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James Beard Foundation Hosts Third Chefs Boot Camp for Policy & Change

*Culinary Leaders Gather to Spark a Community
of Advocates for Food-System Change*

New York, NY (September 11, 2013) – More than a dozen chefs from around the country will convene for the [James Beard Foundation](#)'s third **Chefs Boot Camp for Policy & Change** at Glynwood in Cold Spring, New York from September 15-17. The program, which was launched at the James Beard Award-nominated Blackberry Farm in Walland, Tennessee in July 2012, is designed to provide chefs with the tools and support they require to be effective leaders and advocates for food-system change. The second Boot Camp was held in May 2013 at 21c Hotel and Woodland Farm in Louisville, Kentucky.

"Our Chefs Boot Camp fills a critical need for hands-on policy and advocacy skills training that allows participating chefs to fine-tune their strengths and realize the difference they can make," said Mitchell Davis, Ph.D., executive vice president of the James Beard Foundation. "Our goal is to expand these chefs' leadership abilities beyond the kitchen."

Over the course of two days, chefs will develop their policy and advocacy skills while learning about Oxfam America's GROW campaign, which brings people together to create solutions for food, fairness, and the future of our planet.

"Chefs can be powerful advocates for positive change to fix our broken food system," said Sarah Kalloch, Campaign Alliances Manager for Oxfam America. "We are excited to share Oxfam's experience advocating for policies that help fight poverty and hunger in the US and around the world and learn from this impressive group of culinary leaders."

The Chefs Boot Camp is conducted under the direction of JBF Award-winning chef and Founder of Wholesome Wave, Michel Nischan and James Beard Foundation trustee and Founder of Arabella Advisors, Eric Kessler. At each Boot Camp, chefs receive policy and advocacy training by industry and political experts through the lens of a specific food system topic. A day of classroom work, mock-interviews, hands-on activities that engage the chefs with local natural resources, and a

collaborative dinner cooked by the attendees culminates in a morning of strategic brainstorming about effective action points and next steps.

"We are honored to be hosting this prestigious group of chefs at our farm this September," said Kathleen Frith, executive director of Glynwood, an agricultural nonprofit based on a historic 225-acre farm with a variety of sustainable food and farming initiatives in the Hudson Valley.

"Glynwood's mission is to strengthen the regional food system here in the Hudson Valley, while also growing food for our local community on our farm. We are passionate about preparing the next generation of practitioners, and our hope is that the chefs leave here inspired and excited to lead efforts for food system reform in their home communities."

The Chefs Boot Camp for Policy & Change is part of the James Beard Foundation's broader program to encourage dialogue between diverse stakeholders in the food system while providing an opportunity for the values of the country's best chefs to help influence food decisions for the larger American population. Other programs include conducting a national dialogue on food-system issues at regional salons in cities around the country; the annual JBF Food Conference, which brings together a diverse group of food-system stakeholders; and the annual Leadership Awards, which recognizes visionaries helping create a more healthful, sustainable, and safe food world.

Over 370 chefs have applied to the Chefs Boot Camp program to date. Participants were selected to represent regional and topic interest diversity, with consideration given to the voice that each chef has within their local community and on a national level.

Participating chefs include:

- Michael Cimarusti, Providence and Connie and Ted's, Los Angeles (James Beard Award Nominee)
- Craig Deihl, Cypress, Charleston, SC (James Beard Award Nominee)
- Agnes Devereux, The Village TeaRoom Restaurant & Bakeshop, New Paltz, NY
- William Dissen, The Marketplace Restaurant, Asheville, NC
- Ben Hall, Russell Street Deli, Detroit
- Evan Hanczor, Parish Hall and Egg, Brooklyn, NY
- Mathew Jennings, Farmstead, Inc., Providence, RI (James Beard Award Nominee)
- Emily Luchetti, Farallon and Waterbar, San Francisco (James Beard Award Winner)
- Dena Marino, MC Kitchen, Miami
- Mary Sue Milliken, Border Grill, Los Angeles, Santa Monica, Las Vegas and Border Grill Truck
- Andrea Reusing, Lantern, Chapel Hill, NC (James Beard Award Winner)
- Nick Wallace, Historic King Edward Hotel, Jackson, MS
- Jeff Zurofsky, 'wichcraft and Riverpark, NYC

A full list of chefs who have attended the two previous Boot Camps can be viewed at jamesbeard.org/education/bootcamp.

Supporters of this fall's Chefs Boot Camp for Policy & Change include Glynwood, the Osprey Foundation, and Oxfam America.

To keep abreast of the Foundation's work within the food system and the chefs' progress during Chefs Boot Camp for Policy & Change, follow hashtag #JBFLeds on Twitter and visit the James Beard Foundation's blog at jamesbeard.org. To apply for future Chefs Boot Camps, please visit jamesbeard.org/bootcamp.

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. 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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