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The James Beard Foundation Elects Chef as Board Chair

*James Beard Award–Winning Executive Pastry Chef Emily Luchetti Becomes New Chair;
Woodrow W. Campbell Transitions to Chair Emeritus and Treasurer*

New York, NY (May 16, 2012) – Emily Luchetti, two-time James Beard Award–winning executive pastry chef and multiple cookbook author, has been elected chair of the board of trustees of the [James Beard Foundation](#), Foundation president Susan Ungaro announced today. The 2012 inductee into the James Beard Foundation’s Who’s Who of Food & Beverage in America succeeds Woodrow W. Campbell. Campbell will become chair emeritus and treasurer. Luchetti, a former Foundation vice chair, will assume the role of chair effective immediately.

The Foundation has also announced the following appointments: Michael Phillips, chief operating officer, Jamestown Properties, and Frederic M. Seegal, vice chairman, Peter J. Solomon Company, as the board’s new vice chairs; Erica Gruen, a principal with Quantum Media Consulting, remains secretary.

“Having served on the Foundation Board for six years, three as vice chair, and as chair of the James Beard Awards Committee, I am eager to return to help move the Foundation forward, especially in the midst of its 25th anniversary year,” said Luchetti, executive pastry chef of San Francisco’s Farallon and Waterbar. “It will be an honor to continue to work with Susan Ungaro and her management team as we explore ever more meaningful ways to fulfill the Foundation’s mission to celebrate, nurture, and preserve America’s diverse culinary heritage and future. The naming of Michael and Fred as vice chairs combined with the continued roles of Erica and Woody gives the Foundation great board leadership as well.”

With six cookbooks to her credit and numerous awards, Luchetti has been the executive pastry chef at San Francisco’s Farallon since its inception in 1997 and at Waterbar since it opened in 2008. She began her tenure on the savory side of the kitchen, but switched to the sweet side in 1987. Prior to that she was the pastry chef at Stars Restaurant for seven years. In addition to having co-owned StarBake, a retail bakery, with Jeremiah Tower; the petite powerhouse is the author of *Stars Desserts* (HarperCollins, 1991), *Four Star Desserts* (HarperCollins, 1995), *A Passion for Desserts* (Chronicle Books, 2003), *A Passion for Ice Cream* (Chronicle Books, 2006), and *The Fearless Baker* (Little, Brown and Company, 2011). Her first two books were rereleased as *Classic Stars Desserts* (Chronicle Books, 2007). Luchetti’s honors also include the 1998 *San Francisco Focus Magazine* Pastry Chef of the Year, the 2001 Women Chefs & Restaurateurs Golden Whisk Award, and the 2003 *Food Arts Magazine* Silver Spoon Award. From 1994 to 1999, she served as chairperson of Women Chefs and Restaurateurs. Over the last three years, *The San Francisco Chronicle* chose Luchetti as one of 20 Visionary Chefs in the Bay Area, she was inducted into the Culinary Pioneers of America, and was named a dean of the International Culinary Center.

“I’m pleased to be handing leadership over to Emily and this dynamic governance team,” said Campbell, who has held the chair position for five years. “Emily’s past service as vice chair has admirably prepared

her for her new leadership role. With Susan and the newly elected slate of officers, Emily can energize and expand our programs and enhance the James Beard Foundation's position as the most prestigious culinary arts organization in the world.”

As chair, Luchetti will preside over all meetings of the board and have general charge and supervision of the affairs of the James Beard Foundation.

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](#).