

THE JAMES BEARD  
FOUNDATION

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**JAMES  
BEARD  
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# About JBF

## THE JAMES BEARD FOUNDATION

### Mission

To celebrate, nurture, and honor America's diverse culinary heritage through programs that educate and inspire.



**Dedicated to exploring the way food enriches our lives,** the James Beard Foundation is at the forefront of America's culinary community.

The prestigious culinary arts organization was established in 1986 in honor of James Beard, a cookbook author, television personality, and teacher with an encyclopedic knowledge about food. Beard was a champion of American cuisine and is widely considered "the dean of American cookery." He helped educate and mentor generations of professional chefs and food enthusiasts, instilling in them the value of wholesome, healthful, seasonal, and delicious food.

Today JBF continues in the same spirit by administering a number of diverse programs that include food industry awards, scholarships and grants 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 America's best chefs.

### Dining at the James Beard House

The James Beard House is one of New York's most sought-after culinary establishments.

The former townhouse of culinary icon James Beard, the historic James Beard House is in the heart of New York City's Greenwich Village. Over 200 evenings a year, chefs from somewhere across America can be found in the late legendary toque's kitchen, creating the best of his or her craft for a meal diners won't forget.

The James Beard House is open to the public, and guests have a truly unique, once-in-a-lifetime dining experience. Each evening begins with curated libations and a selection of passed hors d'oeuvre, followed by a multi-course menu with wine and/or cocktail pairing. There's no tax or tipping. Benefits of membership include advance notice of upcoming dinners, as well as a discounts on dining and special events.

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Follow the James Beard Foundation on [Twitter](#), [Instagram](#), and [Facebook](#). Read the latest Foundation news on the [JBF blog](#) and sign up for its weekly digital newsletter, [Beard Bites](#).

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## SUSAN UNGARO

### Biography



**Susan Ungaro is president of the James Beard Foundation (JBF), the country's preeminent culinary organization dedicated to celebrating, nurturing, and honoring America's diverse culinary heritage through programs that educate and inspire.**

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Since becoming president in 2006, Ungaro has increased awareness of the nonprofit through a host of initiatives. Her many accomplishments include increasing national and global awareness of the Foundation, as well as its culinary scholarship program, membership, and thought-leadership initiatives. Ungaro has increased the number of educational programs at the historic James Beard House in Greenwich Village; brought the annual James Beard Foundation Awards Gala to prestigious Lincoln Center and to Chicago; and launched the James Beard Foundation's Taste America national epicurean tour.

Her additional accomplishments include:

- » Spearheading the annual JBF Food Conference to foster dialogue and action to improve our nation's food system, and launching the JBF Leadership Awards, which recognize visionaries in business, government, and education sectors responsible for creating a healthier, safer, and more sustainable food world.
- » Collaborating with the U.S. Department of State's Office of Protocol to develop the "Diplomatic Culinary Partnership," an

initiative to elevate the role of culinary engagement in America's formal and public diplomacy efforts.

- » Expanding the reach of and brand recognition of the James Beard Foundation through the organization's website, social media channels, and the publication of two original cookbooks, *The James Beard Foundation's Best of the Best: A 25th Anniversary Celebration of America's Outstanding Chefs* (Chronicle, 2011), and *James Beard's All-American Eats: Recipes and Stories from Our Best-Loved Local Restaurants* (Rizzoli, 2016).

Among her numerous honors, Ungaro was named one of the *The Daily Meal's* 50 Most Powerful People in Food from 2011-2014. She has also been recognized with *Irish America* magazine's Top Business 100 Award; Muriel Fox Communications Award from the NOW Legal Defense & Education Fund, and the Hope Award from the National Center for Missing & Exploited Children. Ungaro serves on the Culinary Council of Food Bank for New York City, the National Advisory Board of C-CAP (Careers through Culinary Arts Program), and the Governor's Advisory Committee on Safe and Healthy New York Foods.

Ungaro's frequent television appearances include Food Network's *Beat Bobby Flay*, *Iron Chef America*, and *Dinner Impossible*, Bravo's *Top Chef*, NBC's *TODAY Show*, ABC's *Good Morning America*, CBS's *Early Show*, CNN, and MSNBC's *Morning Joe*.

