https://twitter.com/beardfoundation) and Livestream channel at <http://new.livestream.com/jamesbeardfoundation>.

On **Friday, May 2, 2014**, the **James Beard Foundation Book, Broadcast & Journalism Awards Dinner**, an exclusive event honoring the nation's top cookbook authors, culinary broadcast producers and hosts, and food journalists, will take place at Gotham Hall in New York City.

The **James Beard Foundation Awards Ceremony and Gala Reception** will take place at the David H. Koch Theater at Lincoln Center in New York City on **Monday, May 5, 2014**. During the event, which is open to the public, winners will be announced in 20 restaurant and chef award categories, along with restaurant design awards and special achievement awards including Humanitarian of the Year, Lifetime Achievement, Who's Who of Food and Beverage in America, and America's Classics. The gala reception immediately following will showcase top chefs and beverage professionals from across the country. Tickets to the May 5 Awards ceremony and gala reception will go on sale on March 18, 2014, and can be purchased at [jamesbeard.org/awards](http://jamesbeard.org/awards) or through the Awards Box Office at 914.231.6180.

Established in 1990, the James Beard Awards recognize culinary professionals for excellence and achievement in their fields and further the Foundation's mission to celebrate, nurture, and honor America's diverse culinary heritage through programs that educate and inspire. Each award category has an individual committee made up of industry professionals who volunteer their time to oversee the policies, procedures, and selection of judges for their respective Awards program. All JBF Award winners receive a certificate and a medallion engraved with the James Beard Foundation Awards insignia. There are no cash prizes.

The 2014 James Beard Foundation Awards are presented with support by the following partners: Premier Sponsors: All-Clad Metalcrafters, Lenox Tableware and Gifts; Supporting Sponsors: Acqua Panna® Natural Spring Water, Breville, The Coca-Cola Company, Delta Air Lines, Lavazza, S.Pellegrino® Sparkling Natural Mineral Water, Stella Artois®, Valrhona; Gala Reception Sponsors: Celebrity Cruises®, Ecolab, Food Network & Cooking Channel, Tanqueray No. TEN®; Additional Support: Chefwear, VerTerra Dinnerware, Visit Orlando®.

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

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