

# THE JAMES BEARD FOUNDATION

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## **“The James Beard Foundation Presents: The Jean-Louis Palladin Master Class for Chefs Series” Launches on October 20**

*James Beard Foundation, The Gohan Society, and Astor Center Collaborate on New Program of Professional Education for Chefs Underwritten by the Jean-Louis Palladin Foundation*

New York, NY (October 20, 2008) - “The James Beard Foundation Presents: The Jean-Louis Palladin Master Class for Chefs Series,” underwritten by the [Jean-Louis Palladin Foundation](#) in partnership with The Gohan Society and Astor Center, launches on October 20 at the James Beard House. The initial series of six master classes, subsequently to be hosted at Astor Center’s state-of-the-art facilities, will focus on Japanese chef techniques, Susan Ungaro, president of [The James Beard Foundation](#) announced today. The Monday morning series is specifically designed for experienced chefs to share information about all aspects of the culinary arts at an advanced level.

“The James Beard Foundation is thrilled to partner with like-minded organizations to make this special Master Class Series for Chefs a reality,” said Ungaro. “Jean-Louis, like James Beard, was a great mentor and champion of regional ingredients. This is an unprecedented opportunity for chefs to share their knowledge in an intimate setting and further fulfills our mission to celebrate, preserve, and nurture America’s culinary heritage.”

Named for the late Jean-Louis Palladin, “The James Beard Foundation Presents: The Jean-Louis Palladin Master Class for Chefs Series,” continues the legacy of a great mentor to an entire generation of French and American chefs. When Palladin arrived in the United States from France in 1979, he was already famous as the youngest French chef ever to receive two Michelin stars (in 1974 at the age of 28). At his restaurant in America, Jean-Louis at the Watergate in Washington, D.C., he quickly became a culinary sensation, a “chef’s chef,” who worked with producers to improve the ingredients available and trained and inspired young cooks to find their passion for food.

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“Like Beard, Palladin possessed an immense knowledge of food from around the world and his generosity toward chefs and diners alike earned him a legion of followers and admirers,” added Ann Brody Cove, executive director of the Jean-Louis Palladin Foundation. “Partnering with The James Beard Foundation to see this program realized is a dream come true.”

[The Gohan Society](#) is dedicated to facilitating culinary culture exchange between Japanese and American chefs. They will oversee the inaugural six Master Classes focusing on sharing information about specific Japanese ingredients and techniques. The series begins on October 20 with a demonstration and tasting about vinegar. Chefs who are professional members of the James Beard Foundation are invited to attend or to send chefs from their brigades to attend the classes on a first-come, first-served basis.

Future Master Classes will take place November 24, January 12, February 23, March 23 and April 13 at [Astor Center](#), a dynamic, state-of-the-art space dedicated to culinary education located in downtown New York City. The atmosphere of the classes is meant to recreate the intimate environment one would have found cooking in either James Beard’s or Jean-Louis Palladin’s kitchen. Chefs will learn from instructors, demonstrators, experts, as well as from each other. Additional classes on other topics will be added. The most up to date information will be available on the events calendar pages of [www.jamesbeard.org](http://www.jamesbeard.org).

A pilot Master Class was held this past May at Astor Center, where chef Toshio Suzuki of Sushi Zen demonstrated how to prepare sushi from live fish and eel in front of a class of 20 invited chefs, sous chefs, and chefs de partie from some of the best restaurants in New York City. A video of that demonstration filmed and edited by Jennifer and Chris McBride of [savorycities.com](http://savorycities.com) is available to watch at [www.jamebeard.org/education](http://www.jamebeard.org/education).

**About the James Beard Foundation:**

Founded in 1986, 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](http://www.jamesbeard.org).

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