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## MITCHELL DAVIS

### Biography



**Mitchell Davis is the Executive Vice President of the James Beard Foundation, a cookbook author, a journalist, and a scholar with a Ph.D. in Food Studies from NYU.**

With the Beard Foundation for more than 22 years, Davis has created and overseen many of the organization's initiatives, including the JBF Annual Food Conference, a national dialogue of thought leaders on sustainability and public health, and the JBF Chefs Boot Camp for Policy and Change, an advocacy training program for culinary professionals. In 2013, Davis led the team that was selected by the U.S. Department of State to create the USA Pavilion at the World Expo Milano 2015, for which he served as Chief Creative Officer, receiving commendations from U.S. Secretary of State John Kerry, U.S. Secretary of Agriculture Tom Vilsack and First Lady Michelle Obama.

In addition to his work at the Foundation, Davis frequently writes about and reviews restaurants. He holds a chair on the Academy

of the London-based World's 50 Best Restaurants. Davis has written several cookbooks, including the ground-breaking e-book *My Provence* (Alta Editions) with Michelin three-star chef Laurent Gras, which won the IACP's "Judges Choice" award in 2013, and the comprehensive guide to good cooking, *Kitchen Sense* (Clarkson Potter, 2006). He is a regular contributor to food and lifestyle publications, including the *Art of Eating*. Davis's television appearances include History Channel's *101 Fast Foods that Changed the World*, Food Network's *Food(ography)*, *Throwdown with Bobby Flay*, and *Best in Smoke*. Davis is host of *Taste Matters*, a weekly radio show (Wednesdays at 11 a.m.) on The Heritage Radio Network. In 2013 *The Forward* selected Davis as one of the 50 most influential Jews under 50 in America.

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## KRIS MOON

### Biography



**Kris Moon is the Vice President of the James Beard Foundation, a national culinary non-profit with the mission to celebrate, nurture, and honor America's diverse culinary heritage through programs that educate and inspire.**

Moon first joined the Foundation in 2007 as the Director of House Operations and House Events, a position in which he oversaw the daily operations of the historic James Beard House in Greenwich Village and the execution of the Foundation's house events with featured chefs. After a year working with amfAR, The Foundation for AIDS Research as Manager of Special Events, Moon returned to the Foundation in 2011 to assume the position of Director of Charitable Giving and Strategic Partnerships overseeing the Foundation's various fundraising initiatives.

As Director of Charitable Giving and Strategic Partnership, Moon helped the Foundation to grow its major gifts and foundation funding. Working closely with President Susan Ungaro and Executive Vice President Mitchell Davis, he transformed JBF's annual fall dinner and auction into a full-scale fundraising gala in 2012, making it the Foundation's most successful event to date which has continued to grow year over year. Moon has also been instrumental in launching the Chefs Boot Camp for Policy and Change, which was piloted in Summer 2012 and officially launched in Spring 2013. This new program teaches established chefs necessary policy and advocacy skills for creating food system change. Under Moon's leadership, the program has educated over 100 chefs since 2012 on effective advocacy.

In February 2014, Moon was promoted to Senior Director, Strategy and Development and was responsible for all of the

Foundation's fundraising initiatives, including sponsorship sales, grants, and major gifts; crafting and developing strategic partnership opportunities to help the Foundation achieve its broader strategic goals; as well as managing the programmatic development of the Chefs Boot Camp for Policy and Change program and related Impact Programs.

In October 2015, less than two years later, Moon was named Vice President of the country's preeminent culinary organization. In this position, he continues to manage and oversee the growth of key development opportunities on behalf of the Foundation, lead and coordinate instrumental sponsorship sales initiatives, and expand upon the breadth and reach of JBF's Impact Programs.

Additional accomplishments at the Foundation include: creating the Young Professionals Development Committee, spearheading JBF's transition into the online space with integration into the Urbanspoon iPhone application, moving onto OpenTable for Beard House dinner reservations, and the activation of iPad check-in at the Beard House, Greens events, Chefs & Champagne®, and the annual gala.

Prior to joining the James Beard Foundation, Moon was a restaurant manager in New York City. He holds a Bachelor's degree in vocal performance from Boston University and is a graduate of the Institute for Integrative Nutrition where he was certified as a holistic health counselor through AADP.

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# JAMES BEARD

## Biography



**James Andrew Beard, who is often cited as “the Dean of American Cookery,” was born on May 5, 1903 in Portland, Oregon, to Elizabeth and John Beard.**

His mother, an independent English woman passionate about food, ran a boarding house. His father worked at Portland’s Customs House. The family spent summers at the beach at Gearhart, Oregon, fishing, gathering shellfish and wild berries, and cooking meals with whatever was caught.

