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16 Nights. 48 Chefs. Once-in-a-Lifetime Culinary Experiences.

**Cookin' in the Bluegrass: A Celebrity Chef Dinner Series
Celebrates the Alltech FEI 2010 World Equestrian Games™**

The James Beard Foundation, the Kentucky Horse Park Foundation and the World Equestrian Games Partner for Lexington, Ky.-Based Events

New York, N.Y. (December 2, 2009)—To celebrate the U.S. debut of the World Equestrian Games and share America's rich culinary heritage with the equestrian and local communities, the [James Beard Foundation](#) has partnered with the [Kentucky Horse Park Foundation](#) and the [Alltech FEI 2010 World Equestrian Games™](#) for **Cookin' in the Bluegrass: A Celebrity Chef Dinner Series**, to coincide with the 16-night games. The dinner series will be held on-site at the Kentucky Horse Park in Lexington, Ky. during the World Equestrian Games from September 25-October 10, 2010. Each dinner will feature two celebrity chefs, many of whom are James Beard Award winners, and one local or Kentucky-based chef cooking side-by-side.

The Kentucky Horse Park, one of the world's leading equestrian facilities, will open its charming Farmhouse to host the nightly dinners for the duration of the games. Each night, 80 guests will enjoy dining experiences that replicate the sumptuous dinners held at the prestigious James Beard House in New York City.

Sponsors include the [Kentucky Proud](#) Program (funded in part by the Kentucky Agricultural Development Fund and administered by the Kentucky Department of Agriculture), dedicated to marketing Kentucky-made or -grown food products. From local farms to brewers, distillers, growers and cheesemakers, Kentucky Proud represents an array of products distributed locally, throughout the United States and around the globe. Kentucky Proud will facilitate the use of fresh, local ingredients each and every night of Cookin' in the Bluegrass.

"The James Beard Foundation is honored to be part of an event that combines a diverse group of chefs and sustainable ingredients," said Susan Ungaro, president of the James Beard Foundation. "The Cookin' in the Bluegrass dinners will match the best local and visiting chefs in America's great southern region, where we celebrate so many of our nation's deepest culinary roots."

*Participating chefs include: John Besh, Restaurant August, New Orleans; Philippe Boulot, the Heathman at the Heathman Hotel, Portland, Ore.; Clifford Harrison and Anne Quatrano, Bacchanalia, Atlanta; Sanford D'Amato, Sanford Restaurant, Milwaukee; Roberto Donna, Galileo, Washington, D.C.; Jose Garces, Amada, Philadelphia; Mark Kiffin, The Compound restaurant, Santa Fe, N.M.; Mike Lata, Fig, Charleston, S.C.; Christopher Lee, Aureole, New York City; Emily Luchetti, Farallon Restaurant, San Francisco; George Mavrothalassitis, Chef Mavro Restaurant,

Honolulu; Nancy Oakes, Boulevard restaurant, San Francisco; Vitaly Paley, Paley's Place Bistro and Bar, Portland, Ore.; Joachim Splichal, Patina Restaurant Group, and Marc Vetri, Vetri, Philadelphia.

Proceeds from the Cookin' in the Bluegrass Celebrity Chef series will benefit the James Beard Foundation, the Kentucky Horse Park Foundation, and the World Equestrian Games. In the spring of 2010, the James Beard Foundation will also offer a coinciding "Bluegrass Experience" at the James Beard House in New York to honor the World Equestrian Games culinary events.

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. 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](#).

About the Kentucky Horse Park Foundation

Since its inception in 1985 the Kentucky Horse Park Foundation and a prestigious board has been fulfilling the park's mission to become the unquestioned leading equestrian facility of its kind in the world. The foundation continues to provide funding for the park's facilities such as show rings and barns for equine competitions, horses and carriages, costumes, signage, demographic research, land surveys, and publications.

About the World Equestrian Games

The Alltech FEI 2010 World Equestrian Games in Kentucky will represent the largest equine sporting event ever held in the United States. The 2010 Games are comprised of the world championships for eight equestrian sports - show jumping, dressage, eventing, driving, endurance, vaulting, reining and para-equestrian. The FEI World Equestrian Games are held every four years, two years prior to the Olympic Games and are governed by the Federation Equestre Internationale (FEI). The FEI is the international governing body of equestrian sport recognized by the International Olympic Committee. It is the organization which establishes rules and regulations for the conduct of international equestrian events. Today the FEI has over 130 member countries.

About Kentucky Proud

Kentucky Proud is Kentucky's official state farm marketing program. Kentucky Proud is dedicated to opening markets for Kentucky producers and helping consumers find Kentucky Proud products. More than 1,800 farmers, processors, retailers, restaurants, farmers' markets, Kentucky state parks and Kentucky Farm Bureau roadside markets are members of Kentucky Proud.

* Not a complete list of chefs