After a brief stint at Reed College in Portland, in 1923 Beard went on the road with a theatrical troupe. He lived abroad for several years studying voice and theater, but returned to the United States for good in 1927. Although he kept trying to break into the theater and movies, by 1935 he needed to supplement what was a very non-lucrative career and began a catering business. He revolutionized what then passed for cocktail food by offering more substantive fare. With the opening of a small food shop called Hors d’Oeuvre, Inc., in 1937, Beard finally realized that his future lay in the world of food and cooking.

In 1940, Beard penned what was then the first major cookbook devoted exclusively to cocktail food, *Hors d’Oeuvre & Canapés*. In 1942 he followed it up with *Cook It Outdoors*, the first serious work on outdoor cooking. Beard spent the war years with a brief stint in cryptography, but he primarily served with the United Seamen’s Service, setting up sailors’ canteens in Puerto Rico, Rio de Janeiro, Marseilles, and Panama.

When he returned to New York in 1945, Beard became totally immersed in the culinary community. Between 1945 and 1955 he published *Fowl and Game Cookery*, *The Fireside Cookbook*, *Paris Cuisine*, *James Beard’s Fish Cookery*, *How to Eat Better for Less Money* (with Sam Aaron of the Sherry-Lehmann wine store), *The Complete Book of Outdoor Cookery* (with Helen Evans Brown),

and *The Casserole Cookbook*. He appeared in his own segment on television’s first cooking show on NBC in 1946, and then on many other spots on television and radio. He contributed articles and columns to *Woman’s Day*, *Gourmet* and *House & Garden*, served as a consultant to many restaurateurs and food producers, and ran his own restaurant on Nantucket. He became the focal point of the entire American food world.

In 1955, he established The James Beard Cooking School. He continued to teach cooking to men and women for the next 30 years, both at his own schools (in New York City and Seaside, Oregon), and around the country at women’s clubs, other cooking schools, and civic groups. He was a tireless traveler, bringing his message of good food, honestly prepared with fresh, wholesome, American ingredients, to a country just becoming aware of its own culinary heritage.

Beard also continued to write cookbooks, most of which became classics and many of which are still in print: *The James Beard Cookbook* (1959), *James Beard’s Treasury of Outdoor Cooking* (1960), *Delights and Prejudices* (1964), *James Beard’s Menus for Entertaining* (1965), *James Beard’s American Cookery* (1972), *Beard on Bread* (1973), *Beard on Food* (1974), *James Beard’s Theory and Practice of Good Cooking* (1977), *The New James Beard* (1981), and *Beard on Pasta* (1983).

When James Beard died at 81 on January 21, 1985, he left a legacy of culinary excellence and integrity to generations of home cooks and professional chefs. His name remains synonymous with American food.

JBF IN THE MEDIA



JBF IN THE MEDIA



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JBF VIDEO



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## CONTACTS

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### TO READ PAST NEWS ABOUT JBF:

[jamesbeard.org/press-room](http://jamesbeard.org/press-room)

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### TO DOWNLOAD PHOTOS OF THE JAMES BEARD HOUSE AND JAMES BEARD:

**JBF press photos**

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### FOR DETAILS ON THE JBF IMPACT PROGRAMS

(The JBF Food Conference, The JBF Leadership Awards, Chefs Boot Camp for Policy and Change, Issue Summits, Culinary Labs, Enlightened Eaters, Chef Action Network, and more):

[jamesbeard.org/impact-programs](http://jamesbeard.org/impact-programs)

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### FOR DETAILS ON JBF EVENTS

(dinners at the Beard House, The James Beard Foundation's Taste America®, Friends of Beard Benefits®, Celebrity Chef Tour, the JBF Gala, Chefs & Champagne®, Greens, and Beard on Books):

[jamesbeard.org/events](http://jamesbeard.org/events)

### FOR JBF'S NEW RESTAURANT FINDER,

featuring restaurants that are James Beard Award winners, nominees, or semifinalists:

[jamesbeard.org/restaurant-finder](http://jamesbeard.org/restaurant-finder)

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### FOR INFORMATION ON JBF MEMBERSHIP:

[jamesbeard.org/join-us](http://jamesbeard.org/join-us)

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### TO LEARN MORE ABOUT HOW CHEFS ARE INVITED TO COOK AT THE JAMES BEARD HOUSE:

[jamesbeard.org/resources/chefs](http://jamesbeard.org/resources/chefs)

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### FOR ALL OTHER INFORMATION, VISIT

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

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### GET FOOD NEWS, RECIPES, AND MORE

at the James Beard Foundation's blog.

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### FOLLOW THE JAMES BEARD FOUNDATION

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